(AN AUTONOMOUS INSTITUTE AFFILIATED WITH SARDAR PATEL UNIVERSITY)

Under Graduate Programme (Honors) Grant-in-Aid Course Structure with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV

					Contact	Exam	Component of Marks		
Course Type	Course Code	Name of Course	T/P	Credit	Hours Per Week	Duration in hrs	Internal	External	Total
Ability Enhancement	t Course								
	UHA4AECAH01	Theory – Approaches to Happiness	T	2	2	1 ½	25/9	25/9	50/18
Major Course (Any One Subject)									

Foods, Nutrition and	UHA4MAFDN01	Theory-Institutional Food Service	T	2	2	1 1/2	25/9	25/9	50/18
Dietetics		Management							
	UHA4MAFDN02	Practical-Institutional Food	P	2	4	2	25/9	25/9	50/18
		Service Management							
	UHA4MAFDN03	Theory-Food Preservation	T	2	2	1 1/2	25/9	25/9	50/18
	UHA4MAFDN04	Practical-Food Preservation	P	2	4	2	25/9	25/9	50/18
	UHA4MAFDN05	Theory-Biochemistry	T	4	4	2 1/2	50/18	50/18	100/36
Family Resource	UHA4MAFRM01	Theory- Furniture Design and	T	2	2	1 1/2	25/9	25/9	50/18
Management		Arrangement							
	UHA4MAFRM02	Practical - Furniture Design and	P	2	4	2	25/9	25/9	50/18
		Arrangement							

	UHA4MAFRM03	Theory-Creative and Applied Art	Т	2	2	1 1/2	25/9	25/9	50/18
		Theory Creative and Applied Air	1	2	2	1 /2	2317	2317	30/10
	UHA4MAFRM04	Practical- Creative and Applied Art	P	2	4	2	25/9	25/9	50/18
	UHA4MAFRM05	Basics of Ergonomics	T	4	4	2 1/2	50/18	50/18	100/36
Human Development and Family Studies	UHA4MAHUD01	Theory-Adulthood and Aging	T	2	2	1 1/2	25/9	25/9	50/18
	UHA4MAHUD02	Practical-Adulthood and Aging	P	2	4	2	25/9	25/9	50/18
	UHA4MAHUD03	Theory-Welfare Programme and Community Involvement	T	2	2	1 ½	25/9	25/9	50/18
	UHA4MAHUD04	Practical-Welfare Programme and Community Involvement	P	2	4	2	25/9	25/9	50/18
	UHA4MAHUD05	Theory-Principles and Programme in ECCE	T	4	4	2 ½	50/18	50/18	100/36
Textiles & Clothing	UHA4MATCL01	Theory- Textiles and Apparel Care	T	2	2	1 ½	25/9	25/9	50/18
	UHA4MATCL02	Practical- Textiles and Apparel Care	P	2	4	2	25/9	25/9	50/18
	UHA4MATCL03	Theory- Textile Science and Analysis	T	2	2	1 1/2	25/9	25/9	50/18
	UHA4MATCL04	Practical- Textile Science and Analysis	P	2	4	2	25/9	25/9	50/18
	UHA4MATCL05	Theory- Clothes, Self and Family	T	4	4	2 1/2	50/18	50/18	100/36

					G 4 4	10	Co	mponent of M	arks
Course Type	Course Code	Name of Course	T / P	Credit	Contact Hours Per Week	Exam Duration in hrs	Internal	External	Total
Minor Course (An	y One Subject)				WCCK				
Foods and	UHA4MIFDN01	Theory-Family Meal Management	T	2	2	1 ½	25/9	25/9	50/18
Nutrition	UHA4MIFDN02	Practical-Family Meal Management	P	2	4	2	25/9	25/9	50/18
Family Resource Management	UHA4MIFRM01	Theory- Fundamentals of Art and Design	T	2	2	1 ½	25/9	25/9	50/18
	UHA4MIFRM02	Practical- Fundamentals of Art and Design	P	2	4	2	25/9	25/9	50/18
Human Development and Family Studies	UHA4MIHUD01	Theory-Childhood Behaviour Problem and Parenting	T	2	2	1 1/2	25/9	25/9	50/18
	UHA4MIHUD02	Theory-Childhood Behaviour Problem and Parenting	P	2	4	2	25/9	25/9	50/18
Textiles & Clothing	UHA4MITCL01	Theory-Furnishing Textiles	Т	2	2	1 1/2	25/9	25/9	50/18
	UHA4MITCL02	Practical-Furnishing Textiles	P	2	4	2	25/9	25/9	50/18

				G44	E	Co	mponent of M	arks
Course Code	Name of Course	T/ P	Credit	Hours	rs Duration	Internal	External	Total
				Week	III III S			
UHA4SEFDN01	Practical-Practical Biochemistry	P	2	4	2	25/9	25/9	50/18
UHA4SEFRM01	Practical: Ergonomics and	P	2	4	2	25/9	25/9	50/18
	Design							
UHA4SEHUD01	Practical-Montessori Materials	P	2	4	2	25/9	25/9	50/18
	and Teachers Training							
UHA4SETCL01	Practical-Flat Pattern Methods	P	2	4	2	25/9	25/9	50/18
(UHA4SEFDN01 UHA4SEFRM01 UHA4SEHUD01	UHA4SEFDN01 Practical-Practical Biochemistry UHA4SEFRM01 Practical: Ergonomics and Design UHA4SEHUD01 Practical-Montessori Materials and Teachers Training	UHA4SEFDN01 Practical-Practical Biochemistry P UHA4SEFRM01 Practical: Ergonomics and P Design UHA4SEHUD01 Practical-Montessori Materials p and Teachers Training	Course Code Name of Course P Credit UHA4SEFDN01 Practical-Practical Biochemistry P 2 UHA4SEFRM01 Practical: Ergonomics and Design UHA4SEHUD01 Practical-Montessori Materials and Teachers Training	Course Code Name of Course P Credit Hours Per Week UHA4SEFDN01 Practical-Practical Biochemistry P 2 4 UHA4SEFRM01 Practical: Ergonomics and Design UHA4SEHUD01 Practical-Montessori Materials and Teachers Training P 2 4	Course Code Name of Course P Credit Hours Per Week UHA4SEFDN01 Practical-Practical Biochemistry P 2 4 2 UHA4SEFRM01 Practical: Ergonomics and Design UHA4SEHUD01 Practical-Montessori Materials and Teachers Training P 2 4 2	Course CodeName of CourseT/PCreditContact Hours Per WeekExam Duration in hrsUHA4SEFDN01Practical-Practical BiochemistryP24225/9UHA4SEFRM01Practical: Ergonomics and DesignP24225/9UHA4SEHUD01Practical-Montessori Materials and Teachers TrainingP24225/9	Course Code Name of Course P Credit Hours Per Week UHA4SEFDN01 Practical-Practical Biochemistry P 2 4 2 25/9 25/9 UHA4SEFRM01 Practical: Ergonomics and Design UHA4SEHUD01 Practical-Montessori Materials and Teachers Training P Credit Hours Per Week Duration in hrs External External P 2 4 2 25/9 25/9 25/9 25/9

Value Added Course	UHA4VADMT01	Theory-Disaster Management	T	2	2	1 ½	25/9	25/9	50/18
/ Indian Knowledge									
<u>System</u>									
(Any One)	UHA4VAPDT02	Theory- Personality Development	T	2	2	1 ½	25/9	25/9	50/18



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Course Code	UHA4AECAH01	Title of the Course	Approaches to Happiness
Total Credits of the Course	02	Hours per Week	02

Course Objectives	 To enable learners to understand their expectations in relationships, develop empathy, and ensure healthy relationships with family, peers & teachers To enable learners to apply life skills to deal with stressful & conflicting situations around them. To develop social awareness & human values in learners to engage
	in meaningful contribution in society.4. To develop holistic approach to education in a universal context.

