

FOUR YEAR UNDERGRADUATE PROGRAM (NEP-2020)

Program: Bachelor in Arts (2024-28)

DISCIPLINE – HOME SCIENCE

Session: 2024-25

DSC - 01 to 08		DSE – 01 to 12	
Code	Title	Code	Title
HSSC-01T	Introduction to Textiles	HSSE-01T	Food safety sanitation and hygiene
HSSC-01P	Introduction to Textiles (Practical)	HSSE-01P	Food safety sanitation and hygiene (Practical)
HSSC-02T	Extension Education	HSSE-02T	Interpersonal relationship and family dynamics
HSSC-02P	Extension Education (Practical)	HSSE-02P	Interpersonal relationship and family dynamics (Practical)
HSSC-03T	Food Science and nutrition	HSSE-03T	Principles of Interior designing
HSSC-03P	Food Science and nutrition (Practical)	HSSE-03P	Principles of Interior designing (Practical)
HSSC-04T	Family Resource Management	HSSE-04T	Textiles and laundry science
HSSC-04P	Family Resource Management (Practical)	HSSE-04P	Textiles and laundry science (Practical)
HSSC-05T	Clinical Nutrition	HSSE-05T	Food service management
HSSC-05P	Clinical Nutrition (Practical)	HSSE-05P	Food service management (Practical)
HSSC-06T	Human Development	HSSE-06T	Garden and landscape designing
HSSC-06P	Human Development (Practical)	HSSE-06P	Garden and landscape designing (Practical)
HSSC-07T	Anatomy physiology and Hygiene	HSSE-07T	Fashion marketing and Merchandising
HSSC-07P	Anatomy physiology and Hygiene (Practical)	HSSE-07P	Fashion marketing and Merchandising (Practical)
HSSC-08T	Fundamental of Clothing Construction	HSSE-08T	Extension management
HSSC-08P	Fundamental of Clothing Construction (Practical)	HSSE-08P	Extension management (Practical)
Generic Electives		HSSE-09T	Entrepreneurship
HSGE-01T	Introduction to Textiles	HSSE-09P	Entrepreneurship (Practical)
HSGE-01P	Introduction to Textiles (Practical)	HSSE-10T	Designing and furnishing life space
HSGE-02T	Extension Education	HSSE-10P	Designing and furnishing life space (Practical)
HSGE-02P	Extension Education (Practical)	HSSE-11T	Skills for working with children
Skill Enhancement Course		HSSE-11P	Skills for working with children (Practical)
HSSEC-01	Surface Ornamentation	HSSE-12T	Traditional textiles and costumes of India
Value Added Course		HSSE-12P	Traditional textiles and costumes of India (Practical)
HSVAC-01	Techniques of Food Preservation		

Program Outcomes

- Explains the science and technologies that enhance the quality of life in day-to-day living.
- Take science from the laboratory to the people.
- Define the importance of food and health to enhance the quality of life of people.
- Develop skills in food, nutrition, textiles, product making, communication technologies and human development.
- Competence in Public Speaking, writing and interpersonal skills.
- Development of critical sensitivity towards community issues and process.
- Acquire basic management skills for organizing events, resource mobilization, leading community-based projects etc.
- Reflect universal and domain-Specific values in Home Science.

Program Specific Outcomes

- Understand the concepts of different areas of home science.
- Blend relevant instructions with real time applications in career.
- Be committed as responsible consumers and able designers.
- Manage diseases using diet therapy.
- Develop comprehensive and analytical skills in food industry and health sectors.
- Inculcate insights in public health nutrition for employment in State and Central Government.
- Grow into knowledgeable and skilled human resources employable in food industries, hospitals and textile industries.
- Develop entrepreneurial skills in textiles and fashion.
- Comprehend the current techniques in food and nutrition and textile production and processing.
- Be able to establish centers for human welfare – crèche, early learning centers, guidance and counseling centers, foster cares, day care centers for both children and elderly citizens.

Handwritten signatures in blue ink:
A collection of approximately ten handwritten signatures in blue ink, scattered across the lower half of the page. The signatures are in various styles, some appearing to be names like 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay', 'Ajay'.

FOUR YEAR UNDERGRADUATE PROGRAM (2024-28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester: I	Session: 2024-2025
1	Course Code	HSSC – 01T	
2	Course Title	INTRODUCTION TO TEXTILES	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> • Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and asses dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use. 	
6	Credit Value	3 Credits	<i>1 Credit = 15 Hours Teaching - learning & Observation</i>
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Periods (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	Introduction to Textiles Definition of textile fibers and terminology Classification of textile fibers Physical and Chemical properties of fibers. Natural fibers (Morphology, production, properties and end uses) - Cellulosic fibers (Cotton, Jute)	12
2	Fibers Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

3	Yarn and Fabric Yarns - Classification of yarns: simple, ply and cord - Types and properties of yarn - Twist in yarn: “s” and “z”, number of twist Woven fabrics - Looms and its part - Classification Basic weaves Plain, Twill, Satin - Novelty weaves – Pile, Leno, Honeycomb -Other methods of fabric construction.	11
4	Coloration and Finishing of Textiles Dyes - Terms related to dyes, Classification of dyes - Direct, Acid, Basic and Reactive dyes Printing - Styles of printing, Modern methods of printing - Pre-preparation for printing (printing paste, printing table) Finishing- Basic finishes, Special finishes	11
Keywords: Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction ,dyes, printing, finishing.		

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book	
<ul style="list-style-type: none"> • डॉ मंजु पाटनी, (2022) वस्त्र विज्ञान एवं परिधान का परिचय - Edition, Star Publication. • Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing. • डॉबक्शी, वस्त्र विज्ञान एवं परिधान का परिचय - 2nd Edition, Vinod Pustak Mandir. • डॉ शिप्रा बैनर्जी, (2018), तंतु एवं वस्त्र विज्ञान - छ. ग. हिन्दी ग्रंथ अकादमी • Fundamentals of Textiles and their care - Sushila Dhantyagi, 5th Edition, Orient Black Swan. • Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers • Booth, J.E. (1996). <i>Principles of Textile Testing</i>. New Delhi: CBS Publishers & Distributors Pvt. Ltd. • Corbman, P.B. (1983). <i>Textiles: Fibre to Fabric</i>. McGraw-Hill Publishers. • Collier, B.J., & Epps, H.H. (1998). <i>Textile testing and analysis</i>. Prentice Hall Publishers. • Dantyagi, S. (1996). <i>Fundamentals of Textiles and their Care</i>. India: Orient Black swan Private Limited. • D'Souza, N. (2014). <i>Fabric Care</i>. New Delhi: New Age International Publishers. • Greaves, P.H., Saville, B. P. (1995). <i>Microscopy of textile fibres</i>. bios Scientific Publishers • Gohl, E., Vile sky, L. (2003), Textile Science: an explanation of fiber properties (2 edition), New 	
Other Resources:	
<ul style="list-style-type: none"> • Manmade Fiber: https://youtu.be/Nplhszsvj6y • Synthetic Fiber Nylon: https://youtu.be/Wzhvqe3movi 	

- Animal Fiber Silk: <https://youtu.be/X6mjzfhtygy>
- Animal Fiber Wool: <https://youtu.be/Kdrsko1yr88>
- Classification Of Fiber: <https://youtu.be/Uvcoio2qefg>
- Methods Of Printing: <https://youtu.be/l9s-Zdufeo8>
- Study Of Yarn: <https://youtu.be/-Fhgijuaqzo>
- Fabric Construction: <https://youtu.be/Upwklpca5w8>
- Mechanical Finishes: <https://youtu.be/Vwkvkrllkpt8>
- Chemical Finishes: <https://youtu.be/B6xaduge1w8>
- Study Of Dyes: <https://youtu.be/6ortgd1mua4>

Bandhej, Lahariya <https://docs.google.com/presentation/d/1YB4AZ398BgNfvxGqnJodPva2VG7O4ZUVmtLBBiUYq3s/edit?usp=sharing>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

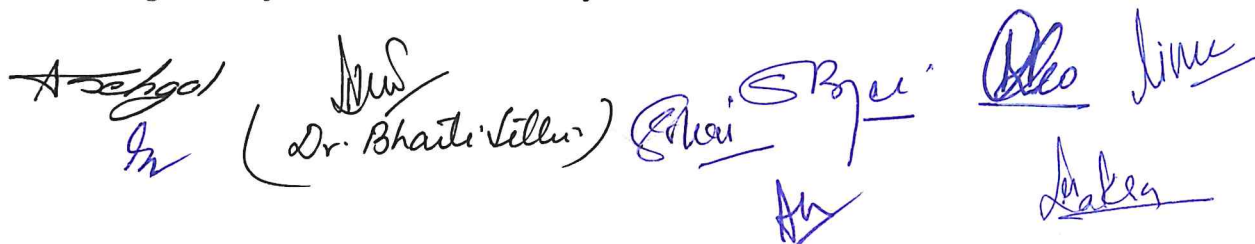
Maximum Marks: 100 Marks

Continuous Internal Assessment (CIA): 30 Marks

End Semester Exam (ESE): 70 Marks

Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



 (Dr. Bharti Vellu)

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester -I	Session: 2024-2025
1	Course Code	HSSC-01P	
2	Course Title	INTRODUCTION TO TEXTILES (PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> • Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and asses dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use. 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course		1. Identification of textile fibers: <ul style="list-style-type: none"> • Visual test / Microscopic test • Burning test /Chemical test 2. Weaves and their variations: <ul style="list-style-type: none"> • Plain weave / Twill weave • Satin & Sateen weave • Honeycomb & Birdseye weave 3. Handloom center visit 4. Fiber sample collection 5. Prepare printing samples 6. Prepare Tie & dye sample	30
Keywords		Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction , dyes, printing, finishing.	



PART-C: Learning Resources**Text Books, Reference Books and Others***Text Books Recommended –*

- वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉमंजुपाटनी, 2022 Edition, Star Publication.
- Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing.
- वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉबक्शी, 2nd Edition, Vinod Pustak Mandir.
- तंतुएवंवस्त्रविज्ञान - डॉशिप्राबैनर्जी
- Fundamentals of Textiles and their care - SushilaDhantiyagi, 5th Edition, Orient Black Swan.
- Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). *Principles of Textile Testing*. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). *Textiles: Fibre to Fabric*. McGraw-Hill Publishers.

Online Resources–

- e-Resources / e-books and e-learning portals

Online Resources–

- e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation**Suggested Continuous Evaluation Methods:****Maximum Marks: 50 Marks****Continuous Internal Assessment(CIA): 15 Marks****End Semester Exam(ESE): 35 Marks****Continuous Internal Assessment(CIA):** Internal Test / Quiz-(2): **10 & 10**Assignment/Seminar +Attendance - **05**(By Course Teacher) Total Marks - **15**

Better marks out of the two Test / Quiz

+obtained marks in Assignment shall be considered against **15** Marks**End Semester Exam (ESE):****Laboratory / Field Skill Performance: On spot Assessment****A. Performed the Task based on lab. work - 20 Marks****B. Spotting based on tools & technology (written) – 10 Marks****C. Viva-voce (based on principle/technology) - 05 Marks****Managed by Course teacher as per lab. status****Name and Signature of Convener & Members of CBoS:**



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
<i>(Certificate/Diploma/Degree/Honors)</i>		Semester: II	Session: 2024-2025
1	Course Code	HSSC – 02T	
2	Course Title	EXTENSION EDUCATION	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to.. <ul style="list-style-type: none"> • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. • Explained the various method to reach individual and mass 	
6	Credit Value	3 C	<i>1 Credit = 15 Hours - learning & Observation</i>
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Introduction of Home Science Extension Education: Home Science-Concepts, goals and Areas of Home Science & their inter relationship with extension, Principles and methods of home science extension education general concepts of extension work, Objectives of extension education qualities to extension workers, extension education process.	12
2	Community Development: Principles of community development, organization and function of community development, Role of home scientists in community development programs of extension education for community. Programs of community development at central, state, district, block and village level. Family planning program, Community problems, rural indebtedness unemployment.	11
3	Teaching methods & aids: Methods of learning - Discussion, demonstration, lecture, experimental, observation and their application to home science teaching, Scope and use in Home Science teaching. Extension Methods- their scope advantages and application Attitude towards Home Science: Attitudes towards Home Science, Motivation towards Home science, Application of Home Science towards improvement in family living. Job opportunities in Home Science. National and International agencies, Official organization - W.H.O. FAG, CARE, ICAR ICDS, ICSSR, ICMR, IRDP, Adult education Home Science Association of India- Curriculum Planning in Home Science: Basic concept of curriculum planning	11

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	components of curriculum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.	
4	<p>Extension Education- Concepts, nature, history and philosophy of extension.</p> <ul style="list-style-type: none"> Objective, principles, and scope of extension Characteristics and nature of extension work, extension education and extension service <p>Extension approaches and methods-classification, characteristics and selection Audio-Visual aids, teaching aids in extension concept, classification, characteristics and importance</p>	11

Keywords: Goals of Home Science Education, Planning for Home Science Education, Link of Various agencies for Home science, Curriculum Planning in Home Science.

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book	
<ul style="list-style-type: none"> Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy . Extension communication & Management- G.L. Ray, 1st Edition , Kalyani Publishers. Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication. Rural Development principles policies & management- Kartar Singh, 3rd Edition , Sage Publications India Pvt Ltd. Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers. Education and communication for Development by O P Dhama 2nd Edition , Oxford & Ibh Publishing An Introduction To Extension Education- SV Supe, 2nd Edition , Oxford & Ibh Publishing. A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi. SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43 	
Other Resources–	
<ul style="list-style-type: none"> https://youtu.be/-bW8gYwOIGM https://youtu.be/c7fQOnIyV6s https://youtu.be/6EI5S2wpBlk https://youtu.be/oCJ4NIzch7w https://youtu.be/vOVmKlgSCzs https://youtu.be/NKQIOMVNZdQ 	

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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Certificate / Diploma / Degree)		Semester -II
Session: 2024-2025		
1	Course Code	HSSC-02P
2	Course Title	EXTENSION EDUCATION(PRACTICAL)
3	Course Type	DSC
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to.. <ul style="list-style-type: none"> • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. Explained the various method to reach individual and mass
6	Credit Value	1 Credits 1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ol style="list-style-type: none"> 1. Manufacturing of audiovisual equipment 2. Aganbadivisit 3. Getting information about operated schemes 4. Making chart post flash cards for cleanliness awareness and promotion. 5. To find out the food related problems prevalent in the society at local level and make efforts to remove them. 	30
Keywords	Goals of Home Science Education, Planning for Home Science Education, Link of Various agencies for Home science, Curriculum Planning in Home Science.	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended –

- Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy .
- Extension communication & Management- G.L. Ray, 1st Edition , Kalyani Publishers.
- Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal



Publication. <ul style="list-style-type: none"> • Rural Development principles policies & management- Kartar Singh,3rd Edition , Sage Publications India Pvt Ltd. • Extension education & communication V.K. Dubey,Indira Bishnoi,1st Edition,New Age International Publishers. • Education and communication for Development by O P Dhama 2ndEdition , Oxford & Ibh Publishing 		
Online Resources– <ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals 		
Online Resources– <ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals 		
PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods: Maximum Marks: 50 Marks Continuous Internal Assessment(CIA): 15 Marks End Semester Exam(ESE): 35 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

A Sehgal
 (Dr. Amita Sehgal)

Smt. Kamta R Deo

[Handwritten signatures and initials: Anil, Rajeev, Rajeev, Anil, Anil]

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester: III	Session: 2024-2025
1	Course Code	HSSC – 03T	
2	Course Title	FOOD SCIENCE AND NUTRITION	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will enable to know: <ul style="list-style-type: none"> • Basic Knowledge of health & Nutrition. • Knowledge of Food Groups. • Knowledge of Excess & deficiencies of nutrients. • Knowledge of Vitamins. • Knowledge of Normal & Therapeutic nutrition. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period) : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • Nutrition- definition, Classification of nutrients based on work, carbohydrate, fat, protein and mineral. Water • Carbohydrate- definition, function, classification, digestion, absorption, blood sugar level, daily requirement • Fat- definition, function, classification, digestion, absorption, daily requirement • Protein- definition, function, classification, digestion, absorption, daily requirement • Mineral- definition, function, classification, digestion, absorption, daily requirement • Vitamins- definition, function, classification, resources(A B C D E K) • Water-general function, water balance, effect of excess, 	12
2	<ul style="list-style-type: none"> • Diet- classification, function, food groups • Cereal • Pulses • Milk • Fruit & vegetables 	11

	<ul style="list-style-type: none"> • Egg • Meat, fish ,poltry • Sugar, jaggrey, hony • Beverage • Spices 	
3	<ul style="list-style-type: none"> • Food preservation • Food adulteration • Food poisoning • Food storage • putrefaction in foods 	11
4	<ul style="list-style-type: none"> • Meal planning • Child nutrition • Nutrition in pregnancy & lactation • Diet and nutrition in old age • Therapeutic nutrition • Metabolic disease • diseases caused by nutritional deficiencies 	11
Keywords: Nutrition, carbohydrate, fat, protein, minerals, water, food groups		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- Normal & Therapeutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd.
- Normal & Therapeutic Nutrition- Robinson, 16th Revised Edition, Macmillan publisher.
- Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher.
- Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar Cengage Learning publisher.
- Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.

