

**KRANTIGURU SHYAMJI KRISHNA
VERMAKACHCHH UNIVERSITY, BHUJ-
KACHCHH
AS PER NEP 2020 & UGC GUIDELINES**

HOME SCIENCE

Semester-I & II

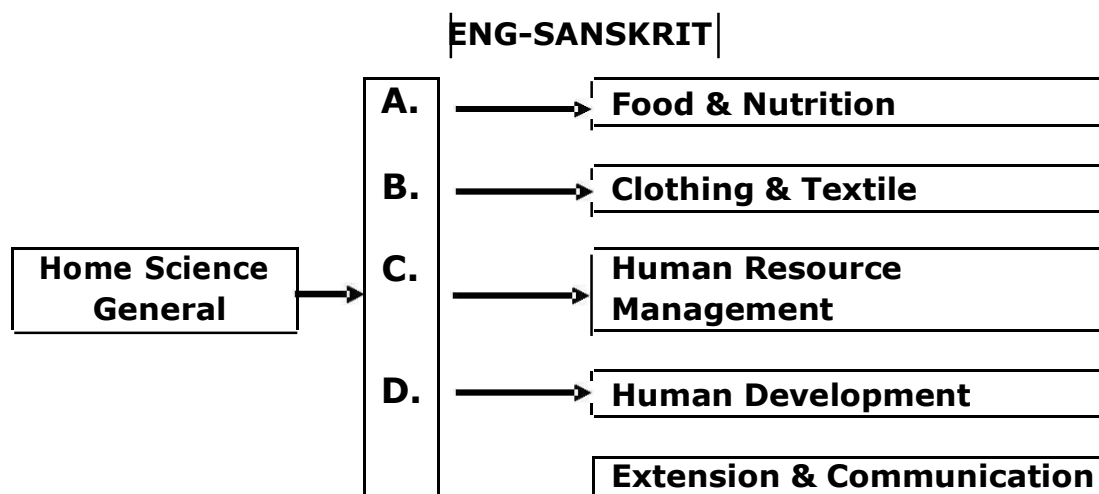
W.E.F. JUNE 2023-24

Chair person

1. Dr.Shashikala.J.Maheshawari
2. Dr.Kiran.A.Raval
3. Prof.Jyoti.K.Patel

Dean

K.S.K.V.KACHCHH UNIVERSITY
HOME SCIENCE UNDERGRADUATE PROGRAMM
FOR GENERAL HOME SCIENCE
(FAMILY AND COMMUNITY SCIENCES)
CURRICULUM AS PER THE NEP 2020
(Implemented from June 2023-24)



PREFACE:

Home Science (Family and Community Science) is an interdisciplinary field of studies comprising of Food and Nutrition Science, Clothing and Textile Science, Human Resource Management, Human Development and Extension and Communication. Each of this area is multi - disciplinary in nature dealing with the ‘Art and Science of Living’. The individual, the family and the community are the focus of Home Science. The security and development of the family is so much part of the social fabric of individuals and communities which are reflected in the curriculum of Home Science, with due focus on gender neutral, career perspectives and region specific - urban as well as rural areas.

Home Science is a unique field of knowledge and its inter-disciplinary approach in synthesizing knowledge drawn from physics, Biology, Social Science, Arts and Humanities, Technology and Management has enriched its educational program which prepare an individual in improving the standard of living, quality of life of individuals and communities, which contributes significantly to the economic and over all development of the individual, family and nation to meet the challenges in the global context. This is achieved through a blend of academics, research training and extension as well as industrial applications. The programmed has considerable emphasis on integrated approach of combining theory and practical’s and fieldwork. Competency based courses have sound market value and would lead to social and economic empowerment. Field placement would be incorporated to allow for the Integration of skills in the learning process with transfer of knowledge from laboratory to classroom and from classroom to field.

The programme allows flexibility in the choice of thrust areas, which student can select, based on their career goals. It is envisaged that the current scenario at the regional and national level require trained professionals in areas such as clinical and therapeutic Nutrition, Extension Management, Apparel Design and Construction, Child and Human Rights, Nutrition for Health and Fitness, Fashion Design, Interior Decoration etc.

The curriculum integrating several major and minor courses, besides the core, has been formulated to provide professionally competent manpower for Academic and Research activities.

Goals:

To develop an integrated program for life and career for students and enable them to develop entrepreneurial skills.

Objectives:

To enable the students to acquire the knowledge and skills required for holistic understanding of the field of Home Science discipline.

