

**FOUR YEAR UNDERGRADUATE PROGRAM (NEP-2020)**

Program: Bachelor in Arts (2024-28)

**DISCIPLINE – HOME SCIENCE**

Session: 2024-25

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

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of Studies  
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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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Nandkumar Patel  
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# FOUR YEAR UNDERGRADUATE PROGRAM (2024-28)

Department of Home Science

## Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester: I	Session: 2024-2025
1	Course Code	IISSC – 01T	
2	Course Title	INTRODUCTION TO TEXTILES	
3	Course Type	DSC	
4	Pre-requisite(if any)	As per Program	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> <li>Develop an understanding of concepts and basics of textiles.</li> <li>Understands and define the key textile terms.</li> <li>Develop critical understanding of the techniques of yarn and fabric manufacture.</li> <li>Identify the fibres, yarn and fabrics for its appropriate use.</li> <li>Analyze and assess dyed and printed textiles.</li> <li>Recommend the dyes, printing and finishing of textiles for specific use.</li> </ul>	
6	Credit Value	3 Credits	1 Credit = 15 Hours Teaching - 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 Periods (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<b>Introduction to Textiles</b> 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	<b>Fibers</b> Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

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

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- Animal Fiber Silk: <https://youtu.be/X6mjzfhtyry>
- Animal Fiber Wool: <https://youtu.be/Kdrsko1yr88>
- Classification Of Fiber: <https://youtu.be/Uvcoio2qefg>
- Methods Of Printing: <https://youtu.be/l9s-Zdufeo8>
- Study Of Yarn: <https://youtu.be/-Fhgijuaqzo>
- Fabric Construction: <https://youtu.be/Upwklpca5w8>
- Mechanical Finishes: <https://youtu.be/Vwkvkrkpt8>
- Chemical Finishes: <https://youtu.be/B6xaduge1w8>
- Study Of Dyes: <https://youtu.be/6ortgd1mua4>

Bandhej, Lahariya <https://docs.google.com/presentation/d/1YB4AZ398BgNfvgGqnJodPva2VG7O4ZUVmtLBBiUYq3s/edit?usp=sharing>

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

Name and Signature of Convener & Members of CBoS:




*(Dr. Bharti Vellur)* *(Dr. S. Roy)* *(Dr. Jine)*  
*(Dr. S. Roy)* *(Dr. S. Roy)* *(Dr. S. Roy)*

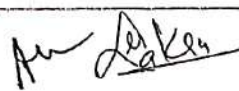
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**FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)**  
**Department of Home Science**  
**Course Curriculum**

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



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<b>PART-C: Learning Resources</b>
<b>Text Books, Reference Books and Others</b>
<b>Text Books Recommended –</b>
<ul style="list-style-type: none"> <li>• वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉमंजुपाटनी, 2022 Edition, Star Publication.</li> <li>• Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing.</li> <li>• वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉनकरी, 2<sup>nd</sup> Edition, Vinod Pustak Mandir.</li> <li>• तंतुएवंवस्त्रविज्ञान - डॉशिप्रावैनर्जी</li> <li>• Fundamentals of Textiles and their care - SushilaDhantiyagi, 5<sup>th</sup> Edition, Orient Black Swan.</li> <li>• Textile testing and analysis - Collier, B.J., &amp; Epps, H.H. 1998 Edition, Prentice Hall Publishers</li> <li>• Booth, J.E. (1996). <i>Principles of Textile Testing</i>. New Delhi: CBS Publishers &amp; Distributors Pvt. Ltd.</li> <li>• Corbman, P.B. (1983). <i>Textiles: Fibre to Fabric</i>. McGraw-Hill Publishers.</li> </ul>
<b>Online Resources–</b>
• e-Resources / e-books and e-learning portals
<b>Online Resources–</b>
• e-Resources / e-books and e-learning portals

### **PART -D: Assessment and Evaluation**

**Suggested Continuous Evaluation Methods:**

**Maximum Marks:** 50 Marks

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

**End Semester Exam(ESE):** 35 Marks

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

**Name and Signature of Convener & Members of CBoS:**


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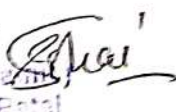

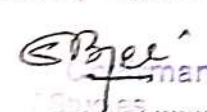
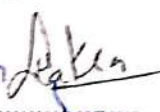
# FOUR YEAR UNDERGRADUATE PROGRAM (2024 - 28)

## Department of Home Science

### Course Curriculum

Part A: Introduction			
(Certificate/Diploma/Degree/Honors)		Semester: II	Sessions 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)	At the end of this course, the students will be able to... <ul style="list-style-type: none"> <li>Explains the Concept of developing communication skills.</li> <li>Describes the process of communication.</li> <li>Analyze soft skill development for proper communication.</li> <li>They understand E-Learning for communication.</li> <li>Explained the various method to reach individual and mass</li> </ul>	
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.	11
3	Teaching methods & aids: Methods of learning - Discussion, demonstration, lecture, experimental, observation and their application to home science teaching, Scope and use in Home Science teaching, Extension Methods- their scope advantages and application Attitude towards Home Science: Attitudes towards Home Science, Motivation towards Home science, Application of Home Science towards improvement in family living. Job opportunities in Home Science. National and International agencies, Official organization - W.H.O. FAG, CARE, ICAR ICDS, ICSSR, ICMR, IRDP, Adult education Home Science Association of India- Curriculum Planning in Home Science: Basic concept of curriculum planning	11

