FOUR YEAR UNDERGRADUATE PROGRAM (NEP-2020)

Program: Bachelor in Arts (2024-28)
DISCIPLINE – HOME SCIENCE
Session: 2024-25

	Session:	2024-25	
	DSC - 01 to 08		DSE - 01 to 12
Code	Title	Code	Title
HSSC-01T	Introduction to Textiles	HSSE-01T	Food safety sanitation and hygiene
HSSC-01P	Introduction to Textiles (Practical)	HSSE-01P	Food safety sanitation and hygiene (Practical)
HSSC-02T	Extension Education	HSSE-02T	Interpersonal relationship and family dynamics
HSSC-02P	Extension Education (Practical)	HSSE-02P	Interpersonal relationship and family dynamics (Practical)
HSSC-03T	Food Science and nutrition	HSSE-03T	Principles of Interior designing
HSSC-03P	Food Science and nutrition (Practical)	HSSE-03P	Principles of Interior designing (Practical)
HSSC-04T	Family Resource Management	HSSE-04T	Textiles and laundry science
HSSC-04P	Family Resource Management (Practical)	HSSE-04P	Textiles and laundry science (Practical)
HSSC-05T	Clinical Nutrition	HSSE-05T	Food service management
HSSC-05P	Clinical Nutrition (Practical)	HSSE-05P	Food service management (Practical)
HSSC-06T	Human Development	HSSE-06T	Garden and landscape designing
HSSC-06P	Human Development (Practical)	HSSE-06P	Garden and landscape designing (Practical)
HSSC-07T	Anatomy physiology and Hygiene	HSSE-07T	Fashion marketing and Merchandising
HSSC-07P	Anatomy physiology and Hygiene (Practical)	HSSE-07P	Fashion marketing and Merchandising (Practical)
HSSC-08T	Fundamental of Clothing Construction	HSSE-08T	Extension management
HSSC-08P	Fundamental of Clothing Construction (Practical)	HSSE-08P	Extension management (Practical)
	Generic Electives	HSSE-09T	Entrepreneurship
HSGE-01T	Introduction to Textiles	HSSE-09P	Entrepreneurship (Practical)
HSGE-01P	Introduction to Textiles (Practical)	HSSE-10T	Designing and furnishing life space
HSGE-02T	Extension Education	HSSE-10P	Designing and furnishing life space (Practical)
HSGE-02P	Extension Education (Practical)	HSSE-11T	Skills for working with children
Skill Enhancement Course		HSSE-11P	Skills for working with children (Practical)
HSSEC-01	Surface Ornamentation	HSSE-12T	Traditional textiles and costumes of India
7)	Value Added Course	HSSE-12P	Traditional textiles and costumes of India (Practical)
HSVAC-01	Techniques of Food Preservation		Ottoponts of

Shaheed Nanckumar Patel Vishwavidyalaya, Raigarh (C.G.)

B.A. (Home Science) Page No: 1

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Program Outcomes

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

Program Specific Outcomes

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

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B.A. (Home Science) Page No: 2

Officer-In-Charge (Adademic) Shaheed Nandhumar Patel Vishwavidyalaya, Raigarh (C.G.)

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

Course Curriculum

	A: Introduction			
Program: Bachelor in Arts		Semester: I Session: 2024-2025		
(Certi	ificate/Diploma/Degree/Honors)			
l	Course Code		IISSC - 01T	
2	Course Title	INTROD	OUCTION TO TEXTILES	
3	Course Type		DSC	
4	Pre-requisite(if any)		As per Program	
5	Course Learning. Outcomes (CLO)	textiles. Understands a Develop critical parn and fabr Identify the appropriate use. Analyze and a	asses dyed and printed textiles. the dyes, printing and finishing of	
6	Credit Value	3 Credits	I Credit = 15 Hours Teaching - learning & Observation	
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40	

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

rumar Patel Rainan (C.G.) B.A. (Home Science) Page No: 3

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

Keywords: Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction, dyes, printing, finishing.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book

- डॉ मंजु पाटनी, (2022)वस्त्र विज्ञान एवं परिधान का परिचय Edition, Star Publication.
- Textile Science: an explanation of fiber properties Gohl, E., Vile sky, L., 2 edition, New Age International Publishing.
- डॉबक्शी, वस्त्र विज्ञान एवं परिधान का परिचय 2 Edition, Vinod Pustak Mandir.
- डॉ शिप्रा बैनर्जी,(2018),तंतु एवं वस्त्र विज्ञान छ. ग. हिन्दी ग्रंथ अकादमी
- Fundamentals of Textiles and their care SushsilaDhantyagi, 5th Edition, Orient Black Swan.
- Textile testing and analysis Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). Principles of Textile Testing. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). Textiles: Fibre to Fabric. McGraw-Hill Publishers.
- Collier, B.J., & Epps, H.H. (1998). Textile testing and analysis. Prentice Hall Publishers.
- Dantyagi, S. (1996). Fundamentals of Textiles and their Care. India: Orient Black swan Private Limited.
- D'Souza, N. (2014). Fabric Care. New Delhi: New Age International Publishers.
- Greaves, P.H., Saville, B. P. (1995). Microscopy of textile fibres. bios Scientific Publishers
- Gohl, E., Vile sky, L. (2003), Textile Science: an explanation of fiber properties (2 edition),
 New

Other Resources:

Manmade Fiber: <u>Https://Youtu.Be/Nplhszsvj6y</u>

Synthetic Fiber Nylon: <u>Https://Youtu.Be/Wzhvqe3movi</u>

Officer-In-Charge (Neederlie) Shahood Nandimmar Potel Vishwavidyalaya, Haigarh (C.G.)

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- Animal Fiber Silk: Https://Youtu.Be/X6mjzfhtygy
- Animal Fiber Wool: <u>Https://Youtu.Be/Kdrsko1yr88</u>
- Classification Of Fiber: Https://Youtu.Be/Uvcoio2qefg
- Methods Of Printing: <u>Https://Youtu.Be/19s-Zdufeo8</u>
- Study Of Yarn: Https://Youtu.Be/-Fhgijuagzo
- Fabric Construction: <u>Https://Youtu.Be/Upwklpca5w8</u>
- Mechanical Finishes: <u>Https://Youtu.Be/Vwkvkrlkpt8</u>
- Chemical Finishes: <u>Https://Youtu.Be/B6xaduge1w8</u>
- Study Of Dyes: <u>Https://Youtu.Be/6ortgd1mua4</u>

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

Part	D:Assessment and E	valuation	
Suggested Continuous Evaluation I	Methods:		
Maximum Marks:	100 Marks		
Continuous Internal Assessment (C	CIA): 30 Marks		
End Semester Exam (ESE):	70 Marks	-	
Continuous Internal	Internal Test /	Better marks out of the two Test /	
Assessment(CIA):	Quiz-(2): 20 +20	Quiz + obtained marks in	
(By Course Teacher)	Assignment /	Assignment shall be considered	
,	Seminar - 10	against 30 Marks	
	Total Marks - 30	to Carrie productive approve two	
End Semester Exam (ESE):	Two section - A	& B	
(E) Properties de constante à 1990 de constante de 1990 de constante de 1990 de constante de 1990 de 1	Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer		
	type-5x4=20 Marks		
	Section B: Descrip	tive answer type qts.1 out of 2 from	
*	each unit-4x10=40		

Name and Signature of Convener & Members of CBoS:

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Officer-In-Charge (Academic) Shahood Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.) Chairman
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FOUR VEAR UNDERGRADUATE PROGRAM (2024 – 28) Department of Home Science Course Curriculum

	ART- A: Introduc			1	-
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)			Semester -1	Session: 2024-2	1025
1 Course Code HS			01P		
2	Course Title	INTRODUCTION TO TE	EXTILES (PRACT	rical)	
3	Course Type	DSC			
4	Pre-requisite (if, any)	100,000,000	r requirement		
5	Course Learning. Outcomes (CLO)	 Develop an understanding of concepts and basics of textiles. Understands and define the key textile terms. Develop critical understanding of the techniques of yarn and manufacture. Identify the fibres, yarn and fabrics for its appropriate use. Analyze and asses dyed and printed textiles. Recommend the dyes, printing and finishing of textiles for specific 			cific use.
6	Credit Value	1 Credits 1 Credit = 30 Hours Laboratory or Flette learning/Training			rrieia
7	Total Marks	Max. Marks: 50		Min Passing Mar	ks: 20
PA	RT -B: Content of		Pariode: 30 Pario	ods (30 Hours)	
_	Total No. of lea	rning-Training/performance		,40 (00 1101)	No. of
	Module	Topics (Co	urse contents)		Period
L	ab./Field Training/ Experiment Contents of Course	1. Identification of textile fib. Visual test / Microsco Burning test / Chemica 2. Weaves and their variations Plain weave / Twill we Satin & Sateen weave Honeycomb & Birdse 3. Handloom center visit 4. Fiber sample collection 5, Prepare printing samples 6. Prepare Tie & dye sample	pic test Il test s: eave		30
ı	Keywords	Textile terminology, proper synthetics, yarn types, twist in construction, dyes, printing,	yarn, classification		al and

