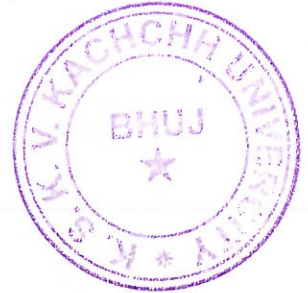


K.S.K.V.KACHCHH UNIVERSITY

BHUJ- KACHCHH

(FAMILY AND COMMUNITY SCIENCES)



HOME SCIENCE

B.A. (C.B.C.S)

Semester-I TO VI

W.E.F- JUN 2016

Chair person

Maheshwari

Dean

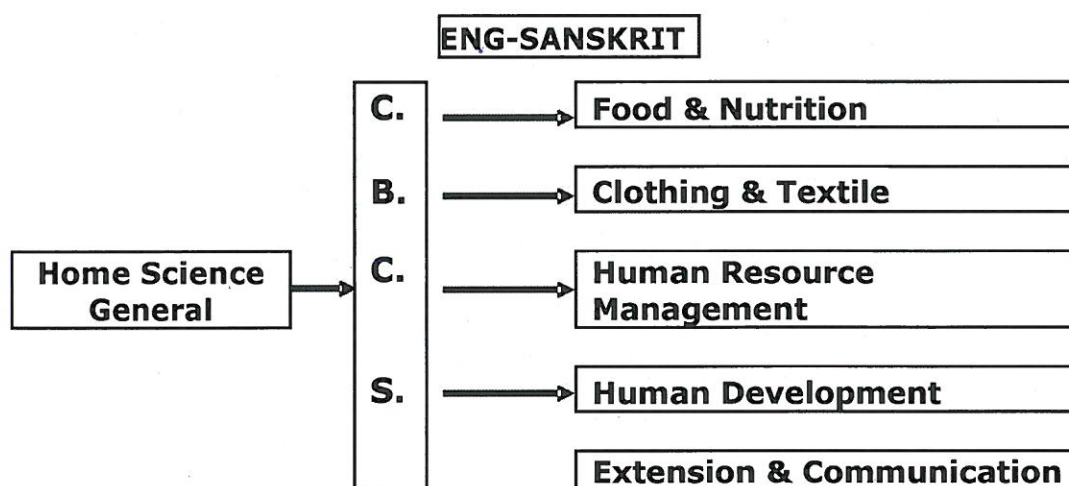
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K.S.K.V.KACHCHH UNIVERSITY
HOME SCIENCE UNDERGRADUATE PROGRAMMES
For GENERAL HOME SCIENCE

(FAMILY AND COMMUNITY SCIENCES)

CURRICULUM AS PER THE CHOICE BASED CREDIT SYSTEM

(Implemented from June 2016)



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 elective 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
PROGRAMME STRUCTURE: (Tentative)



K.S.K.V KACHCHH UNIVERSITY

Faculty of Home Science

(Family & Community Science)

Sem-I - C.B.C.S(2016)

1. Foundation-Environment
2. CCEN101-English- Compulsory
3. CCSN101- Sanskrit- Compulsory
4. CEHM101 Fundamental of Health and Nutrition
5. CEHM102 House Hold Equipments
6. OEHM101 Personal Grooming, Apparel and Textile
7. OEHM102 Basic Science
8. ACHM101 Primary Health and First Aid
9. Extension Activity- NSS/NCC/PTE



K.S.K.V KACHCHH UNIVERSITY
Faculty of Home Science
(Family & Community Science)
Sem-I - C.B.C.S(2016)
COURSE STRUCTURE FOR C.B.C.S. (REVISED)



SEM - I

Sr. No.	Course Type	Name of Course	Credits / Week			Contact Hours
			Theory	Practical	Total	
			L			
1	Core Elective CEHM101	Fundamental of Health and Nutrition	2	1	3	4
2	Core Elective CEHM102	House Hold Equipment	2	1	3	4
3	Open Elective OEHM101	Basic Clothing	2	1	3	4
4	Open Elective OEHM102	Biology	2	1	3	3
5	Allied ACHM101	Primary Health and First aid	3	-	3	3
6	Foundation	Environment	3	-	3	3
7	CCEN101	English	3	-	3	3
8	CCSN101	Sanskrit	3	-	3	3
			20	4	24	27

*Where-C-Core,E-Elective,HM-Home science

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

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

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

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
F.Y.B.A (Semester-I) C.B.C.S
SUB: Fundamental of Health & Nutrition
[Core Paper – 101] CEHM101 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

OBJECTIVES

- This course will enable the Student to
- Understand the importance of health, personal health & community
- Understand the function and role of various nutrient, their requirement and effect of deficiency.
- To develop an ability to improve the nutritional quality of food.

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

-- Macro Nutrition

- Macro Nutrition Carbohydrate, Fat and protein their composition function, importance, source, dietary recommendation deficiency disease.

Unit - 2: Micro nutrients

- Protective & Regulating Nutrients Phosphorus, Calcium, Iron, Iodine, Electrolytes, Sodium, Potassium., their Composition, Classification, Functions, RDA, Deficiency diseases & excess effect.

Unit- 3: Trace elements

- Protective & Regulating Nutrients vitamins, Their Composition, Classification (a) Water soluble (b) fat soluble, Functions, RDA, Deficiency diseases & excess effect
- 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 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 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 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-I) C.S.C.B.S
SUB: House Hold Equipment
[Core Paper – 102] CEHM102 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	NIL	Seminar/ Project Work	30	70	NIL	100	2.15Hrs	NIL

OBJECTIVES

- To develop skills of handling household equipments.
- To understand the Mechanism, Principle under lying the Operation, Use, Care and Storage of Household equipments.
- To get the knowledge about new trend & Modern equipment.

Theory (Course Outline)

Unit - 1 : Introduction to Household Equipments

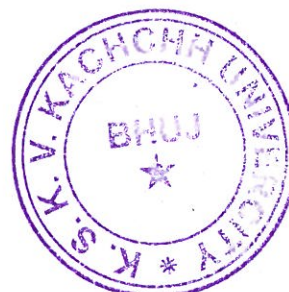
- Definition
- Importance
- Types of Equipments
- Various metal & Non metals used for equipment Aluminum,
- Brass, Copper, Steel, Tin, Plastic, Glass

Unit - 2 : Non Electrical Equipment

- Pressure Cooker
- Dhokliya
- Solar Cooker
- Kitchen Muster
- Various types of Cutter like – Chopper, Peeler Nut Cuter,
- Non Stick Tava, Sandwich Toaster.

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



PRACTICAL

1. Use of non electrical equipment
(i) Presser Cooker (ii) Toaster (iii) Dhokia (iv) Idli Pot (v) Sev Machine
2. 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 Quick
3. Non Stick Tava
4. Greater
5. Chopping Board
6. Chopper
7. Kitchen Master

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1 unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1 to 3 unit	10 marks
Total-		From 1 to 3 unit	70 marks

Reference Books

1. x`gizca/kd ,oa vkarfjd ltCoV & MkW-o`ankflag
2. x`gizca/kd lk/ku O;oLFkk ,oa vkarfjd ltCoV & MkW-csyk HkkxZo
3. u"c P5sz6mgl vm/bf6 V Zldtl d\hzi ;j'ndg
4. u"c P5sz6mgl ultf V)mp g[cf xfc V L)jf.g 5LA,s[xg\$ vdnfjfn



Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-I) C.B.C.S
SUB: Personal Grooming, Apparel and Textile
(Elective course - 101)OEHM101, CREDIT-3

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	330 Hrs

OBJECTIVES To develop the Art of Selecting and stitching children's garments

- To develop the skill in clothing sticking for family
- To help students learn clothing management

Theory

Unit - 1 :

.Importance of clothing and scope of clothing

.Equipments and supplies used for details

- Kinds of swing machine
- Machine parts
- Oiling and cleaning of sewing machine
- Machine Faults and their Remedies

Drafting and making paper pattern

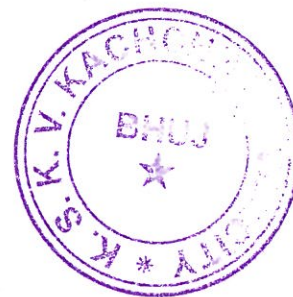
- Pattern making
- Taking body measurements for different type of garments
- Placing and cutting of paper patterns
- cutting

Unit -2 :

Study of children's clothing

- Children's clothing and Health
- Psychological effect of clothing on children
- Care of Children's Clothing
- Physical growth and development
- Desirable features in children's clothing
- Self help garments.

.Sociological and Psychological significance of clothing and their selection.



Study of principles of clothing

- Broad principles of clothing
- Definition of design
- Principles of design
- Proportion, Balance, Rhythm, Emphasis, Harmony

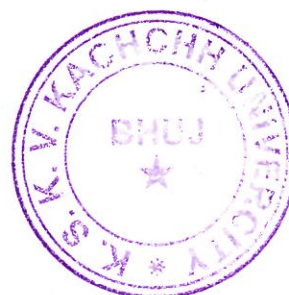
2. Textile & Line in relation to season, occasion, size, figure and complexion.

Unit - 3 :

.Colour in clothings

- Warm and cool colours
- Colour theories
- Combining colours
- Standard colour schemes
- Effect of light on colour

Clothing management



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) Panty (6) Jhabl

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From 1 to 3unit	70 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

Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-I) C.B.C.S
SUB: Biology ,
Elective course-101,OEHM101(3credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3-.30 Hrs

OBJECTIVES

- This course will enable the student 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.

Theory (Course Outline)

Unit 1 History of life

- Origin and evolution of life
- Physio – chemical process of early earth leading to origin of life
 - 1 Oparin theory
 - 2 Miller’s experiment
- Requirement for sustenance of life :
Light, temperature, water, air
- Characteristics of life
Metabolism , reproduction and growth
- Theories of evolution:
 - 1 Lanarckism
 - 2 Darwinism

Unit 2 Plant Morphology

- External and internal structure of monocot seed maize and dicot , bean and their germination stages
- Pollination
 - 1 Definition , Agencies
 - 2 Characters of wind pollinated and insect pollinated flowers
 - 3 Self and Cross Pollination

Unit 3 Biology and Human welfare



- 1 Food : Cereals – wheat ,rice , maize
Pulses - tuer, mung
Vegetables : Root - carrot, radish
Stem - potato, yam
Leaf - spinach, amarathu
Medicinal Plants- Ajwain, Clove,
Tulsi,Zinger,Ardusi

PRACTICAL

1. Study of Oparin theory
2. Study of Miller’s experiment
3. Study of Lamarekism theory
4. Study of Qarwinism theory
5. Study of germination stages in monocot seed maize
6. Study of germination stages in dicot seed bean
7. Study of insect pollinated flowers hibiscus
8. Study of wind pollinates flowers maize
9. To study the economically ueful plants though freb specimen
10. To study the medicinal plants through specimen .



