

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		

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

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Program Outcomes

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

Program Specific Outcomes

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

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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)	- Develop an understanding of concepts and basics of textiles. - Understands and define the key textile terms. - Develop critical understanding of the techniques of yarn and fabric manufacture. - Identify the fibres, yarn and fabrics for its appropriate use. - Analyze and assess dyed and printed textiles. - Recommend the dyes, printing and finishing of textiles for specific use.	
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	Introduction to Textiles Definition of textile fibers and terminology Classification of textile fibers Physical and Chemical properties of fibers. Natural fibers (Morphology, production, properties and end uses) - Cellulosic fibers (Cotton, Jute)	12
2	Fibers Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

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

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

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book	- डॉ मंजु पाटनी, (2022) वस्त्र विज्ञान एवं परिधान का परिचय - Edition, Star Publication. - Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing. - डॉ बक्शी, वस्त्र विज्ञान एवं परिधान का परिचय - 2nd 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, 5th Edition, Orient Black Swan. - Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers - Booth, J.E. (1996). <i>Principles of Textile Testing</i>. New Delhi: CBS Publishers & Distributors Pvt. Ltd. - Corbman, P.B. (1983). <i>Textiles: Fibre to Fabric</i>. McGraw-Hill Publishers. - Collier, B.J., & Epps, H.H. (1998). <i>Textile testing and analysis</i>. Prentice Hall Publishers. - Dantyagi, S. (1996). <i>Fundamentals of Textiles and their Care</i>. India: Orient Black swan Private Limited. - D'Souza, N. (2014). <i>Fabric Care</i>. New Delhi: New Age International Publishers. - Greaves, P.H., Saville, B. P. (1995). <i>Microscopy of textile fibres</i>. bios Scientific Publishers - Gohl, E., Vile sky, L. (2003), <i>Textile Science: an explanation of fiber properties</i> (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/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)*

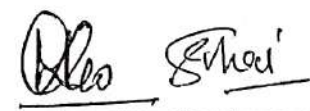
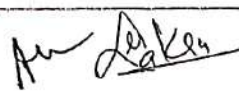
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FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)
Department of Home Science
Course Curriculum

PART- A: Introduction			
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester -I	Session: 2024-2025
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)	• Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and assess dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use.	
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		1. Identification of textile fibers: • Visual test / Microscopic test • Burning test /Chemical test 2. Weaves and their variations: • Plain weave / Twill weave • Satin & Sateen weave • Honeycomb & Birdseye weave 3. Handloom center visit 4. Fiber sample collection 5. Prepare printing samples 6. Prepare Tie & dye sample	30
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.	



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PART-C: Learning Resources
Text Books, Reference Books and Others
<i>Text Books Recommended –</i>
• वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉमंजुपाटनी, 2022 Edition, Star Publication. • Textile Science: an explanation of fiber properties - Gohl, E., Vile sky, L., 2 edition, New Age International Publishing. • वस्त्रविज्ञान एवंपरिधानकापरिचय - डॉनकरी, 2nd Edition, Vinod Pustak Mandir. • तंतुएवंवस्त्रविज्ञान - डॉशिप्रावैनर्जी • Fundamentals of Textiles and their care - SushilaDhantiyagi, 5th Edition, Orient Black Swan. • Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers • Booth, J.E. (1996). <i>Principles of Textile Testing</i>. New Delhi: CBS Publishers & Distributors Pvt. Ltd. • Corbman, P.B. (1983). <i>Textiles: Fibre to Fabric</i>. McGraw-Hill 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

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









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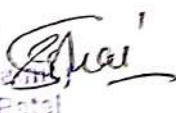
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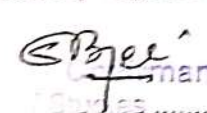
FOUR YEAR UNDERGRADUATE PROGRAM (2024 - 28)
Department of Home Science
Course Curriculum

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... - Explains the Concept of developing communication skills. - Describes the process of communication. - Analyze soft skill development for proper communication. - They understand E-Learning for communication. - Explained the various method to reach individual and mass	
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



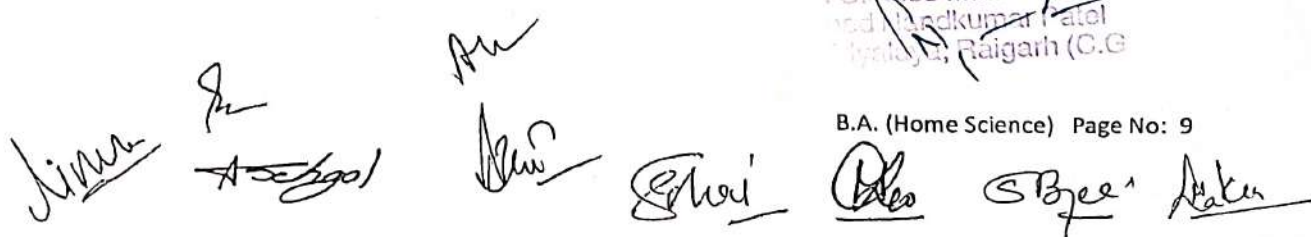



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	components of curriculum, planning Implementation evolution and improvement required in the existing System of Home Science, Education policy and its relevance to Home Science Program planning concept, Principles objectives and steps in program planning.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

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book	
• Communication And Instructional—Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy. • Extension communication & Management- G.L. Ray, 1st Edition, Kalyani Publishers. • Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication. • Rural Development principles policies & management- Kartar Singh, 3rd Edition, Sage Publications India Pvt Ltd. • Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers. • Education and communication for Development by O P Dhama 2nd Edition, Oxford & Ibh Publishing • An Introduction To Extension Education- SV Supe, 2nd Edition, Oxford & Ibh Publishing. • A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi. • SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt • SWAYAM portal based course Home science- Extension and Communication management level-1 course no.43	
Other Resources–	
• https://youtu.be/-bW8gYwOIGM • https://youtu.be/c7fQOnIyV6s • https://youtu.be/6E15S2wpBlk • https://youtu.be/oCJ4N1zch7w • https://youtu.be/vOVmKIgSCzs • https://youtu.be/NKQIOMVNZdQ	
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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:

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Chairman
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Vishwavidyalaya, Raigarh (C.G.)

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

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)	At the end of this course, the students will be enable to.. • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. Explained the various method to reach individual and mass	
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	1. Manufacturing of audiovisual equipment 2. Aganbadivisit 3. Getting information about operated schemes 4. Making chart post flash cards for cleanliness awareness and promotion. 5. 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
<i>Text Books Recommended –</i>
• 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

- 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

Online Resources—

- **c-Resources / e-books and c-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
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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

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

A school
 (CDs. Amrita School)
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Chairman
Studies
M. K. Patil
M. K. Patil (C.G.)

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Vishwavidyalaya, Raigarh (C.G.)

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)	1. Identifyand useembroiderytools following safety precautions. 2. Meticuloususestitchesandtrimmings 3. Translatedesignideason to fabric. 4. Use the Indian Embroidery, painting and printing for developing products 5. Access,analyze,evaluateand use information from a variety of sources, work collaboratively with othersto achieve individual and collective goals. 6. Confidence in developing their own designs.	
6	CreditValue	2 Credits (01CT+01CP)	Credit= 15Hours–Theoretical learning OR = 30 Hours Laboratory or Field learning/Training Min Passing Marks: 20
7	TotalMarks	Max.Marks: 50	
PART-B: Content of the Course			
Total No. of Teaching-learning Periods:			
Theory–15Periods(15Hrs) and Lab. or Field learning/Training 30Periods(30Hours)			
Module	Topics(Course contents)		No. of Period
Theory Contents	Introduction • Value addition to Textiles Trimmings and decorations, Painting and Printing, Patch & Quilting. • Essentials of Surface ornamentation Materials, tools, design enlargement and reduction, design placement and transfer Embroidery • Preparation of samples: Hand Embroidery Product development • Home decor Items with Hand Embroidery (minimum two) • Accessories with Hand Embroidery (minimum two) Ornamentation with colours • Garment restyling with Fabric Painting • Printing on Table Cloth / Stole • Block and stencil printing on fabric Decorative trimmings • Ari work with bead, sequin, mirror.		15

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	• Zardosi border • Trims and other decorative items: shells, beads, stones, buttons, cords • Other techniques: Layering, Patch work, cording, weaving, draw thread	
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 -

- Abing, B., (2006), Marker rendering for fashion, accessories and home fashions, Fairchild publications, New York.
- Abing, 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.



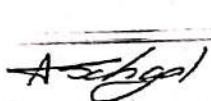


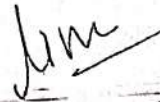
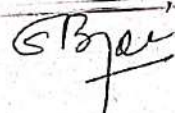

Officer-In-Charge (Academic)
 Shahood Nandkumar Patel
 Vishwavidyalaya, Raigarh (C.G.)

Chairman
 B.A. (Home Science) Page No: 99
 Studies
 Shahood Nandkumar Patel
 Vishwavidyalaya, Raigarh (C.G.)

