



**HOME SCIENCE UNDERGRADUATE  
PROGRAMMES FOR GENERAL HOME SCIENCE  
B.A. HOME SCIENCE**

**SEM - I = TOTAL MARKS 70+30—CREDITS-3  
HOME SCIENCE- CC-105 (THEORY)  
INTRODUCTION TO FOODS AND NUTRITION**

**Objectives:**

This course will enable the students to

1. Understand basic concept of Food, Nutrition, Nutrients, Health, Nutrition
2. Status and role of Nutrition maintaining health.
3. Gain knowledge regarding Food groups, Food guide pyramid, balanced diet
4. and nutritive value of various food groups.
5. Gain knowledge regarding RDA, functions, sources, deficiency and excess of
6. energy, various Macro Nutrients and Micro Nutrients.
7. Get familiar with various cooking methods, the process improving the quality of
8. food and retentions of nutrients.
9. Get familiar with basic concept of serving the food items.

**UNIT - I**

**Basic concept of Food and Nutrition**

1. Definition of Food and Nutrition, Health, Nutrients, Nutritional Status, RDA and Balance Diet. Role of Nutrition in maintaining good health.
2. Functions of Food, Food Guide Pyramid, Basic five Food Groups & its nutritive value and their contribution to balanced diet.
3. Classification of Nutrients according need and functions - Macro and Micro, body building, protective and regulating nutrients, others - antioxidants, trace elements and photochemical. (In brief)

**UNIT - II**

**Nutrients**

- (1) Fat Soluble Vitamins - functions, sources, RDA, Need, Deficiency and Excess - A, D, E, K.
- (2) Micro Nutrients - functions, sources, RDA, Need, Deficiency and Excess – Water Soluble Vitamins: Thiamine, Riboflavin, Niacin, Pyridoxine, Pantothenic acid, Vitamin B12, Folic Acid and Vitamin C.

**UNIT - III**

**(A) Micro Nutrients**

- (1) Minerals - functions, sources, RDA, Need, Deficiency and Excess -Calcium, Iron, Magnesium, Zink, Fluorine, Iodine, Selenium,Copper, Manganese

**(B) Macro Nutrients**

- (1) Energy in Human Nutrition - RDA, Energy Balance.
- (2) Macro Nutrients - functions, sources, RDA, Need, Deficiency and Excess - Protein, Fat, Carbohydrate & dietary fibers.



**UNIT - IV**

**Food Preparation and Serving**

(1) Principles, need and methods of cooking - Dry Heat and Moist Heat - their advantages, disadvantages, effect on Nutritive value and Retention of Nutrients.

(2) Improving Nutritional quality of Food - Germination, Fermentation, Supplementation, Fortification and Enrichment, Substitution.

**REFERENCES:**

1. R. Rajalakshmi, "Applied Nutrition", Oxford, B.H. Publishing Co. Delhi.
2. Swaminathan M., "Human Nutrition and Diet", Bangalore Printing & Publishing Co...
3. Dr. L.C. Gupta, "Food and Nutrition".
4. Swaminathan M., "Handbook of Food and Nutrition".
5. Mudambi and Rajagopal, "Fundamentals of Food and Nutrition", Wiley Eastern Limited.
6. M. Swaminathan, "Food and Nutrition – Vol. I and Vol. II" Bangalore Printing & Publishing Co.
7. Gopalan, "Nutritive Value of Indian Foods", Indian Council of Medical Research.



**B.A. HOME SCIENCE**  
**SEM - I= TOTAL MARKS 70+30—CREDITS-3**  
**HOME SCIENCE CC-107 (THEORY)**  
**INTRODUCTION TO CLOTHING AND LAUNDRY SCIENCE**

**Objectives:**

This course will enable students to

1. Understand basic concept of clothing and textiles, use of
2. sewing machine and various sewing equipments.
3. Gets knowledge regarding children clothing.
4. Recognize basic skills required for clothing construction.
5. Acquaint with materials, equipments and the process involved in
6. laundering.

**UNIT - I**

**INTRODUCTION TO CLOTHING**

1. Concept, Importance and Scope of Clothing and Textiles

2. Sewing Machine

a) Parts and functions of sewing machine

- Problems and remedies of sewing machine

- Care of sewing machine

b) Tools

- Measuring Tools

- Marking Tools

- Cutting Tools

- Sewing Tools

- Miscellaneous Tools

**UNIT - II**

**CLOTHING CONSTRUCTION**

Fabrics for Garment Making

Handling of different types of fabrics

Selection of fabrics for different garments

1. General principles of Clothing Construction.

2. Drafting and paper patterns techniques.

**UNIT - III**

**CHILDREN CLOTHING**

Body Measurements

- Importance and Types

- Methods of taking body measurements for different garments

-Laying out of patterns, Use of fabrics, design and colors in garment making for different age groups and occasions.

-Essentials of children's clothing

- Importance of Clothing



- Effect of clothes and child's growth
- Sociological and Psychological aspects of children's clothing

### **Children's clothing**

- Factors to be considered while selecting and making children's garments.
- Garments Making for Children
  1. Garments for Infant Garments
  2. The Creeping Age
  3. Garments for the Preschooler
  4. Garments for school-going child
- Children Clothing Management according to seasons, special needs, occasions and storage and care of children garments.

### **UNIT - IV**

#### **LAUNDRY SCIENCE**

##### 1. Introduction

- Concept and importance of Laundry
- Principles of Laundry - Hand Washing, Washing Machines

##### 2. Equipments and Materials used in Laundry, Laundry Process and Types

##### 3. Stain Removal

- Classification of stains
- Principles and Techniques of Removal
- Types of stain removers

#### **References:**

1. Durga Dealkar, "Fundamentals of Textiles and Its Care".
2. Sushila Dantyagi, "Laundry Science".
3. S. Pandit, "Manual of Children's Clothing".
4. Pandit and Tapdey, "Personal Grooming, selecting and care of clothes".
5. Dr. Sushma Gupta, Nim Gard, "Textbooks of Clothing and Textile".



**B.A. HOME SCIENCE**

**SEM - I = TOTAL MARKS 70+30 - CREDITS - 3**

**HOME SCIENCE CC-106 (PRACTICAL)**

**PRACTICAL- FOOD PREPARATION**

**Objective:**

This course will enable the students to

1. Be familiar with weights and measures of food items and evaluation of
2. food product for their quality characteristics.
3. Develop skills in preparing various food items according to five food groups
4. and some standardize recipes.
5. Learn proper handling, preparation and service of foods.
6. Develop skills in preparing recipes rich in various nutrients.
7. Develop skills in preparing recipes according to cooking methods.
8. Apply the knowledge in maintenance of good health for individual and the family.

**UNIT - I**

**(1) Controlling Techniques - (6 Practical)**

1. Weights and Measures - Standard and household measures for raw and cooked foods - (2 Practical)
2. Recipes and evaluation of the product - (2 Practical)
3. Food preparation according to five food groups and classifying recipes as good, moderate and poor source of specific nutrients - (2 Practical)

**(2) Amount of ingredients to be used in standard recipes, vis - à - vis portion size**

(A) Beverage : Tea, Coffee, Cocoa, Fruit Juice, Milk and Milk Shakes - (1 Practical)

(B) Cereal and flour mixes - basic preparations - (2 Practical)

(a) Boiled rice and rice pulao

(b) Chapatti, puri and paratha

(c) Sandwiches

(d) Pastas

(e) Pancakes

(f) Biscuits

(g) Cookies

(h) Cakes

**UNIT - II**

**Pulses, Vegetables, Milk and Nuts preparation**

(1) Pulses and legumes preparation using whole, dehusked and sprouted vegetables - (1 Practical)

(2) Milk preparation - (1 Practical)

1. Porridge - Dalia

2. Curd, Lassi, Srikhand

3. Paneer, Whey Water

4. Deserts, Pudding, Kheer, Ice cream

(E) Pulses and Fruits - 2 Practical's



1. Simple Salads
  2. Dry Vegetables
  3. Curries
  4. Use of fresh and dried fruits
2. (F) Nuts and Oil seeds – (1 Practical)
1. Chikki
  2. Laddoo

### **UNIT – III**

#### **Preparation and evaluation of recipe**

Preparation and evaluation of recipe rich in - (1 Practical)

(a) Energy - (1 Practical)

(b) Protein - Animal, Vegetable, increasing biological value of protein - ( 1 Practical)

(c) Carbohydrate - (1 Practical)

(d) Roughage - (1 Practical)