	Course Content	
Unit	Description	Weightage*(%)
1.	 (a) Happiness Definition, Why does happiness matter? (b) The role of positive emotions within happiness So what does—and doesn't—make us happy? Understanding The Construct of Happiness: The key concepts to make up the science of happiness, and create the basic ground for the sessions to follow. It would also include pretests to assess current happiness and other related parameters. 	25
2.	 (a) The Happiness Triad: Learning & Awareness , Harmony In Feelings, Through the Senses Factors Influencing Happiness : Biological, psychological & socio-cultural factors Unanswered Questions: What Makes Us Happy? : Focus on the myths as well as the simple secrets of happiness and how to make the act successful through understanding and practice. (Case Study) 	25

3.	 (a) Scientific Approaches to Happiness & Education Positive education Social and Emotional Learning Indian traditions of happiness (b) Happiness in different situations: Getting rid of daily hassles, Happiness and efficiency, happiness and creativity and various other key components. Fine tuning work-life balance: Strategies to develop happiness 	25
4.	The Power of Connection: (a) Social connections to foster happiness. (b) Affiliation, affection, and attachment (c) Happiness and romance, family, parenting, and friends	25

Teaching-
Learning
Methodology

The course would be taught /learnt through ICT (e.g Power Point presentation, Audio-Visual Presentation), Lectures, Group Discussions, Role Playing, Practical's, Assignments and Case Studies.

Evaluation	Evaluation Pattern					
Sr. No.	Details of the Evaluation	Weightage				
1.	Internal Written Examination (As per R.AUG.HSC4)	25%				
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%				
3.	Semester End Examination (As per R.AUG.HSC7)	50%				

Course O	utcomes: Having completed this course, the learner will be able to
1.	The learner becomes mindful and attentive.
2	The learner develops critical thinking and reflection.
3.	The learner develops social-emotional skills.
4.	The learner develops a confident and pleasant personality.
5.	The learner will be able to develop healthy interpersonal relationships and wellbeing cherishing the values of Indian culture and philosophy.
6.	They will be able to apply the experience of Aananda at a personal level.

Sr. No.	References		
1.	Das, A., & Ravindranath, S. (2022). <i>Happiness Curriculum: Theory, Practice and Way Forward. Dream a Dream</i> . https://dreamadream.org/ financialstype/research-outputs/		
2.	Lyubomirsky, S., King, L., & Diener, E. (2005). The benefits of frequent positive affect: Does happiness lead to success? Psychological Bulletin, 131(6), 803.		
3.	Kahneman, D. (1999). <i>Objective happiness. Well-being:</i> The foundations of hedonic psychology, 3-25.		
4.	Banavathy, V. K., & Choudry, A. (2014). <i>Understanding Happiness: A Vedantic Perspective</i> . Psychological Studies, 59(2), 141–152. https://doi.org/10.1007/s12646-013-0230-x		
5.	Care, E., Talreja, V., Ravindranath, S., & Sahin, A. G. (2020). <i>Development of student and teacher measures of Happiness Curriculum factors</i> . Brookings and Dream a Dream.		
6.	SCERT-Delhi, & DoE. (2019). <i>Happiness Curriculum. State Council of Educational Research and Training and Directorate of Education</i> . http://www.edudel.nic.in/welcome_folder/happiness/HappinessCurriculumFramew ork_2019.pdf		
7.	Banavathy, Vinayachandra & Choudry, Anuradha. (2013). <i>Understanding Happiness: A Vedantic Perspective. Psychological Studies.</i> 59. 141-152. 10.1007/s12646-013-0230-x.		



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Food, Nutrition and Dietetics

Course Code	UH04MAFDN01	Title of the Course	Theory-Institutional Food Service Management
Total Credits of the Course	02	Hours per Week	02

1. To manage human resources within food service organization or		
department.		
To develop key managerial skills ranging from leadership to the ability to		
take complex decision, team work and multicultural dimension.		

Cours	e Content		
Unit	Description	Weightage (%)	
1.	Food Service Management: (a) History and development. (b) Factors affecting development of Food service institutions. (c) Recent trends in food service system including In-flight catering, cloud kitchen, railway catering. (d) Principles of management. (e) Functions of management.	30	
2.	Planning and setting a food service unit: (a) Prospectus/planning guide of food service unit. (b) Registration of the unit. (c) System approach in food service.	25	
3.	Food Management- (a) Definitions and functions and types of menus. (b) Purchase and storage of food. (c) Records and controls.	25	
4	Personnel management (a) Staff recruitment and selection (b) Induction and staff training	20	

Teaching Learning	Lectures, PowerPoint Presentations, blackboard and chalk, Field Visits, ICT
Methodology	enabled Teaching, market surveys, discussions, assignments, Presentations,
	Individual / group project

Evaluation Pattern			
Sr. No.	Details of the Evaluation Weightage		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Course Outcomes: Having completed this course, the learner will be able to:			
1	Open entrepreneurial venture in field of catering.		
2	Apply strategic solutions to respond to the challenges of commercial and group catering.		

Suggested References:		
Sr. No	References	
1	Payne. J, Palacio. M, (2019) <i>Food Service Management, Principles and Practices</i> 13ed.Published by Pearson Education, ISBN-13-978-9353066987	
2	Arora. R, (2007) Food service and Catering Management, APH publication.	
3	Sethi. M. Institutional Food Management, 2ed New age publication	
4	Food and Beverage Approach, Chadha. R, Orient Blackwell Publications	
5	Practical cookery for level 2 Commis chef Apprentices and nvqs, 14 th ed, Foskett, Hodder education	

On-line resources to be used if available as reference material		
On-line Resources		
https://books.google.com.vc/books		
http://ecoursesonline.iasri.res.in/course		



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Food, Nutrition and Dietetics

Course Code	UHA4MAFDN02	Title of the	Practical- Institutional Food Service
		Course	Management
Total Credits of	02	Hours per	04
the Course		Week	

Course	1.	To comprehend fundamentals of menu planning through		
Objectives		management of resources in food service establishment.		
	2.	To develop insight for recipe standardization and apply acquired skills in menu planning and quantity food production.		
	3.	To use knowledge of preliminary steps for starting an entrepreneurial unit.		