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

Reference Books

1. Text books of Botany – Dutta A.C.
2. A text book of plant physiology – Kochhar P.L.

Syllabus----Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-I) C.B.C.S
SUB: Primary Health and First Aid
Allied-101ACHM101(3 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	-	Seminar/ Project Work	30	70	-	100	2.15Hrs	-

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

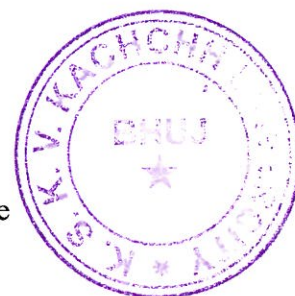
Theory (Course Outline)

Unit - 1 : Health

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

2. Community Health

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



Unit - 2 : First Aid

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

Unit - 3 : 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 1unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t03unit	70 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 shree vaastav
4. First Aid – Rajesh Sharma



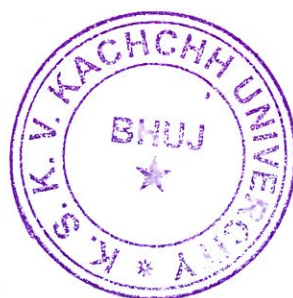
K.S.K.V KACHCHH UNIVERSITY

Faculty of Home Science

(Family & Community Science)

SEM-II - C.S.C.B.S

1.	Personality development(Foundation)
2.	CCEN202 -English—Compulsory
3.	CCSN202 Sanskrit— Compulsory
4.	CEHM203 Principles of Food and Nutrition
5.	CEHM204 Consumer Economics
6.	OEHM203 Laundry Science
7.	OEHM203 Human Physiology
8.	ACHM202 Human Development
9.	Extension Activity-NSS/NCC/PTE



Faculty of Home Science SEM - II

Sr. No.	Course Type	Name of Course	Credits / Week				Contact Hours
			Theory		Practical	Total	
			L	O			
1	Core Elective CEHM203	Principles of food and Nutrition	2	-	1	3	4
2	Core Elective CEHM204	Consumer Education	2		1	3	4
3	Open Elective OEHM203	Laundry Science	2		1	3	4
4	Open Elective OEHM204	Human Physiology	2	-	1	3	4
5	Allied ACHM202	Human Development	3	-	-	3	3
6	Foundation	Personality development	3	-	-	3	3
7	CCEN101	English	3	-	-	3	3
8	CCSN101	Sanskrit	3	-	-	3	3
			20	-	4	24	28

*Where-C-Core,E-Elective,HM-Homescience

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

*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 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) C.S.C.B.S
SUB: PRINCIPALS OF FOODS AND NUTRITION
[Core Paper – 203] CEHM203 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	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 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 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



Syllabus----Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) C.S.C.B.S
SUB: Consumer Economics
[Core course–202]CEHM202 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3-30 Hrs

OBJECTIVES

This course will enable the student

Awareness about consumer

To become aware of the consumers problem in the work

To know and evaluate consumer information sources

To detect adulteration and learn preventive measure

To know various laws to related consumer protection.

(Consumer protection act 1886)

Theory (Course Outline)

Unit - 1: Consumer

- Definition, History
- Types of Consumer
- Rights & Responsibilities of consumer
- Good Buying practice

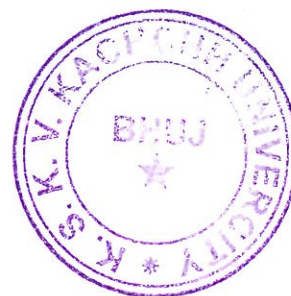
Unit - 2 : consumer education

- Definition of consumer education
- Mode of consumer education
- Objectives & dimensions of consumer education
- Benefit of consumer education

Unit -3 : Consumer protection



- Consumer protection and law
 - Self regulation and awareness
 - Consumer association
 - Government Regulation
- Malpractices, Problems of consumer
- Adulteration in various levels
- Importance of Labels, Brands
- Food safety and standards and codex
- Various laws of commodities



PRACTICAL

- Consumer awareness practices (6)
- Prepare questionnaire for Consumer awareness practices
- Survey regarding commodities (4)
- Identification of food adulteration (6)
- Survey about consumer awareness in rural consumer (Meeting with 5 rural consumer)
- Survey about consumer awareness in urban consumer (Meeting with 5 urban consumer)
- Study of various products labels their details and logos. (- 10)
- Survey about consumer awareness about standard marks and logos

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

Reference Books

- 1-Consumer for Home maker – By Indu Grover, Agrotech Publication Academy, Udaipur
 - 2-Consumer awareness and practices-Dr.Shashikala.J.Maheshwaari.
 - 3-Consumer education for all – By Anita Kumar, Sanskar Publication, Pune
 - 4-Jagruk upbhogta avm Mahila kanuni adhikar. Dr.Shashikala.J.Maheshwaari.
- Abhayprakashan.Kanpur

Syllabus----Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) C.B.C.S
SUB: Laundry Science
[Open Elective Paper – 203]OEHM203(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

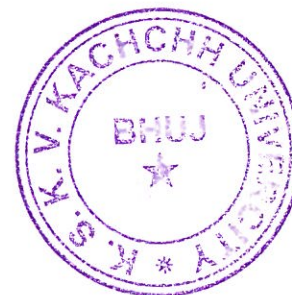
OBJECTIVES

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

Theory (Course Outline)

Unit - 1 :

- 1.Importance of Laundering
- 2.Household Laundry
 - Application of Friction
 - Application of light pressure
 - Application of principle of suction
 - Washing Machine
 - Finishing
- 3.Laundry Equipment.



Unit - 2 : Washing and Finishing of Fabric

- 1.Cotton – Preparation, Steeping, Cleaning, Boiling, Rinsing, Starching and Bluing, Drying, Finishing
- 2.Silk – Preparation, Steeping, Cleaning, Starching, Drying
- 3.Wool – Preparation, Steeping, Washing, Drying
- 4.Synthetic Washing.
- 5.Blueing and Starching of Clothes

Unit - 4 :

- 1.Soap
 - Soap types
 - Bar Soap
 - Soap Solution
 - Flakes
 - Jelly
 - Powder
 - Solvent Soap

- Soap Process
 - o Hot Process
 - o Cold Process
- Soap unification
- Other cleansing Agents

2. Dry Cleaning

3. Laundry Reagents and Bleaches

- Oxidizing Agents
- Reducing Agents



PRACTICAL

Stain removals

Blood, Tea, Coffee, Ink, Lipstick, Mud, Nail Polish, Perfume

Fabric Painting

Sun Suit/ Party wear

Knitting

(i) Two Needle (ii) Crochet – Small mat

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 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

Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) C.B.C.S
SUB: Human physiology
[Open Elective Paper –204]OEHM204(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	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. Digestive system
 - structure and functions
2. 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



PRACTICALS

- 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 to study the identification of blood group through A.B.O. method
- 5 to 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 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

Reference Books

References :-

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

Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-II) C.B.C.S
SUB: Human Development
(Allied-202) ACHM202(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	NIL	1- Seminar/ Project Work	30	70	NIL	100	2.15Hrs	NIL

OBJECTIVES

- To introduce the student to the field of development
- To sensitize the student to understand the development in child, its concepts, scope & objectives.
- Understand the process of growth and development of early childhood.

Theory (Course Outline)

Unit - 1

Growth & Development
 Crying Babies
 Sleeping pattern
 Toilet Training
 The Child and his Clothes

Unit -2

1. Some common behavior problems
- Discipline - Destructiveness - Telling lies - Fear - Thumb Sucking
 - Nail Biting - Bed Wetting- Perverted Appetite
2. Some Special Problems
- The Premature Baby - Twins - Separated Parents
 - The Working Mother - The Fatherless Child
 - The Handicapped Child - The Young Child at School

Unit - 3: Mental Health

- Mental Health – Definition-History & Development
- Role of home in establishing sound, Mental Health
- Role of School in establishing sound, Mental Health
- Characteristics of satisfactory adjustment
- Adjustment problems of childhood & Adolescence



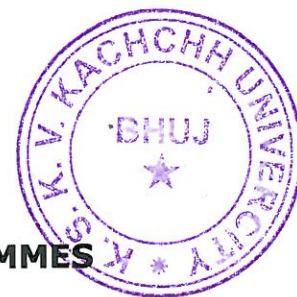
Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t03unit	70 marks

Reference Books

1. Who (1978) A Growth Chart for informational use in Maternal & Child Health care. Geneva
2. Shosh, S.(1992) The Feeding & Care of Infants & Young Children, VHAI, 6th ed New Delhi
3. Infant & Child Care for the Indian Mother by Dr. Smbhash C. Arya.
4. Babies & Young Children
5. Baby & Child Care by Benjamin Spock Published by Pockets Books, New York
6. The Baby Book by Dr. David Harvey Marshall Cavenlish Hondon & New York 1975.
7. Book of Child care by Dr.High Jocly Spher Books Ltd. London 1975
8. Child Growth & Development by Elizabeth B.Hurlock
9. Abnormal Psychology & Modern life by J.C.Coleman
10. The Dynamics of Personal Adjustment – Lenner & Kube





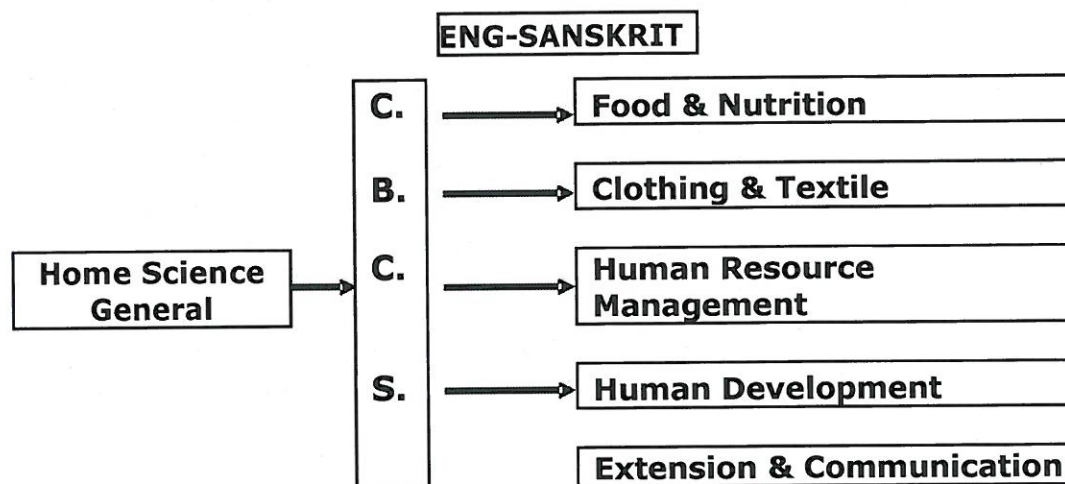
K.S.K.V.KACHCHH UNIVERSITY

**HOME SCIENCE UNDERGRADUATE PROGRAMMES
For GENERAL HOME SCIENCE**

(FAMILY AND COMMUNITY SCIENCES)

