CHAUDHARY RANBIR SINGH UNIVERSITY JIND

Scheme of Examination and Syllabus

For

Under-Graduate Programme

Subject: Home Science

Scheme - A

Under Multiple Entry-Exit
Internship and CBCS-LOCF in accordance to NEP-2020
w.e.f. 2023-24 (in phased manner)

Internship of

CHAUDHARY RANBIR SINGH UNIVERSITY JIND

Scheme of Examination For Under-Graduate Programme in Subject Home

Science as per NEP 2020

Under multiple Entry-Exit, Internship & CBCS-LOCF-CCF in accordance to w.e.f. 2023-24 (in phased manner)

Home Science

SEMESTER-1

Course	Paper(s)	Nomenclature of Paper	Credi ts	Hours / Week	Interna l marks	Externa I Marks	Total Marks	Exam Duration
CC-1 4 credit	B23-HSE- 101	Home and Interior Decor'	3	3	20	50	70	3 hrs.
		Practical	1	2	10	20	30	4 hrs.
CC-M1 2 credit	B23-HSE- 102	Elementary Home Science I	1	1	10	20	30	3hrs.
		Practical	1	2	5	15	20	4hrs.
MDC-1 3 credits	B23-HSE- 103	Basics of Home Science I	2	2	15	35	50	3 hrs.
		Practical	1	2	5	20	25	4 hrs.
AEC-1 2 credit		From a	vailable AE		of two credit a		- 23	4 ms.
SEC-1 3 credit		From A	Available SE	C-1 pool list	of two credit	as per NEP	7 25	
VAC-1 2 credit		From A	vailable VA	C-1 pool lis	t of two credit	as ner NEP	. 3	

SEMESTER-2

Course	Paper(s)	Nomenclature of Paper	Credits	Hrs/ Week	Internal marks	External Marks	Total Marks	Exam Duration
CC-2 4 credit	B23-HSE-201	Nutrition Science	3	3	20	50	70	3 hrs.
		Practical	1	2	- 10	20	30	4 hrs.
CC-M2 2 credit	B23-HSE-202	Elementary Home Science II	1	1	10	20	30	3hrs.
		Practical	1	2	5	15	20	4hrs.
MDC-2 3 credits	B23-HSE-203	Basics in Home Science II	2	2	15	35	50	3 hrs.
		Practical	1	2	5	20	25	4 hrs.
AEC-2 2 credit		From Avail	able AEC-2	pool list of	two credit as	per NEP		-
SEC-2 3 credit		From Availa	ible SEC-2 p	oool list of	three credit a	s per NEP		
VAC-2 2 credit		From Avail	able VAC-2	pool list of	f two credit as	per NEP		

Internship of 4 credits of 4-6 weeks duration after 2nd semester

SEMESTER-3

Course CC-3	Paper(s)	Nomenclature of Paper	Credits	Hours/ Week	Internal marks	External	Total	Exam
4 credit	B23-HSE-301	Basics of Clothing Construction & Apparel Designing	3	3	20	Marks 50	Marks 70	Duration 3 hrs.
		Practical	1	2	10	20	30	4 hrs.
MDC-3 3 credits	B23-HSE-302	Basics in Home Science- III	2	2	15	35	50	3 hrs.
		Practical	1	2	5	20	25	4 hrs.
AEC-3 2 credit		From Availab	ole AEC-3 p	ool list of	three credit	as per NEP		
SEC-3 3 credit		From Availab				100		

SEMESTER-4

Course	Paper(s)	Nomenclature of Paper	Credits	Hours/ Week	Internal marks	External	Total	Exam
CC-4 4 credit	B23-HSE-401	Advanced Apparel & Textile Designing	3	3	20	Marks 50	Marks 70	Duration 3 hrs.
		Practical	1	2	10	20	30	4 hrs.
CC-M4(V) 4 credit		From Available	e CC-M4(V) pool list o	f four credit a	s per NEP		
	3 3	From Available From Available						



SEMESTER-5

Course	Paper(s)	Nomenclature of Paper	Credits	Hours/ Week	Internal marks	External Marks	Total Marks	Exam Duration
CC-A5 4 credit	B23-HSE-501	Normal & Therapeutic Nutrition I	3	3	20	50	70	3 hrs.
-		Practical	1	2	10	20	30	4 hrs.
CC-M5(V) 4 credit	l-	From Available	CC M5(V	pool list o	of four credit	as per NEP		-

SEMESTER-6

Course	Paper(s)	Nomenclature of Paper	Credits	Hours/ Week	Internal marks	External Marks	Total Marks	Exam Duration
CC-6 4 credit	B23-HSE-601	Family Dynamics & Counseling	3	3	20	50	70	3 hrs.
- I		Practical	1	2	10	20	30	4 hrs.
CC-M7(V) 4 credit		From Availab	le CC-M7(V	V) pool list	of four credit	as per NEP		THE A



i.	Session: 2023-24			
P	Part A - Introduction	1		
Subject	Bachelor of Home S			
Semester	I			
Name of the Course	Home and Interior D)écor'		
Course Code	B23-HSE- 10	1		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-1 (Core Course)		
Level of the course (As per Annexure-I	100-199			
Pre-requisite for the course (if any)	Senior Secondary (1	0+2)		
Course Learning Outcomes(CLO):	contemporary mater 2. To impart know floor plans for diffe 3.To develop skills, artistic production 4. To develop and aesthetically pleasin 5*.To acquire profe	essional and entrepre	aditional and sees and methods making different ge that enable solving skills.	
Credits	Theory	Practical	Total	
Contact Hours	3	2	4	



Max. Marks: 100

Internal Assessment Marks: 20(T)+10(P)=30 End Term Exam Marks: 50(T)+20(P)=70 Time:3hrs (T) 4hrs(P)

Part B- Contents of the Course

<u>Instructions for Paper- Setter</u>The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting two questions from each unit as well as compulsory questions.

