2022-2023

DEPARTMENT OF HOME SCIENCE

XXV BOARD OF STUDIES (UG) MEETING

Programme: B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)

Programme Code: UHSE 1

A meeting of the Board of Studies in Home Science (UG) of Sri Meenakshi Government Arts College for Women (A), Madurai-2, was held on 09.08.2023 at L-00-PM. 10.00 AM.

The following members were present.

CHAIRPERSON

Dr. J.B.SHARMILA

Associate Professor

Head, Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002.

UNIVERSITY NOMINEE Dr.S.PRAVEEN KUMAR

Assistant Professor

Centre for Tourism and Hotel Management

Madurai Kamaraj University

Madurai-625021

SUBJECT EXPERTS

1) Dr. U. KAVITHA DEVI

Assistant Professor

Dept. of Home Science

Government Arts College for Women

Sivagangai

2) Dr. S.SELVARANI

Assistant Professor

Dept. of Home Science

Government Arts College for Women

Nilakottai

MEMBERS

1) Dr.R.SARADHA

Associate Professor

Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002

MSharming 3

O Kanthadeni

mangrad 918/2023

R. Anad 9/8/2013

2022-2023

DEPARTMENT OF HOME SCIENCE

XXV BOARD OF STUDIES (UG) MEETING

Programme: B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)

Programme Code: UHSE 1

A meeting of the Board of Studies in Home Science (UG) of Sri Meenakshi Government Arts College for Women (A), Madurai-2, was held on 09.08.2023 at 1.00 PM. 10.00 AM.

The following members were present.

CHAIRPERSON

Dr. J.B.SHARMILA

Associate Professor

Head, Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002.

UNIVERSITY NOMINEE Dr.S.PRAVEEN KUMAR

Assistant Professor

Centre for Tourism and Hotel Management

Madurai Kamaraj University

Madurai-625021

SUBJECT EXPERTS

1) Dr. U. KAVITHA DEVI

Assistant Professor

Dept. of Home Science

Government Arts College for Women

Sivagangai

2) Dr. S.SELVARANI

Assistant Professor

Dept. of Home Science

Government Arts College for Women

Nilakottai

MEMBERS

1) Dr.R.SARADHA

Associate Professor

Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002.

Whamphos 3

Charling 23 Contradering 18/23

m 2 mm 12023

R. Sarad 9/8/2023

2) Dr. N. SHANTHI

Associate Professor

Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002.

3) Dr. B. BHUVANESWARI

Assistant Professor

Dept. of Home Science

Sri Meenakshi Govt. Arts College for Women (A)

Madurai-625002.

ALUMNA

Mrs.P.DEVI KAMATCHI

Assistant Professor

Department of Nutrition and Dietetics

Sourashtra College for Women

Madurai

INDUSTRY REPRESENTATIVE:

SHRI.R.RAJASEKARAN

Managing Director
AR Dairy Food Pvt Ltd.

10/5C, Madurai Road, Dindigul

Tamil Nadu.

Agenda:

The following agenda was kept for discussion.

- Ratification for Naan Mudhalvan Courses for the Academic Year 2022-2023
- Implementation of new TANSCHE syllabus for the Academic Year 2023-2024

UG PROGRAMME:

B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)

Minutes of the UG BOS meeting:

L The Board resolved to pass the following ratification for the Naan Mudhalvan Courses for the Academic Year 2022-2023

- Naan Mudhalvan course Language Skills for Employability for 2 hours, 2 credits offered in Semester II can be accommodated in English Department's workload by reducing Part II English hours from 6 to 4.
- 2) Naan Mudhalvan course Digital Skills for Employability for 2 hours, 2 credits offered in Semester IV can be accommodated in the respective Department workload:

One hour, One credit each from <u>Core Course</u> N41 Food Preservation and <u>Skill based Elective</u> SN43 Bakery in Semester IV for second year students.

P. Deinkarratz

Bhrane & way 2/2023

1 thu 3 3

3) Naan Mudhalvan course Employability Readiness was offered in Semester VI without credits.