CURRICULUM AS PER THE CHOICE BASED CREDIT SYSTEM

(Implemented from June 2016)



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 elective 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

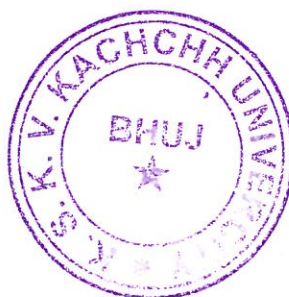
PROGRAMME STRUCTURE:

(Tentative)



K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-III) C.B.C.S

1. CCEN301 Core compulsory English
2. CEHM305 Core Elective-305 Family Meal Management
3. CEHM306 Core Elective -306 Introduction to Resource Management
4. CEHM307 Clothing and Indian Embroideries
5. OEHM305 Open Elective-305 Enterprise Management
6. OEHM306 Open Elective-306 Basic Chemistry
7. ACHM303 Allied Course -303 Marriage and Family Relationship



Faculty of Home Science



SEM - III

Sr. No.	Course Type	Name of Course	Credits / Week			Contact Hours
			Theory	Practical	Total	
			L			
1	Core Elective CEHM305	Family Meal Management	2	1	3	4
2	Core Elective CEHM306	Introduction to Resource Management	3	-	3	4
3	Core Elective CEHM307	Clothing and Indian Embroideries	2	1	3	4
4	Open Elective OEHM305	Enterprise Management	2	1	3	4
5	Open Elective OEHM306	Basic Chemistry	2	1	3	3
6	Allied AEHM303	Marriage and Family Relationship	3	-	3	3
7	Foundation	ICT	3	-	3	3
8	CCEN301 Comp	English	3	-	3	3
			20	4	24	28

Where-C-Core,E-Elective, HM-Homescience

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

* 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 16



K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
S.Y.B.A (Semester-III) C.B.C.S
SUB: FAMILY MEAL MANEGEMENT
[Core Paper – 305]CEHM305 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

OBJECTIVES

- This course throws focus on dietary management and concept and dimensions of health
- This course will enable the students to,
 - Understand the concept of an adequate diet and the importance of meal planning.
 - Know the factors affecting the nutritional needs during the life cycle and RDA for various Age groups.
 - Gain knowledge about dietary management in specific conditions.

COURSE CONTENT THEORY

UNIT – I

- Meal planning
- Importance of meal planning/ Importance of balanced diet
- Importance of RDA/RDI and food groups
- Factors those influence the meal planning
- Point to be consider while meal planning
- Meal patterns and number of servings
 - calories requirement & Body energy management for a day
- Nutrition for infant
- Growth and development
 - Infant feeding schedule, Breast feeding, Bottle feeding, Weaning period/food, Supplementary food
- Nutrition for pre-school children
- Growth and development ,Nutritional requirements
- Nutrition related problems such as PEM, dental carries, anemia, obesity
- Nutrition for school going children
- Growth and development
- Nutritional requirements
- Meal planning for school child and planning for packed lunch.
- Food choice and eating habits
- Importance of balanced diet

UNIT – II

- Meal planning and Nutrition for adolescent boys and girls.
- Growth and development
- Nutritional requirements
- Meal planning for nutritional problems such as obesity, eating disorders, anemia, under nutrition
- Meal planning for sedentary/moderate/heavy workers

UNIT-III-Meal planning and Nutrition for some special physiological and physical needs.

---Nutrition for Pregnancy, Lactation, Menopause

- Nutrition for industrial workers, athletes, Meal composition and effects of tea, coffee and alcohol on athletic performance.

- Nutrition during old age - Physical changes, Nutritional needs, Nutritional problems such as osteoporosis, obesity, neurological dysfunctions, anemia, malnutrition, constipation

PRACTICALS---

1. Calorie requirement & Body energy management for a day

2- Calculation of nutrients present in different foods

Planning, preparing and calculating whole day's meal of-

3-Meal planning for infant including weaning food

4-Meal planning for infant including supplementary food

5- Meal planning for Pre-school children (1 to 3) years

6-Meal planning for Pre-school children (3 to 6) years

7- Meal planning for School going children (6 to 9 years)

8- Meal planning for School going children (10 to 12 years)

9- Meal planning for Adolescent boy

10--Meal planning for Adolescent boy

11. Meal planning for pregnant woman

12. Meal planning for lactating mother

13. Meal planning for old age man and woman

14. Meal planning for Athlete

15. Meal planning for sedentary/moderate/heavy worker



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

MARKING SCHEME FOR PRACTICAL:- Selection of dish 5 marks Preparation 5 marks Planning 5 marks Viva 5 marks Calculation 5 marks Journal 5 marks Total 30 marks

REFERENCES

1 Mudambi Sumati R. and Rajagopal M.V. (1990) Fundamentals of Foods and Nutrition, New Delhi : Wiley, Eastern Ltd.

2 Raheena M. Begum (1989) A text book of Foods Nutrition and Dietetics, New Delhi:Wiley Eastern Ltd. 3

Srilakshmi B. (1990) Dietetics, New age international (P) Ltd. ,Wiely, Eastern Ltd.

4 Gopalan C.,Ramasastri B. and Balasubramanian S. (1993) Nutritive value of Indian foods,National Institute of Nutrition, Indian Council of Medical Research

5 Dr. Vrinda Singh, Meal Planning (Hindi version)

6. Dr.Swaminathan,Ahar avm Poshan(1990)Hindi

Syllabus----Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-III) C.B.C.S
SUB: Introduction to Resource Management
[Core Paper – 306]CEHM306(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	NIL	Seminar/ Project Work	30	70	30	100	2.15Hrs	NIL

OBJECTIVES

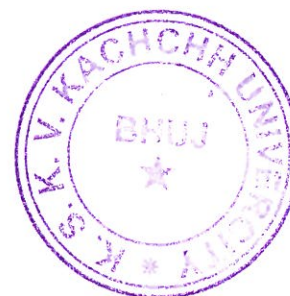
This course throws focus on Home management and concept and dimensions of life
 - This course will enable the students to,
 Understand the concept of an adequate standard of living and the importance of planning.

Unit-1

- Family characteristic influencing management
 Lifestyle, type of family, family size, stages of family life cycle, standard of living, income of the 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

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t03unit	70 marks

REFERANCE-

Gruh vayvastha ak kala.-Dr Kiran.A.Raval,Atul prakashan.

Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-III) C.S.C.B.S
SUB: Clothing and Indian Embroideries
[Core Elective-307]CEHM307 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Unit- 1

Introduction to clothing

Meaning and Significance of the Subject of clothing.

Significance of clothing.

Co-brief Historical Development in india and in Westem Countries.

Khadi-Evolution, National and Economic Significance.

Handloom-History. Role in M...

PRACTICALS

Making Sample of

- 1.Kashmiri 2.Pholkari3. Lucknou
- 4.Chikankari, 5.Kutch,
- 6.Gold and Silver7. Dharwadi,
- 8.Mirrorwork,9. Patch Work.

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

Books for Reference:

10. "Household textile and Laundry work" – Durga Deulkar
11. Text books of Clothing & Textile – Dr. Sushma Gupta, Niru Garg
12. Vastra Shilp Vignan – Vimala Sharma
13. Vehvaric Vignan Key Mul Siddnant – G.P.Sherry
14. Vastra Vignan Evm Parichan – Pramila Varma
15. Sivan Margdurshika – Nirmala Mistri
16. Bharat Margdurshik – Nirmala Mistri
17. Basic Clothing and Textile – Amita Patel, Bhanu Patel
18. Fundamentals of Textile and it's care – Durga Deulkar
19. तन्तु एवं वस्त्र विज्ञान-डॉ. मंजु पाटनी/ रजनी अग्रवाल
20. अपेरल डिजाइनिंग-डॉ. मंजु पाटनी
21. वस्त्र विज्ञान एवं परीघान परिचय-रजनी अग्रवाल / संजुला गुप्ता
22. वस्त्र विज्ञान परीघान-डॉ. मंजु पाटनी
23. परीघान निर्माण का परिचय-रजनी अग्रवाल / अर्चना जैन



Syllabus---Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-III) C.B.C.S
SUB: ENTREPRISE MANEGEMENT
[OPEN ELECTIVE –305] OEHM305 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

OBJECTIVES— this is an introductory course on foundation of Entrepreneurship. It deals with elements and principles of scope and qualities context of regional, traditional and contemporary art and industry.

- To understand the elements of marketing
 - To promote group work for managing resources 3. To develop skill in creating new enterprise
- Theory course--

UNIT-1

- Entrepreneurship
- Introduction and development
- Concept and scope
- Definitions and characteristics
- Need for entrepreneurship
- Reference to domestic and global market

UNIT-2

- Entrepreneur
- Definition, relative words their meaning Manager Technocrat Self employment and Intrapreneurship
- Qualities of entrepreneur
- Types and forms of enterprises
- Factors contributing to the --Entrepreneurship development

UNIT-3

- Business correousponds and personality development
- Communication skill
 - Internet and E-commerce
 - Industrial policy
 - SSI and its promotion assistance/services.

PRACTICALS: ---

- 1-Know common business word
- 2-prepare own biodata' resume format.
3. Survey and study any three enterprise
4. Prepare your e-mail address.
- 5-Know your customer (KYC) Business identity of its clients)documents
6. Project planning
7. Project cost.-fixed capital and working capital
- 8-Means of financing the project cost.



8., Cost estimation

9-Project report

10. SWOT-analysis of any enterprise.

---- Plan your SSI (3)

11-Tution class/Play house

12. Best from west product/Gift wrapping/ flower arrangement-

13. Production of snacks/Tiffin service

14- Opening your beauty parlor.

(Collect samples of locally available flowers, leaves, trees, birds, grass, butterflies, flowerbeds, landscape, cards, sun rise and set etc.)

