

	Program:	Nutrition and Dietetics, Chemistry, Human Development (NDCHD)		
NUTRITION AND DIETETICS				
	PO Code	Programme Outcomes:		
	PO 1	Evaluate nutrition information based on scientific reasoning for clinical, community, food science and food service application.		
	PO 2	Perform food management functions.		
	PO 3	Practice state of art nutrition care for various age groups and health conditions.		
	PO 4	Apply technical skills, knowledge of health behavior and clinical judgment to evaluate nutritional status of individual or community.		
	PO 5	Provide nutritional counseling and education to individuals, groups and communities throughout life span.		
Semester	Course Code	Course Name	CO Code	Course Outcomes
I	ND1BN	Basic nutrition	CO1	The student will be able to apply basic nutrition knowledge in making foods choices and obtaining an adequate diet
			CO2	The student will gain knowledge about energy requirements and the Recommended Dietary Allowances
			CO3	The student will understand the functions and role of macronutrients, their requirements and the effect of deficiency and excess

			CO4	The student will be able to analyze the role of various minerals and vitamins important in maintaining health
			CO5	The student will be able to appreciate the importance of water and electrolytes in the human body.
			CO6	The student learns the impact of various functional foods on our health
			CO7	The student gains competence in connecting the role of various nutrients in maintaining health and learn to enhance traditional recipes.
II	ND2FS	Food Science	CO1	The student will be able to analyze the underlying properties of various food components
			CO2	The student will get a clear understanding about objective and descriptive sensory evaluation methods and their application
			CO3	Students will learn about various foodstuffs ,its components, nutritional aspects and their value added products after processing
			CO4	The students will know the specifications of various products, their variation in composition basis and nutritional details after cooking and other processing methods
			CO5	The student will be able to relate various food laws with their amendments and regulation guidelines followed in national and international level
			CO6	Students will acquire knowledge about various food processing techniques and will know the importance of various preservation methods.
III	ND3NLC	Nutrition in the Life Cycle	CO1	The student will learn and apply the latest in research-based nutrient needs of pregnant and lactating females
			CO2	The student gains knowledge about the changing nutritional needs of an infant and about complementary feeding

			CO3	The students will be able to relate nutrient needs to developmental stages and plan diets which will adequately meet nutritional needs during childhood.
			CO4	The student will learn the impact of growth and development in arriving at the nutritional needs of adolescents
			CO5	The student will be able to connect the role of changing metabolism, risk of chronic diseases and impact of functional foods in effectively planning diets for adults
			CO6	The student gains competence on meeting nutrition needs and establishing dietary patterns to promote optimum health and reducing the impact of chronic diseases in the elderly
IV	ND4FM	Food Microbiology	CO1	The student gains knowledge about the origin of food microbiology, learns to classify and understand the characteristic features of microorganisms
			CO2	The student will be able to understand the bacterial growth and culturing of bacteria
			CO3	The student will be able to relate the role of various factors involved in the growth and death of microorganisms; and gains insight into the Food safety assurance systems.
			CO4	The student realizes the importance of various aspects in connection with spoilage of different food commodities
			CO5	The student will gain fundamental understanding of the relationship between environment, microorganisms and food borne infections and intoxications.
			CO6	The student will gains competence in understanding the role of food microbiology in preservation of foods using fermentation and biotechnology.
V	ND5PHN	Public Health Nutrition	CO1	The students will have a clear understanding about the concept of

				health care delivery at different levels in a community
			CO2	The students will be able to describe the major causes and impact of communicable and non-communicable diseases and their pathology.
			CO3	Defining, assessing, and understanding the health status of population, determinants of health and illness and factors contributing to health promotion and disease prevention
			CO4	The students will be able to understand the concept of Nutrition Security and get familiarised with the various approaches and strategies for combating malnutrition
			CO5	The students will be able to identify and monitor malnutrition and hunger in individuals and communities, using clinical, dietary, anthropometric and biochemical measures.
			CO7	The student will be able to assess, monitor and evaluate the impact of public health programs
			CO6	The students will be able to integrate biological and social factors affecting health to develop intervention (prevention) programs that will have an impact on the nutritional status of a community.
V	ND5DI	Dietetics I	CO1	Use the Nutrition Care Process model to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions Nutrient Delivery Understand the transition of diet from clear liquid to full-liquid to soft and to normal diet and its principles. Identify three routes used to deliver nutrients to clients and potential complications with these routes. Discuss the kinds of commercial formulas available for oral and enteral feedings. Differentiate between enteral and parenteral feeds.