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	components of curriculum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.	
4	<p>Extension Education- Concepts, nature, history and philosophy of extension.</p> <ul style="list-style-type: none"> <li>Objective, principles, and scope of extension</li> <li>Characteristics and nature of extension work, extension education and extension service</li> </ul> <p>Extension approaches and methods-classification, characteristics and selection Audio-Visual aids, teaching aids in extension concept, classification, characteristics and importance</p>	11
<b>Keywords:</b> 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	
<b>Text Book</b>	
<ul style="list-style-type: none"> <li>Communication And Instructional—Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy.</li> <li>Extension communication &amp; Management- G.L. Ray, 1st Edition, Kalyani Publishers.</li> <li>Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication.</li> <li>Rural Development principles policies &amp; management- Kartar Singh, 3rd Edition, Sage Publications India Pvt Ltd.</li> <li>Extension education &amp; communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers.</li> <li>Education and communication for Development by O P Dhama 2nd Edition, Oxford &amp; Ibh Publishing</li> <li>An Introduction To Extension Education- SV Supe, 2nd Edition, Oxford &amp; Ibh Publishing.</li> <li>A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi.</li> <li>SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt</li> <li>SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43</li> </ul>	
<b>Other Resources–</b>	
<ul style="list-style-type: none"> <li><a href="https://youtu.be/-bW8gYwOIGM">https://youtu.be/-bW8gYwOIGM</a></li> <li><a href="https://youtu.be/c7fQOnIyV6s">https://youtu.be/c7fQOnIyV6s</a></li> <li><a href="https://youtu.be/6E15S2wpBlk">https://youtu.be/6E15S2wpBlk</a></li> <li><a href="https://youtu.be/oCJ4N1zch7w">https://youtu.be/oCJ4N1zch7w</a></li> <li><a href="https://youtu.be/vOVmK1gSCzs">https://youtu.be/vOVmK1gSCzs</a></li> <li><a href="https://youtu.be/NKQIOMVNZdQ">https://youtu.be/NKQIOMVNZdQ</a></li> </ul>	

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Vishwavidyalaya, Raigarh (C.G.)

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

Name and Signature of Convener & Members of CBoS:

*[Handwritten signatures of members of CBoS]*

*[Handwritten signature of Officer-in-Charge]*  
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**FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)**

Department of Home Science

## Course Curriculum

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

### PART-C: Learning Resources

## Text Books, Reference Books and Others

**Text Books Recommended –**

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

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

*A. Singh*  
*(Dr. Amita Singh)*  
*Dr. Smt. Kanta R. D. Co*  
*Dr. Singh*  
*Dr. Patel*  
*Dr. Patel*

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

**Chairman**  
**Studies**  
**Dr. Nandkumar Patel**  
**Vishwavidyalaya, Raigarh (C.G.)**  
**B.A. (Home Science) Page No: 12**



# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science

### Course Curriculum

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

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	<ul style="list-style-type: none"> <li>• Zardosi border</li> <li>• Trims and other decorative items: shells, beads, stones, buttons, cords</li> <li>• Other techniques: Layering, Patch work, cording, weaving, draw thread</li> </ul>	
Lab./Field 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, Patch, Conceptualization.	

### PART-C: Learning Resources

#### Text Books, Reference Books and Others

##### Text Books Recommended –

- Abling, B., (2006), Marker rendering for fashion, accessories and home fashions, Fairchild publications, New York.
- Abling, B., (2003), The Fairchild Encyclopedia of fashion accessories, Fairchild publications, New York.
- Celia S., (2004), Know your fashion accessories, Fairchild publications, New York.
- Hideaki, C., (1992), Colour Harmony-a guide to creative colour combinations, Rockport publishers, London.
- McCall's (1982). McCall's Big Book of Needlecrafts. Chilton Book Company. Radnor, Pennsylvania, USA.
- Readers digest complete Guide to Needle Work (1979), The Readers Digest Association, New York, and Montreal
- Shenai, V.A. (1981), History of Textile Design. Sevak Publication, Mumbai.
- Skulij., (1988), Key terms in art craft and design, Elbrook press, Australia.





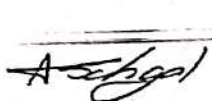


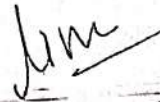
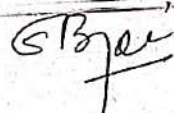




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 B.A. (Home Science) Page No: 99  
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PART-D: Assessment and Evaluation			
Suggested Continuous Evaluation Methods:			
Maximum Marks:		50 Marks	
Continuous Internal Assessment (CIA):		15	
Marks End Semester Exam (ESE): 35 Marks			
Continuous Internal Assessment (CIA): (By Course Coordinator)	Internal Test/Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 1 05 Total Marks -	Better marks out of the two Test/Quiz + obtained marks in Assignments shall be considered against 15 Marks	
End Semester Exam (ESE):	Laboratory/Field Skill Performance: Onspot Assessment A. Performed the Task based on learned skill - 20 Marks B. Spotting based on tools (written) - 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Coordinators as per skilling	

Name and Signature of Convener & Members of CBoS:






  



  
 Chairman  
 Studies  
 Shaheed Nandkumar Patel  
 Vishwavidyalaya, 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

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

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Vishwavidyalaya, Raigarh (C.G.)