Other Resources

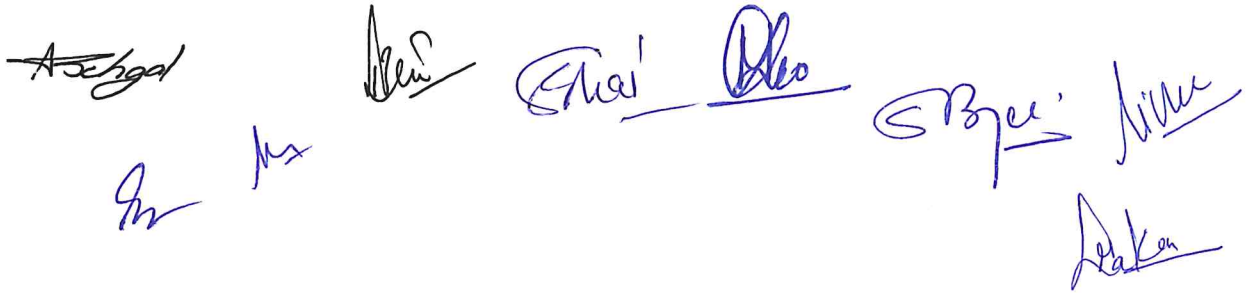
- Carbohydrates
<https://www.medicalnewstoday.com/articles/161547>
<https://www.hsph.harvard.edu/nutritionsource/carbohydrates/>
- Protein
<https://www.britannica.com/science/protein>
www.youtube.com/watch?v=HSCUAjZQhXI
- Fat
<https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/fats-and-c>
<https://www.youtube.com/watch?v=QhUrc4BnPgg>
- Nutrition Care Process <https://youtu.be/4IMhVISEcxA>
- Nutritional Management of Diabetes -2 <https://youtu.be/4iDi7fjSAGE>
- Nutritional requirements during pregnancy <https://youtu.be/o6s1jGdo7po>
- Nutritional Management of Diabetes – 1 <https://youtu.be/FMZNmgmwXag>
- Nutritional Management of infections <https://youtu.be/B0vLIHvNxAY>
- Nutritional Care During Fever -1 https://youtu.be/6EHdeYmq_ic
- Nutritional Care - Celiac Disease and Lactose Intolerance <https://youtu.be/DiNI31acMGc>
- Nutritional Management of Hepatitis <https://youtu.be/z34vP8uus5E>
- Nutritional management Eating Disorders https://youtu.be/79V_jHpMB3A
- Management of Metabolic Syndrome <https://youtu.be/GjSeaWcVpjI>

A school *Des* *Time* *Shai* *Deo* *Boyer* *Arka*

- Management of Hypertension II
- <https://youtu.be/eAonEBKWMhE>
- Management of Food allergy & Intolerance <https://youtu.be/JfZ4G0aF8DA>

Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		100 Marks
Continuous Internal Assessment (CIA):		30 Marks
End Semester Exam (ESE):		70 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester -III	Session: 2024-2025
1	Course Code	HSSC-03P	
2	Course Title	FOOD SCIENCE AND NUTRITION(PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will enable to know: <ul style="list-style-type: none"> • Basic Knowledge of health & Nutrition. • Knowledge of Food Groups. • Knowledge of Excess & deficiencies of nutrients. • Knowledge of Vitamins. • Knowledge of Normal & Therapeutic nutrition 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course		<ul style="list-style-type: none"> • Prepare food from any three methods with Cereals-pulses, egg, milk, dry fruits. • Meal planning (calorie & Protein calculation) • pregnant woman • condition of constipation • diabetes disease • overweight status • Diet plan in different economic situation • Supplementary food • Food preservation by any recipe method 	30
Keywords		Nutrition, carbohydrate, fat, protein, minerals, water, food groups	

PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ul style="list-style-type: none"> • Normal & Therapeutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd. • Normal & Therapeutic Nutrition- Robinson, 16th Revised Edition, Macmillan publisher. • Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher. • Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar 	

Cengage Learning publisher. • Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.		
Online Resources– • e-Resources / e-books and e-learning portals		
Online Resources– • e-Resources / e-books and e-learning portals		
PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods: Maximum Marks: 50 Marks Continuous Internal Assessment(CIA): 15 Marks End Semester Exam(ESE): 35 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

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FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester: IV	Session: 2024-2025
1	Course Code	HSSC – 04T	
2	Course Title	FAMILY RESOURCE MANAGEMENT	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be able to know. <ul style="list-style-type: none"> • Basic knowledge of Home management. • Basic knowledge of work simplification. • Basic knowledge of time management, energy management. • Basic knowledge of Finance management. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • Home management- definition, process, duties and responsibility of the housewife in the family. • Price targets and levels-characteristics, classification and development. • Decision process 	12
2	<ul style="list-style-type: none"> • Home decoration- Principle of design, elements of art, Design-structural and decorative. • Colour-importance and effect. • Selection of furniture and its importance • Home decoration accessories • Flower arrangement-types, principle and use 	11
3	<ul style="list-style-type: none"> • Family resources- classification, characteristics. • Time management-concept, resources, process. • Energy management- concept, resources, process, value of power in domestic work. Process of power management. • Income- resource and process, family budget, account keeping • Living standard 	11

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4	<ul style="list-style-type: none"> • Kitchen-types, workplace in kitchen, • Non-Traditional Sources of fuel, Solar energy • Water distribution • Ventilation, Light arrangement, storage arrangement. • Work simplification-meaning, methods, process and pathway chart • Time, energy and labor saving equipments 	11
<p>Keywords: Home management, process, principle of design, element of art, family budget, time and energy management, work simplification.</p>		


Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Family resource management-Brindasingh, 3rd Edition, Panchsheel Prakashan. • Family resource management- Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6th Edition, CBS Publication. • Family resource management- Tami James Moore, Sylvia M. Asay, 4th Edition, SAGE Publishing. • Foundation of Family resource management- Elizabeth B Goldsmith, 6th Edition, SAGE • Management of Modern Families- Inma, N., Gross, Elizabeth Crandall, Manjorim. Knoll 2nd Edition Appleton Century Crofts Publisher. • Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2nd Edition, New Age International Publisher. • Management for modern families- Gross, Cranall and Kloli, 3rd Edition, Princticee Hall Inc. • Management in Family living- Nickell and Dorsey, J, 4th Edition, Wiley Eastern Limited. • Family Resource Management and Interior Decoration- Bhargava, B, 4th Edition, Jaipur: Apple Printer and V. R. Printers • Home Management: Contexts and Concepts- Deacon, R. F., and Firebaugh, F. M. 7th Edition, Boston: Houghton Mifflin Company. 	
Online Resources:	
<ul style="list-style-type: none"> • Management Process https://www.youtube.com/results?search_query=management+process • Energy Management https://www.youtube.com/results?search_query=process+of+energy+management+in+hindi 	




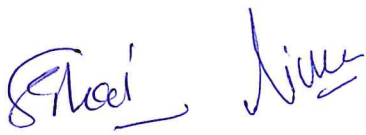
Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

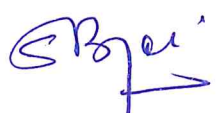
Name and Signature of Convener & Members of CBoS:



 Dr. Amito Singh


 Dr. Bharti Sethi


 Smt. Mamta K Deo


 Shree Nirmal


 Dr. Anurag


 Dr. Anurag

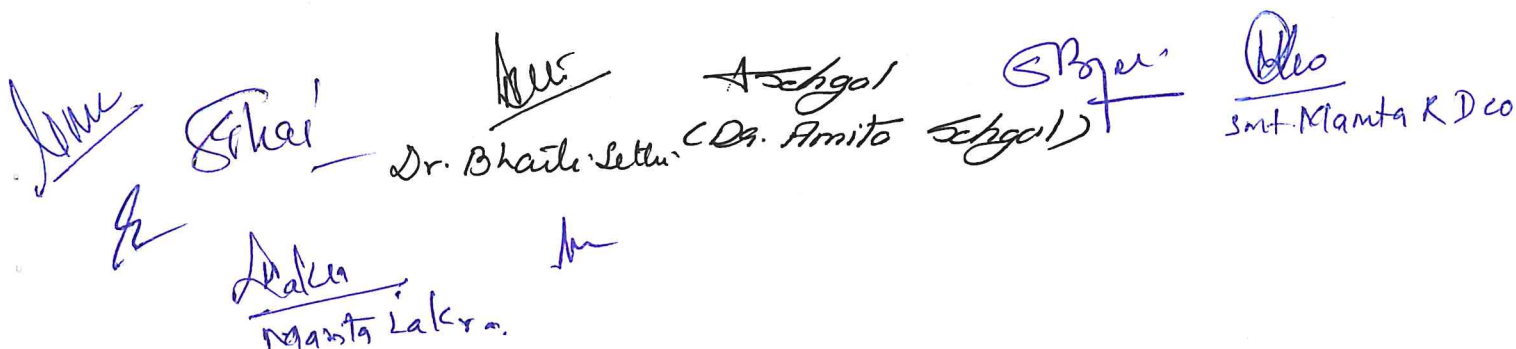
FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester -IV	Session: 2024-2025
1	Course Code	HSSC-04P	
2	Course Title	FAMILY RESOURCE MANAGEMENT(PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be able to know.</p> <ul style="list-style-type: none"> • Basic knowledge of Home management. • Basic knowledge of work simplification. • Basic knowledge of time management, energy management. • Basic knowledge of Finance management. 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course		<ul style="list-style-type: none"> • Flower Arrangement • Identify and formulate five goals that a student will have. • Identify and formulate various types of decision, write process of decision making. • To work out minimum and maximum working approach. (Vertical and Horizontal) • To develop simplify methods of any work. • Visit to energy garden. • Project/ Field Work- Take up a situation trip/function/picnic/party and manage that situation. Write the process of management implementing and report. Making time plan for a student (at least for a week) and explain it. 	30
Keywords		Home management, process, principle of design, element of art, family budget, time and energy management, work simplification.	

PART-C: Learning Resources
Text Books, Reference Books and Others
Text Books Recommended –
<ul style="list-style-type: none"> • Family resource management- Brinda singh, 3rd Edition, PanchsheelPrakashan. • Family resource management – Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6th Edition, CBS Publication. • Family resource management- Tami James Moore, Sylvia M.Asay, 4th Edition, SAGE Publishing. • Foundation of Family resource management- Elizabeth B Goldsmith, 6th Edition, SAGE • Management of Modern Families- Inma,N.,Gross, Elizabeth Crandall, Manjori m. Knoll 2nd Edition Appleton Century Crofts Publisher. • Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2nd Edition, New Age International Publisher.
Online Resources–
<ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals
Online Resources–
<ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment(CIA):		15 Marks
End Semester Exam(ESE):		35 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:



 Dr. Bharti Sethi, C.Dr. Amrita Singh, Smt. Manita K Dco, Manita Lakra.

FOUR YEAR UNDERGRADUATE PROGRAM (2024-28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester: V	Session: 2024-2025
1	Course Code	HSSC – 05 T	
2	Course Title	CLINICAL NUTRITION	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to understand: <ul style="list-style-type: none"> • Importance of Meal Planning. • Factors affecting nutritional requirements. • Normal nutrition. • Medical nutritional therapy in various diseases. • Conversion of Normal Diet to Disease Specific Diet. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40
Part B: Content of the Course			
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))			
Unit	Topics (Course Contents)		No. of Periods
1	<ul style="list-style-type: none"> • Definition of Health & Nutrition: Dimensions of Health and disease (Physical, Psychological, emotional& Spiritual). • Energy Requirements- Factor Affecting Energy Requirements- BMR, Activity, age, climate, Diet- induced thermogenesis (SDA Physiological Condition) • Nutritional assessment – methods of assessment 		12
2	<ul style="list-style-type: none"> • Principles of diet therapy- • Modification of normal diet for therapeutic purposes, full diet, soft diet, Fluid diet, Bland diet. • Energy modification and Nutrition For weight management - Identifying the overweight and Obese, etiological factors contributing to obesity. Prevention & treatment, Low energy diets. • Under weight- etiology and assessment. • High energy diet, diet for fever & surgical condition. 		11
3	<ul style="list-style-type: none"> • Etiology, Symptoms & diet management of the following – • GIT Disorders - Diarrhoea, Constipation, Peptic Ulcer. • Diseases of liver and Gall bladder- Jaundice, Viral Hepatitis, Cirrhosis. Musculoskeletal Diseases – Arthritis, Gout. • Diseases of the Cardio Vascular system- Atherosclerosis, Hypertension. 		11

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4	<ul style="list-style-type: none"> • Diet in disease of the endocrine- • Pancreas- Diabetes mellitus- Classification, Symptoms, Diagnosis, Dietary Care & Nutritional Management of diabetes mellitus, Insulin therapy, Oral Hypoglycemic agents, special dietetic food, sweeteners and sugar substitutes, Diabetic coma, Juvenile Diabetes. • Renal diseases – Nephritis, Nephrosis: Causes, Symptoms & Dietary management. 	11
Keywords: Health & Nutrition, nutritional assessment, Principles of diet therapy, Energy Modification, GIT Disorders, Cardio Vascular system, disease of the endocrine.		

Part C: Learning Resources
Text Books. Reference Books, Other Resources
<p>Text Book Recommended</p> <ul style="list-style-type: none"> • आहार एवंपोषण—डॉ. वृन्दा सिंह.Hindi edition, Panchsheel Publishers. • <i>Dietetics - B. Shrilaxmi</i> ,8th edition, new age international publishers. • <i>Human Nutrition and Dietetics- Passmore</i>,8th edition, Livingstone Publishers. • <i>Normal and Therapeutic Nutrition- Robinson</i>,17th edition, Mac Millan publishing Company. • <i>Food, Nutrition and Diet Therapy- Krause</i>, 11th edition, Saunders Publishers. • <i>Nutrition and Diet Therapy- Williams</i>,4th edition, C.V.Mosby Co. Publishers. • <i>Modern Nutrition in Health and Disease- Shils, M.E. Olson</i>,8th edition, Lea and Febiger Waverly Company Publishers. <p>OtherResources—</p> <p>➤ E-Learning Resources:</p> <ul style="list-style-type: none"> • Principlesofdiettherapy- • https://www.google.com/search?q=principles+of+diet+therapy&rlz=1C1JJTC_enIN950IN950&oq=principle+of+diet+&aqs=chrome.2.69i57j0i1019.15376j0j15&sourceid=chrome&ie=UTF-8 • https://www.youtube.com/watch?v=OVM97v-Ysmw • https://onlinecourses.swayam2.ac.in/cec21_hs09/preview • Dietforcirrhosis- • https://www.google.com/search?q=diet+of+cirrhosis&rlz=1C1JJTC_enIN950IN950&oq=diet+of+chrrosis&aqs=chrome.1 • https://www.medtalks.in/articles/nutrition-and-prognosis-of-liver-diseases • DiseasesoftheCardio Vascularsystem- • https://www.google.com/search?q=disease+and+diet+of+cardiovascular+system&rlz=1C1JJTC ➤ https://www.betterhealth.vic.gov.au/health/conditionsandtreatments/heart-disease-and-food



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		100 Marks
Continuous Internal Assessment (CIA):		30 Marks
End Semester Exam (ESE):		70 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester -V	Session: 2024-2025
1	Course Code	HSSC-05P	
2	Course Title	CLINICAL NUTRITION (PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	<i>As per requirement</i>	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to understand:</p> <ul style="list-style-type: none"> • Importance of Meal Planning. • Factors affecting nutritional requirements. • Normal nutrition. • Medical nutritional therapy in various diseases. <p>Conversion of Normal Diet to Disease Specific Diet.</p>	
6	Credit Value	1 Credits	<i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	
Lab./Field Training/ Experiment Contents of Course		<p>Planning-Preparation of Normal and Therapeutic diet in relation to special and nutrient requirements (any-10)</p> <ol style="list-style-type: none"> 1 Constipation 2 Diarrhoea 3 Obesity 4 Underweight 5 Peptic ulcer 6 Jaundice 7 Viral hepatitis 8 Cirrhosis 9 Acute glomerulonephritis 10 Chronic glomerulonephritis 11 Diabetes mellitus (using food exchange list) <ol style="list-style-type: none"> i. With insulin ii. Without insulin 12 Hypertension 	
		30	

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	13 Atherosclerosis Nutritional assessment – methods of assessment	
Keywords	Health & Nutrition, nutritional assessment, Principles of diet therapy, Energy Modification, GIT Disorders, Cardio Vascular system, disease of the endocrine.	