			CO2	<p>Study and differentiate the etiology, symptoms and treatment of typhoid and tuberculosis List basic principles of energy imbalance. Discuss the effects of weight loss on the body. Identify the medical, psychological, and social problems associated with too much and too little body fat. Discuss the guidelines for the identification, evaluation, and treatment of Overweight and obesity in adults. Describe the symptoms commonly exhibited by a client with anorexia nervosa and/or bulimia. Evaluate at least three fad diets used for weight reduction/</p>
			CO3	<p>Understand the dietary treatment of celiac disease related to its pathophysiology. Differentiate nutritional care for clients with Crohn disease from that for ulcerative colitis. Relate the nutritional care for clients with hepatitis to that for cirrhosis. and treatment, indicating the importance of early interventions. Relate the nutritional aspects of medical treatment for cholecystitis and cholelithiasis.. Relate the relationship between diet and the development of cardiovascular diseases. Distinguish between MI, CHF and atherosclerosis as to aggravating factors and focus of dietary modifications. Identify strategies that are most likely to reduce the risk of cardiovascular disease. Compare and contrast dietary modifications for clients with myocardial infarction, atherosclerosis and heart failure. Understand the DASH diet. List several flavorings and seasonings that can be substituted for salt on a sodium restricted diet.</p>

VI	ND6DII	Dietetics II	CO1	<p>After completing this chapter, the student should be able to: Define and classify diabetes mellitus and describe the treatment for each type of the disorder. Discuss the goals of nutritional care for persons with diabetes mellitus. List nutritional guidelines for people with diabetes mellitus for illness, exercise, delayed meals, alcohol, hypoglycemic episodes, vitamin and mineral supplementation, and eating out. Describe the types of hypoglycemia and dietary treatment. Understand the complications of Diabetes</p>
			CO2	<p>After completing this chapter, the student should be able to: Identify the major causes of acute and chronic kidney failure. List the goals of nutritional care for a client with kidney disease. List the nutrients commonly modified in the dietary treatment of chronic kidney disease (CKD). Discuss the relationship among kilocaloric intake, dietary protein utilization, and uremia. Discuss the nutritional care of clients with kidney disease in relation to their medical treatment.</p>
			CO3	<p>After completing this chapter, the student should be able to: The student will compare the hypermetabolic (burns, surgery, trauma) conditions that increase resting energy expenditure and hence kilocaloric requirements. The students will understand how metabolism differs in the different hyper metabolic states eg burns, trauma and pre and post surgeries. The student will suggest recommendations for the safe refeeding of malnourished clients. Diet in HIV and AIDS To Define AIDS and HIV and list transmission routes for the virus. List nutrition-related complications seen in clients infected with HIV and to describe interventions to improve nutritional status. To understand why</p>

				malnutrition is commonly seen in clients with HIV or AIDS.
			CO4	After completing this chapter, the student should be able to: Understand the types of food allergies • List the foods that people are prone to cause allergies • List diagnostic tests for allergies. • Identify the causes of allergies • The importance of elimination diet in allergies • Identify the causes of gout, symptoms • List the foods to be avoided in an episode of a gouty attack
			CO5	After completing this chapter, the student should be able to: .Explain how normal cells become cancerous. Relate nutritional factors to the incidence of cancers at some of the common sites. Summarize dietary guidelines for the prevention of cancer. Define cachexia and correlate its characteristics with the challenges of managing the condition.. Highlight on the role of diet in prevention of cancers. List ways of dietary management for clients who undergo therapy. After completing this chapter, the student should be able to: Identify four groups of clients likely to experience food–drug interactions and indicate possible consequences of improper administration or management. Describe four ways in which foods, nutrients, drugs, and dietary supplements can interact