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

### PART-C: Learning Resources

#### Text Books, Reference Books and Others

##### Text Books Recommended –

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

##### Online Resources–









1. food preservation: <https://www.sciencedirect.com/topics/food-science/food-preservation>
2. chemical methods of food preservation: <https://www.reagents.co.uk/blog/chemical-method-of-food-preservation/>
3. Principle of the food processing & preservation- simple book Publishing: <https://ebooks.inlibnet.ac.in/fip1/>

##### Online Resources–


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

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

Name and Signature of Convener & Members of CBoS:

  
 CD's. Anita Singh  
  
  
  
  
  
  
  


Officer-in-Charge (Academic)  
 Shashank Kumar Patel  
 Vishwavidyalaya, Raigarh (C.G.)

  
 Shashank Kumar Patel  
 Vishwavidyalaya, Raigarh (C.G.)



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

Part A: Introduction		Semester: I	Session: 2024-2025
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		HSGE – 01T	
1	Course Code	INTRODUCTION TO TEXTILES	
2	Course Title	Generic Elective	
3	Course Type	As per Program	
4	Pre-requisite(if any)		
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> <li>Develop an understanding of concepts and basics of textiles.</li> <li>Understands and define the key textile terms.</li> <li>Develop critical understanding of the techniques of yarn and fabric manufacture.</li> <li>Identify the fibres, yarn and fabrics for its appropriate use.</li> <li>Analyze and assess dyed and printed textiles.</li> <li>Recommend the dyes, printing and finishing of textiles for specific use.</li> </ul>	
6	Credit Value	3 Credits	1 Credit = 15 Hours Teaching - 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 Periods (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<b>Introduction to Textiles</b> 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	<b>Fibers</b> Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

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J. B. Byee

L. B. Byee

3	<b>Yarn and Fabric</b> 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	<b>Coloration and Finishing of Textiles</b> 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

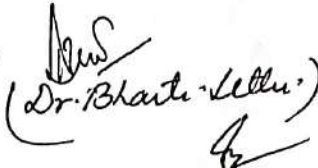

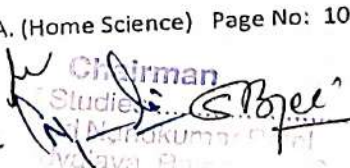
##### Text Book

- डॉ 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 Age International Publishing.
- डॉ बक्शी, वस्त्र विज्ञान एवं परिधान का परिचय - 2<sup>nd</sup> Edition, Vinod Pustak Mandir.
- डॉ शिप्रा बैनर्जी, (2018), तंतु एवं वस्त्र विज्ञान - छ. ग. हिन्दी ग्रंथ अकादमी
- Fundamentals of Textiles and their care - Sushila Dhantyagi, 5<sup>th</sup> 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: <https://youtu.be/Nplhszsvi6y>
- Synthetic Fiber Nylon: <https://youtu.be/Wzhvqe3movi>

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

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

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

Name and Signature of Convener & Members of CBoS:

*(Signature)* *(Signature)* *(Signature)* *(Signature)* *(Signature)* *(Signature)*

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

Chairman  
Studies  
Shaheed Nandkumar Patel  
Vishwavidyalaya, Raigarh (C.G.)

# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science

Course Curriculum

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

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

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

**Chairman**  
 Studies.....  
 Nandkumar Patel  
 Raigarh (C.G.)

*Signature of Shaheed Nandkumar Patel*  
*Signature of Nandkumar Patel*  
*Signature of Nandkumar Patel*



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

- वस्त्रविज्ञान एवं परिधानका परिचय - डॉ. गंगुपाटनी, 2022 Edition, Star Publication.
- Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing.
- वस्त्रविज्ञान एवं परिधानका परिचय - डॉ. गंगुपाटनी, 2<sup>nd</sup> Edition, Vinod Pustak Mandir.
- तंतु एवं वस्त्रविज्ञान - डॉ. शिवाजीराव नर्गी
- Fundamentals of Textiles and their care - Sushila Dhantyagi, 5<sup>th</sup> Edition, Orient Black Swan.
- Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). *Principles of Textile Testing*. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). *Textiles: Fibre to Fabric*. McGraw-Hill Publishers.

**PART -D: Assessment and Evaluation****Suggested Continuous Evaluation Methods:**

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA):

(By Course Teacher)

Internal Test/ Quiz-(2): 10 &amp; 10

Assignment/Seminar + Attendance - 05

Total Marks - 15

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

End Semester Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment

D. Performed the Task based on lab. work - 20 Marks

E. Spotting based on tools &amp; technology (written) - 10 Marks

F. Viva-voce (based on principle/technology) - 05 Marks

Managed by  
Course teacher  
as per lab. status

Name and Signature of Convener &amp; Members of CBoS:

A. School  
(Dr. Amita School)

Shree

B. School

W

In

C. School

D. School

E. School

F. School

G. School

H. School

I. School

J. School

K. School

L. School

M. School

N. School

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P. School

Q. School

R. School

S. School

T. School

U. School

V. School

W. School

X. School

Y. School

Z. School

Officer-in-Charge (Principal)  
Shahood Nandkumar Patel  
Vishwavidyalaya, Raigarh (C.G.)

Shahood Nandkumar Patel  
Vishwavidyalaya, Raigarh (C.G.)

# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science

### Course Curriculum

Part A: Introduction		
(Certificate/Diploma/Degree/Honors)		Semester: II
		Session: 2024-2025
1	Course Code	HSGE – 02T
2	Course Title	EXTENSION EDUCATION
3	Course Type	Generic Elective
4	Pre-requisite(if any)	As per Program
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to.. <ul style="list-style-type: none"> <li>• Explains the Concept of developing communication skills.</li> <li>• Describes the process of communication.</li> <li>• Analyze soft skill development for proper communication.</li> <li>• They understand E-Learning for communication.</li> <li>• Explained the various method to reach individual and mass</li> </ul>
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.	11
3	Teaching methods & aids: Methods of learning - Discussion, demonstration, lecture, experimental, observation and their application to home science teaching, Scope and use in Home Science teaching. Extension Methods- their scope advantages and application Attitude towards Home Science: Attitudes towards Home Science, Motivation towards Home science, Application of Home Science towards improvement in family living. Job opportunities in Home Science. National and International agencies, Official organization - W.H.O. FAG, CARE, ICAR ICDS, ICSSR, ICMR, IRDP, Adult education Home Science Association of India. Curriculum Planning in Home Science: Basic concept of curriculum planning	11


  
 Chairperson  
 Head of Department  
 In-charge  
 Lecturer  
 Assistant Lecturer  
 Tutor  
 Lab Assistant  
 C.G.



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

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
<b>Text Book</b>	
<ul style="list-style-type: none"> <li>Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy.</li> <li>Extension communication &amp; Management- G.L. Ray, 1st Edition, Kalyani Publishers.</li> <li>Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication.</li> <li>Rural Development principles policies &amp; management- Kartar Singh, 3rd Edition, Sage Publications India Pvt Ltd.</li> <li>Extension education &amp; communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers.</li> <li>Education and communication for Development by O P Dhama 2nd Edition, Oxford &amp; Ibh Publishing</li> <li>An Introduction To Extension Education- SV Supe, 2nd Edition, Oxford &amp; Ibh Publishing.</li> <li>A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi.</li> <li>SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt</li> <li>SWAYAM portal based course Home science- Extension and Communication management level-I course no.43</li> </ul>	
<b>Other Resources-</b>	
<ul style="list-style-type: none"> <li><a href="https://youtu.be/-bW8gYwOIGM">https://youtu.be/-bW8gYwOIGM</a></li> <li><a href="https://youtu.be/c7fQOnLyV6s">https://youtu.be/c7fQOnLyV6s</a></li> <li><a href="https://youtu.be/6EI5S2wpBlk">https://youtu.be/6EI5S2wpBlk</a></li> <li><a href="https://youtu.be/oCJ4NIzch7w">https://youtu.be/oCJ4NIzch7w</a></li> <li><a href="https://youtu.be/vOVmKlgSC-s">https://youtu.be/vOVmKlgSC-s</a></li> <li><a href="https://youtu.be/NKOIOMVNZdO">https://youtu.be/NKOIOMVNZdO</a></li> </ul>	

Officer-in-Charge (Academic)  
Shahad Nandkumar Patel  
Vishwavidyalaya, Raigarh (C.G.)

Signature: [Handwritten Signature]

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

Name and Signature of Convener & Members of CBoS:

*A. Sehgal*  
CDs Amrita Sehgal

*S. K. S.*

*B. S.*

*P. S.*

*Jim*  
*S. B. S.*

*M.*

*S. K. S.*

*S.*

Officer-In-Charge (emic)  
Shahad N. N. Patel  
Vishwavidyalaya, Raigarh (C.G.)

*Chairman*  
*N. S.*  
S. N. S. Patel  
Raigarh (C.G.)



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

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

**PART-C: Learning Resources**

**Text Books, Reference Books and Others**

**Text Books Recommended –**

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

*Handwritten signatures and initials:*  
 Jina, A. Singh, B.S., P.S., Shari, Hakeem, Chairdar, Nandkumar Patel, Rajgarh (C.G.), S. B. J.

Publication.

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

### PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

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

Name and Signature of Convener & Members of CBoS:

A. Singh  
(Dr. Amito Singh)

Shree

Dr. Singh

Dr. Singh

Dr. Singh

Dr. Singh

Dr. Singh

Officer-In-Charge (Academic)  
Shahed Nanduram 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 विज्ञान (बी. ए.)



# FOUR YEAR UNDERGRADUATE PROGRAM (NEP-2020)

Program: Bachelor in Arts (2024-28)

DISCIPLINE – HOME SCIENCE

Session: 2024-25

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

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

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

Chairman

of Studies  
Shaheed Nandikumar Patel  
Vishwavidyalaya, Raigarh (C.G.)



### Program Outcomes

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

### Program Specific Outcomes

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

*[Handwritten signatures and initials]*

Chairman  
Studies  
Shaheed Nandkumar Patel  
Vishwavidyalaya, 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**