PART–C: Learning Resources		
Text Books, Reference Books and Others		
Text Books Recommended –		
<ul style="list-style-type: none"> • <i>Dietetics - B. Shrilaxmi ,8th edition, new age international publishers.</i> • <i>Human Nutrition and Dietetics- Passmore,8th edition, Livingstone Publishers.</i> • <i>Normal and Therapeutic Nutrition- Robinson,17th edition, Mac Millan publishing Company.</i> • <i>Food, Nutrition and Diet Therapy- Krause, 11th edition, Saunders Publishers.</i> • <i>Nutrition and Diet Therapy- Williams,4th edition, C.V.Mosby Co. Publishers.</i> • <i>Modern Nutrition in Health and Disease- Shils, M.E. Olson,8th edition, Lea and Febigera Waverly Company Publishers.</i> 		
Online Resources–		
<ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals 		
Online Resources–		
<ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals 		

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 50 Marks		
Continuous Internal Assessment(CIA): 15 Marks		
End Semester Exam(ESE): 35 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

A. Singhal
 (Dr. Amito Singhal)
 S. Singhal
 S. Singhal
 A. Singhal

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts <i>(Degree/Honors)</i>		Semester: VI	Session: 2024-2025
1	Course Code	HSSC – 06T	
2	Course Title	HUMAN DEVELOPMENT	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	Attheend of thiscourse, thestudentswill enableto: <ul style="list-style-type: none"> • To know about the basicknowledgeofDevelopment. • Developmentinvariousstagesofage. • Factors affecting growth &Development. • Prenatal&Postnatalgrowth. • Physical, Emotional and socialdevelopment. 	
6	Credit Value	3 C	<i>1 Credit = 15 Hours - learning & Observation</i>
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Development-meaning of child growth and development. Different aspects of growth,principles of development, factors affecting child development, heredity andenvironment. Stagesofdevelopment-Physiologyofpregnancy. <ul style="list-style-type: none"> • Prenatal-development • Infancy • Babyhood • Childhood • Adolescence Prenatal growth and development – Stages of growth, Factors affecting prenatal development and growth- Mother's food, Health of mother,Narcotics,ageofmother,effectof season, emotionof mother.	12
2	<ul style="list-style-type: none"> • Effectofnormalandcaesareandelivery:Adjustmenttonew environment • Physical development of infant- Physical proportion, Height, Weight, Pulse rate,Respiration rate, Bodytemperature, Frequency ofhunger. • Sensory development of infant • Motor activity of infants • Emotionsofinfants-Typesofemotions,Significanceofemotions. 	11



	<ul style="list-style-type: none"> • Characteristics of infant behaviour— Dependency, Individual difference, Adjustment. 	
3	<ul style="list-style-type: none"> • Childhood and Adolescence- Characteristics, factors affecting growth and development during childhood and adolescence, Physical growth, Growth and development of internal organs- (a) Nervous (b) Mental (c) Circulatory system (d) Digestive system, (e) Respiratory system (f) Tissues and muscles systems. • Development of motor abilities- Types, importance and characteristics of motor abilities in childhood • Development of motor skills, Types of motor skills, Delayed motor development. 	11
4	<ul style="list-style-type: none"> • Development of emotional behaviour -characteristics ,factors affecting emotional behaviour. • Social developments- stages and Factor affecting social development. • Development of intelligence - Types according to Thorndike, theories regarding intelligence. • Play-meaning , work and play, theories of play, importance, characteristics and types of play, factors effecting play • Habits: Definition, Functions performed by habits, Habits and learning, Laws of habit formation-identical to laws of learning. • Habit formation- Principles and Rules for habit formation. Child delinquency- Types causes and remedial measures. 	11
<p>Keywords: Development- meaning of child growth and development. Different aspects of growth, principles of Development, factors affecting child development, heredity and environment. Prenatal, Postnatal growth, Emotional development, Social Development</p>		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- *The Development of Children- Cynthia Lightfoot, 1st Edition, MACMILLAN.*
- *Human Development- Srivastava Sushila, 1st Edition, S Chand & Company.*
- *Human Resource Development- Siddhant Memon, 3rd Edition, INFINITY ENGINEERING ACADEMY.*
- *Foundation of Human Development- Asha Singh, 1st Edition, The Orient Blackswan.*
- *Human Development- Carol K. Sigelman, 1st Edition, Cengage Learning India Private Limited.*
- *Human Development- Diane Papalia, 11th Edition, McGraw-Hill Education.*
- *Human Resource Development- Randy L. DeSimone, 6th Edition, Cengage Learning India Private Limited.*

Other Resources—

- <https://youtu.be/dXMRB97r57E>
- <https://youtu.be/FANhL3AdksE>
- <https://youtu.be/EFxIkCpedlg>
- <https://youtu.be/v9Zra08uS9Q>
- *Stages of development infancy babyhood , earl childhood late childhood adolescence adulthood old age* <https://youtu.be/2fgDs8SgpY8>
- <https://youtu.be/gnlkUzdWV0Y>

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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		100 Marks
Continuous Internal Assessment (CIA):		30 Marks
End Semester Exam (ESE):		70 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester -VI	Session: 2024-2025
1	Course Code	HSSC-06P	
2	Course Title	HUMAN DEVELOPMENT (PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be able to know:</p> <ul style="list-style-type: none"> • Physical growth and development of human child. • To compare normal children with delinquent child. • Importance of heredity and environment on development. • To develop skills of counseling to parents. • To study cognitive development across the lifespan. 	
6	Credit Value	1 Credits	Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20

PART -B: Content of the Course

Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ul style="list-style-type: none"> • Visit to pediatric ward to observe a newborn baby and a premature baby. • Preparing a growth average height weight chart of five (5) children from one to three (1-3) years. • Study of immunization schedule. • Survey of parents' regulative awareness about toys and clothes. Prepare a development (Physical/Motor) Milestone chart. • Project/Fieldwork- Prepare report of activities and facilities at Anganvadi/Nursery school. 	30
Keywords	Development- meaning of child growth and development. Different aspects of growth, principles of Development, factors affecting child development, heredity and environment. Pre natal, Post natal growth, Emotional development, Social Development	

PART-C: Learning Resources

Text Books, Reference Books and Others
<p><i>Text Books Recommended –</i></p> <ol style="list-style-type: none"> 1. Human Development-Brinda Singh, 3rd Edition, Panchsheel Prakashan. 2. Handbook of Child Psychology-Mussen (Ed.) Vol.1, New York; Scientific American Books.

B.A. (Home Science) Page No: 31

3. Human Development-Gordon, I.J.: 2nd Edition, New York: Harper & Row.
4. Human Development and Family Studies in India- Saraswathi T. S. & Kaur, B 2nd Edition, Sage Publications.
5. Child Development-Elizabeth B. Hurlock, 5th Edition, MC Graw Hill Education India.
6. Textbook of Human Development (A Life Span Development Approach) -Dr. S. Shrivastava, Dr. K. Sudharani, 2016 Edition, S. Chand & Company.

Online Resources–

- e-Resources / e-books and e-learning portals

Online Resources–

- e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10
	Assignment/Seminar + Attendance - 05
	Total Marks - 15

Better marks out of the two Test / Quiz
+ obtained marks in Assignment shall be considered against 15 Marks

End Semester Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment

A. Performed the Task based on lab. work	- 20 Marks
B. Spotting based on tools & technology (written) –	10 Marks
C. Viva-voce (based on principle/technology)	- 05 Marks

Managed by
Course teacher
as per lab. status

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VII	Session: 2024-2025
1	Course Code	HSSC – 07T	
2	Course Title	ANATOMY PHYSIOLOGY AND HYGIENE	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Explains the Basic of Human Body Structure. • Explains the Basic of Human Body Functioning. • Explains the Basic of Primary Health care. • Gives the Basic knowledge of First Aid. • Gives the Basic knowledge of Home Nursing. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • Structure & functions: of cellular organelles and inclusions, General introduction of Tissue and their functions- Epithelial, Connective, Osseous, Cartilage, Nervous tissue. • Skeletal system - Types of bones- Dense and Spongy, Classification general structure & function of bones. Muscular system - General Structure, types and function- Skeletal, Cardiac and Visceral. 	12
2	<ul style="list-style-type: none"> • Circulatory system: General structure of organs and functions, Heart, Artery, Vein, Capillary. Composition of blood & function: RBC, WBC and Platelets, Plasma. Respiratory system: General structure of organs and function, Lung, Alveoli, Diaphragm. 	11
3	<ul style="list-style-type: none"> • Digestive system: General introduction of Nutrients, organs of digestion their general structure and function and Liver, Pancreas and spleen. • Excretory system- Organs of excretion, Kidney –Nephron, Malpighian body, Urinary Tubules, Urine formation and Composition. • Skin – Structure & Function • Nervous system - Central nervous system structure and function, Brain and Spinal cord. • Senses and Sensory organs – Ear and Eye structure & function. 	11

4	<ul style="list-style-type: none"> Hygiene-Personal Hygiene, Social Hygiene, Environmental and Industrial Hygiene. Water - its importance and purification. Air - its importance and purification. First Aid Home Nursing -Fire Injury, Drowning, Accident, Fractures, Poisoning 	11
<p>Keywords:Anatomy, Physiology, Cellular organelles, inclusions, Heart, Blood, Blood Pressure, Kidney, Urine, Hygiene, First Aid</p>		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
<ol style="list-style-type: none"> 1. Anatomy, Physiology and Health Education- Rohini Agrawal, Neeraj Agrawal, 2016 Edition, CBS Publisher. 2. Concise Textbook of Physiology – Indu Khurana, Arushi Khurana, 3rd Edition, ELSEVIER. 3. Human Physiology- C.C. Chatterjee, 12th Edition, CBS Publisher. 4. Principles of Physiology- Debasis Pramanik 6th Edition J. P. Brothers Medical Publishers. 5. Textbook of medical physiology- Guyton A.C.-Hall. J.E. 9th edition, Prism Books Private Limited Bangalore. 6. Human Physiology in Nutshell - Dr. A. K. Jain, 5th Edition, Arya Publications. 	
Other Resources–	
<ul style="list-style-type: none"> Physiology of Adrenal Medulla https://youtu.be/RDIvpo4KKxc Physiology of Thyroid gland https://youtu.be/yv15bWx7a48 Cellular respiration https://youtu.be/KBesLBnx968 Calcium transporters https://youtu.be/IsTaWVvYehXk Cardiac action potentials https://youtu.be/MVkcDIXj8Gc 	

Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Honors)		Semester -VII	Session: 2024-2025
1	Course Code	HSSC-07P	
2	Course Title	ANATOMY PHYSIOLOGY AND HYGIENE (PRACTICAL)	
3	Course Type	DSC	
4	Pre-requisite (if, any)	<i>As per requirement</i>	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to:</p> <ul style="list-style-type: none"> • Explains the Basic knowledge of First aid. • To Make First aid Box. • How to Prepare Therapeutic Diet. • Home Nursing technology 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module	Topics (Course contents)		No. of Period
Lab./Field Training/ Experiment Contents of Course	<p>Making first aid box</p> <p>Therapeutic cooking for patient-</p> <ul style="list-style-type: none"> • Vegetable soup/ dal ka soup • water of curdled milk • Boiled egg <p>First aid</p> <ul style="list-style-type: none"> • Different types of bandages • Wounds care • Artificial respiration • fracture care <p>Home nursing</p> <ul style="list-style-type: none"> • Temperature chart • Prepare cold & hot water bag • Bed making • blood pressure measure • Prepare ORS solution 		30
Keywords	Anatomy, Physiology, Cellular organelles, inclusions, Heart, Blood, Blood Pressure, Kidney, Urine, Hygiene, First Aid		

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PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ol style="list-style-type: none"> 1. Anatomy, Physiology And Health Education- Rohini Agrawal, Neeraj Agrawal, 2016 Edition, CBS Publisher. 2. Concise Textbook of Physiology – Indu Khurana, Arushi Khurana, 3rd Editin, ELSEVIER. 3. Human Physiology- C.C. Chatterjee,12th Edition, CBS Publisher. 4. Principles of Physiology- Debasis Pramanik 6th Edition J. P. Brothers Medical Publishers. 5. Textbook of medical physiology- Guyton A.C.-Hall. J.E. 9th edition, Prism Books Private Limited Bangalore. 6. Human Physiology in Nutshell - Dr. A. K. Jain, 5th Edition, Arya Publications. 7. Human Anatomy and Physiology-Dr S H Rashid, 2 nd Edition, SIA Publishers. 8. Text book of Human Physiology- H D Singh, 3rd Edition, S Chand & Co. Ltd. 9. Anatomical knowledge for nurses- Catherine Arms Strong. 	
Other Resources–	
Online Resources–	
<ul style="list-style-type: none"> • e-Resources / e-books and e-learning portals 	

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment(CIA):		15 Marks
End Semester Exam(ESE):		35 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

Ghai
 A. Sehgal
 (Dr. Amito Sehgal)
 Jin
 S. Byer
 A. Khan
 A. Khan

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VIII	Session: 2024-2025
1	Course Code	HSSC – 08T	
2	Course Title	FUNDAMENTAL OF CLOTHING CONSTRUCTION	
3	Course Type	DSC	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	A successful completion of this course will enable students to - <ul style="list-style-type: none"> • Understand basic principles of clothing construction. • Comprehend the importance and function of clothes. • Identify the common fabrics used for clothing construction • Utilized design components in garment construction • Gain an insight of various sewing machines and other sewing equipment's available in the market, their functioning & common problems faced while usage. • Understands various garment construction process. • Co-ordinates fabrics, patterns and supportivematerials Construct the garment 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period) : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • History and Origin of Clothing • Use of clothing among primitive people • Functions and theories of clothing • Basic elements of design • Basic principles of design 	12
2	<ul style="list-style-type: none"> • Sewing Machines: Types and function • Maintenance of Sewing machine. • Common problems and its remedies. • Tools and equipment used for clothing construction • Measuring tool, drafting tool • Marking tool, cutting tool, Stitching tool, Pressing tool 	11

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3	<ul style="list-style-type: none"> • General principles of tailoring • Size charts: Importance and use of size charts • Taking body measurements. • Fullness: Darts, tucks, pleats, gathers, shirring and frills. 	11
4	<p>Introduction to Garment detailing for</p> <ul style="list-style-type: none"> • Necklines • Collars • Pockets • Seams • Sleeves, yoke and plackets. 	11
<p>Keywords: Clothing history, Elements of arts and design, Sewing machine, Problems and remedies, Equipment and supplies used in clothing construction, Fullness in garment, Garment detailing.</p>		

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Armstrong, Pearson. (1995), Patternmaking for Fashion Design, Fairchild Publication, New York 1995 (Indian Ed.) • Cream, Penelope., (1996), The Complete Book of Sewing - A Practical Step by Step Guide to Sewing Techniques, DK Publishing Book, New York, • Dorothywood, the practical encyclopaedia of sewing, Anneess publishing Ltd, London. • Holman, Gillian. (1997), Pattern Cutting Made Easy, BSP. • Janace E. Bubonia. (2012), Apparel production terms and processes, Fairchild Books, New York. • Kallal, Mary Jo, (1985), Clothing Construction, McMillan Publishing Company, New York. • Norma Hollen, Jane Saddler, Anna L. Langford & Sara, J., (1988) Textiles 6th ed., Macmillan Publication, New York • Readers, Digest, Complete Guide to Sewing, The Reader's Digest Associations (Canada) Ltd. Montreal, Pleasantville, New York. • Thomas, A., (1986), the Art of Sewing UBSPD Publishers Distributors Ltd. New Delhi. 	
Other Resources-	
<ul style="list-style-type: none"> • Elements Of Art: https://youtu.be/Pi4I06ehct8 • Principles Of Design: https://youtu.be/N3eoavsansc • Fullness In Garment: https://youtu.be/H5g0xu3lymk • Seam And Seam Finishes: https://youtu.be/Sipy6fkexoo • Necklines, Sleeves, Collars, Yolk & Pockets: https://youtu.be/Znlggk416rm • Placket Opening And Fasteners: https://youtu.be/Su1ldyvtzng • General Principles Of Tailoring: https://youtu.be/Raxqjmnfw_K 	



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

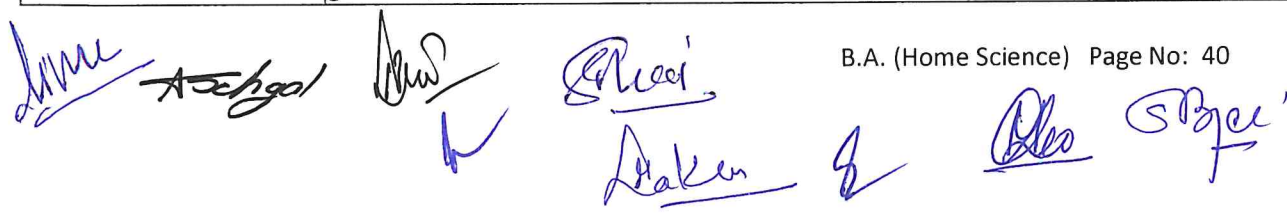
Convener: *A. Sehgal*
 (Dr. Amrita Sehgal)

Members: *Shree*, *Dr. S. P. Singh*, *Dr. S. P. Singh*, *Dr. S. P. Singh*

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VIII Session: 2024-2025
1	Course Code	HSSC-08P
2	Course Title	FUNDAMENTAL OF CLOTHING CONSTRUCTION (PRACTICAL)
3	Course Type	DSC
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	<p>A successful completion of this course will enable students to -</p> <ul style="list-style-type: none"> • Understand basic principles of clothing construction. • Comprehend the importance and function of clothes. • Identify the common fabrics used for clothing construction • Utilize design components in garment construction • Gain an insight of various sewing machines and other sewing equipment's available in the market, their functioning & common problems faced while usage. • Understands various garment construction process. • Co-ordinates fabrics, patterns and supportive materials Construct the garment
6	Credit Value	1 Credits 1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ul style="list-style-type: none"> • Preparing sample of: Neckline, sleeve, collar, yolk • Seams- plain seams and decorative seams • Fullness - <ul style="list-style-type: none"> a. Darts b. Tucks c. Pleats d. Gathers e. Shirring f. Ruffles and frills • Introduction to drafting method and stitching of the following garments : Frock / Petticoat/ Blouse / Kurta / Salwar <ul style="list-style-type: none"> a. Drafting on paper b. Transferring pattern on fabric c. Fabric cuttingd. Stitching 	30
Keywords	Clothing history, Elements of arts and design, Sewing machine, Problems and remedies, Equipment and supplies used in clothing construction, Fullness in garment, Garment detailing.	