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

REFERANCE books---

Entrepreneurship development

Elements of Entrepreneurship development –Dr. V.D.Parmar, Jamanadas & company.

Fundamental of Entrepreneurship development –R.C.Agarval

Entrepreneurship development –G,H,Board

Development of woman Entrepreneurship development by C.S.Swarajyala Kshimi

Entrepreneurship development –D.R.Patel

Industrial sociology by A.G.Shah andJ.K.Dave,ANADA



Syllabus----Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-III) C.B.C.S
SUB: Basic chemistry
[OPEN ELECTIVE Paper – 306] OEHM306 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Unit:1

- Explanation of element mixtures and compound structures of atoms (only Rutherford atomic model)
- Physical and chemical changes, types of chemical change, Types of chemical reactions.

Unit:2

- Acid : Definition, strength, properties, useful acid.
Base: Definition, strong and weak base, properties, useful base.
PH scale Solution-types, Methods of preparation

Unit:3

- Introduction to Organic Chemistry, sources of Organic Chemistry, Fractional distillation of petroleum, importance of Organic Chemistry
- Fertilizers : Necessary elements for nutrition of plants, symptoms of their deficiency, nitrogenous, phosphate and potash fertilizers.
PRACTICAL :
 1. Acid and base titration
 2. Ph of different compounds
 3. Organic Qualitative analysis of compounds : Benzoic acid, Salicylic acid, urea, glucose, naphthalene, acetic acid, aniline



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1 unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1 to 3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1 to 3 unit	30 marks
Total-		From 1 to 3 unit	70 marks

References :

1. 'Rasayanshastra' – A K Kazi, Atul Prakashan, Ahmedabad
2. 'Food Science' – Dr. Uma Patel
3. 'Jiv Rasayan' – Jyoti Pardhi, Gujarat University Granth Nirman Board
4. 'Jiv Rasayan' – Dr. Jagdishchandra Trivedi, Gujarat University Granth Nirman Board



Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
F.Y.B.A (Semester-III) C.S.C.B.S
SUB: Marriage and family relationship
[Allied course-303]ACHM303 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	70	-	100	2.15Hrs	3.30 Hrs

Unit :1

Family

- Functions of family
- Characteristics of family
- Types of family) 1 (Joint family)2 (Nuclear family
- Role and relationship within the family.
- Changes in the institution of family in modern India.

Unit: 2

1. Concept of marriage
 - Definition of marriage
 - Objectives of marriage
 - Types of marriage.
 - Preferential rules of marriage
 - Change in the institution of marriage.
2. Knowledge of and ideal life partner.
3. Engagement
4. Happy marriage
5. 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.



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t03unit	70 marks

Books for Reference:

- (1) स्त्रीओ अने समाज-चंद्रिका रावल शैलजा धुव /
- (2) 21 मी सदीमां महिलाओनुं स्थान अने भूमिका-रमेश मडवाणा
- (3) महिला विवाह, दहेज एवं दाम्पत्य समस्याएँ-प्रियंका गर्ग
- (4) सामुदायिक स्वास्थ्य एवं परिवार कल्याण-डॉ. आर. एल.शर्मा
- (5) मानवाधिकार एवं भारत का संविधान-राजेन्द्र प्रसाद सुन्दरिया
- (6) लज्ज, कुटुंब अने बाणकल्याण-प्रावाधेला .એસ .એ .ડૉ .
- (7) भारतीय समाज एवं सामाजिक समस्या- प्रो. जी. के.दुबे / दी. के. अग्रवाल
- (8) जीवनचक्र एवं वृद्धावस्था- डॉ अलका डेविड



Faculty of Home Science
(Family & Community Science)
SEM- IVth - C.B.C.S (2016)



1.CCEN401 English
2.CEHM408 Core Elective -408 Community Nutrition and Food Crafts
3.CEHM409Core Elective -409 Family Resource Management
4.CEHM410 Core Elective -410 Family Clothing
5.OEHM407 Open Elective-407 Survey and Basic Research Methodology
6.OEHM408 Open Elective-408 Applied Chemistry
(ACHM404) Allied Course -404 Family Human Rights & Law

Faculty of Home Science



SEM - IV

Sr. No.	Course Type	Name of Course	Credits / Week			Contact Hours
			Theory	Practical	Total	
			L			
1	Core Elective CEHM-308	Community Nutrition and Food Crafts	2	1	3	4
2	Core Elective CEHM-309	Family Resource Management	3	-	3	4
3	Core Elective CEHM-310	Family Clothing	2	1	3	4
4	Open Elective OEHM-307	Survey and Basic Research Methodology	2	1	3	4
5	Open Elective OEHM-308	Applied Chemistry	2	1	3	3
6	Allied AEHM-304	Family, Human Rights & Law	3	-	3	3
7	Foundation	ICT	3	-	3	3
8	Comp	English	3	-	3	3
			20	4	24	28

*Where-C-Core,E-Elective,HM-Homescience

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

*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 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Community Nutrition and Food Craft
[Core Paper – 408]CEHM-408(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

This course builds upon the Fundamentals of Meal Management and provides further information regarding meal planning according to various age groups, activities, festivals etc. as well as information regarding various nutritional deficiency diseases, nutritional assessment and dietary treatment in various diseases.

Objectives:-This course will enable the students to:

Understand basic concept of meal management, meal planning according various age groups, activities, festivals etc.

Get familiar with various nutritional deficiency diseases and dietary treatment it them.

Get familiar with meaning and various methods of nutritional Assessment.

Unit – 1

-----**community Nutrition**

- Definition, meaning and importance of community Nutrition
- Various factors affecting community nutrition. nutritional requirement factors like socio-cultural, religious, geographic, economics
- Availability of time, material and resources physical & mental activities, food faddism and faulty food habit
- special nutritional conditions / problem in India

UNIT-2

-----Nutritional Assessment

- Aim, Concept,Importance and Function
- Methods of Nutritional Assessment
- Types, Factors influences Nutritional status
- Nutritional programs working in India
- International programs to combating malnutrition

Unit-3

----- FOOD CRAFT

- Food additives,
- Menu planning for festivals like Diwali, Uttarayan, Holi
- Planning for some dishes like Punjabi, South, Indian, Chinese, Mexican dishes.



- Basic meal patterns and number of servings: According to meal timing V/z – Breakfast, lunch, snacks, Dinner.
- , Food Presentation Serving-plating, Garnishing, Trays
- , Food Presentation – Balance, colors, shapes, Textures, Flavors Portion Size, Temperature etc.

PRACTICALS—

- 1—study of community nutritional problems in urban area.
- 2—study of community nutritional problems in rural area
- 3—comparative study in rural/urban area.
- 4—study of community nutritional problems in low income group
- 5 -study of community nutritional problems in high income group.
- 6.prepare teaching aids for nutrition education
- 7-Study of different food additives and their activity and effects.
- 8-Planning menu/dishes for different festivals
- 9-Planning menu/dishes for different regions of india
- 10--Planning menu/dishes for different Parties
- 11-prepare five balahar.



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

References:-

1. Dr. M. Swaminathan, “Human Nutrition and Diet”, The Bangalore Publisher, New Delhi.
- 1) R. Rajalakshmai, “Applied Nutrition”, Oxford, B. H. Publishing Co. Delhi.
- 2) Shubhangi Joshi, “Nutrition and Dietetics”, Tata McGraw- Hill Publishing Company Ltd., New Delhi.
- 3) Dr. Swaminathan, “Handbook of food and Nutrition”, The Bangalore Publisher, New Delhi.
- 4) Shiva prakashan- Handbook of food and Nutrition
- 5) S. R. Mudambianal M. V. Rajgopal, “Fundamental of food, Nutrition and Diet Therapy”, Fifth adi. New Age International Limited, Publishers, Delhi.
- 6) Samudayik swasthay avm parivar kaiyan.DR.R.L.Sharma..
- 7) Sohi Darshan, “A Textbook of Nutrition”, 2nd Edi. (2009) S. Vikas & Comp., Jalandhar.

Syllabus----Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Family Resource Management

[Core Paper – 409]CEHM-409 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	-	Seminar/ Project Work	30	70	-	100	2.15Hrs	-

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 : Money Management

- Money as a resource of Family
- Sources of income to family
- Methods of Money Management
- Budget
- Saving & investment

Unit 2 : Time & Energy Management .

- Definition
- Importance
- Important terminology
- Methods



Unit 3 : Work Simplification

- Importance of Work Simplification
- Importance & wise use of leisure time
- Methods of Work Simplification
- Pathway chart, process chart & micro motion chart

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t03unit	70 marks

REFERANCE---Gruh vayvastha ak kala.-Dr Kiran.A.Raval,Atul prakashan.

Syllabus---Effective from June 16

K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Family clothing
[Core Elective- 410]CEHM-41O (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Unit- 1 Selection of fabrics for clothing.

(1)According to age.

Selection of clothing for Children

Selection of Mother's clothing

Selection of Men's and boy's clothing

Selection of old family Members clothing

- According to Climate.

- According to Occupation.

- According to Occasion.

- According to figure.

- According to Fashion

- According to Personality

Importance of clothing in Development of Personality

Factors Influencing the Selection of clothing.

Unit-2

1.Readymade Garments & Home Made Garments

2. Selection of Special Household Clothes.

Bed-Sheets, Pillow Cases, Table Cloth, Bed Covers,

Upholstery, Table Napkin, Towles, Curtains & Draperies, Rugs & Carpet, Blanket.

Unit-3

1.Study of Traditional textiles of india.

- Dacca muslin

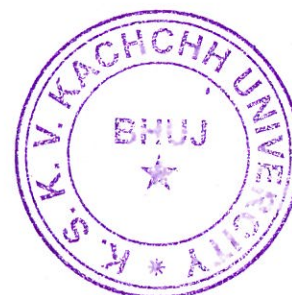
- Chanderi

- Baluchar

- Brocade

- Paithani

- Patola



- Bandhej
- 2. Traditional dance Costumes of india.
- Marriage Costumes of Different States.
- Kuchchi Costumes

PRACTICALS

(Children Clothing)

- (1)Umbrella frock
- (2)Night Dress
- (3)Boys Shirt
- (4)Boys Half pant

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1 unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1 to 3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1 to 3 unit	30 marks
Total-		From 1 to 3 unit	70 marks

Books for Reference:

- (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
- (10)तन्तु एवं वस्त्र विज्ञान-डॉ. मंजु पाटनी/ रजनी अग्रवाल
- (11)अपेरल डिजाइनिंग-डॉ. मंजु पाटनी
- (12)वस्त्र विज्ञान एवं परीघान परिचय-रजनी अग्रवाल / संजुला गुप्ता
- (13)वस्त्र विज्ञान परीघान-डॉ. मंजु पाटनी
- (14)परीघान निर्माण का परिचय-रजनी अग्रवाल / अर्चना जैन



Syllabus----Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Survey and Basic Research Methodology
[Open Elective Paper – 407] OEHM-407 (3 Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

The Objective of this course

- It will enable the importance and choice of method of survey.
- to pay attention to the most important dimension of Research i.e. Research Methodology.
- It will enable the Researchers to develop the most appropriate methodology for their Research Studies.
- The mission of the course is to impart research skills to the beginners and help improve the quality of research by the existing researchers.