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)	- Know the principles of preservation behind the methods of preservation - Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products - Acquire skills to formulate food-based products - Explore the principles of preservation in fruits and vegetables-based products - Skills to prepare cereals and pulse based preserved products and develop new products with retention of quality	
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	- Importance of Food Preservation, - Types of Food spoilage by Micro organisms and by Enzymes - Basic Principles of Food Preservation - Food preservatives- Use of Salt, Acid, Sugar, natural food preservatives and artificial preservatives	08
II	Preparation of dehydrated products	- Methods of drying & dehydration, different types of driers, freeze drying- lyophilisation, packing & storage - Drying methods. - Preparation of salted, dehydrated, preserves (Traditional Indian varieties of chips, Papads, Khakhra etc and Masala Powders, onion, garlic, ginger powder etc) - Hands on experience :Drying of vegetables- peas, potato, carrot, French beans, Reconstitution of dried vegetables, Drying & preparation of powders- garlic, ginger, spices mix etc	07

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B.A. (Home Science)

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Nandkumar Patel
Raigarh (C.G.)

III	Preservation by Using Sugar	• Role of Pectin in Preserved foods • Sugar Concentrates – Principles of Gel Formation • Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash • Preserves, Candied, Glazed, Crystallized Fruits, Toffee	08
IV	Preservation by Using Chemicals and Salts and Fermentation	• Preparation and Preservation of Fruit Juices, RTB • Pickling – Principles Involved and Types of Pickles • Chemical Preservatives – Definition, Role of Preservation • Permitted Preservatives, FSSAI guidelines • Foods fermented by Yeasts • Foods fermented by Bacteria	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

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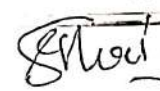
Officer-In-Charge (Academic)
Shahood Nandkumar Patel
Wishwavidyalaya, Raigarh (C.G.)

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

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

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	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)	- Develop an understanding of concepts and basics of textiles. - Understands and define the key textile terms. - Develop critical understanding of the techniques of yarn and fabric manufacture. - Identify the fibres, yarn and fabrics for its appropriate use. - Analyze and assess dyed and printed textiles. - Recommend the dyes, printing and finishing of textiles for specific use.	
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	Introduction to Textiles Definition of textile fibers and terminology Classification of textile fibers Physical and Chemical properties of fibers. Natural fibers (Morphology, production, properties and end uses) - Cellulosic fibers (Cotton, Jute)	12
2	Fibers Natural fibers (Morphology, production, properties and end uses) - Protein fibers (Silk, Wool) Man-made fibers: (Manufacturing process, properties and end uses) - Viscose Rayon - Acetate Rayon - Nylon - Polyester - Acrylic - Elastomeric	11

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 Vishwavidyalaya, Raigarh (C.G.)

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and Nandkumar Patel
Malaya, Raigarh (C.G.)

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

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

Part C: Learning Resources

Text Books, Reference Books, Other Resources

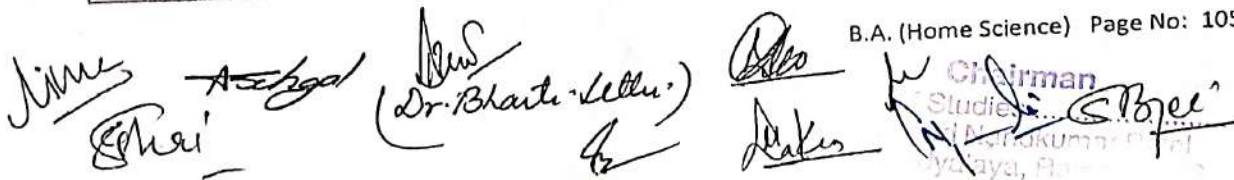
Text Book

- डॉ 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 - 2nd 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, 5th Edition, Orient Black Swan.
- Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). *Principles of Textile Testing*. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). *Textiles: Fibre to Fabric*. McGraw-Hill Publishers.
- Collier, B.J., & Epps, H.H. (1998). *Textile testing and analysis*. Prentice Hall Publishers.
- Dantyagi, S. (1996). *Fundamentals of Textiles and their Care*. India: Orient Black swan Private Limited.
- D'Souza, N. (2014). *Fabric Care*. New Delhi: New Age International Publishers.
- Greaves, P.H., Saville, B. P. (1995). *Microscopy of textile fibres*. bios Scientific Publishers
- Gohl, E., Vile sky, L. (2003), *Textile Science: an explanation of fiber properties* (2 edition), New

Other Resources:

- Manmade Fiber: <https://youtu.be/Nplhszsvi6y>
- Synthetic Fiber Nylon: <https://youtu.be/Wzhvqe3movi>

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 Vishwavidyalaya, Raigarh (C.G.)


 (Dr. Bharti Lethu)
 Chairman
 Studies
 Shaheed Nandkumar Patel
 Vishwavidyalaya, Raigarh

- 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

PART- A: Introduction		
Program: Bachelor in Arts (Certificate/Diploma/Degree/Honors)		Semester -I
		Session: 2024-2025
1	Course Code	HSGE-01P
2	Course Title	INTRODUCTION TO TEXTILES (PRACTICAL)
3	Course Type	Generic Elective (Practical)
4	Pre-requisite (if, any)	<i>As per requirement</i>
5	Course Learning Outcomes (CLO)	• Develop an understanding of concepts and basics of textiles. • Understands and define the key textile terms. • Develop critical understanding of the techniques of yarn and fabric manufacture. • Identify the fibres, yarn and fabrics for its appropriate use. • Analyze and assess dyed and printed textiles. • Recommend the dyes, printing and finishing of textiles for specific use.
6	Credit Value	1 Credits <i>1 Credit =30 Hours Laboratory or-Field learning/Training</i>
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	1. Identification of textile fibers: • Visual test / Microscopic test • Burning test /Chemical test 2. Weaves and their variations: • Plain weave / Twill weave • Satin & Sateen weave • Honeycomb & Birdseye weave 3. Handloom center visit 4. Fiber sample collection 5. Prepare printing samples 6. Prepare Tie & dye sample	30
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.	

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

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

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 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, 2nd Edition, Vinod Pustak Mandir.
- तंतु एवं वस्त्रविज्ञान - डॉ. शिवाजीनजी
- Fundamentals of Textiles and their care - Sushila Dhantyagi, 5th Edition, Orient Black Swan.
- Textile testing and analysis - Collier, B.J., & Epps, H.H. 1998 Edition, Prentice Hall Publishers
- Booth, J.E. (1996). *Principles of Textile Testing*. New Delhi: CBS Publishers & Distributors Pvt. Ltd.
- Corbman, P.B. (1983). *Textiles: Fibre to Fabric*. McGraw-Hill Publishers.

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

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

E. Spotting based on tools & 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 & Members of CBoS:

A. School
(Dr. Amita School)

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B. School

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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.. • Explains the Concept of developing communication skills. • Describes the process of communication. • Analyze soft skill development for proper communication. • They understand E-Learning for communication. • Explained the various method to reach individual and mass
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



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

Part C: Learning Resources	
Text Books, Reference Books, Other Resources	
Text Book	
- Communication And Instructional Technology – Indu Grover, Sushma Kaushik, 1st Edition Agrotech Publishing Academy. - Extension communication & Management- G.L. Ray, 1st Edition, Kalyani Publishers. - Communication And Extension Management- Dr. Jitendra Chauhan, 2nd Edition, Kushal Publication. - Rural Development principles policies & management- Kartar Singh, 3rd Edition, Sage Publications India Pvt Ltd. - Extension education & communication V.K. Dubey, Indira Bishnoi, 1st Edition, New Age International Publishers. - Education and communication for Development by O P Dhama 2nd Edition, Oxford & Ibh Publishing - An Introduction To Extension Education- SV Supe, 2nd Edition, Oxford & Ibh Publishing. - A Study of Rural Economics - Systems Approach- Vasant Desai, Himalaya Publishing House, New Delhi. - SWAYAM portal based course Information and Communication technology- Dr. Aprajita Bhatt - SWAYAM portal based course Home science- Extension and Communication management level-I course no.43	
Other Resources-	
https://youtu.be/-bW8gYwOIGM https://youtu.be/c7fQOnIyV6s https://youtu.be/6EI5S2wpBlk https://youtu.be/oCJ4NIzch7w https://youtu.be/vOVmKlgSC-s https://youtu.be/NKOIOMVNZdO	

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.

S. B. S.

M.

S. K. S.

S.