Accommodating Naan Mudhalvan Course Hours and Credits in the Core and Elective courses in the respective Semesters

Semester	Part	Course	Course Title	Change in		Naan Mudhaly	an Cours	e
		Code		Hours	Credits	Course Title	Hours	Credits
IV	Ш	N41	Food Preservation	4 to 3	Charles and the second second	Digital Skills for	2	2
	IV	SN43	Bakery	2 to 1		Employability Microsoft Essentials		
VI		J	Not Applic	able		Employability Readiness	Not Ap	plicable

II The Board resolved to follow the new TANSCHE syllabus prescribed for B.Sc. Home Science (NFSMD) for those who join in 2023-2024 with the following modifications:

- Total credits for the Undergraduate programme is 140. Total no. of courses is 46 with a maximum of 4600 marks. Annexure 1: Curriculum Template.
- (i) Basic Cookery practical given in TANSCHE Syllabus is split into two core practical courses namely CC2 (P) Basic Cookery Practical and CC4 (P) Food Preparation Practical in Semesters I & II respectively.
- (ii) The new Core Course CC6(P) Food Preservation Practical is introduced in Semester III.
- (iii) The new Core course CC8(P) Nutrition Through Life Cycle Practical is introduced in Semester IV.
- (iv) The new GEC2(P) Nutritional Biochemistry Practical is introduced in Semesters I & II.
- (v) The new SEC5(P) Bakery Practical is introduced in Semester III.
- (vi) The new DSEC IV-A Food Packaging is introduced in Semester VI.
- (vii) The new course Introduction to Home Science is introduced as Foundation Course in Semester I.
- 2. Core Practical Courses shall have examinations semester-wise and Generic Elective Practical Courses shall have year-end examinations.
- 3. Mandatory Summer Internship / Industrial training for a minimum of 30 hours in Semester IV summer vacation.
- 4. Student Group Project is to be offered instead of Core Practical in Semester VI.
- 5. Extension activities are to be carried out after the class hours for a minimum of 15 hours.
- 6. All Part IV and Part V courses will have Internal question setting and evaluation.
- 7. The following question pattern with uniform distribution of marks from all 5 units is to be followed:

PART A MCQs
$$10 \times 1 = 10 \text{ or } 5 \times 2 = 10$$

PART B (Internal choice – either/or)
$$5 \times 5 = 25$$

PART C (Internal choice – either/or) $5 \times 8 = 40$.

8. Evaluation pattern for Internship shall be as follows:

Attendance (mandatory) - 40 marks
Field work and performance - 40 marks
Report writing - 20 marks

9. Evaluation pattern for Extension Activity shall be as follows:

Attendance - 50 marks
Participation - 25 marks
Report - 25 marks

10. Skill Enhancement Courses shall be replaced with Naan Mudhalvan courses, whenever offered by the government, for the second and third year students in the respective semesters. If there are no Skill Based papers, 2 hours can be compensated from core and elective papers offered by the respective departments and the same shall be ratified in the forthcoming BOS meeting.

JASharning 08/2023

CHAIRPERSON

SUBJECT EXPERTS

1) O Kanthaden 9/8/23

1) R. Sarad 9/8/23

3) Brone Sway 8/2023

STUDENT ALUMNA

1) P. Dankamatis 918/23

INDUSTRY REPRESENTATIVE

1)

(S.PHAVEEN KUMAR)

UNIVERSITY NOMINEE

Dr. S. PRAVEEN KUMAR

Assistant Professor
Centre For Tourism and Hotel Management
Madurai Kamaraj University
MADURAI - 625 021

ANNEXURE I CURRICULUM TEMPLATE

SRI MEENAKSHI GOVT. ARTS COLLEGE FOR WOMEN (AUTONOMOUS), MADURAI-2

CURRICULAR FRAMEWORK FOR UNDERGRADUATE PROGRAMME 2023- 2024

B.Sc. HOME SCIENCE (NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS)