UNIT-1

----- Introduction to social/community research

- Definition, meaning, char, steps and element of scientific research method.
- Purpose, scope, importance and logic of research.
- Quantitative and qualitative research method.
- Case study, comparative research method
- Pure, applied/practical research, their relation.

UNIT-2

-----Introduction to Survey

- Introduction, Definition, concept, importance, function
- Types of survey.
- Methods of survey.
- Data collection and Report writing

UNIT-3

-----Introduction to statistics

- Data collection, distribution and analysis.
- Percentage, Ratio and proportion
- Averages or measures of central tendency.
- Mean, mode, median and frequency
- Basic diagrams and graphs.



PRACTICALS-

- 1-Study of NFHS survey and prepare report.
- 2-Data collection, distribution and analysis.
- 3 -Percentage, Ratio and proportion

- 4 -Averages or measures of central tendency.
- 5 -Mean mode, median and frequency
- 6 -Diagrams and graphs.
- 7 -Prepare questionnaire of nutritional survey
- 8- Assessment of nutrition survey.
- 9 -Population counting
- 10 -Health and hygiene survey
- 11 - Diet survey
- 12 - Clinical survey
- 13- Anthropometric survey
- 14 -Prepare questionnaire of consumer awareness survey



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

References----

1. Research methodology-DR.Gajendra.B.Sukla and Dr.R.K.Nayak
2. Statically analysis and Research methodology-dr. Kothari.
3. Operation and Research theory, application and methodology-J.K.Sharma.Mcmillan
4. Introduction to social Research –ANADA
5. An Introduction to social Research –John.T. Doby
6. Nutritional survey and assecement-chepter-15(Ahar avm poshan)DR.Swaminathan

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Applied chemistry
[Open elective Paper – 408] OEHM-408 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Unit:1

- Colloids : Difference from true solution, colloid and suspension, colloidal state
- Emulsion : Types of emulsion, properties, types of food emulsion
- Gelatin : Characteristics of gel, types of gel, food gel
- Fuels : Types of fuels, proper combustion of gaseous fuels, composition and uses of LPG, coal gas, producer gas, water gas and Biogas

Unit:2

- Classification of Organic Compounds with examples.
- Insects advantages and disadvantages, wastage of stored food, grain due to rodents, insecticides – classification, D.P.T. B.H.C. prevention from insects, proper care in use of insecticides

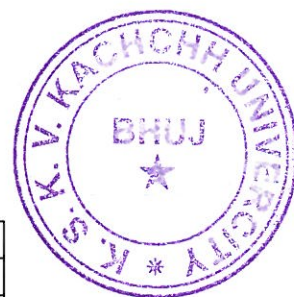
Unit:3

- Introduction to Inorganic Chemistry, useful inorganic compounds
- Water : Drinking water impurities in water and their effects on health, Hard water and its disadvantages, Method of removing hardness of water.

PRACTICAL

- 1) Inorganic Qualitative analysis of compounds containing the following ions :
 . Cat ions : Cu^{++} , Fe^{++} , Zn^{++} , Ca^{++} , Mg^{++} , Na^{++}
 An ions : Cl^- , CO_3^- , SO_4^- , NO_3^-
- 2) Prepare a food emulsion
- 3) Prepare food gelation





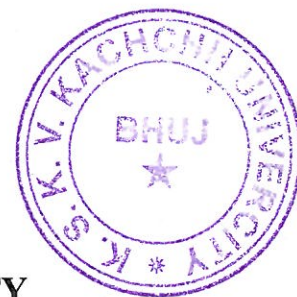
Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1unit	10marks
Descriptive-question	1 out of 2	From 2 unit	10 marks
Short- notes	2 out of 4	From 3 unit	10 marks
MCQ/Blank	10 out of 10	From 1to3 unit	10 marks
Practical(3.30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 t03unit	70 marks

References :

5. 'Rasayanshastra' – A K Kazi, Atul Prakashan, Ahmedabad
6. 'Food Science' – Dr. Uma Patel
7. 'Jiv Rasayan' – Jyoti Pardhi, Gujarat University Granth Nirman Board
8. 'Jiv Rasayan' – Dr. Jagdishchandra Trivedi, Gujarat University Granth Nirman Board

Syllabus---Effective from June 16



K.S.K.V. KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
S.Y.B.A (Semester-IV) C.B.C.S
SUB: Family- Human rights
[Allied course-4]ACHM-O4 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	-	Seminar/ Project Work	30	70	-	100	2.15Hrs	-

Unit:-1

Family crisis
 extramarital relations
 widowhood
 separation and divorce
 Two roles of women
 generation gap
 the aged
 money matters

Unit: 2

Mechanisms for resolution of family crisis
 adjustment to new values
 Change-over of responsibility
 planning for the future
 family counseling services
 legal remedies

Unit: 3

1. Human rights in India
 Human rights violation in India
 Environmental issues and human rights
 Exploitation of children and human rights
2. Social legislation and children
 health status of children
 educational status of children
 child labour and status of children

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From 1 unit	20marks
Descriptive-question	1 out of 2	From 2 unit	20 marks
Short- notes	2 out of 4	From 3 unit	20 marks
MCQ/Blank	10 out of 10	From 1 to 3 unit	10 marks
Total-		From 1 to 3 unit	70 marks

Books for Reference:

- (1) स्त्रीओ अने समाज-यंत्रिका रावल शैलजा ध्रुव
- (2) 21 वी सदीमां महिलाओनुं स्थान अने भूमिका-रमेश मकवाणा
- (3) महिला विवाह, दहेज एवं दाम्पत्य समस्याएँ-प्रियंका गर्ग
- (4) सामुदायिक स्वास्थ्य एवं परिवार कल्याण-डॉ. आर. एल.शर्मा
- (5) मानवाधिकार एवं भारत का संविधान-राजेन्द्र प्रसाद सुन्दरिया
- (6) लज्ज, कुटुंब अने बाणकल्याण-प्रावाधेला .
- (7) भारतीय समाज एवं सामाजिक समस्या- प्रो. जी. के.दुबे / दी. के. अग्रवाल
- (8) जीवनचक्र एवं वृद्धावस्था- डॉ अलका डेविड





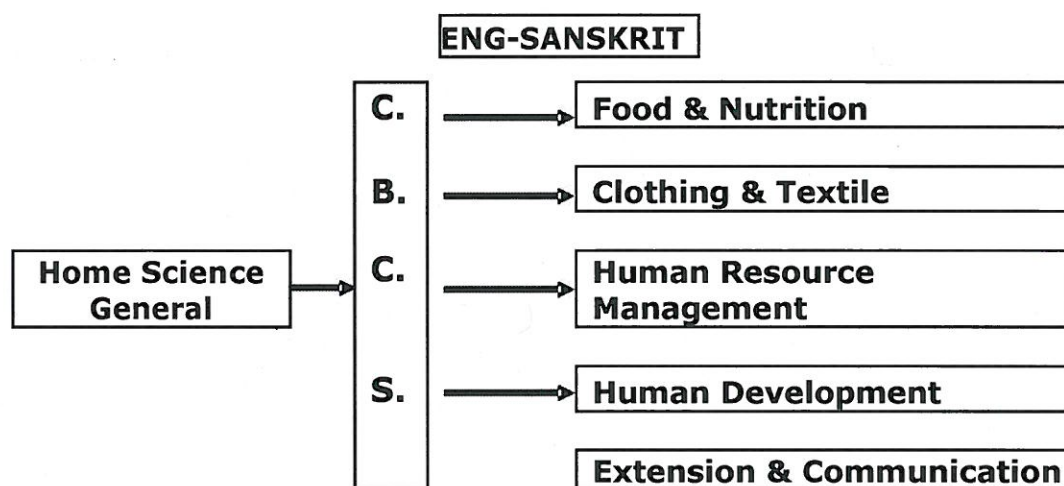
K.S.K.V.KACHCHH UNIVERSITY

HOME SCIENCE UNDERGRADUATE PROGRAMMES For GENERAL HOME SCIENCE

(FAMILY AND COMMUNITY SCIENCES)

CURRICULUM AS PER THE CHOICE BASED CREDIT SYSTEM

(Implemented from June 2016)



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 fie

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 elective 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.

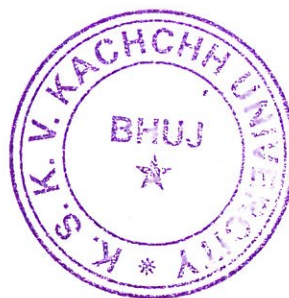
To enable the students to acquire the knowledge and competence to practice Home Science in relevant setting.