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

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

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	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.. - Explains the Concept of developing communication skills. - Describes the process of communication. - Analyze soft skill development for proper communication. - They understand E-Learning for communication. - Explained the various method to reach individual and mass
6	Credit Value	I-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	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, Raigarh (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

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:

A. Singh
(Dr. Amrita 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.

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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			
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: • Basic Knowledge of health & Nutrition. • Knowledge of Food Groups. • Knowledge of Excess & deficiencies of nutrients. • Knowledge of Vitamins. • Knowledge of Normal & Therapeutic nutrition.	
6	Credit Value	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	• Nutrition- definition, Classification of nutrients based on work, carbohydrate, fat, protein and mineral. Water • Carbohydrate- definition, function, classification, digestion, absorption, blood sugar level, daily requirement • Fat- definition, function, classification, digestion, absorption, daily requirement • Protein- definition, function, classification, digestion, absorption, daily requirement • Mineral- definition, function, classification, digestion, absorption, daily requirement • Vitamins- definition, function, classification, resources(A B C D E K) • Water- general function, water balance, effect of excess,	12
2	• Diet- classification, function, food groups • Cereal • Pulses • Milk • Fruit & vegetables	11

	• Egg • Meat, fish, poultry • Sugar, jaggery, honey • Beverage • Spices	
3	• Food preservation • Food adulteration • Food poisoning • Food storage • putrefaction in foods	11
4	• Meal planning • Child nutrition • Nutrition in pregnancy & lactation • Diet and nutrition in old age • Therapeutic nutrition • Metabolic disease • diseases caused by nutritional deficiencies	11
Keywords: 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

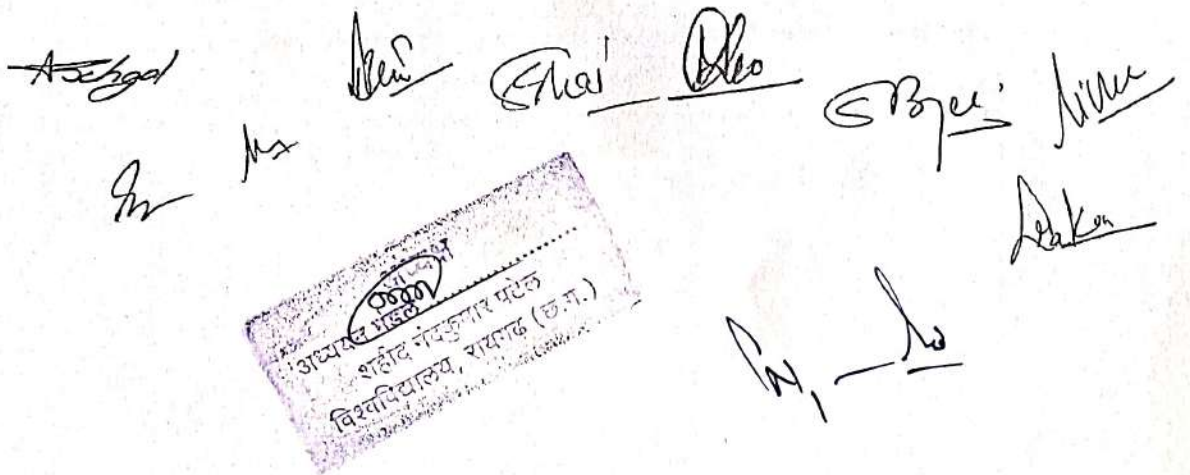
- Carbohydrates
<https://www.medicalnewstoday.com/articles/161547>
<https://www.hsph.harvard.edu/nutritionsource/carbohydrates/>
- Protein
<https://www.britannica.com/science/protein>
www.youtube.com/watch?v=HSCUAjZQhXI
- Fat
<https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/fats-and-c>
<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
- Nutritional Care - Celiac Disease and Lactose Intolerance <https://youtu.be/DiNI31acMGc>
- Nutritional Management of Hepatitis <https://youtu.be/z34vP8uus5E>
- Nutritional management Eating Disorders https://youtu.be/79V_jHpMB3A
- Management of Metabolic Syndrome <https://youtu.be/GjSeaWcVpjl>

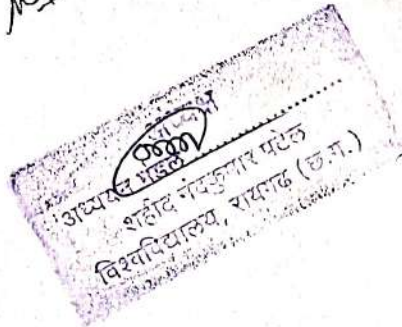


- Management of Hypertension II
- <https://youtu.be/cAonEBKWMhE>
- Management of Food allergy & Intolerance <https://youtu.be/JfZ4G0aF8DA>

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

PART- A: Introduction		
Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester -III Session: 2024-2025
1	Course Code	HSSC-03P
2	Course Title	FOOD SCIENCE AND NUTRITION(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 enable to know: • Basic Knowledge of health & Nutrition. • Knowledge of Food Groups. • Knowledge of Excess & deficiencies of nutrients. • Knowledge of Vitamins. • Knowledge of Normal & Therapeutic nutrition
6	Credit Value	1 Credits 1 Credit =30 Hours 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	• Prepare food from any three methods with Cereals-pulses, egg, milk, dry fruits. • Meal planning (calorie & Protein calculation) • pregnant woman • condition of constipation • diabetes disease • overweight status • Diet plan in different economic situation • Supplementary food • Food preservation by any recipe method	30
Keywords	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 with the word 'Comm' and several handwritten names and initials.]

- 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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Continuous Internal Assessment(CIA): (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):**

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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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Time
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h Chai Rake h Bye
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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. • Basic knowledge of Home management. • Basic knowledge of work simplification. • Basic knowledge of time management, energy management. • Basic knowledge of Finance management.	
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	• Home management- definition, process, duties and responsibility of the housewife in the family. • Price targets and levels-characteristics, classification and development. • Decision process	12
2	• Home decoration- Principle of design, elements of art, Design-structural and decorative. • Colour-importance and effect. • Selection of furniture and its importance • Home decoration accessories • Flower arrangement-types, principle and use	11
3	• Family resources- classification, characteristics. • Time management-concept, resources, process. • Energy management- concept, resources, process, value of power in domestic work. Process of power management. • Income- resource and process, family budget, account keeping • Living standard	11

4	- Kitchen-types, workplace in kitchen, - Non-Traditional Sources of fuel, Solar energy - Water distribution - Ventilation, Light arrangement, storage arrangement. - Work simplification-meaning, methods, process and pathway chart - Time, energy and labor saving equipments	11
Keywords: Home management, process, principle of design, element of art, family budget, time and energy management, work simplification.		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended - Family resource management-Brindasingh, 3rd Edition, Panchsheel Prakashan. - Family resource management- Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6th Edition, CBS Publication. - Family resource management- Tami James Moore, Sylvia M. Asay, 4th Edition, SAGE Publishing. - Foundation of Family resource management- Elizabeth B Goldsmith, 6th Edition, SAGE - Management of Modern Families- Inma, N., Gross, Elizabeth Crandall, Manjorim. Knoll 2nd Edition Appleton Century Crofts Publisher. - Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2nd Edition, New Age International Publisher. - Management for modern families- Gross, Cranall and Kholi, 3rd Edition, Princticee Hall Inc. - Management in Family living- Nickell and Dorsey, J, 4th Edition, Wiley Eastern Limited. - Family Resource Management and Interior Decoration- Bhargava, B, 4th Edition, Jaipur: Apple Printer and V. R. Printers - Home Management: Contexts and Concepts- Deacon, R. F., and Firebaugh, F. M. 7th Edition, Boston: Houghton Mifflin Company.	
Online Resources: - Management Process https://www.youtube.com/results?search_query=management+process - Energy Management https://www.youtube.com/results?search_query=process+of+energy+management+in+hindi	

Amir *Ashgol.* *Devs* *Dho*
(Dr. Amito Ashgol) *Rakesh* *Shai* *Erju*
R

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

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

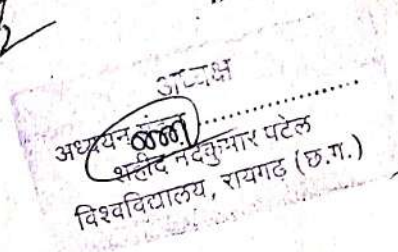
Dr. Bharti Setu
 Dr. Bharti Setu

Smt. Mamta R Deo
 Smt. Mamta R Deo

Shree
 Shree

Niraj
 Niraj

Prakash
 Prakash



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-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. • Basic knowledge of Home management. • Basic knowledge of work simplification. • Basic knowledge of time management, energy management. • Basic knowledge of Finance management.	
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		• Flower Arrangement • Identify and formulate five goals that a student will have. • Identify and formulate various types of decision, write process of decision making. • To work out minimum and maximum working approach. (Vertical and Horizontal) • To develop simplify methods of any work. • Visit to energy garden. • Project/ Field Work- 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.	30
Keywords		Home management, process, principle of design, element of art, family budget, time and energy management, work simplification.	