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B.A. (Home Science) Page No: 6

Officer-In-Charge (Academic) Shaheed Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.) Chairman Studies

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PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

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

Online Resources-

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

Online Resources-

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

Suggested Continuou	s Evaluation Methods:		-	
Maximum Marks:	50	Marks		
Continuous Internal	Assessment(CIA): 15 M	arks		
End Semester Exam	(ESE): 35 M	larks		
Continuous Interna	Internal Test / Quiz-(2);	10 & 10	Better marks out of th	e two Test / Quiz
Assessment(CIA):	Assignment/Seminar +Att	endance - 05	+obtained marks in As	signment shall be
(By Course Teacher)	Total Marks -	15	considered again	
End Semester	Laboratory / Field Skill I	Performance: O	n spot Assessment	Managed by

End Semester Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment

A. Performed the Task based on lab. work - 20 Marks B. Spotting based on tools & technology (written) - 10 Marks

C. Viva-voce (based on principle/technology)

Course teacher as per lab, status

Name and Signature of Convener & Members of CBoS:

Officer-In-Charge (Academic) Shaheed Nandhumar Patel Vishwavidyalaya, Raigarh (C.G.)

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

Part A	A: Introduction			
(Certi	ficate/Diploma/Degree/Honors)	Semester: II	Session: 2024-2025	
1	Course Code	HSSC - 02T		
2	Course Title	EXTENSION EDUCATION		
3	Course Type		DSC	
4	Pre-requisite(if any)	As	per Program	
5	Course Learning. Outcomes (CLO)	 Explains the Conskills. Describes the processory. Analyze soft communication. They understand E 	te students will be enable to topt of developing communication ess of communication. skill development for proper theaming for communication. tous method to reach individual and	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation	
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40	

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

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	components of curriculum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.	
4	Extension Education- Concepts, nature, history and philosophy of extension. Objective, principles, and scope of extension Characteristics and nature of extension work, extension education and extension service Extension approaches and methods-classification, characteristics and selection Audio-Visual aids, teaching aids in extension concept, classification, characteristics and importance	П

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

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book

- Communication And Instructional—Technology Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy.
- Extension communication & Management- G.L. Ray,1st Edition, Kalyani Publishers.
- Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication.
- Rural Development principles policies & management- Kartar Singh,3rd Edition, Sage Publications India Pvt Ltd.
- Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers.
- Education and communication for Development by O P Dhama 2ndEdition, Oxford & Ibh Publishing
 An Introduction To Extension Education- SV Supe, 2nd Eition, Oxford & Ibh
- An Introduction To Extension Education- SV Supe, 2nd Eition, Oxford & Ibh Publishing.
 A Study of Rural Economics Systems Approach- Vasant Desai, Himalaya Publishing
- House, New Delhi.

 SWAYAM portal based course Information and Communication technology.
- SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt
- SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43

OtherResources-

- https://youtu.be/-bW8gYwOlGM
- https://youtu.be/c7fQOnlyV6s
- https://youtu.be/6EI5S2wpBlk
- <u>https://youtu.be/oCJ4NIzch7w</u>
- https://youtu.be/vOVmKIgSCzs
- https://youtu.be/NKQlOMVNZdQ

Officer-In-Charge (Academic) Shaheed Nandhumar Patel Vishwavidyalaya, Raigarh (O.G.)

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Part	D: Assessment and Ev	valuation
Suggested Continuous Evaluation Maximum Marks: Continuous Internal Assessment (C End Semester Exam (ESE):	Methods:	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A of Section A: Q1 Obj	jective-10x1=10 Mark; Q2.Short answer cs ptive answer type qts.1 out of 2 from

Name and Signature of Convener & Members of CBoS:

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Officer-In-Charge (Academic) Shaheed Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.)

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

	ogram: Bachelor in A ertificate / Diploma / L		* 10	Semester -11	Session: 2024-2025
1	Course Code		HSSC-	02P	at the latest and the second states and the second states are second states as the second states are s
2	Course Title		EXTENSION E	DUCATION(PRA	(CTICAL)
3	Course Type		DSC		A STATE OF THE STA
4	Pre-requisite (if, any)			requirement	
5	Course Learning. Outcomes (CLO) -Gredit-Value		nd of this course, the student of this course, the student of Describes the process of Analyze soft skill development of the student of the s	developing communication. ppment for proper communicate to reach individual of the communicate of the commu	nmunication. ion. dual and mass Hours Laboratory or Field
			Marks: 50	lear	rning/Training Min Passing Marks: 20
7 PA	Total Marks RT -B: Content of		11211111111		Trim t tidoling
-		rning-T	raining/performance	Periods: 30 Perio	ds (30 Hours)
-	Module		Topics (Course conto		No. of Period
I	ab./Field Training/ Experiment Contents of Course	2. 3. 4.	Manufacturing of audi Aganbadivisit Getting information al schemes Making chart post flas cleanliness awareness To find out the food re prevalent in the societ make efforts to remov	oout operated th cards for and promotion. clated problems y at local level and	30
-	Keywords	Goals	of Home Science Educ	ation, Planning for	Home Science Education, Li Im Planning in Home Science

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition
Agrotech Publishing Academy.

Shahacul Nandana.

• Extension communication & Management- G.L. Ray, 1st Edition, Kalyani Publishers.

• Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushai G.)

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Publication.

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

Online Resources-

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

Online Resources-

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

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

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Officer-In-Charge (Academic) Shaheed Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.)

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

PA	ART-	A: Introduction			Session:2024-202	5		
D		n: Bachelor in A	rte	Semester: II/IV	Session.202			
C	ogran <i>avtitic</i>	ate / Diploma / D	peoree/Honors)					
-		rseCode	l l	HSSEC	-01			
1				SURFACE ORNAM	1ENTATION			
2		rseTitle		SEC				
3	3 CourseType Asperrequirement Asperrequirement							
4	Pre-	-requisite(if,any)	Asperrequirement Identifyand uscembroiderytools followingsafetyprecautions.					
5 CourseLearning. Outcomes(CLO)			 Meticulousus Translatedes UsetheIndian Access,analy orkcollabora 	ignideasontofabric. Embroidery, paintings ze,evaluateanduseinfor tivelywithothersto	and printingfordevelopir mationfromavarietyofso achieveindividual	gproducts		
- August		<u> </u>	6. Confidenceir	developingtheirownde	oretical learning OR	g		
6	Cre	ditValue	2 Credits	= 30 Hours Laboratory	orFieldlearning/Training MinPassingMarks:	20		
U	-		(01CT+01CP)	50	MinPassingMarks:			
			na Market	50				
7 PA	Tota	alMarks : ContentoftheCo	Max.Marks: ourse TotalNo.of		ds: ing30Periods(30Hours)	No of		
PA	RT-B	- CALOCC	TotalNo.of			No.of Period		
PA	Total RT-B	: ContentoftheCo	TotalNo.of	Feaching—learningPerio b.orFieldlearning/Train				
Mo	RT-B	Introduction Value add Trimming Essentials Materials and transf Embroidery Preparation Hand Em Product d Home dec Accessori Ornamentation w Garment	TotalNo.of	Feaching-learning Periods. or Fieldlearning/Train Topics (Coursecontent as, Painting and Printing mentation and reduction and Embroidery (minimum topic Painting Stole	s) g, Patch & Quilting. tion, design placement mum two)	Period 15		
Mo	RT-B	Introduction Value add Trimming Essentials Materials and transf Embroidery Preparation Hand Em Product d Home dec Accessori Ornamentation w Garment	TotalNo.of	Feaching-learning Periods. or Fieldlearning/Train Topics (Coursecontent as, Painting and Printing mentation and reduction and Embroidery (minimum topic Painting Stole	s) g, Patch & Quilting. tion, design placement mum two)	Period 15		

Officer-In-Charge (Academic)
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)

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	 Zardosi border Trims and other decorative items; shells, heads, stones, buttons, cords Other techniques: Layering. Patch work, cording, weaving, draw thread 	
Lab./Field	Project: Product development based on the techniques explored in the class.	30
1 Palmin	II Selection of dieme	
Contents	2. Development of mood board 3. Conceptualization the selected theme and execution of	
	3. Conceptualization Creation of fabric styling samples as per the selected theme and execution of the final selected design for the selected apparel style	ch,
Keywords	the final selected design for the section of the Surface ornament, Embroidery, Trimmings, Painting, Printing, Applique, Pat Conceptualization.	