B.A. (Home Science) Page No: 40



PART-C: Learning Resources**Text Books, Reference Books and Others****Text Books Recommended –**

10. Anatomy, Physiology And Health Education- Rohini Agrawal, Neeraj Agrawal, 2016 Edition, CBS Publisher.
11. Concise Textbook of Physiology – Indu Khurana, Arushi Khurana, 3rd Editin, ELSEVIER.
12. Human Physiology- C.C. Chatterjee,12th Edition, CBS Publisher.
13. Principles of Physiology- Debasis Pramanik 6th Edition J. P. Brothers Medical Publishers.
14. Textbook of medical physiology- Guyton A.C.-Hall. J.E. 9th edition, Prism Books Private Limited Bangalore.
15. Human Physiology in Nutshell - Dr. A. K. Jain, 5th Edition, Arya Publications.
16. Human Anatomy and Physiology-Dr S H Rashid, 2 nd Edition, SIA Publishers.
17. Text book of Human Physiology- H D Singh, 3rd Edition, S Chand & Co. Ltd.
18. Anatomical knowledge for nurses- Catherine Arms Strong.

Other Resources–**Online Resources–**

- e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation**Suggested Continuous Evaluation Methods:****Maximum Marks: 50 Marks****Continuous Internal Assessment(CIA): 15 Marks****End Semester Exam(ESE): 35 Marks**

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks	
	Assignment/Seminar +Attendance - 05 Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment		Managed by Course teacher as per lab. status
	A. Performed the Task based on lab. work - 20 Marks		
	B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Diploma / Degree)		Semester:III	Session: 2024-2025
1	Course Code	HSSE-01T	
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Upon completion of this course, the student will be able to: 1. Identify causes of and prevention procedures for food-borne illness, intoxication, and infection. • Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	1.Introduction to Food Safety and adulteration Basic Principles of Food Safety Food contamination: definition Sources of contamination Difference between food poisoning and food infection Safety in food processing- a. Food procurement; b. Storage; c. Handling; d. Preparation 2. Safety of leftover foods Framework for creating enabling environment for serving safe & nutritious food at the workplace. 3. Regulatory compliance requirements for the canteen establishments, Food Service Industries Safe & nutritious food tips for the employee 4. Factors affecting food safety and food spoilage: Food adulteration - definition, types of adulteration in various foods- intentional, incidental and metallic contaminants	12

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2	Current Food Safety Standards in India Current Food Safety regulations, Food Safety and Standards Authority of India, objectives of developing food safety standards, Food Safety Management System (FSMS) Good Practices/ PRPs - HACCP, GMP, GHP Certification - HACCP, ISO 22000, FSSC 22000	11
3	Sanitation Procedures Basic Principles of Hygiene and Sanitation Personal hygiene and Environmental hygiene Methods of Sanitation and Hygiene Sterilization and disinfection using heat and chemicals Waste product handling and control- Solid and liquid waste disposal Control of infestation- Pest control Importance and methods of pest control; Outlining methods of disposal of liquid, solid and gaseous waste	11
4	Importance of Personal hygiene of food handlers General principles of hygiene – personal and environmental hygiene, hygienic practices in handling and serving foods, planning and implementation of training programme for health person Cleaning and sanitizing- need for efficient cleaning program, cleaning agents, equipment's, Methods to wash, rinse and sanitizing food contact surfaces.	11
Keywords: Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
1.	Mahtab, S, Bamji S, Kamala Krishnasamy, Brahman G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
2.	Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013.
3.	Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.
4.	Dietary Guidelines for Indians, ICMR, National Institute of Nutrition.



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

Convener: *Amita Sehgal*
 Members: *Shashi*, *Shashi*, *Shashi*, *Shashi*, *Shashi*, *Shashi*

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester -III
		Session: 2024-2025
1	Course Code	HSSE-01P
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to-</p> <ul style="list-style-type: none"> • Upon completion of this course, the student will be able to: 1. Identify causes of and prevention procedures for food-borne illness, intoxication, and infection. • Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries.
6	Credit Value	1 Credits
		1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ol style="list-style-type: none"> 1. Microbiological Examination of different food samples 2. Bacteriological Analysis of Water 3. Assessment of surface sanitation by swab/rinse method 4. Assessment of personal hygiene 5. Biochemical tests for identification of bacteria 6. Scheme for the detection of food borne pathogens 7. Detection of common adulterant in food: <ul style="list-style-type: none"> i) Khesari flour in besan ii) Vanaspati in Ghee/Butter. Dried papaya seeds in black pepper, metanil yellow in turmeric or colored sweet products and artificially foreign matter in tea (dust/leaves). 	30

Keywords	Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.
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PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ol style="list-style-type: none"> 1. Mahtab, S, Bamji S, Kamala Krishnasamy,.Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012. 2. Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013. 3. Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012. 4. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition 	
Other Resources–	

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment(CIA):		15 Marks
End Semester Exam(ESE):		35 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBOS:



 Convener: *Dr. Amit Singh*
 Members: *Dr. Anil Kumar*, *Dr. Rajesh Kumar*, *Dr. Suresh Kumar*, *Dr. Vikram Kumar*

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts <i>(Diploma/Degree/Honors)</i>		Semester:IV	Session: 2024-2025
1	Course Code	HSSE-02T	
2	Course Title	INTERPERSONAL RELATIONSHIPS AND FAMILY DYNAMICS	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be able to- <ul style="list-style-type: none"> • Explain basic components and processes involved in interpersonal relationship • Describe theoretical perspectives in understanding interpersonal relationships and family dynamics. • Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in our understanding of significant others. • Formulate strategies for developing positive dynamics in different relationships and managing conflict. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Understanding the Self Self-Awareness— <ul style="list-style-type: none"> • Cultural beliefs, values, Component of self-concept, Factor influencing self-concept. • Self-identity— Socialization, Factors and Goals of life. Personality—Factors influencing personality development and its influence on behavior.	12
2	Perspectives and Theories <ul style="list-style-type: none"> • Interpersonal Relationships • Psychological Perspective <ul style="list-style-type: none"> i. Freudian Theory ii. Sullivan's Theory ii. Allport theory • Sociological Perspective <ul style="list-style-type: none"> i. Learning Theory ii.Cognition Theory 	11
3	Basics of Interpersonal Communication <ul style="list-style-type: none"> • Communication: Process and components of basic 	

	<p>communication.</p> <ul style="list-style-type: none"> • Problems in communication. • Family Problems. • Peer Group Interactional Problems. <p>Types of conflicts: Parental, Marital, Work Place.</p>	11
4	<p>Life Choices (Education, Career, Relationships)</p> <ul style="list-style-type: none"> • Age mate selection. • Carrier choices, Carrier Guidance. • Adjustment: Type of Adjustment and Factors Influencing. <p>Child Guidance, Child Guidance clinic, Role of Family Court, Counseling.</p>	11
<p>Keywords:Self-Awareness, Socialization, personality development, Interpersonal Communication, Adjustment.</p>		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
<ol style="list-style-type: none"> 1. Arnett, J.J. (2005). Youth, cultures and societies in transition: The challenge of growing up in a globalized world. In F. Gale & S. Fahey. (Eds.), Youth in Transition – The challenges of generational change in Asia (pp 22-35). Bangkok: Regional Unit for Social and Human Sciences in Asia and the Pacific. 2. Baron, R. A., Byrne, D., & Branscombe, N. R. (2006). Social psychology. ND: Pushp Print Services. 3. Chaudhary, N., & Shukla, S. (2019). Family, identity, and the individual in India. In G. Misra (Ed.), Psychology: Volume 2: Individual and the social: Processes and issues (pp.143-189). New Delhi, India: Oxford University Press. 4. D'cruz, P., & Bharat, S. (2001). Beyond joint and nuclear: The Indian family revisited. Journal of Comparative Family Studies, 32(2), 167-194. 	
Other Resources–	

Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Diploma / Degree)		Semester -IV
Session: 2024-2025		
1	Course Code	HSSE-02 P
2	Course Title	INTERPERSONAL RELATIONSHIPS AND FAMILY DYNAMICS (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Explain basic components and processes involved in interpersonal relationship • Describe theoretical perspectives in understanding interpersonal relationships and family dynamics. • Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in our understanding of significant others. • Formulate strategies for developing positive dynamics in different relationships and managing conflict.
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ol style="list-style-type: none"> 1. Group discussion/role play. 2. Conduct Workshops on: Cultural variations in interpersonal relationships, family dynamics. 3. Organizing need based parent education program. 4. Select a form of family crisis or stress. Describe ways of preventing and managing the crisis. 5. Create posters about ways to improve interpersonal communication skills. 	30
Keywords	Self-Awareness, Socialization, personality development, Interpersonal Communication, Adjustment.	

PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ul style="list-style-type: none"> • Arnett, J.J. (2005). Youth, cultures and societies in transition: The challenge of growing up in a globalized world. In F. Gale & S. Fahey. (Eds.), Youth in Transition – The challenges of generational change in Asia (pp 22-35). Bangkok: Regional Unit for Social and Human Sciences in Asia and the 	

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- Baron, R. A., Byrne, D., & Branscombe, N. R. (2006). Social psychology. ND: Pushp Print Services.
- Chaudhary, N., & Shukla, S. (2019). Family, identity, and the individual in India. In G. Misra (Ed.), Psychology: Volume 2: Individual and the social: Processes and issues (pp.143-189). New Delhi, India: Oxford University Press.
- D'cruz, P., & Bharat, S. (2001). Beyond joint and nuclear: The Indian family revisited. Journal of Comparative Family Studies, 32(2), 167-194.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks	
	Assignment/Seminar +Attendance - 05 Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment		Managed by Course teacher as per lab. status
	A. Performed the Task based on lab. work - 20 Marks		
	B. Spotting based on tools & technology (written) – 10 Marks		
	C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:

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FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester: V	Session: 2024-2025
1	Course Code	HSSE – 03 T	
2	Course Title	PRINCIPLES OF INTERIOR DESIGN	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Appreciate growth and development of interior design and decoration in India • Enabling students distinguish between Interior decoration and Interior design • Analyze place of elements and principles in interior designing • Gain knowledge on Institutes offering Interior design as professional Courses 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Interior Design vs. Interior Decoration Interior Design and Interior Decoration: concept and basic differences Aims of Interior Design: Beauty, Expressiveness and Functionalism Interior decoration in India: History, growth and development Characteristics - cultural and ethnic influences Popular interior designers in India Interior designer – definition and functions, Characteristics of an Interior designer, Interior Design Institutes in India IIDA – International Interior Design Association; IIID- Institute of Indian Interior Designers – vision and functions	12
2	Fundamentals in Designing Design: Definition and classification Structural design – importance and requirements of good structural design Decorative design – importance and requirements of good decorative design Classification of decorative design- naturalistic, conventional, geometric, abstract, historic and biomorphic Relation of good taste and perception of Interior Design	11

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3	<p>Design Elements</p> <p>Elements of design: Meaning, importance, characteristics of each element and their use in designing</p> <p>Line- meaning and definition, types.</p> <p>Shape and form: meaning and basic difference between the two</p> <p>Elements of shapes and forms- types.</p> <p>Space – meaning and perception</p> <p>Texture – meaning and classification.</p> <p>Colour –The Prang Colour System, Effects of colour ,Colour schemes , consider the choice of colour in different rooms</p> <p>Pattern and ornamentation – conceptual meaning, significance in designing</p> <p>Motifs- types and arrangement, Motif development- fundamental step in designing process</p> <p>Light- significance, emotional effect, types and use</p>	11
4	<p>Design Principles</p> <p>Principles of design - Meaning, nature, types and significance in designing</p> <ul style="list-style-type: none"> - Balance: meaning and definition, classification - Rhythm: meaning and definition, types - Emphasis– meaning and definition, types and methods of achieving - Proportion: meaning and definition, Greek/Golden oblongin space division, concept of scale and law of space relationship in designing - Harmony: meaning and definition, methods of achieving <p>Evaluation of design-criteria for evaluation</p>	11
<p>Keywords:Interior, designing, ethnic, structural, decorative, elements</p>		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
<p>Text Book Recommended</p> <ul style="list-style-type: none"> • Asher, F.M. (2003). Art of India – Prehistory to the Present. Encyclopedia Britannica Inc. • Bhatt,P. (2011). Foundation of Art and Design. Mumbai: The Lakhani Book Depot. • Chaudhari, S.N.(2005). Interior Design.Jaipur: Aavishkar Publishers • Craig, H and Rush,O.(1969).Homes with Character. New Delhi: Universal Book Store • De Van D. S., Darlene, M, K., Logan, K, C., and Szekely, L. (1980). Introduction to Interior Design. New York: Macmillan Publishing Co. Inc. • Gandotra, V. ,Shukul, M., and Jaiswal, N .(2010-11). Introduction to Interior Design & Decoration. New Delhi: Dominant Publishers and Distributors. (ISBN No.81-7888-295-7) 	

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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:	100 Marks	
Continuous Internal Assessment (CIA):	30 Marks	
End Semester Exam (ESE):	70 Marks	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Degree/Honors)		Semester -V
		Session: 2024-2025
1	Course Code	HSSE – 03 P
2	Course Title	PRINCIPLES OF INTERIOR DESIGN (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • Appreciate growth and development of interior design and decoration in India • Enabling students distinguish between Interior decoration and Interior design • Analyze place of elements and principles in interior designing • Gain knowledge on Institutes offering Interior design as professional Courses
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	ANY SIX <ol style="list-style-type: none"> 1. Interview with an Interior designer – submission of report as a case study 2. Create an album with professional details on any five popular interior designers in India 3. Developing design using basic motif for various application in interiors – minimum five applications. 4. Evaluation of art objects for design, elements, principles, colour, material and purpose - minimum five objects 5. Designing greeting cards for different occasions - any five occasions. 6. Developing design suitable for application on textiles – Saree border, curtain, cushion/slip covers, and hand kerchiefs and tapestry 7. Developing design for floor decoration - Flower carpet, Rangoli, Alpana 8. Area arrangement using principles of design and colour – living, dining, bed, pooja and children’s room. 9. Creating commercial displays using principles and 	30

B.A. (Home Science) Page No: 54



	<p>colours – textiles display, handicrafts, reception area in star hotels and corporate offices</p> <p>10. Developing designs suitable for accessories – structural and decorative</p> <p>11. Exercise on mounting of pictures using ‘Law of margins’ – vertical, horizontal, square</p> <p>12. Preparing wall hangings using art principles – any two wall hangings</p> <p>13. Preparing a portfolio on all art work/ objects done and antiques</p> <p>14. Display of all exercises done for evaluation by the teacher</p> <p>15. Submission of complete, bound record work</p>	
Keywords	Interior, designing, ethnic, structural, decorative, elements	

PART-C: Learning Resources
Text Books, Reference Books and Others
Text Books Recommended –
<ul style="list-style-type: none"> • Asher, F.M. (2003). <i>Art of India – Prehistory to the Present</i>. Encyclopedia Britannica Inc. • Bhatt, P. (2011). <i>Foundation of Art and Design</i>. Mumbai: The Lakhani Book Depot. • Chaudhari, S.N. (2005). <i>Interior Design</i>. Jaipur: Aavishkar Publishers • Craig, H and Rush, O. (1969). <i>Homes with Character</i>. New Delhi: Universal Book Store • De Van D. S., Darlene, M, K., Logan, K, C., and Szekely, L. (1980). <i>Introduction to Interior Design</i>. New York: Macmillan Publishing Co. Inc.