Unit	Topics	Contact Hours
I	 Interior decoration: Objectives, importance of elements of art in interior decoration. Types of design: Structural and decorative and its Application. Elements of art: Line, Form, Texture, Light, Pattern, Colour, Space and its Application in Interior Decoration 	10
П	 Principles of design: Rhythm, Balance, Proportion, Emphasis, Harmony and its Application in Interior Decoration Colour: Properties of Colour, Psychological Effect of Colour, Color Schemes and its Application in the Interior of a House. Lighting: Types and requirement for various activities Lighting fixtures in the home 	10
III	 Table setting and table manners: Informal and Formal Table Settings (Buffet Style, Indian Style Restaurant Style, Cafe Style) Furniture: Types of Furniture, Furniture Arrangement for Different Areas (Bedroom, Drawing Room, Dining Room, Kitchen And its Types) Factors Affecting the Selection and Purchase of Furniture, Care and Maintenance of Furniture. 	10



V	Flower arrangement:	-X
		10
	a) Different types of Flower Arrangement	
	b) Accessories used and points to be considered for Flower Arrangement	
	c) Flower Decoration for different Occasions	
	Furnishings:	
	a) Soft Furnishing (curtains, cushions, pillow and material	
	for upholstered furniture)	
	b) Wall Treatment and its types	
	c) Window Treatment and Decoration	
	d) Types of Floor Coverings	
	Color and the Bright word bright a nite	
V*	Preparation of house plans for different income groups	30
	(manual/computer aided).	
	 Floor decoration: Alpana and Rangoli. Pottery Painting and Decoration. 	
	Creating various art pieces/accessories using various	
	types of materials and techniques like Paper cutting,	
	Collage, Candle making, , Stone painting, Gift	
	wrapping, Greeting cards with Decorative envelopes	
	, Shopping bags/Decorative pouches. Accessories	
	for Fashion Designing including Jewellery making	
	(any 5).	
	Table setting and Napkin folding. Flower arrangement for different P	
	 Flower arrangement for different Rooms and Occasions. Planning color Schemes for different Rooms 	
	manual/computer aided).	
	Suggested Evaluation Methods	3 11

3n

Internal Assessment:	End Term
➤ Theory	Examination
Class Participation:	05
 Seminar/presentation/assignment/quiz/class test etc.: 	05
Mid-Term Exam:	10
➤ Practical	
Class Participation:	1 2
 Seminar/Demonstration/Viva-voce/Lab records etc.: 	10
Mid-Term Exam:	NA

Recommended Books/e-resources/LMS:

- Seetharaman P.(2019), Interior Design And Decoration, India: CBS.
- ➤ M.Pratap Rao (2020),Interior Design: Principles And Practice,Sdnatnat ,aatin hndlirPear nat rirdaidndoar hsd bdt
- ➤ Frida Ramstedt (2020), The Interior Design Handbook: Furnish, Decorate, and Style Your Space, Clarkson Potter publishing.
- Dr. Bhargava B. (2007), Principles of art, University Book House Pvt. Ltd.
- Lawrence M, (1987), Interior Decoration, New Jersey: Chartwell Books.
- > Riley &Bayen., (2003), The Elements of Design, Mitchell Beazley.
- > Rutt Anna Hong (1961): Home furnishing, Wiley Eastern Pvt.Ltd.
- ▶ Bhat Pranav and Goenka Shanita (1990): The foundation of art and Design, Bombay: Lakhani Book Depot.



^{*}Applicable for courses having practical component.

	Session:	2023-24				
	Part A - In	troduction	70			
Subject	Bachelor of Ho	me Science				
Semester	II					
Name of the Course	Nutrition Science					
Course Code	B23- HSE-201					
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-2(Core Co	urse)				
Level of the course (As per Annexure-I	100-199					
Pre-requisite for the course (if any)	Senior Seconda	ary(10+2)				
Course Learning Outcomes(CLO):	2. To understand excess and 3. The students requirement vitamins. 4. To understand of excess and 5*. To impart properties of excess and the students of exce	nd the functions, source d deficiency of difference will be able to know ents and effects of exce and the functions, source and deficiency of difference	ces, requirements and effects of ent nutrients. the functions, sources, ess and deficiency of different			
Credits	Theory	Practical	Total			
	3	1				
Contact Hours	3	2	5			
Max. Marks: 100 Internal Assessment Marks: 20(T)- End Term Exam Marks: 50(T)+20	+10(P)=30	Time:3hrs (T) 4hrs(P)	3			



Instructions for Paper- Setter: The examiner will set nine questions in all, selecting two questions from each unit and one compulsory.

<u>Instructions for the Candidate:</u> The candidates will attempt five questions in all, selecting one question from each unit and the compulsory question as well.

Unit	Topics	Contact Hours
I	 Definition of Nutrition, nutrients, recommended dietary allowance, balanced diet, health., reference man & reference woman and BMR-Definition and factors affecting BMR Water: Functions and sources of water for human body Carbohydrates: Classification, functions, sources & requirement, effects of deficiency and excess (in brief) Fibre: Types, functions, sources & requirement and health problems associated with excess and deficiency of fiber 	10
П	 Protein: Classification. functions, sources & requirement Fats/ Lipids: Classification, functions, sources and requirements and health problems associated with excess and deficiency of lipids. Vitamins: Definition and classification of vitamins, difference between fat soluble & water soluble vitamins Fat soluble Vitamins: Functions, sources, recommended dietary allowances, effects of excess & deficiency (in brief) of: Vitamin A, D, E & K 	11
II	Functions, sources, recommended dietary allowances, effects of excess & deficiency (in brief) of various water soluble vitamins: Vitamin C, Vitamin B1 (Thiamine), Vitamin B2, (Riboflavin), Vitamin B6 (Pyridoxine), Vitamin B12 (Cyanocobalamin), Niacin and Folic acid.	11