To enable the students to acquire the knowledge and competence to practice Home Science in relevant setting.

PROGRAMME DURATION: Six Semesters (Degree) & Eight Semester (Honors)

PROGRAMME STRUCTURE: (Tentative)

K.S.K.V KACHCHH UNIVERSITY
Faculty of Home Science (Family & Community Science)

SEM - I - AS PER NEP 2020 & UGC GUIDELINES

B. A. HOME SCIENCE PROGRAMME COURSE STRUCTUR

Course Type	Course	T	P/T	Credit
Discipline specific course – Major	DSCM-101 Fundamental of Health and Nutrition	2	2	4
	DSCM-102 Household Equipment	2	2	4
Discipline specific course – Minor	MI-101 Personal Grooming, Apparel and Textile	2	2	4
Multidisciplinary Course	MD 101 .Primary healthcare and First Aid	2	2	4
Ability Enhancement Course (Language)	AEC 101 Fundamental course in English/Hindi/sanskrit/gujarati	2	-	2
Skill Enhancement Ability Course/Internship/ Dissertation	SEA 101 Soft Skills-1 English/Hindi/gujarati	2	-	2
Common Value Added Course	CVAC 101 Environmental Science	2	-	2
Total Credits				22

Theory 2credit/2hr P-Practical-2 credits/2hr

* At the time of practical examination journal should be completed and certified.

* At least 70% practical should be completed each semester

Syllabus--Effective from June 23

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester-I) SEM - I - AS PER NEP 2020 & UGC GUIDELINES
Discipline specific course – Major
SUB: DSCM-101 Fundamental of Health & Nutrition (4 Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

This course will enable the Student to

- Understand the importance of health, personal health & community health
- Understand the function and role of various nutrients, their requirement and results of deficiency.
- To develop an ability to improve the nutritional quality of food.
- To gain the knowledge on nutritional contribution of various foods.

Theory (Course Outline)

Unit - 1: Health

- Meaning, Definition, Concept & Dimension of health.
- Importance of Positive health.
- Meaning, Definition, Concept & Dimension of Nutritional Science.
- Objectives and importance of Nutrition.
- Relation of Nutrition & Health.
- Nutritional Status/Malnutrition.
- Introduction of basic food groups, Food as a Source of Nutrient

Unit - 2: Micro nutrients & Macro Nutrition

- Carbohydrate, Fat and protein their composition function, importance, source, dietary recommendation deficiency disease.
- Protective & Regulating micronutrients like Phosphorus, Calcium, Iron, Iodine, Electrolytes, Sodium, Potassium, their Composition, Classification, Functions, RDA, Effects of deficiency diseases & excess

Unit- 3: Trace elements

- Protective & Regulating Nutrients: Vitamins, Their Composition, Classification (a) Water soluble (b) fat soluble, Functions, RDA, Effects of Deficiency & excess
- Water, requirement of body, Distribution of water, Function, Source, Water balance, Depletion, Water excess, retention.

PRACTICAL

- Introduction of standard weight, measures, temperature. For lab work.
- Study of Indian dietary Nutrient.
- Study of Indian dietary food groups
- Study of recommendation of Nutrient for Indian.
- Prepare a recipe with High/Low Calorie.
- Prepare a recipe with High/Low Carbohydrate.
- Prepare a recipe with High/Low Fiber.
- Prepare a recipe with High/Low Fat.
- Prepare a recipe with High/Low Protein (Animal/Vegetative)
- Prepare a recipe with High Calcium.
- Prepare a recipe with High Phosphorus.
- Prepare a recipe with High Iron.
- Prepare a recipe rich in Vitamin A (Animal/ Vegetative)
- Prepare a recipe rich in Vitamin C
- Prepare a recipe rich in Vitamin B1
- Prepare a recipe rich in Vitamin B2
- Practical Application of R.D.A. and Nutrient pyramid in diet

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

- 1 Applied Nutrition – by R. Raj Laxmi
- 2 Human Nutrition & Diet by M. Swaminathan
- 3 Food & Nutrition by Dr. D.L. Gupta
- 4 Nutritive value of Indian Foods by C. Gopalen.
- 5 Fundamental of Food & Nutrition by Sumati R. Mudambi (Willy Eastern Limited)
- 6 Shiva Shamany Avm Upcharatmak Poshan – by Jyoti Rulkaruo
- 7 Ahar ane poshan-Sushila.Patel

Syllabus--Effective from June 23

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester-I)
Discipline specific course – Major
SUB: DSCM-102, Household Equipment (4Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

- To develop skills of handling household equipments
- To understand the Mechanism, Principles of the Operation, Use, Care and Storage of Household equipments.
- To get the knowledge about new trends & Modern equipments.