LearningResources PART-C:

TextBooks, Reference Books and Others

TextBooksRecommended -

- B.,(2006), Markerrendering for fashion, accessories and home fashions, Fairchild publications Abling,
- , NewYork. B.,(2003), The Fairchild Encyclopedia of fashion accessories, Fairchild publications, New Abling,
- CeliaS.,(2004),Knowyourfashionaccessories, Fairchildpublications,New York.
- Hideaki, C., (1992), Colour Harmony-a guide to creative colour combinations, Rock portpublishers, London.
- McCall's(1982).McCall'sBigBookofNeedlecrafts.ChiltonBookCompany.Randnon,Penn
- ReadersdigestcompleteGuidetoNeedleWork(1979),TheReadersDigestAssociation,New
- Shenai, V.A. (1981), Historyof Textile Design. Sevak Publication, Mumbai.
- SkullJ.,(1988), Keytermsin arteraftanddesign, Elbrook press, Australia.

Officer-In-Charge (Academic) Shaheed Nandkumar Patel

SuggestedContinuous	ent and Evaluation sEvaluation Methods:		
Maximum Marks:	50 Marks		
Continuous Internal	Assessment (CIA):		
	15		
Marks EndSemester	Exam(ESE):35Marks	Bettermarksoutofthetw	oTest/Quiz
Continuous Internal Assessment (CIA):	InternalTest/Quiz-(2):10&10 Assignment/Seminar +Attendance - 05 Total Marks -	+obtainedmarksinAssig considered agains	t 15 Marks
(By Course Coordinator)		OnspotAssessment	Managed by
EndSemeste r Exam (ESE):	Laboratory/FieldSkillPerformance A. PerformedtheTaskbasedonlearned B. Spottingbasedontools(written) C. Viva-voce(basedonprinciple/techr	_10Marks	Coordinatora per skilling

Name and Signature of Convener & Members of CBoS:

(office)

In dalen

Chairman

Officer-In-Charge (Academic) Shaheed Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.)

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

Course Curriculum

	ogram: B	nchelor in A	rts	n proserventry for their	ON COURSE Semeter	- I/III/V	Se	ssion:2024-2025
(Certificate / Diploma / Degree 1 CourseCode			reczitonors)	-	1211	/AC-01	2000	
			mn CIII	NIQUES OF F	OOD PRESE	RVAT	ON	
2	CourseTi	Shipping the second beautiful to the	ments and a figure of a second	TECH	MIQUES OF .	AC		31
3	CourseTy						1	y *
5	Pre-requi CourseLe utcomes(Know the principles of preservation behind the methods of preservation. Understand the stages of sugar cookery, quality of pectin and a development of preserved food products. Acquire skills to formulate food-based products. Explore the principles of preservation in fruits and veget. 					l vegetables-base
=			- new	s to prepa	re cereals and puls with retention of q Credit = 15 Ho	urs - learnin	g & Ol	servation
6	CreditV	alue	2Credits	1	Crean - 15 110	MinPa	ssingM	arks:20
7	TotalMar	les	Max.Mark				10	
PA	RT-B:	Content	oftheCourse)	s (01 Hr. per pe e contents)	riod) - 30 Per	iods (3	0 Hours)
	Total I	No. of Teach	ng-learning	Period	e contents)			No. of Period 08
	T Conce Preser	pt of Food vation	• !	Important Types of by Enzym Basic Prin Food pres natural fo	ce of Food Preservings Food spoilage by nes nciples of Food Preservatives- Use of od preservatives a	eservation Salt, Acid, Suga		
1	I Prepar produc	ration of dehy	drated • I	of driers, storage Orying more paratic Tradition Chakhara ginger por Jands on Totato, callidad ye	of drying &dehyd freeze drying- lyo	dehydrated, process of chips, Powders, onion, and of vegetable ans, Reconstitut, & preparat	eserves Papads, garlic, s- peas,	

Den Shar

	Preservation by Using Sugar	 Role of Pectin in Preserved foods Supar Concentrates - Principles of Gel Formation Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash Preserves, Candied, Glazed, Crystallized Pruits, Toffee 	08
IV	Preservation by Using Chemicals and Salts and Fermentation	 Toffee Preparation and Preservation of Fruit Juices, RTS Pickling – Principles Involved and Types of Pickles Chemical Preservatives – Definition, Role of Preservation Permitted Preservatives, J'SSA1 guidelines Poods fermented by Yeasts Foods fermented by Bacteria Poods fermented by Bacteria 	
	Preservation by Advanced	Foods fermented by Hactory Preszing, Pasteurization, Food Irradiation, Canning and Bottling, ning, Pasteurization, chemical preservation, Crystalized a	nd glazed fruit

LearningResources PART-C:

TextBooks, ReferenceBooks and Others

Srivastava R.P. (2012), Pruit and vegetable preservation - Principles and Practices, International TextBooksRecommended -

Maria Parloa (2009), canned fruit, preserves and jellies: Household methods of preparation, US Book Distributing Co., (IBDC). New Delhi.

Shafiur, Rahman, M. (2007), Handbook of Food Preservation, 2nd edition, CRC press, New Delhi.

Online Resources-

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

Online Resources-

e-Resources/e-booksande-learningportals

B.A. (Home Science) Page No: 102

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Officer-In-Charge (Academic) Shahood Nandkumar Patel /ishwavidyalaya, Raigarh (C.G.)

PART -D: Asse Suggested Continuous	Evaluation Metho	ods:	The state of the s	
Maximum Marks:		50 Marks		
Continuous Internal	Assessment(ClA):	15 Marks		
End Semester Exam()		35 Marks	Better marks out of the	two Test / Quiz
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz- Assignment/Semina	r +Attendance - 05	+obtained marks in Ass considered agains	t 15 Marks Managed by
End Semester Exam (ESE):	A. Performed	Skill Performance: Or the Task based on lab ed on tools & technolog ased on principle/techn	gy (written) - 10 Marks	Course teacher as per lab. statu

Name and Signature of Convener & Members of CBoS:

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Officer-In-Carge (Academic)
Shahaa-anakumar Patel
Shahaa-anakumar Patel
Vishwavidya.aya, haigarh (C.G.)

is Indkumar Patel Ja, Raigarh (C.G

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

Course Curriculum

Part A	: Introduction		Session: 2024-2025
	m: Bachelor in Arts ficate/Diploma/Degree/Honors)	Semester: I	TOOR OIT
1	Course Code		UCTION TO TEXTILES
2	Course Title	INTROD	Generic Elective
3	Course Type		As per Program
4	Pre-requisite(if any)		nderstanding of concepts and basics of
5	Course Learning. Outcomes (CLO)	 Understands a Develop critic yarn and fabric Identify the appropriate us Analyze and a Recommend textiles for sp 	and define the key textile terms. cal understanding of the techniques of the manufacture. fibres, yarn and fabrics for itses. asses dyed and printed textiles. the dyes, printing and finishing of
6	Credit Value	3 Credits	learning & Observation
7	Total Marks	Max. Marks: 100	Win rasang

	Part B: Content of the Course	
T - F'	Part B: Content of the Course Feaching-learning Periods (1 hour per period : 45 Periods (45 hours)	No.
	Topics (Course Contents)	of Periods
Unit	Topics (Course Course)	
	Introduction to Textiles	12
	Definition of textile fibers and terminology	12
1	Classification of textue fibers	
	Physical and Chemical properties of fibers. Natural fibers (Morphology, production, properties and end uses)	
	Natural fibers (Morphology, production) - Cellulosic fibers (Cotton, Jute)	
el.	- Cellulosic libers (Cotton, vary)	
-	Fibers 1 trian properties and end uses)	
	Natural fibers (Morphology, production, properties and one	11
2	- Protein fibers (Silk, Wool)	
	- Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses)	
	- Viscose Rayon	
	- Acetate Rayon	-Chamailie
	- [17]011	
	11:-	ralaya, Raig
	- 1,01,1.0	1
	- Elastomeric	

3	Yarn and Fabric Yarns - Classification of yarns: simple, ply and cord - Types and properties of yarn	11
	 Twist in yarn: "s" and "z", number of twist Woven fabrics Looms and its part Classification Basic weaves Plain, Twill, Satin Novelty weaves – Pile, Leno, Floreycomb 	
4	-Other methods of fabric construction. Coloration and Finishing of Textiles Dyes - Terms related to dyes, Classification of dyes - Direct, Acid, Basic and Reactive dyes Printing - Styles of printing, Modern methods of printing - Pre-preparation for printing (printing paste, printing table) - Pre-preparation for printing (printing paste)	11

Keywords: Textile terminology, properties of fibres, classification of fibre-natural and synthetics, yarn types, twist in yarn, classification of weaves, fabric construction, dyes, printing, finishing.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book