M

IV >	Definition and Classification of Minerals	10
4		10
	Excess and low intake of Calcium, Phosphorus,	
	Magnesium, Sodium and Potassium	
4	Micro Minerals: Functions, sources and RDA, Effect of	
	Excess and low intake of Iron, Iodine Fluorine & Zinc	5.5
V*		the state of the s
	Controlling Techniques: Weights and Measures,	28
	Standard and household measures for raw and cooked foods	
		The second second
	Classify foods on the basis of nutrients:-Protein,	
	Iron, Calcium, Vitamin A, Vitamin C	
	Planning, Calculation of nutritive value and	
	Preparation of the following:	
4 4 4 1	 Paranthas/Poories – (simple & stuffed) Sandwitches 	Tage 1
	3. Soups	
	4. Desserts	1
	5. Sponge Cake	The state of the s
100	P - Be Cuite	
>	- Course Dishes (any /)	
	Planning and preparing nutrient rich dishes: Protein, calcium, iron & vitamin A	
	Tarotani, non & Vitallin A	
	Suggested Evaluation Methods	Y 1
nternal Asso ➤ Theory	essment:	End Term Examination:
• Class P	articipation:	Zaumation.
Semina	r/presentation/assignment/quiz/class test etc.:	05
• Mid-Te	rm Exam:	05
> Practical		10
• Class P	articipation:	
 Semina 	r/Demonstration/Viva-voce/Lab records etc.	10
Mid-Te	rm Exam:	NA
	99187 7 1 1	



Recommended Books/e-resources/LMS:

- > Srilakshmi, B. (2017). Nutrition Science. New Age International Limited, Publishers, New Delhi.
- Agarwal, A. and Udipi, S. (2014). Text Bookof Human Nutrition, Jaypee Medical Publication, New Delhi.
- Bamiji, M.S.; Rao, N.P. and Reddy, V. (Editors) (1999). Textbook of Human Nutrition. New Delhi: Oxford and IBH Publishing Co. Pvt. Ltd.
- ICMR (2010). Nutrient Requirements and Recommended Dietary Allowance for Indians. A Report of the Expert Group of ICMR. NIN, Hyderabad.
- Maney S (2008). Foods, Facts and Principles, 3 rd Edition Published by Wiley Eastern, New Delhi.
- Mahtab, S. Bamji, Kamala Krishnasamy, Brahmam G.N.V (2012) Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi.
- > SunetraRoday (2017). Food Science and Nutrition, Oxford University Press, New Delhi.
- ➤ Longvah, T, Ananthan, R., Bhaskarachary, K., Venkaiah, K (2017). Indian Food Composition Tables (IFCT), Indian Council of Medical Research, National Institute of Nutrition, Hyderab.
- Raina U, Kashyap S, Narula V, Thomas S Suvira, VirS, Chopra S (2010) Basic Food Preparation: A Complete Manual, 4th Edition, Orient Black Swan Ltd, Mumbai.
- > Tikoo, S.S. (2022). Foods and Nutrition. Modern Publishers Jullunder.



^{*}Applicable for courses having practical component.

	Session: 2023	3-24	
	Part A - Introdu	uction	
Subject	Bachelor of Ho	ome Science	
Semester	III	Sienec	
Name of the Course	Basics of Cloth	ing Construction and A	pparel Designing
Course Code	B23-HSE- 301		•
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-3(Core Course)		
Level of the course (As per Annexure-I	100-199		
Pre-requisite for the course (if any)	Senior secondary	y (10+2)	
5	arts and principl techniques of dr. 2. Students get aw techniques and N. 3. Gains informati design. 4. Students unders and fitting.	this course, the learner lowledge of application es of design in clothing ess designing. Vare about the fabric con Non woven fabrics. It is about the methods of stand the concept of fast actical knowledge of design children's garment	of elements of construction and instruction of developing thion, figure types
Credits	Theory	Practical	Total
	3	1	4
Contact Hours	3	2	5
Max. Marks: nternal Assessment Marks:20(T)+ End Term Exam Marks: 50(T) +2	-10(P)=30 0(P) =70	Time:3hrs (T) 4hrs(P)	



Instructions for Paper-Setter: The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting atleast one question from each unit and the compulsory question as well.

Unit	Topics	Contact Hours	
I	 Importance of Apparel Designing & its Role in Personality Development. Application of Elements of Arts and Principles of Designs in Clothing Construction Types of Designs: Structural & Decorative Wardrobe Planning: Principles, Steps involved and Importance. 	10	2.66
II	 Fabric construction: Weaving: Parts and function of loom Types of weaves (plain, twill and their variation, satin and sateen weave.) Knitting: Types, characteristics, stitches used in knitting Non wovens fabrics: Felting, bonding, netting, braiding, laces 	10	
III	 Anthropometry: Definition, Importance and Equipment required Types of Anthropometric Measurements (vertical, horizontal, girth/round measurement) Care to be taken while taking Body Measurement Methods of developing Design/ Pattern: Drafting: Drafting Tools, Techniques, Advantages and Disadvantages of Drafting. Paper Pattern: Types, Principles, Advantages and Disadvantages of Paper Pattern. Draping: Techniques of Draping and Advantages And Disadvantages Of Draping. Preparation of Fabric: Preshrinking, Straightening The Grain, Pressing, Identify Face And Back, Square Up, Marking, Pinning, Types of Markings, Methods And Precautions For Cutting, Sewing & Finishing 	11	

IV	Fashion: Concept Import	
	Fashion: Concept, Importance and Terminology { Fad, Style, Classic, Silhouette Vogue, Haute Couture, Niche	9
-	,Brand}	
	Fashion Cycle and Fashion Favoring and Retarding	
	1 delois	
	 Figure Analysis and Fitting: Figure Types, Common Fitting Problems, Reason for Poor Fitting and their Remedies 	
V*	para sometion	
V .	Prepare a Samples of Different Types Of Weaves.	30
	1 Topale a Sample of Kniffing (A T.	
	richare a Sample Consisting of Tan D	
	Stitches: Stem Stitch, Chain Stitch, Feather Stitch, Herringbone, Stitch, Satin Stitch, Lazy Daisy Stitch, French Knots Bullione Stitch, Carlotte Grant Gr	
	Talous Dumons Silich I rocc Stitch I	44,712
	Drafting of Child's Bodice Block. & Sleeves Block.	
	Cutting and Stitching of Napkins, Bib, Jhabla.	
		for the second
	Suggested Evaluation Methods	
Intern	al Assessment:	
> Ti		End Term Examination
•	Class Participation:	05
•]	Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam:	05
> Pr	ractical	10
• (Class Participation:	
• 5	Seminar/Demonstration/Viva-voce/Lab records etc.:	10
• 1	Mid-Term Exam:	NA
	Part C-Learning Resources	



Recommended Books/e-resources/LMS:

> Sushma Gupta, Neeru Garg and Renu SainiTest book of clothing and textiles and laundry Kalyani Pub.