				<p>and give an example of each. Explain why separating grapefruit juice ingestion from oral doses of affected drugs is not an effective strategy for preventing interactions. Name the most common food, drug, and dietary supplement to be involved in drug–nutrient interactions. Discuss the tyramine-restricted diet and relate it to the pathophysiology involving monoamine oxidase inhibitors (MAOIs).. Relate the mechanism by which warfarin achieves anticoagulation to the diet required for therapeutic success.</p>
VI	ND6EIM	Elective-Institutional Management	CO1	After studying this unit the student will be able to understand: • To identify the different areas and segments of the hospitality industry. • Development of Food Service Institutions.
			CO2	After studying this unit the student will be able to understand: • How to manage the human resources within a food services organization or department. • To communicate appropriately with clients, staff and management • The Approaches to Management • The Principles and Functions of management. • The Tools of Management • The management of Resources
			CO3	After studying this unit the student will be able to understand: • Personnel Management Concepts • Staff Employment • Employee Benefits • Staff Training and Development
			CO4	After studying this unit the student will be able to understand: • Legal Aspects of Personnel Management

			CO5	After studying this unit the student will be able to understand: • Food Service Spaces: Planning and Organisation • Plan kitchen Spaces • Plan storage Spaces • Plan service Areas
			CO6	After studying this unit the student will be able to understand • The different types of catering equipment • Criteria for selection of Equipment • The advantages of different equipment Design, Installation and Operation • The different methods employed in the purchasing of equipment • Methods to care and maintain equipment
			CO7	After studying this unit the student will be able to understand: • That resources cannot by their mere presence lead to the success of a food service, but need to be nurtured and skilfully utilised through imaginative management techniques, to make them grow and bear fruit. • That the environment is changing all the time, requiring managers to continually keep pace with the new challenges. • The most important resource for any establishment today is its management skill and when this resource is well developed, all others can be utilised to advantage. • Survival for an establishment in its ever-changing and competitive environment, resources need to be utilised to their maximum, because no resource can be increased indefinitely. • To focus attention on the utility of each resource available to a food service manager.
			CO8	After studying this unit the student will be able to understand: Financial Management: • Financial management is concerned with the manner in which funds are procured for and used in a business. • The important role to play in making decisions concerning investment, operations and

				<p>disposition. • Application of financial management techniques to help to make decisions for individuals as well as for organisations, whether they are profit-making or non-profit making.</p> <p>• In any operation financial decision making involves three aspects: • (i)Funding • (ii)Investing in assets • (iii) Controlling operations for profitability. • Coordination’s of the above decisions in every organisations to make • effective use of resources. • The scope of financial management to catering establishments, along with a glimpse of some non-conventional accounting techniques, which have become essential to enable managers to cope with the cost control pressures of the business environment of today. • Costing and Budgeting • Pricing</p>
	ND6EQFP	Elective- Quantity Food Production	CO1	The students will demonstrate the ability to plan nutritious, appealing food combinations and menu patterns that meet the needs of the defined clientele within economic and physical limitations of a food service facility.
			CO2	The students will understand the use of computer applications in the management of quantity food service
			CO3	The students will find the purpose of food distribution systems and the role of marketing and merchandising in the business of food service.
			CO4	The students will learn the biological, physical, and chemical changes which occur when food is cooked and stored
			CO5	The students will develop further knowledge of the factors which affect food composition, food quality and yield and food preparation factors which affect the nutritional value of food.