- डॉ गंजु पाटनी, (2022)वस्त्र विज्ञान एवं परिधान का परिचय Edition, Star Publication.
- Textile Science: an explanation of fiber properties Gohl, E., Vile sky, L., 2 edition, New
- डॉबवशी, वस्त्र विज्ञान एवं परिधान का परिचय 2 Edition, Vinod Pustak Mandir.
- डॉ शिप्रा बैनर्जी,(2018),तंतु एवं वस्त्र विज्ञान छ. ग. हिन्दी ग्रंथ अकादमी
- Fundamentals of Textiles and their care SushsilaDhantyagi, 5" Edition, Orient Black
- Textile testing and analysis Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall
- Booth, J.E. (1996). Principles of Textile Testing. New Delhi: CBS Publishers & Distributors
- Corbman, P.B. (1983). Textiles: Fibre to Fabric. McGraw-Hill Publishers.
- Collier, B.J., & Epps, H.H. (1998). Textile testing and analysis. Prentice Hall Publishers.
- Dantyagi, S. (1996). Fundamentals of Textiles and their Care. India: Orient Black swan
- D'Souza, N. (2014). Fabric Care. New Delhi: New Age International Publishers.
- Greaves, P.H., Saville, B. P. (1995). Microscopy of textile fibres. bios Scientific Publishers
- Gohl, E., Vile sky, L. (2003), Textile Science: an explanation of fiber properties (2 edition), New

Other Resources:

Manmade Fiber: Https://Youtu.Be/Nplhszsvj6y

Synthetic Fiber Nylon: Https://Youtu.Be/Wzhvqe3movi

Officer-In-Charge (Aus te mic) Shahaad Nanak imar Patel Vishwavidyalaya, Flaigarh (C.G.)

Dr. Black Letter)

- Animal Fiber Silk: Https://Youtu.Be/X6mjzfhtygy
- Animal Fiber Wool: <u>Https://Youtu.Be/Kdrsko1yr88</u>
- Classification Of Fiber: https://Youtu.Be/Uvcoio2qefg
- Methods Of Printing: <u>Https://Youtu.Be/19s-Zdufeo8</u>
- Study Of Yarn: <u>Https://Youtu.Be/-Fhgijuaqzo</u>
- Fabric Construction: Https://Youtu.Be/Upwklpca5w8
- Mechanical Finishes: <u>Https://Youtu.Be/Vwkvkrlkpt8</u>
- Chemical Finishes: <u>Https://Youtu.Be/B6xaduge1w8</u>
- Study Of Dyes: https://Youtu.Be/6ortgd1mua4

 $Bandhej, Lahariya \underline{https://docs.google.com/presentation/d/1YB4AZ398BgNfvxGqnJodPva2V}\\ \underline{G7O4ZUVmtLBBiUYq3s/edit?usp=sharing}$

	D: Assessment and E	valuation
Suggested Continuous Evaluation Maximum Marks: Continuous Internal Assessment (Continuous End Semester Exam (ESE):	100 Marks 1A): 30 Marks 70 Marks	Better marks out of the two Test /
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A of Section A: Q1 Obj	sective-10x1=10 Mark; Q2.5hort answers tive answer type qts.1 out of 2 from

Name and Signature of Convener & Members of CBoS:

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Mandkumar Patel valaya, Raigarh (C.G

Officer-In-Charge (Academic) Shaheed Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.)

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science Course Curriculum

	ogram: Bachelor in		Semester -I	Session: 2024-2	2025		
1	ertificate/Diploma/De Course Code	HSGE-	01P	,			
2	Course Title			ΓICAL)			
3	Course Type	Generic Flectiv	INTRODUCTION TO TEXTILES (PRACTICAL) Generic Elective (Practical)				
4	Pre-requisite (if, any)	As per	As per requirement				
5	Course Learning. Outcomes (CLO)	 Develop an understand Understands and defin Develop critical understand manufacture. Identify the fibres, yar Analyze and asses dye Recommend the dyes, 	e the key textue to erstanding of the n and fabrics for it d and printed texti printing and finish	techniques of yarn is appropriate use. les. ing oftextiles for spe	cific use		
6	Credit Value	1 Credits Max Marks: 50	lea	ming/Training Min Passing Mar			
7	Total Marks	Wax. Marks					
PA	RT -B: Content of	the Course arning-Training/performance	Periods: 30 Perio	ods (30 Hours)	T		
	Module	Topics (Co	urse contents)		No. of Period		
]	Lab./Field Training/ Experiment Contents of Course	1. Identification of textile fibe Visual test / Microscop Burning test / Chemica 2. Weaves and their variations Plain weave / Twill we Satin & Sateen weave Honeycomb & Birdsey 3. Handloom center visit 4. Fiber sample collection 5, Prepare printing samples 6. Prepare Tie & dye sample	l test s: eave ye weave		30		
		Textile terminology, proper synthetics, yarn types, twist in	ties of fibres, class	ification of fibre-natu	ral and		

Officer-In-Charge (Academic) Shahe of Nandkumar Patel Vishwavidyalaya, Raigarh (C.G.)

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B.A. (Home Science) Page No: 107

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PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

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

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods: 50 Marks

Maximum Marks: Continuous Internal Assessment(CIA): 15 Marks

35 Marks End Semester Exam(ESE):

Better marks out of the two Test/ Quiz +obtained marks in Assignment shall be Continuous Internal Internal Test / Quiz-(2): Assignment/Seminar +Attendance - 05 considered against 15 Marks Assessment(CIA):-

(By Course Teacher)

Total Marks -Laboratory / Field Skill Performance: On spot Assessment

Managed by

End Semester

D. Performed the Task based on lab. work

Course teacher - 20 Marks as per lab. status

Exam (ESE):

E. Spotting based on tools & technology (written) - 10 Marks Viva-voce (based on principle/technology)

Name and Signature of Convener & Members of CBoS:

Officer-In-Change (Juneaumut) Shaheed Nandkumar Patel Vishwavidyalaya, Ralgarh (C.G.)

B.A. (Home Science) Page No: 108

laya, Raigarh (C.G

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science Course Curriculum

	A: Introduction		Session: 2024-2025
(Certij	ficate/Diploma/Degree/Honors)	HSCE - 02T	
1	Course Code	II ENTENIE	ION EDUCATION
2	Course Title		
3	Course Type	Generi	ic Elective
4	Pre-requisite(if any)		per Program
5	Course Learning. Outcomes (CLO)	Explains the Constitution Skills. Describes the proce Analyze soft communication.	estudents will be enable to ecept of developing communication. est of communication. skill development for proper- Learning for communication. ious method to reach individual an
6	- Credit-Value	36	& Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

Unit Introduct and Area I methods Objective education Commun function developm commun planning Teaching	learning Periods (1 hour per period : 45 Period (45 hours) Topics (Course Contents) tion of Home Science Extension Education: Home Science-Concepts, goals as of Home Science & their inter relationship with extension, Principles and to of home science extension education general concepts of extension work, as of extension education qualities to extension workers, extension in process. In programs of extension education for community. Programs of community development at central, state, district, block and village level. Family program, Community problems, rural indebtedness unemployment.	No. of Periods 12
Unit Introduct and Area methods Objective education Commun function developm commun planning Teaching	tion of Home Science Extension Education: Home Science-Concepts, goals as of Home Science & their inter relationship with extension, Principles and sof home science extension education general concepts of extension work, es of extension education qualities to extension workers, extension in process. In process. In process. In process. In process. In process of extension education for community development, organization and of community development, Role of home scientists in community ment programs of extension education for community. Programs of the programs of extension education for community. Programs of the programs of extension education for community evelopment at central, state, district, block and village level. Family indebtedness unemployment.	12
Introduct and Area I methods Objective education Commun function developm commun planning Teaching	is of Home Science & their inter relationships of home science extension education general concepts of extension work, so of home science extension education qualities to extension workers, extension in process. In process of extension and in process of community development, organization and in process of community development, Role of home scientists in community of community development of extension education for community. Programs of the process of extension education for community development at central, state, district, block and village level. Family indebtedness unemployment.	
function developm commun planning Teaching	of community development, Role of North Sommunity. Programs of ment programs of extension education for community. Programs of ment programs of extension education for community. Programs of ment programs of extension education for community. Programs of extension education for community.	11
Teaching		
3 Scope a advantag Attitude towards family li	experimental, observation and their application to home science teaching, experimental, observation and their application to home science teaching. Extension Methods- their scope ges and application to home Science teaching. Extension Methods- their scope towards Home Science: Attitudes towards Home Science, Motivation Home science, Application of Home Science towards improvement in	11

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	components of curticulum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.	
4	Extension Education- Concepts, nature, history and philosophy of extension. Objective, principles, and scope of extension Characteristics and nature of extension work, extension education and extension service Extension approaches and methods-classification, characteristics and selection Audio-Visual aids, teaching aids in extension concept, classification, characteristics and importance	11

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

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book

- Communication And Instructional Technology Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy .
- Extension communication & Management- G.L. Ray, 1st Edition, Kalyani Publishers.
- Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition,
- Rural Development principles policies & management- Kartar Singh,3rd Edition, Sago
- Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age
- Education and communication for Development by O P Dhama 2ndEdition, Oxford &
- An Introduction To Extension Education- SV Supe, 2nd Eition, Oxford &Ibh
- A Study of Rural Economics Systems Approach- Vasant Desai, Himalaya Publishing
- SWAYAM portal based course Information and Communication technology- Dr.
- SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43

OtherResources-

- https://youtu.be/-bW8gYwOlGM
- https://youtu.be/c7fQOnIyV6s
- https://voutu.be/6EI5S2wpBlk
- https://youtu.be/oCJ4NIzch7w
- https://youtu.be/vOVmKIgSCzs
- https://voutu.be/NKOlOMVNZdO

Uffiser-In-Charge (Needemic) Shahood Nandkumar Patel Vishwav.dyalaya, Raigarh (C.G.)