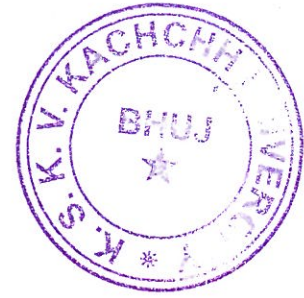
PROGRAMME DURATION:

Six Semesters

PROGRAMME STRUCTURE:

(Tentative





K.S.K.V KACHCHH UNIVERSITY

Faculty of Home Science

(Family & Community Science)

SEM-Vth C.B.C.S (2016)

Course and code number-

CCEN-501--Core Compulsory-501- English

CEHM-511--Core Elective -511, Food Preservation-1

CEHM-512--Core Elective -512, Diet Therapy – 1

CEHM-513--Core Elective -513, Housing Furnishing-1

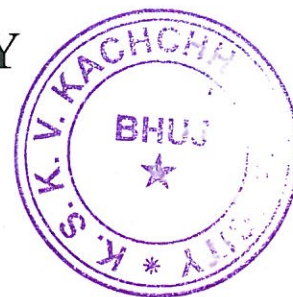
CEHM-514--Core Elective -514, Textile Science -1

CEHM-515-Core Elective -515, Home Science Education-1

(CEHM-516)--Core Elective -516 Family Health -1

K.S.K.V KACHCHH UNIVERSITY

B.A. HOME SCIENCE PROGRAMME COURSE STRUCTURE FOR C.B.C.S. SEMESTER - V



Sr. No.	CourseType & Code.No	Name of Course	Credits / Week			Contact Hours T+P
			Theory	Practical	Total	
1	CEHM511	Food preservation-1	2	1	3	4
2	CEHM512	Diet Therapy-1	2	1	3	4
3	CEHM513	Housing and Furnishing-1	2	1	3	4
4	CEHM514	Textile Science-1	2	1	3	4
5	CEHM515	Extension Education-1	3		3	3
6	CEHM516	Family Health-1	3	-	3	3
7	CEEN501	English	3	-	3	3
			17	4	21	25

*Where-C-Core,E-Elective,HM-Homescience

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

*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 16



KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
T.Y.B.A (Semester-V) C.B.C.S
SUB: FOOD PRESERVATION-1 [Core elective Paper – 511]
CEHM511(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15 Hrs	3.30 Hrs

Objectives—this course will enable the students to

- Understand the special characteristics of food industry and establishment.
- Think of starts the foodservice and catering.
- Get knowledge of spoilage, waste management.
- Get knowledge about merits and demerit of food industry

Unit—1

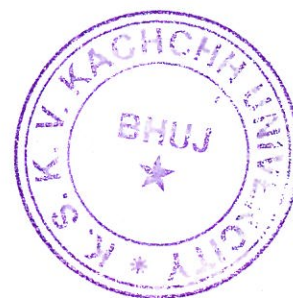
- Food preservation and Food industry
- meaning, history, classification and importance
- Indian food industry/development
- Elements for starts of food industries
- Equipment, vessels for food industry.

Unit—2

- food spoilage
- Food contamination
- food poisoning
- Definition, types, nature,
- Agent causing food spoilage, food bourn illness
- Insect-Pest, pesticides their application and precautions.

Unit—3

- Food safety, quqlity control and consumer protection.
- Adulteration-definition, stages, causes
- Types of common adulterations
- Health and adulteration, household and chemical test for common
- Adulterant found in foods
- Food sanitation and hygiene
- Quality standards and codex.
- Personal hygiene and food hygienic
- Packaging material for processed foods and techniques



Practical:-

1. Visit to food industry and discuss.
2. List out equipment commonly necessary for food industry.
3. Plan a project for food industry at household level.
4. Survey of food standards (any 10 food products).
5. Microscopy observation of M.O presents in fresh, stale and packed food.
6. Analysis moisture content of perishable, nonperishable foods by drying.
7. Observation of common adulterants found in foods.
8. Detection of adulterants by household method.
9. Collection and observation of various packaging material.
10. Study of labeling of food products.

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	10 marks
5-blank & 5-Joint	10 out of 10	From 1to3 unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 to3 unit	70 marks

References:--

1. Frazier. W.C-Foodmicrobiology, Tata McGraw hill pub.NewDelhi.
2. Benson Harold.J, Microbiological application, Wn.c.Brown.pub (U.S.A)
3. S.Raday, Food hygiene and sanitation, Tata McGraw hill Pub.NewDelhi.
4. P.V.Patil, Foodcontamination and safety, Aavishakar pub and distu, Jaipur.
5. Shashikala.J., Shobhana.K, Hemlatta.P, Jagrukupbhokata, Abhay.prakashan.Kanpur.
6. Amita sahal, khadyaparirakshan, shivaprakashan.indore (M.P)
7. Sndeshjood and khetrapaul-Foodpreservation, Agrotech.pub.acedamy, Udaipur.



Syllabus---Effective from June 16

KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
T.Y.B.A (Semester-V) C.B.C.S
SUB-DIET THERAPY-1
[Core Paper – 512]CEHM512(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15 Hrs	3.30 Hrs

Objectives— .this course will enable the students to

- To know the principle of diet therapy.
- To know the modification of normal diet for therapeutic purpose.
- To understand role of the dietician in preventive and curative care.
- To get fundamental knowledge of diseases.

UNIT-1----Introduction to diet-therapy -History and development of dietetics,

- Effective nutrition counseling
- Role of dietician and teamwork of doc nurse and patients
- The principle of diet therapy, and the modification of normal diet for therapeutic purpose.
- Hospital dietetic management
- Modification in therapeutic diet.
- Special feeding method for patients.
- Diet for operational stage, covalent period and diet.

UNIT-2----Nutritional care for weight management-

- Indicator and measurement of weight.
- Obesity-etiological factor, control, prevention and diet.
- Under nutrition- etiological factor, control, prevention and diet.
- Malnutrition, Nutritional deficiency, diseases and diet.

UNIT-3----Diet during gastrointestinal disorders

- etiological factor, symptoms and prevention
- dietary modification and diagnostic tests.
- constipation, diarrhea, peptic ulcer, ulcerative colitis.

PRACTICALS---

- 1 Study of Basic medical terminology used while planning the therapeutic diet.
2. List of blood constituents and their normal values
3. -Prepare hospital Performa used while planning the therapeutic diet.
- 4 -visit to hospital kitchen and modified according to you
- 5 -Modification in normal diet by consistency to therapeutic diet
- A) Clear fluid diet B)Full fluid diet C)soft diet D)Bland diet E)Light diet
- 6- Modification in normal diet with nutrient content .low/high/moderate.

- A)Calorie B)Fat C)Carbohydrate D)Vitamin E)Mineral F)Water G)Protein H)Fiber
- 7-Calculate your BMI and BMR find out the category to which you belong.
- 8-Prepare dietary plan for person with over weight. (H-5.2, W-78).
- 9 - Prepare a dietary plan for person with under weight. (H-5.2, W-38).
- 10 -Use of BEE formula to calculate energy need.
- 11 -List out foods advised in residue diet. (High/low)
- 12 -Prepare a oral rehydration solution as per WHO/Household formula.
- 13 -Plan a diet for patient with diarrhea
- 14 -Plan a diet for patient with constipation
- 15 -Plan a diet for patient with peptic ulcer.
- 16 -Plan a diet for patient with ulcerative colitis.

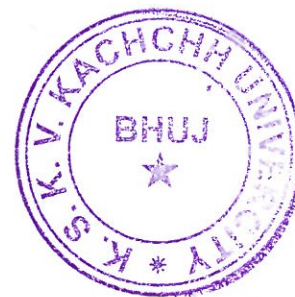


Paper pattern and practical marking system-----

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	10 marks
5-blank & 5-Joint	10 out of 10	From 1 to 3 unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1 to 3 unit	30 marks
Total-		From 1 to 3 unit	70 marks

Reference

- 1)Anita P.Clinical dietetics & Nutrition –Oxford Uni.Press.
- 2)Shubhagini A.Joshi—Nutrition & dietetics—Tata McGraw-hill Pub.Ltd.New delhi.
- 3)C.Robinson-Normal & Therapeutic Nutrition—Oxford Uni.Press.
- 4)M.Swaminathan-Foods & Nutrition—Bapco.Banglore.
- 5)M.Swaminathan—Principle of Nutrition & Dietetics---Bapco.Banglore.
- 6)Dr.Aruna palta—Normal & Therapeutic Nutrition—Shiva Prakashan,Indore



Syllabus----Effective from June 16

KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-V) C.B.C.S
SUB-Family resource management-1[Core elective Paper-513
CEHM513(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Objectives— .this course will enable the students to

- 1-To understand importance of housing and its need –
- 2_Help students to learn read blue print of the plan-
- 3_Guide students together information on financial arrangements for house construction.
- 4- Learn home furnishing techniques and apply them in day today life.
- 5_Learn the use, care and up keep of various building materials used in home.

-Unit_1

Define home and house

- 1- Difference between home &house.
- 2_Various need fulfill by house.
- 3_Minimum need of housing.
- 4_selection of site for house construction.

Unit_2

- 1_Merits &Demerits of rented house Homeownership.
- 2_Readymade house multistory bulging its need in modern time.
- 3_Present housing condition in India.
- 4_Rough cost calculation economy in construction.
- 5_ Institution lending money for construction of home

Unit_3

- 1- Modern concept of adequate house.
- 2-Functional work area.
- 3- Arrangement of kitchen.
- 4-Work Centre in kitchen.
- 5-Arrangement of kitchen facility and spacing



Practical-

1_Preparation of color wheel and color schemes.

Poster color

2-Development of various tints and shades

3- Color schemes

4- Symbol used in house plan.

5-Drawing room.

6 -Bed room.

7-Room plan for college girl.

8-L shape kitchen.

9-u shape kitchen.

10-One wall kitchen.

11-Two wall kitchen.

12-Parallel kitchen.

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	10 marks
5-blank & 5-Joint	10 out of 10	From 1to3 unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1to3 unit	30 marks
Total-		From1 to 3unit	70 marks

Reference_

Rutt_ "Home furnishing" Willey eastern.N.Delhi-1975.

2_Ashok Goyal 'Interior Decoration.

3_R.S Deshpanday."Morden ideal Homes for India.

4_Dr Bela Bhargav."Housing & Space Management".

5_Shiva avas gruhajja ttha References_

1Rutt-"Home furnishing"Willey eastern.N. Delhi_1975.

gharelu upkaran.

6_Avas avm gruh Nirman vyavstha By Sudha Goyal.

7.Games M., The Art of Color and Design, McGraw Hill Co., New York



Syllabus----Effective from June 16

K.s.k.v.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-V) C.B.C.S
SUB- Textile science -1 [Core elective Paper – 514]
CEHM514 (3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

Objectives— .this course will enable the students to

1-To acquaint students with the knowledge of fibre ,yarn and fabric properties and different measurement.

2- Impart knowledge on the basic principles of printing.

3-To develop ability to create weaves and novelty weaves

4-To make them understand various clothing construction techniques

5- To bring awareness regarding consumer problem in clothing and textile.

Unit:1 - Clothing Textile :Importance & Introduction

- Introduction of Clothes
- Importance and Area of Clothing Textile .
- General Properties of Textile Fibers
- Structure of the Fiber

Unit:2 - Classification of Textile Fibers

- Types of Fiber.
- Vegetable fiber-cellulosic fibers cotton
- Definition, classification and
- General Properties of cotton Fiber

Unit: 3 - Vegetative Fibers-Cotton

- Origin and history
- Process of Manufacturing of Cotton Textiles
- Properties of **Cotton**
- Animal fiber wool, silk
- Origin and history, Types of wool and silk
- Process of Manufacturing of wool & silk
- Properties of wool and silk

Practical

- 1.** Collection and identification of different types of fiber
- 2.** Collection of different types of sample of cloth.
- 3.** Construction of Garments-
 - 1 kurti-Long/short
 - Variation in neck
 - variation in sleeve
 - 2 salwar
 - 3 Sari – Petticoat



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	10 marks
5-blank & 5-Joint	10 out of 10	From 1to43unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1to3unit	30 marks
Total-		From1 t0 3 unit	70 marks

Reference.