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

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



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

### Part C: Learning Resources

#### Text Books, Reference Books, Other Resources

##### Text Book Recommended

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

##### Other Resources

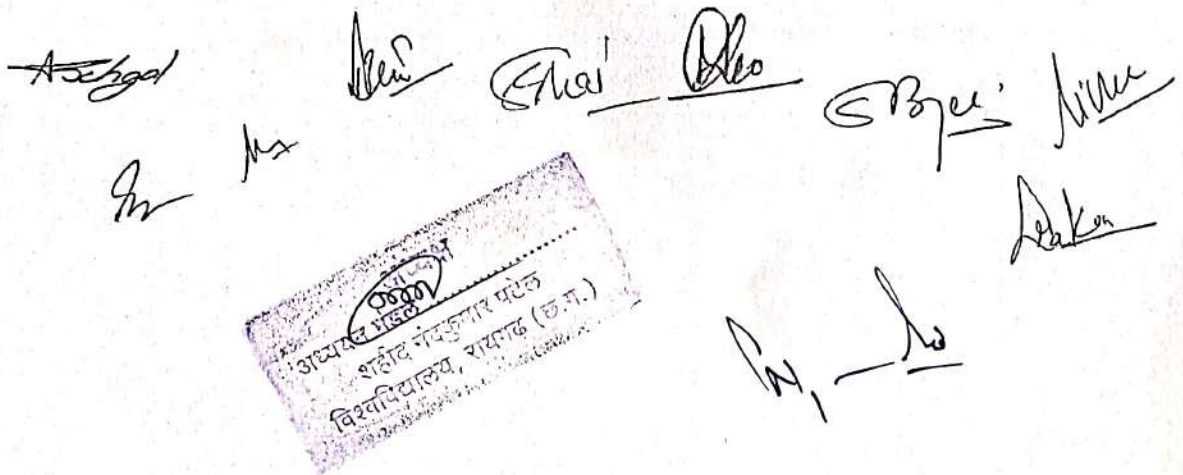
- Carbohydrates  
<https://www.medicalnewstoday.com/articles/161547>  
<https://www.hsph.harvard.edu/nutritionsource/carbohydrates/>
- Protein  
<https://www.britannica.com/science/protein>  
[www.youtube.com/watch?v=HSCUAjZQhXI](http://www.youtube.com/watch?v=HSCUAjZQhXI)
- Fat  
<https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/fats-and-c>  
<https://www.youtube.com/watch?v=QhUrc4BnPgg>
- Nutrition Care Process <https://youtu.be/4IMhVISEcxA>
- Nutritional Management of Diabetes -2 <https://youtu.be/4iDi7fjSAGE>
- Nutritional requirements during pregnancy <https://youtu.be/o6s1jGdo7po>
- Nutritional Management of Diabetes – 1 <https://youtu.be/FMZNMgmwXag>
- Nutritional Management of infections <https://youtu.be/B0vLIHvNxAY>
- Nutritional Care During Fever -1 [https://youtu.be/6EHdeYmq\\_ic](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](https://youtu.be/79V_jHpMB3A)
- Management of Metabolic Syndrome <https://youtu.be/GjSeaWcVpjl>

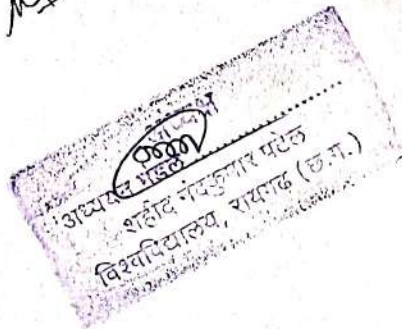


- Management of Hypertension II
- <https://youtu.be/cAonEBKWMhE>
- Management of Food allergy & Intolerance <https://youtu.be/JfZ4G0aF8DA>

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

— Name and Signature of Convener & Members of CBoS: —







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

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

**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

*[Handwritten signatures and stamps are present at the bottom of the page, including a purple circular stamp and several signatures.]*



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

### Online Resources—

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

### Online Resources—

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

## PART -D: Assessment and Evaluation

**Suggested Continuous Evaluation Methods:**

Maximum Marks: 50 Marks

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

End Semester Exam(ESE):	35 Marks
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<b>Continuous Internal Assessment(CIA):</b> (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10 Assignment/Seminar +Attendance - 05 Total Marks - 15
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Better marks out of the two Test / Quiz  
+ obtained marks in Assignment shall be  
considered against **15 Marks**

**End Semester  
Exam (ESE):**

Laboratory / Field Skill Performance: On spot Assessment		considered
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**A. Performed the Task based on lab. work - 20 Marks**

**B. Spotting based on tools & technology (written) – 10 Marks**

**C. Viva-voce (based on principle/technology) - 05 Marks**

Managed by Course teacher as per lab. status
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अध्ययन मंडल  
शहीद नंदलाल पटेल  
विश्वविद्यालय, रायगढ़ (छ.ग.)



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

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

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



4	<ul style="list-style-type: none"> <li>• Kitchen-types, workplace in kitchen,</li> <li>• Non-Traditional Sources of fuel, Solar energy</li> <li>• Water distribution</li> <li>• Ventilation, Light arrangement, storage arrangement.</li> <li>• Work simplification-meaning, methods, process and pathway chart</li> <li>• Time, energy and labor saving equipments</li> </ul>	11
<b>Keywords:</b> 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	
<b>Text Book Recommended</b> <ul style="list-style-type: none"> <li>• Family resource management-Brindasingh, 3<sup>rd</sup> Edition, Panchsheel Prakashan.</li> <li>• Family resource management- Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6<sup>th</sup> Edition, CBS Publication.</li> <li>• Family resource management- Tami James Moore, Sylvia M. Asay, 4<sup>th</sup> Edition, SAGE Publishing.</li> <li>• Foundation of Family resource management- Elizabeth B Goldsmith, 6<sup>th</sup> Edition, SAGE</li> <li>• Management of Modern Families- Inma, N., Gross, Elizabeth Crandall, Manjorim. Knoll 2<sup>nd</sup> Edition Appleton Century Crofts Publisher.</li> <li>• Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2<sup>nd</sup> Edition, New Age International Publisher.</li> <li>• Management for modern families- Gross, Cranall and Koli, 3<sup>rd</sup> Edition, Princticee Hall Inc.</li> <li>• Management in Family living- Nickell and Dorsey, J, 4<sup>th</sup> Edition, Wiley Eastern Limited.</li> <li>• Family Resource Management and Interior Decoration- Bhargava, B, 4<sup>th</sup> Edition, Jaipur: Apple Printer and V. R. Printers</li> <li>• Home Management: Contexts and Concepts- Deacon, R. F., and Firebaugh, F. M. 7<sup>th</sup> Edition, Boston: Houghton Mifflin Company.</li> </ul>	
<b>Online Resources:</b> <ul style="list-style-type: none"> <li>• Management Process <a href="https://www.youtube.com/results?search_query=management+process">https://www.youtube.com/results?search_query=management+process</a></li> <li>• Energy Management <a href="https://www.youtube.com/results?search_query=process+of+energy+management+in+hindi">https://www.youtube.com/results?search_query=process+of+energy+management+in+hindi</a></li> </ul>	