Sr. No.	Description	Weightage
		*(%)
1.	Survey to find out the prevailing pricing of various food stuff.	10
2.	Analysis of relationship between the purchase amount, edible portion and cooked weight of foodstuff)	05
3.	Planning a layout -various phases for kitchen	05
4.	Prospectus /planning guide of a food service unit.	10
5.	Planning different types of menus.	10
6.	Planning and organizing a midday snack for preschool children.	10
7.	Planning and organizing meals for college canteen.	10
8.	Planning and organizing meals for college hostel mess	10
9.	Planning and organizing meals for working women hostel	05
10.	Planning and organizing meals for Industrial canteen	10
11.	Planning and organizing meals for different occasion (birthday, cocktail party, conferences etc.)	10
12.	Planning and organizing meal for Sports Academy	05

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Lecture, Group Discussion, Quizzes, Expert talk, Audio video aids
	and active classroom-based discussion

Evalu	Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Course Outcomes:		
Having co	mpleted this course, the learner will be able to	
Sr. No.		
1.	The students will be able to put into practice the knowledge gained in management	
	of resources for planning quantity cookery.	
2.	They will be able to standardize recipes for quantity food production.	
3.	They will be able to use this knowledge for startups.	

References	
Sr. No	References
1.	Sethi M (2005) Institutional Food Management, New Age International
	Publisher

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

C C 1	LILLA ANA A EDNIO	TP'41 C.41	TI F ID
Course Code	UHA4MAFDN03	Title of the	Theory-Food Preservation
		Course	
Total Credits of	02	Hours per	02
the Course		Week	

Food, Nutrition and Dietetics

Course Objectives	1.	To acquire knowledge regarding principles and methods of preserving foods.
	2.	To gain knowledge concerning nutritive value of preserved foods and
		packaging.
	3.	To develop ability in preparing and preserving various foods by
		household methods.

Unit	Description	Weightage* (%)
1.	 (a) Introduction to food preservation, Concept, importance of food preservation. (b) Principles of preservation, Principles involved in preserving foods by different methods, preservation by salting, sugar, chemicals, fermentation antibiotics, Preservation techniques 	25
2.	Preparation of different products for preservation: (a) Fruit juice, Squashes: Types of fruit beverages, Steps involved in preparation and preservation. (b) Jams, Jellies and Marmalades: composition, Fruits rich in pectin and acid, Methods of determining pectin content in fruit extract, Extraction of pectin from fruit, Theory of jelly formation, Difficulties in jelly making.	25
3.	Preparation of different products for preservation and Steps involved in preparation (a) Tomato products: Different tomato products, Effect of heat on tomato pigments. (b) Pickling: Principles involved, Types of Pickles, Spoilage of pickle.	25
4.	 (a) Processing methods for food preservation: Canning & bottling steps involved, Principle of processing acid & non- acid foods (one each). (b) Preservation by use of low temperature, Principles involved, Types of low temperature, Storage, Types of freezing changes during freezing & thawing 	25

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Lecture, Group Discussion, Quizzes, Expert talk, Audio video aids
	and active classroom-based discussion

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Ou	Course Outcomes:		
Having con	Having completed this course, the learner will be able to		
Sr. No.			
1.	Develop skill of food preservation by different methods.		
2.	Preserve food on small scale industry and household purpose and can learn about by		
	products.		

Reference	ces
Sr. No	References
1.	Kalia, M., Kalia, M., & Sood, S. (2004). <i>Food preservation and processing</i> . Kalyani Publishers.
2.	Srivastava, R. P., & Kumar, S. (2007). Fruits and vegetables preservation-principles and practices, (Edn 3), International Book Distribution Company.
3.	Lal, G., Siddappa, G. S., & Tandon, G. L. (2011). <i>Preservation of fruits and vegetables</i> . Publications and Information Division, Indian Council of Agricultural Research.

On-line resources to be used if available as reference material
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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Food, Nutrition and Dietetics

Course Code	UHA4MAFDN04	Title of the Course	Practical-Food Preservation
Total Credits of the Course	02	Hours per Week	04

Course	To acquire knowledge regarding principles of methods of preserving
Objectives	foods.
	2. To acquire knowledge concerning nutritive value of preserved foods.
	3. To develop ability in preparing & preserving various foods by
	household and commercial methods.

Sr. No.	Description	Weightage
		*(%)
1.	Sterilization of equipment.	05
2.	Labeling and costing of preserved products.	05
3.	Preparation of fruit products (any one): Fruit juice, squash and fruit juice cordial.	10
4.	Preparations of mix fruit jam, jelly or marmalade (any one).	10
5.	Blanching of vegetables by different methods.	10
6.	Preparation of pickle: mixed vegetables or lemon pickle	10
7.	Preparation of tomato product (any one): ketchup, sauce and chutney.	10
8.	Preparation of instant mix (any one): upma /dhokla /wadas	10
9.	Preparation of dehydrated products: Cereals, pulses (any one)	10
10.	Preparation of dehydrated products: Roots and tubers (any one)	10
11.	Dehydration of fruits and vegetables.	05
12.	Reconstitution of dried fruits and vegetables.	05

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Demonstration Method, Questions-Answer method, Discussion method, Audio
	video aids

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes:		
Having completed this course, the learner will be able to		
tills of food preservation by different methods on household and		
cial basis.		
ted with basic principles involved in food preservation.		

References	
Sr. No	References
1.	Kalia, M., Kalia, M., & Sood, S. (2004). <i>Food preservation and processing</i> . Kalyani Publishers.
2.	Srivastava, R. P., & Kumar, S. (2007). Fruits and vegetables preservation-principles and practices, (Edn 3), International Book Distribution Company.
3.	Lal, G., Siddappa, G. S., & Tandon, G. L. (2011). <i>Preservation of fruits and vegetables</i> . Publications and Information Division, Indian Council of Agricultural Research.

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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV	
Food, Nutrition and Dietetics	

Course Code	UHA4MAFDN05	Title of the Course	Theory-Biochemistry
Total Credits of the Course	04	Hours per Week	04

Course	1.	To develop the principles of biochemistry as applicable to human	
Objectives		nutrition.	
	2.	To obtain an insight into chemistry of major nutrients and	
		physiologically important compounds.	
	3.	To comprehend the biological process and system as applicable to	
		human nutrition.	

Unit	Description	Weightage *(%)
1.	Carbohydrates – (a) Classification, General structure, Properties. (b) Metabolism – Glycolysis, Citric acid cycle, Gluconeogenesis, glycogen synthesis and degradation, HMP shunt, Electron, Transport chain, Oxidative phosphorylation	25
2.	Proteins- (a) Classification, General structure, Properties (b) Biosynthesis of protein, degradation (transamination, deamination, urea cycle)	25
3.	 Fat – (a) Classification, General structure, Properties (b) Oxidation of fatty acids (α, β) biosynthesis of lipids (ketone bodies formation, Cholesterol, Synthesis, etc) 	25
4.	Hormones Definition, classification and functions of Hormone	10
5.	Enzymes Introduction to Enzymes, Classification, nomenclature and properties of Enzymes, Co-enzymes, Enzyme Inhibition	15

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Lecture, Group Discussion, Quizzes, Audio video aids and active classroom-
	based discussion

Evaluation Pattern		
Sr. No.	Sr. No. Details of the Evaluation	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes: Having completed this course, the learner will be able to		
Sr. No.		
1.	Understand the importance of biological macromolecules and their functions.	
2.	Acquire knowledge in the quantitative and qualitative estimation of biomolecules	
3.	Study the influence and role of structure in reactivity of biomolecules	

References	
Sr. No	References
1.	West, E. S., Todd, W. R., Mason, H. S., & Van Bruggen, J. T. (1974). Textbook of
	Biochemistry, New Delhi: Amerind Publ. Co. Pvt. Ltd.
2.	Vasudevan, D. M., Sreekumari, S., & Vaidyanathan, K. (2016). Textbook of
	biochemistry for medical students. New Delhi: Jaypee Medical Ltd.
3.	Nelson, D. L., Lehninger, A. L., & Cox, M. M. (2008). Lehninger principles of
	biochemistry. Ahmedabad: Macmillan India Ltd.

