

2020-2021

DEPARTMENT OF HOME SCIENCE
III BOARD OF STUDIES (PG) MEETING
Programme: M.Sc. HOME SCIENCE

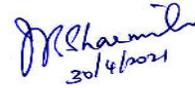
A meeting of the Board of Studies in Home Science (PG) of Sri Meenakshi Government Arts College for Women (A), Madurai-2, was held **online**, on **30.04.2021** at **1.00 PM**.

The following members were present.

CHAIRPERSON

Dr. J.B.SHARMILA

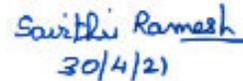
Associate Professor
Head, Dept. of Home Science
Sri Meenakshi Govt. Arts College for Women (A)
Madurai-625002.


30/4/2021

UNIVERSITY NOMINEE

Dr. SAVITHRI RAMESH

Assistant Professor and Head
Dept. of Fashion Designing
Lady Doak College
Madurai-625 002


30/4/21

SUBJECT EXPERTS

1) Mrs. C.SATHYALAKSHMI

Associate Professor
Dept. of Food Science and Nutrition
Holy Cross Home Science College
52, New Colony
Thoothukudi


30/04/2021

2) Mrs. L. SANTHADANI

Assistant Professor,
Department of Nutrition & Dietetics
N.K.R.Govt.Arts College for Women
Namakkal- 637 001.


30/4/2021

MEMBERS

1) Dr.R.SARADHA

Associate Professor
Dept. of Home Science
Sri Meenakshi Govt. Arts College for Women (A)
Madurai-625002.


30/4/2021
(R. SARADHA)

2) Mrs. N. SHANTHI

Associate Professor
Dept. of Home Science
Sri Meenakshi Govt. Arts College for Women (A)
Madurai-625002.

30/4/2021
(B. SHANTHI)

3) Mrs. B. BHUVANESWARI *Absent

Assistant Professor
Dept. of Home Science
Sri Meenakshi Govt. Arts College for Women (A)
Madurai-625002.

STUDENT ALUMNI

Mrs. C.HELEN

Assistant Professor,
Dept. of Home Science,
Fatima College
Madurai- 625 018

30/4/2021

INDUSTRY REPRESENTATIVE: Mrs. G. NAGAJOTHI,
Dietitian Cum Diabetic Educator
Apollo Speciality Hospitals
Madurai-625 020

G. Nagajothi
30/4/2021
(G. NAGAJOTHI)

Agenda:

The following agenda was kept for discussion.

- Review of the existing syllabus

PG PROGRAMME: M.Sc. HOME SCIENCE

Minutes of the PG BOS meeting:

The Board resolved to follow the existing syllabus for those who join in 2021-2022 with the following modifications:

- 1) Reordering and Renaming of Core papers in PG Programme Framework as follows:
 - (i) Food Safety & Quality Control (originally offered in Sem II as NB3 Core Paper VIII) is offered as **NA3 Core Paper III in Semester I.**
 - (ii) Core Paper IV NA3 Advanced Human Nutrition-I is shifted to Semester II as **NB1 Core Paper V** and renamed as **Principles of Nutrition.**
 - (iii) Core Paper V NB1 Advanced Human Nutrition-II offered in Semester II is renamed as **Core Paper VI NB2 Applied Human Nutrition.**
 - (iv) Core Paper VI NB2 Clinical Nutrition & Dietetics, offered in Semester II is shifted to Semester III as **NC2 Core Paper X.**

(v) NL2 Core Paper VII Advanced Dietetics Practical offered in Semester II is renamed as **Clinical Nutrition & Dietetics Practical** and exchanged with Core Paper XII NL3 **Clinical Investigation Practical** offered in Semester III.

(vi) Core Paper IX NC1 **Biochemical Changes in Diseases** offered in **Semester III** is shifted to **Semester II** and is exchanged with Core Paper VI NB2 Clinical Nutrition & Dietetics.