			CO6	The students will acquire the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.
			CO7	The students will gain knowledge about basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service
			CO8	The students will become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.
	Chemistry			
	PO Code	Programme Outcomes:		
	PO1	Analyze critically and evaluate constructively the concept of science and effectively bring out the knowledge derived from that, organize and apply that knowledge skillfully and ethically to provide constructive solutions to social, economic and environmental problems faced by the society globally.		
	PO2	Apply scientific theories and concepts to critically debate, evaluate and create solutions to meet the needs of social, economic and environmental requirements of the society.		
Seme ster	CourseCo de	CourseName	CO Code	Course Outcomes

I	CHEM1B	Chemistry 1	CO1	Explain the basic concepts of mathematics for efficient learning and application in chemistry
			CO2	Apply appropriate techniques of analytical chemistry, conduct experiments, analyze data and interpret results with an understanding of the limitations
			CO3	Recall the basic concepts of atomic structure and identify patterns in molecular bonding and relate to their chemical properties
			CO4	Analyze, interpret and identify crystal systems using X-ray crystallography.
			CO5	Explain HSAB concepts, its applications in different areas and its limitations. Discuss the importance of different non-aqueous solvents, their chemical reactions and applications.
			CO6	Categorize the different binary solutions and deduce their behavior with change in external parameters.
			CO7	Recall the basic knowledge of organic chemistry to name new compounds and formulate their conformations.
			CO8	Predict the reactivity of an organic compound based on its structure, justify the mechanism based on chemical effects and develop systematic methods for the preparation of different compounds
II	CHEM2B	Chemistry 2	CO1	Apply the law of thermodynamics to thermal cycles, understand the significance of state variables, thermodynamic functions, illustrate their roles in determining equilibrium under different conditions and solve related problems.
			CO2	Explain the terms in phase rule and interpret the phase diagrams in unary and binary systems
			CO3	Explanation of radioactivity, its measurement, major components of a nuclear reactor and applications of tracer techniques

			CO4	Illustrate methods to determine the molecular weight of inorganic polymers and discuss some commercially important polymers
			CO5	Understand the properties of coordination compounds, their structures and stability. Apply Crystal Field Theory to understand the magnetic properties and describe the stability of metal complexes using stepwise formation constant and thermodynamic parameters
			CO6	Create interest in different magnetic properties and functional properties of structural materials and smart materials
			CO7	Apply various rules to understand the stability of alkenes and reactions of dienes and alkynes
			CO8	Elaborate electrophilic substitution reactions of benzene under the influence of activating and deactivating groups. Predict aromaticity based on Huckel's rule and illustrate the molecular orbital picture of benzene.
III	CHEM3B	Chemistry 3	CO1	Identify the challenges in the conservation of water and design feasible solutions to overcome the limitations . Formulating and implementing green solutions to some of the reactions which are hazardous to the bio-system and sensitizing the younger generation chemists to design, produce and generate greener products.
			CO2	Interpret the basic concepts involved in inorganic analysis. Infer the knowledge of buffers and their biological applications.
			CO3	Explain the use of various industrial materials and their applications. Upgrade the conventional methods to design latest technologies for the economical and smarter production.

			CO4	Explore the dynamic world of nano materials, interpret their unique properties and discover the plethora of possibilities of their applications in various fields for a better and smarter life.
			CO5	Relate and examine the theories and concepts of electrochemistry. Develop deep knowledge of the application of measurements useful in analytical estimations.
			CO6	Enumerate the fundamentals of the kinetics of chemical reactions followed by a detailed study of catalysis.
			CO7	Understand the mechanisms to predict the outcome of various reactions. Relate elimination or substitution reactions to their energy profile diagrams
			CO8	Discuss in detail alcohols, phenols and epoxides. Understand and recall mechanisms of aromatic electrophilic substitution reactions. Describe the synthetic application of Grignard reagents.
IV	CHEM4B	Chemistry 4	CO1	Recall and integrate the characteristic properties of the lanthanoides and monitor their applications in revolutionizing industry and medical field. Identify and summarize the significance of organometallic compounds in the catalytic industry.
			CO2	Utilize the knowledge of the latest technology, skills and tools in the production field to generate smarter and economical products
			CO3	Compose and formulate ideas to create the much required energy harvesting sources like solar cells and fuel cells with the fundamental knowledge of the working of the electrochemical cells.
			CO4	Illustrate the effect of absorption of light by matter. Application of the photochemical processes in different fields
			CO5	Explain the principles and working of various instruments and