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 50 Marks		
Continuous Internal Assessment(CIA): 15 Marks		
End Semester Exam(ESE): 35 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	<p>Internal Test / Quiz-(2): 10 & 10</p> <p>Assignment/Seminar +Attendance - 05</p> <p>Total Marks - 15</p>	<p>Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks</p>
End Semester Exam (ESE):	<p>Laboratory / Field Skill Performance: On spot Assessment</p> <p>A. Performed the Task based on lab. work - 20 Marks</p> <p>B. Spotting based on tools & technology (written) – 10 Marks</p> <p>C. Viva-voce (based on principle/technology) - 05 Marks</p>	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction		
Program: Bachelor in Arts (Degree/Honors)	Semester: VI	Session: 2024-2025
1	Course Code	HSSE-04T
2	Course Title	TEXTILE AND LAUNDRY SCIENCE
3	Course Type	DSE
4	Pre-requisite(if any)	<i>As per Program</i>
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- 1. Definetheprinciplesandelementsofdesign. 2. Appliestheprinciplesandelementsofdesignintextilesandfashiond esign. 3. Design andcreatevisualcompositionsinfashionillustration. 4. Analyzefabricsandtheirtactile/visualqualitiestorenderthemappro priately. 5. Explainsfashionapparel constructionwhenillustratinggarments. 6. Applybasictraditionalmediamethodstodevelopc reative andcustomizedfashionillustrations
6	Credit Value	3 C 1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100 Min Passing Marks : 40
Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • Introduction to Elements of arts • Principles of design • Colourtheories and colour schemes • Pattern: different type of pattern. 	12
2	<ul style="list-style-type: none"> • Principles of laundry and its methods • Cleaning materials and Detergents: Soap and detergent, • Other cleaning agents, • Water: Hardness of water, methods of removal of hardness, • Dry cleaning. 	11
3	<ul style="list-style-type: none"> • Bleach: types and uses,other reagents used in laundry. • Starch: types and uses. • Blue: types and uses. • Stain removal: classification and technique of stain removal. • Disinfection of clothes: Care and Storage of fabrics, Selection of fabric for dress according to age, climate, occupation, occasion, • Fashion, personality and figure, Wardrobe planning. 	11

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4	<ul style="list-style-type: none"> • Equipment and supplies used in clothing construction: Tailoring, • General Principles of clothing construction, Methods of taking body measurements. • Drafting & Draping, • Pattern Making- General instructions for pattern making, Methods, Types and layout. 	11
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Keywords: Elements of arts, design, Pattern, laundry and its methods, Bleach, Starch, Blue, Stain removal, Care and Storage of fabrics, Equipment and supplies used in clothing construction.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- वस्त्रविज्ञान एवं परिधान का परिचय- डॉमंजुपाटनी, तृतीय संस्करण, स्टार पब्लिकेशन
- वस्त्रविज्ञान एवं परिधान -डॉ बक्शी, बिहार हिन्दी ग्रंथ अकादमी
- बैनर्जीशिप्रा (2018)- वस्त्र एवं तंतु विज्ञान, छत्तीसगढ़ राज्य हिन्दी ग्रंथ अकादमी, रायपुर (छ.ग)
- Dhantyagi, S. (1996). Fundamentals of Textiles and their Care. India: Orient Black swan Private Limited.
- D'Souza, N. (2014). Fabric Care. New Delhi: New Age International Publishers.
- Greaves, P.H., Saville, B. P. (1995). Microscopy of textile fibres. bios Scientific Publishers
- Gohl, E., Vile sky, L. (2003), Textile Science: an explanation of fiber properties (2 edition), New Delhi

Other Resources-

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 100 Marks

Continuous Internal Assessment (CIA): 30 Marks

End Semester Exam (ESE): 70 Marks

Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Degree/Honors)		Semester -VI
		Session: 2024-2025
1	Course Code	HSSE-04P
2	Course Title	TEXTILE AND LAUNDRY SCIENCE (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to:</p> <ul style="list-style-type: none"> • To understand basic knowledge textile and fiber science. • To understand various type of dyeing and printing technology. • To understand measurement technique for stain removal. • To understand basic knowledge of cleaning and dry cleaning • To understand various finishes. • To understand basic chemistry of soap and detergents.
6	Credit Value	1 Credits
		<i>Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ul style="list-style-type: none"> • Prepare design with different colour schemes. • Prepare different patterns- geometrical, decorative etc. • Stain removal. • Washing of different type of cloths by different methods. • Soap and detergent making-hot and cold method. • Application of various finishes- starching, blueing 	30
Keywords	Elements of arts, design, Pattern, laundry and its methods, Bleach, Starch, Blue, Stainremoval, Care and Storage of fabrics, Equipment and supplies used in clothing construction.	

PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ul style="list-style-type: none"> • वस्त्रविज्ञानएवंपरिधानकापरिचय- डॉमंजुपाटनी, तृतीय संस्करण, स्टार पब्लिकेशन • वस्त्रविज्ञानएवंपरिधान -डॉ बकशी.बिहार हिन्दी ग्रंथ अकादमी • बैनर्जीशिप्रा (2018)- वस्त्रएवंतंतुविज्ञान,छत्तीसगढ़राज्यहिन्दीग्रंथअकादमी,रायपुर(छ.ग) 	

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- Dhantyagi, S. (1996). Fundamentals of Textiles and their Care. India: Orient Black swan Private Limited.
- D'Souza, N. (2014). Fabric Care. New Delhi: New Age International Publishers.
- Greaves, P.H., Saville, B. P. (1995). Microscopy of textile fibres. Bios Scientific Publishers
- Gohl, E., Vilesky, L. (2003), Textile Science: an explanation of fiber properties (2 edition), New Delhi

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05	
Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	A. Performed the Task based on lab. work	- 20 Marks
	B. Spotting based on tools & technology (written) –	10 Marks
	C. Viva-voce (based on principle/technology)	- 05 Marks
		Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Honors)		Semester -VII	Session: 2024-2025
1	Course Code	HSSE-05T	
2	Course Title	FOOD SERVICE MANAGEMENT	
3	Course Type	DSE	
4	Pre-requisite (if, any)	As per Program	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to-</p> <ul style="list-style-type: none"> • Suggest an efficient design by effective allocation of space to ensure smooth workflow in a hospital dietary • Plan and organize food production and service in a hospital dietary by effective utilization of resources. • Implement attributes of financial and personnel management. • Acquire good managerial skills 	
6	Credit Value	3 Credits	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Scopeandobjectivesoffoodservice <ul style="list-style-type: none"> • Types-Commercial– Hotels,Restaurants,fastfoodoutlets,cafeterias,snackbars,kiosks,vending machines. Noncommercial– Hospitals,Nursinghomes,Industrialcanteensandchildcarecentres. • Transport–Air,rail,roadandshipcatering. Miscellaneous–outdoor,contractandfunctioncatering. Evolution,Growth,Scopeand RecentTrendsinfoodserviceIndustry.	12
2	Management andOrganization <ul style="list-style-type: none"> • Principlesofmanagement;Functionsofmanagement– Planning,organizing,staffing, directing, coordinating,reportingandbudgeting • Resourcesofmanagement–Man,Money,Material, Machine, Method,Minute,Market 	11

B.A. (Home Science) Page No: 60



	<ul style="list-style-type: none"> • Toolsofmanagement– OrganizationChart,JobDescription,JobSpecification, JobAnalysis,Work Simplificationmethods • Organization– Definition,typesoforganizationalhierarchysuitablefor ahospitaldietarydepartment. <p>PlanningspacerequirementsinReceivingarea,storagearea,Preparationareaser vicearea.</p>	
3	<p>TypesofFoodService</p> <ul style="list-style-type: none"> • FoodService Systems– Conventional,Commissary,Readyprepare,AssemblyServeSys tems • Foodservice-Types– centralizedanddecentralizedservice,Satelliteservice; Styles– Tableservice,Buffet,Banquet, Trayserviceandselfservice 	11
4	<p>FinancialandPersonnelManagement</p> <ul style="list-style-type: none"> • Financialmanagement– Foodcost,Labourcost,Overheadcost,Recipecosting,MenuCosting,S elling price Personnelmanagement– Manpowerplanning,recruitment,selection,induction,training,perfor mance appraisal,promotionandtransfer. 	11

Keywords: Managerial Skills, Caterings, Personnel Management, Food Service, Man Power.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- JunePayne- Palacio,andMonicaTheis(2016).FoodserviceManagement:PrinciplesandPractices,13thEd itionPub.Harlow:Pearson.
- Mary B. Gregoire(2015). Food Service Organizations: A Managerial and Systems Approach,PrenticeHall.
- Walker.J.R. (2006).IntroductiontoHospitalityManagement,Dorling Kindersley(India)Pvt.ltd.
- RameshBRudani.(2019). PrinciplesofManagement,SecondEdition, McGrawhill.
- Kinton,R.,Cessarani,VandFoskett,D,(2000), The Theoryof Catering, HodderandStoughton.
- Kiran(2019),Productionplanningandcontrol,1stedition,eBook,ISBN:9780128189375.
- Kotler,P.(2019).PrinciplesOfMarketing,13thedition,Pearson.

OtherResources–

- <https://homescience.iisuniv.ac.in/courses/subjects/food-service-management-theory>
- <https://sha.cornell.edu/admissions-programs/undergraduate/academics/courses/food-beverage-management/hadm2360/>
- <https://www.ug.edu.gh/nutrition-dietetics/courses/diet-303-food-service-and-catering-management-theory>

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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Ashraf *Ben* *Reo* *June*
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FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VII
		Session: 2024-2025
1	Course Code	HSSE-05P
2	Course Title	FOOD SERVICE MANAGEMENT (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Suggest an efficient design by effective allocation of space to ensure smooth workflow in a hospital dietary. • Plan and organize food production and service in a hospital dietary by effective utilization of resources. • Implement attributes of financial and personnel management. • Acquire good managerial skills
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	1. Visittoacommercialandanon-commercialfood serviceinstitution. 2. Practiceworksimplificationtechniquesinthelaborator y. 3. Preparecostingsheetfor recipes andmenus. 4. Organizeafoodsale- Planthemenu,resourcesandexecuteproductionandsal eandestimateprofitfor loss.	30
Keywords		

PART-C: Learning Resources
Text Books, Reference Books and Others
<i>Text Books Recommended –</i> <ul style="list-style-type: none"> • JunePayne- Palacio,andMonicaTheis(2016).FoodserviceManagement:PrinciplesandPractices,13thE ditionPub.Harlow:Pearson. • Mary B. Gregoire(2015). Food Service Organizations: A Managerial and Systems

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Approach, Prentice Hall.

- Walker, J.R. (2006). Introduction to Hospitality Management, Dorling Kindersley (India) Pvt. Ltd.
- Ramesh B Rudani. (2019). Principles of Management, Second Edition, McGraw Hill.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment (CIA): 15 Marks

End Semester Exam (ESE): 35 Marks

Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks	
	Assignment/Seminar + Attendance - 05 Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment		Managed by Course teacher as per lab. status
	A. Performed the Task based on lab. work - 20 Marks		
	B. Spotting based on tools & technology (written) - 10 Marks		
	C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VII	Session: 2024-2025
1	Course Code	HSSE – 06T	
2	Course Title	GARDEN AND LANDSCAPE DESIGNING	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Distinguish different ornamental plants and their commercial/aesthetics significance • Comprehend methods of propagation and commercialization of ornamental plants • Analyze value addition of ornamental plants and flowers for aesthetics and entrepreneurship • Draft sketches/drawings/layout of various gardens 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	Concept and Classification of Landscape Garden Definition, Importance and Scope of landscape garden Types of Gardens-English Garden, French garden, Mughal Garden, Japanese garden, Italian garden and Persian garden Gardens based on styles-Formal, Informal and Free style Gardens based on design-Terrace, Roof, Vertical, Window, Balcony, Container, Kitchen gardening Gardens based on water requirement – Xeriscaping (water efficient) gardens	12
2	Layout and Design Principles in Landscape Layout- The foreground area, The private living area and the service area Design Elements-Line, Form, Color, Texture, Space and Pattern in garden layouts Beauty Principles-Balance, Proportion, Scale, Rhythm and Harmony – adoption in garden and landscape layouts.	11
3	Components of Landscape Designing Classification of ornamental plants: Annual, Biennial and Perennial Softscape: Trees, plants, mulches, climbers and creepers, edges and hedges, flowers beds, shrubs., lawns, topiary and trophy	11

Sanjiv

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	Lawn: meaning and importance of lawn, preparation of land for laying lawn, methods of raising lawn, types of lawn grass, plants suitable for lawn and ready to use lawn as saleable products Hardscape: Sidewalks walls and fences, pavers, rocks, decks and patios, ponds and pools, garden benches or other seating, gazebos, walkways and driveways	
4	Indoor Gardening, Garden Décor and Adornment Factors considered for growing indoor plants, selection and placement, types of indoor plants, care and maintenance Basic requirements for maintenance of garden plants-temperature, light, water, air, nutrients and space. garden tools and equipment, insecticides and pesticides, pruning methods Bonsai-plants suitable for bonsai culture, techniques and styles, Terrarium – conceptual meaning, creating terrarium Décor and Adornment- Water features, sculpture, tree hangers, pottery lighting, swings, hammocks. Supportive- Bird houses, kennel house, beehives, feeders, tree houses, trellises. Eco friendly materials role in raising garden	11
Keywords: Landscape, Layout, Xeriscape, Bonsai, Sidewalks, Garden Décor		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Ashraf, A.M. (2010). <i>A Handbook of Landscape Gardening and Environment</i>. India: Agrobios • Bose et al., (2011). <i>Floriculture and Landscaping</i>. Calcutta: Allied Publishers • Bruce, S. (2016). <i>Thinking about Landscape Architecture: Principles of Design Profession for the 21st Century</i>. London: Routledge Taylor and Francis group • Carols, S. (2017). <i>Eco Landscape Design</i>. UK: Scitus Publisher • Encyclopaedia of Landscape Design (2017). <i>Planning, Building and planting Your Perfect Outdoor Space</i>. New Delhi: DK Publishers • Kumar, N. (2010). <i>Introduction to Horticulture</i>. Nagarcovil: Rajalakshmi Publications 	
Other Resources –	

Jane

Ashraf

Bose

Bruce

Carols

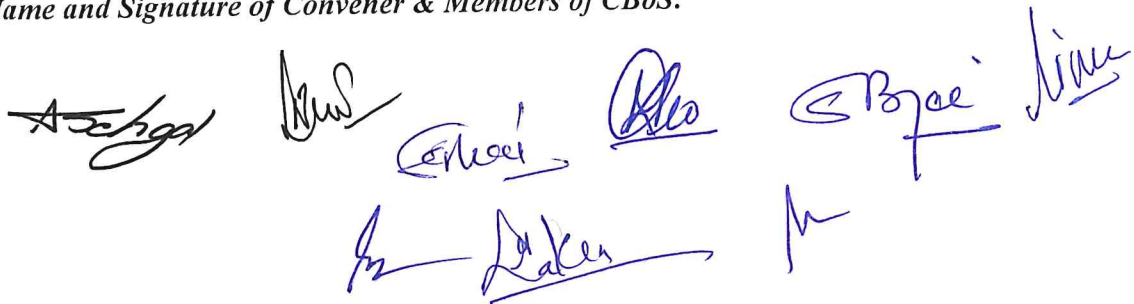
Encyclopaedia

Kumar

Introduction

Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VII
Session: 2024-2025		
1	Course Code	HSSE – 06P
2	Course Title	GARDEN AND LANDSCAPE DESIGNING (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Distinguish different ornamental plants and their commercial/aesthetics significance • Comprehend methods of propagation and commercialization of ornamental plants • Analyze value addition of ornamental plants and flowers for aesthetics and entrepreneurship • Draft sketches/drawings/layout of various gardens
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20

PART -B: Content of the Course

Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ul style="list-style-type: none"> • Layout and Design Principles in Landscape • Classification of ornamental plants • Kitchen garden layout • Indoor Gardening, Garden Décor and Adornment • Basic requirements for maintenance of garden plants • Bonsai culture • Visit to plant nursery 	30
<i>Keywords</i>		

PART-C: Learning Resources

Text Books, Reference Books and Others
<i>Text Books Recommended –</i>
<ul style="list-style-type: none"> • Ashraf, A.M. (2010). <i>A Handbook of Landscape Gardening and Environment</i>. India: Agrobios

- Bose et al., (2011). *Floriculture and Landscaping*. Calcutta: Allied Publishers
- Bruce, S. (2016). *Thinking about Landscape Architecture: Principles of Design Profession for the 21st Century*. London: Routledge Taylor and Francis group
- Carols, S. (2017). *Eco Landscape Design*. UK: Scitus Publisher

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05 Total Marks - 15	
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	A. Performed the Task based on lab. work - 20 Marks	Managed by Course teacher as per lab. status
	B. Spotting based on tools & technology (written) – 10 Marks	
C. Viva-voce (based on principle/technology) - 05 Marks		

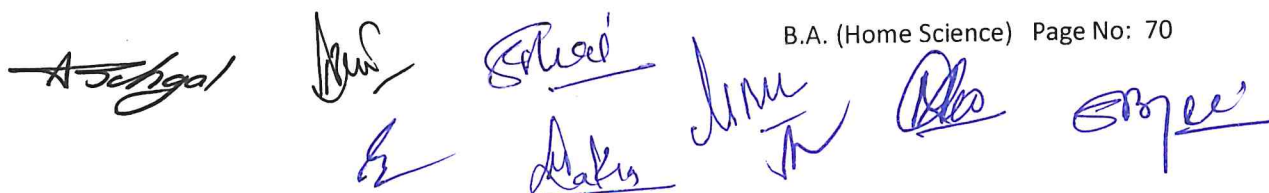
Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VII	Session: 2024-2025
1	Course Code	HSSE- 07T	
2	Course Title	FASHION MARKETING & MERCHANDISING	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	<p>A successful completion of this course will enable students to</p> <ul style="list-style-type: none"> • Explain how fashion marketing and merchandising can help the fashion industry. • Define role and responsibilities of fashion marketers and fashion merchandisers. • Identify target markets and build consumer profiles for fashion products • Select promotional tool suitable for potential customers. • Develop a promotional plan and promote a merchandise • Make market visits and negotiate with vendors • Develop and prepare merchandise plan as well as a merchandise assortment • Establish and use inventory control systems. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<p>Basic Concepts of Fashion Marketing and Merchandising</p> <p>1. Introduction to marketing: meaning and definition.</p> <ul style="list-style-type: none"> • Nature, scope, types and function • Product life cycle <p>2. The marketing environment: macro and micro</p> <p>3. Areas of fashion marketing and merchandising: public relations, brand management, event planning, customer relations, social media, advertising, retail buying, store management, fashion buying, visual merchandising.</p>	12

