

Chanda Shikshan Prasarak Mandal's
Janata Mahavidyalaya, Chandrapur

B.A. Home Economics

Program Specific Outcomes

After completion of B.A. with Home Economics, students will be able to:

PSO1: Learn practical skills like cooking, food preservation, stitching and embroidery.

PSO2: Learn creative and artistic skills flower arrangement, bouquet arrangement, use of brush and color schemes and Color wheel.

PSO3: Learn about family resources and home decoration and to become interior decorator.

PSO4: Gain knowledge of computer application in developing artistic and fashion designing skills.

PSO5: Gain basic knowledge of importance of nutrients, during pregnancy and child care and old age.

PSO6: Employable and get jobs in college government, non – governmental and private factories, cloth industries boutiques, bakeries, small industries hotel management dress designing schools. Learn variety of employable skills which can make them successful entrepreneur.

COURSE OUTCOMES

B.A. SEMESTER I

On Completion of this course, students will be able to:

CO1: Develop variety of skills and Management and become good home maker

CO2: Learn about family resources and home decoration and gain an opportunity to become interior decorator.

CO3: Learn about employable skill like embroidery on dress materials, Sheets, table cloth & apron etc.

CO4: Develop skill of Aari & Jardozi work & also learn fancy embroidery.

B.A. SEMESTER II

On completion of this course students will be able to:

CO1: Demonstrate different type of skill such as knitting, Cable Pattern, Double color Pattern, Lace Pattern, Border Pattern.

CO2: Demonstrate different type of painting and printing skill such as Tie & dye, block printing, brush painting and spray painting.

B.A. SEMESTER III

On completion of the course students will be able to:

CO1: Understand importance of personal cleanliness & hygiene in daily life and demonstrate the same during practical in the lab.

CO2: Learn to distinguish between basic needs & wants.

CO3: Learn basic methods of cake preparation, cookies making & also learn to modify & create new designs of cake making according to dietary guidelines.

CO4: Learn to interpret accurately and use standard forms of measurements in recipes and choose the relevant equipments needed for measuring ingredients.

CO5: Learn about safety and care required for the use of electronic gadgets in the laboratory thus developing sense of responsibility.

CO6: Learn how to minimize food waste and make use of leftovers.

B.A. SEMESTER IV

On completion of the course students will be able to:

CO1: learn time management

CO2: Learn basic knowledge & importance of some of the nutrients and also understand their role in diet for good health.

CO3: Use knowledge of nutrients to achieve a healthy balanced diet.

CO4: Learn to give examples of their application during practical

B.A. SEMESTER V

On completion of the course students will be able to:

CO1: Gain basic knowledge on diet for pregnant women, Lactating women & Infants.

CO2: Gain basic knowledge on drafting & stitching.

B.A. SEMESTER VI

On completion of the course students will be able to:

CO1: Gain basic knowledge on diet for early childhood.

CO2: Gain basic knowledge on diet for school children

CO3: .learn various skills like pickle and jam making, variety of flower arrangements, cooking, baking, interior decoration, variety of embroidery stitches and become successful entrepreneurs.