Theory (Course Outline)

Unit - 1: Introduction to Non electric Household Equipments

- Definition
- Importance
- Types of Equipments
- Various metal & Non-metals used for equipment
- Aluminum, Brass, Copper, Steel, Tin, Plastic, Glass

Unit - 2: Maintenance of Non Electrical Equipment

- Factors affecting the selection of Non electric equipment
- Repair cleaning and safety
- Understanding their working principles and structure
- Maintenance and safety of the materials used

Unit - 3: Non Electrical Equipment

- Pressure Cooker
- Dhokaliya
- Solar Cooker
- Idli Pot
- Handva Pot
- Sev Machine
- Various types of Cutter like – Chopper, Peeler, Nut Cuter,
- Non Stick Tava, Sandwich Toaster

PRACTICAL

1. Use of non electrical equipment
(i) Presser Cooker (ii)Toaster (iii) Dhokaliya (iv) Idli Pot (v) Sev Machine
3. Non Stick Tava
4. Grater
5. Chopping Board
6. Chopper

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

1. Upkaranoni Ni Geeta by Dr kiran Raval and Neha Shah
2. House hold equipment manual by S.V.T College of Home Science/SNDT women university Mumbai
3. Element of Home science-Dr.Asha parikh
4. Gruh vyvstha avam gruhkala by J.P.Sherry
5. Gruh prabandh by Manju Patani

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester-I)
Discipline specific course – Minor
SUB-(MI-101) Personal Grooming, Apparel and Textile, CREDIT---4

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

- To develop the Art of Selecting and stitching garments
- To develop the skill in clothing stitching for family
- To help students learn clothing management

Theory

Unit - 1:

- Importance of clothing and scope of clothing
- Kinds of sewing machine
- Machine parts
- Oiling and cleaning of sewing machine
- Machine Faults and their Remedies

Unit - 2:

- Drafting and making paper pattern
- Pattern making
- Taking body measurements for different type of garments
- Placing and cutting of paper patterns

Unit - 3:

- Study of principles of clothing
- Broad principles of clothing
- Definition of design
- Principles of design
- Proportion, Balance, Rhythm, Emphasis, Harmony
- Textile & Line in relation to season, occasion, size, figure and complexion.

PRACTICAL

Different types of hand stitches

(1) Running (2) Hemming (3) Back (4) Button and Button Hole (5) Hooks and Eyes

Different types of seams

(1) Plain (2) French (3) Overcast (4) Felling (5) Pipes

Different types of plackets

(1) Knife (2) Box (3) Gathers (4) Apron (5) shorts

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

1. Fundamentals of textiles and it's care – Durga Dealkar
2. Personal Grooming selecting and care of clothes – By Pandit and Tapdey
3. Manual of children's clothing – S. Pandit
4. Indian Embroidery – S. Pandit
5. Text Books of clothing & textile – Dr. Sushma Gupta, Niru GArg
6. Traditional Embroideries of India-Shailaja D. Naik
7. Vehvaric Vignan Key Mul Siddnant – G.P.Sherry
8. Vastra Vignan Evm Parichan – Pramila Varma
9. Sivan Margdurshika – Nirmala Mistri
10. Bharat Margdurshik – Nirmala Mistri
11. Basic Clothing and Textile – Amita Patel, Bhanu Patel
12. Fundamentals of Textile and it's care – Durga Deulkar

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester-I) AS PER NEP2020 & UGCGUIDELINES
Multidisciplinary Course/Internship/Dissertation
SUB: MDIC-101 Primary Health and First Aid (4 Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	2	Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30Hrs

OBJECTIVES

- To gain the knowledge of health
- To maintain the personal & family health
- To develop skills for primary health services
- To understand the importance of first aid at home level & emergency

Theory (Course Outline)

Unit - 1: Health

- Meaning, Definition, Dimensions & Importance of positive health
- Importance of health education
- Methods of health education

Unit- 2: Community Health

- Meaning, Definition, Importance of C.H.
- Indian health services, Function & their objectives
- Duties of health worker
- Duties of public to improve Health, Personal hygiene
- Public co-operation and their benefits