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2	Researching the Fashion Market and Consumer <ul style="list-style-type: none"> • The fashion consumer and organizational buyer • Segmentation and the marketing mix • Marketing research: meaning, definition, types, Importance and advantage of research • Market Report: meaning, types and market terminology 	11
3	Fashion Marketing Communication and Entrepreneurship <ul style="list-style-type: none"> • Promotion tools for fashion marketing: advertising, sales promotion, packaging, public relations and publicity, visual merchandising. • The changing impact of IT on fashion retailing • The impact of new manufacturing techniques • Entrepreneurship: meaning, definition, nature, types and qualities of a successful entrepreneur 	11
4	Merchandise Management and salesmanship <ul style="list-style-type: none"> • Types of Merchandise • Six rights of merchandising and their importance • Salesmanship: meaning, definition, characteristics, essentials of successful salesmanship • Duties & main qualities of successful salesmanship 	11
Keywords: Fashion Marketing, Merchandizing, Fashion Business, Consumer Sales Management, Segmentation		

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Bliss, L. L. (1995) Study Guide Visual Merchandising and Display 3rd ed. Fair child Publications. • Bly the, J. (2006), Principles and Practice of Marketing, Thomson, London. • Easey M. (2009), Fashion Marketing, 3rd ed. United Kingdom : Blackwell Publishing • Elaine, S. (2013) The Dynamics of Fashion. 4th ed. New York: Bloomsbury publication • Kotler, P. and Gary, A. (2001) Principles of Marketing. 9th ed. Upper Saddle River, N.J.: Prentice Hall • Wolfe, M. (2009) Fashion Marketing & Merchandising, 3rd ed. United States: Good heart willcox publishing 	
Other Resources-	
<ul style="list-style-type: none"> • https://www.youtube.com/watch?v=CeTlj-GQizA • https://www.retail.org.au/news-and-insights/the-six-rights-of-merchandising • https://study.com/academy/lesson/video/inventory-control-systems-types-purpose.html 	

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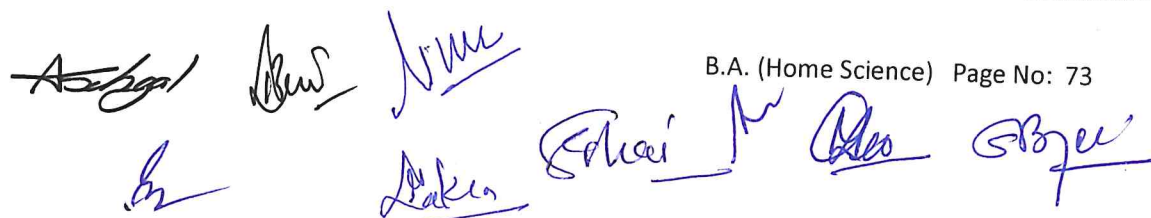
Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:	100 Marks	
Continuous Internal Assessment (CIA):	30 Marks	
End Semester Exam (ESE):	70 Marks	
Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VII
		Session: 2024-2025
1	Course Code	HSSE- 07P
2	Course Title	FASHION MARKETING & MERCHANDISING (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	<p>A successful completion of this course will enable students to</p> <ul style="list-style-type: none"> • Explain how fashion marketing and merchandising can help the fashion industry. • Define role and responsibilities of fashion marketers and fashion merchandisers. • Identify target markets and build consumer profiles for fashion products • Select promotional tool suitable for potential customers. • Develop a promotional plan and promote a merchandise • Make market visits and negotiate with vendors • Develop and prepare merchandise plan as well as a merchandise assortment • Establish and use inventory control systems
6	Credit Value	1 Credits
		<i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<p>Practical – Any 4</p> <ol style="list-style-type: none"> 1. Advertising media 2. Fashion related market survey 3. Sales promotion methods 4. Analyze promotional activities used by fashion businesses 5. Interact with Store managers to understand how they develop and prepare merchandise plan as well as a merchandise assortment for their business. What are their best practices? 	30

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	6. Visit to various type of markets 7. Case study of fashion business to understand its supply chain management and inventory controlsystems	
Keywords	Fashion Marketing, Merchandizing, Fashion Business, Consumer Sales Management, Segmentation	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended –

- Bliss, L. L. (1995) Study Guide Visual Merchandising and Display 3rd ed. Fairchild Publications.
- Blythe, J. (2006), Principles and Practice of Marketing, Thomson, London.
- Easey M. (2009), Fashion Marketing, 3rd ed. United Kingdom: Blackwell Publishing
- Elaine, S. (2013) The Dynamics of Fashion. 4th ed. New York: Bloomsbury publication

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05 Total Marks - 15	
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	A. Performed the Task based on lab. work - 20 Marks	Managed by Course teacher as per lab. status
	B. Spotting based on tools & technology (written) – 10 Marks	
C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Art (Honors)		Semester: VII	Session: 2024-2025
1	Course Code	HSSE-08T	
2	Course Title	EXTENSION MANAGEMENT	
3	Course Type	DSE	
4	Pre-requisite(if any)	As per Program	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Understand the concept related to Extension Management • Comprehend the purpose of planning and organizing • Focus on requirement of effective staffing for successful Management • Analyze the significance of effective controlling 	
6	Credit Value	3 C	1 Credit = 30 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40
Part B: Content of the Course			
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)			
Unit	Topics (Course Contents)		No. of Periods
1	Extension Management <ul style="list-style-type: none"> • Meaning, function, basic elements , characteristics of extension management • Concept, need, nature, objectives and functions of extension Informal, formal and non-formal education and differences between formal and extension education.		12
2	Planning <ul style="list-style-type: none"> • Definition, importance of planning, Types of planning, elements of planning. • Effective planning. • Principle of Planning. • Budgeting. 		11
3	Organizing <ul style="list-style-type: none"> • Definition, requirements of effective organizing, line and staff function. • Span of management, principles, use of committee, coordination, involvement of organizations at the local level input management, common mistakes in organization • Requirements of effective staffing. Training strategies: Lecture, group discussion, seminar, panel discussion, symposium, workshop, case study, role playing, brain storming, buzzy session, interactive session, video conferencing, performance appraisal.		11

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4	Staffing <ul style="list-style-type: none"> • Stress in managing, organizational conflict, grievances in organizations. • Definition, requirements of effective controlling. • Evaluation, Supervision and monitoring. • Auditing, Reporting. • Problem faced by the organizer. <p style="margin-left: 20px;">Organizing and controlling any one program for weaker sections.</p>	11
Keywords: Extension management, Planning, Organizing, Staffing, coordination, involvement, monitoring.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Banerjee, S. (1981). Principles and Practice of Management. New Delhi: Oxford and IBH Publishing company • Basu, C.R. (1989). Organisation and Management. New Delhi: S Chand and Co Ltd. • Burton, Gene and HanabThakar. (1997). Management Today. New Delhi: Tata McGraw Hill Publishing Company • Chandan, J.S. (1997). Management – Concepts and Strategies. New Delhi: Vikas Publishing House • Koontz and Heinz Weihrich. (1990). Essentials of Management. New Delhi: Me Graw – Hill. • Prasad, M.L. (1999). Principles and Practice of Management. New Delhi: Sultan Chand and Sons. 	

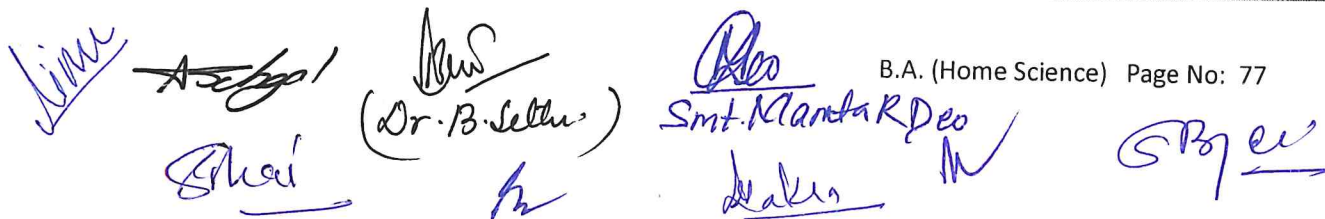
Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		100 Marks
Continuous Internal Assessment (CIA):		30 Marks
End Semester Exam (ESE):		70 Marks
Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2. Short answer type-5x4=20 Marks Section B: Descriptive answer type qts. 1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VII
		Session: 2024-2025
1	Course Code	HSSE-08P
2	Course Title	EXTENSION MANAGEMENT (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Understand the concept related to Extension Management • Comprehend the purpose of planning and organizing • Focus on requirement of effective staffing for successful Management • Analyse the significance of effective controlling
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ol style="list-style-type: none"> 1. Visit to an organization and understand the requirements of effective staffing. 2. Interact with the staff organization and understand their functions. 3. Carryout a case study on successful management of panchayat. 4. Select a topic related to women and issue faced by them and describes the ways for solution. 5. Identify the ways to handle the grievances. 	30
Keywords	Extension management, Planning, Organizing, Staffing, coordination, involvement, monitoring.	

PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
<ul style="list-style-type: none"> • Banerjee,S. (1981). Principles and Practice of Management. New Delhi:Oxford and IBH Publishing company • Basu, C.R. (1989). Organisation and Management. New Delhi:SChandand Co Ltd. • Burton, Gene and HanabThakar. (1997). Management Today.New Delhi: Tata McGraw Hill 	



Publishing Company □ Chandan, J.S. (1997). Management – Concepts and Strategies. New Delhi: Vikas Publishing House

- Koontz and Heinz Wehrich. (1990). Essentials of Management. New Delhi: Me Graw –Hill.
- Prasad,M.L. (1999). Principles and Practice of Management. New Delhi:Sultan Chand and Sons.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05 Total Marks - 15	
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	A. Performed the Task based on lab. work - 20 Marks	Managed by Course teacher as per lab. status
	B. Spotting based on tools & technology (written) – 10 Marks	
C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VIII	Session: 2024-2025
1	Course Code	HSSE- 09T	
2	Course Title	ENTREPRENEURSHIP	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Develops Entrepreneurship skills. • Explains the process and procedure of setting up small enterprise. • Enhance management skills for entrepreneurship. • Develop basic skills for the management of small enterprise 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	1. Meaning and definition of Entrepreneur and Entrepreneurships. 2. Qualities of a good Entrepreneur. 3. Entrepreneur and his desire for Achievements.	12
2	1. Different Forms of Business/Service establishment: <ol style="list-style-type: none"> a. Franchising b. Excusing agents c. Distributors d. Whole Sellers e. Retailers f. Broker/commission agent 2 Information of different activities required for entrepreneurship 3. Capacity of problem solving in entrepreneurs and managers	11
3	1. Conducting Market surveys and collection of required data 2. How to become successful salesperson marketing skills. 3. Identification of business opportunities. 4. Soft Skill development <ol style="list-style-type: none"> a. Communication b. Information seeking 5. Preparation of Preliminary Project Report (PPR) General Insurance a brief knowledge.	11

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4	1. Ethics of Business 2. Accounting: introduction procedure 3. Working Capital / Management of cash 4. Calculation of cost of products & Price fixation.	11
Keywords: Entrepreneur, Franchising, entrepreneurship, Market surveys, Soft Skill, Accounting.		

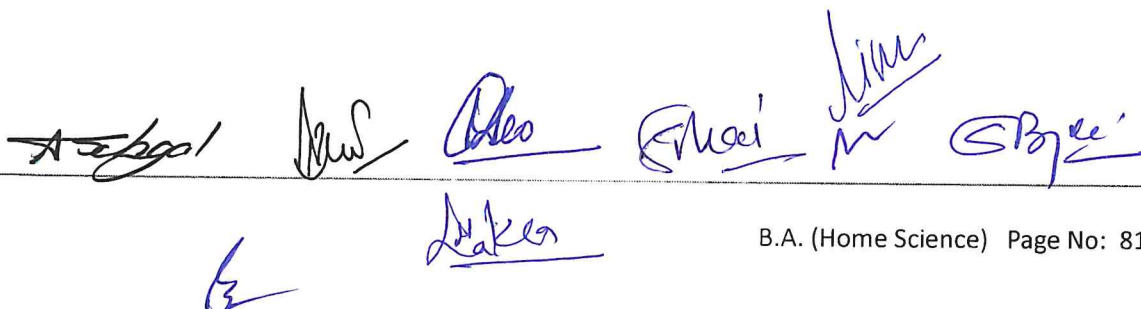
Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book Recommended	
1. Hirtich R.D. and peter M.P. (1995): entrepreneurship- starting developing and managing a new enterprenurise, Richard D. Irwinm INC, USA. 2. Principal of entrepreneurship development: prof. Dr. C.K. Kartikeyan and Dr. P. Lalitha 3. Fundamental of Entrepreneurship: Sangram Kesari Mohanty 4. Entrepreneurship Personality Development: Dr. S.C. Jain Fundamental of Entrepreneurship: Dr.Salini Agarwal and Rahul Agarwal	
OtherResources-	
<ul style="list-style-type: none"> • https://www.peerinsight.com/blog/principles-of-entrepreneurship • https://timespro.com/blog/how-to-create-a-project-report • https://en.m.wikipedia.org/wiki/General_insurance • https://www.investopedia.com/terms/b/business-ethics.asp 	

Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Honors)		Semester -VIII	Session: 2024-2025
1	Course Code	HSSE- 09P	
2	Course Title	ENTREPRENEURSHIP (PRACTICAL)	
3	Course Type	DSE	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Develops Entrepreneurship skills. • Explains the process and procedure of setting up small enterprise. • Enhance management skills for entrepreneurship. • Develop basic skills for the management of small enterprise 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module	Topics (Course contents)		No. of Period
Lab./Field Training/ Experiment Contents of Course	1. Organize workshop on Entrepreneurship program 2. Explains the process and procedure of setting up small enterprise 3. Analyze small scale businesses 4. Interact with young entrepreneurs to understand how they develop their start-ups. 5. Prepare small scale business proposals. 6. Visit to small scale industry 7. Case study of start-up business to understand its supply chain management and inventory controlsystems		30
Keywords	Entrepreneur, Franchising, entrepreneurship, Market surveys, Soft Skill, Accounting.		



PART-C: Learning Resources
Text Books, Reference Books and Others
Text Books Recommended –
<ol style="list-style-type: none"> 1. Hirtich R.D. and peter M.P. (1995): entrepreneurship- starting developing and managing a new enterprenurise, Richard D. Irwinm INC, USA. 2. Principal of entrepreneurship development: prof. Dr. C.K. Kartikeyan and Dr. P. Lalitha 3. Fundamental of Entrepreneurship: Sangram Kesari Mohanty 4. Entrepreneurship Personality Development: Dr. S.C. Jain
Fundamental of Entrepreneurship: Dr.Salini Agarwal and Rahul Agarwal

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:	50 Marks	
Continuous Internal Assessment(CIA):	15 Marks	
End Semester Exam(ESE):	35 Marks	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction		
Program: Bachelor in Arts (Honors)		Semester: VIII Session: 2024-2025
1	Course Code	HSSE – 10T
2	Course Title	DESIGNING AND FURNISHING LIFE SPACE
3	Course Type	DSE
4	Pre-requisite(if any)	<i>As per Program</i>
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Understand the various features in period style furniture • Select and arrange furniture and furnishings in different rooms in residential spaces • Knowledge on factors influencing planning of life space • Develop confidence in decorating interiors using furniture and furnishings
6	Credit Value	3 C <i>1 Credit = 15 Hours - learning & Observation</i>
7	Total Marks	Max. Marks: 100 Min Passing Marks : 40

Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<ul style="list-style-type: none"> • Concept of Life Space • Objectives and process of planning life space • Factors determining life space in interiors- people, location and orientation, resource available, activity zones in life space, schematic diagram • Trend setting from spacious to compact interiors and multi storied buildings 	12
2	<ul style="list-style-type: none"> • Furniture in the Life Space • Importance of furniture in relation to interiors, salient features of traditional, contemporary and modern styles in furniture • Furniture types-Modular furniture and mobile furniture; Case goods and upholstered furniture; multi-purpose furniture • Materials used and construction of furniture-joints, finishes; Construction of upholstered furniture 	11
3	<ul style="list-style-type: none"> • Furniture Selection and Arrangement • Factors considered in selection of furniture to suit different spaces and purposes General guiding concepts in arrangement of furniture • Arrangement of furniture in different rooms 	11

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	<ul style="list-style-type: none"> Trends in furniture – impact of materials and methods, Ergonomics, space saving, innovation Care and maintenance of furniture 	
4	<ul style="list-style-type: none"> Furnishings for designing life space Conceptual meaning and definition of design, elements and principles of design Supportive elements as functional and aesthetic aspects – role of colour and light in designing life space Conceptual meaning of furnishings -definition and classification Home furnishings as accessories, floor, wall and ceiling decorations. Windows- types, window treatments Window accessories: chords, rings, rods, trims, and decorative products. Developing innovative designs for window treatments 	11

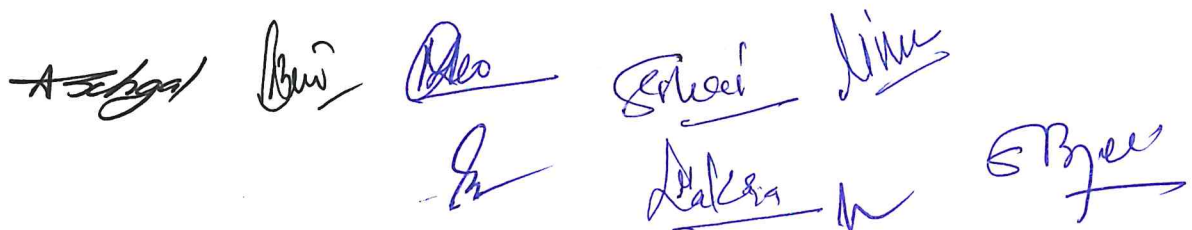
Keywords:Life Space, Contemporary Style, Ergonomics, Texture, Window Treatment