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

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

Online Resources–

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

Online Resources–

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

PART -D: 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:

[Signatures]
Dr. Bharti Sethi, Dr. Amita Singh, Dr. Pooja Singh, Dr. Manita K D Co
Dr. Lakshmi Lakshmi



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

Part A: Introduction			
Program: Bachelor in Arts (Diploma / Degree)		Semester: III	Session: 2024-2025
1	Course Code	HSSE-01T	
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE	
3	Course Type	DSE	
4	Pre-requisite(if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to- • 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. • 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 • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries.	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

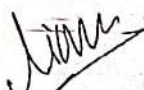
Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	1. Introduction to Food Safety and adulteration Basic Principles of Food Safety Food contamination: definition Sources of contamination Difference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

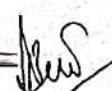
2	Current Food Safety Standards in India Current Food Safety regulations, Food Safety and Standards Authority of India, objectives of developing food safety standards, Food Safety Management System (FSMS) Good Practices/ PRPs - HACCP, GMP, GHP Certification - HACCP, ISO 22000, FSSC 22000	11
3	Sanitation 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
Keywords: Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.		

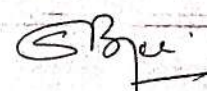
Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended	
1.	Mahtab, S, Banji S, Kamala Krishnasamy, Brahman G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
2.	Srilakshmi, B., Dietetics, New Age International (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.

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	

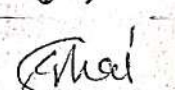
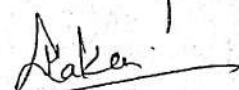
Name and Signature of Convener & Members of CBoS:







 Dr. Amita Singh



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

PART- A: Introduction		
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester -III
		Session: 2024-2025
1	Course Code	HSSE-01P
2	Course Title	FOOD SAFETY, SANITATION AND HYGIENE (PRACTICAL)
3	Course Type	DSE
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- • 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. • 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 • Discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs in Food Service Industries.
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	1. Microbiological Examination of different food samples 2. Bacteriological Analysis of Water 3. Assessment of surface sanitation by swab/rinse method 4. Assessment of personal hygiene 5. Biochemical tests for identification of bacteria 6. Scheme for the detection of food borne pathogens 7. Detection of common adulterant in food: i) Khesari flour in besan 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).	30

Keywords	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

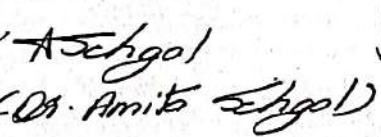
Better marks out of the two Test / Quiz
+ obtained marks in Assignment shall be
considered against 15 Marks

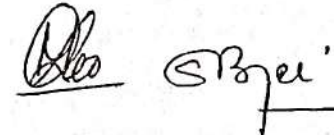
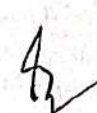
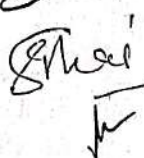
End Semester Exam (ESE):

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:



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- • Explain basic components and processes involved in interpersonal relationship • Describe theoretical perspectives in understanding interpersonal relationships and family dynamics. • Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in our understanding of significant others. • Formulate strategies for developing positive dynamics in different relationships and managing conflict.	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

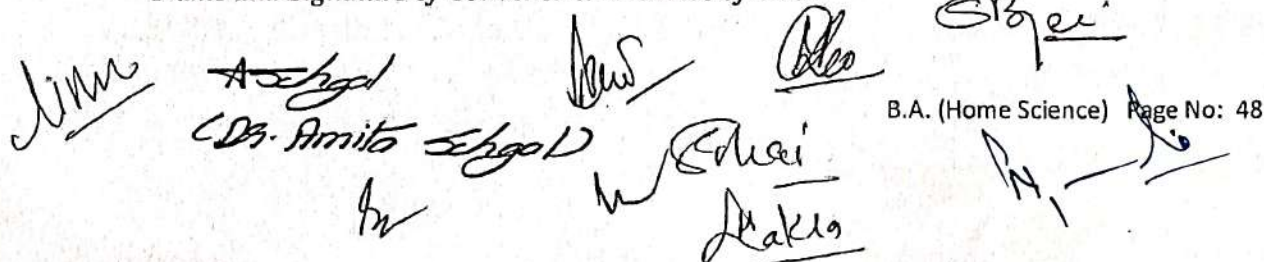
Part B: Content of the Course		
No.of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Understanding the Self Self-Awareness— • Cultural beliefs, values, Component of self-concept, Factor influencing self-concept. • Self-identity— Socialization,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

	communication. • Problems in communication. • Family Problems. • Peer Group Interactional Problems. Types of conflicts: Parental, Marital, Work Place.	11
4	Life Choices (Education, Career, Relationships) • Age mate selection. • Career choices, Career Guidance. • Adjustment: Type of Adjustment and Factors Influencing. Child Guidance, Child Guidance clinic, Role of Family Court, Counseling.	11
Keywords: Self-Awareness, Socialization, personality development, Interpersonal Communication, Adjustment.		

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

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



 B.A. (Home Science) Page No: 48

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science Course Curriculum

PART- A: Introduction		
Program: Bachelor in Arts (Diploma / Degree)		Semester -IV
		Session: 2024-2025
1	Course Code	HSSE-02 P
2	Course Title	INTERPERSONAL RELATIONSHIPS AND FAMILY DYNAMICS (PRACTICAL)
3	Course Type	DSE
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- • Explain basic components and processes involved in interpersonal relationship • Describe theoretical perspectives in understanding interpersonal relationships and family dynamics. • Use one's self-awareness in understanding significant others. Illustrate the significance of self-awareness in our understanding of significant others. • Formulate strategies for developing positive dynamics in different relationships and managing conflict.
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	1. Group discussion/role play. 2. Conduct Workshops on: Cultural variations in interpersonal relationships, family dynamics. 3. Organizing need based parent education program. 4. Select a form of family crisis or stress. Describe ways of preventing and managing the crisis. 5. Create posters about ways to improve interpersonal communication skills.	30
Keywords	Self-Awareness, Socialization, personality development, Interpersonal Communication, Adjustment.	

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

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* *B. S.* *Dr. Armita Sehgal* *Dr. S. B. Singh*
Dr. S. B. Singh *Dr. S. B. Singh* *Dr. S. B. Singh* *Dr. S. B. Singh* *Dr. S. B. Singh*

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)	1. Identify and use embroidery tools following safety precautions. 2. Meticulous use of stitches and trimmings 3. Translate design ideas onto fabric. 4. Use the Indian Embroidery, painting and printing for developing products 5. Access, analyze, evaluate and use information from a variety of sources, work collaboratively with others to achieve individual and collective goals. 6. Confidence in developing their own designs.	
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	Introduction • Value addition to Textiles Trimmings and decorations, Painting and Printing, Patch & Quilting. • Essentials of Surface ornamentation Materials, tools, design enlargement and reduction, design placement and transfer Embroidery • Preparation of samples: Hand Embroidery Product development • Home decor Items with Hand Embroidery (minimum two) • Accessories with Hand Embroidery (minimum two) Ornamentation with colours • Garment restyling with Fabric Painting • Printing on Table Cloth / Stole • Block and stencil printing on fabric Decorative trimmings • Ari work with bead, sequin, mirror.		15

Chairman
B.A. (Home Science) Page No: 98
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)
अध्यक्ष
शहीद नंदकुमार पटेल
विश्वविद्यालय, रायगढ़ (स.ग.)

	• Zardosi border • Trims and other decorative items: shells, beads, stones, buttons, cords • Other techniques: Layering, Patch work, cording, weaving, draw thread	
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 –

- 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.

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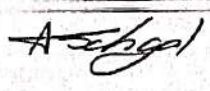
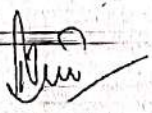
Officer-In-Charge (Academic)
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)

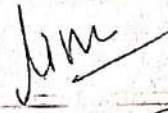
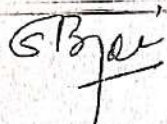
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B.A. (Home Science) Page No: 99
Shaheed Nandkumar Patel
Vishwavidyalaya, Raigarh (C.G.)

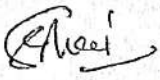
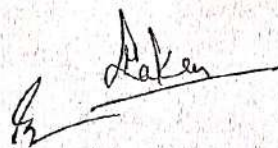
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PART-D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks:		50 Marks
Continuous Internal Assessment (CIA):		15
Marks End Semester Exam (ESE): 35 Marks		
Continuous Internal Assessment (CIA): (By Course Coordinator)	Internal Test/Quiz-(2): 10 & 10 Assignment/Seminar + Attendance - 05 Total Marks -	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)	- Know the principles of preservation behind the methods of preservation - Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products - Acquire skills to formulate food-based products - Explore the principles of preservation in fruits and vegetables-based products - Skills to prepare cereals and pulse based preserved products and develop new products with retention of quality	
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	- Importance of Food Preservation, - Types of Food spoilage by Micro organisms and by Enzymes - Basic Principles of Food Preservation - Food preservatives- Use of Salt, Acid, Sugar, natural food preservatives and artificial preservatives	08
II	Preparation of dehydrated products	- Methods of drying & dehydration , different types of driers, freeze drying- lyophilisation , packing & storage - Drying methods. - Preparation of salted. dehydrated, preserves (Traditional Indian varieties of chips, Papads, Khakharasetc and Masala Powders, onion, garlic, ginger powder etc) - Hands on experience :Drying of vegetables- peas, potato, carrot, French beans, Reconstitution of dried vegetables, Drying & preparation of powders- garlic, ginger, spices mix etc	07

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

B.A. (Home Science)

Page No. 101
Chairman
Studies
Nandkumar Patil
Bhaya, Raigad

III	Preservation by Using Sugar	• Role of Pectin in Preserved foods • Sugar Concentrates – Principles of Gel Formation • Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash • Preserves, Candied, Glazed, Crystallized Fruits, Toffee	08
IV	Preservation by Using Chemicals and Salts and Fermentation	• Preparation and Preservation of Fruit Juices, RTS • Pickling – Principles Involved and Types of Pickles • Chemical Preservatives – Definition, Role of Preservation • Permitted Preservatives, FSSAI guidelines • Foods fermented by Yeasts • Foods fermented by Bacteria	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

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

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

Studies
Nandkumar Patel
Mishwavidyalaya, Raigarh (C.G.)