				application of these instruments for qualitative and quantitative analysis
			CO6	Classify polymers and explain the mechanism of polymerization. Differentiate thermosetting and thermosoftening polymers with special mention to commercially important polymers
			CO7	Recall the IUPAC nomenclatures. Detailed discussion of aldehydes and ketones
			CO8	Predict the mechanisms and compare the reactivity of different carboxylic acids and their derivatives. Understanding amines in detail and studying the various applications of biologically important amines
V	CHEM5BP B	Chemistry 5	CO1	Outline and exemplify the classification, reactions, properties and biological significance of proteins.
			CO2	Explain and understand the chemical structure, reactions, properties, function and use of broad range of food carbohydrates and various components of nucleic acids
			CO3	Contrast the structure of fats, phospholipids, steroids and explain various properties of the above macromolecules. Interpret the biological roles of diverse hormones and to study their mode of action
			CO4	Categorize enzymes based on their action and understand the kinetic parameters of enzymatic reactions. Illustrate the coenzyme function of water soluble vitamins and select appropriate methods to control harmful effects of synthetic vitamins
			CO5	Evaluate the basic theory and instrumentation of microwave, IR and UV/Vis spectroscopy as a qualitative and quantitative method.
			CO6	Understand the symmetry elements and the corresponding symmetry operations that lead to the

				classification of molecules into point groups
V	CHEM501 B	Chemistry 6	CO1	Apply principles of coordination chemistry to explain how nature tailors properties of metal centers for specific applications in biochemical systems.
			CO2	Outline the types of catalysis and applications of certain well known and industrially important reaction-specific catalysts used globally.
			CO3	Imagine the structural formulae of organic compounds in a 3D perspective. Understand the importance of stereochemistry in organic chemistry and apply the knowledge gained in this course to a variety of chemical problems. Apply the knowledge in the synthesis, enantiomeric separation and characterisation of a range of chiral compounds in the laboratory for further research.
			CO4	Examine the enantiomers, diastereomers and epimers of simple sugars. Understand how the ring structures of aldehyde and ketone sugars are formed. Construct the ring structure of any 5 or 6 carbon containing monosaccharide from its corresponding straight chain structure
			CO5	Outline various reaction mechanisms of heterocyclic compounds. Illustrate different methods for the synthesis of 5- and 6-membered heterocyclic compounds and summarise their properties, and biological importance
			CO6	Distinguish and characterize various classes of natural products by their structures. Identify pharmaceutically active products of natural origin.
VI	CHEM6BO PCB	Chemistry 7	CO1	Understand complex biochemical pathways within living cells. Elaborate the importance of ATP.

			CO2	Solution to various disorders caused due to impairment of various metabolic pathways in the living system.
			CO3	Discuss the role of active methylene compounds in various organic syntheses, illustrate the mechanisms involved and propose the synthesis. Identify the importance of coupling reaction in dye industry. Apply organometallics in synthetic organic chemistry
			CO4	Understand and compare the principle and theory of various spectroscopic techniques. Determine the effect of conjugation on UV-Visible absorption spectrum. Interpret the spectra of compounds, determine functional groups and propose structures for compounds. Apply the knowledge in the characterisation of organic compounds in research and chemical industry
			CO5	Explain the principle of Raman and ESR spectroscopy and their application to simple molecules
			CO6	Understand the working principle, experimentation and applications of Fluorescence Spectrometry, GC, HPLC, ion-exchange chromatography, CV, and thermogravimetric analysis
VI	CHEM6EP CB	Chemistry 8	CO1	Understand the basic principles of pharmacology, pharmacodynamics and pharmacokinetics. Outline the various stages and practical application of pharmacokinetics . Describe the various phases of clinical studies. Explain the rationale for the complete development plan (pharmaceutical, pre-clinical and clinical) according to the proposed therapeutic indication
			CO2	Relate the concepts of active principles and lead compounds in drug discovery; Outline and critically appraise the principal steps in drug discovery Describe the technologies available and those in