Doongaji S., Deshpande R., 1989. Basic processes and clothing construction. 2nd ed. New raj book depot, New delhi.

Nornia D'Souza, 1998. Fabric Care, New Age International Pvt. Ltd., New Delhi

- G.J. Sumathi, 2022. Elements of fashion and apparel design, New Age International Publishers2cc
- > Ireland Patric, 1972. Basic Fashion Design ,London, B.T. Bastford Ltd.
- W.S. Murphy, 2003. Textile weaving and design, Abhishek Publication.
- > Hideaka Chijiwa, Colour Harmony- A Guide to creative colour combination
- 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.
- Tikoo, S.S. (2022). Clothing and Textiles. Modern Publishers Jullunder.



^{*}Applicable for courses having practical component.

-WT W S	Session: 2023-24	19		
Part A - Introduction				
Subject	Bachelor of Home Science			
Semester	IV			
Name of the Course	Advance Apparel an	d Textile Designing		
Course Code	B23-HSE-401	Suite Suit		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	CC-4(Core Course)			
Level of the course (As per Annexure-I	100-199			
Pre-requisite for the course (if any)	Senior secondary(10	0+2)		
Course Learning Outcomes(CLO):	1.Gain knowledge a to fabrics. 2.Get acquainted w of dyeing. 3. Acquire the techn 4.Equipped with the making, stiffening sleeves, collars and serves.	is course, the learner about different types of the different types of the different type e knowledge of laund ag and bluing agents. The able to do the drafting dimplement the technology and acquire knowledge, and acquire knowledge of laund implement the technology and acquire knowledge.	of finishes given dyes and method es of printing. ry process, soap ag of various nique of tie\dye	
Credits	Theory	Practical	Total	
	3	1	4	
Contact Hours	3	2	. 5	



Max. Marks: Internal Assessment Marks: 20(T)+10(P)=30 End Term Exam Marks: 50(T)+20(P)=70 Time:3hrs (T) 4hrs(P)

Part B- Contents of the Course

<u>Instructions for Paper-Setter:</u> The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting atleast one question from each unit and the compulsory question as well.

Unit	Topics	Contact Hours
I	 Fabric finishes: Definition and Objectives Classification of Finishes: Physical: Singeing, Napping, Brushing, Shearing, sizing, Tentering, and Calendaring Chemical: Mercerising, Durable finishes, Special-purpose finishes: Wrinkle resistant, Water Resistant, Soil repellent, and Flame repellent Bleaching & its Types. 	10
II	 Dyeing: Definition Classification of Dyes: (in Brief): On the Basis of Source of Dye: Natural: Vegetable. Animal & Mineral Synthetic Dye: Basic, Acidic & Neutral Dye On the Basis of Method of Dyeing: Sulphur Dyes, Direct Dyes, Vat Dyes, Mordant Dyes & Developed Dyes On the Basis of Stages of Dyeing: Raw Stock Dyeing, Skein Dyeing, Cloth Dyeing Simple Dyeing: Principles and Methods of Dyeing, Faults in Dyeing and Remedies Resist Dyeing: Tie and Dye, Batik and Screen 	11



III	> Printing: Definition, Classification	10
	Methods of Printing:	10
	Hand Printing: Block, Stencil, Screen	
	Machine Printing: Roller, Screen, Discharge, Resist and	
	Duplex Printing.	
	Care (Darning, Mending & Renovation) and Storage of Fabrics	
	 Dry Cleaning: Principle, Process (In Brief) and Advantages 	
IV	Laundry: Process of Laundry, Laundry Equipment and	9
	their Uses.	
	Stain Removal:	
- 1	Types of Stains & Methods of Removing Stains(Solvent About a S. S.	
- 1	Solvent, Absorbent & Chemical Methods)	
	Removal Of Different Stains (Tea, Coffee, Fruits, Blood, Oil Ghee, Types via College, Fruits, Removal Of Different Stains (Tea, Coffee, Fruits, Removal	
- 1	Blood, Oil/ Ghee, Turmeric, Colour, Egg, Ink, Iron Rust, Lipstick, Nail Paint, Sweat, Perfume & Stain of	
	Hot Iron)	
	Soaps and Detergents: Types and Manufacture of Soap and Detergents.	
	➤ Stiffening Agent and Blueing Agent.	
V*	➤ Drafting Of Sleeves: Puff, Umbrella, Raglan, Ruffle,	30
	Kimono.	
	Drafting Of Collars: Baby Collar, Flat Peter Pan, Raised	
	Peter- Pan, Chinese Band And Sailor's Collar. Prafting And Construction Of Children	
	➤ Drafting And Construction Of Children's Garment Frock (Any One): A Line / Gathered / Party Wear.	
	Prepare Samples And One Article Of Tie & Dye.	
	> Prepare A Sample of Batik.	
	Prepare Samples of Block, Stencil And Screen Printing	
	Prepare Samples of Darning, Mending (Patching) and Renovation.	
	Removal of Different Types of Stains: Tea, Coffee,	
	Oil/ Ghee, Curry, Blood, Ink, Iron Rust, Lipstick, Nail Paint.	
	Suggested Evaluation Methods	