B.A. (Home Science) Page No: 110

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Part :	D: Assessment and E	valuation
Suggested Continuous Evaluation N	Methods:	
Maximum Marks:	100 Marks	10
Continuous Internal Assessment (C	(1A): 30 Marks	
End Semester Exam (ESE): Continuous Internal	70 Marks Internal Test /	Better marks out of the two Test/
Assessment(CIA): (By Course Teacher)	Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A of Section A: Q1 Obj type-5x4=20 Mark Section B: Descripe each unit-4x10=40	ective-10x1=10 Main, cs.

Name and Signature of Convener & Members of CBoS:

No

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Officer-la-Charametr Patel
Shahasalhatia Har Patel
Vishwavidyalaya, Kalgarh (C.G.)

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B.A. (Home Science) Page No: 111

andkumar Patel Iya, Raigarh (C.G

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

PA	RT- A: Introduc	ction		2024 2025
	ogram: Bachelor in		Semester -II	Session: 2024-2025
1	ertificate / Diploma / I Course Code	LICCE-	02P	
2	Course Title	EXTENSION E	DUCATION(PRA	ACTICAL)
3	Course Type	Gene	ric Elective (Practi	cal)
4	Pre-requisite (if,	As per	requirement	
5	Course Learning. Outcomes (CLO)	At the end of this course, the students of the Explains the Concept of the Describes the process of the Analyze soft skill develope. They understand E-Learn Explained the various me	communication. poment for proper conting for communication to reach individual to the control of the control o	mmunication. ion. dual and mass Hours Laboratory or Field
6	Credit Value	_1-Credits	lean	rning/Training Min Passing Marks: 20
7 PA	Total Marks RT -B: Content of	ning-Training/performance	Periods: 30 Perio	ds (30 Hours) No. of Period
_	Module	Topics (Course conter	its)	-100
I	Lab./Field Training/ Experiment Contents of Course	6. Manufacturing of audio 7. Aganbadivisit 8. Getting information absorbemes 9. Making chart post flast cleanliness awareness at 10. To find out the food religion prevalent in the society make efforts to remove	out operated cards for and promotion. ated problems at local level and them.	30
	Keywords	Goals of Home Science Educa of Various agencies for Home	tion, Planning for l science, Curriculu	Home Science Education, Li m Planning in Home Science

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

- Communication And Instructional Technology Indu Grover, Sushina Kaushik, 1st Edition mic.)
 Shahaad Nandkurnar Patel Agrotech Publishing Academy .
- Extension communication & Management- G.L. Ray, 1st Edition, Kalyan-Publishers arh (C.G.)
- Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal

Publication.

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

PART -D: Asse	essment and Evaluation		
Suggested Continuous Maximum Marks: Continuous Internal A End Semester Exam() Continuous Internal Assessment(CIA):	S Evaluation Methods: 50 Marks Assessment(ClA): 15 Marks ESE): 35 Marks Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 05 Total Marks - 15	Better marks out of the +obtained marks in Ass considered agains a spot Assessment considered - 20 Marks	Managed by Course teacher
End Semester Exam (ESE):	A. Performed the Task based on lab B. Spotting based on tools & technolo C. Viva-voce (based on principle/technolo	gy (written) - 10 Warks	as per lab. statu

Name and Signature of Convener & Members of CBoS:

Officer-In-Charge (Academic) Shahead Nandrumar Patel Vishwavidyalaya, Raigarh (C.G.)

शहीद नंदकुमार पटेल विश्वविद्यालय, रायगढ़ (छ.ग.)

(छत्तीसगढ़ विश्वविद्यालय अधिनियम 1973 द्वारा स्थापित राजकीय विश्वविद्यालय)



राष्ट्रीय शिक्षा नीति — 2020 के तहत तृतीय एवं चतुर्थ सेमेस्टर नवीन पाठ्यक्रम (सत्र 2025—26)

गृह विभाग (बी. स्ट.)

FOUR YEAR UNDERGRADUATE PROGRAM (NEP-2020)
Program: Bachelor in Arts (2024-28)
DISCIPLINE – HOME SCIENCE

	DSC - 01 to 08	DSE - 01 to 12		
Code	Title	Code	Title	
HSSC-01T	Introduction to Textiles	HSSE-01T	Food safety sanitation and hygiene	
HSSC-01P	Introduction to Textiles (Practical)	HSSE-01P	Food safety sanitation and hygiene (Practical)	
HSSC-02T	Extension Education	HSSE-02T	Interpersonal relationship and family dynamics	
HSSC-02P	Extension Education (Practical)	HSSE-02P	Interpersonal relationship and family dynamics (Practical)	
HSSC-03T	Food Science and nutrition	HSSE-03T	Principles of Interior designing	
HSSC-03P	Food Science and nutrition (Practical)	HSSE-03P	Principles of Interior designing (Practical)	
HSSC-04T	Family Resource Management	HSSE-04T	Textiles and laundry science	
HSSC-04P	Family Resource Management (Practical)	HSSE-04P	Textiles and laundry science (Practical	
HSSC-05T	Clinical Nutrition	HSSE-05T	Food service management	
HSSC-05P	Clinical Nutrition (Practical)	HSSE-05P	Food service management (Practical)	
HSSC-06T	Human Development	HSSE-06T	Garden and landscape designing	
HSSC-06P	Human Development (Practical)	HSSE-06P	Garden and landscape designing (Practical)	
HSSC-07T	Anatomy physiology and Hygiene	HSSE-07T	Fashion marketing and Merchandising	
HSSC-07P	Anatomy physiology and Hygiene (Practical)	HSSE-07P	Fashion marketing and Merchandising (Practical)	
HSSC-08T	Fundamental of Clothing Construction	HSSE-08T	Extension management	
HSSC-08P	Fundamental of Clothing Construction (Practical)	HSSE-08P	Extension management (Practical)	
	Generic Electives	HSSE-09T	Entrepreneurship	
HSGE-01T	Introduction to Textiles	HSSE-09P	Entrepreneurship (Practical)	
HSGE-01P	Introduction to Textiles (Practical)	HSSE-10T	Designing and furnishing life space	
HSGE-02T	Extension Education	HSSE-10P	Designing and furnishing life space (Practical)	
HSGE-02P	Extension Education (Practical)	HSSE-11T	Skills for working with children	
Sk	ill Enhancement Course	HSSE-11P	Skills for working with children (Practical)	
HSSEC-01	Surface Ornamentation	HSSE-12T	Traditional textiles and costumes of India	
1 1 9 11 11	Value Added Course	HSSE-12P	Traditional textiles and costumes of India (Practical)	
HSVAC-01	Techniques of Food Preservation		Missing to a N	

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B.A. (Home Science) Page No: 1

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Program Outcomes

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

Program Specific Outcomes

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

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B.A. (Home Science) Page No: 2

Officer-In-Charge (Academic)
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)

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

rogr	A: Introduction ram: Bachelor in Arts oma/Degree/Honors)	Semester: III	Session: 2024-2025	
1	Course Code			
2	Course Title	HSSC - 03T		
3	Course Type	FOOD SCIE	NCE AND NUTRITION	
4	Pre-requisite(if any)	A Marian Andrews	DSC	
	110-requisite(if any)	As per Program		
5	Course Learning. Outcomes (CLO)	At the end of this course, the students will enable to know: Basic Knowledgeofhealth &Nutrition. KnowledgeofFoodGroups. KnowledgeofExcess&deficienciesofnutrients. KnowledgeofVitamins. KnowledgeofNormal&Therapeuticnutrition.		
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation	
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40	