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 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 & Members of CBoS:

A. Singh
CDs. Amrita Singh

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

[Signature]
Chairman
Studies
Shaheed Chandrakumar 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 V एवं VI सेमेस्टर
नवीन पाठ्यक्रम
(सत्र 2026–27)

गृह विज्ञान

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		

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

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

Chairman
Shahood Nandkumar 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]

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

23/06/26

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

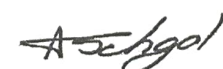
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FOUR YEAR UNDERGRADUATE PROGRAM (2024-28)
Department of Home Science
Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester: V	Session: 2024-2025
1	Course Code	HSSC – 05 T	
2	Course Title	CLINICAL 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 be enable to understand: • Importance of Meal Planning. • Factors affecting nutritional requirements. • Normal nutrition. • Medical nutritional therapy in various diseases. • Conversion of Normal Diet to Disease Specific Diet.	
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	• Definition of Health & Nutrition: Dimensions of Health and disease (Physical, Psychological, emotional& Spiritual). • Energy Requirements- Factor Affecting Energy Requirements- BMR, Activity, age, climate, Diet- induced thermogenesis (SDA Physiological Condition) • Nutritional assessment – methods of assessment	12	
2	• Principles of diet therapy- • Modification of normal diet for therapeutic purposes, full diet, soft diet, Fluid diet, Bland diet. • Energy modification and Nutrition For weight management - Identifying the overweight and Obese, etiological factors contributing to obesity. Prevention & treatment, Low energy diets. • Under weight- etiology and assessment. • High energy diet, diet for fever & surgical condition.	11	
3	• Etiology, Symptoms & diet management of the following – • GIT Disorders - Diarrhoea, Constipation, Peptic Ulcer. • Diseases of liver and Gall bladder- Jaundice, Viral Hepatitis, Cirrhosis. • Musculoskeletal Diseases – Arthritis, Gout. • Diseases of the Cardio Vascular system- Atherosclerosis, Hypertension.	11	

4	Diet in disease of the endocrine- Pancreas- Diabetes mellitus- Classification, Symptoms, Diagnosis, Dietary Care & Nutritional Management of diabetes mellitus, Insulin therapy, Oral Hypoglycemic agents, special dietetic food, sweeteners and sugar substitutes, Diabetic coma, Juvenile Diabetes. Renal diseases – Nephritis, Nephrosis: Causes, Symptoms & Dietary management.	11
Keywords: Health & Nutrition, nutritional assessment, Principles of diet therapy, Energy Modification, GIT Disorders, Cardio Vascular system, disease of the endocrine.		

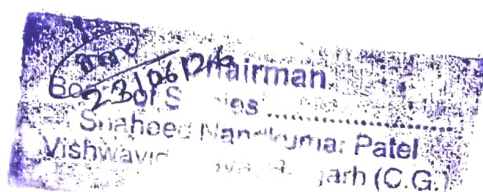
Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended - आहार एवंपोषण-डॉ. वृन्दा सिंह <i>Hindi edition, Panchsheel Publishers.</i> <i>Dietetics - B. Shrilaxmi, 8th edition, new age international publishers.</i> <i>Human Nutrition and Dietetics- Passmore, 8th edition, Livingstone Publishers.</i> <i>Normal and Therapeutic Nutrition- Robinson, 17th edition, Mac Millan publishing Company.</i> <i>Food, Nutrition and Diet Therapy- Krause, 11th edition, Saunders Publishers.</i> <i>Nutrition and Diet Therapy- Williams, 4th edition, C.V. Mosby Co. Publishers.</i> <i>Modern Nutrition in Health and Disease- Shils, M.E. Olson, 8th edition, Lea and Febiger Waverly Company Publishers.</i>	
Other Resources- ➤ E-Learning Resources: - Principles of diet therapy- https://www.google.com/search?q=principles+of+diet+therapy&rlz=1C1JJTC_enIN950IN950&oq=principle+of+diet+&aqs=chrome.2.69j57j0l10j9.15376j0j15&sourceid=chrome&ie=UTF-8 https://www.youtube.com/watch?v=OVM97v-Ysmw https://onlinecourses.swayam2.ac.in/cec21_hs09/preview - Diet for cirrhosis- https://www.google.com/search?q=diet+of+cirrhosis&rlz=1C1JJTC_enIN950IN950&oq=diet+of+chrrosis&aqs=chrome.1 https://www.medtalks.in/articles/nutrition-and-prognosis-of-liver-diseases - Diseases of the Cardio Vascular system- https://www.google.com/search?q=disease+and+diet+of+cardiovascular+system&rlz=1C1JJTC ➤ https://www.betterhealth.vic.gov.au/health/conditionsandtreatments/heart-disease-and-food	

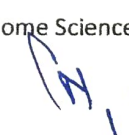
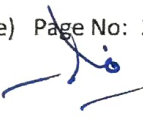








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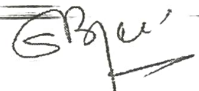


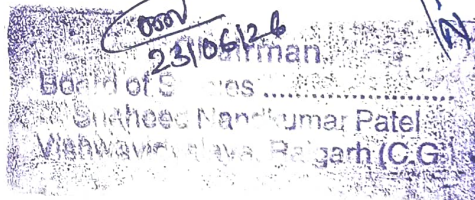



Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 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:



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

PART- A: Introduction		
Program: Bachelor in Arts (Degree/Honors)		Semester -V Session: 2024-2025
1	Course Code	HSSC-05P
2	Course Title	CLINICAL NUTRITION (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 enable to understand: • Importance of Meal Planning. • Factors affecting nutritional requirements. • Normal nutrition. • Medical nutritional therapy in various diseases. Conversion of Normal Diet to Disease Specific Diet.
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	Planning-Preparation of Normal and Therapeutic diet in relation to special and nutrient requirements (any-10) 1 Constipation 2 Diarrhoea 3 Obesity 4 Underweight 5 Peptic ulcer 6 Jaundice 7 Viral hepatitis 8 Cirrhosis 9 Acute glomerulonephritis 10 Chronic glomerulonephritis 11 Diabetes mellitus (using food exchange list) i. With insulin ii. Without insulin 12 Hypertension	30

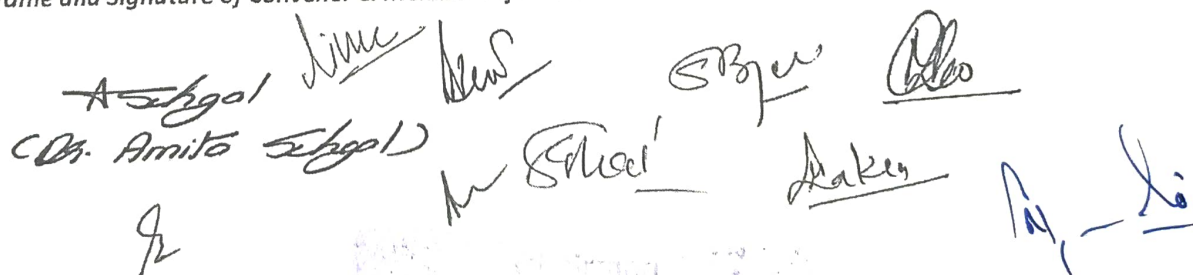
A collection of handwritten signatures and official stamps. On the left, there are several signatures in blue ink. In the center, there is a circular stamp with the text '23/06/26' and 'Patel' visible. To the right, there are more signatures and a rectangular stamp.

	13 Atherosclerosis Nutritional assessment – methods of assessment	
Keywords	Health & Nutrition, nutritional assessment, Principles of diet therapy, Energy Modification, GIT Disorders, Cardio Vascular system, disease of the endocrine.	