			SEMES	TER I					
	COURSE	COURSE		HRS/		DURATION		MARKS	
PART	TYPE	CODE	TITLE OF THE COURSE	WK	CREDITS	OF EXAM (HRS)	INT	EXT	TOTA
ı	LC		Tamil	6	3	3	25	75	100
11	ELC		English	6	3	3	25	75	100
III	CC 1		Food Science	5	5	3	25	75	100
Ш	CC 2 (P)		Basic Cookery Practical	3	3	3	25	75	100
III	GEC 1		Nutritional Biochemistry	4	4	3	25	75	100
ш	GEC 2 (P)		Nutritional Biochemistry Practical	2			/		-
IV	SEC 1		Fundamentals of Art and Design	2	2	3	25	75	100
IV	FC		Introduction to Home Science	2	2	3	25	75	100
-			TOTAL	30	22		7 - 7		700

			IOIAI	. 30	22			700
			SEMES	TER II				
DADT	COURSE	COURSE	TITLE OF THE COLUBER	HRS/	* 1	DURATION	MARI	KS
PART	TVDE	CODE	TITLE OF THE COURSE	11/12	CREDITS	OF EXAM		

PART	COURSE	COURSE	TITLE OF THE COURSE	HRS/	CREDITS	DURATION		MARKS	18
	TYPE	CODE	THE OF THE COOKSE	WK	CREDITS	OF EXAM (HRS)	INT	EXT	TOTAL
1	LC		Tamil	6	3	3	25	75	100
11	ELC		English	6	3	3	25	75	100
m	CC 3		Human Nutrition	5	5	3	25	75	100
Ш	CC 4 (P)		Food Preparation Practical	3	3	3	25	75	100
m	GEC 2 (P)		Nutritional Biochemistry Practical	2	2	3	25	75	100
m	GEC 3	0.0	Food Microbiology	4	4	3	25	75	100
IV	SEC, 2	-my - * - m	Housekeeping	2	2	3	25	75	100
IV	SEC 3/NM		Front Office Management	2	2	3	25	75	100
			TOTAL	30	24		1,512		800

Tar.	A. A		SEMESTI	ER III					Car II
	Lasings	COURSE		HRS/		DURATION		MARKS	
PART	COURSE	CODE	TITLE OF THE COURSE	WK	CREDITS	OF EXAM (HRS)	INT	EXT	TOTAL
1	LC		Tamil	6	3	3	25	75	100
11	ELC		English	6	3	3	25	75	100
111	CC 5		Food Production and Service	5	4	3	25	75	100
III	CC 6 (P)		Food Preservation Practical	3	3	3	25	75	100
III	GEC 4		Chemistry I	4	4	3	25	75	100
III	GEC 5 (P)	Call I a	Chemistry Practical	2	-				
IV	SEC 4		Entrepreneurship Development	1	I	3	25	75	100
IV	SEC5 (P) /NM		Bakery Practical	2	2	3	25	75	100
IV	EVS	-1147-11-21	Environmental Studies	1					
			TOTAL	30	20				700
1	4		SEMEST	ER IV	5,10				1974
	COURSE	COURSE	THE FOR THE COURSE	HRS/	CREDITS	DURATION		MARK	S