(e) Vitamins - (1 Practical)

i) Vitamin A

ii) Vitamin B1

iii) Vitamin B2

iv) Vitamin C

v) Niacin

(f) Minerals - (1 Practical)

a. Calcium and Phosphorus

b. Iron

2. Low cost nutritional recipes by use of - (1 Practical)

1. Germination

2. Fermentation

3. Supplementation

4. Substitution and Enrichment

### **UNIT - IV (Total 7 Practical)**

Use of Cooking Methods

1. Water as medium - (2 Practical)

1. Steaming

2. Boiling

2. Dry Heat as a medium - (2 Practical)

1. Roasting

2. Baking

3. Oil as a medium - (2 Practical)

1. Deep Frying

2. Shallow Frying



**References:**

1. Gopalan; c. et.al., (1991), Nutritive Value of Indian Foods, Indian Council of Medical Research
2. Phillip, T.E. (1988): Modern Cooking for Teaching and the Trade, 4th Ed., Orient Longman, Bombay
3. Educational Planning Group (1991): Food and Nutrition, Textbook of Home Science for senior students, 3rd Ed., Arya Publishing House, New Delhi.
4. Neelam Buddhdev & Vaid: Human Nutrition
5. Andrews Sudhir : Food and Beverage Service, Tata Mcgraw - Hill Publishing Co.



**B.A. HOME SCIENCE**

**SEM - I= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE (CC-108)**

**PRACTICAL- CLOTHING CONSTRUCTION**

**Objectives :**

This course will enable students to :

1. Get skills in taking body measurement.
2. Get skills in using sewing machine, sewing equipments and machine sewing techniques.
3. Develop basic skills in children clothing construction
4. Develop entrepreneurship skill in children garment making

**UNIT - I**

1. Understanding the use of Sewing Machine - Figure, its parts and their functions, problems and their remedies (2 practical)
2. Understanding the use of Sewing Equipments - Figure and their usage. (1 Practical)
3. Taking body measurements on human body figure for different garments. (1 Practical)
4. Preparation child's basic blocks, paper pattern, drafting and paper cutting and drafting of sleeve and collars suitable for children. ( 2 Practical)

**UNIT - II**

1. Market Survey for understanding children garments(1 Practical)
  - Fashion
  - Fabrics – merits and demerits
  - Pattern and Style
  - Budget
  - Estimation materials required
2. Five Basic Machine Sewing Techniques (2 Practical)
  - Plain Seam
  - French Seam
  - Run & Fell Seam
  - Gathers
  - Knife Pleats
3. Five Basic Machine Sewing Techniques (2 Practical)
  - Tacking Stitch
  - Hemming Stitch
  - Running Stitch
  - Hook and Eye
  - Snap Button and Button Hole

**UNIT - III**

Drawing Diagram, Brown-paper cutting and Stitching following garments: (Two Practical for each garment)

1. Apron
2. Infant garments
  - Nappies





- Jhabhala
- 3. Garments for the Creeping age
  - Panty
  - Baby Frock
- 4. One Garment for the Pre Schooler
- 5. One Garment for School-going child

**UNIT – IV**

1. Sample Collection of Laundry material and understanding its usage – (1 Practical)
2. Use of Stain Removal Techniques – (1 Practical)
3. Laundering of cotton, rayon, silk, wool, synthetics etc. (1 Practical)
4. Bleaching, whitening and starching of clothes – (1 Practical)

**References:**

1. Durga Dealkar, “Fundamentals of Textiles and Its Care”.
2. Sushila Dantyagi, “Laundry Science”.
3. S. Pandit, “Manual of Children’s Clothing”.
4. Pandit and Tapdey, “Personal Grooming, selecting and care of clothes”.
5. Dr. Sushma Gupta, Nim Gard, “Textbooks of Clothing and Textile”.



**B.A. HOME SCIENCE**

**SEM-I= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE CC-109 (THEORY)**

**INTRODUCTION TO FAMILY RESOURCE MANAGEMENT**

**Objectives**

- (1) This Course will enable the students to make about management in the family, as well as to other systems.
- (2) Recognize the importance of wise use of resources in order to achieve goals.
- (3) Help to learn Simple Finance Handling & Postal Saving Procedures.
- (4) Help to learn utilize resources effectively
- (5) Develop Competences in effective time & energy management
- (6) Make aware of different reaching of work-simplification
- (7) to understand roles, responsibilities and qualities of a good 'Hone-Maker'

**Unit-I**

**(1) Introduction & importance of Resource Management.**

a) Meaning & definition, Purpose of Resource management as effective Management. Resources in the Family :

- a) Types (Human & Non-Human) Characteristic & Pressures
- b) Factors affecting the use resources

**(2) Family Characteristics influencing management**

1. Life Style
2. Type of Family
3. Family Size
4. Stages of Family Life Cycle
5. Standard of Living
6. Income of the Family
7. Education of the Family
8. Occupation of the head of
9. Place of residence urban/ rural the house hold

**Unit-II**

(1) Meaning & Steps of Management Process

(a) Planning – Importance, techniques & Types of Planes.

(b) Supervision – delegate with proper guidance.

(c) Organization – Organize the Plan in action

(d) Controlling- control the Plan if necessary

(e) Evaluation- Evaluate the whole process of management.

(2) Roles, responsibilities & qualities of good 'Home-Maker'. Roles, responsibilities & qualities of good 'Home-Maker'.

**Unit-III**

(1) Time & energy management

1. Time Plan
2. Peak load



3. Catch-up-Period
  4. Leisure Time-Importance of wise use of leisure time.
- (3) Techniques to study method of workers, work Place and Work Simplification.
1. Pathway Chart
  2. Process Chart
  3. Micro motion Chart
- (4) Principals of Body mechanics
- (5) Fatigue- Definition, types, methods to avoid fatigue

#### **Unit-IV**

- (1) Motivating factors of Resource Management.
- a) Values : (i) Extrinsic (ii) Intrinsic
- b) Goals
1. Intermediate
  2. Ultimate goal,
  3. Long term goals
- (2) Standards-
1. Conventional & Non Conventional
  2. Qualitative & Quantitative
  3. Definitions, Characteristics, types etc.
- (3) Family Decision Making - Definition, characteristics & types etc. steps in Decision Making
1. Individual decision,
  2. Group decision.

#### **Reference Books**

- (1) Family resource management & Interior decoration – Bella Bhargav
- (2) Home Management & Family Finance- Shukla Manish
- (3) Essential of ergonomics- Veena Gandotra
- (4) Home management & Family Finance – Leena Gandotramanish Shukla
- (5) Home Management- Ogle, Verghese George,
- (6) Elementary economics-Sundarain
- (7) Gruh Sajja our Gruhvayavastha- Dr. Ashajain- Nilima Nalayans.
- (8) Gruh Vayasthapan- Prof. Vina Gandotra, Ku. Jalpa Majmudar.



**CHOICE BASED CREDIT SYSTEM**  
Credit and Semester System Syllabus  
**B.A.**

**NAME of THE SUBJECT: HOME SCIENCE SEMESTER: 3<sup>rd</sup>**

SR. NO.	PAPER NO	NAME OF THE PAPER	TOTAL MARKS EXT+INT=TOTAL	PASSING STANDARD EXT+INT= TOTAL	TOTAL TEACHING HOURS	CREDITS
1	HomeSci. CC - 304	Family Meal Planning	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
2	HomeSci. CC - 305	Family Dynamic	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
3	HomeSci. CC - 306	Clothing and Textile	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
4	HomeSci. CC - 307	Travel Tourism Management	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
5	HomeSci. CC - 308	Family Meal Planning—Practical	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
6	HomeSci. CC - 309	Clothing And Textile—Practical	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03

* INTERNAL	MARKS
INTERNAL	30



B.A. (HOME SCIENCE)  
SEMESTER - III

CORE CURSE:

Paper No & Name: HomeSci.CC-304: Family Meal Planning

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Management</b> 1. What is meal management? Importance of meal management, factors affecting meal management. <b>Balanced diet:</b> (a) Constitution of balanced diet. (b) Basic meal patterns, number of serving etc. (c) Planning the balanced diet using basic food groups, for various ages stages and occupation.	12	18
UNIT-II	<b>Infant Feeding:</b> (a) Breast Feeding and Bottle Feeding. (b) Weaning Food. (c) 6 Months, 6 to 12 Months.	11	18
UNIT-III	<b>Meal planning</b> 1. Meal planning for pre scholars and school children including school lunches and pack lunches. 2. Meal planning for adolescents to youth. 3. Meal planning for adult man and women. 4. Meal planning after fifty years. (old man, women). 5. Meal planning during pregnancy and lactation, factors affecting milk output.	11	17
UNIT-IV	<b>Meal planning for different occasions:</b> 1. Birthday party. 2. Wedding party. 3. Tea party. 4. Festival dishes – Diwali, Uttrayan, Holi, etc.	11	17