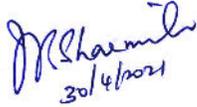
- 2) **NA1- Applied Physiology Unit 1** Inclusion of topic “Erythropoiesis” in the place of “Iron metabolism”; Inclusion of the topic “Tissue fluid: Intracellular & Extracellular” in the place of “Structure & functions of spleen”. In **Unit 2**, Inclusion of “Hypotension - types, Thrombophlebitis” and deletion of “heart sounds”. In **Unit 3**, inclusion of the topic “Oxygen toxicity”. In **Unit 4**, inclusion of “Disorders of spinal cord - multiple sclerosis. Disorders of basal ganglia - Parkinson’s disease, Huntington chorea. Sleep disorder. Epilepsy” and “osmotic diuresis. Abnormalities of micturition - atonic bladder, nocturnal micturition. Sense organs - Abnormalities of taste sensation - ageusia, hypogeusia, dysgeusia, taste blindness. Abnormalities of olfactory sensation - anosmia, hyposmia, hyperosmia”. In **Unit 5**, Reproductive system, inclusion of “Male reproductive system - Hypo and hypergonadism in males; Abnormal menstruation - oligomenorrhea, dysmenorrhea, amenorrhea” instead of “Developmental stages of the foetus”.
- 3) **NA2- Advanced Food Science, Unit 1**, deletion of the term “Constituents of food: properties and significance”.
- 4) **NA3- Food Safety and Quality Control, Unit 3**, inclusion of the subtopics under Difference tests “paired comparison test, duo-trio, triangle test”; under Rating tests “ranking, two-sample difference test, multiple sample difference, hedonic rating, numerical scoring, composite scoring”; under sensitivity tests: “sensitivity - threshold, dilution”; and “Descriptive test - flavour profile”. Deletion of “quality standards for cereals, pulses and legumes, vegetables and fruits, milk, egg and flesh foods, fat and sugar, and related products”.
- 5) **NB1-Principles of Nutrition, Unit 1**, inclusion of “Units of food energy” instead of “calorie and nutrient density”. Inclusion of “ICMR guidelines for dietary requirements of all nutrients”. In **Unit 4**, rearrangement of existing subtopics. In **Unit 5**, inclusion of “National Nutrition Policy. Health, Nutrition and Family Welfare. AYUSH. National Rural Health

Mission. National Health Outcome Goals. ICDS, PDS, Mid-day meal scheme; Objectives and functions – ICMR, NIN, ICDS, FNB, CFTRI, NNMB, WHO, FAO, UNICEF”.

- 6) **NB2-Applied Human Nutrition**, *Unit 3* and *Unit 4* have been merged as Unit 3. In *Unit 4*, Nutrition during Emergencies, the subtopic “Novel Contagion” is introduced. *Unit 5*, a new topic on “Nutrigenomics - Basic concepts of Nutrigenetics, Nutrigenomics and Gene guided Personalised Nutrition” has been introduced. Replacing the existing Textbook with “Srilakshmi B, Suganthi V, Ashok CK (2018) Exercise Physiology, Fitness and Sports Nutrition, New Age International Pvt Ltd., New Delhi”.
- 7) **NB3-Biochemical Changes in Diseases**, *Unit 3*, replacing the topic “Endocrine dysfunction and its subtopics” with the topic “Hepatic dysfunction: Liver function tests; Pathophysiology of Liver disorders - Hepatitis, Cirrhosis, Hepatic encephalopathy; Etiology of Gallbladder disorders - Cholelithiasis, Gout”. Rearranging of contents of *Unit 4 and 5*:- Unit 4, modification of the contents to “Renal dysfunction: Assessment of Renal function, Glomerular Filtration Rate (GFR), proteinuria, uremia, microalbuminuria; Creatine and Creatinine levels; Pathophysiology of Nephritis, Nephrotic Syndrome - Acute and Chronic Renal Disease, Uremic Renal Failure; Dialysis and its types; Nephrolithiasis - etiology and types”. *Unit 5*, modification of topic as “Disorders of Carbohydrate and Amino acid metabolism”, inclusion of “Glycogen Storage disorders” and “Lipid Storage disorders” and deletion of “Regulation of carbohydrate metabolism”.
- 8) **NC1-Diet in Metabolic Diseases**, deletion of the term “Etiopathophysiology” in *Units 3, 4 & 5*. *Unit 3*, the contents have been modified as “Nutritional Management of Cardiovascular diseases - Coronary Artery Disease: Atherosclerosis, Thrombosis, Hyperlipidemia, Hypertension, Stroke. Inter-relationship between Diet and risk factors of CVD. Role of Dietary fibre, Saturated and Unsaturated fatty acids - omega 3 & 6 fatty acids, Mediterranean Diet, Prudent diet. Kempner’s rice diet, Dietary Approach to Stop Hypertension (DASH), Sodium intake in Hypertension”. In *Unit 4*, “Dietary management of Acute and Chronic Renal failure; Importance of protein nutrition in renal failure and uremia, Sodium and Potassium Exchange List. Diet in Nephrolithiasis - Acid and Alkaline Ash Diet”. *Unit 5*, inclusion of “Nutritional Management of Inherited metabolic disorders” “Alkaptonuria, Primary hyperoxaluria, Cystinuria, Homocystinuria, Tyrosinemia, Albinism, Histidinemia” and “Role of low purine diet in gout”.