PART-C: Learning Resources	
Text Books, Reference Books and Others	
Text Books Recommended –	
• <i>Dietetics - B. Shrilaxmi ,8th edition, new age international publishers.</i> • <i>Human Nutrition and Dietetics- Passmore,8th edition, Livingstone Publishers.</i> • <i>Normal and Therapeutic Nutrition- Robinson,17th edition, Mac Millan publishing Company.</i> • <i>Food, Nutrition and Diet Therapy- Krause, 11th edition, Saunders Publishers.</i> • <i>Nutrition and Diet Therapy- Williams,4th edition, C.V.Mosby Co. Publishers.</i> • <i>Modern Nutrition in Health and Disease- Shils, M.E. Olson,8th edition, Lea and Febigera Waverly Company Publishers.</i>	
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:



 (Dr. Amita Singh)

Visit 

 B.A. (Home Science) Page No: 27

FOUR YEAR UNDERGRADUATE PROGRAM (2024 – 28)

Department of Home Science

Course Curriculum

Part A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester: VI	Session: 2024-2025
1	Course Code	HSSC – 06T	
2	Course Title	HUMAN DEVELOPMENT	
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: - To know about the basic knowledge of Development. - Development in various stages of age. - Factors affecting growth & Development. - Prenatal & Postnatal growth. - Physical, Emotional and social development.	
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	Development-meaning of child growth and development. Different aspects of growth, principles of development, factors affecting child development, heredity and environment. Stages of development-Physiology of pregnancy. - Prenatal-development - Infancy - Babyhood - Childhood - Adolescence Prenatal growth and development – Stages of growth, Factors affecting prenatal development and growth- Mother's food, Health of mother, Narcotics, age of mother, effect of season, emotion of mother.	12
2	- Effect of normal and caesarean delivery: Adjustment to new environment - Physical development of infant- Physical proportion, Height, Weight, Pulse rate, Respiration rate, Body temperature, Frequency of hunger. - Sensory development of infant - Motor activity of infants - Emotions of infants- Types of emotions, Significance of emotions.	11

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	• Characteristics of infant behaviour- Dependency, Individual difference, Adjustment.	
3	• Childhood and Adolescence- Characteristics, factors affecting growth and development during childhood and adolescence, Physical growth, Growth and development of internal organs- (a) Nervous (b) Mental (c) Circulatory system (d) Digestive system, (e) Respiratory system (f) Tissues and muscles systems. • Development of motor abilities- Types, importance and characteristics of motor abilities in childhood • Development of motor skills, Types of motor skills, Delayed motor development.	11
4	• Development of emotional behaviour -characteristics ,factors affecting emotional behaviour. • Social developments- stages and Factor affecting social development. • Development of intelligence - Types according to Thorndike, theories regarding intelligence. • Play-meaning , work and play, theories of play, importance, characteristics and types of play, factors effecting play • Habits: Definition, Functions performed by habits, Habits and learning, Laws of habit formation-identical to laws of learning. • Habit formation- Principles and Rules for habit formation. Child delinquency- Types causes and remedial measures.	11
Keywords: Development- meaning of child growth and development. Different aspects of growth, principles of Development, factors affecting child development, heredity and environment. Prenatal, Postnatal growth, Emotional development, Social Development		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Text Book Recommended

- *The Development of Children*- Cynthia Lightfoot, 1st Edition, MACMILLAN.
- *Human Development*- Srivatava Sushila, 1st Edition, S Chand & Company.
- *Human Resource Development*- Siddhant Memon, 3rd Edition, INFINITY ENGINEERING ACADEMY.
- *Foundation of Human Development*- Asha Singh, 1st Edition, The Orient Blackswan.
- *Human Development*- Carol K. Sigelman, 1st Edition, Cengage Learning India Private Limited.
- *Human Development*- Diane Papalia, 11th Edition, McGraw-Hill Education.
- *Human Resource Development*- Randy L. DeSimone, 6th Edition, Cengage Learning India Private Limited.

Other Resources-

- <https://youtu.be/dXMRB97r57E>
- <https://youtu.be/FANhL3AdksE>
- <https://youtu.be/EFxIkCpedlg>
- <https://youtu.be/v9Zra08uS9Q>
- Stages of development infancy babyhood , earl childhood late childhood adolescence adulthood old age <https://youtu.be/2fgDs8SgpY8>
- <https://youtu.be/gnlkUzdWVOY>

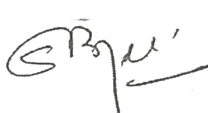
Part D: Assessment and Evaluation		
Suggested Continuous Evaluation Methods:		
Maximum Marks: 100 Marks		
Continuous Internal Assessment (CIA): 30 Marks		
End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 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:

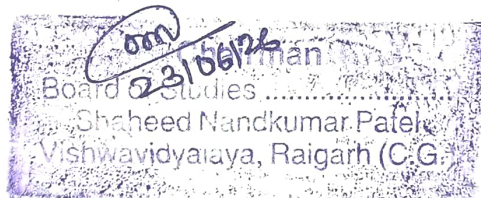


 (Dr. Amita Sehgal)











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

PART- A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester -VI	Session: 2024-2025
1	Course Code	HSSC-06P	
2	Course Title	HUMAN DEVELOPMENT (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: • Physical growth and development of human child. • To compare normal children with delinquent child. • Importance of heredity and environment on development. • To develop skills of counseling to parents. • To study cognitive development across the lifespan.	
6	Credit Value	1 Credits	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	• Visit to a pediatric ward to observe a newborn baby and a premature baby. • Preparing a growth average height weight chart of five (5) children from one to three (1 -3) years. • Study of immunization schedule. • Survey of parents regulatory awareness about toys and clothes. Prepare a development (Physical/Motor) Milestone chart. • Project/Fieldwork- Prepare report of activities and facilities at Anganvadi/Nursery school.	30
Keywords	Development- meaning of child growth and development. Different aspects of growth, principles of Development, factors affecting child development, heredity and environment. Pre natal, Post natal growth, Emotional development, Social Development	

PART-C: Learning Resources

Text Books, Reference Books and Others
Text Books Recommended –
1. Human Development-Brinda Singh, 3 rd Edition, Panchsheel Prakashan. 2. Handbook of Child Psychology-Mussen (Ed.) Vol. I, New York; Scientific American Books.

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3. Human Development-Gordon, I.J.: 2nd Edition, New York: Harper & Row.
4. Human Development and Family Studies in India- Saraswathi T.S. & Kaur, B 2nd Edition, Sage Publications.
5. Child Development-Elizabeth B. Hurlock, 5th Edition, MC Graw Hill Education India.
6. Textbook of Human Development (A Life Span Development Approach) -Dr. S. Shrivastava, Dr. K. Sudharani, 2016 Edition, S. Chand & Company.

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	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	
	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

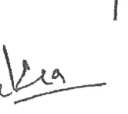
Name and Signature of Convener & Members of CBoS:


 (Dr. Amita Sehgal)














 23/06/26

Board of Studies
 Shri. Heed H. in. Kumar Patel
 Vidya Vidyalaya, Rajgarh (C.G.)

11

Part A: Introduction			
Program: Bachelor in Arts (Honors)		Semester: VII	Session: 2024-2025
1	Course Code	HSSC – 07T	
2	Course Title	ANATOMY PHYSIOLOGY AND HYGIENE	
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 enable to- • Explains the Basic of Human Body Structure. • Explains the Basic of Human Body Functioning. • Explains the Basic of Primary Health care. • Gives the Basic knowledge of First Aid. • Gives the Basic knowledge of Home Nursing.	
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	- Structure & functions: of cellular organelles and inclusions, General introduction of Tissue and their functions- Epithelial, Connective, Osseous, Cartilage, Nervous tissue. - Skeletal system - Types of bones- Dense and Spongy, Classification general structure & function of bones. Muscular system - General Structure, types and function- Skeletal, Cardiac and Visceral.	12
2	Circulatory system: General structure of organs and functions, Heart, Artery, Vein, Capillary. Composition of blood & function: RBC, WBC and Platelets, Plasma. Respiratory system: General structure of organs and function, Lung, Alveoli, Diaphragm.	11
3	- Digestive system: General introduction of Nutrients, organs of digestion their general structure and function and Liver, Pancreas and spleen. - Excretory system- Organs of excretion, Kidney –Nephron, Malpighian body, Urinary Tubules, Urine formation and Composition. - Skin – Structure & Function - Nervous system - Central nervous system structure and function, Brain and Spinal cord. - Senses and Sensory organs – Ear and Eye structure & function.	11

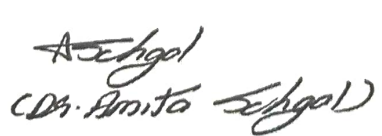
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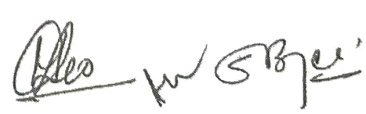
4	- Hygiene-Personal Hygiene, Social Hygiene, Environmental and Industrial Hygiene. Water - its importance and purification. Air - its importance and purification. - First Aid Home Nursing -Fire Injury, Drowning, Accident, Fractures, Poisoning	11
Keywords: Anatomy, Physiology, Cellular organelles, inclusions, Heart, Blood, Blood Pressure, Kidney, Urine, Hygiene, First Aid		

Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended 1. Anatomy, Physiology and Health Education- Rohini Agrawal, Neeraj Agrawal, 2016 Edition, CBS Publisher. 2. Concise Textbook of Physiology – Indu Khurana, Arushi Khurana, 3rd Edition, ELSEVIER. 3. Human Physiology- C.C. Chatterjee, 12th Edition, CBS Publisher. 4. Principles of Physiology- Debasis Pramanik 6th Edition J. P. Brothers Medical Publishers. 5. Textbook of medical physiology- Guyton A.C.-Hall. J.E. 9th edition, Prism Books Private Limited Bangalore. 6. Human Physiology in Nutshell - Dr. A. K. Jain, 5th Edition, Arya Publications.	
Other Resources– - Physiology of Adrenal Medulla https://youtu.be/RDIvpo4KKxc - Physiology of Thyroid gland https://youtu.be/yv15bWx7a48 - Cellular respiration https://youtu.be/KBesLBnx968 - Calcium transporters https://youtu.be/IsTaWVvEhXk - Cardiac action potentials https://youtu.be/MVkcDIXj8Gc	

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:







 B.A. (Home Science) Page No: 34

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

Part A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester: V	Session: 2024-2025
1	Course Code	HSSE – 03 T	
2	Course Title	PRINCIPLES OF INTERIOR DESIGN	
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- • Appreciate growth and development of interior design and decoration in India • Enabling students distinguish between Interior decoration and Interior design • Analyze place of elements and principles in interior designing • Gain knowledge on Institutes offering Interior design as professional Courses	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

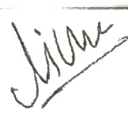
Part B: Content of the Course		
No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)		
Unit	Topics (Course Contents)	No. of Periods
1	Interior Design vs. Interior Decoration Interior Design and Interior Decoration: concept and basic differences Aims of Interior Design: Beauty, Expressiveness and Functionalism Interior decoration in India: History, growth and development Characteristics - cultural and ethnic influences Popular interior designers in India Interior designer – definition and functions, Characteristics of an Interior designer, Interior Design Institutes in India IIDA – International Interior Design Association; IIID- Institute of Indian Interior Designers – vision and functions	12
2	Fundamentals in Designing Design: Definition and classification Structural design – importance and requirements of good structural design Decorative design – importance and requirements of good decorative design Classification of decorative design- naturalistic, conventional, geometric, abstract, historic and biomorphic Relation of good taste and perception of Interior Design	11

3	Design Elements Elements of design: Meaning, importance, characteristics of each element and their use in designing Line- meaning and definition, types. Shape and form: meaning and basic difference between the two Elements of shapes and forms- types. Space – meaning and perception Texture – meaning and classification. Colour –The Prang Colour System, Effects of colour ,Colour schemes , consider the choice of colour in different rooms Pattern and ornamentation – conceptual meaning, significance in designing Motifs- types and arrangement, Motif development- fundamental step in designing process Light- significance, emotional effect, types and use	11
4	Design Principles Principles of design - Meaning, nature, types and significance in designing - Balance: meaning and definition, classification - Rhythm: meaning and definition, types - Emphasis– meaning and definition, types and methods of achieving - Proportion: meaning and definition, Greek/Golden oblongin space division, concept of scale and law of space relationship in designing - Harmony: meaning and definition, methods of achieving Evaluation of design-criteria for evaluation	11
Keywords:Interior, designing, ethnic, structural, decorative, elements		

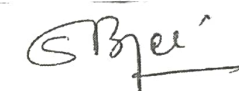
Part C: Learning Resources	
Text Books. Reference Books, Other Resources	
Text Book Recommended • Asher, F.M. (2003). Art of India – Prehistory to the Present. Encyclopedia Britannica Inc. • Bhatt,P. (2011). Foundation of Art and Design. Mumbai: The Lakhani Book Depot. • Chaudhari, S.N.(2005). Interior Design.Jaipur: Aavishkar Publishers • Craig, H and Rush,O.(1969).Homes with Character. New Delhi: Universal Book Store • De Van D. S., Darlene, M, K., Logan, K, C., and Szekely, L. (1980). Introduction to Interior Design. New York: Macmillan Publishing Co. Inc. • Gandotra, V. ,Shukul, M., and Jaiswal, N .(2010-11). Introduction to Interior Design & Decoration. New Delhi: Dominant Publishers and Distributors. (ISBN No.81-7888-295-7)	

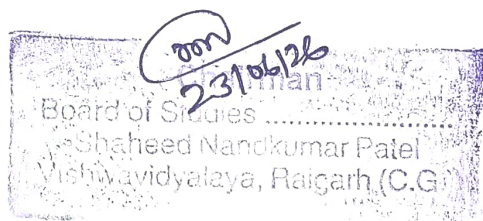
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End Semester Exam (ESE): 70 Marks		
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 20 +20 Assignment / Seminar - 10 Total Marks - 30	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be 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

PART- A: Introduction			
Program: Bachelor in Arts (Degree/Honors)		Semester -V	Session: 2024-2025
1	Course Code	HSSE – 03 P	
2	Course Title	PRINCIPLES OF INTERIOR DESIGN (PRACTICAL)	
3	Course Type	DSE	
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: • Appreciate growth and development of interior design and decoration in India • Enabling students distinguish between Interior decoration and Interior design • Analyze place of elements and principles in interior designing • Gain knowledge on Institutes offering Interior design as professional Courses	
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	ANY SIX 1. Interview with an Interior designer – submission of report as a case study 2. Create an album with professional details on any five popular interior designers in India 3. Developing design using basic motif for various application in interiors – minimum five applications. 4. Evaluation of art objects for design, elements, principles, colour, material and purpose - minimum five objects 5. Designing greeting cards for different occasions - any five occasions. 6. Developing design suitable for application on textiles – Saree border, curtain, cushion/slip covers, and hand kerchiefs and tapestry 7. Developing design for floor decoration - Flower carpet, Rangoli, Alpana 8. Area arrangement using principles of design and colour – living, dining, bed, pooja and children's room. 9. Creating commercial displays using principles and		30

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	colours – textiles display, handicrafts, reception area in star hotels and corporate offices 10. Developing designs suitable for accessories – structural and decorative 11. Exercise on mounting of pictures using 'Law of margins' – vertical, horizontal, square 12. Preparing wall hangings using art principles – any two wall hangings 13. Preparing a portfolio on all art work/ objects done and antiques 14. Display of all exercises done for evaluation by the teacher 15. Submission of complete, bound record work	
Keywords	Interior, designing, ethnic, structural, decorative, elements	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended –

- Asher, F.M. (2003). *Art of India – Prehistory to the Present*. Encyclopedia Britannica Inc.
- Bhatt, P. (2011). *Foundation of Art and Design*. Mumbai: The Lakhani Book Depot.
- Chaudhari, S.N. (2005). *Interior Design*. Jaipur: Aavishkar Publishers
- Craig, H and Rush, O. (1969). *Homes with Character*. New Delhi: Universal Book Store
- De Van D. S., Darlene, M, K., Logan, K, C., and Szekely, L. (1980). *Introduction to Interior Design*. New York: Macmillan Publishing Co. Inc.

PART -D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

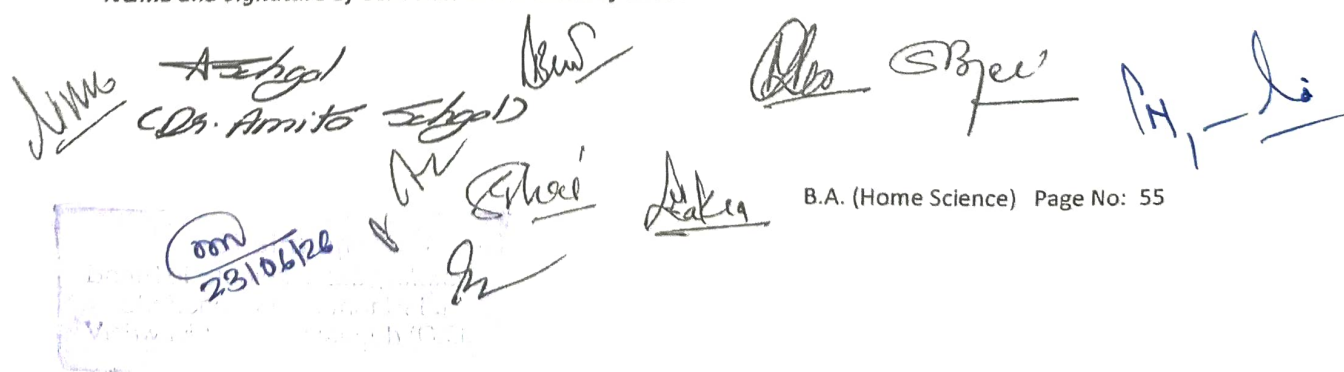
Maximum Marks: 50 Marks

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	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks
	Assignment/Seminar +Attendance - 05 Total Marks -	