**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. "Hand Book of Food and Nutrition" By Dr. M. Swaminathan – Published by : The Bangalore Printing and Publishing Co. Ltd. No. 88, Mysore Road, Bangalore – 560018.
2. "Human Nutrition and diet" by Dr. Swaminathan – Published by : The Bangalore Printing and Publishing Co. Ltd. No. 88, Mysore Road, Bangalore – 560018.
3. "Essentials of food and Nutrition" by Dr. Swaminathan– Published by : The Bangalore Printing and Publishing Co. Ltd. No. 88, Mysore Road, Bangalore – 560018
4. "Manav Poshan" by Dr. Ushakant Vaidya
5. "Apurtu Poshan Aj Maharog" by Dr. J. D. Pathak
6. "Prayukta Poshan" by Dr. R Raj Laxmi
7. "Aharvigyan" by Dr. Umaben D. Patel



B.A. (HOME SCIENCE)

SEMESTER - III

CORE CURSE:

Paper No & Name: HomeSci.CC-305: Family Dynamic

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>1. Family and India:</b> 1. Introduction. 2. Definition and meaning of family <b>2. Existing Family Problems:</b> 1. Introduction 2. Change in Indian Family institution. a. Change in Joint Family's Structural and Functional <b>3. Causes of family disharmony:</b> 1. Introduction 2. Meaning of disharmony 3. Causes of disharmony of urban family 4. Causes of disharmony of Rural family 5. Causes of disharmony of tribal family	12	18
UNIT-II	<b>Situation analysis of children:</b> 1. Introduction 2. Issues related to child population: <b>A Issues related to child health and nutrition</b> 1. The factor of girl child Literacy and Educational status 2. School-drop-outs children-rural children, Tribal and slum children. 3. Changes of this aspects: <b>B Youth:</b> 1. Introduction 2. Unique and specific needs and problems of youth: (A) Early marriage (B) Teenage pregnancy (C) Smoking / Alcohols (D) AIDS/HIV among youth	11	18
UNIT-III	<b>Situation of Women:</b> 1. Introduction 2. Overview of the status of women in India (A) Health and Sexuality (B) Education and Employment 3. The role of women in different fields (A) Role Conflicts in women (B) Traditional and Modern roles	11	17



<b>UNIT-IV</b>	<b>Situation of Aged:</b> 1. Introduction 2. Specific problems of the aged and ageing (A) Physical, Emotional, General needs as like health and medical care, need of family, financial needs. (B) Problems of Elderly live along and growing their Security ad freedom exploitation by domestic Servants	11	17
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**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. 'Bhartini Samajik Sanstha'- by A.G. Shah, J.K.Dave
2. 'Strio Ane Samaj' - by A.G. Shah, J.K.Dave
3. 'Lagna, Kutumb, Ane Rakta sambandh'- by A.G. Shah, J.K.Dave
4. Prachin Bhartni Samajik Sansthao- by A.G. Shah, J.K.Dave
5. 'Samajik Samsyao'- by A.G. Shah, J.K.Dave
6. 'Adhunik Bhartna Samajik Parivartan'- by A.G. Shah, J.K.Dave
7. 'Bhartiya Samaj'- by A.G. Shah, J.K.Dave
8. 'Bharat ma Kutumb Vyavasta'- by A.G. Shah, J.K.Dave
9. 'Samanya Samajvyavastha'- by A.G. Shah, J.K.Dave
10. 'Samagic Vastishastra' Ane Kutumb Kalyan Karykram'- by A.G. Shah, J.K.Dave
11. 'Samagik Samsyao'- by Harshida Dave
12. Lagna, Kutumb ane Raktasambanth-by Dr.Anil Vaghela





B.A. (HOME SCIENCE)  
SEMESTER - III

**CORE COURSE:**

**Paper No & Name: HomeSci.CC-306: Clothing and Textile**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Textiles Fibers:</b> Classification and identification of textiles fibers – natural and synthetic, minor and major fibers.	12	18
UNIT-II	<b>Yarn construction:</b> meaning and types of yarn.	11	18
UNIT-III	<b>Weaves</b> 1. Meaning and types of weaves 2. Simple weaves and fancy weaves.	11	17
UNIT-IV	<b>Dyes:</b> Meaning and types of dyes. <b>Printing:</b> Meaning and types of printing	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

(1) Textile and laundry works – Anand Sharma, Research Publication New Delhi.

(2) Textile & clothing – Niraj yadav, sanity Prakashan

(3) वव्वान के मूरसधात डो.जी.नी.शेर

(4) वव्वान अवं धुराय कराडो.ीमतत बेरा भागाव

(5) वव्वान के त"व – Dr. Asha Jain & Dr. Nilima Malaiya, Agra.



**MAHARAJA KRISHNAKUMARSINHJI BHAVNAGAR UNIVERSITY**  
(With effect from Academic Year 2019-20)

**B.A. (HOME SCIENCE)**  
**SEMESTER - III**

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-307: Travel Tourism Management**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Meaning of Travel Tourism</b> 1. Definition of Travel Tourism 2. Importance of Travel Tourism 3. Job OpporUNITies for Women.	12	18
UNIT-II	<b>Travel Agency:-</b> 1. Introduction about travel agency 2. Types of Travel Agency 3. How to open a travel Agency 4. Function of Travel Agent.	11	18
UNIT-III	<b>Different types of Transportation - 1</b> 1. Road Transportation 2. Rail Transportation <b>Different types of Transportation - 2</b> 1. Sea Transportation 2. Air Transportation	11	17
UNIT-IV	<b>Introduction of Gujarat Tourism</b> Tourist places of Gujarat	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. Tourism Development and Management \* Mario Dsouza Mangal Deep Publication. .
2. Tourism and Hotel Management \* Pushpinder S. Gill Anmol Publication Pvt. Ltd.
3. ાલેર ંયીઝમ અને કપયુચ અલેચનેવ ા. ભાવના ડ. યાંછ



B.A. (HOME SCIENCE)

SEMESTER - III

CORE CURSE:

Paper No & Name: HomeSci.CC-308: Family Meal Planning-Practical

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Balanced diet:</b> 1. Meal planning for infant including weaning foods 2. Meal planning for pre scholars 3. Meal planning for pack lunches. 4. Meal planning for Adolescents.	12	18
UNIT-II	<b>Balanced diet:</b> 1. Meal planning for Adolescents. 2. Meal planning for pregnant woman. 3. Meal planning for lactating woman.	11	18
UNIT-III	<b>Meal planning for different occasions:</b> 1. Planning for birthday party 4. Planning for wedding party 5. Planning for tea party	11	17
UNIT-IV	<b>Meal planning for different festivals:</b> 1. Diwali 2. Uttrayan 3. Holi	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. Hand Book of Food and Nutrition” By Dr. M. Swaminathan  
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2. “Human Nutrition and diat” by Dr. Swaminathan  
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3. “Essentials of food and Nutrition” by Dr. Swaminathan  
– Published by : The Bangalore Printing and Publishing Co. Ltd.  
No. 88, Mysore Road, Bangalore – 560018.
4. “Manav Poshan” by Dr. Ushakant Vaidya
5. “Apurtu Poshan Aj Maharog” by Dr. J. D. Pathak
6. “Prayukta Poshan” by Dr. R Raj Laxmi
7. “Aharvigyan” by Dr. Umaben D



**MAHARAJA KRISHNAKUMARSINHJI BHAVNAGAR UNIVERSITY**  
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**B.A. (HOME SCIENCE)**  
**SEMESTER - III**

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-309: Clothing and Textile-Practical**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	Identification test of textile fibers	12	18
UNIT-II	Types of Simple weaves.	11	18
UNIT-III	1.Simple dyeing and printing. 2.Various Types Of tie And Day	11	17
UNIT-IV	Different types of Hand embroidery 1. Hearing born stitch 2. French note 3. Over cast 4. Mirror work 5. Stettin stitch 6. Stem stitch	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. Textile and laundry works – Anand Sharma, Research Publication New Delhi.
2. Textile & clothing – Nirajyadav,sanityPrakashan
3. व\_व\_ान के मूर\_सधा\_त डो.जी.नी.शेर\_
4. व\_व\_ान अवं धुरायक राडो\_ीमतत बेरा भाग!व
5. व\_व\_ान के त"व – Dr. Asha Jain & Dr. NilimaMalaiya, Agra.