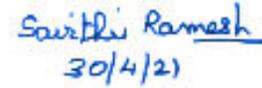
- 9) **NC2-Clinical Nutrition and Dietetics, Unit 1**, deletion of the subtopic “Newer trends in delivery of Nutritional care”. **Unit 2**, deletion of the term “Pathophysiological, clinical and metabolic aspects”. **Unit 3**, inclusion of “Medical Nutrition Therapy for Novel viral infections”, “Nutritional management of cancer- Role of Neutropenic diet”. **Unit 4**, deletion of “Changes in body mass and body composition”, inclusion of “Role of ketogenic diet”. **Unit 5**, replacing “Etiopathophysiology and clinical findings” with “Nutritional management of GI diseases - Clinical manifestations”. Inclusion of the subtopics “Role of FODMAP diet” and “Nutritional management in Pancreatic disorders - acute and chronic pancreatitis, pancreatic cancer”.
- 10) **NC3-Research Methodology and Statistics, Unit 1**, replacing the topic “Steps in Research Process” with “Types of Research Design” and deletion of the subtopic “Developing a Conceptual framework” from Unit 2. Shifting of the topic “Data gathering instruments” from Unit 1 to Unit 2. **Unit 2**, deletion of the subtopic “Determining sample size - rule of thumb”. Rearranging of **Unit 4 and 5** as follows: “Formulation and testing of hypothesis, tests of significance, Correlation and Regression Analysis, Application of computers in statistical analysis”. **Unit 5**, inclusion of the topic “Digital tools for reference management”.
- 11) **ND1-Institutional Food Administration, Unit 1**, deletion of the term “contract catering”; inclusion of the topic “Menu Planning and Design-types and factors”. **Unit 2**, deletion of the topic “Management tools” and inclusion of the topic “Food Service Management, Role of management in FSI”. Merging of Units 3 & 4. **Unit 3**, Inclusion of “Food Management in FSI: Food Purchase: Storage; Food Hygiene and Food Safety; Waste Management in foodservice”. **Unit 5** is split into 2 units - Unit 4 & 5. Shifting of the topic “Personnel Management” from existing Unit 5 to Unit 4. Inclusion of the following topics in **Unit 4**. “Training, job description and specification, work schedule, work analysis. Laws governing staff management - Employee Law, Trade Union Contracts and Negotiations. Waste Management in foodservice”. Deletion of the subtopics “Records to be maintained, system of bookkeeping”. Inclusion of “Factors affecting pricing of foods”. Under the topic “Role of computers in management of FSI”, included the subtopics “menu planning. point of sale, inventory management, financial management, food safety, front office, marketing”.
- 12) **END7-Textiles and Clothing, Unit 2**, inclusion of “Classification of non-woven fabric”, replacing the terms “knotting and lacing with Types of laces”, **Unit 3** inclusion of the term “Calendering” under the topic “Basic Finishes”. The topic “Stain removal – types, principles

and techniques” has been shifted from *Unit 4 to Unit 5*. Under the *Related Practical Experience* deletion of “Preparation of sample for Simple Hand stitches, Seams, Sewing Embroidery and Fullness” and inclusion of “Stain Removal and Field Visit to Dyeing and Printing units”.


30/4/2021

(J.B.SHARMILA)

CHAIRPERSON


30/4/21

(SAVITHRI RAMESH)

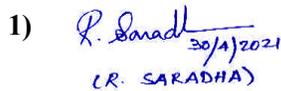
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2) 
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MEMBERS

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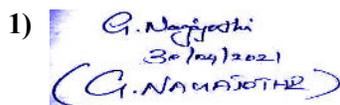
2) 
30/4/2021
(R. SARADHA)

3) *Absent

STUDENT ALUMNA

1) 
30/4/2021

INDUSTRY REPRESENTATIVE

1) 
30/04/2021
(G. NAMAJOTHI)