Internal Assessment:	End Term
➤ Theory	Examination:
Class Participation:	05
 Seminar/presentation/assignment/quiz/class test etc.: 	05
Mid-Term Exam:	10
> Practical	
Class Participation:	-
 Seminar/Demonstration/Viva-voce/Lab records etc.: 	10
Mid-Term Exam:	NA

Recommended Books/e-resources/LMS:

- Sushma Gupta, Neeru Garg and Renu SainiTest book of clothing and textiles and laundry Kalyani Pub.
- Doongaji S., Deshpande R., 1989. Basic processes and clothing construction. 2nd ed. New raj book depot, New delhi.
- Nornia D'Souza, 1998. Fabric Care, New Age International Pvt. Ltd., New Delhi
- > G.J. Sumathi, 2022. Elements of fashion and apparel design, New Age International
- > Ireland Patric, 1972. Basic Fashion Design ,London, B.T. Bastford Ltd.
- > W.S. Murphy, 2003. Textile weaving and design, Abhishek Publication.
- > Hideaka Chijiwa, Colour Harmony- A Guide to creative colour combination
- > 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
- Tikoo, S.S. (2022). Clothing and Textiles. Modern Publishers Jullunder



^{*}Applicable for courses having practical component.

	Session: 2023	-24	42.00
P	art A - Introdu	iction	
Subject	Home Science		
Semester	I		
Name of the Course	Elementary H	ome Science I	
Course Code	B23-HSI	E-102	100 B 100 B 100 B
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	CC-M1		
Level of the course (As per Annexure-I	100-199		
Pre-requisite for the course (if any)	12 th		
Course Learning Outcomes(CLO):	Science 2. Learn ab 3. Acquire Balanced 4. Get acquire fiber, Yan 5. Study abound Pren 5* Learn making Rangoli, Measures.	g this course, the lear and the concept and so out Elements and Prince knowledge about the diet and Macronutrie with basic corn and Weaving out the concept of Fatal development The diet and Macronutrie with basic corn and Weaving out the concept of Fatal development The diet and Macronutrie with the concept of Fatal development wi	nciples of Art he role of Food, ents in Human Body ncepts of Textile Human Development
Credits	Theory	Practical	Total
	1	1	2



Max. Marks:50

Internal Assessment Marks: $10(\Gamma)+5(P)=15$ End Term Exam Marks: $20(\Gamma)+15(P)=35$ Time: 1hrs (T) 2hrs(P)

Part B- Contents of the Course

<u>Instructions for Paper- Setter:</u> The examiner will set nine questions in all, selecting two questions from each unit and one compulsory.

<u>Instructions for the Candidate:</u> The candidates will attempt five questions in all, selecting one question from each unit and the compulsory question as well.

Unit	Topics	Contact Hours
I	 Introduction to Home science: Concept and Scope Elements of Art Principles of Art 	4
II	 Classification and Function of Food, Balanced Diet Macro Nutrients: Definition, Classification, Source, Function, Daily Requirement and Deficiency of Carbohydrate, Protein, Fat 	4
III	 Textile Fibre: Definition and Classification Yarn: Definition. Properties and Types Weaving: Definition, Types and Variations 	4
IV	 Meaning, Definition, Scope and Stages of Human Development Prenatal Development: Conception, Course of prenatal development 	4
V*	 Draw a Colour Wheel Making of Flower arrangement for different occasions Fresh & Dry Making Rangolies of different types One decorative/utility article from waste material Study of Weights and Measures- Raw and Cooked food (Rice, dal, chapatti, egg, seasonal vegetables and fruits etc.) Practice sewing machine, Plain seam, Run and Fell, French seam, Different necklines, Gathers, Pleats, Tucks, Basic Hand stitches for sewing. 	15



Internal Assessment: Theory Class Participation: Seminar/presentation/assignment/quiz/class test etc.:	End Term Examination: 04 NA
• Mid-Term Exam: ➤ Practical	06
Class Participation:	<u>-</u>
Seminar/Demonstration/Viva-voce/Lab records etc.:	05
Mid-Term Exam:	NA

Recommended Books/e-resources/LMS:

- Varghese, M. A., Ogale, N.N., Srinivasan, K. (1917). Home Management. New Age International (P) Limited, New Delhi.
- > Srilakshmi, B. (2017). Nutrition Science. New Age International Limited, Publishers, New
- > ICMR (2010). Nutrient Requirements and Recommended Dietary Allowance for Indians. A Report of the Expert Group of ICMR. NIN, Hyderabad.
- Maney S (2008). Foods, Facts and Principles, 3 rd Edition Published by Wiley Eastern,
- ➤ Longvah, T, Ananthan, R., Bhaskarachary, K., Venkaiah, K (2017). Indian Food Composition Tables (IFCT), Indian Council of Medical Research, National Institute of
- > Raina U, Kashyap S, Narula V, Thomas S Suvira, VirS, Chopra S (2010). Basic Food Preparation: A Complete Manual, 4th Edition, Orient Black Swan Ltd, Mumbai.
- > Bhatnagar P. (2004), Traditional Indian Costumes and Textiles, Abhishek Publications,
- Dawson, R. (1976). A Complete Guide to Embroidery. London & New York: Marshall
- > Karolia, A. (2019. Traditional India Handcrafted Textiles: Techniques, Processes and Designs Vol.I and II, Niyogi books, Delhi
- > Gupta, S., Garg, N., Saini, R.(2000). Text Book of Clothing & textiles, Kalyani Pub; New
- > Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pearson
- Walsh, B.A., Deflorio, L., Burnham, M.M., & Weiser, D.A. (2017). Introduction to Human Development and Family Studies. NY: Routledge.
- > Tikoo, S.S. (2022). Family Resource Management. Modern Publishers Jullunder.
- > Tikoo, S.S. (2022). Foods and Nutrition. Modern Publishers Jullunder.
- > Tikoo, S.S. (2022). Clothing and Textiles. Modern Publishers Jullunder.
- > Tikoo, S.S. (2022). Human Development. Modern Publishers Jullunder.