- 1) Vastra Vigyan Parichaya – Dr. KiranRaval
- 2) Fundamental of Textiles and their care S.Dantiyagi.
- 3) Vastra Shilp vighan-Vimla Sharma.
- 4) Tantu se Vastra-David Potten.
- 5) VastravighnankeMulsidhant –G.P.Sherry
- 6) Vastravignan avm Paridhan.Premila verma.
- 7) Vastravignan ane dhulaeekala Dr.BelaBhargav.



Syllabus----Effective from June 16

KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
T.Y.B.A (Semester-V) C.B.C.S
SUB- HOME SCIENCE EDUCATION [Core elective Paper – 515]
CEHM515(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	-	Seminar/ Project Work	30	70	-	100	2-15Hrs	-

Objectives

- to provide assistance regarding human relations among students.
- to develop values.
- to make them self reliant.
- to provide assistance help to people.

Unit-1

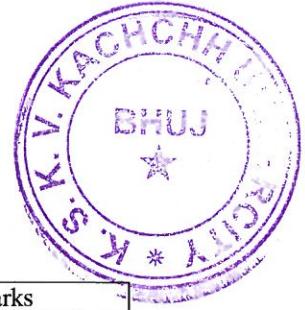
- Home Science Education
- What is Home Science?
- Meaning definition of Home Science.
- Importance of Home Science.
- Philosophy of Home Science Education.
- Objectives of Home Science Education.
- Broad Objectives (b)Specific Objectives
- History and development of Home Science Education.

Unit- 2

- Teaching Methods of Home Science.
- Selection and use of Methods.
- Lecture Methods.
- Demonstration Methods.
- Discussion Methods.
- Laboratory Methods.
- Field trip Methods.

Unit-3

- Aids in teaching of Home Science.
- Use fullness of teaching aids.
- Selection of teaching aids.
- Black board -Bulletin board-Chart-Graphs
- Transparency/Films -Television
- Scope of home science education.
- Job opportunities in Home Science.



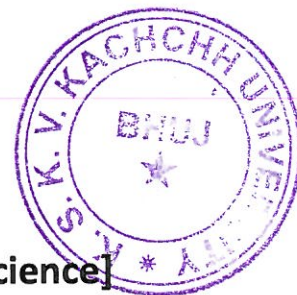
Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit-1	20marks
Descriptive-question	1 out of 2	From unit-2	20 marks
Short- notes	1 out of 2	From unit-3	20 marks
5-blank & 5-Joint	10 out of 10	From 1 to 3 unit	10 marks
Total-		From 1 to 3 unit	70 marks

Reference:

- (1) गृहविज्ञान शिक्षण- दीप्ति देसाय
- (2) गृहविज्ञानमां प्रचलित शैक्षणिक साधनो-परलीकर कल्पना.
- (3) Introduction to Home Science –Chandra and Arvinda
- (4) Teaching of Home Science –Das, R.R.and Ray.Binita.

Syllabus---Effective from June 16



KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science)
T.Y.B.A (Semester-V) C.B.C.S
SUB-FAMILY HEALTH-1 [Core Paper – 516]
CEHM516(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	-	Seminar/ Project Work	30	70		100	2-15Hrs	

OBJECTIVES:

1. To guide a student for knowledge about anatomy & physiology of Genital Organs.
2. To give guidelines about puberty & menstruation.
3. To give knowledge about care during pregnancy
4. To provide knowledge about female health.

UNIT-1

- 1 Importance of Female health Education.
- 2 Anatomy & Physiology of female external & internal genital Organs its Structure, its functions & abnormalities.

UNIT-2

- 1 Puberty Period
 - Significance,
 - Physical, mental & reproductive changes.
- 2 Menstruation
 - Significance, Premenstrual syndrome, Menstrual cycle & Menstrual problems,menstrual changes.

UNIT-3

- 1 Anatomy & Physiology of male external & internal genital Organs its Structure,functions & abnormalities.
- 2 Process of conception & fertilization,
 - Significance & symptoms of Pregnancy,
 - Complications of pregnancy & their treatment.
 - Determination of child's sex & number (Single or twin child)
Ectopic Pregnancy, Test tube Pregnancy.
 - Care of Pregnant Lady.

Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit-1	20marks
Descriptive-question	1 out of 2	From unit-2	20 marks
Short- notes	1 out of 2	From unit-3	20 marks
5-blank & 5-Joint	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t0 3 unit	70 marks

Book for reference:

- 1) Dikari thi Mata taraf-Kiran.A.Raval.
- 2) Text book of medical Physiology Guyton Sanders.
- 3) Human Physiology C.B.fox
- 4) Matrukala avm Sisu klyan.-Dr.J.P.Sheri (Hindi)



K.S.K.V KACHCHH UNIVERSITY

Faculty of Home Science

(Family & Community Science)

Semester-VIth C.B.C.S

COURSE AND CODE NUMBERS

CCEN-601--Core Compulsory-601-English

CEHM-617--Core Elective -617 Food Preservation-2

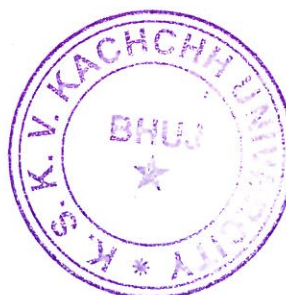
CEHM-618--Core Elective -618 Diet Therapy – 2

CEHM-619--Core Elective -619 Housing Furnishing-2

CEHM-620--Core Elective -620 Textile science -2

CEHM-621--Core Elective -621 Extension Education -2

CEHM-622--Core Elective -622 Family Health -2



K.S.K.V KACHCHH UNIVERSITY

B.A. HOME SCIENCE PROGRAMME

COURSE STRUCTURE FOR C.B.C.S.

SEM - VI



Sr. No.	Course-code No & Type	Name of Course	Credits / Week			Contact Hours
			Theory	Practical	Total	
1	CEHM617	Food preservation-2	2	1	3	4
2	CEHM618	Diet-Therapy-2	2	1	3	4
3	CEHM619	Housing and Furnishing-2	2	1	3	4
4	CEHM620	Textile Science-2	2	1	3	4
5	CEHM621	Extension Education-2	3		3	3
6	CEHM622	Family Health-2	3	-	3	3
7	CCEN601	English	3	-	3	3
			17	4	21	25

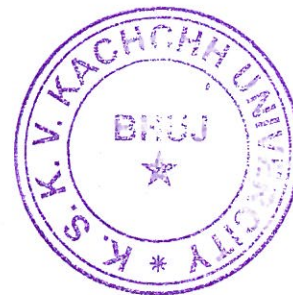
*Where-C-Core,E-Elective,HM-Homescience

First Figure-5 is No of semester.

2nd and 3rd figure stands for, No of Subject.

*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 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB- Food preservation-2
[Core Paper – 617] CEHM617(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	Seminar/ Project Work	30	40	30	100	2-15Hrs	3.30 Hrs

Objectives—this course will enable the students to

- Understand the special characteristics of food industry and establishment.
- Think of starts the foodservice and catering.
- Get knowledge about method of food preservation.
- Get knowledge about merits and demerit of food industry

Unit—1

- Food preservation
- introduction, importance,
- Principles and selection of food.
- Basic Method of Food preservation and processing sterilization, Blanching, Brining

Unit—2

- Preservation of nonperishable foods
- Cereals, pulses and byproducts
- Method of Food preservation- Dehydration, high temperature, low temperature,
- Use of chemical, antibiotic, additives, gas and eradication, canning
- House hold method of food preservation.

Unit—3

- Preservation of perishable foods-
- Preservation of vegetable and fruits by various methods
- Method of Food preservation- Dehydration, high temperature, low temperature,
- Use of chemical, antibiotic, additives, gas and eradication.
- Preservation by sugar, canning, bottling, pickling
- Jam jelly marmalade, muraba, candy, achar, chatany, squash.
- Preservation of milk and milk product.

Practical;-

1. Sterilization
2. List out equipment commonly use during food preservation.
3. Dehydration of cereal and its products.
4. Dehydration of pulses and its products.
5. Dehydration of vegetable, fruits and their products.

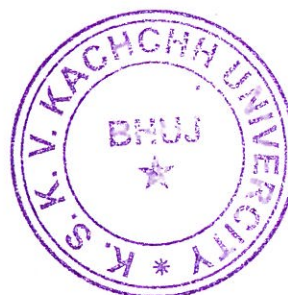
6. Analysis moisture content of perishable, nonperishable foods by drying.
7. Preservation of foods by freezing and cold storage.(low temperature)
8. Preservation of foods by blanching and boiling.(high temperature)
9. Preservation of foods by bottling and canning.(high temperature acidic and nonacid)
10. Preservation of foods by sugar(fruit juice,plup,pieces,muraba,candy,jam,jelly,marmalade)
11. Preservation of foods by chemicals.
12. Preservation of milk and milk products at household level.)
- 13.-Survey of various preserved foods in market.
14. Microscopic observation of preserve foods.

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	10 marks
5-blank & 5-Joint	10 out of 10	From 1 to 3 unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1 to 3 unit	30 marks
Total-		From 1 to 3 unit	70 marks

References:--

1. Frazier.W.C-Foodmicrobiology, Tata McGraw hill pub.NewDelhi.
2. Benson Harold.J, Microbiological application, Wn.c.Brown.pub (U.S.A)
3. S.Raday, Food hygiene and sanitation, Tata McGraw hill Pub.NewDelhi.
4. P.V.Patil, Foodcontamination and safety, Aavishakar pub and distu, Jaipur.
5. Shashikala.J., Shobhana.K, Hemlatta.P, Jagrukupbhokata, Abhay.prakashan.Kanpur.
6. Amita sahal, khadyaparirakshan, shivaprakashan.indore (M.P)
7. Sndeshjood and khetrappaul-Foodpreservation, Agrotech.pub.acedamy, Udaipur.





Syllabus----Effective from June 16

KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB- DIET THERAPY-2 [Core elective Paper – 618]
CEHM618(3Credit)

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	Seminar/ Project Work	30	40	30	100	2-15Hrs	3.30 Hrs

Objectives—this course will enable the students to

- To know the principle of diet therapy.
- To know the modification of normal diet for therapeutic purpose.
- To understand role of the dietician in preventive and curative care.
- To get fundamental knowledge of diseases.