Name and Signature of Convener & Members of CBoS:



 (Dr. Ananta Singh)

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

Part A: Introduction		
Program: Bachelor in Arts (Degree/Honors)		Semester: VI Session: 2024-2025
1	Course Code	HSSE-04T
2	Course Title	TEXTILE AND LAUNDRY SCIENCE
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- 1. Definetheprinciplesandelementsofdesign. 2. Appliestheprinciplesandelementsofdesignintextilesandfashiondesign. 3. Design andcreatevisualcompositionsinfashionillustration. 4. Analyzefabricsandtheirtactile/visualqualitiestorenderthemappropriately. 5. Explainsfashionapparel constructionwhenillustratinggarments. 6. Applybasictraditionalmediamethodstodevelopcreativeandcustomizedfashionillustrations
6	Credit Value	3 C 1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100 Min Passing Marks : 40

No. of Teaching-learning Periods (1 hour per period : 45 Period (45 hours)

Unit	Topics (Course Contents)	No. of Periods
1	• Introduction to Elements of arts • Principles of design • Colour theories and colour schemes • Pattern: different type of pattern.	12
2	• Principles of laundry and its methods • Cleaning materials and Detergents: Soap and detergent, • Other cleaning agents, • Water: Hardness of water, methods of removal of hardness, • Dry cleaning.	11
3	• Bleach: types and uses, other reagents used in laundry. • Starch: types and uses. • Blue: types and uses. • Stain removal: classification and technique of stain removal. • Disinfection of clothes: Care and Storage of fabrics, Selection of • fabric for dress according to age, climate, occupation, occasion, • Fashion, personality and figure, Wardrobe planning.	11

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4	- Equipment and supplies used in clothing construction: Tailoring, - General Principles of clothing construction, Methods of taking body measurements. - Drafting & Draping, - Pattern Making- General instructions for pattern making, Methods, Types and layout.	11
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Keywords: Elements of arts, design, Pattern, laundry and its methods, Bleach, Starch, Blue, Stain removal, Care and Storage of fabrics, Equipment and supplies used in clothing construction.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Text Book Recommended

- वस्त्रविज्ञान एवं परिधान का परिचय- डॉमंजुपाटनी, तृतीय संस्करण, स्टार पब्लिकेशन
- वस्त्रविज्ञान एवं परिधान -डॉ बक्शी. बिहार हिन्दी ग्रंथ अकादमी
- बैनर्जी शिप्रा (2018)- वस्त्र एवं तंतु विज्ञान, छत्तीसगढ़ राज्य हिन्दी ग्रंथ अकादमी, रायपुर (छ.ग)
- Dhantiyagi, 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 Delhi

Other Resources-

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

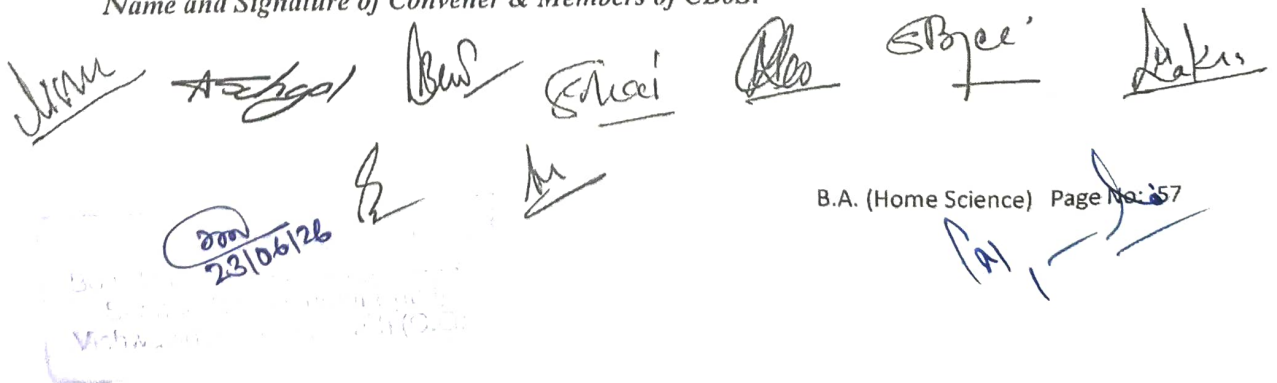
Maximum Marks: 100 Marks

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

PART- A: Introduction		
Program: Bachelor in Arts (Degree/Honors)		Session: 2024-2025
1	Course Code	HSSE-04P
2	Course Title	TEXTILE AND LAUNDRY SCIENCE (PRACTICAL)
3	Course Type	DSE
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: - To understand basic knowledge textile and fiber science. - To understand various type of dyeing and printing technology. - To understand measurement technique for stain removal. - To understand basic knowledge of cleaning and dry cleaning - To understand various finishes. - To understand basic chemistry of soap and detergents.
6	Credit Value	1 Credits 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	- Prepare design with different colour schemes. - Prepare different patterns- geometrical, decorative etc. - Stain removal. - Washing of different type of cloths by different methods. - Soap and detergent making-hot and cold method. - Application of various finishes- starching, blueing	30
Keywords	Elements of arts, design, Pattern, laundry and its methods, Bleach, Starch, Blue, Stainremoval, Care and Storage of fabrics, Equipment and supplies used in clothing construction.	

PART-C: Learning Resources

Text Books, Reference Books and Others

Text Books Recommended –

- वस्त्रविज्ञान एवं परिधान का परिचय- डॉमंजुपाटनी, तृतीय संस्करण, स्टार पब्लिकेशन
- वस्त्रविज्ञान एवं परिधान -डॉ बकशी, बिहार हिन्दी ग्रंथ अकादमी
- बैनजीशिप्रा (2018)- वस्त्र एवं तंतु विज्ञान, छत्तीसगढ़ राज्य हिन्दी ग्रंथ अकादमी, रायपुर (छ.ग)

- Dhantyagi, 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 Delhi

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	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	
	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

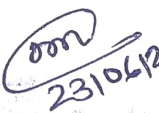
Name and Signature of Convener & Members of CBoS:












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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)	- Know the principles of preservation behind the methods of preservation - Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products - Acquire skills to formulate food-based products - Explore the principles of preservation in fruits and vegetables-based products - Skills to prepare cereals and pulse based preserved products and develop new products with retention of quality	
6	CreditValue	2Credits	Credit = 15 Hours - learning & Observation
7	TotalMarks	Max.Marks:50	MinPassingMarks:20
PART-B: Content oftheCourse			
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	- Importance of Food Preservation, - Types of Food spoilage by Micro organisms and by Enzymes - Basic Principles of Food Preservation - Food preservatives- Use of Salt, Acid, Sugar, natural food preservatives and artificial preservatives	08
II	Preparation of dehydrated products	- Methods of drying & dehydration , different types of driers, freeze drying- lyophilisation , packing & storage - Drying methods. - Preparation of salted, dehydrated, preserves (Traditional Indian varieties of chips, Papads, Khakharasetc and Masala Powders, onion, garlic, ginger powder etc) - Hands on experience :Drying of vegetables- peas, potato, carrot, French beans, Reconstitution of dried vegetables, Drying & preparation of powders- garlic, ginger, spices mix etc	07

III	Preservation by Using Sugar	• Role of Pectin in Preserved foods • Sugar Concentrates – Principles of Gel Formation • Hands on Experience: Preparation of Jam, Jelly, Marmalades, Sauce and Squash • Preserves, Candied, Glazed, Crystallized Fruits, Toffee	08
IV	Preservation by Using Chemicals and Salts and Fermentation	• Preparation and Preservation of Fruit Juices, RTS • Pickling – Principles Involved and Types of Pickles • Chemical Preservatives – Definition, Role of Preservation • Permitted Preservatives, FSSAI guidelines • Foods fermented by Yeasts • Foods fermented by Bacteria	07
	Preservation by Advanced Preservation Technology	Freezing, Pasteurization, Food Irradiation, Canning and Bottling	
Keywords	Preservation, Spoilage, Canning, Pasteurization, chemical preservation, Crystalized 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

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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

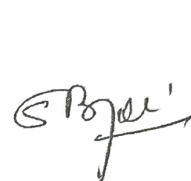
Continuous Internal Assessment(CIA): (By Course Teacher)	Internal Test / Quiz-(2): 10 & 10	Better marks out of the two Test / Quiz +obtained marks in Assignment shall be considered against 15 Marks	
	Assignment/Seminar +Attendance - 05		
	Total Marks - 15		
End Semester Exam (ESE):	Laboratory / Field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

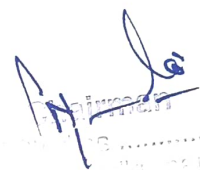
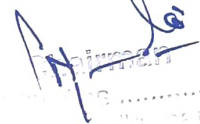
Name and Signature of Convener & Members of CBoS:


 CD's. Amita Singh








 Officer-in-Charge (Academic)
 Shahabuddin Chumar Patel
 Vishwavidyalaya, Raigarh (C.G.)