(On-line resources to be used if available as reference material
(On-line Resources
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Family Resource Management



Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Course Code	UHA4MAFRM01	Title of the Course	Theory: Furniture Design and Arrangement
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	 To provide foundational knowledge of furniture design, its evolution, and the principles that guide its aesthetics and functionality. To develop an understanding of various furniture materials, construction techniques, and sustainable design practices. To enhance skills in furniture arrangement, considering ergonomic principles, space planning, and user needs. To instill awareness about furniture care, maintenance, and the importance of eco-friendly practices in design.
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Cours	Course Content			
Unit	Description	Weightage* (%)		
1.	Introduction to Furniture Design and Arrangement a) History and Evolution of Furniture Design i. Traditional vs. Contemporary Furniture. ii. Global influences on furniture styles. b) Principles of Furniture Design i. Balance, proportion, harmony, and functionality. ii. Ergonomics in furniture design	25		
2	Materials and Construction a) Furniture Materials i. Wood (types, properties, and uses). ii. Metals, plastics, glass, and upholstered materials. iii. Sustainable and eco-friendly materials. b) Construction Techniques i. Traditional joinery techniques. ii. Modern manufacturing methods and modular designs	25		
3.	Planning and Layout a) Understanding Spaces	25		

	i. Types of spaces (living, dining, bedroom, study, and outdoor spaces).ii. Functional requirements and space utilization.	
	c) Furniture Arrangement i. Guidelines for furniture placement.	
	ii. Traffic flow, comfort, and accessibility	
4.	Furniture Aesthetics, Trends & maintenance	25
	a) Furniture Styles and Themes	
	 Minimalist, vintage, industrial, and eclectic styles. 	
	ii. Impact of cultural and regional aesthetics.	
	b) Modern Trends in Furniture Design	
	i. Multi-functional and smart furniture.	
	ii. Innovations in furniture materials and design	
	c) Maintenance and Furniture Care and Maintenance	
	i. Cleaning and preservation techniques for different materials.	

Teaching-	Lectures, Power -point Presentations, blackboard and chalk, Field Visits,
I	ICT enabled Teaching, market survey, discussions, assignments,
Methodology	Presentations, Individual / group project.

Evalu	Evaluation Pattern		
S.N.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

(Course Outcomes: Having completed this course, the learner will be able to		
	1.	Demonstrate knowledge of furniture design principles, styles, and trends, and apply them in real-life scenarios.	
	2.	Identify and evaluate materials used in furniture making, considering their properties, sustainability, and applications.	
	3.	Understand the maintenance of materials and finishes to create aesthetic and	

	sustainable interiors.
4.	Gain knowledge of materials and construction techniques used in furniture and furnishings.

Sugge	Suggested References:		
Sr. No.	References		
1.	Vyas, S. (2019). Fundamentals of interior design and furniture. [Available via NDLI].		
2.	Rao, R., Singh, S., & Dinesh, S. (2024). Habitats: Holistic approaches to building, interiors, and technical systems. Noble Science Press.Delhi		
3.	Gandotra, V., Shukul, M. and Jaiswal N. (2011). <i>Introduction to Interior Design and Decoration</i> . New Delhi: Dominant publishers, India.		
4.	Bhatt, P. (2008). Foundation of Art and Design. Bombay: The Lakhani Book Depot.		
5.	Ogle, N., Srinivasan, K. & Varghese, M. A. (1996). <i>Home Management</i> . New Delhi: New Age International Ltd.		
6.	The Educational Planning Group Delhi. (1993). <i>Home management</i> . New Delhi: Arya Publishing House.		
7.	Faulkner, R. and Faulkner, S. (1987). <i>Inside Today's Home</i> . New York: Rinehart Winston, India.		
8.	Kasu, A. A. (2005). <i>Interior Design</i> . Delhi: Ashish Book Centre.		
9.	Premavathy, S. (2005). <i>Interior Design and Decoration</i> . New Delhi: CBS Publishers and Distributors, India.		
10.	Bhatt, P., Goenka, P., & Sharma, S. (2010). <i>Design of furniture and interior elements</i> . Tata McGraw Hill.		

On-line resources to be used if available as reference material
On-line Resources
http://ecoursesonline.iasri.res.in/mod/page/view.php?id=27384

https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827

P-02. Decorating the Interiors (Module16-27)

ePG Pathshala. (n.d.). Interior design and furniture design modules. Retrieved from https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827

SWAYAM. (n.d.). Interior design and resource management courses. Retrieved from https://swayam.gov.in/



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

Course Code	UHA4MAFRM02	Title of the Course	Practical: Furniture Designing and Arrangement
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	1. 2. 3.	To gain better understanding of interior enrichment. To encourage creativity, innovation and exploratory thinking. To impart knowledge on factors influencing planning of life space.
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Course C	Course Content		
Sr. No.	Description	Weightage * (%)	
1.	Listing furniture requirements for various activities carried out in a household and categorized them according to various rooms	05	
2.	Draw commonly used furniture with measurements for Living room and Dining room	05	
3.	Draw commonly used furniture with measurements for Bed room and Kitchen	05	
4.	Make templates of various furniture for Living room and make four arrangements.	10	
5.	Make templates of various furniture for Dinning Room and make four arrangements.	10	
6.	Make templates of various furniture for Bed room and make four arrangements.	10	
7.	Make templates of various furniture for Kitchen and make four arrangements.	10	
8.	Write about types of various surface finishes on furniture with steps involved in the process	05	
9.	Drawing various joints used in construction of furniture.	10	

10.	Demonstration of upholstered furniture and flowchart of various steps involved in construction of upholstery.	10
11.	Creating a small furniture piece from scrap / waste material.	10
12.	Making 3D model for living room showing arrangement of furniture and furnishing.	10

Teaching- Learning Methodology	Practical Implementation, Scrapbook, Demonstration, Blended Learning, Workshops, DIY activities.