	Part B: Content of the Course	
No.of	Feaching-learning Periods (1 hour per period): 45 Period (45 hours)	
Unit		
1	 Nutrition- definition, Classification of nutrients based on work, carbohydrate, fat, protein and mineral. Water Carbohydrate-definition, function, classification, digestion, absorption, blood sugar level, daily requirement Fat- definition, function, classification, digestion, absorption, daily requirement Protein- definition, function, classification, digestion, absorption, daily requirement Mineral- definition, function, classification, digestion, absorption, daily requirement Vitamins- definition, function, classification, resources(A B C D E K) Water-general function, water balance, effect of excess, 	of Periods
2	 Diet- classification, function, food groups Cereal Pulses Milk Fruit & vegetables 	11

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B.A. (Home Science) Page No: 13

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	 Egg Meat, fish ,poltry Sugar, jaggrey, hony Beverage Spices 	
	Food preservation	
3	Food adulterationFood poisoning	
4, 3.	Food storage putrefaction in foods	11
4	Meal planning	
	Child nutrition	
	Nutrition in pregnancy & lactation	11
	Diet and nutrition in old age	11
	Therapeutic nutrition	
	 Metabolic disease diseases caused by nutritional deficiencies 	= 4

carbohydrate, fat, protein, minerals, water, food groups

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

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

Other Resources

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

B.A. (Home Science) Page No: 14 zer Dala Chai

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

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

Name and Signature of Convener & Members of CBoS:

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

Course Curriculum

	ogram: Bachelor in iploma / Degree/Hon		Semester -III	Session	: 2024-2025	
1	Course Code		C-03P	1 14.0 C V		
2	Course Title	FOOD SCIEN	ICE AND NUTRITION	ON(PRACT	ICAL)	
3	Course Type	DS	DSC			
4	Pre-requisite (if, any)	As p	As per requirement			
5	At the end of this course, the students will enable to know: Basic Knowledge of health & Nutrition. Knowledge of Food Groups. Knowledge of Excess & deficiencies of nutrients. Knowledge of Vitamins. Knowledge of Normal & Therapeutic nutrition					
6 Credit Value 1 Credits 1 Credit = 30 Hours Labor learning/Training						
7	Total Marks	Max. Marks: 50		Min Passin	ng Marks: 20	
PAI		the Course	D : 1 20 D ::-	I- /20 ff		
		rning-Training/performance		is (30 Hour		
	Module	Topics (Cour			No. of Perio	
L	ab./Field Training/ Experiment Contents of Course	 Prepare food from an pulses, egg, milk, dry Meal planning (calori pregnant woman condition of constipa diabetes disease overweight status Diet plan in different Supplementary food Food preservation by 	fruits, e & Protein calculation economic situation		30	
	Keywords	Nutrition, carbohydrate, fat,	protoin minerals wat	er food grou	ins	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

- Normal & Therapeutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd.
- Normal & Therapeutic Nutrition- Robinson, 16th Revised Edition, Macmillan publisher.
- Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher.
- Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar

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Cengage Learning publisher,

Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.

Online Resources-

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

Online Resources-

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

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

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

Course Curriculum

	A: Introduction	1 T T T T T T T T T T T T T T T T T T T	See the Control of the Section of
Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester: IV	Session: 2024-2025
_1	Course Code	18 P 1 1 1	HSSC - 04T
2	Course Title	FAMILY RES	OURCE MANAGEMENT
3	Course Type		DSC
4	Pre-requisite(if any)	As per Program	
5	Course Learning. Outcomes (CLO)	Atthe endofthis course, the students willbeenable to know BasicknowledgeofHomemanagement. Basicknowledgeofworksimplification. Basic knowledge of time management, energy management. Basicknowledge of Financemanagement.	
6	Credit Value	3 C	4-Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

6 6	Part B: Content of the Course	
No.of	Teaching-learning Periods (1 hour per period : 45 Period (45 hours)	August
Unit	Topics (Course Contents)	No. of Periods
1	 Home management- definition, process, duties and responsibility of the housewife in the family. Price targets and levels-characteristics, classification and development. Dicission process 	12
2	 Home decoration- Principle of design, elements of art, Design-structural and decorative. Colour-importance and effect. Selection of furniture and its importance Home decoration accessories Flower arrangement-types, principle and use 	11
3	 Family resources- classification, characteristics. Time management-concept, resources, process. Energy management- concept, resources, process, value of power in domestic work. Process of power management. Income- resource and process, family budget, account keeping Living standard 	11

Keywords: Home management, process, principle of design, element of art, family budget, time and energy management, work simplification.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- Familyresourcemanagement-Brindasingh,3rdEdition,PanchsheelPrakashan.
- Familyresourcemanagement— PremavathySeetharaman,SoniaBatra,PreetiMehra,6thEdition,CBS Publication.
- Familyresourcemanagement-TamiJamesMoore,SylviaM.Asay,4thEdition,SAGEPublishing.
- Foundation of Family resource management-Elizabeth B Goldsmith, 6th Edition, SAGE
- ManagementofModernFamilies-Inma,N.,Gross,ElizabethCrandall,Manjorim.Knoll2ndEditionAppleton CenturyCrofts
 Publisher.
- HomeManagement-Varghese,MA,Srinivasan,Kogale,NN,2ndEdition,NewAgeInternationalPublisher.
- Managementformodern families-Gross, Cranalland Kloli, 3rd Edition, Princtice Hall Inc.
- ManagementinFamilyliving-Nickell andDorsey, J, 4th Edition, WileyEasternLimited.
- FamilyResourceManagement andInteriorDecoration- Bhargava, B, 4th Edition,
 Jaipur:ApplePrinterand V. R.Printers
- HomeManagement:ContextsandConcepts-Deacon, R.F., and Firebaugh, F.M.7th Edition, Boston: Houghton Mifflin Company.

Online Resources:

- Management Process
 https://www.youtube.com/results?search_query=management+process
- EnergyManagementhttps://www.youtube.com/results?search_query=process+of+energy +management+in+hindi

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Part	D:Assessment and E	valuation
Maximum Marks: Continuous Internal Assessment (CEnd Semester Exam (ESE):	Methods:	valuation 1
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & Section A: Q1 Obj type-5x4=20 Mark	ective-10x1=10 Mark; Q2.Short answers tis otive answer type gts.1 out of 2 from

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P	ART- A: Introd	uction		
Pi (L	ogram: Bachelor in Piploma / Degree/Ho	Arts	Semester -IV	Session: 2024-202
1	Course Code	HSSC-0	4D	.
2	Course Title		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
3	Course Type	DSC	RCE MANAGEMENT	(PRACTICAL)
4	Pre-requisite (if, any)		requirement	
5	Course Learning. Outcomes (CLO) Credit Value	Atthe endofthis course, the students willbeenable to know. BasicknowledgeofHomemanagement. Basicknowledgeofworksimplification. Basic knowledge of time management, energy management. Basicknowledge of Financemanagement.		
_	<u> 18</u> 20.	1 Credits	T Credit =30 Hours learning/	Laboratory or Field Training
7 AF	Total Marks RT -B: Content of	Max. Marks: 50		Min Passing Marks: 20
		rning-Training/performance Pe	priodo, 20 Data Lacas	All The Control of
	Module	Topics (Course cont	ents)	
L	ab./Field Training/ Experiment Contents of Course	 Flower Arrangement Identify and formulate family and formulate values decision, write process making. To work out minimu working approach. (Vertice To develop simplify method Visit to energy garden. Project/ Field Work- Tal trip/function/picnic/party situation. Write the process implementing and report. 	rious types of of decision m and maximum cal and Horizontal) ods of any work. the up a situation and manage that as of management Making time plan for a	No. of Period
	Keywords	student (at least for a weel Home management, process, prin budget,time and energy managem	ciple of design element	of art, family

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FERTIFICATION (D.T.)

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PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

- Family resource management- Brinda singh, 3 rd Edition, PanchsheelPrakashan.
- Family resource management Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6th Edition, CBS Publication.
- Family resource management- Tami James Moore, Sylvia M.Asay, 4th Edition, SAGE Publishing.
- Foundation of Family resource management- Elizabeth B Goldsmith, 6th Edition, SAGE
- Management of Modern Families-Inma, N., Gross, Elizabeth Crandall, Manjori m. Knoll 2nd Edition Appleton Century Crofts Publisher.
- Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2nd Edition, New Age International Publisher.

Online Resources-

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

Online Resources-

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

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

Name and Signature of Convener & Members of CBoS:

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Progr (Dipl	am: Bachelor in Arts oma / Degree)	Semester:III	Session: 2024-2025
1	Course Code		MOOR of the
2	Course Title	FOOD SAFETY S	HSSE-01T
3	Course Type	TOOD SAFETT, S	SANITATION AND HYGIENE
4			DSE
ή.	Pre-requisite(if any)	As	s per Program
5	Course Learning. Outcomes (CLO)	 Upon completion able to: 1. Ide procedures for for infection. Demonstrate good handling proced refrigeration technology and refuse a Discuss Occup Administration (Oworkplace safet Industries. 	pational Safety and Health DSHA) requirements and effective y programs in Food Service
	Cicuit value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

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

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

Keywords: Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- 1. Mahtab, S, Bamji S, Kamala Krishnasamy, Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
- Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013.
- 3. Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.
- Dietary Guidelines for Indians, ICMR, National Institute of Nutrition.