Unit - 3 : First Aid / Theory /Practical

- Definition, Meaning, Concept
- Introduction & Accessories
- First aid ki
- First Aid at home level and at accident emergency
(Cut, Wound, Muscle tear, sprain persistent bleeding, burn, fracture)

Pretreatment Animal Bite, Burn, Drowning Unconsciousness, Heart Attack

(Artificial Breathing, Massage, severe diarrhea & Vomiting, Their Remedy, Prevention Bandages, Home Nursing, Treatment)

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

1. Health services in India – By Health Ministry of India
2. First Aid and Physiology – By C.G. Gandhi
3. First Aid – Vinod shreevaastav
4. First Aid – Rajesh Sharma

K.S.K.V KACHCHH UNIVERSITY
Faculty of Home Science
(Family & Community Science)

SEM-II (AS PER NEP 2020 & UGC GUIDELINES)

Course Type	Course	T	P	Credit
Discipline specific course – Major	DSCM-201 Introduction to Food and Nutrition Science	2	2	4
	DSCM-202 Household Equipment (Electrical)	2	2	4
Minor	MI-201 Care and Maintenance of Clothing (Laundry Science)	2	2	4
Multidisciplinary Course **	MD201 Human physiology	2	2	4
Ability Enhancement Course (Language)	AEC 201 Fundamental course in English English/Hindi/sanskrit/gujarati	2	-	2
Skill Enhancement Ability Course/Internship/Dissertation	SEA201 Soft skill-2English/Hindi//gujarati	2	-	2
Common Value Added Course	CVAC 201 Personality Development	2	-	2
Total Credits				22
Exit course – after 2nd semester				4

* At the time of practical examination journal should be completed and certified.

* At least 70% practical should be completed each semester.

Syllabus ---Effective from June 23

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) AS PER NEP 2020 & UGC GUIDELINES

Discipline specific course – Major

SUB: DSCM-201, PRINCIPALS OF FOODS AND NUTRITION (4 Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

- This course will enable the student to
- Understand the nature of food, from chemical, biochemical and nutrient point of view.
- The effect of processing on food components and the acceptability of food.
- Importance food sanitation and hygiene.

Theory (Course Outline)

Unit - 1:

Function of Food

- Basic food groups
- Classification & Nutritional Contribution of food stuff or commodities
- Food Standards
- Basic Chemistry (Chemical, Nutritional) properties of food

Food preparation and processing techniques

- Reasons, Aim & Goals or benefits of cooking foods
- Preliminary treatment of foods
- Food preparation techniques
- Effect of preparation & processing of food components

Unit - 2:

Different processing for improving nutritional quality of foods

- Germination, Fermentation

- Supplementation & Substitution
- Fortification and Enrichment
- Importance of Food Labeling
- Food Sanitation and Hygiene
- Food Handling
- Cleanness of Equipment Kitchen

Unit -3:

Factors Influencing Food Selection

- Balance diet and R.D.A. for Indian
- Points to be consider while planning a balance diet
- Importance of Food groups & Nutrient to plan a diet

PRACTICAL

1. Standard, Weight, Measures & their uses
2. Study of Food Pyramids & their uses
3. Study of difference of Various, Preliminary & Cooking methods
4. Use of Various Cooking methods
5. Water as a medium
 - (a) Streaming
 - (b) Boiling
 - (c) Pressure Cooking
6. Oil as a medium
 - (a) Deep Fry
 - (b) Shallow Fry
 - (c) Frothing
7. Dry heat as a medium
 - (a) Roasting
 - (b) Baking
 - (c) Grilling
8. Use of Microwave & Cooking
9. Use of Sun Cooker
10. Plan balance recipe

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

1. Food Science – Sumati R. Mudani (New Age International)
2. Nutrition & Dietetics – Shubhangini A. Joshi (TATA Mecrow)
3. Food hygiene and Sanitaion by S.Roday, (TATA Mecrow)
4. Ahar ane poshan-Sushila.N.Patel

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester- II) AS PER NEP 2020 & UGCGUIDELINES
 Discipline specific course – Major
 SUB: DSCM-202, Household Equipment (4 Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

- To develop skills of handling household equipments
- To understand the Mechanism, Principles of the Operation, Use, Care and Storage of Household equipments.
- To get the knowledge about new trends & Modern equipments.