Evaluation Pattern		
Sr.No	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Cours	Course Outcomes: Having completed this course, the learner will be able to		
1.	Understand the specific furniture needs for different rooms in a household, considering factors like functionality, aesthetics, and ergonomics.		
2.	Gain insights into various furniture construction techniques, including jointing methods and upholstery processes		
3.	Develop knowledge of standard furniture dimensions and proportions for common furniture pieces		
4.	Learn techniques for removing stains from household linens		

Suggest	Suggested References:		
Sr.No.	References		
1.	Bhatt, P., (2018). Foundation of Art and Design. Nasik: Mr. Sharad Dalal Square Arts.		
2.	Varghese, M. A., Ogale. N. and Srinivasan K. (2020). <i>Home Management</i> . New Delhi: New Age International (P) Limited.		

Faulkner, R. and Faulkner, S. (1975). *Inside Today's Home*. New York: Rinehart
 Gandotra, V., Shukul, M., and Jaiswal, N. (2010-11). *Introduction to Interior Design and Decoration*. New Delhi: Dominant Publishers and Distributors.

On-line resources to be used if available as reference material

On-line Resources

http://ecoursesonline.iasri.res.in/mod/page/view.php?id=27384

https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827

P-02. Decorating the Interiors (Module16-27)

ePG Pathshala. (n.d.). Interior design and furniture design modules. Retrieved from https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827

SWAYAM. (n.d.). Interior design and resource management courses. Retrieved from https://swayam.gov.in/



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

Course Code	UHA4MAFRM03	Title of the Course	Theory: Creative and Applied Arts
Total Credits of the Course	02	Hours per Week	02

	1. To comprehend the significance of art concepts in day-to-day life spaces.
Objectives:	2. To identify and practice distinctions in creative arts.

Course	e Content	
Unit	Description	Weightage* (%)
1.	Introduction to Visual Art a) Meaning and Philosophy of Art; Categories of Art Related to Interior Design and Architecture: Visual, Plastic, Decorative, Applied Arts b) Type of Arts and Designs: Visual Art and Graphic Art, Visual Design and Graphic Design	25
2.	Materials Used in Works of Art a) Materials and Their Use in Applied Arts: Wood, Earthenware, Ceramics, Glass, Plastics and Metals b) Availability, Processing and Use of Different Materials c) Ornamentation and Fine-Tuning Techniques	25
3.	Introduction to Art Forms a) Concept and ABC Of Design – Aesthetics, Basic Design and Creativity b) Significance of ABC In Design Development c) Varieties of Art: Art, Abstract and Surreal	25
4.	Applied Arts for Functional/ Aesthetic Use (a) Painting – Water, Oil, Madhubani, Worli, (b) Calligraphy (c) Pottery (d) Clay art (Mural, lippan)	25

(e)	Paper Mache	
(f)	Floor and Wall Decorations – Kolam, Alpana, Mandala	

Teaching-	Lectures, Demonstrations, Workshops, Field Visits, ICT based exposures.
Learning Methodology	

Evalu	Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Cou	Course Outcomes: Having completed this course, the learner will be able to		
1.	Appreciate aesthetics of arts and crafts		
2.	2. Inculcate skills through hands – on experience in applied arts		
3.	Apprehend learning as an enjoyable stress-free experience resulting in lifelong learning.		

Suggested References:		
Sr. No.	References	
1.	Kasu, A.A. (2005), "Interior Design", Delhi: Ashish Book Centre	
2.	Faulkner, R., and Faulkner, S. (1986), "Inside Today's Home", New York: Rinehart	
3.	Shaw, R.B. (2003). "Interiors by Design", London, New York: Ruland Peters and Small	
4.	Seymour, P. (2003). "The Artist's Hand Book – A Complete Professional Guide to Materials and Techniques". London: Arctarus Publishing limited	



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

Course Code	UHA4MAFRM04	Title of the Course	Practical: Creative and Applied Arts
Total Credits of the Course	02	Hours per Week	04

Course	1. To acquaint students with the techniques of 2D drawing.	
Objectives:	2. To enlighten them with types of artwork and antiques	
	3. To familiarize the students with famous artists and their work.	

Course Content		
Sr. No.	Description	Weightage*
1.	Draw 2D Design - Techniques of Drawing, Rendering and Painting (Water, Oil)	05
2.	Prepare 2 D Art Forms: Collage, Decoupage, Stencil	10
3.	Collection and display of antiques	05
4.	Collection and analysis of paintings/ work of art of famous artists	05
5.	Collection and display of artwork from different states (assignment)	05
6.	Creation of Accessories: Macramé, Paper Mache And Real Time (Working) Fountains, etc	10
7.	Draw Madhubani paintings	10
8.	Draw Mandala paintings	10
9.	Draw Warali paintings	10
10.	Field visit at the workshops of local art work	10
11.	Field visits to Museums / Art Gallery to get an idea of art	10
12.	Prospects for self-employment by selling the art pieces in an exhibition	10

Teaching- Learning Methodology	Workshops, Portfolio Making, Hands on Experience, Demonstrations, Blended Learning, DIY activities, Field trips.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Cou	Course Outcomes: Having completed this course, the learner will be able to	
1.	Experience hand-on experience of different types of art form.	
2.	Appreciate and use art in day today life.	
3.	Expand knowledge and equip skills and emerge as self-employed freelancers.	

Suggested References:		
Sr. No.	References	
1.	Kasu, A.A. (2005), "Interior Design", Delhi: Ashish Book Centre	
2.	Faulkner, R., and Faulkner, S. (1986), "Inside Today's Home", New York: Rinehart	
3.	Shaw, R.B. (2003). "Interiors by Design", London, New York: Ruland Peters and Small	
4.	Seymour, P. (2003). "The Artist's Hand Book – A Complete Professional Guide to Materials and Techniques". London: Arctarus Publishing limited	



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

Course Code	UHA4MAFRM05	Title of the Course	Theory-Basics of Ergonomics
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	 To provide an in-depth understanding of ergonomics and its role in improving work efficiency and well-being. To familiarize students with human work capabilities, types of work, and ergonomic evaluation techniques. To create awareness of environmental and safety factors impacting human performance.
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Cours	e Content	
Unit	Description	Weightage*
		(%)
1.	Introduction to Ergonomics a) Meaning, scope, and importance of ergonomics. b) Historical development of ergonomics. c) Interdisciplinary nature and applications of ergonomics. d) Objectives: enhancing safety, comfort, and productivity	20
2.	Types of Work and Human Capabilities a) Types of work: physical, mental, and manual work. b) Dynamic and static work: definitions, examples, and impacts. c) Factors affecting work performance (e.g., age, gender, health). d) Concept of fatigue and ways to manage it	20
3.	Postures a) Posture and its impact on health: neutral, awkward, and extreme postures. b) Ergonomic risk factors in working with awkward postures	20
4.	Anthropometry and Workstation Design a) Definition and importance of anthropometry in ergonomics.	20

	 b) Types of anthropometric data: Static anthropometry (e.g., body height, arm length. Dynamic anthropometry (e.g., reach, range of motion). c) Elements of a well-designed workstation: Proper seating: height, backrest, lumbar support. Table dimensions: height, depth, and edge design. Reach zones: primary, secondary, and tertiary. Footrests and leg space 	
5.	 Environmental Ergonomics and Safety a) Effects of environmental factors: light, noise, temperature, and ventilation on work performance. b) Safety concerns in workspaces: common risks and solutions. 	20

Teaching- Learning Methodology	PowerPoint presentations, Lectures, Discussions, Project work/assignments, Games
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Cou	Course Outcomes: Having completed this course, the learner will be able to	
1.	Analyze and understand various types of work and associated ergonomic concerns.	
2.	Apply ergonomic principles in assessing human posture and work efficiency.	
3.	Use tools like REBA to evaluate and improve workplace ergonomics	
4.	Comprehend interrelatedness of work, worker and work environment on productivity.	
5.	Suggest ergonomic interventions to enhance safety and reduce fatigue in workspaces.	