				development of new drugs; Explore the therapeutic opportunities that might arise from the technology(gene therapy)
			CO3	Apply the concepts of enzyme inhibition, drug-receptor interaction, working of proton pumps and ion channel pathways in drug action with suitable illustrations. Relate the factors that modify the effect of drug action. Distinguish drug potency and efficacy. Construct dose-response curves to predict the safety margin of the drug
			CO4	Outline the process of drug development and identify the critical factors and decision points in QSAR approach. Evaluate the advantages of combinatorial organic synthesis in scaling up production of drugs to meet increasing demand
			CO5	Categorise the drugs based on pharmacological-application and interpret their mode of action with suitable illustration. Understand and compare the mechanism of action of each class of drug; relate drug-drug interaction and its impact in patient safety
			CO6	Apply the basic concepts of buffers, acid-base theories and Henderson's equations in buffer preparations and evaluating their functions in pharmacy. Develop analytical skills in predicting the buffer concentrations and develop practical skills in preparing buffers required for an assay of drug. Assess the use of antioxidants in pharmacy. Discuss the role of radio pharmaceuticals in drug industry. Create an awareness about the factors involved in quality control of drugs.

VI	CHEM6EE CB	Chemistry 8	CO1	Understand the concept and importance of entrepreneurship and entrepreneur in relation to the characteristics, functions, challenges and types of entrepreneurs.
			CO2	Outline the functioning of the cosmetic industry in terms of raw materials used, Indian standard specifications for production, formulation of cosmetics and quality assurance.
			CO3	Evaluate the nutritional requirements for different age groups, sex, and health conditions through understanding the concept of nutritional value. Explain food production in terms of processing, preservation, additives, qualitative analysis and adulteration.
			CO4	Evaluate the importance of the given soil / water / plant through analysis of the physical and chemical properties of the given soil / water and plants.
			CO5	Understand the drugs in terms of WHO definition, nomenclature, dosage forms, formulations, quality analysis, adulteration and toxicology.
			CO6	Describe the importance of nanomaterials for various applications in daily life, based their properties of various nanomaterials
			CO7	Mention the salient features of various rules and acts related to food, cosmetics and drug
		HUMAN DEVELOPMENT		
		PO Code	Programme Outcome	
		PO 1	Demonstrate an understanding of the complexity of individual and family development across the life span in diverse contexts and changing environments	

		PO 2	Learn how people and families develop--biologically, intellectually, psychologically, socially and spiritually.
		PO 3	Design, implement and evaluate inclusive and play-based early learning curriculum and programs that support children's holistic development.
		PO 4	Demonstrate pedagogical practices that are connected to theoretical approaches of learning, thinking and teaching in the field of early childhood care and education.
		PO 5	Use their own knowledge, appropriate early learning outcomes, and other resources to design, implement, and evaluate developmentally meaningful and challenging learning materials for children and infants.
		PO 6	Study individuals and families in their own and other cultures, and learn how the family, the workplace, schools, the community, and the larger culture affect and are affected by the individual.
		PO 7	Solid understanding of problems such as child, spouse and elder abuse, substance use, and divorce.
		PO 8	Learn skills for helping individuals, families, or groups through prevention programs and other intervention techniques, in addition to examining specific problems and learn how human service agencies and professionals deal with these problems.
		PO 9	Graduates work in careers that promote healthy development and positive family functioning across the lifespan, such as: a Social Services Case Worker, Provider at Residential Treatment Center, Youth Organization Worker, Program Director for Youth, Family or Senior Citizen Center.
		PO 10	Demonstrate an ability to evaluate and apply research and theory to practice.
		PO 11	Analyze processes, policies, and contextual factors that affect the delivery of human services to individuals and families.
		PO 12	Demonstrate professional, ethical, and culturally sensitive standards of conduct.
		PO 13	Demonstrate the ability to develop resources and initiatives (programs) using appropriate strategies and technologies to support the well-being of children, families, schools, and communities through presentations, research, and service learning.