**CHOICE BASED CREDIT SYSTEM**  
Credit and Semester System Syllabus

**B.A.**

**NAME OF THE SUBJECT: HOME SCIENCE**

**SEMESTER: 5<sup>th</sup>**

SR. NO.	PAPER NO	NAME OF THE PAPER	TOTAL MARKS EXT+INT= TOTAL	PASSING STANDARD EXT+INT= TOTAL	TOTAL TEACHING HOURS	CREDI TS
1	HomeSci. CC - 504	Diet Therapy	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
2	HomeSci. CC - 505	Clothing and Textile [Dress Design, Embroidery & Pace Work]	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
3	HomeSci. CC - 506	Research Methodology	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
4	HomeSci. CC - 507	Child Psychology and Development	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
5	HomeSci. CC - 508	Diet Therapy [Practical]	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
6	HomeSci. CC - 509	Clothing and Textile[Practical]	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03

* INTERNAL	MARKS
INTERNAL	30



B.A. (HOME SCIENCE)

SEMESTER – V

CORE CURSE:

Paper No & Name: HomeSci.CC-504: Diet Therapy

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Meaning and definition of diet therapy</b> 1. History of diet therapy 2. Importance of diet therapy	12	18
UNIT-II	Meaning of diet modification, Objective of diet modification	11	18
UNIT-III	<b>Hospital Diets</b> 1. Liquid diet 2. Soft Diet 3. Ligat Diet	11	17
UNIT-IV	Diet for peptic ulcer patient, Diet for diabetic patient, Diet for heart disease patient.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. Nutrition in Health and Disease- Anderson. L. Dibble, M.V. Turkki, P.R. Mitchell H.S. and Rynbergin
2. Nutrition and dietetics, Joshi S.A.- Tata McGraw Hill publication, New Delhi.
3. A Tex Book of Foods, Nutrition and Dietetics- Raheena Begum, Sterling Publishers, New Delhi.
4. Nutritional Management in Health & Disease. - Heena Shah and DexaSolanki.



B.A. (HOME SCIENCE)

SEMESTER – V

CORE COURSE:

Paper No & Name: HomeSci.CC-505: Clothing Textile [Dress Design, Embroidery and Pace Work

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Embroidery:</b> 1. Fundamentals of Embroidery- Techniques, design, color combinations uses of deferent threads 2. Embroidery stitches-types, suitability etc	12	18
UNIT-II	<b>Embroidery:</b> 1 Types of threads, needles etc-used on deferent Fabrics 2 Study of the types of various contemporary Embroideries like: Shadow work, cut work, Drawn thread work, smocking, applique work etc.	11	18
UNIT-III	<b>Embroidery:</b> 1. Hand Embroidery Stitches and Care of Embroidery Work 2. Machine Embroidery Stitches and Care of Embroidery Work	11	17
UNIT-IV	<b>Knitting:</b> A) Technology of Knitting B) Types of Knitting C) Designing of Knits etc	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

1. 'Shivan Mardarshika' - by Nirmala Mistry
2. 'Bharat Margdarshika' – by Nirmala Mistry
3. 'Fashion Designing Course' – by Mansi goyal Rupali Rastogi
4. 'Poshak Norman ke siddant' – by Dattatray Ramchandra Joshi
5. 'Sociological and Psychological aspects and clothing' – byu Bhanu patel Madhu Sharan
6. 'Hand book of fashion designing' – by Rutu Jital
7. 'Paridhan' – by Santosh Batavia
8. 'Vyavharik Vastra Vigyan' – by Pushpa Show and Gita Show
9. 'Vastra Vigyan ke Mul Siddhant' – by Dr. G.P. Shery
10. 'Indian Embroidary its Variegated Charm- by Savitri Pandit
11. 'Handicrafts of India' – by Chattopadhyay and Kamala Devi
12. 'The Romance of Indian Embroidary – by Dongerkery-S.



B.A. (HOME SCIENCE)

SEMESTER – V

CORE COURSE:

Paper No & Name: HomeSci.CC-506: Research Methodology

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Research</b> 1 Introduction 2 Meaning and definition of research 3 Characteristics of social research 4 Objectives of research 5 Role of research in Home Science <b>Main steps and importance of research</b> 1 Introduction 2 Major steps of social research 3 Types of social research	12	18
UNIT-II	<b>Hypothesis of Research</b> 1 Introduction 2 Meaning and definition of hypothesis 3 Characteristics of hypothesis 4 Limitations of hypothesis	11	18
UNIT-III	<b>Data Gathering Instruments</b> 1 Introduction 2 Observation Meaning and Characteristics 1. 3 Questionnaire Meaning and Characteristics	11	17
UNIT-IV	<b>Sampling</b> 1 Introduction 2 Meaning and definition of sample 3 Characteristics of good sampling 4 Needs and use of sampling 5 Types of sampling	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. A.N.Sadhu,(1980). Research methodology in social science, Bombay: Himalayas Publishing House,
2. Dr. G.B.Singh, (2011). Research Methodology I, Jaipur: Paradis Publishers. M.N.Borse, (2004). Research Methodology, Jaipur





B.A. (HOME SCIENCE)  
SEMESTER - V

**CORE COURSE:**

**Paper No & Name: HomeSci.CC-507: Child Psychology and Development**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>The development of personality</b> 1 Meaning and Definition of personality 2 Types of personality 3 Factors that Influence of personality	12	18
UNIT-II	<b>Mental Development and Intelligence</b> 1 Definition of Intelligence 2 Types of Intelligence 3 Measurement of Intelligence	11	18
UNIT-III	<b>Development of the Arts Inter communication</b> 1 The development of speech patterns 2 The development of reading ability 3 The development of written expression	11	17
UNIT-IV	<b>Development of Emotional Behavior</b> 1 Bases of Emotional Behavior 2 Emotion constructive or Destructive 3 Emotional Maturity the positive Development of Emotion 4 Fear, anxiety, anger, jealousy in children	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. Child Development and Adjustment a study of child psychology – Lester D. Crow and Alice Crow
2. The child Development – Don C. Dinkmeyer
3. Adolescent Development Elizabeth B. Hurcock
4. Development psychology– Elizabeth B. Hurcock

**B.A. (HOME SCIENCE)****SEMESTER – V****CORE CURSE:****Paper No & Name: HomeSci.CC-508: Diet Therapy (Practical)****Credit: 03****Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

<b>UNIT</b>	<b>DETAILED SYLLABUS</b>	<b>TEACHING HOURS</b>	<b>MARKS / WEIGHT</b>
<b>UNIT-I</b>	Modification of Diet (06 practical) 1 Liquid Diet – Full, Semi and Clear 2 Soft Diet - with fibers and without fibers 3 Light Diet	12	18
<b>UNIT-II</b>	1. Diet for underweight and obesity (02 practical) 2. Diet during Fever and Infection (03 practical) a. Common Fever b. Typhoid c. Tuberculosis 3. Diet in Diabetes Mellitus (01 practical) a. For Obese Diabetic Patient	11	18
<b>UNIT-III</b>	1. Diet in Liver Disorders (02 practical) a. Jaundice b. Hepatitis 2. Diet in Gastrointestinal disorders (04 practicals) a. Constipation b. Diarrhea c. Peptic Ulcer 3. Diet in Heart Diseases (02 practicals) a. Atherosclerosis b. Hypertension 4. Diet in Allergy (01 practical) a. Milk Allergy 5. Diet in Cancer (01 practical)	11	17
<b>UNIT-IV</b>	<b>Visit to Hospital to understand Team approach to Healthcare of a patient. (Any one disease from two) (02 practical's):</b> a. Listing various functions of Heart, Liver, b. Gastro-intestinal track c. Listing various Diagnostic Tests in Allergy, d. Cancer, Liver Disorders, Diabetes Mellitus, Heart Diseases, Fear, anxiety, anger, jealousy in children	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks



**MAHARAJA KRISHNAKUMARSINHJI BHAVNAGAR UNIVERSITY**  
(With effect from Academic Year 2019-20)

**B.A. (HOME SCIENCE)**  
**SEMESTER - V**

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-509: Clothing and Textile (Practical)**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