Theory (Course Outline)

Unit - 1: Introduction to electric Household Equipments

- Definition
- Importance
- Types of Equipments
- Various metal & Non-metals used for equipment
- Aluminum, Brass, Copper, Steel, Tin, Plastic, Glass

Unit - 2: Maintenance of Electrical Equipment

- Factors affecting the selection of electric equipment
- Repair cleaning and safety
- Understanding their working principles and structure
- Maintenance and safety of the materials used

Unit - 3: Electrical Equipments

- Mixture ,– Principle, Construction (With diagram), Use, Care & Cleaning
- Refrigerator – Principle, Various Parts, Use, Care & Cleaning
- Toaster – Principle, Various Parts, Use, Care & Cleaning
- Washing Machine – Principle, Various Parts, Use, Care & Cleaning
- Flour mill— Principle, Various Parts, Use, Care & Cleaning

PRACTICAL---

Use of Electrical Equipment

(I) Mixer (ii) Toaster (iii) Refrigerator (iv) Oven (v) Microwave (vi) Flour mill
(vii) Washing machine (viii) Coffee Percolator (ix) Hand Blander (x) Induction Cook
(xi) Electric stove (xiii) Rice cooker

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference books---

1. Upkaranoni Ni Geeta by Dr kiran Raval and Neha Shah
2. House hold equipment manual by S.V.T College of Home Science/SNDT women university,Mumbai
3. Element of Home science-Dr.Asha parikh
4. Gruh vyavastha avam gruhkala by J.P.Sherry
5. Gruh prabandh by Manju Patani

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community
F.Y.B.A (Semester-II) AS PER NEP 2020 & UGC GUIDELINES
 Discipline specific course – Minor
SUB: MI-201, Laundry Science (4 Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical\Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

- To acquaint the students with laundry work.
- To develop taste in knitting.
- To develop taste in fabric painting.

Theory (Course Outline)

Unit - 1:

1. Meaning and Importance of Laundering
2. Principles of Laundry
 - Application of Friction
 - Application of light pressure
 - Application of principle of suction
 - Washing Machine
- 3- Laundry Equipment.

Unit - 2: Cleaners and laundry auxiliaries

- **Washing agents**
 - Soap - characteristics, function and use of Soap types, Detergents, Blues, Starches
 - Bar Soap, Soap Solution, Flakes, Jelly, Powder
 - Solvent Soap
 - Soap unification
 - Other cleansing Agent
 - Laundry Reagents and Bleaches
 - Oxidizing Agents
 - Reducing Agents

Unit - 3: Washing and Finishing of different Fabric

- Cotton – Preparation, Steeping, Cleaning, Boiling, Rinsing, Starching and Bluing, Drying, Finishing
- Silk – Preparation, Steeping, Cleaning, Starching, Drying
- Wool – Preparation, Steeping, Washing, Drying
- Synthetic Washing.
- Blueing and Starching of Clothes
- Dry cleaning ,stain removal
- 7.Ironing,Pressing,Folding and storage

PRACTICAL

1. List of washing equipments
2. List of washing auxiliaries
3. Stain removals
Blood, Tea, Coffee, Ink, Lipstick, Mud, Nail Polish, Perfume
3. Fabric Painting
4. Sun Suit/ Party wear
5. Knitting
(i) Two Needle (ii) Crochet – Small mat

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

1. “Household textile and Laundry work” – Durga Deulkar
2. Text books of Clothing & Textile – Dr. Sushma Gupta, Niru Garg
3. Vastra Shilp Vignan – Vimala Sharma
4. Vehvaric Vignan Key Mul Siddnant – G.P.Sherry
5. Vastra Vignan Evm Parichan – Pramila Varma
6. Sivan Margdurshika – Nirmala Mistri
7. Bharat Margdurshik – Nirmala Mistri
8. Basic Clothing and Textile – Amita Patel, Bhanu Patel
9. Fundamentals of Textile and it’s care – Durga Deulkar

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) AS PER NEP2020 & UGCGUIDELINES
 Multidisciplinary course
SUB: MDIC-202, Human Physiology (4 Credits)

Lecture Per Week		Marks Per Paper				Duration of Exam Hour	
Theory	Practical/Tutorial	Internal	External Total		I+E	Theory	Practical
			Theory	Practical	Total		
2	2 Practical/Seminar/ Project Work	50	30	20	100	2.30Hrs	3.30 Hrs

OBJECTIVES

This course will enable the students to –

- Understand the knowledge about evolution of life & information about plant morphology.
- Understand the applications of botany and horticulture in agriculture & role of microorganism.
- Understand the relation between biology & human welfare.
- Understand the physiology of human body & plant physiology & genetics

Unit 1

Introduction to human physiology.

