



St. Mary's College (Autonomous)
Reaccredited with 'A+' Grade by NAAC (Cycle IV)
Thoothukudi



Criterion: I – Curricular Aspects
1.1 – Curriculum Design and Development
Year: 2018-2023

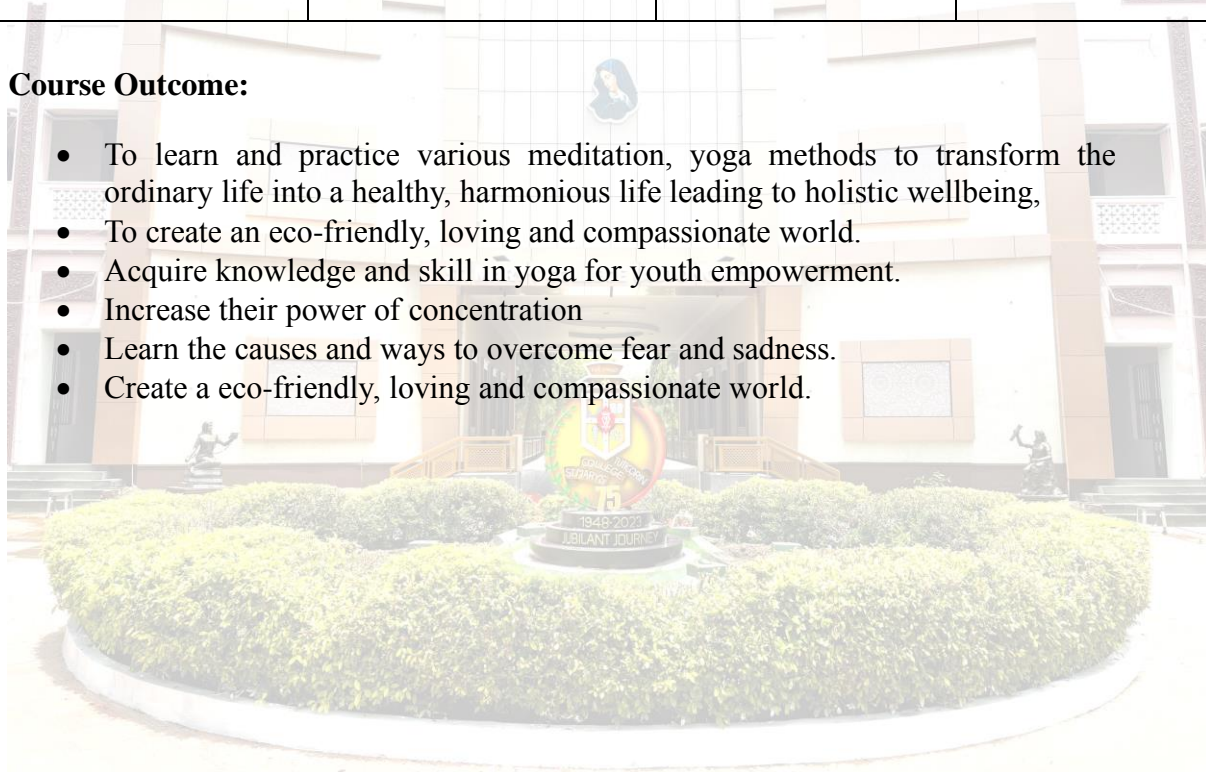


Programme: B. Sc. Microbiology

SEMESTER- IV			
Ability Enhancement Course: Yoga and Meditation			
Code: 18UAYM41	Hrs/Week : 2	Hrs/Semester : 30	Credits: 2

Course Outcome:

- To learn and practice various meditation, yoga methods to transform the ordinary life into a healthy, harmonious life leading to holistic wellbeing,
- To create an eco-friendly, loving and compassionate world.
- Acquire knowledge and skill in yoga for youth empowerment.
- Increase their power of concentration
- Learn the causes and ways to overcome fear and sadness.
- Create a eco-friendly, loving and compassionate world.