<b>UNIT</b>	<b>DETAILED SYLLABUS</b>	<b>TEACHING HOURS</b>	<b>MARKS / WEIGHT</b>
<b>UNIT-I</b>	<b>Hand Embroidery</b> 1 Cut work 2 Smocking 3 Shador work 4 Katha work	12	18
<b>UNIT-II</b>	<b>Hand Embroidery</b> 1. Kashmiri stitch 2. Feather Stitch 3. Buttonhole Stitch.	11	18
<b>UNIT-III</b>	<b>Hand Embroidery</b> 1. Bullion Stitch 2. Double Lazy Daisy Stitch 3. Long and Short Stitch 4. Chain Filling Stitch.	11	17
<b>UNIT-IV</b>	Machine Embroidery - Basic 2 Stitches. Knitting – any one Sample	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks



**Reference / Text -Books / Additional Reading:**

- 1 'Shivan Mardarshika'- by Nirmala Mistry
- 2 'Bharat Margdarshika' – by Nirmala Mistry
- 3 'Fashion Designing Course' – by Mansi goyal Rupali Rastogi
- 4 'Poshak Norman ke siddant' – by Dattatray Ramchandra Joshi
- 5 'Sociological and Psychological aspects and clothing' – byu Bhanu patel- Madhu Sharan
- 6 'Hand book of fashion designing' – by Rutu Jital
- 7 'Paridhan' – by Santosh Batavia
- 8 'Vyavharik Vastra Vigyan' – by Pushpa Show and Gita Show
- 9 'Vastra Vigyan ke Mul Siddhant' – by Dr. G.P. Shery
- 10 'Indian Embroidary its Variegated Charm- by Savitri Pandit
- 11 'Handicrafts of India' – by Chattopadhyay and Kamala Devi
- 12 'The Romance of Indian Embroidary – by Dongerkery-S



**B.A. HOME SCIENCE PROGRAMME  
COURSE STRUCTURE FOR C.B.C.S. (REVISED)  
SEM - II  
B.A SEM-II= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE - CC-205 (THEORY)  
INTRODUCTION TO HOUSEHOLD EQUIPMENTS**

**Objectives :**

This Course enables Students to –

- (1) Recognize base materials, finishes and insulating materials used in the construction of household equipment
- (2) Understand the Principles underlying the operation, use, care and storage of household equipments.
- (3) Understand the criteria for the selection and buying for appropriate equipment for home and suitable material for functionality.
- (4) Analyze various equipments with respect to design, cost and maintenance.
- (5) Understand to handle minor problem of repairs and maintenance
- (6) Aware of good buymanship and the factors affecting it.
- (7) Understand consumer rights and responsibilities, as well as handling consumer problems with the help of consumer services and consumer law.

**UNIT-I**

**Materials used for household equipments**

- (1) Importance of learning household equipment and new Trends in it.
- (2) Material used for household equipments.
  1. Base materials : Aluminum, Iron, Steel, Copper, Brass, Glassware, Plastic & Potteries
  2. Finishes : Mechanical and Applied
  3. Insulating, materials: Mica, Fiberglass, Puff, Mineral wool, Rock wool, Plastic, Foams, Rubber etc.
- (3) Methods of forming and assembling equipments
  1. Structural designing of the equipment and different joints used in assembling parts of the equipments.
  2. Buying of household equipments with respect to their material, usage, time and energy saving devices and maintenance

**UNIT-II**

**Household Equipments - Non - electrical and electrical**

- (1) Classification of household equipment in term of:
  - i. Portable and Non Portable
  - ii. Electrical-Motor driven and heating
  - iii. Food related-(cooking, cleaning, serving, preparation) d) Cleaning
  - iv. Laundry



- v. Non-Electrical
- vi. Personal Care
- vii. Recreation
- viii. Time and energy saving equipments.

(2) Selection use care and store of various Non-Electric household equipments used for kitchen, Laundry and cleaning.

### **Electrical Equipments**

(1) Selection, use, care and store of various Electric household equipment used for kitchen, Laundry, Cleaning and recreation.

(2) Common Problems of electrical and Non-electrical equipments and their household repairs.

### **UNIT-III**

#### **Consumer Education**

(1) Importance and art of good buymanship.

(2) Factors affecting buying behavior such as :

- a. Size & Type of Family
- b. Income
- c. Stages of family life cycle
- d. Goals and values of family
- e. Market gullibility
- f. Knowledge and post experience
- g. Sex of a buyers
- h. Place of residence

(3) Standardization for household equipment

a) Importance b) Procedure c) Role of BIS

### **UNIT-IV**

#### **Consumer's rights**

(1) Consumer's rights and responsibilities

(2) Consumer's Problems

- 1. Choice and buying problems
- 2. Faculty weights and measures
- 3. Miss guide by faulty able information Advertisement and schemes

(3) Consumer Protective Services

- 1. Indian Standard Institution (ISI)
- 2. Consumer Guidance Society
- 3. Consumer Education and Research center, Ahmadabad
- 4. Consumer Co-Operatives

(4) Importance and types of consumer protection Law.



**REFERENCES**

1. Peet and Thye', household equipment, John Wiley Eastern and Company, N.y.1981.
2. J.K.Dehsis, Improving household equipment, Punjab Agri. University 1178
3. Ogle, Varghese & George, Home Management, Willing Esteem, Co New Delhi 1984
4. Pramila Mehra, good house keeping
5. Dr. Asha Jani, Dr. Nirmal Nalaga, U'C ;HHF VMZ U'C jIJ:YF
6. VFRFI" V[DPV[;P U'C p5SZ6MGL VM/B4 5F\RDL VFJ'l;4 NL5 5|SFXG4 J<,E lJnFGUZ4 !))5



**F.Y. B.A. HOME SCIENCE**  
**SEM-II= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE CC-206 (PRACTICAL)**  
**HANDLING OF HOUSEHOLD EQUIPMENT**

**Objective :**

This course enables students to

1. Get skills in cleaning and maintaining various materials used for household equipments.
2. Develop skills in selecting, purchasing, using, maintaining and cleaning various electrical and non electrical equipments.
3. Develop skill to prepare food items by using various electrical and nonelectrical equipments.
4. develop understanding regarding good by Man ship, buying behavior problems, consumer problems, consumer protective services, Consumer law by doing community survey and market survey.

**UNIT- I**

(Total 04 Practical)

- i) Metal cleaning (Cleaning of an Articles or surface) (03 Practical) Aluminum, Steel, Brass, Copper, Iron, Tin, Bronze, Mina Kari, Gold, Silver, Glass, Plastic.
- ii) Identify and make a list of Household equipments accordingly to various types (01 Practical)
- iii) Do a market survey and identify and list down various base material used for household equipment and writes merits and demerits. (01 Practical) **OR**
- iv) Do a Market survey and identify finishes used in household equipments. List down and write their importance and care. (01 Practical) **OR**
- v) Do a Community survey and list down various household equipments used in terms of design, selection, cost, usage, care and maintenance, time and energy saving value, storage, quality and their brands or manufacturers. (01 Practical)

**UNIT - II (Total 10 Practical)**

- 1 Understanding following commonly used non-electrical equipments in laboratory in terms of:
  - a. Material
  - b. Finishes
  - c. Use
  - d. Construction
  - e. Principle
  - f. Cleaning
  - g. Care And Maintenance
  - h. Common Problems And Its Repairs
  - i. Merits And Demerits

**j. Types (If Any)**

- (1) Greater (2) Pillar, (3) Chopper, (4) Beater, (5) Chilly Cutter, (6) Nut Cutter, (7) Coconut Scrapper, (8) Juice Extractor, (9) Kitchen Masala, (10) Chops 'n' churn, (11) Pressure Cooker, (12) Sandwich Toaster, (13) Idali Stand, (14) Dhokalia, (15) Non-stick cookware (Dosa Tava, Frying Pan), (16) Gas Oven, (17) Gas Tandoor, (18) Cooking Range, (19) Solar Cooker





2) Understand and list down various equipments used for serving, cleaning and storage and write about their usage, cleaning and care. (01 Practical)

**UNIT - III** (Total 10 Practical)

1) Understanding following commonly used electrical equipments in laboratory in terms of -

a) material

b) finishes

c) use

d) construction

e) principle

f) cleaning

g) care and maintenance

h) common problems and its repairs

i) merits and demerits

j) types (if any)

k) (i) Electric Cooker, (ii) Mixer, (iii) Hand Mixer, (iv) Refrigerator,

l) (v) Toaster, (vi) Microwave Oven, (vii) Ice-cream Maker, (viii) Roti Maker, (ix) Electric Hot Plate, (x)