Part C: Learning Resources

Text Books, Reference Books, Other Resources

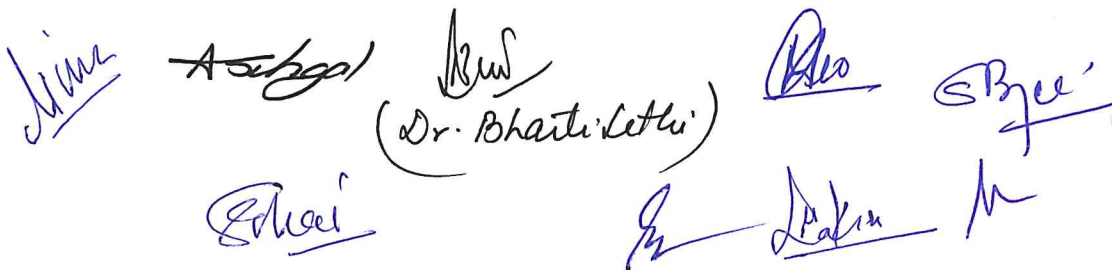
Text Book Recommended

- Arora. S. P., and Bindra S.P. (2005). Building Construction. Delhi: Dhanpat Rai Publications
- Bhavikatti, S.S., and Chitawadagi, M.V. (2019). (1st Ed.). Building Planning and Drawing. Hubli: Dreamtech Press
- Faulkner, R. and Faulkner, S. (1987). Inside Today's Home. New York: Rinehart Winston, India.
- Gandotra V., Shukul M., and Jaiswal N. (2011). Introduction to Interior Design and Decoration, New Delhi: Dominant publishers, India.
- Jankowsky, W.(2001). Modern Kitchen Work Book. New Delhi: Rockport Publishers, India.
- Maureen, M.(2004). Interior Design Visual Presentation - A Guide to Graphics, Models and Presentation Techniques. New Jersey: John Wiley and Sons



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



 (Dr. Bharti Letli)

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors with Research)		Semester - VIII
		Session: 2024-2025
1	Course Code	HSSE – 10P
2	Course Title	DESIGNING AND FURNISHING LIFE SPACE (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Understand the various features in period style furniture • Select and arrange furniture and furnishings in different rooms in residential spaces • Knowledge on factors influencing planning of lifespace • Develop confidence in decorating interiors using furniture and furnishings
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or Field learning/Training</i>
7	Total Marks	Max. Marks: 50 Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<ul style="list-style-type: none"> • Market survey • Gain knowledge about Furniture Selection and Arrangement • space saving in furniture arrangement • Know about Care and maintenance of furniture • Use elements and principles of design in Furnishings for Designing Life Space • Developing innovative designs for window accessories 	30
Keywords	Life Space, Contemporary Style, Ergonomics, Texture, Window Treatment	

PART-C: Learning Resources
Text Books, Reference Books and Others
<ul style="list-style-type: none"> • <i>Text Books Recommended –</i> • Arora. S. P., and Bindra S.P. (2005). Building Construction. Delhi: Dhanpat Rai Publications • Bhavikatti, S.S., and Chitawadagi. M.V. (2019). (1st Ed.). Building Planning and Drawing. Hubli: Dreamtech Press • Faulkner, R. and Faulkner, S. (1987). Inside Today's Home. New York: Rinehart Winston, India.

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- Gandotra V., Shukul M., and Jaiswal N. (2011). Introduction to Interior Design and Decoration, New Delhi: Dominant publishers, India.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VIII	Session: 2024-2025
1	Course Code	HSSE- 11T	
2	Course Title	SKILLS FOR WORKING WITH CHILDREN	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Apply theories and concepts of child development in working with children. • Plan developmentally and culturally appropriate programs for children. • Demonstrate skills to effectively work with children. • Implement effective methods and techniques to communicate with and guide children. • Use locally available indigenous materials for developing teaching aids. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	Conceptual Understanding of Child Development and Developmentally Appropriate Practices <ul style="list-style-type: none"> • Definitions, meaning, and principles of development • Objective and the importance of child development. • Child rearing practices according to rural/ urban and according to local culture. Characteristics of infancy and childhood period.	12
2	Creating Stimulating Environment for Holistic Development and Learning <ul style="list-style-type: none"> • Need and importance of early childhood education. • Principles of Kinder Garden method of Frobel. • Principles of sensory training of Maria Montessori. Principles of nursery education of Mc-Millon	11

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3	Skills for Working with Children and Young People <ul style="list-style-type: none"> • Language development activity: Communication Skills, Stories, Songs and it's importance. • Physical and recreational activities: indoor and outdoor playing activities, Gams and equipments. • Creativity: Activates: Clay Modeling, Paper Work, Chalk, Painting, Crayon. • Mathematical Activates: Puzzles, Counting through play Gams. • Curriculum planning: daily and weekly planning of Aanganwadi, Balwadi, Nursery School. • Role of Teacher towards various acutities. 	11
4	Building Theoretical Foundations for Guiding Children's Behavior and Development <ul style="list-style-type: none"> • Principle of learning and habit formation • Problem behavior children and guidance to parents. • Personal Skills for dealing the children. • Professional Skills. • Keeping various records. 	11
Keywords: Child development, Child Education, Kinder Garden, Aanganwadi, Balwadi, Nursery School, learning.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
<ol style="list-style-type: none"> 1. Aggarwal, J. C. (2007). Early childhood care and education: principles and practices. New Delhi: Shipra. 2. Berk, L.E. (2017). Child development (9th ed.). New York: Pearson 3. Gupta, S. (2009). Early childhood care and education. PHI learning Pvt. Ltd., New Delhi 4. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child development. Sage. 5. Kennedy, L., & Tipps, s. (2000). Guiding children's learning of mathematics (9th ed.). USA: Wadsworth. 6. Lightfoot, C., Cole, M., & Cole. S. (2012). The development of children (7th 	
Other Resources-	

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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:



FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VIII
Session: 2024-2025		
1	Course Code	HSSE- 11P
2	Course Title	SKILLS FOR WORKING WITH CHILDREN (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	As per requirement
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- <ul style="list-style-type: none"> • Apply theories and concepts of child development in working with children. • Plan developmentally and culturally appropriate programs for children. • Demonstrate skills to effectively work with children. • Implement effective methods and techniques to communicate with and guide children. • Use locally available indigenous materials for developing teaching aids.
6	Credit Value	1 Credits
		1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20

PART -B: Content of the Course

Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	1. Conducting Workshops by which the children can learn the creative ideas. 2. Observation and writing the report of any one Pre-School Institution/Centre (Type on activities they have conducted and it's importance). 3. Develop weekly curricular activities plan for all-round development of the children. 4. To know about the child: interview with the parents. 5. Prepare any one teaching material related to art, creativity, music, Story or any Model and it's Mock presentation.	30
Keywords	Child development, Child Education, Kinder Garden, Aanganwadi, Balwadi, Nursery School, learning.	

PART-C: Learning Resources

Text Books, Reference Books and Others
Text Books Recommended –

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1. Aggarwal, J. C. (2007). Early childhood care and education: principles and practices. New Delhi
2. Berk, L.E. (2017). Child development (9th ed.). New York: Pearson
3. Gupta, S. (2009). Early childhood care and education. PHI learning Pvt. Ltd., New Delhi
4. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child development. Sage.
5. Kennedy, L., & Tipps, s. (2000). Guiding children's learning of mathematics (9th ed.). USA: Wadsworth.
6. Lightfoot, C., Cole, M., & Cole. S. (2012). The development of children ‘

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

Convener: Dr. Amita Singh

 Members: [Signatures of five other individuals]

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VIII	Session: 2024-2025
1	Course Code	HSSE-12T	
2	Course Title	TRADITIONAL TEXTILES AND COSTUMES OF INDIA	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	<p>A successful completion of this course will enable students to</p> <ul style="list-style-type: none"> • Acquaint with Indian Textile and Clothing culture • Analyze traditional textiles based on the process of making it. • Understand the physical, geographical, cultural influence on costumes and textiles. • Differentiates traditional textiles from different parts of the country. • Appreciates the traditional Textiles and Costumes • Utilize traditional costume and textiles in contemporary context. • Understands the techniques of traditional embroidery. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Introduction 1. Textile Arts of India 2. Weaving and weaving communities, 3. Traditional Embroideries, Rugs and carpets, Saris, Shawls and wraps 4. History and Classification of Indian Traditional Textiles of India- Painted and printed, Resist dyed, woven and embroidered.	12
2	Ornamented and resist dyed textiles 1. Painted textiles- Pattachitra, Pichhavi ,Phad, Kalamkari- Masulipatnam and Srikalahasti, Mata-ni-pacchedi 2. Printed textiles- Hand block printed, Ajrakh, Rogan,Sanganer, Bagh 3. Yarn resist- Patola, Mashru, Ikat, Bandhana 4. Fabric resist- Sugadi, Bhandej, Laheriya	11




3	Woven textiles 1. Woven textile of North India 2. Woven textile of West India 3. Woven textile of South India 4. Woven textile of East India 5. Woven textile of Central India	11
4	Traditional Costumes of India 1. Northern India Jammu and Kashmir, Punjab, Haryana 2. Western India Rajasthan, Gujarat, Maharashtra 3. Southern India Andhra Pradesh, Tamil Nadu, Kerala, Karnataka 4. Eastern India Orissa, West-Bengal, Assam, Nagaland, Meghalaya, Manipur, Arunachal, Mizoram, Tripura 5. Central India Uttar Pradesh, Madhya Pradesh and Bihar	11
Keywords: Textile art, weaving communities, Indian traditional textiles, Woven textiles Embroidered textiles, Traditional Costumes of India.		

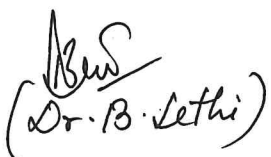
Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book Recommended	
<ul style="list-style-type: none"> • Bhatnagar P. (2004), Traditional Indian Costumes and Textiles, Abhishek Publications, New Delhi. • Chisti R.K., (2013) Sari tradition and beyond, Roli Publication • Dawson, R. (1976). A Complete Guide to Embroidery. London & New York: Marshall Cavendish Publishers. • Gillow J & Barnard N (2014), Indian Textiles, 1 st Edition, Thames & Hudson, London • Gosh, G. & Shukla G. (2014) Ikat textiles of India, 1 st Edition, A.PH publishing, New Delhi • Ghurye G. S. (1995), Indian Costume, Popular Prakashan, Bombay • Irwin, J. H. & Hall, M. (1973). Indian Embroideries. Ahmedabad: Historic Textiles of India at Calico Museum of Textiles. • Karolia, A. (2019), Traditional India Handcrafted Textiles: Techniques, Processes and Designs Vol.I and II, Niyogi books, Delhi. • Pathak A. (2006), Indian Costumes, Roli Books, Mumbai. • Saraf, D. N. (1982). Indian Crafts. New Delhi: Vikas Publishing House Limited. 	
Other Resources–	
<ul style="list-style-type: none"> • Traditional Embroidery of India: https://youtu.be/GYCCJ9WZOSw • Clothing Construction: • https://drive.google.com/file/d/1gdpOSuyO_vVNV0RyOp8w6DFimmPaAPIH/view?usp=drivesdk • Introduction to clothing: https://youtu.be/w_7CtISFSjo 	


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Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		100 Marks
Continuous Internal Assessment (CIA):		30 Marks
End Semester Exam (ESE):		70 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	


Name and Signature of Convener & Members of CBoS:



 COA. Amits Singh



 (Dr. B. Sethi)



 Smt. Mantra R Deo


 Shai


 Anurag


 Anu


 S. Singh


 S. Singh

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Honors)		Semester -VIII
Session: 2024-2025		
1	Course Code	HSSE-12P
2	Course Title	TRADITIONAL TEXTILES AND COSTUMES OF INDIA (PRACTICAL)
3	Course Type	DSE
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	<p>A successful completion of this course will enable students to</p> <ul style="list-style-type: none"> • Acquaint with Indian Textile and Clothing culture • Analyze traditional textiles based on the process of making it. • Understand the physical, geographical, cultural influence on costumes and textiles. • Differentiates traditional textiles from different parts of the country. • Appreciates the traditional Textiles and Costumes • Utilize traditional costume and textiles in contemporary context. • Understands the techniques of traditional embroidery.
6	Credit Value	1 Credits
<i>1 Credit =30 Hours Laboratory or Field learning/Training</i>		
7	Total Marks	Max. Marks: 50
		Min Passing Marks: 20
PART -B: Content of the Course		
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)		
Module	Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course	<p>Learning the techniques of following traditional embroideries with emphasis on base material, threads and motifs used.</p> <ol style="list-style-type: none"> 1. Kashida of Kashmir 2. Chamba of Himachal Pradesh 3. Phulkari and Bagh of Punjab 4. Chikankari of Uttar Pradesh 5. Kantha of Bengal 6. Embroideries of Gujarat 7. Gold and Silver embroidery 8. Bead work 9. Preparation of portfolio with Pictures of traditional textiles with the descriptive analysis Pictures of the traditional costumes with constructional details. Samples of embroidery with its theoretical details 	30
Keywords	Textile art, weaving communities, Indian traditional textiles, Woven textiles Embroidered textiles, Traditional Costumes of India.	



PART-C: Learning Resources**Text Books, Reference Books and Others****Text Books Recommended –**

1. Bhatnagar P. (2004), Traditional Indian Costumes and Textiles, Abhishek Publications, New Delhi.
2. Chisti R.K., (2013) Sari tradition and beyond, Roli Publication
3. Dawson, R. (1976). A Complete Guide to Embroidery. London & New York: Marshall Cavendish Publishers.
4. Gillow J & Barnard N (2014), Indian Textiles, 1 st Edition, Thames & Hudson, London
5. Gosh, G.& Shukla G. (2014) Ikat textiles of India, 1 st Edition, A.PH publishing, New Delhi
6. Ghurye G. S.(1995), Indian Costume, Popular Prakashan, Bombay
7. Irwin, J. H. & Hall, M. (1973). Indian Embroideries. Ahmedabad: Historic Textiles of India at Calico Museum of Textiles.
8. Pathak A. (2006), Indian Costumes, Roli Books, Mumbai.
9. Saraf, D. N. (1982). Indian Crafts. New Delhi: Vikas Publishing House Limited.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:			
Maximum Marks: 50 Marks			
Continuous Internal Assessment(CIA): 15 Marks			
End Semester Exam(ESE): 35 Marks			
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks	
	Assignment/Seminar +Attendance - 05		
	Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment		Managed by Course teacher as per lab. status
	A. Performed the Task based on lab. work - 20 Marks		
	B. Spotting based on tools & technology (written) – 10 Marks		
	C. Viva-voce (based on principle/technology) - 05 Marks		

Name and Signature of Convener & Members of CBoS:

James
A. Sehgal
(Dr. Amrita Sehgal)
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FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum


PART-A: Introduction			
Program: Bachelor in Arts <i>(Certificate / Diploma / Degree/Honors)</i>		Semester: II/IV	Session:2024-2025
1	CourseCode	HSSEC-01	
2	CourseTitle	SURFACE ORNAMENTATION	
3	CourseType	SEC	
4	Pre-requisite(if,any)	<i>Asperrequirement</i>	
5	CourseLearning Outcomes(CLO)	<ol style="list-style-type: none"> 1. Identifyand useembroiderytools followingssafetyprecautions. 2. Meticuloususestitchesandtrimmings 3. Translatedesignideasonstofabric. 4. UsetheIndian Embroidery, paintingand printingfordevelopingproducts 5. Access,analyze,evaluateanduseinformationfromavarietyofsources,w orkcollaborativelywithothersto achieveindividual and collectivegoals. 6. Confidenceindevelopingtheirown designs. 	
6	CreditValue	2 Credits (01CT+01CP)	<i>Credit= 15Hours–Theoretical learning OR = 30 Hours LaboratoryorFieldlearning/Training</i>
7	TotalMarks	Max.Marks: 50	MinPassingMarks: 20
PART-B: ContentoftheCourse			
TotalNo.of Teaching–learningPeriods:			
Theory–15Periods(15Hrs)andLab.orFieldlearning/Training30Periods(30Hours)			
Module	Topics(Coursecontents)		No.of Period
Theory Contents	<p>Introduction</p> <ul style="list-style-type: none"> • Value addition to Textiles Trimmings and decorations, Painting and Printing, Patch & Quilting. • Essentials of Surface ornamentation Materials, tools, design enlargement and reduction, design placement and transfer <p>Embroidery</p> <ul style="list-style-type: none"> • Preparation of samples: Hand Embroidery Product development • Home decor Items with Hand Embroidery (minimum two) • Accessories with Hand Embroidery (minimum two) <p>Ornamentation with colours</p> <ul style="list-style-type: none"> • Garment restyling with Fabric Painting • Printing on Table Cloth / Stole • Block and stencil printing on fabric <p>Decorative trimmings</p> <ul style="list-style-type: none"> • Ari work with bead, sequin, mirror. 		15

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B.A. (Home Science) Page No: 98



	<ul style="list-style-type: none"> • Zardosi border • Trims and other decorative items: shells, beads, stones, buttons, cords • Other techniques: Layering. Patch work, cording, weaving, draw thread 	
Lab./Field Training Contents	<p>Project: Product development based on the techniques explored in the class.</p> <ol style="list-style-type: none"> 1. Selection of theme 2. Development of mood board 3. Conceptualization <p>Creation of fabric styling samples as per the selected theme and execution of the final selected design for the selected apparel style</p>	30
Keywords	Surface ornament, Embroidery, Trimmings, Painting, Printing, Applique, Patch, Conceptualization.	