UNIT-1-

- Nutritional care & Diet during infection & Fever.
 - Definition & Type of Fever.
 - Classification, Diagnosis
Typhoid, TB, Malaria etc.
 - Dietetic management in
 - Allergy, Cancer, Arthritis, Aids (HIV)

UNIT-2

- Nutritional care & Diet during Diabetes Mellitus
 - Diabetes Mellitus.Etiology
 - Classification, Diagnosis
 - Insulin Therapy.
 - Hypoglycemia.
 - Diet in other health condition
 - Liver Disease

UNIT-3---

- Nutritional care & Diet during cardiovascular Diseases
 - cardiovascular Diseases etiology, Classification, Diagnosis
 - Risk factor, symptoms
 - Dietary Management
- Kidney Disease Diseases etiology, Classification, Diagnosis
 - Risk factor, symptoms- Dietary Management

PRACTICALS---

- 1-Plan a diet for patient suffering from T.B.
- 2-Plan a diet for patient suffering from Typhoid.
- 3-Visit chemist shop or hospital and list out drugs distributed for T.B.
- 4-List out five commercial Protinuals with nutritive value. With brand

- 5-List out common allergies, prepare one. Day menu for a person with allergy
- 6-- Plan a one day meal for patient suffering from cancer.
- 7-- Plan a one day meal for patient suffering from arthritis.
- 8-- Plan a one day meal for patient suffering from aids (HIV).
- 9 –List out non nutritional sweetener useful in diabetes.
- 10--Plan a diet for patient suffering from diabetes
- 11--- Plan a one day meal for patient suffering from hepatitis
- 12- List out common foodstuff as source of sodium and saturated fat.
- 13- Plan a one day meal for patient suffering from hypertension.
- 14- Plan a one day meal for patient suffering from renal calculi.



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	10 marks
5-blank & 5-Joint	10 out of 10	From 1 to 3unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1 to 3unit	30 marks
Total-		From 1 to 3 unit	70 marks

Reference

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- 2)Shubhagini A.Joshi—Nutrition & dietetics—Tata McGraw-hill Pub.Ltd.New delhi.
- 3)C.Robinson-Normal & Therapeutic Nutrition—Oxford Uni.Press.
- 4)M.Swaminathan-Foods & Nutrition—Bapco.Banglore.
- 5)M.Swaminathan—Principle of Nutrition & Dietetics---Bapco.Banglore.
- 6)Dr.Aruna palta—Normal & Therapeutic Nutrition—Shiva Prakashan,Indore



Syllabus---Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB--Family housing and Furnishing -2 [Core elective Paper – 619]
CEHM619(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
2	1	- Seminar/ Project Work	30	40	30	100	2.15Hrs	3.30 Hrs

- Objectives**— .this course will enable the students to
- To understand importance of housing and its need –
 - Help students to learn read blue print of the plan-
 - Guide students together information on financial arrangements for house construction.
 - Learn home furnishing techniques and apply them in day today life.
 - Learn the use, care and up keep of various building materials used in home

Unit-1

- Family needs on house
- The effect of family needs on house.
- special houses.
- Ventilation.

Unit-2

- Lighting
- Lighting arrangement.
- Principle of decoration
- . -Styles of decoration & its type.
- Aims of decoration.

Unit-3

- Accessories..
- types of Accessories.
- Furniture arrangement.
- selection of furniture
- Material and factors

Practical_

- 1)Room plan for old age.
- 2)Room Plan for office room.
- 3)Room plan for beauty-parlor.
- 4)Room plan for lawyers office.

Syllabus----Effective from June 16

KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB— Textile Science -2 [Core elective Paper – 620] CEHM620(3Credit)

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	Seminar/ Project Work	30	40	30	100	2Hrs	3.30 Hrs

OBJECTIVES:

- 1-To acquaint students with the knowledge of fibre, yarn and fabric properties and different measurement.
- 2- Impart knowledge on the basic principles of printing.
- 3-To develop ability to create weaves and novelty weaves
- 4-To make them understand various clothing construction techniques
- 5-To bring awareness regarding consumer problem in clothing and textile.

Unit:1

1. Man Made Fiber –Rayon & Nylon
 - Origin and history
 - Process of Manufacturing of Rayon Textiles
 - Properties of Rayon
2. Physical and Chemical test of Textile fiber.

Unit: 2

1. Spinning :Yarn Construction from fiber.
 - Origin and history
 - Different Stages of Yarn Construction
 - Types of Yarn
2. Fabric Construction
 - Parts of Loom.
 - Different Stages of Weaving, Count of Cloth
 - Balance of Cloth, Types of Weaving

Unit: 3

1. Finishing of Fabric
 - Definition of Finishing
 - Objective of Finishing.
 - types of Finishing.
2. History of Fashion
 - Fashion cycle
 - Elements of desi



Practical

- 1) Construction of Garments
 - a) Chudidhar.
 - b) Ladies top with stand collar.
 - c) Simple blouse.
- 2) Hand bag making
- 3) Mobil cover making.



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	10 marks
5-blank & 5-Joint	10 out of 10	From 1to 3unit	10 marks
Practical(3-30-Hrs)	2 out of 2	From 1to 3unit	30 marks
Total-		From1 t0 3 unit	70 marks

Reference

- 1)VastraVigyanParichaya – Dr. KiranRaval.
- 2)Fundamental of Textiles and their care S.Dantiyagi.
- 3)VastraShilpvighan-VimlaSharma.
- 4)Tantu se Vastra-David Potten.
- 5)VastravighnankeMulsidhant –G.P.Sherry
- 6)VastravignanavmParidhan
- 7)VastravignananedhulaeekalaDr.BelaBhargav

Syllabus----Effective from June 16

K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB-EXTENSION EDUCATION [Core elective Paper –6 21]
CEHM621(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	-	1- Seminar/ Project Work	30	70		100	2-15 Hrs	

Objectives -gives contribution in the progress of the country.

- To bring the feeling of unity among people.
- To provide technical and commercial education in urban sectors.
- To provide knowledge about agriculture and cottage industries in rural sectors.

Unit-1

- Extension Education.
- Meaning definition of Extension Education.
- Philosophy of Extension Education.
- Principles of Extension Education.
- Objectives of Extension Education.
- Qualities and role of Extension Education.
- Steps in Extension teaching.

Unit-2

- Medias
- Indian folk Medias.
- Folk stories
- Folk songs
- Folk drama / street play
- Puppet
- Audio-video equipment
- Aids based on communication.
- Leaflet- Pamphlet- Folder- Poster - Flash card

Unit-3

- Important Extension teaching methods.
- Home visit.
- Group discussion.
- Field trip
- Exhibition.
- Demonstration.
- Workshop.

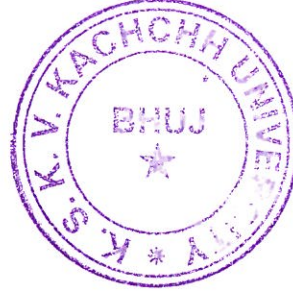


Paper pattern and practical marking system-----

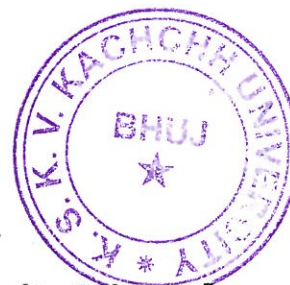
Descriptive-question	1 out of 2	From unit-1	20marks
Descriptive-question	1 out of 2	From unit-2	20 marks
Short- notes	1 out of 2	From unit-3	20 marks
5-blank & 5-Joint	10 out of 10	From 1to3 unit	10 marks
Total-		From1 to 3 unit	70 marks

Books for reference:

- (1) ગૃહવિજ્ઞાન વિસ્તરણ અને પ્રત્યાયન.- મીતા રાજપુરા
- (2) ગ્રામ્યવિકાસ માટે વિસ્તરણ શિક્ષણ- અવની વી. ઠાકર.
- (3) વિસ્તરણ શિક્ષણના મૂળતત્વો- પ્રો ધીરજ ઘઠાન.
- (4) Teaching Extension Education- Waghmare s. K.
- (5) Fundamentals of Teaching Home



Syllabus----Effective from June 16



K.S.K.V.KACHCHH UNIVERSITY
Faculty of Home science (Family & Community Science]
T.Y.B.A (Semester-VI) C.B.C.S
SUB-Family Health-2 [Core elective Paper – 622]
CEHM622(3Credit)

Lecture Per Week			Marks Per Paper				Duration of Exam Hour	
Theory	Practical	Tutorial	Internal	External Total		I+E	Theory	Practical
				Theory	Practical	Total		
3	-	Seminar/ Project Work	30	70		100	2-15 Hrs	-

OBJECTIVES-

1. To guide a student for knowledge about anatomy & physiology of genital organs.
2. To give guidelines about menopause.
3. To give knowledge about care during pregnancy & birth process.
4. To provide knowledge about vaccination.
5. To provide knowledge about female planning.

UNIT-1

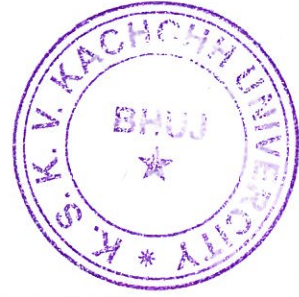
- 1 Natural delivery. Birth process
 - Characteristics of Delivery
 - Stapes of Delivery
- 2 In natural Delivery.
 - Types of In natural Delivery

UNIT-2

- 1 Care of the Lactating mother and New Bone baby.
 - Structure & function of breast & Their important.
- 2 Vaccines.
 - Types & Important.

UNIT-3

- 1 Menopause: Physical mental changes & problems during Menopause, Special care during menopause & post menopause Period, Hormone replacement therapy (HRT).
- 2 Family planning: Meaning importance of family planning & Methods of family planning..
 - Diseases of the genital organs of male -female sex.



Paper pattern and practical marking system-----

Descriptive-question	1 out of 2	From unit-1	20marks
Descriptive-question	1 out of 2	From unit-2	20 marks
Short- notes	1 out of 2	From unit-3	20 marks
5-blank & 5-Joint	10 out of 10	From 1to3 unit	10 marks
Total-		From1 t0 3 unit	70 marks

Reference:

- 1) " Dikri thi mata trfni yata"-Dr.K.A.Raval.
 - 2) Text book of medical Physiology Guyton Sanders.
 - 3) Human Physiology C.B.fox
 - 4) Matrukala avm Sisu klyan.-Dr.J.P.Sheri (Hindi)
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