Vacuum Cleaner, (xi) Washing Machine, (xii) Iron

**UNIT - IV**

1. Serving - Plating, Garnishing, Trays, Food Presentation - Balance, Colors', Shapes, Textures, Flavors, Portion size, Temperature etc. (01 Practical)

2. Study the buying behavior of consumer regarding household equipment in the context of various affecting factors by doing consumer survey. (01 Practical) **OR**

3. Visit to CERC, Ahmadabad OR any Consumer organization and write the report on its functions (01 Practical)

4. Study the consumer's problems by doing consumer survey and suggest effective outcomes. (01 Practical)

5. Table setting-Indian and Western (02 Practical)

6. Flower arrangement-fresh and dry (02 Practical)

**References:**

1) P. Kotlar, Principles and Practice of Marketing Management, 6th Edition, 1996

2) આચાર્ય એમ.એસ. ગૃહ ઉપકરણોની ઓળખ, પાંચમી આવૃત્તિ, દીપ પ્રકાશન, વલ્લભ વિદ્યાનગર, ૧૯૯૫

3) S.R. Sharma and Vishay Kaushik, Home Management and Housekeeping

4) Dr. Joshi, Market in India



**B.A HOME SCIENCE**

**SEM- II= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE - CC-207 (THEORY)**

**GENERAL SCIENCE**

**Unit-1**

Biology: Introduction Of Plant & Animal Cell And Cell

Structure And Function

Absorption, Transpiration, Photo Synthesis And Respiration In Plants, Economic

Importance Of Plant And Different Parts Of Plants (Roots, Leaf, Stem, Flower, Fruit, Seed, Bark, Timber, Fiber)

**Unit -2**

Economic Importance Of Various Types Of Animals (From Phylum Protozoa To Mammals),

Life History Of Silk Moth And Malaria Parasite

**Unit-3**

Ecology & Environment: Meaning & Definition Of Ecology & Environment, Land

Resource Of Energy And Minerals. Land Pollution Smelting, Mining, Industrial Waste,

Agriculture And Domestic Waste, Prevention And Control, Water Pollution Scarcing

Pollutants Health Hazards And Control, Air Composition Usefulness Of Plant & Animal

Kingdom, Air Pollution Health Hazards, Green House Effects

**Unit-4**

Physics :Heat Introduction – Sources, Properties, Temperature Transfer,

Thermometer, Pressure Cooker, Coffee Maker, Refrigerator, Lactometer, Light

Introduction And Properties Of Light

**Reference / Text- Books/ Additional Reading:**

1. A Textbook Of Plant Biology – By Kochhar P.L.
2. Textbook Of Botany – By Dutta A.C.
3. College Botany – By Das, Dutta, Ganguli
4. Vanspati Shashtra – By V.M.Sukkaula
5. Givvigyan – By Dr. P.K.Garg
6. Givvigyan – By M.N.Desai & V.C. Shah
7. Practical Physics – By R.H.Bhirad & G.M.Sharma
8. Textbook Of Biochemistry- By West & Todd.



**B.A HOME SCIENCE**

**SEM- II= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE CC-208 (Practical)**

**GENERAL SCIENCE**

**GENERAL SCIENCE – I**

**Practicals:**

1. Introduction of Compound Microscope,  
Mounting Of Onion-Cell (Typical Plant Cell), Mounting Of Cell From The  
Inner Side Of Chick (Animal Cell).

2.Experimants Of Plant Physiology (Photosynthesis, Respiration, Transpiration ), Mounting Of  
Stomuto From Potato, Mounting Of Stomuto From Dicot Leaf, Mouting Of Pollen Grain Of Dhatura And  
Hibiscus, Economic Importance Of Plant & Animals With The Help Of Fresh And Or Preserved  
Specimen, Study Of Ameba, With The Help Of Permanents Slide, Study Of Spirogyra And Mycor With  
The Help Of Permanents Slide.

**GENERAL SCIENCE-II**

**Practicals :**

Use And Care Of Pressure Cooker, Use And Care Of Coffee Maker, Barometer, Clinical Thermometer,  
Wall Thermometer, Wet- Dry Thermometer, Minimum & Maximum Thermometer.



**B.A HOME SCIENCE**

**SEM- II= TOTAL MARKS 70+30—CREDITS-3**

**HOME SCIENCE CC-209 (THEORY)**

**INTRODUCTION TO HUMAN DEVELOPMENT**

**Objectives :**

This Course enable Student to -

- 1) To Develop awareness of important aspect of growth and development during the whole life span
- 2) To become acquainted with developmental stages from prenatal period to old age
- 3) To sensitive the student to understand the issues faced and adjustments required at each stage across the life span.

**UNIT-I**

Orientation to growth and Development

- 1) Concept of Human development and need to study development through the life span.
- 2) Concept, General Principles and effective factors of growth and Development
- 3) Influences of Heredity and Environment on growth and Development
- 4) Individual difference in Human development and the in fluency and interaction of socio- cultural and environment factors on the stages of development

**UNIT-II**

Dimension of development over the Life Span

- 1) Different Stages of Human development
- 2) Various aspects of development and inter-relationship among them  
(In short) **a)** Physical development **b)** Motor development **c)** Social development **d)** emotional development **e)** mental development **f)** personality development **g)** Cognitive development **h)** Cultural development

**UNIT-III**

- 1) Growth and development during prenatal period and factors affecting on it.
- 2) Growth and development during infancy (0-2 Years) and factors affecting on it.
  - a) Overall development
  - b) Need and care during prenatal and infancy period
- 3) Problems and coming them during prenatal and infancy period.

**UNIT-IV**

**Growth and Development during children**

- (1) Growth and Development during early Children (2 to 6 Years)
  - a) Development tasks, Significance of this period
  - b) Orientation to preschool education and significance need and care of preschoolers.
- (2) Growth and Development during middle Children (6 to 12 Years)
  - a) definition
  - b) Developmental tasks and significance of this period
- (3) Role of School, Peer group, Care Taker, Parents, Play etc. in allover development of Children
- (4) Problems and coping with them during Childhood.

**Growth and Development during Adolescence, Adulthood and Aging period**



- 1) Definition and Significance of each stage
- 2) Developmental tasks of Adolescents, adult and old people
- 3) Need and care during each stage
- 4) Problems and coping with them during each stage.

**Reference:**

- 1) Berk, L.E., Child Development, New Delhi, Prentice Hall, 1996.
- 2) Craig, G, Human Development, NJ.; Prentice Hall, 1999.
- 3) Dr. K.C.Panda, Elements of child development
- 4) Sharma Poonam & gairda Lata, Fundamentals of Child development and child care.
- 5) Santrock, I.w. Life Span Development, Ny, Brown & Bench Mark 1997.
- 6) Lerner, R.M.& Hultseh, D.F., Human development : A Life Span Perspective, Ny. McGraw Hill



**CHOICE BASED CREDIT SYSTEM**  
Credit and Semester System Syllabus  
**B.A.**

**NAME OF THE SUBJECT: HOME SCIENCE**

**SEMESTER: 4<sup>th</sup>**

SR. NO.	PAPER NO	NAME OF THE PAPER	TOTAL MARKS EXT+INT=TOTAL	PASSING STANDARD EXT+INT= TOTAL	TOTAL TEACHING HOURS	CREDI TS
1	HomeSci. CC - 404	Food Preservation and Packaging	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
2	HomeSci. CC - 405	Introduction to Home Management	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
3	HomeSci. CC - 406	Home Science Education and Extension	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
4	HomeSci. CC - 407	Health & Nursing	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
5	HomeSci. CC - 408	Food preservation and packaging-Practical	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
6	HomeSci. CC - 409	Introduction to Home Management-Practical	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03

* INTERNAL	MARKS
INTERNAL	30



B.A. (HOME SCIENCE)  
SEMESTER - IV

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-404: Food Preservation and Packaging**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>1. Food Preservation</b> 1. Meaning 2. Definition 3. Importance of food preservation. <b>2. Methods of food preservation</b>	12	18
UNIT-II	<b>Food Packaging</b> 1. Meaning of Food Packaging 2. Types of Food Packaging. 3. Importance of Food Packaging	11	18
UNIT-III	<b>Selecting criteria of packaging materials</b>	11	17
UNIT-IV	<b>Meaning of food preservatives</b> Types of food preservatives and it's uses.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

- 1) Food preservation and Fancy cookery -Prof. Kamalamani R. Rao and Prof. Heena S. Rawal.
- 2) "Food processing and preservation" - Subbulaxmi – Shobha A. Udipi.