Semester	CourseCode	CourseName	CO Code	Course Outcomes
I	HD1HDI	Human Development-I	CO1	Assimilate the domains of development and their interrelationships
			CO2	Understand the process and principles underlying growth and development
			CO3	Gain competence over the developmental tasks from birth to late childhood
			CO4	Understand the interplay between biology and behaviour
			CO5	Gain an overview about the field of human development
II	HD2HDII	Human Development-II	CO1	Demonstrate knowledge and understanding of important processes, periods and issues in development at each stage of life cycle.
			CO2	Outline theories and key concepts.
			CO3	Understand key issues of midlife crises such as empty nest, menopause, andropause and preparation to retirement.
			CO4	Determine the impact of ageing, key issues and challenges related to old age.
			CO5	Demonstrate the basic knowledge on the process of research, techniques and recent trends in child study and social sciences
III	HD3FD	Family Dynamics	CO1	Analyse evolution of marriage, recent trends and functioning with an emphasis on culture and theories.
			CO2	Understand family structure, composition, functioning and changes in concept of family.
			CO3	Demonstrate an understanding of the different stages of family and to analyse cultural impact on families.
			CO4	Identify areas of potential conflict.
			CO5	Explore factors leading to the breakdown of marriage and its effect on the family.

			CO6	Ability to suggest help and resources to handle the crisis.
			CO7	Create awareness on key issues and sensitize the society in understanding of laws, legislation, prevention and intervention.
IV	HD4TLM	Teaching Learning Materials for Children	CO1	Use their own knowledge, appropriate early learning outcomes, and other resources to design, implement, and evaluate developmentally meaningful and challenging learning materials for children.
			CO2	Demonstrate importance of literature during foundation years for children. Use a broad repertoire of developmentally appropriate teaching/learning and guidance approaches.
			CO3	Acquire skills that emphasise conceptual understanding, connections among topics, and communication of mathematical thinking for the interpretation and solution of problems related to teaching in children between 2-6 years.
			CO4	Demonstrate the content knowledge and resources in academic disciplines: language and literacy; the arts – music, creative movement, dance, drama, visual arts; science; physical education – physical activity, health, and safety; and social studies.
			CO5	Analyse effective instructional and guidance strategies and tools for children, including appropriate uses and impact of technology.
			CO6	Demonstrate importance of play in holistic development of children.
			V	HD5ECCE
			CO2	Design, implement and evaluate inclusive and play-based early learning curriculum and programs that support children's holistic development.

			CO3	Establish and maintain responsive relationships with individual children, groups of children and families.
			CO4	Demonstrate pedagogical practices that are connected to theoretical approaches of learning, thinking and teaching in the field of early childhood care and education.
			CO5	Assess, develop and maintain safe, healthy and quality early learning environments which meet the requirements of current legislation, agency policies and evidence-based practices in early learning.
			CO6	Manifest the knowledge of administrative setup, maintenance of records and register and personnel job profiles in ECE setup.
V	HD5CSN	Children with Special Needs	CO1	Apply the knowledge learnt in providing special education to these children
			CO2	Analyse the pros and cons of inclusive education
			CO3	Gain competence over the Legislations, policies and programs for children with special needs
			CO4	Appreciate the needs of special children
			CO5	Identify children with special needs
VI	HD6MC	Marginalised Communities	CO1	Understand different forms of marginalisation in India
			CO2	Gain knowledge about the issues and challenges faced by marginalised communities in India and apply the same to sensitise the public
			CO3	Analyse the programs and policies related to marginalised communities
			CO4	Identify different means to eradicate marginalisation
			CO5	Appreciate the role of various organisation in uplifting the marginalised communities
VI	HD6WS	Women and Society	CO1	Demonstrate an understanding of contemporary gender roles
			CO2	Analyse the role/status of women in media

			CO3	Apply the knowledge learnt in sensitising the public towards the issues related to women through street plays, posters, etc
			CO4	Gain knowledge on the status of the women in India
			CO5	Evaluate the policies and programs related to women