Suggeste	Suggested References:		
Sr. No.	References		
1.	Grandjean (1973). Ergonomics of the Home. London: Taylor & Frances.		
2.	Dubey, D.(2020). Ergonomics. New Delhi: Random publications		
3.	Sanders, M. S., & McCormick, E. J. (1993). <i>Human Factors in Engineering and Design</i> . McGraw-Hill		
4.	Chauhan, M.K. (2015). <i>Ergonomics: Practical Manual for Beginners</i> . New Delhi: Authorspress.		
5.	Bridger R.S.(2011). <i>Introduction to Ergonomics</i> . New Delhi: Taylor & Frances.		
6.	Grandjean, E., & Kroemer, K. H. E. (1997). Fitting the Task to the Human. Taylor & Francis		
7.	Gandotra V., Oberoi, K.& Sharma, P.(2013). Essentials of Ergonomics. New Delhi:		

On-line resources to be used if available as reference material		
On-line Resources		
https://www.mayoclinic.org/healthy-lifestyle/adult-health/in-depth/office-ergonomics/		
http://www.ilocis.org/documents/chpt29e.htm		
https://www.danmacleod.com/ErgoForYou/10 principles of ergonomics.htm		
https://ehs.unc.edu/workplace-safety/ergonomics/		

https://www.osha.gov/ergonomics



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA4MAHUD01	Title of the Course	Theory- Adulthood and Aging
Total Credits of the Course	02	Hours per Week	02

Course Objectives	1.	To understand the theoretical significance of adulthood in life span
		development with special reference to aging
	2.	To develop a culturally relevant understanding of issues and concerns
		of adulthood and aging
	3.	To sensitize students to transitions in adult life and preparation for old
		age from a gender perspective
	4.	To create awareness about policy provisions for adults and elderly
		across various contexts.
	5.	Prepare students for outreach activities with varied groups of adults
		and elderly.

Course (Content			
Unit	Description			
1.	Stages of Adult Development and the Process of Aging: A	25		
	Theoretical Overview			
	(a) Historical perspectives on adulthood and aging			
	(b) Contemporary changes, increase in life expectancy and			
	decrease in death rate			
	(c) Stages of Adulthood and Aging:			
	i. Emerging adulthood (20-40),			
	ii. Middle adulthood (40-60),			
	iii. Late Adulthood/ Aging (60 and above)			
	(d) Problems and needs in different stages of adulthood			
2.	Development in Emerging or Early Adulthood	25		
	(a) Definition, characteristics, developmental tasks			
	(b) Physical changes - Cardiovascular and Respiratory systems,			
	Motor performance, Immune system			
	(c) Cognitive development - Changes in mental abilities -			
	Crystallized and fluid intelligence, Attention, Memory,			
	Problem solving			

	(1) 710	
	(d) Life transitions and adjustments during early adulthood:	
	Exploring sexual orientations, stable romantic relationships,	
	marriage, parenting and caregiving, social mobility	
3.	Development in Middle Adulthood	25
	(a) Definition, characteristics, developmental tasks,	
	(b) Physical and cognitive changes, Changes in interests, Social,	
	emotional, vocational changes	
	(c) Relationships at midlife - marriage and divorce, changing parent-child relationships, grandparenthood, siblings,	
	friendships	
	(d) Preparation for old age (From work to retirement, emotional,	
	financial, social and familial transitions)	
	(e) Social Responsibility and Leisure time activities	
4.	Development in Late Adulthood/ Old Age	25
	(a) The phenomenon of aging- biological, psychological	
	sociological, functional age, advanced old age	
	(b) Gerontology- Definition, concept, importance, Types- Social	
	gerontology, Bio gerontology, Medical gerontology	
	(Geriatric)	
	(c) Changing relationships in old age	
	(d) Leisure time activities, Technology and aging	
	(e) Vocational adjustments	
	(f) Familial roles and relationships	
	(g) Physical and mental changes (loneliness, depression, anxiety,	
	dementia, other age related diseases etc.)	
	(h) Dealing with stressful life events, divorce, illness, death and	
	bereavement.	

Teaching-	Lectures, PowerPoint Presentations, blackboard and chalk, field visits, ICT
Assignments,	enabled teaching, market surveys, discussions, assignments, individual/ group
Learning	project.

Evaluation Pattern			
Sr. No.	Details of the Evaluation Weightag		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars,	25%	
	Assignments, Attendance		
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Cour	Course Outcomes:		
Having completed this course, the learner will be able to			
1.	The students will explain variations in the experiences of adulthood and old age across		
	cultures and genders.		
2.	The students will discuss factors that affect physical, cognitive and socio-emotional		
	development during adulthood and old age.		
3.	The students will identify developmental needs of varied groups of adults and elderly		
	across contexts.		
4.	The students will execute developmental programs of intervention for varied groups of		
	adults and elderly.		

Sugg	ested References:
Sr.	References
No.	
1.	Brubaker, T. H. (1987). Aging, Health, and Family. SAGE Publications.
2.	Dubey, J. P. & Sharma, A. (2014). Care for the Ailing Senior Citizens. Mittal
	Publications. New Delhi.
3.	Hurlock, B. E. (2016). Child Development (6 th ed.). Delhi: Tata McGraw-Hill.
4.	Hurlock, B. E. (2016). Developmental psychology: A life-span approach (5 th ed.). Delhi:
	Tata McGraw-Hill.
5.	Feldman, R. & Babu, N. (2009). Discovering the life span. New Delhi: Pearson.
6.	Feldman, R. S. & Babu, N. (2018). Development Across the Life Span. (8 th ed). Pearson
	India Education Services Pvt. Ltd.
7.	Bhatt, N. (2017). <i>Human Development</i> . Aavishkar Publishers, Distributors.
8.	Papalia, D. E. & Olds, S. W. (2003). Human Development. New York: McGraw Hill
	Higher Education.

On-line resources to be used if available as reference material
On-line Resources
https://bseh.org.in/uploads/files/5a59e8aa8fce02c51d1d1ca87adda3de.pdf
https://nios.ac.in/media/documents/376_ECCE_PDF/Practical_Manual/Practical_Manual.pdf
https://www.ugc.gov.in/pdfnews/3880686_b.sc-home-science.pdf
https://www.ugc.gov.in/pdfnews/0794736_LOCF-Home-Science-Final-Report.pdf



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA3MAHUD02	Title of the Course	Practical – Adulthood and Aging
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	To develop an understanding about the need and importance of studying adolescent development.
	2. To learn about the characteristics, needs and developmental task of adolescence.
	3. To identify the biological and environmental factors that affect development during adolescence.
	4. To analyze key issues which influence adolescent development.