B.A. (HOME SCIENCE)

SEMESTER – IV

CORE CURSE:

Paper No & Name: HomeSci.CC-405: Introduction to Home Management

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Introduction:</b> Definition, concept and philosophy of Home Management. <b>Management of Time and Energy:</b> 1. Time and Energy management fatigue 2. Planning of time and energy work simplification 3. Use of labour saving devices. 4. Planning and use of personal help and commercial Agencies	12	18
UNIT-II	1. Roles and functions of Home Maker 2. Use of available resources 3. Responsibilities of family members.	11	18
UNIT-III	<b>House Decoration:</b> 1. Principle of decoration, Elements of art line, texture, colour, design, balance, harmony. Different styles used in Home Decoration. 2. Floor covering – types, colour, durability, Choice according to use in different rooms and areas.	11	17
UNIT-IV	Flower arrangement – selection of vases, selection of flowers, their colour light texture etc. Flower arrangement for different purposes.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text –Books / Additional Reading:**

1. "Home Management" – by M.A. Varghese, N.N. Ogale, K. Shrinivasan.
2. "Home Management" – by The Education Planning Group, Delhi.
3. "Management in Family Living" – by Nickel and Dorsey.
4. "Managements for Indian Families" – by M.K. Mann.
5. "Gruh Sanchalan" – by Dr. Leelaben Shah.
6. "Gruh Upkaranoni Ouikhan" – by Dr. M.S. Acharya
7. "The Art of Flower Managements" – by Rekha Sarin.
8. "Good House Keeping" – by Pramila Mehra.
9. "Home Management and House Keeping" – by S.R. Sharma and VishayKaushik
10. "Gruh Sajja and Gruh Vyavastha" – by Dr. Asha Jain and Dr. Nimila Malaya.





**B.A. (HOME SCIENCE)**

**SEMESTER - IV**

**CORE COURSE:**

**Paper No & Name: HomeSci.CC-406: Home Science Education and Extension**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

<b>UNIT</b>	<b>DETAILED SYLLABUS</b>	<b>TEACHING HOURS</b>	<b>MARKS / WEIGHT</b>
<b>UNIT-I</b>	1. Meaning and scope of Home Science 2. Philosophy and objectives of Home Science Education. 3. Need of Home Science knowledge for Indian Homes, Job opportunities in home science. 4. Methods of teaching and evaluating students progress in Home Science. 5. Use of Audio-Visual aids for communication group an individual projects.	12	18
<b>UNIT-II</b>	1. Extension through Home Science, Principles of Home Science 2. Extension Individual, family, and group approaches in extensions 3. Use of Demonstrations, role and functions of Gram Sevika	11	18
<b>UNIT-III</b>	Rural Extension through Home Science, cultural factors inhibiting social change needs and goals of Rural peoples, Co-operation of rural agencies like Balwadi, School Youth Club, Mahila Mandal and Panchayat in inttiating and carrying out extension projects according to needs and facilities of people and planners.	11	17
<b>UNIT-IV</b>	Urban extension through Home Science, urbanism affecting extension, needs and goals of urban people co-operation of social welfare agencies of concerned localities selection of extension projects duration finance, place and time participants.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks



**Reference / Text -Books / Additional Reading:**

1. "The meaning of Home Science" – by Devdas Rajmal P.
2. "The textbook of Home Science" – by Devdas Rajmal P.
3. "Introduction to Home Science" – by Arvind Chandra.
4. "Teaching of Home Science" – by R.R. Das and Binita Ray – Sterling Pub. –1972.
5. "Selection and Developing Media for Curriculum" – by Anderson R.H. 1976.
6. "Education and Communication for Development" –by O.P.Dhama and Bhatnagar.
7. "Methods and Programme Planning in Rural Extension" – by Pendors I. A.
8. "CommUNITY Development Programme in India" – by Dayl Rajeshwar.
9. "Audio Visual Materials and Techniques" – by Rinder, James S.
10. "Audio Visual methods in teaching" – by Dale, Edgar.



B.A. (HOME SCIENCE)

SEMESTER - IV

CORE COURSE:

Paper No & Name: HomeSci.CC-407: Health & Nursing

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Health and Nursing.</b> 1 Definition. 2 Meaning. 3 Importance.	12	18
UNIT-II	Characteristics of ideal nurse.	11	18
UNIT-III	Meaning of first Aid. Importance of first Aid. The common rules of first Aid	11	17
UNIT-IV	First aid in some accidental condition. 1. Snake Bite 2. Sinking 3. Burning 4. Nose bleeds 5. Burning and scalding.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. "Sankramak Rogo" – Prem lataTrivedi.
2. "Rogo And Aahar" – Darshana Anjaria
3. The A-2 of First Aid. – Ian Andrews Blize Edition
4. CommUNITY Health & Family Welfare – Dr. R. L. Sharma
5. Public Health – Danial M Wilner Walkern &Goer keltvouta
6. CommUNITY Health Science – Dr. J.I.Park& Dr. K. Park.



**B.A. (HOME SCIENCE)**

**SEMESTER – IV**

**CORE COURSE:**

**Paper No & Name: HomeSci.CC-408: Food Preservation and Packaging – Practical**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

<b>UNIT</b>	<b>DETAILED SYLLABUS</b>	<b>TEACHING HOURS</b>	<b>MARKS / WEIGHT</b>
<b>UNIT-I</b>	1. Jam 2. Jellies 3.Syrup 4. Scows	12	18
<b>UNIT-II</b>	Pickles	11	18
<b>UNIT-III</b>	Tomato Ketchup	11	17
<b>UNIT-IV</b>	Mukhavas	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text –Books / Additional Reading:**

1. Food preservation and Fancy cookery- Prof. Kamalamani R. Rao and Prof. Heena S. Rawal.
2. “Food processing and preservation”- G. Subbulaxmi – Shobha A. Udipi



B.A. (HOME SCIENCE)  
SEMESTER - IV

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-409: Introduction to Home Management - Practical**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Difference types of home planning like;</b> (1) Indian style living room plan. (2) Western style living room plan. (3) Single bed room. (4) Double bed room. (5) Children's bed room. (6) One wall kitchen plan. (7) Parallel kitchen plan. (8) U shape kitchen plan. (9) L shape kitchen plan. (10) Indian style kitchen plan.	12	18
UNIT-II	To make various types of flower arrangement and flower pots	11	18
UNIT-III	Simple paintings and its art ides. Wall paintings, picture frame, wall decoration etc.	11	17
UNIT-IV	Carpets, door mates, table mats etc..	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1. "Home Management" – by M.A. Varghese, N.N. Ogale, K. Shrinivasan.
2. "Home Management" – by The Education Planning Group, Delhi.
3. "Management in Family Living" – by Nickel and Dorsey.
4. "Managements for Indian Families" – by M.K. Mann.
5. "Gruh Sanchalan" – by Dr. Leelaben Shah.
6. "Gruh Upkaranoni Ouikhan" – by Dr. M.S. Acharya
7. "The Art of Flower Managements" – by Rekha Sarin.
8. "Good House Keeping" – by Pramila Mehra.
9. "Home Management and House Keeping" – by S.R. Sharma and Vishay Kaushi



CHOICE BASED CREDIT SYSTEM  
Credit and Semester System Syllabus  
B.A.

NAME OF THE SUBJECT: HOME SCIENCE

SEMESTER: 6<sup>th</sup>

SR. NO.	PAPER NO	NAME OF THE PAPER	TOTAL MARKS EXT+INT=TOTAL	PASSING STANDARD EXT+INT= TOTAL	TOTAL TEACHING HOURS	CREDITS
1	HomeSci. CC - 604	Canteen Management	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
2	HomeSci. CC - 605	Dress Designing & Embroidery	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
3	HomeSci. CC - 606	Commercial Art	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
4	HomeSci. CC - 607	Education Extension	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
5	HomeSci. CC - 608	Dress Designing [Practical]	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03
6	HomeSci. CC - 609	Commercial Art [Practical]	70 + 30 = 100	28 + 12 = 40	15 Weeks x 3 Hours = 45	03

* INTERNAL	MARKS
INTERNAL	30





B.A. (HOME SCIENCE)

SEMESTER - VI

CORE CURSE:

Paper No & Name: HomeSci.CC-605: Dress Designing & Embroidery

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Fashion Designing</b> 1. Meaning and definition. 2. Fashion cycle and fashion innovation. 3. Importance of fashion 4. Factors affecting fashion.	12	18
UNIT-II	<b>The Boutique</b> 1. Meaning of boutique. 2. Selection of space/place for Boutique 3. Planning for boutique.	11	18
UNIT-III	<b>Fancy work - 1</b> 1 Croasia work 2 Mekram work.	11	17
UNIT-IV	<b>Fancy work - 2</b> 1 Shuttle work 2 Soft Toys for Children etc.	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1 Traditional embroidery of India - Shailuja Naik, A.P.N. Publication, New Delhi.