*Amir* *Ashgol.* *Devs* *Dho*  
*(O.S. Amits Ashgol)* *Rakesh* *Shai* *Erju*  
*R*

अमर  
 अध्यक्ष  
 शहीद नंदकुमार पटेल  
 विश्वविद्यालय, रायगढ़ (छ.ग.)  
 २०२३-२४



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

Name and Signature of Convener & Members of CBoS:

Ashgal  
 CDR. Amit Ashgal

Dr. Bharti Setu  
 Dr. Bharti Setu

Smt. Mamta R Deo  
 Smt. Mamta R Deo

Shree  
 Shree

Niraj  
 Niraj

Prakash  
 Prakash

अध्यक्ष  
 अशुभ नंदकुमार पटेल  
 विश्वविद्यालय, रायगढ़ (छ.ग.)

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

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



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

- Family resource management- Brinda singh, 3<sup>rd</sup> Edition, PanchsheelPrakashan.
- Family resource management – Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6<sup>th</sup> Edition, CBS Publication.
- Family resource management- Tami James Moore, Sylvia M.Asay, 4<sup>th</sup> Edition, SAGE Publishing.
- Foundation of Family resource management- Elizabeth B Goldsmith, 6<sup>th</sup> Edition, SAGE
- Management of Modern Families- Inma,N.,Gross, Elizabeth Crandall, Manjori m. Knoll 2<sup>nd</sup> Edition Appleton Century Crofts Publisher.
- Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2<sup>nd</sup> 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: Assessment and Evaluation****Suggested Continuous Evaluation Methods:**

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA):  
(By Course Teacher)

Internal Test / Quiz-(2): 10 & 10  
Assignment/Seminar +Attendance - 05  
Total Marks - 15

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

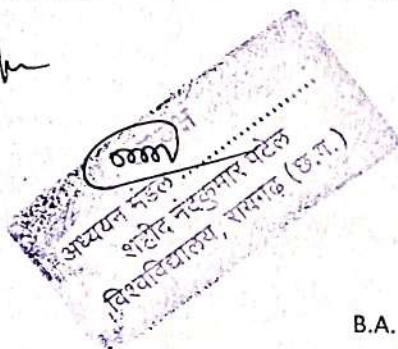
**End Semester Exam (ESE):**

Laboratory / Field Skill Performance: On spot Assessment  
A. Performed the Task based on lab. work - 20 Marks  
B. Spotting based on tools & technology (written) – 10 Marks  
C. Viva-voce (based on principle/technology) - 05 Marks

Managed by  
Course teacher  
as per lab. status

**Name and Signature of Convener & Members of CBoS:**

*[Handwritten signatures and names of CBoS members]*  
Dr. Bharti Sethi, Dr. Amita Sehgal, Smt. Manita R D Co, etc.





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

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

<b>Part B: Content of the Course</b>		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours))		
Unit	Topics (Course Contents)	No. of Periods
1	<p>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-</p> <p style="padding-left: 40px;">a. Food procurement; b. Storage; c. Handling; d. Preparation</p> <p>2. Safety of leftover foods Framework for creating enabling environment for serving safe &amp; nutritious food at the workplace.</p> <p>3. Regulatory compliance requirements for the canteen establishments, Food Service Industries Safe &amp; nutritious food tips for the employee</p> <p>4. Factors affecting food safety and food spoilage: Food adulteration - definition, types of adulteration in various foods- intentional, incidental and metallic contaminants</p>	12



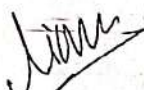



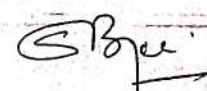

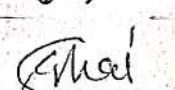
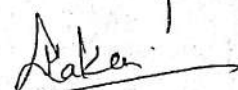

2	Current Food Safety Standards in India Current Food Safety regulations, Food Safety and Standards Authority of India, objectives of developing food safety standards, Food Safety Management System (FSMS) Good Practices/ PRPs - HACCP, GMP, GHP Certification - HACCP, ISO 22000, FSSC 22000	11
3	Sanitation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

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
<b>Text Book Recommended</b>	
1.	Mahtab, S, Banji 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.