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Part	D:Assessment and E	valuation
Maximum Marks: Continuous Internal Assessment (C End Semester Exam (ESE):	Methods:	, ardanon
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	Two section – A & Section A: Q1 Obj type-5x4=20 Mark	ective-10x1=10 Mark; Q2.Short answer ts otive answer type qts.1 out of 2 from

P	ART- A: Introd	luction	The first and the first program.	Tyler of the
Pr Di	ogram: Bachelor i ploma/Degree/Hond	n Arts	Semester -III	Session: 2024-202
1	Course Code		HSSE-01P	13/12/11/92/11/92
2	Course Title	FOOD SAFETY, SANIT	TATION AND HYGIENE (PRACTICA	AL)
3	Course Type		DSE	7 1 7 7 7
4	Pre-requisite (if, any)		As per requirement	
5	Course Learning. Outcomes (CLO)	 Upon completion of of and prevention prinfection. Demonstrate good prescribe food storage dishes, equipment, a refuse Discuss Occupation 	te, the students will be enable to- f this course, the student will be able to- rocedures for food-borne illness, into personal hygiene and safe food handlinge and refrigeration techniques; explainand kitchens including cleaning mater all Safety and Health Administration (place safety programs in Food Service)	ng procedures; n sanitation of ial, garbage, and OSHA) requirement
6	Credit Value	1 Credits	1 Credit =30 Hours Labo learning/Traini	[2] [4] [4] [4] [4] [4] [4] [4] [4] [4] [4
7	Total Marks	Max. Marks: 50	0	Min Passing Marks: 20
PA		of the Course		
	Total No. of le		rmance Periods: 30 Periods (30 H	ours)
	Module	Topics (C	Course contents)	No. of Period
Li	ab./Field Training/ Experiment Contents of Course	samples 2. Bacteriological a 3. Assessment of semethod 4. Assessment of p 5. Biochemical test 6. Scheme for the c 7. Detection of cont i) Khesari flour in besampapaya seeds in black per	Analysis of Water surface sanitation by swab/rinse ersonal hygiene ts for identification of bacteria detection of food borne pathogens mmon adulterant in food: n ii) Vanaspati in Ghee/Butter. Dried epper, metanil yellow in turmeric or and artificially foreign matter in tea	30

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Keywords

Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

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

Other Resources-

Suggested Continuou	s Evaluation Method	ls:		
Maximum Marks:		50 Marks		
Continuous Internal	Assessment(CIA): 1	15 Marks	والمتعارض المتعارض	
End Semester Exam(ESE):	35 Marks	The last the second second	180 17
Continuous Interna			Better marks out of the	
Assessment(CIA):	Assignment/Seminar	+Attendance - 05	+obtained marks in Ass	signment shall be
(By Course Teacher)	Total Marks -	15	considered agains	t 15 Marks
End Semester	Laboratory / Field S	Skill Performance: Or	spot Assessment	Managed by
	A. Performed t	he Task based on lab.	work - 20 Marks	Course teacher
Exam (ESE):	B. Spotting based	on tools & technolog	gy (written) - 10 Marks	as per lab. statu
		sed on principle/techn		

Name and Signature of Convener & Members of CBoS:

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le Soger

Part.	A: Introduction		
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester:IV	Session: 2024-2025
1	Course Code	e i i i prometa a company	HSSE-02T
2	Course Title	INTERPERSONAL RELAT	TONSHIPS AND FAMILY DYNAMICS
3	Course Type		DSE
4	Pre-requisite(if any)	As per Program	
5	Course Learning, Outcomes (CLO)	 At the end of this course, the students will be enable to- Explain basic components and processes involved interpersonal relationship Describe theoretical perspectives in understanding interpersonal relationships and family dynamics. Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in outlined understanding of significant others. Formulate strategies for developing positive dynamics in different relationships and managing conflict. 	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40

11.67.17	Part B: Content of the Course		
No.of	Teaching-learning Periods (1 hour per period: 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods	
	 Understanding the Self Self-Awareness— Cultural beliefs, values, Component of self-concept, Factor influencing self-concept. Self-identity— Socialization, Factors and Goals of life. Personality—Factors influencing personality development and its influence on behavior. 	12	
2	Perspectives and Theories Interpersonal Relationships Psychological Perspective Interpersonal Relationships Interpersonal Relationships Psychological Perspective Interpersonal Relationships Interpersonal Relationships Psychological Perspective Interpersonal Relationships Interpersonal Relat	11	
3	Basics of Interpersonal Communication Communication: Process and components of basic		

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	 Problems in communication. Family Problems. Peer Group Interactional Problems. Types of conflicts: Parental, Marital, Work Place. 	11
4	 Life Choices (Education, Career, Relationships) Age mate selection. Carrier choices, Carrier Guidance. Adjustment: Type of Adjustment and Factors Influencing. Child Guidance, Child Guidance clinic, Role of Family Court, Counseling. 	11

Keywords: Self-Awareness, Socialization, personality development, Interpersonal Communication, Adjustment.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- 1. Arnett, J.J. (2005). Youth, cultures and societies in transition: The challenge of growing up in a globalized world. In F. Gale & S. Fahey. (Eds.), Youth in Transition - The challenges of generational change in Asia (pp. 22-35). Bangkok: Regional Unit for Social and Human-Sciences in Asia and the Pacific.
- 2. Baron, R. A., Byrne, D., &Branscombe, N. R. (2006). Social psychology. ND: Pushp Print Services.
- 3. Chaudhary, N., & Shukla, S. (2019). Family, identity, and the individual in India. In G. Misra (Ed.), Psychology: Volume 2: Individual and the social: Processes and issues (pp.143-189). New Delhi, India: Oxford University Press.
- 4. D'cruz, P., & Bharat, S. (2001). Beyond joint and nuclear: The Indian family revisited. Journal of Comparative Family Studies, 32(2), 167-194.

OtherResources-

Part	D:Assessment and E	valuation
Suggested Continuous Evaluation I Maximum Marks: Continuous Internal Assessment (C End Semester Exam (ESE):	100 Marks	
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	type-5x4=20 Mark	jective-10x1=10 Mark; Q2.Short answer cs ptive answer type qts.1 out of 2 from

Name and Signature of Convener & Members of CBoS

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science Course Curriculum

	ogram: Bachelor i iploma / Degree)	n Arts	Semester -IV	Session: 2024-2025	
1	Course Code	HSSE-02 P			
2	Course Title	INTERPÉRSONAL RELATIO	INTERPÉRSONAL RELATIONSHIPS AND FAMILY DYNAMICS (P		
3	Course Type	I	OSE		
4	Pre-requisite (if, any)	As	per requirement		
5	Course Learning, Outcomes (CLO)	 At the end of this course, the s Explain basic components Describe theoretical persurbanily dynamics. Use one's self-awarenessignificance of self-awarenes	sonal relationships and others. Illustrate the cant others.		
6	Credit Value	managing conflict. 1 Credits	1 Credit =30 Hours Lab learning/Train		
7	Total Marks	Max. Marks: 50		Min Passing Marks: 20	
PAI	RT -B: Content	of the Course			
	Total No. of le	earning-Training/performa	ince Periods: 30 Periods (30 l	Hours)	
	Module	Topics (Cour	rse contents)	No. of Period	
La	b./Field Training/ Experiment Contents of Course	interpersonal relatio 3. Organizing need bas 4. Select a form of fam of preventing and m	s on: Cultural variations in nships, family dynamics. sed parent education program. nily crisis or stress. Describe way anaging the crisis. t ways to improve interpersonal		
1	Keywords	Self-Awareness, Socializati Communication, Adjustmen	on, personality development, In nt.	terpersonal	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended -

Arnett, J.J. (2005). Youth, cultures and societies in transition: The challenge of growing up in a
globalized world. In F. Gale & S. Fahey. (Eds.), Youth in Transition – The challenges of generational
change in Asia (pp 22-35). Bangkok: Regional Unit for Social and Human Sciences in Asia and the

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Pacific.

Baron, R. A., Byrne, D., &Branscombe, N. R. (2006). Social psychology. ND: Pushp Print Services.

 Chaudhary, N., & Shukla, S. (2019). Family, identity, and the individual in India. In G. Misra (Ed.), Psychology: Volume 2: Individual and the social: Processes and issues (pp.143-189). New Delhi, India: Oxford University Press.

 D'cruz, P., & Bharat, S. (2001). Beyond joint and nuclear: The Indian family revisited. Journal of Comparative Family Studies, 32(2), 167-194.