- 1 Cell structure and function
- 2 Blood, Blood cells. coagulation ,blood groups, RH factors their structure importance and Function
3. Digestive system
 - structure and functions
4. Respiratory system
 - structure and functions

Unit -2

1. Circulatory system
 - Structure of heart
 - Blood circulation
 - Functions of blood

2. Excretory system
 - Structure of kidney filtration and urine formation

Unit -3

1. Nervous system
 - Central nervous system
 - Structure and functions of brain
 - Spinal cord
 - Reflex action
2. Endocrinal glands
 - Types of glands
 - Structure and functions

PRACTICAL

1. Study of digestive organs of human being through chart/model
2. Study of human respiratory system through chart/model
3. Study of human heart through chart/model
4. Study the identification of blood group through A.B.O. method
5. Study the identification of blood group through RH factor
6. Study of kidney through chart and model
7. Study of human brain through chart/model
8. Study of endocrinal glands through chart/model

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

Reference Books

References :-

- 1) Dr. Garg P. K. – Biology
- 2) Dutta A. C. – Text book of Botany
- 3) Gupta P. K. – A text book of Cytology, Genetics & Evolution
- 4) Jain V. K. – Fundamentals of Plant Physiology
- 5) Albert F. Hill (1978) – Economic Botany

1K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II +) AS PER NEP 2020 & UGC GUIDELINES
Exit course (After II semester)
SUB: Exit course, Family Resource Management (4 Credits)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Tutorial
				Theory	Tutorial	Total		
2	2	-Seminar/ Project Work/training	50	30	20	100	2.30Hrs	-15 days

OBJECTIVES

This course throws focus on Home management and concept and dimensions of life
This course will enable the students to,
Understand the concept of an adequate standard of living and the importance of planning

Unit-1

- Family characteristic influencing management
Lifestyle, type of family, family size, stages of family life cycle, standard of living, income of family, education of the family member, place of residence.
- Role and responsibilities of a housewife

Unit-2

Factors motivating management
Goals-meaning and types
Values-meaning and types
Standards
Decision Making
Meaning and steps of decision process
Importance of decision
Types of decision

Unit-3

- Management Process
- Planning importance, techniques and types of planning
- Controlling of planning in action
- Evaluation: importance, relationship to goal, types, formal and informal

Tutorial--- Project work/ Presentation, survey/Training- **credit – 1**

Paper pattern and Tutorial system-----

Descriptive-question	1 out of 2	From unit 1	10marks
Descriptive-question	1 out of 2	From unit 2	10 marks
Short- notes	1 out of 2	From unit 3	05 marks
MCQ/Blank/Joint	5 out of 5	From units 1 to 3	05 marks
Practical(3.30-Hrs)	2 out of 2	From Units 1 to 3	20 marks
Total-		From units 1 to 3	50 marks

REFERENCE---

1. Upkaranoni Ni Geeta by Dr kiran Raval and Neha Shah
2. House hold equipment manual by S.V.T College of Home Science/SNDT women university,Mumbai
3. Element of Home science-Dr.Asha parikh
4. Gruh vyvstha avam gruhkala by J.P.Sherry
5. Gruh prabandh by Manju Patani
6. Gruh vayvastha ak kala.-Dr Kiran.A.Raval,Atul prakashan.

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II +) AS PER NEP 2020 & UGC GUIDELINES
Exit course (After II semester)
SUB: Exit course -- Marriage and family relationship (4 Credits)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Tutorial
				Theory	Tutorial	Total		
3	0	1-Seminar/ Project Work/training	50	30	20	100	2.30Hrs	15 days

OBJECTIVES

- This course throws focus on Family management and concept and dimensions of life
- This course will enable the students to,
 - Understand the concept of an adequate standard of living and the importance of adjustment and planning.

Unit : 1

Family

- Functions of family
- Characteristics of family
- Types of family
- Role and relationship within the family.
- Changes in the institution of family in modern India.

Unit: 2

Concept of marriage

- Definition of marriage
- Objectives of marriage
- Types of marriage
- Preferential rules of marriage
- Change in the institution of marriage

Knowledge of an ideal life partner

Engagement

Happy marriage

Achieving adjustment in marriage life

Unit: 3

Special problem of life

- Divorce
- The unmarried person
- The working mother
- Child less marriage
- Old age and their problems.

Tutorial--- Project work/ Presentation, survey/Training- **credit – 1**