SEMESTER- VI**Core X - Food Microbiology**

Code :18UMIC61	Hrs/Week: 5	Hrs/Sem: 75	Credits: 4
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Course Outcome:

CO No	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	explain food microbiology	1	Un
CO-2	classify food.	1	Un
CO-3	explain food as a substrate for microorganisms.	3	Ev
CO-4	determines microbial contamination of food	3	Ev
CO-5	explain food preservation- physical and chemical methods.	1	Ev
CO-6	evaluate the causes of food spoilage-fruits, vegetables, dairy products, meat and fish.	3	An
CO-7	determine food borne disease and food spoilage.	4	Ev
CO-8	importance of food laws and regulations.	3, 4 ,5	Ev



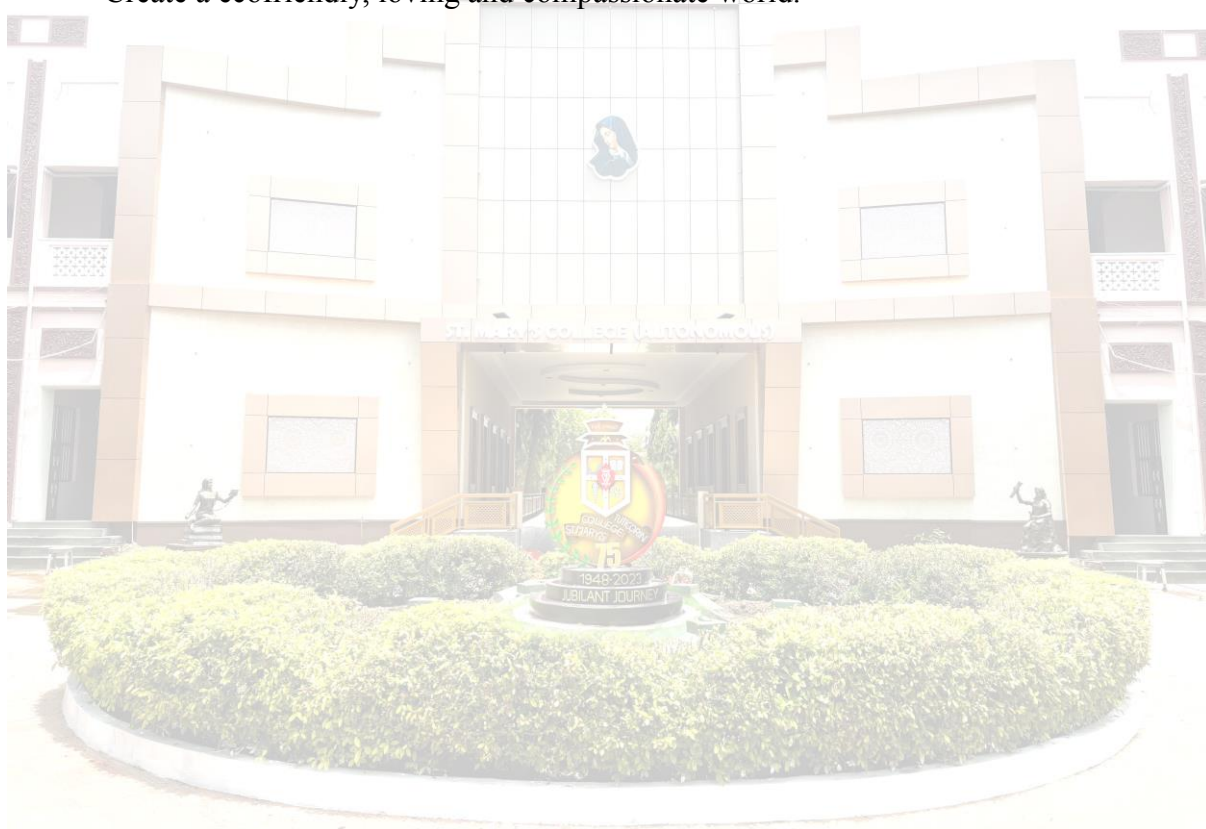
SEMESTER- IV

Ability Enhancement Course: Yoga and Meditation

Code: 18UAYM41	Hrs/Week : 2	Hrs/Semester : 30	Credits: 2
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Course Outcome:

- To learn and practice various meditation, yoga methods to transform the ordinary life into a healthy, harmonious life leading to holistic wellbeing,
- To create an eco-friendly, loving and compassionate world.
- Acquire knowledge and skill in yoga for youth empowerment.
- Increase their power of concentration
- Learn the causes and ways to overcome fear and sadness.
- Create a ecofriendly, loving and compassionate world.



SEMESTER- VI			
Core IX		Food Microbiology	
Course Code: 21UMIC61	Hrs/Week: 4	Hrs/Sem: 60	Credits:4

Course Outcome:

CO No	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	explain food as a substrate for microorganisms.	3	Ev
CO-2	determines microbial contamination of food	3	Ev
CO-3	explain food preservation- physical and chemical methods.	1	Ev
CO-4	evaluate the causes of food spoilage-fruits, vegetables,dairy products, meat and fish.	3	An
CO-5	determine food borne disease and food spoilage.	4	Ev
CO-6	importance of food laws and regulations.	3, 4 ,5	Ev



Louis Rose
Principal
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