Suggested Continuou	essment and Evaluation s Evaluation Methods:	34-4 1 St 6" 1	
Maximum Marks:	50 Marks		
Continuous Internal	Assessment(CIA): 15 Marks		
End Semester Exam(ESE): 35 Marks		
Assessment(CIA):	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15	Better marks out of the +obtained marks in Ass considered agains	ignment shall be
End Semester Exam (ESE):	Laboratory / Field Skill Performance: On A. Performed the Task based on lab B. Spotting based on tools & technolog CViva-voce (based on principle/trehm	n spot Assessment . work - 20 Marks gy (written) - 10 Marks	Managed by Course teacher as per lab. statu

Name and Signature of Convener & Members of CBoS:

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

		A: Introduction			Session:2024-202	25
		n: Bachelor in A nte / Diploma / D		Semester: 1I/IV	A STATE OF THE PARTY OF THE PAR	No.
1 CourseCode			Camille 1991	HSSEC	Control of the contro	
2	2 CourseTitle		(1) 1 = 1 = 21	SURFACE ORNA	MENTATION	<u> </u>
3	Cou	rseType	and the said	SEC		
4	Pre-	requisite(if,any)	A SHEET YES THE	Asperre	quirement	
5	CIi		 Meticulousu Translatedes UsetheIndian Access,analy orkcollabora collectivegos 	sestitchesandtrimmings ignideasontofabric Embroidery, painting ze,evaluateanduseinfo tivelywithothersto	and printingfordevelopi rmationfromavarietyofs achieveindividual	ngproduct
6	-Cree	ditValue	2 Credits (01CT+01CP)	Credit= 15Hours-The	oretical learning OR yorFieldlearning/Trainin	ıg
7	Tots	ılMarks	Max.Marks:	50	MinPassingMarks:	20
	DT P.	ContentoftheCo				
	RI-B.	TALL 17.00	TotalNo.of	Teaching–learningPerio b.orFieldlearning/Train	ods: ning30Periods(30Hours)	No of
	odule	TALL 17.00	TotalNo.of ods(15Hrs)andLa	Teaching-learningPerio b.orFieldlearning/Train Topics(Courseconten	ning30Periods(30Hours)	No.of Period

Officer-In-Charge (Academic)
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)

-1.1	 Zardosi border Trims and other decorative items: shells, beads, stones, buttons, cords Other techniques: Layering. Patch work, cording, weaving, draw thread 	
Training Contents	Project: Product development based on the techniques explored in the class. 1. Selection of theme 2. Development of mood board 3. Conceptualization Creation of fabric styling samples as per the selected theme and execution of the final selected design for the selected apparel style	30
Keywords	Surface ornament, Embroidery, Trimmings, Painting, Printing, Applique, Pa Conceptualization.	atch,

PART-C: LearningResources

TextBooks, Reference Books and Others

TextBooksRecommended -

- (IDOOKSKecommenuen
 - Abling, B.,(2006), Markerrendering for fashion, accessories and home fashions, Fairchild publications, New York.
- Abling, B.,(2003), The Fairchild Encyclopedia of fashion accessories, Fairchild publications, New
- CeliaS.,(2004),Knowyourfashionaccessories, Fairchildpublications,New York.
- Hideaki, C., (1992), Colour Harmony-a guidetocreative colour combinations, Rockport publishers, London.
- McCall's(1982).McCall'sBigBookofNeedlecrafts.ChiltonBookCompany.Randnon,Penn sylvania.USA.
- ReadersdigestcompleteGuidetoNeedleWork(1979),TheReadersDigestAssociation,New York,and Montreal
- Shenai, V.A. (1981), Historyof TextileDesign. Sevak Publication, Mumbai.

SkullJ.,(1988), Keytermsin arteraftanddesign, Elbrook press, Australia.

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filoer-In-Charge (Adademic)
Shaheed Nandkumar Patel
hwavidyalaya, Raigarh (C.G.)

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SuggestedContinuou	sEvaluation Methods:		
Maximum Marks:	50 Marks		
Continuous Internal	Assessment (CIA):		
Marks EndSemester	Exam(ESE):35Marks	In auto Chatu	oTest/Ouiz
Continuous Internal Assessment (CIA): (By Course	InternalTest/Quiz-(2):10&10 Assignment/Seminar +Attendance - 05 Total Marks - 1	Bettermarksoutofthetw +obtainedmarksinAssig considered agains	gnmentshallbe st 15 Marks
Coordinator) EndSemeste r Exam (ESE):	Laboratory/FieldSkillPerformance A. PerformedtheTaskbasedonlearned B. Spottingbasedontools(written) C. Viva-voce(basedonprinciple/techr	skill-20Marks –10Marks	Managed by Coordinatora per skilling

Traci

Chairman

ed Napell Hoar Pater Salava, Rail arh (C.G

Officer in Charles of themic)
Shaheey Ally a Charles Patel
Vishway Syalaya, Haigarh (C.G.)

	ogram: Bachelor in An		Semeter - VII	Sess	sion:2024-2025
1	CourseCode		HSVAC-0	1 1 1 1 1	
2 CourseTitle TECI			NIQUES OF FOOD	PRESERVATI	ON
3	CourseType	The second secon			1 a 1
4	Pre-requisite (if, any)		Asperrequ	irement	
CourseLearning.O • Know the principles of preservation behind the methods of utcomes(CLO) • Understand the stages of sugar cookery, quality of pecting development of preserved food products • Acquire skills to formulate food-based products • Explore the principles of preservation in fruits and products • Skills to prepare cereals and pulse based preserved products			vegetables-bas		
,	6 3.37	new products 2Credits	with retention of quality Credit = 15 Hours -	learning & Ob	servation
6	CreditValue	Max.Marks:50	Creur 13 110 mg	MinPassingMa	arks:20
7	TotalMarks				
A	RT-B: Content	oftheCourse	L (01 No personied)	30 Periods (3)) Hours)
		ing-learning Period	ds (01 Hr. per period)	- 50 1 011003 (0	No. of Period
	nit	Topics (Cour	nce of Food Preservation		08
	Concept of Food Preservation	 Types of by Enzy Basic Pr Food pre natural f preserva 	f Food spoilage by Micro mes inciples of Food Preserva eservatives- Use of Salt, a food preservatives and artives	organisms and ation Acid, Sugar, tificial	
I	Preparation of dehy products	of driers storage Drying I Preparat (Tradition Khakhan ginger p	s of drying &dehydration, freeze drying- lyophilismethods. ion of salted, dehydration of salted, dehydration of salted, dehydrational Indian varieties of the salted and Masala Powdrowder etc.) on experience: Drying of carrot, French beans,	lrated, preserves f chips, Papads, ers, onion, garlic,	

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B.A. (Home Science) Page Nodhor

Province Chair

III	Preservation by Using Sugar	 Role of Pectin in Preserved foods Sugar Concentrates – Principles of Gel Formation Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash Preserves, Candied, Glazed, Crystallized Fruits, Toffee 	08
IV	Preservation by Using Chemicals and Salts and Fermentation	 Preparation and Preservation of Fruit Juices, RTS Pickling – Principles Involved and Types of Pickles Chemical Preservatives – Definition, Role of Preservation Permitted Preservatives, FSSA1 guidelines Foods fermented by Yeasts Foods fermented by Bacteria 	
	Preservation by Advanced Preservation Technology	Freezing, Pasteurization, Food Irradiation, Canning and Bottling ning, Pasteurization, chemical preservation, Crystalized	and aloned for

LearningResources PART-C:

TextBooks, ReferenceBooks and Others

TextBooksRecommended -

Srivastava R.P. (2012), Fruit and vegetable preservation - Principles and Practices, International Book Distributing Co., (IBDC), New Delhi.

Maria Parloa (2009), canned fruit, preserves and jellies: Household methods of preparation, US

Department of Agriculture, Washington.

Shafiur, Rahman, M. (2007), Handbook of Food Preservation, 2nd edition, CRC press, New Delhi.

Online Resources-

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

Online Resources-

> e-Resources/e-booksande-learningportals

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Shahoed Naparymar Patel Vishwavidyalaya, Maigarh (C.G.) B.A. (Home Science) Page No: 102

ra, Raigarh (C.G

Suggested Continuous	Evaluation Methods:		
Maximum Marks:	50 Marks		A STATE OF THE
Continuous Internal A	ssessment(CIA): 15 Marks		
End Semester Exam(E	CSE): 35 Marks		turo Test / Quiz
Continuous Internal Assessment(CIA):	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 05 Total Marks - 15	Better marks out of the +obtained marks in Ass considered agains	signment shall be
	Laboratory / Field Skill Performance: O A. Performed the Task based on lab B. Spotting based on tools & technolo C. Viva-voce (based on principle/tech	n spot Assessment b. work - 20 Marks gy (written) - 10 Marks	Managed by Course teacher as per lab. statu

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