		SEMESTE	ERIV					200
COMPCE	COURSE		HRS/	100.00	DURATION		MARKS	
TYPE	CODE	TITLE OF THE COURSE	WK	CREDITS	OF EXAM (HRS)	INT	EXT	TOTAL
LC		Tamil	6	3	3	25	75	100
ELC		English	6	3	3	25	75	100
CC 7		Nutrition Through Life Cycle	4	4	3	25	75	100
CC 8 (P)		Nutrition Through Life Cycle Practical	3	3	3	25	75	100
GEC 5 (P)		Chemistry Practical	2	2	3	25	75	100
GEC 6		Chemistry II	4	4	3	25	75	100
SEC 6		Interior Decoration	2	2	3	25	75	100
SEC7/NM	. 1	Women's Health and Wellness	2	2	3	25	75	100
EVS		Environmental Studies	1	2	3	25	75	100
		TOTAL	30	25			-	900
	LC ELC CC 7 CC 8 (P) GEC 5 (P) GEC 6 SEC 6 SEC7/NM	TYPE CODE LC ELC CC 7 CC 8 (P) GEC 5 (P) GEC 6 SEC 6 SEC7/NM	COURSE TYPE CODE TITLE OF THE COURSE LC Tamil ELC English CC 7 Nutrition Through Life Cycle Nutrition Through Life Cycle Practical GEC 5 (P) Chemistry Practical GEC 6 Chemistry II SEC 6 Interior Decoration SEC7/NM Women's Health and Wellness EVS Environmental Studies	TYPE CODE THE COURSE WK LC Tamil 6 ELC English 6 CC 7 Nutrition Through Life Cycle 4 CC 8 (P) Nutrition Through Life Cycle Practical 2 GEC 5 (P) Chemistry Practical 2 GEC 6 Interior Decoration 2 SEC7/NM Wellness 2 EVS Environmental Studies 1	COURSE TYPECOURSE CODETITLE OF THE COURSEHRS/WKCREDITSLCTamil63ELCEnglish63CC 7Nutrition Through Life Cycle44CC 8 (P)Nutrition Through Life Cycle Practical33GEC 5 (P)Chemistry Practical22GEC 6Chemistry II44SEC 6Interior Decoration22SEC7/NMWomen's Health and Wellness22EVSEnvironmental Studies12	COURSE TYPE COURSE CODE TITLE OF THE COURSE HRS/WK CREDITS DURATION OF EXAM (HRS) LC Tamil 6 3 3 ELC English 6 3 3 CC 7 Nutrition Through Life Cycle 4 4 3 CC 8 (P) Nutrition Through Life Cycle Practical 3 3 3 GEC 5 (P) Chemistry Practical 2 2 3 GEC 6 Chemistry II 4 4 3 SEC 6 Interior Decoration 2 2 3 SEC7/NM Women's Health and Wellness 2 2 3 EVS Environmental Studies 1 2 3	COURSE TYPE COURSE CODE TITLE OF THE COURSE HRS/WK CREDITS DURATION OF EXAM (HRS) INT LC Tamil 6 3 3 25 ELC English 6 3 3 25 CC 7 Nutrition Through Life Cycle Practical 4 4 3 25 CC 8 (P) Nutrition Through Life Cycle Practical 3 3 3 25 GEC 5 (P) Chemistry Practical 2 2 3 25 GEC 6 Chemistry II 4 4 3 25 SEC 6 Interior Decoration 2 2 3 25 SEC7/NM Women's Health and Wellness 2 2 3 25 EVS Environmental Studies 1 2 3 25	COURSE TYPE COURSE CODE TITLE OF THE COURSE HRS/WK CREDITS DURATION OF EXAM (HRS) MARKS LC Tamil 6 3 3 25 75 ELC English 6 3 3 25 75 CC 7 Nutrition Through Life Cycle Practical 4 4 3 25 75 CC 8 (P) Chemistry Practical 2 2 3 25 75 GEC 5 (P) Chemistry Practical 2 2 3 25 75 SEC 6 Interior Decoration 2 2 3 25 75 SEC7/NM Women's Health and Wellness 2 2 3 25 75 EVS Environmental Studies 1 2 3 25 75