	Session: 2023-24
P	Part A - Introduction
Subject	Home Science
Semester	TI T
Name of the Course	Elementary of Home Science II
Course Code	B23-HSE-202
Course Type: (CC/MCC/MDC/CCM/DSEC/ VOC/DSE/PC/AEC/VAC)	CC-M2
Level of the course (As per Annexure-I	100-199
Pre-requisite for the course (if any)	12 th
Course Learning Outcomes(CLO):	After completing this course, the learner will be able to: 1. Understand the concept of Work Simplification and Consumer Education 2. Acquire knowledge about the Micro Nutrients Definition, Classification, Sources, Functions Daily Requirements, Deficiency and Toxicity 3. Get acquainted with basic concepts of Traditiona Textile, Hand Embroideries and Stitches 4. Understand the Concepts of Early Childhood and Adolescence 5* Learn Preparing Time plans, Scrap book showing different nutrients, Articles of embroidery Samples of Tie & Dye, Block Printing and Placket



Credits	Theory	Practical	Total
	1	1	2
Contact Hours	1	2	3
Max. Marks:50 Internal Assessment Marks End Term Exam Marks: 20	::10(T)+5(P)=15 0(T)+15(P)=35	Time: 1hrs (T) 2hrs(P)	*

<u>Instructions for Paper- Setter:</u> The examiner will set nine questions in all, selecting two questions from each unit and one compulsory.

<u>Instructions for the Candidate:</u> The candidates will attempt five questions in all, selecting one question from each unit and the compulsory question as well.

Unit	Topics	Contact Hours
I	 Work simplification: Meaning and Methods Consumer Education; Definition, Consumer Problems, Rights and Responsibilities of consumer, Consumer protection 	4
П	 Micro Nutrients: Definition and Classification of Vitamin and Mineral Source, Function, Daily Requirement, Deficiency and Toxicity of Vitamin: A,D, B, C Source, Function, Daily Requirement, Deficiency and Toxicity of Minerals: Calcium, Iron, Iodine 	4
III	 Introduction to traditional textiles of India (with reference to origin, production centres, techniques, designs and colours): Brocades, Baluchari, Jamdani, Bandhni Introduction to Hand Embroideries of India (with reference to Motifs, Color combination, Type of thread used, Stitches): Kantha, Phulkari, Kashida, Mirrorwork (Gujarat) 	4
IV	 Early Childhood :Characteristics, Developmental tasks and Behaviour problems Adolescence: Characteristics, Developmental tasks and Socio emotional problems 	4



V*	 Preparing time plans for adolescents and home makers Preparation of scrap book showing rich sources of different nutrients from all Food Groups Make one article of fancy embroidery using at least four stitches Preparation of samples: Tie and Dye, Block Printing Placket opening (continues, wrap and two piece placket) 	15
	Suggested Evaluation Methods	
	nal Assessment:	End Term
> T	heory	Examination:
> T	heory Class Participation:	# (C. 1974) 1975 19
> T •	heory	Examination:
> T	heory Class Participation: Seminar/presentation/assignment/quiz/class test etc.:	Examination: 04 -
> T	heory Class Participation: Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam: ractical	Examination: 04 - 06
> T	heory Class Participation: Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam:	Examination: 04 -

Recommended Books/e-resources/LMS:

- Varghese, M. A., Ogale, N.N., Srinivasan, K. (1917). Home Management. New Age International (P) Limited, New Delhi.
- Srilakshmi, B. (2017). Nutrition Science. New Age International Limited, Publishers, New Delhi.
- ➤ ICMR (2010). Nutrient Requirements and Recommended Dietary Allowance for Indians. A Report of the Expert Group of ICMR, NIN, Hyderabad.
- Maney S (2008). Foods, Facts and Principles, 3 rd Edition Published by Wiley Eastern, New Delhi.
- ➤ Longvah, T, Ananthan, R., Bhaskarachary, K., Venkaiah, K (2017). Indian Food Composition Tables (IFCT), Indian Council of Medical Research, National Institute of Nutrition, Hyderab.
- Raina U, Kashyap S, Narula V, Thomas S Suvira, VirS, Chopra S (2010). Basic Food Preparation: A Complete Manual, 4th Edition, Orient Black Swan Ltd, Mumbai.
- Bhatnagar P. (2004), Traditional Indian Costumes and Textiles, Abhishek Publications, New Delhi.
- Dawson, R. (1976). A Complete Guide to Embroidery. London & New York: Marshall Cavendish Publishers.
- ➤ Karolia, A. (2019), Traditional India Handcrafted Textiles: Techniques, Processes and Designs Vol.I and II, Niyogi books, Delhi
- Gupta, S., Garg, N., Saini, R. (2000). Text Book of Clothing & textiles, Kalyani Pub; New Delhi.
- > Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pearson

CN

- Walsh, B.A., Deflorio, L., Burnham, M.M., & Weiser, D.A. (2017). Introduction to Human Development and Family Studies. NY: Routledge.
- ➤ Tikoo,S.S.(2022).Family Resource Management. Modern Publishers Jullunder.
- Tikoo, S.S. (2022). Foods and Nutrition. Modern Publishers Jullunder.
- Tikoo, S.S. (2022). Clothing and Textiles. Modern Publishers Jullunder. Tikoo, S.S. (2022). Human Development. Modern Publishers Jullunder

	Session: 2023-24		
Part A - Introduction			
Subject	Bachelor of Home	: Science	
Semester	T		
Name of the Course	Basics of Home s	cience I	To the
Course Code	B23- HSE-103		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	MDC-1	11.6	
Level of the course (As per Annexure-I	100-199		
Pre-requisite for the course (if any)	Senior Secondary(10+2)		
Course Learning Outcomes(CLO):	After completing this course, the learner will be able to a concept of the second seco		sic knowledge of itches concepts related ource
Credits	Home sele	nce	us aspects of
Cicalis	Theory	Practical	Total
Contact Hours	2	1	3
	2	2	4
Max. Marks: 75 Internal Assessment Marks:15(7) End Term Exam Marks: 35(T)+	Γ)+5(P)=20 -20(P)=55	Time:3hrs (T) 4hrs(P)	



Instructions for Paper- Setter

Instructions for Paper- Setter: The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting atleast one question from each unit as well as compulsory questions.