Cours	Course Content		
Sr. No.	Description	Weightage (%)	
1.	Prepare a questionnaire on adulthood challenges and problems.	10	
2.	Prepare a checklist on elderly lifestyles.	10	
3.	Case study on elderly people welfare institution.	10	
4.	Visit to an old age home.	10	
5.	Prepare a material to engage middle adulthood in leisure time activity.	05	
6.	Planning different activities for retired people & elderly.	10	
7.	Prepare a booklet on nutritious food from early adult to old age.	10	
8.	Interviewing young adulthood about their marriage relationship, life challenges and job satisfactions.	10	
9.	Preparing a list of specialized services for the elderly in the city and or preparing an elderly support kit.	05	

10.	Design a photo-frame for newly married couple.	05
11.	Preparation of an album on family life transitions during adult life.	10
12.	List down problems of early adulthood on adjustments (financial, mental, social and marital).	05

Teaching- Learning Methodology	Practical, Field visits, Interview method, Observation, Survey, Questionnaire, Check list, DIY activities.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Students teach them culturally relevant understanding of issues and concerns of adulthood and aging.
2.	Students will acquire knowledge for outreach activities with varied groups of adults and elderly.
3.	The students will identify developmental needs of varied groups of adults and elderly across contexts.
4.	The students will execute developmental programs of intervention for varied groups of adults and elderly.

Sugg	Suggested References:	
Sr.	References	
No.		
1.	Brubaker, T. H. (1987). Aging, Health, and Family. SAGE Publications.	
2.	Dubey, J. P. & Sharma, A. (2014). Care for the Ailing Senior Citizens. Mittal	
	Publications. New Delhi.	
3.	Hurlock, B. E. (2016). Child Development (6 th ed.). Delhi: Tata McGraw-Hill.	
4.	Hurlock, B. E. (2016). Developmental psychology: A life-span approach (5 th ed.). Delhi:	
	Tata McGraw-Hill.	
5.	Feldman, R. & Babu, N. (2009). Discovering the life span. New Delhi: Pearson.	

- Feldman, R. S. & Babu, N. (2018). Development Across the Life Span. (8th ed). Pearson India Education Services Pvt. Ltd.
 Bhatt, N. (2017). Human Development. Aavishkar Publishers, Distributors.
 Papalia, D. E. & Olds, S. W. (2003). Human Development. New York: McGraw Hill
- On-line resources to be used if available as reference material

On-line Resources

Higher Education.

https://nios.ac.in/media/documents/376_ECCE_PDF/Practical_Manual/Practical_Manual.pdf

https://bseh.org.in/uploads/files/5a59e8aa8fce02c51d1d1ca87adda3de.pdf

https://www.ugc.gov.in/pdfnews/3880686 b.sc-home-science.pdf

https://www.ugc.gov.in/pdfnews/0794736_LOCF-Home-Science-Final-Report.pdf



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course (Code	UHA4MAHUD03	Title of the Course	Theory – Welfare Programme and Community Involvement
Total Cre the Cou		02	Hours per Week	02

Course Objectives	1.	To get acquainted with the child and family welfare services
		provided by Government and non Government organization at
		the state, national and international level
	2.	To provide the information about national, international,
		Government & voluntary agencies working in the field.
	3.	To gain knowledge on various policies related to children,
		youth, women and the aged.
	4.	To enable students to become aware and sensitised to issues
		related to welfare of child, women & elderly.
	5	To give knowledge shout perents & community involvement in
	3.	
		To gain knowledge on various policies related to chill youth, women and the aged. To enable students to become aware and sensitised to it.

Course	Conte	nt	
Unit	Desc	Weightage*(%)	
1.	Welf	25	
	(a)	Concept of Welfare of Women, child & elderly.	
	(b)	History of Women & child welfare in India.	
	(c)	Agencies working for children	
	i.	Indian Council for child Welfare (ICCW)	
	ii.	Indian Association for the pre school Education (IAPE)	
	iii.	NCERT	
	iv.	National Institute for Public Cooperation & Child	
		Development (NIPCCD)	
	v.	UNICEF, UNESCO, WHO, CARE, CRY.	
	vi.	Child Guidance clinics	
	vii.	Central Social Welfare Board(CSWB)	
2.	Agei	ncies working for Youth, Women and Aged Welfare	25
	(a)	Support services for youth development- Counseling,	
	. ,	employment bureaus.	
	(b)	• •	
		Development of Sports & youth affairs, Nehru Yuvak	
		Kendra, Yuvak Mandal .	
	(c)	·	
		services, short stay homes.	

	 (d) Women' study centre and Women's Universities. (e) The Women Helpline (WHL) Scheme (f) National Welfare Programmes for Women Indira Gandhi National Old Age Pension Scheme (IGNOAPS) (g) The National Programme for the Health Care for the Elderly (NPHCE) 	
3.	Community welfare (a) Agencies working for the specific groups. i. Services for orphan, destitute, neglected, delinquent children, ii. Street children, working children, abused children, children for prostitutes. iii. Institutional services, SOS children's village, Orphanage, Foster care, Adoption, School social work. (b) Policies and Legislations i. National policy for children. ii. United National declaration of the Human Rights. iii. National policy for the Ageing. (c) Nutrition programmes in the Country	25
4.	Community Involvement and Communication with Parents (a) Understanding the concepts —parent involvement, community involvement and community mobilization. (b) Importance of community participation and empowerment (c) Constraints in parent involvement and factors influencing a successful parent involvement programme. (d) Guidelines for community involvement in health. (e) Individual contact, group contact, mass contact— newsletter, resource centre for parents. (f) Parents meeting — Planning, Organizing, Execution, Evaluation.	25

Teaching-	Lecture method, Active learning methodology, Group discussions Method,				
Assignments,	Power Point Presentation, Audio Visual methods, Games, Semin	ar,			
Learning	Assignment, Quiz				

Evaluation Pattern				
Sr. No.	Details of the Evaluation	Weightage		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Quizzes, Seminars,	25%		
	Assignments, Attendance			
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Course O	Course Outcomes:				
Having co	ompleted this course, the learner will be able to				
1.	Students will gain knowledge of child and family related policies.				
2.	Student will become aware about national international, Government and Voluntary agencies.				
3.	It will prepare students to take join in welfare centres.				
4.	Students will appreciate the importance of Parent and community involvement for overall development of young children.				
5.	Students will be enabled to develop appropriate skills to work with and the community.				

Suggest	ted References:
Sr.No.	References
1	AjpaiPramod Kumar(1992): Youth Education and Employment, New Delhi: Ashish
	Publishing House, Unit VIII, Chapter Ii (pp. 15-94)
2	Kavita Koradia et all(2010) Status of Child and Welfare Originations,
	AaviskarPublishers, Distributors 807, Vyaa Building, Chaura Rasta Jaipur 302 003
	(Raj.) India .
3	Menon R The Teacher & the parent, Ministry of educaton. Govt. ofIndia, New
	Delhi.
4	NIPCCD(1994): Child in India: A Statistical Profile, NewDelhi: NIPCCD.
5	Sharma, V.P (1981) Indian Urban Families: Child rearing & child Growth. New
	Delhi. NCERT
6	TISS(1994):Enhancing the Role of Family as Agency for Social and Economic
	Development, Bombay: TIIS, Vol. II. Part II, pp. 337-373, Units I, II, V, pp. 16-60, 128-
	140.
7	UNICEF(1990): Children and Women in India: A Situation Analysis, UnitVI, VII.