	Leavings	COUNCE	72717000	HRS/	CREDITE	DURATION	310	MARKS	
PAR	TYPE	COURSE	TITLE OF THE COURSE	WK	CREDITS	OF EXAM (HRS)	INT	EXT	TOTAL
III	CC 9		Food Service Management	5	5	3	25	75	100
III	CC 10		Dietetics	5	5	3	25	75	100
III	CC 11 (P)		Dietetics Practical	6	3	3	25	75	100
III	CC 12		Home Science Extension Education	4	4	3	25	75	100
	DSE I A		Human Physiology	4	3	3	25	75	100
III	DSEIB		Sports Nutrition	4	3	3	23	/3	100
	DSE II A		Public Health Nutrition						
III	DSE II B		Functional Foods for Chronic Diseases	4	3	3	25	75	100
V	VE		Value Education	2	2	3	25	75	100
IV			SUMMER INTERNSHIP		2	-		100	100
			TOTAL	30	27				800
			SEMESTE	RVI	9				
PART	COURSE	COURSE	TITLE OF THE COURSE	HRS/	N. Q.	DURATION		MARKS	
	TYPE	CODE	TITLE OF THE COURSE	WK	CREDITS	OF EXAM (HRS)	INT	T	
III	CC 13	CODE	Human Development	wк 6	CREDITS 5	OF EXAM (HRS)	INT 25	EXT 75	TOTA
III		CODE				(HRS)		EXT	TOTA:
	CC 13	CODE	Human Development	6	5	(HRS)	25 25	75 75	100 100
III	CC 13		Human Development Fibre to Fabric	6 6	5 5 3	(HRS) 3 3 3	25 25 25	75 75 75	100 100 100
III	CC 13 CC 14 CC 15 (Pr)		Human Development Fibre to Fabric Project with viva voce Principles of Resource	6	5	(HRS) 3	25 25	75 75	100 100 100
111 111	CC 13 CC 14 CC 15 (Pr) DSE III A		Human Development Fibre to Fabric Project with viva voce Principles of Resource Management	6 6	5 5 3	(HRS) 3 3 3	25 25 25	75 75 75	100 100 100
111 111	CC 13 CC 14 CC 15 (Pr) DSE III A DSE III B		Human Development Fibre to Fabric Project with viva voce Principles of Resource Management Family Dynamics	6 6	5 5 3	(HRS) 3 3 3	25 25 25	75 75 75	100 100 100
111	CC 13 CC 14 CC 15 (Pr) DSE III A DSE III B DSE IV A		Human Development Fibre to Fabric Project with viva voce Principles of Resource Management Family Dynamics Food Packaging Food Safety and Quality	6 6 5	5 5 3	(HRS) 3 3 3	25 25 25 25	75 75 75 75	100 100 100 100
III III III III	CC 13 CC 14 CC 15 (Pr) DSE III A DSE III B DSE IV A		Human Development Fibre to Fabric Project with viva voce Principles of Resource Management Family Dynamics Food Packaging Food Safety and Quality Control	6 6 6 5	5 5 3 3	(HRS) 3 3 3 3	25 25 25 25 25	75 75 75 75 75	100 100 100 100
III III IV	CC 13 CC 14 CC 15 (Pr) DSE III A DSE III B DSE IV A DSE IV B Professional		Human Development Fibre to Fabric Project with viva voce Principles of Resource Management Family Dynamics Food Packaging Food Safety and Quality Control Extension Activity Life Skill Strategies and	6 6 6 5	5 5 3 3	(HRS) 3 3 3 3	25 25 25 25 25	75 75 75 75 75 75	100 100 100 100 100 100

ABSTRACT OF COURSE STRUCTURE FOR B.Sc. HOME SCIENCE (NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS)

PART	COURSES	TOTAL NO OF COURSES	HRS	CREDITS	MARKS
1	Tamil	4	24	12	400
II	English	4	24	12	400
III	Core Courses	15	69	60	1500
III	GEC Courses (Allied)	6	24	20	600
III	Discipline Specific Elective Courses	4	18	12	400
IV	Summer Internship	1		2	100
IV	Skill Enhancement Courses	7	13	13	700
IV	Foundation Course	1	2	2	100
IV	E.V.S	1	2	2	100
IV	Extension Activity/NSS/NCC/Sports	T	-	1	100
IV	Professional Competency Skill	1	2	2	100
V	Value Education	1	2	2	100
•	Total	46	180	140	4600

Signature of Hod