Unit	Topics	Contact Hours
I	 Introduction to Home Science: Concept And Its Job Opportunities Basic Terminology: Food, Nutrients, Nutrition, Health, Balanced Diet, Malnutrition (Over & Undernutrition), Classification and Function of Food Carbohydrate, Protein, Fat: Source, Function & Effect of Deficiency 	10
II	 Definition and Classification and Uses of Textile Fibers: (Cotton, Jute, Wool, Silk, Rayon, Nylon and Polyester). Yarn: Definition and Classification (Simple, Novelty and Complex). Sewing Machine: Parts and Functions, Care and Maintenance 	8
Ш	 Human Growth and Development: Meaning and Concept, Factors Influencing Growth & Development Developmental Milestones of Infancy (0-2 Years) and Early Childhood (3-6 Years): Physical and Motor Development Social and Emotional Development Cognitive and Language Development 	9
IV	 Resource Management - Definition and Importance . Process of Time, Energy and Money Management. Extension Education: Meaning and Importance Qualities of an Extension Worker 	9
V*	 Cooking Terminology Cooking of Following Recipes: Paratha, Pulao, Raita, Sandwich, Manchurian, Chocolates. Basic Stitches: Hemming, Buttonhole Stitch, Blanket Stitch, Running Stitch Prepare a Play Material for Infants/Preschoolers Prepare Immunization Chart For a Child Up To 5 Years. 	28



Suggested Evaluation Methods		
Internal Assessment: Theory Class Participation: Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam:	End Term Examination: 4 4	
 Practical Class Participation: Seminar/Demonstration/Viva-voce/Lab records etc.: Mid-Term Exam: 	5	

Recommended Books/e-resources/LMS:

- Srilakshmi, B. (2001) Food Science (2nd edition). New Age International Pvt. Ltd. Publishers: New Delhi.
- Mudambi. S.R. and Rao S. Fundamentals of Food & Nutrition. (2nd ed.) Wiley Eastern Ltd.: New Delhi.
- ➤ Bamiji, M.S.; Rao, N.P. and Reddy, V. (Editors) (1999). Textbook of Human Nutrition. New Delhi: Oxford and IBH Publishing Co. Pvt. Ltd.
- Saraswathi, T.S. & Kaur. B. (1993): The development of Children, New York: Scientific American Books.
- Srivastava S., Rani K.S. (2014): Textbook of Human Development, S.Chand publication, New Delhi.
- Tara L. Kuther (2022).Lifespan Development: Lives in Context. A Topical Approach, Second Edition. Western Connecticut State University, USA.
- Bela Bhargava (2005). Family Resource Management and Interior decoration. Apple Printer and V.R. Printers, Jaipur.
- Premalatha Muliick (2011). Textbook of Home Science, Kalyani Publishers, New Delhi.
- Sushma Gupta, Neeru Garg and Amita Aggarwal (1993). Home Management, Hygiene and Physiology. Kalyani Publishers, Ludhiana.
- Sushma Gupta, Neeru Garg and Renu Saini, 2013. Text book of clothing, textiles and laundry Kalyani Pub.
- Ray, G.L. (2004). Extension education and Management. Kalyani Publisher, New Delhi.
- Reddy, A.A.(2001). Extension Education. Bapatla: Sri Lakshmi Press.

2

^{*}Applicable for courses having practical component.

	Session: 2023-24	,	and a
P	art A - Introduction	7	
Subject	Bachelor of Home so	cience	
Semester	II		11.65
Name of the Course	Basics of Home scie	ence II	* 1
Course Code	B23- HSE-203		HI,
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	MDC-2		
Level of the course (As per Annexure-I	100-199		
Pre-requisite for the course (if any)	Senior Secondary(10+2)		
Course Learning Outcomes(CLO):	and effects and effects and effects and effects and effects. To gain know construction To gain know childhood a To learn the design prace consumer effects.	owledge about developed adolescence. The relationships that character and impart knowleducation actical training on various control of the relation actical training on various control of the relation actical training on various control of the relationship of the rel	es, requirement ey of different & fabric ment during racterize art and edge about
Credits	Theory	Practical	Total
Contact II	2	1 1 1	3
Contact Hours	2	2 1 1 1	4
Max. Marks: 75 Internal Assessment Marks: 1: End Term Exam Marks: 35(1	5(T)+5(P)=20 F)+20(P)=55	Time:3hrs (T) 4hrs(P)	



Instructions for Paper- Setter

Instructions for Paper-Setter: The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the caudidate: The candidates will attempt five questions in all, selecting atleast one question from each unit as well as compulsory questions.

Unit	Topics	Contact Hours
I	 Micro Nutrients: Definition and Classification of Vitamin and Mineral Source, Requirement and Deficiency of Vitamin: A,D, E, K, B, C (In Brief) Source, Requirement, Deficiency of Minerals: Calcium, Iron, Iodine, Sodium, Potassium 	7
II	 Factors Affecting Selection of Clothing., Weaving-Definition and Different Types of Weaves Meaning and Objectives of Application of Finishes Different Types of Finishes-Wrinkle Resistant, Water Resistant, Soil Repellent and Flame Repellent Finishes 	8
Ш	 Major Physical, Mctor. Emotional and Cognitive Development Milestones Through Middle School Age. Role of the Family and Community in Socialization of the Child. Developmental Changes During Adolescence: Social, Emotional, Cognitive and Moral Development. 	6
IV	➤ Importance of Interior Decoration, Elements of Arts and Principles of Design. Consumer Protection Act & Consumer Rights, Standardized Marks {AGMARK, FPO, WOOL MARK, ECOMARK, ISI}	9
*V	 Preparation of Vitamin Rich Recipes and Sponge Cake Prepare Samples of Basic Weaves Prepare a Teaching Aid For Children Prepare a Color Wheel Make Illustration of Following Standardized Marks: AGMARK, FPO, WOOL MARK, ECOMARK, ISI 	30
	Suggested Evaluation Methods	