2 Indian Embroidery - Chattopadhyay Kamala devi, New Delhi.

3 Dress Designing. - Vina Samani and other, Pravin Pustak Bhandar, Rajkot.

4 Embroidery and knitting - Rasiklal Bhokaj, Ahmedabad.

5 Cutting, tailoring, Dress designing Boutique course - Krishna kumar Agrawal, Manoj Publication, Delhi - 6





B.A. (HOME SCIENCE)

SEMESTER - VI

CORE COURSE:

Paper No & Name: HomeSci.CC-606: Commercial Arts

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<p><b>1. Introduction to foundation of Art</b></p> <p>A) Design:-</p> <ol style="list-style-type: none"><li>1. Definition of Design</li><li>2. Types of Design- Structural and Decorative</li></ol> <p>B) Elements of Design:-</p> <ol style="list-style-type: none"><li>1. Line -Size</li><li>2. Form -Structure</li><li>3. Space -Pattern</li><li>4. Shape -Light-(characteristic and Classification)</li></ol> <p>C) Principles of Design:-</p> <p>D) Characteristics of Design:-</p> <ol style="list-style-type: none"><li>1. Balance -Proportion</li><li>2. Harmony -Rhythm</li><li>3. Emphasis</li></ol> <p>E) Textiles Design</p> <p><b>2. Introduction to Indian, Regional, Traditional and contemporize arts and their uses in Home</b></p> <ol style="list-style-type: none"><li>1. Alpana</li><li>2. Rangoli</li><li>3. Wall hangings</li><li>4. Mural</li></ol>	12	18
UNIT-II	<p><b>Colors and its use:-</b></p> <p>A) Importance of Colors:-</p> <p>B) Classification of Colours:-</p> <ol style="list-style-type: none"><li>a. Primary Colour</li><li>b. Secondary Colour</li><li>c. Intermediately Colour</li><li>d. Tertiary Colour</li><li>e. Quarter nary Colour</li></ol> <p>C) Dimensions of Colour:-</p> <ol style="list-style-type: none"><li>1. Hue</li><li>2. Value</li><li>3. Intercity</li></ol> <p>D) Color Scheme and its Effect:-</p>	11	18



	<ol style="list-style-type: none"><li>1. Monochromatic Scheme</li><li>2. Analogous Scheme</li><li>3. Complementary Scheme</li><li>4. 4 Split Complementary Scheme</li><li>5. Traids</li><li>6. 6 Contrast Colour Scheme (Tetrad)</li></ol>		
<b>UNIT-III</b>	<b>Printings;</b> A) Definition of Printings B) Use of Printings C) Types of Printings <ol style="list-style-type: none"><li>1. Block print</li><li>2. Stencil print</li></ol> D) Batik	11	17
<b>UNIT-IV</b>	<b>Gift Decoration :-</b> <ol style="list-style-type: none"><li>1. Paper marbling, its types and use</li><li>2. Plaster of Paris, and its use in Decoration</li><li>3. Mobiles</li><li>4. Greeting cards</li><li>5. Birth-day cards</li><li>6. Wedding cards</li></ol>	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

- 1 'The foundation of Art and design' – by Bhatt Pranav and Goenka Shanita.(1990)
- 2 'Art in Every life' – by Goldstein H, and Goldstein V.
- 3 'Theory and Practice of Home management' – by Dr, Mrs. H. Kam, and Dr. C. Macneil
- 4 'Sugam Chitrakala' – std.8,9,10,(Chitapothe)



B.A. (HOME SCIENCE)

SEMESTER - VI

CORE CURSE:

Paper No & Name: HomeSci.CC-607: Education Extension

Credit: 03

Total Marks: 100 Marks

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	1. A Introduction Managing and Objective Education 2. The concept and philosophy of non-formal Education Need and Significance of having non-formal Education for children and youth	12	18
UNIT-II	1. The Existing non-formal Education programmer at local, state, and national level. 2. Brief reviews of methods and media of non-formal Education for children and youth 3. Priority Subject matter areas of non-formal Education for children and youth	11	18
UNIT-III	The teaching of Adults: 1. The nature of adults and other influences that affect their learning 2. The teacher's philosophy training and personality 3. Planning Programmers 4. Methods and techniques of teaching suitable for adults 5. The importance of publicity and ways of teaching adults	11	17
UNIT-IV	1. Planning, Conducting and Evaluating non-formal Education Programmers' for youth and childrens 2. The Evaluation of adult Education Programmers'	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

- 1 'Non-Formal Education as an Empowering process, Centre, for international Education' - by Kindervalter and Suzanne.(1979)
- 2 'A,B,C, of non-formal Education' - Pillai K.S.(1973)
- 3 Education of out of school children - by Roy-Aruna(1984)
- 4 'Perspectives on non-formal Education' 'adult leaning'- by Srinivasan. Iyer. (1977)
- 5 'Adult Education for Home making' - by Knowles, Macolm, Pollard.
- 6 'Home making Educational for adult' - by willeam Sons and hyle. M.14
- 7 'New trend in Adult Education' - by Hely A.S.M.



**B.A. (HOME SCIENCE)**

**SEMESTER - VI**

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-608: Dress Designing (Practical)**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

<b>UNIT</b>	<b>DETAILED SYLLABUS</b>	<b>TEACHING HOURS</b>	<b>MARKS / WEIGHT</b>
<b>UNIT-I</b>	<b>Samples of Fancy work (Any two)</b> 1. Crosio work (Single/double) 2. Mekram work 3. Shuttle Work 4. Soft Toys For Childrens etc.	12	18
<b>UNIT-II</b>	Draw the various parts of sewing machine	11	18
<b>UNIT-III</b>	Snitching of defferent garments 1. Pillow Cove 2. Patty Coat	11	17
<b>UNIT-IV</b>	Stitching of defferent garments 1. Punjabi Suit 2. Night Dress 3. Blouse	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1 Traditional embroidery of India - Shailuja Naik, A.P.N. Publication, New Delhi.

2 Indian Embroidery - Chattopadhyay Kamala devi, New Delhi.

3 Dress Designing. - Vina Samani and other, Pravin Pustak Bhandar, Rajkot.

4 Cutting, tailoring, Dress designing Boutique course - Krishna kumar Agrawal, Manoj Publication, Delhi - 6.

5 Embroidery and knitting - Rasiklal Bhokaj, Ahmedabad.



B.A. (HOME SCIENCE)  
SEMESTER - VI

**CORE CURSE:**

**Paper No & Name: HomeSci.CC-609: Commercial Art (Practical)**

**Credit: 03**

**Total Marks: 100 Marks**

Semester End Examination: 70 Marks

Continuous Internal Evaluation: 30 Marks

UNIT	DETAILED SYLLABUS	TEACHING HOURS	MARKS / WEIGHT
UNIT-I	<b>Accessories and their role in Interiors</b> 1. Preparation of primary, secondary and Intermediately color 2. Preparation of color wheel 3. Preparation of color scheme 4.To make Rangoli and Aipana with various materials	12	18
UNIT-II	<b>Accessories and their role in Interiors</b> 1.Making deferent types of designs- Structural, Geometric 2.Preparing mobiles 3. Batik	11	18
UNIT-III	<b>Accessories and their role in Interiors</b> 1. Paper marbling and its types 2. Plaster of Paris – Mould and Photo frame	11	17
UNIT-IV	<b>Accessories and their role in Interiors</b> 1. Greeting cards, Birthday cards, Weeding cards 2. Gift wrapping and preparing decorative articles	11	17

**Break up of Continuous Internal Evaluation:**

INTERNAL: 30 marks

**Reference / Text -Books / Additional Reading:**

1 'The foundation of Art and design' – by Bhatt Pranav and Goenka Shanita.(1990)

2 'Art in Every life' – by Goldstein H, and Goldstein V.

3 'Theory and Practice of Home management' – by Dr, Mrs. H. Kam, and Dr. C. Macneil

4 'Sugam Chitrakala' – std.8,9,10,(Chitapothe)