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

Name and Signature of Convener & Members of CBoS:





  
 Dr. Amita Singh  


  




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

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



<b>Keywords</b>	Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.
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### **PART-C: Learning Resources**

#### **Text Books, Reference Books and Others**

##### **Text Books Recommended –**

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

##### **Other Resources–**

### **PART -D: Assessment and Evaluation**

#### **Suggested Continuous Evaluation Methods:**

**Maximum Marks:** 50 Marks

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

**End Semester Exam(ESE):** 35 Marks

**Continuous Internal Assessment(CIA):**  
(By Course Teacher)

Internal Test / Quiz-(2): 10 & 10  
Assignment/Seminar + Attendance - 05  
Total Marks - 15



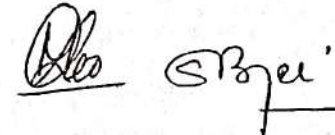
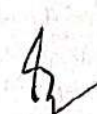
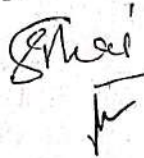


Better marks out of the two Test / Quiz  
+ obtained marks in Assignment shall be  
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**End Semester Exam (ESE):**

**Laboratory / Field Skill Performance: On spot Assessment**  
A. Performed the Task based on lab. work - 20 Marks  
B. Spotting based on tools & technology (written) – 10 Marks  
C. Viva-voce (based on principle/technology) - 05 Marks

**Managed by**  
Course teacher  
as per lab. status

**Name and Signature of Convener & Members of CBoS:**

 **Dr. Amita Singh**  
 **Dr. Anil Kumar**  
 **Dr. S. R. Singh**  
 **Dr. S. R. Singh**  
 **Dr. S. R. Singh**  
 **Dr. S. R. Singh**  
 **Dr. S. R. Singh**



# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science

### Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester:IV	Session: 2024-2025
1	Course Code	HSSE-02T	
2	Course Title	INTERPERSONAL RELATIONSHIPS 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- <ul style="list-style-type: none"> <li>• Explain basic components and processes involved in interpersonal relationship</li> <li>• Describe theoretical perspectives in understanding interpersonal relationships and family dynamics.</li> <li>• Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in our understanding of significant others.</li> <li>• Formulate strategies for developing positive dynamics in different relationships and managing conflict.</li> </ul>	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

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

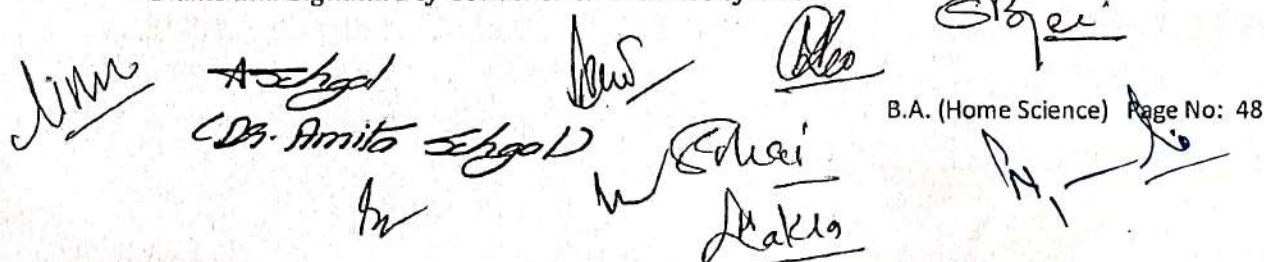


	communication. <ul style="list-style-type: none"> <li>Problems in communication.</li> <li>Family Problems.</li> <li>Peer Group Interactional Problems.</li> </ul> Types of conflicts: Parental, Marital, Work Place.	11
4	Life Choices (Education, Career, Relationships) <ul style="list-style-type: none">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

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
<b>Text Book Recommended</b>	
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.	
<b>Other Resources–</b>	

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

Name and Signature of Convener & Members of CBoS





# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science Course Curriculum

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

<b>PART-C: Learning Resources</b>	
<b>Text Books, Reference Books and Others</b>	
<b>Text Books Recommended –</b>	
<ul style="list-style-type: none"> <li>• Arnett, J.J. (2005). Youth, cultures and societies in transition: The challenge of growing up in a globalized world. In F. Gale &amp; 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</li> </ul>	



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.

### **PART -D: Assessment and Evaluation**

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

Continuous Internal Assessment(CIA):  
(By Course Teacher)

Internal Test / Quiz-(2): 10 & 10  
Assignment/Seminar +Attendance - 05  
Total Marks - 15

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

End Semester  
Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment  
A. Performed the Task based on lab. work - 20 Marks  
B. Spotting based on tools & technology (written) - 10 Marks  
C. Viva-voce (based on principle/technology) - 05 Marks

Managed by  
Course teacher  
as per lab. status

Name and Signature of Convener & Members of CBoS:

*Amie* *A Sehgal* *BWS* *Allo* *Styue'*  
*CDs. Amrita Sehgal*  
*Shuai* *in* *Lakes* *17-10*