PART-C: Learning Resources
Text Books, Reference Books and Others
<p>Text Books Recommended –</p> <ul style="list-style-type: none"> • Abling, B., (2006), Marker rendering for fashion, accessories and home fashions, Fairchild publications, New York. • Abling, B., (2003), The Fairchild Encyclopedia of fashion accessories, Fairchild publications, New York. • Celia S., (2004), Know your fashion accessories, Fairchild publications, New York. • Hideaki, C., (1992), Colour Harmony - a guide to creative colour combinations, Rockport publishers, London. • McCall's (1982). McCall's Big Book of Needlecrafts. Chilton Book Company. Radnor, Pennsylvania. USA. • Readers Digest complete Guide to Needle Work (1979), The Readers Digest Association, New York, and Montreal • Shenai, V.A. (1981), History of Textile Design. Sevak Publication, Mumbai. • Skull J., (1988), Key terms in art craft and design, Elbrook press, Australia.


PART-D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment (CIA):		15
Marks End Semester Exam (ESE): 35 Marks		
Continuous Internal Assessment (CIA): (By Course Coordinator)	Internal Test/Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 05 Total Marks - 1	Better marks out of the two Test/Quiz + obtained marks in Assignments shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory/Field Skill Performance: Onspot Assessment A. Performed the Task based on learned skill - 20 Marks B. Spotting based on tools (written) - 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Coordinators as per skilling

Name and Signature of Convener & Members of CBoS:

Handwritten signatures of the Convener and members of the CBoS in blue ink. The signatures are arranged in two rows. The top row contains four signatures, and the bottom row contains three signatures.

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART-A: Introduction (VALUE ADDITION COURSE (VAC))			
Program: Bachelor in Arts (Certificate / Diploma / Degree/Honors)		Semeter – I/III/V	Session:2024-2025
1	CourseCode	HSVAC-01	
2	CourseTitle	TECHNIQUES OF FOOD PRESERVATION	
3	CourseType	VAC	
4	Pre-requisite (if, any)	<i>Asperrequirement</i>	
5	CourseLearning.O utcomes(CLO)	<ul style="list-style-type: none"> • Know the principles of preservation behind the methods of preservation • Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products • Acquire skills to formulate food-based products • Explore the principles of preservation in fruits and vegetables-based products • Skills to prepare cereals and pulse based preserved products and develop new products with retention of quality 	
6	CreditValue	2Credits	<i>Credit = 15 Hours - learning & Observation</i>
7	TotalMarks	Max.Marks:50	MinPassingMarks:20
PART-B: Content of the Course			
Total No. of Teaching-learning Periods (01 Hr. per period) - 30 Periods (30 Hours)			
Unit	Topics (Course contents)		No. of Period
I	Concept of Food Preservation	<ul style="list-style-type: none"> • Importance of Food Preservation, • Types of Food spoilage by Micro organisms and by Enzymes • Basic Principles of Food Preservation • Food preservatives- Use of Salt, Acid, Sugar, natural food preservatives and artificial preservatives 	08
II	Preparation of dehydrated products	<ul style="list-style-type: none"> • Methods of drying & dehydration , different types of driers, freeze drying- lyophilisation , packing & storage • Drying methods. • Preparation of salted, dehydrated, preserves (Traditional Indian varieties of chips, Papads, Khakharasetc and Masala Powders, onion, garlic, ginger powder etc) • Hands on experience :Drying of vegetables- peas, potato, carrot, French beans, Reconstitution of dried vegetables, Drying & preparation of powders- garlic, ginger, spices mix etc 	07

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III	Preservation by Using Sugar	<ul style="list-style-type: none"> • Role of Pectin in Preserved foods • Sugar Concentrates – Principles of Gel Formation • Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash • Preserves, Candied, Glazed, Crystallized Fruits, Toffee 	08
IV	Preservation by Using Chemicals and Salts and Fermentation	<ul style="list-style-type: none"> • Preparation and Preservation of Fruit Juices, RTS • Pickling – Principles Involved and Types of Pickles • Chemical Preservatives – Definition, Role of Preservation • Permitted Preservatives, FSSAI guidelines • Foods fermented by Yeasts • Foods fermented by Bacteria 	07
	Preservation by Advanced Preservation Technology	Freezing, Pasteurization, Food Irradiation, Canning and Bottling	
Keywords	<i>Preservation, Spoilage, Canning, Pasteurization, chemical preservation, Crystallized and glazed fruit..</i>		

PART-C: Learning Resources

TextBooks, Reference Books and Others

TextBooks Recommended –

- Srivastava R.P. (2012), Fruit and vegetable preservation – Principles and Practices, International Book Distributing Co., (IBDC), New Delhi.
- Maria Parloa (2009), canned fruit, preserves and jellies: Household methods of preparation, US Department of Agriculture, Washington.
- Shafiur, Rahman, M. (2007), Handbook of Food Preservation, 2nd edition, CRC press, New Delhi.

Online Resources–

1. food preservation: <https://www.sciencedirect.com/topics/food-science/food-preservation>
2. chemical methods of food preservation: <https://www.reagents.co.uk/blog/chemical-method-of-food-prservation/>
3. Principle of the food processing & preservation- simple book Publishing: <https://ebooks.infibnet.ac.in/ftp1/>

Online Resources–

- **e-Resources/e-books and e-learning portals**

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PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 50 Marks		
Continuous Internal Assessment(CIA): 15 Marks		
End Semester Exam(ESE): 35 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) – 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBOS:



 A. Singh
 CD's. Anita Singh
 S. Singh
 M. Singh
 P. Singh
 S. Singh
 J. Singh

FOUR YEAR UNDERGRADUATE PROGRAM (2024-28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester: I	Session: 2024-2025
1	Course Code	HSGE – 01T	
2	Course Title	INTRODUCTION TO TEXTILES	
3	Course Type	Generic Elective	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> • Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and asses dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use. 	
6	Credit Value	3 Credits	<i>1 Credit = 15 Hours Teaching - learning & Observation</i>
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Periods (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	Introduction to Textiles Definition of textile fibers and terminology Classification of textile fibers Physical and Chemical properties of fibers. Natural fibers (Morphology, production, properties and end uses) - Cellulosic fibers (Cotton, Jute)	12
2	Fibers Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

3	Yarn and Fabric Yarns - Classification of yarns: simple, ply and cord - Types and properties of yarn - Twist in yarn: “s” and “z”, number of twist Woven fabrics - Looms and its part - Classification Basic weaves Plain, Twill, Satin - Novelty weaves – Pile, Leno, Honeycomb - Other methods of fabric construction.	11
4	Coloration and Finishing of Textiles Dyes - Terms related to dyes, Classification of dyes - Direct, Acid, Basic and Reactive dyes Printing - Styles of printing, Modern methods of printing - Pre-preparation for printing (printing paste, printing table) Finishing- Basic finishes, Special finishes	11
Keywords: Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction, dyes, printing, finishing.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book	
<ul style="list-style-type: none"> • डॉ मंजु पाटनी, (2022) वस्त्र विज्ञान एवं परिधान का परिचय - Edition, Star Publication. • Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing. • डॉ बक्षी, वस्त्र विज्ञान एवं परिधान का परिचय - 2nd Edition, Vinod Pustak Mandir. • डॉ शिप्रा बैनर्जी, (2018), तंतु एवं वस्त्र विज्ञान - छ. ग. हिन्दी ग्रंथ अकादमी • Fundamentals of Textiles and their care - Sushila Dhantiyagi, 5th Edition, Orient Black Swan. • Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers • Booth, J.E. (1996). <i>Principles of Textile Testing</i>. New Delhi: CBS Publishers & Distributors Pvt. Ltd. • Corbman, P.B. (1983). <i>Textiles: Fibre to Fabric</i>. McGraw-Hill Publishers. • Collier, B.J., & Epps, H.H. (1998). <i>Textile testing and analysis</i>. Prentice Hall Publishers. • Dantiyagi, S. (1996). <i>Fundamentals of Textiles and their Care</i>. India: Orient Black swan Private Limited. • D'Souza, N. (2014). <i>Fabric Care</i>. New Delhi: New Age International Publishers. • Greaves, P.H., Saville, B. P. (1995). <i>Microscopy of textile fibres</i>. bios Scientific Publishers • Gohl, E., Vile sky, L. (2003), Textile Science: an explanation of fiber properties (2 edition), New 	
Other Resources:	
<ul style="list-style-type: none"> • Manmade Fiber: https://youtu.be/Nplhszsvi6y • Synthetic Fiber Nylon: https://youtu.be/Wzhvqe3movi 	

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- Animal Fiber Silk: <https://youtu.be/X6mjzfhdygy>
- Animal Fiber Wool: <https://youtu.be/Kdrsko1yr88>
- Classification Of Fiber: <https://youtu.be/Uvcoio2qefg>
- Methods Of Printing: <https://youtu.be/l9s-Zdufeo8>
- Study Of Yarn: <https://youtu.be/-Fhgijuaqzo>
- Fabric Construction: <https://youtu.be/Upwklpca5w8>
- Mechanical Finishes: <https://youtu.be/Vwkvkrkpt8>
- Chemical Finishes: <https://youtu.be/B6xaduge1w8>
- Study Of Dyes: <https://youtu.be/6ortgd1mua4>

Bandhej, Lahariya <https://docs.google.com/presentation/d/1YB4AZ398BgNfvxGqnJodPva2VG7O4ZUVmtLBBiUYq3s/edit?usp=sharing>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 100 Marks

Continuous Internal Assessment (CIA): 30 Marks

End Semester Exam (ESE): 70 Marks

Continuous Internal Assessment (CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

Shri A. Singh
(D.A. Amata School)

B. Singh
J. Singh

S. Singh
S. Singh
J. Singh

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester -I	Session: 2024-2025
1	Course Code	HSGE-01P	
2	Course Title	INTRODUCTION TO TEXTILES (PRACTICAL)	
3	Course Type	Generic Elective (Practical)	
4	Pre-requisite (if, any)	As per requirement	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> • Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and asses dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use. 	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course		1. Identification of textile fibers: <ul style="list-style-type: none"> • Visual test / Microscopic test • Burning test /Chemical test 2. Weaves and their variations: <ul style="list-style-type: none"> • Plain weave / Twill weave • Satin & Sateen weave • Honeycomb & Birdseye weave 3. Handloom center visit 4. Fiber sample collection 5, Prepare printing samples 6. Prepare Tie & dye sample	30
Keywords		Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction , dyes, printing, finishing.	

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Handwritten signatures: Binu, Anu, Raku

Handwritten signature: Sagar

PART-C: Learning Resources**Text Books, Reference Books and Others***Text Books Recommended –*

- वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉमंजुपाटनी, 2022 Edition, Star Publication.
- Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing.
- वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉबक्शी, 2nd Edition, Vinod Pustak Mandir.
- तंतुएवंवस्त्रविज्ञान - डॉशिप्राबैनर्जी
- Fundamentals of Textiles and their care - SushilaDhantyaagi, 5th Edition, Orient Black Swan.
- Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). *Principles of Textile Testing*. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). *Textiles: Fibre to Fabric*. McGraw-Hill Publishers.

PART -D: Assessment and Evaluation**Suggested Continuous Evaluation Methods:****Maximum Marks: 50 Marks****Continuous Internal Assessment(CIA): 15 Marks****End Semester Exam(ESE): 35 Marks**

Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05	
	Total Marks - 15	
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	D. Performed the Task based on lab. work - 20 Marks	Managed by Course teacher as per lab. status
	E. Spotting based on tools & technology (written) – 10 Marks	
	F. Viva-voce (based on principle/technology) - 05 Marks	

Name and Signature of Convener & Members of CBoS:

A. Sehgal
(Dr. Amrita Sehgal)

Shree

B. Singh

W

In

J. Singh

A. Kumar

S. Singh

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

Part A: Introduction			
<i>(Certificate/Diploma/Degree/Honors)</i>		Semester: II	Session: 2024-2025
1	Course Code	HSGE – 02T	
2	Course Title	EXTENSION EDUCATION	
3	Course Type	Generic Elective	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to.. <ul style="list-style-type: none"> • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. • Explained the various method to reach individual and mass 	
6	Credit Value	3 C	<i>1 Credit = 15 Hours - learning & Observation</i>
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Introduction of Home Science Extension Education: Home Science-Concepts, goals and Areas of Home Science & their inter relationship with extension, Principles and methods of home science extension education general concepts of extension work, Objectives of extension education qualities to extension workers, extension education process.	12
2	Community Development: Principles of community development, organization and function of community development, Role of home scientists in community development programs of extension education for community. Programs of community development at central, state, district, block and village level. Family planning program, Community problems, rural indebtedness unemployment.	11
3	Teaching methods & aids: Methods of learning - Discussion, demonstration, lecture, experimental, observation and their application to home science teaching, Scope and use in Home Science teaching. Extension Methods- their scope advantages and application Attitude towards Home Science: Attitudes towards Home Science, Motivation towards Home science, Application of Home Science towards improvement in family living. Job opportunities in Home Science. National and International agencies, Official organization - W.H.O. FAG, CARE, ICAR ICDS, ICSSR, ICMR, IRDP, Adult education Home Science Association of India- Curriculum Planning in Home Science: Basic concept of curriculum planning	11

	components of curriculum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.	
4	<p>Extension Education- Concepts, nature, history and philosophy of extension.</p> <ul style="list-style-type: none"> • Objective, principles, and scope of extension • Characteristics and nature of extension work, extension education and extension service <p>Extension approaches and methods-classification, characteristics and selection Audio-Visual aids, teaching aids in extension concept, classification, characteristics and importance</p>	11
<p>Keywords: Goals of Home Science Education, Planning for Home Science Education, Link of Various agencies for Home science, Curriculum Planning in Home Science.</p>		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book	
<ul style="list-style-type: none"> • Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy . • Extension communication & Management- G.L. Ray, 1st Edition , Kalyani Publishers. • Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication. • Rural Development principles policies & management- Kartar Singh, 3rd Edition , Sage Publications India Pvt Ltd. • Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers. • Education and communication for Development by O P Dhama 2nd Edition , Oxford & Ibh Publishing • An Introduction To Extension Education- SV Supe, 2nd Edition , Oxford & Ibh Publishing. • A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi. • SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt • SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43 	
Other Resources–	
<ul style="list-style-type: none"> • https://youtu.be/-bW8gYwOIGM • https://youtu.be/c7fQOnIyV6s • https://youtu.be/6EI5S2wpBlk • https://youtu.be/oCJ4NIzch7w • https://youtu.be/vOVmKIgSCzs • https://youtu.be/NKQIOMVNZdQ 	





Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:	100 Marks	
Continuous Internal Assessment (CIA):	30 Marks	
End Semester Exam (ESE):	70 Marks	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & B Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer type-5x4=20 Marks Section B: Descriptive answer type qts.1 out of 2 from each unit-4x10=40 Marks	

Name and Signature of Convener & Members of CBoS:

A Sehgal
(Dr. Anita Sehgal)

S. Meher

B. S.

P. S.

Shree
S. B. Jee

M.

A. K.

S.

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts <i>(Certificate / Diploma / Degree)</i>		Semester -II	Session: 2024-2025
1	Course Code	HSGE-02P	
2	Course Title	EXTENSION EDUCATION(PRACTICAL)	
3	Course Type	Generic Elective (Practical)	
4	Pre-requisite (if, any)	<i>As per requirement</i>	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to..</p> <ul style="list-style-type: none"> • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. <p>Explained the various method to reach individual and mass</p>	
6	Credit Value	1 Credits	1 Credit =30 Hours Laboratory or Field learning/Training
7	Total Marks	Max. Marks: 50	Min Passing Marks: 20
PART -B: Content of the Course			
Total No. of learning-Training/performance Periods: 30 Periods (30 Hours)			
Module		Topics (Course contents)	No. of Period
Lab./Field Training/ Experiment Contents of Course		6. Manufacturing of audiovisual equipment 7. Aganbadivisit 8. Getting information about operated schemes 9. Making chart post flash cards for cleanliness awareness and promotion. 10. To find out the food related problems prevalent in the society at local level and make efforts to remove them.	30
Keywords		Goals of Home Science Education, Planning for Home Science Education, Link of Various agencies for Home science, Curriculum Planning in Home Science.	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended –

- Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy .
- Extension communication & Management- G.L. Ray, 1st Edition , Kalyani Publishers.
- Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal



- Publication.
- Rural Development principles policies & management- Kartar Singh,3rd Edition , Sage Publications India Pvt Ltd.
- Extension education & communication V.K. Dubey,Indira Bishnoi,1st Edition,New Age International Publishers.
- Education and communication for Development by O P Dhama 2ndEdition , Oxford & Ibh Publishing

PART -D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment(CIA):		15 Marks
End Semester Exam(ESE):		35 Marks
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2):	10 & 10
	Assignment/Seminar +Attendance -	05
Total Marks -		15
		Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On spot Assessment	
	A. Performed the Task based on lab. work	- 20 Marks
	B. Spotting based on tools & technology (written) -	10 Marks
	C. Viva-voce (based on principle/technology)	- 05 Marks
		Managed by Course teacher as per lab. status

Name and Signature of Convener & Members of CBoS:

Convener: A. Singhal (Dr. Amito Singhal)

 Members: [Signatures of 7 members]