Internal Assessment: ➤ Theory • Class Participation:	End Term Examination:	
Seminar/progentation/	4	
 Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam: 	4 7	
> Practical		
Class Participation:	_	- 1
 Seminar/Demonstration/Viva-voce/Lab records etc.: 	5	.
Mid-Term Exam:		

Recommended Books/e-resources/LMS:

- Srilakshmi, B. (2002). Nutrition Science. New Age International Limited, Publishers, New Delhi.
- Srilakshmi, B. (2001) Food Science (2nd edition). New Age International Pvt. Ltd. Publishers: New Delhi.
- Khader, V.(2011) Text book on Food Storage & Preservation. Kalyani Publishers, New Delhi
- Rajalakshmi, R. (1990) Applied Nutrition (3rd ed.) Oxford and IBH Pub. Co. Pvt. Ltd.: New Delhi.
- Swaminathan, M. (1988). Essentials of Food and Nutrition An Advanced Text Book Vol. I and II. (2nd ed.) BAPPCO: Bangalore.
- Srivastava S., Rani K.S. (2014): Textbook of Human Development, S.Chand publication, New Delhi
- Kumar, K. (1993): Study of childhood and family. In T.S Saraswathi & B. Kaur (Eds). Human development and family studies in India: An agenda for research and policy New Delhi: Sage.
- Bela Bhargava (2005). Family Resource Management and Interior decoration. Apple Printer and V.R. Printers, Jaipur.
- Home Management- A Textbook of Home Science for Senior Students. The Educational Planning Group, Arya Publishing House, Karol Bagh, New Delhi.
- Sushma Gupta, Neeru Garg and Amita Aggarwal (1993). Home Management, Hygiene and Physiology. Kalyani Publishers, Ludhiana.

32

^{*}Applicable for courses having practical component.

	Session: 2023-24			
Part A - Introduction				
Subject	Bachelor of Home	e science		
Semester	III	T.		
Name of the Course	Basics of Home S	cience III	(a) = 	
Course Code	B23 -HSE- 302			
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	MDC-3			
Level of the course (As per Annexure-I	100-199			
Pre-requisite for the course (if any)	Senior Secondary	(10+2)		
Course Learning Outcomes(CLO):			y management of normal diet for rvation. onal embroideries guidance & onal embroideries	
Credits	Theory	Practical	Total	
	2	1 7	3	
Contact Hours	2	2	4	



Max. Marks: 75

Internal Assessment Marks: 15(T)+5(P)=20 End Term Exam Marks: 35(T)+20(P)=55 Time:3hrs (T)
4hrs(P)

Part B- Contents of the Course

Instructions for Paper- Setter: The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting atleast one question from each unit as well as compulsory questions.

Unit	Topics	Contact Hours
Ī	 Meal Planning: Its Meaning & Principles Planning Diet for School Going Children & Adolescents; Food Preservation Principles and Home Scale Methods 	8
П	 Traditional Embroideries of India: Chikankari, Phulkari, Kantha, Chamba And Kasari. Soaps and Detergents, Starches, Blues And Bleaches Stain Removal-Classification of Stains, Methods of Removing Different Types of Stain 	7
III	 Physical Changes, Health Problems and Adjustments in Old Age Guidance: Meaning and Its Types Skills and Characteristics of Effective Counseling 	9
IV	 Various Color Schemes and its Application. Table Etiquettes and Table Setting - Formal and Informal Communication- Meaning, Importance and Types Major Nutritional Problems in India; PEM, IDD, Anemia 	8
V*	 Prepare a Counseling Aid for Children Preparation of Chocolate Cake & Pineapple Cake Make Rangoli/Alpana on Floor Prepare Samples of Embroidery Stitches Tie & Dye 	30

Internal Assessment: Theory Class Participation: Seminar/presentation/assignment/quiz/class test etc.: Mid-Term Exam: Practical	End Term Examination: 4 4 7
 Class Participation; Seminar/Demonstration/Viva-voce/Lab records etc: Mid-Term Exam; 	5 -

Recommended Books/e-resources/LMS:

- Srilakshmi, B. (2001) Food Science (2nd edition). New Age International Pvt. Ltd. Publishers: New Delhi.
- Mudambi. S.R. and Rao S. Fundamentals of Food & Nutrition. (2nd ed.) Wiley Eastern Ltd.: New Delhi.
- Bamiji, M.S.; Rao, N.P. and Reddy, V. (Editors) (1999). Textbook of Human Nutrition. New Delhi: Oxford and IBH Publishing Co. Pvt. Ltd.
- Saraswathi, T.S. & Kaur, B. (1993): The development of Children, New York: Scientific American Books.
- Srivastava S., Rani K.S. (2014): Textbook of Human Development, S.Chand publication, New Delhi.
- Tara L. Kuther (2022). Lifespan Development: Lives in Context. A Topical Approach, Second Edition. Western Connecticut State University, USA.
- Bela Bhargava (2005). Family Resource Management and Interior decoration. Apple Printer and V.R. Printers, Jaipur.
- Premalatha Mullick (2011). Textbook of Home Science, Kalyani Publishers, New Delhi.
- Sushma Gupta, Neeru Garg and Amita Aggarwal (1993). Home Management, Hygiene and Physiology. Kalyani Publishers, Ludhiana.
- Sushma Gupta, Nceru Garg and Renu Saini, 2013. Text book of clothing, textiles and laundry Kalyani Pub.
- Ray, G.L. (2004). Extension education and Management. Kalyani Publisher, New Delhi.
- Reddy, A.A.(2001). Extension Education. Bapatla: Sri Lakshmi Press.

20

^{*}Applicable for courses having practical component.