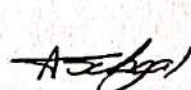



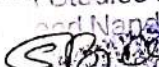


# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science

### Course Curriculum

PART-A: Introduction			
Program: Bachelor in Arts (Certificate / Diploma / Degree/Honors)		Semester: II/IV	Session:2024-2025
1	CourseCode	HSSEC-01	
2	CourseTitle	SURFACE ORNAMENTATION	
3	CourseType	SEC	
4	Pre-requisite(if,any)	Asper requirement	
5	Course Learning Outcomes(CLO)	<ol style="list-style-type: none"> <li>1. Identify and use embroidery tools following safety precautions.</li> <li>2. Meticulous use of stitches and trimmings</li> <li>3. Translate design ideas onto fabric.</li> <li>4. Use the Indian Embroidery, painting and printing for developing products</li> <li>5. Access, analyze, evaluate and use information from a variety of sources, work collaboratively with others to achieve individual and collective goals.</li> <li>6. Confidence in developing their own designs.</li> </ol>	
6	Credit Value	2 Credits (01CT+01CP)	Credit= 15 Hours-Theoretical learning OR = 30 Hours Laboratory or Field learning/Training
7	Total Marks	Max.Marks: 50	Min Passing Marks: 20
PART-B: Content of the Course			
Total No. of Teaching-learning Periods:			
Theory-15 Periods(15Hrs) and Lab. or Field learning/Training 30 Periods(30Hours)			
Module	Topics(Course contents)		No. of Period
Theory Contents	<p>Introduction</p> <ul style="list-style-type: none"> <li>• Value addition to Textiles Trimmings and decorations, Painting and Printing, Patch &amp; Quilting.</li> <li>• Essentials of Surface ornamentation Materials, tools, design enlargement and reduction, design placement and transfer</li> </ul> <p>Embroidery</p> <ul style="list-style-type: none"> <li>• Preparation of samples: Hand Embroidery Product development</li> <li>• Home decor Items with Hand Embroidery (minimum two)</li> <li>• Accessories with Hand Embroidery (minimum two)</li> </ul> <p>Ornamentation with colours</p> <ul style="list-style-type: none"> <li>• Garment restyling with Fabric Painting</li> <li>• Printing on Table Cloth / Stole</li> <li>• Block and stencil printing on fabric</li> </ul> <p>Decorative trimmings</p> <ul style="list-style-type: none"> <li>• Ari work with bead, sequin, mirror.</li> </ul>		15

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

Chairman  
 B.A. (Home Science) Page No: 98  
 Nandkumar Patel  
 Raigarh (C.G.)

अध्यक्ष (अकादमिक)  
 शहीद नंदकुमार पटेल  
 विश्वविद्यालय, रायगढ़ (स.ग.)

अध्यक्ष  
 शहीद नंदकुमार पटेल  
 विश्वविद्यालय, रायगढ़ (स.ग.)



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

### PART-C: Learning Resources

#### Text Books, Reference Books and Others

##### Text Books Recommended –

- Abbing, B., (2006), Marker rendering for fashion, accessories and home fashions, Fairchild publications, New York.
- Abbing, B., (2003), The Fairchild Encyclopedia of fashion accessories, Fairchild publications, New York.
- Celia S., (2004), Know your fashion accessories, Fairchild publications, New York.
- Hideaki, C., (1992), Colour Harmony-a guide to creative colour combinations, Rockport publishers, London.
- McCall's (1982). McCall's Big Book of Needlecrafts. Chilton Book Company. Radnor, Pennsylvania, USA.
- Readers Digest complete Guide to Needle Work (1979), The Readers Digest Association, New York, and Montreal
- Shenai, V.A. (1981), History of Textile Design. Sevak Publication, Mumbai.
- Skul J., (1988), Key terms in artcraft and design, Elbrook press, Australia.

*(Signatures)*

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

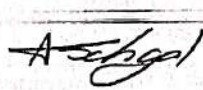
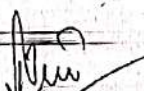

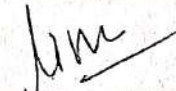
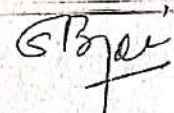
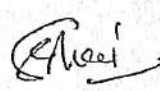
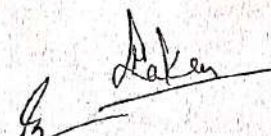

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B.A. (Home Science) Page No: 99  
Shaheed Nandkumar Patel  
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PART-D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment (CIA):		15
Marks End Semester Exam (ESE): 35 Marks		
Continuous Internal Assessment (CIA): (By Course Coordinator)	Internal Test/Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 05 Total Marks - 1	Better marks out of the two Test/Quiz + obtained marks in Assignments shall be considered against 15 Marks
End Semester Exam (ESE):	Laboratory/Field Skill Performance: On spot Assessment A. Performed the Task based on learned skill - 20 Marks B. Spotting based on tools (written) - 10 Marks C. Viva-voce (based on principle/technology) - 05 Marks	Managed by Coordinators as per skilling

Name and Signature of Convener & Members of CBOS:






  



  
 Chairman  
 Studies  
 Shaheed Jagdish Chandra Patel  
 Vishwajyoti, Raigarh (C.G.)

Officer-in-Charge  
 Shaheed Jagdish Chandra Patel  
 Vishwajyoti, Raigarh (C.G.)



# FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

## Department of Home Science

### Course Curriculum

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

Officer in Charge (Academic)  
Shahenaz Khan  
Vishwajit Patil  
Rajesh Chaudhary

B.A. (Home Science)

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Raigad, Raigad



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

### PART-C: Learning Resources

#### Text Books, Reference Books and Others

##### Text Books Recommended –

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

##### Online Resources–

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

##### Online Resources–

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

**PART -D: Assessment and Evaluation**

Suggested Continuous Evaluation Methods:

Maximum Marks: 50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): 35 Marks

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

Better marks out of the two Test / Quiz  
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considered against 15 MarksEnd Semester  
Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment	
A. Performed the Task based on lab. work	- 20 Marks
B. Spotting based on tools & technology (written) -	10 Marks
C. Viva-voce (based on principle/technology)	- 05 Marks

Managed by  
Course teacher  
as per lab. status

Name and Signature of Convener &amp; Members of CBoS:

*A. Singh*  
CDs. Amrita Singh

*[Signature]* *[Signature]* *[Signature]* *[Signature]* *[Signature]*

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*[Signature]*  
Officer-In-Charge (Academic)  
Shaheed Chandrakumar Patel  
Vishwavidyalaya, Raigarh (C.G.)

*[Signature]*  
Chairman  
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