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica
https://uni-mysore.ac.in/english-
version/sites/default/files/content/human_development_nomenclature_nep_syllabus.pdf
https://sndt.ac.in/pdf/academics/syllabus-as-per-nep/faculty-of-science-and-
technology/bsc-in-human-development.pdf
https://caluniv.ac.in/syllabus/Human_Development.pdf



(AN AUTONOMOUS INSTITUTE AFFILIATED WITH SARDAR PATEL UNIVERSITY)



Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA4MAHUD04	Title of the	Practical – Welfare Programme
		Course	and Community Involvement
Total Credits of	02	Hours per	04
the Course		Week	

Course Objectives	5.	To gain knowledge on various policies related to children, youth,
		women and the aged.
	6.	To enable students to become aware and sensitised to issues related
		to welfare of child, women & elderly.
	7.	To give knowledge about parents & community involvement in the
		overall development of young children.

Course	Content	
Sr.	Description	Weightage
No.		*(%)
1.	Collection of paper cutting / pamphlets related to any specific topic.	
	Panchayatraj, household industry, family court / Legal aid centres.	5
	Social Welfare Department	
2.	Developing clip audio programmes for parents / community.	10
3.	Survey of child labour (minimum Ten) and report writing. / Visit to	10
	NGOs working for women./ Visit to Remand home/ Orphanage.	10
4.	Prepare display material/ slide on any concerned topic.	5
5.	Plan a parent education programme.	10
6.	Go for visit any government department.eg. Women Welfare	10
	Department ,Child Welfare Department	10
7.	Organize exhibition of the prepared materials.	10
8.	Collect useful material and distribute in the community	10
9.	Prepare Poster/ Slogan making & writing for community.	10
10.	Product development from Best out of Waste.	5
11.	Practical life activities for families for a cohesive family environment	5
	at home.	3
12.	Prepare a module on cross cutting issues related to community	10

Teaching-	Practical, Field visits, Interview method, Observation method.
Assignments,	
Learning	

Evaluation Pattern				
Sr. No.	Details of the Evaluation	Weightage		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%		
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Course	Outcomes:
Having	completed this course, the learner will be able to
1.	Student will become aware about national international, Government and
	Voluntary agencies.
2.	Students will prepare students to take join in welfare centers.
2	Ct-1-utillittitt
3.	Students will appreciate the importance of Parent and community involvement for
	overall development of young children
4.	Students will be enabled to develop appropriate skills to work with and the
	community

Suggest	ted References:
Sr.No.	References
1.	Ajpai Pramod Kumar(1992): Youth Education and Employment, NewDelhi:
	Ashish Publishing House, Unit VIII, Chapter Ii(pp.15-94)
2.	Kavita Koradia et all(2010) Status of Child and Welfare Originations, Aaviskar
	Publishers, Distributors 807, Vyaa Building, Chaura Rasta Jaipur 302 003 (Raj.)
	India .
3.	Geetha C Anitha B(2015) Welfare Programmes and Schemes in India. Selfypage
	Developers. PVT. Ltd. ISBN978-6252-802-5
4.	NIPCCD(1994): Child in India: A Statistical Profile, NewDelhi: NIPCCD.
5.	Sharma, V.P (1981) Indian Urban Families: Child rearing & child Growth. New
	Delhi. NCERT

6.	TISS(1994):Enhancing the Role of Family as Agency for Social and Economic
	Development, Bombay: TIIS, Vol.II. Part II,pp.337-373,Units I,II,V,pp.16-60,128-
	140.
7.	UNICEF(1990): Children and Women in India: A Situation Analysis, UnitVI, VII.

On-line resources to be used if available as reference material

On-line Resources

https://www.sulross.edu/sites/default/files/sites/default/files/users/docs/education/counseling-hgd_7.pdf

https://www.who.int/childgrowth/publications/monitoring/en/



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA4MAHUD05	Title of the	Theory- Principles and
		Course	Programme in ECCE
Total Credits of	04	Hours per	04
the Course		Week	

Course Objectives	1.	To help the students understand various approaches to child
		education their understanding principles and applicability to the
		Indian Education system.
	2.	To acquaint the students with the contemporary programmes of child
		education evolved in India and abroad.
	3.	To help the students to integrate knowledge of child education by a
		study of various approaches

Course	Content	
Unit	Description	Weightage*(%)
1.	Eminent Indian and Western educators in ECCE (a) Meaning of education (b) Pioneers of ECCE in India (c) Contribution of Indian philosophers in early childhood care (d) Early Childhood Education History: Theorists & Theories (e) Global situation for ECCE (f) ECE changed over the years (g) Recommendations highlighted in the global report on ECCE (h) UNESCO's approach: UNESCO work to promote ECCE	20
2.	Eminent Indian educators in ECCE (a) Mahatma Gandhi's Basic Education i. Aims ii. Principles iii. Method of teaching iv. Curriculum (b) Gijubhai Badheka (1885-1939) i.Gijubhai Badheka philosophy for education ii.Gijubhai Badheka's Child-Centered Education: Learning through Freedom and Play iii.Nutan Bal Shikshan Sangh iv.Relevance of Gijubhai Badheka's Philosophy in Context to Nep-2020 (c) Padma Bhushan Tarabai Modak (1892-1973)	20

	' I'C CL (1 CT 1 'M 11	
	i. Life Sketch of Tarabai Modak	
	ii. Tarabai's Contribution to Pre School Education in India.	
	iii. Types of Balwadi	
3.	Contributions of Indian philosophers to early childhood	20
	education	
	(a) Rabindranath Tagore	
	i. Philosophy of life of Rabindranath Tagore	
	ii. Educational Philosophy of Rabindranath Tagore	
	iii. Method of Teaching and Rabindranath Tagore	
	iv. Aims and method	
	v. Curriculum	
	(b) J. Krishnamurthy's views of education	
	i. Krishnamurthy's philosophy of education	
	ii. Aims of Education, Curriculum	
	iii. Methods of Teaching	
	iv. Reflections of Krishnamurti's philosophy of education in	
	National Education Policy 2020	
	(c) Shri Aurobindo Ghosh (1872-1950)	
	i. Sketch of Sri Aurobindo's Life	
	ii. Principles	
	iii. Sri Aurobindo's thoughts on education	
	iv. Relevance of Aurobindo's educational philosophy for	
	holistic learning	
	v. Implication of Aurobindo's philosophy in the modern and	
	global era	
	g. 50 cm 51 m	
4.	Western Philosophers and their contributions for ECCE	20
	(a) Frobel's Kindergarten method	
	i. Aims and principles	
	ii. Methods of teaching:, Merits and demerits	
	iii. Methods used in kindergarten school	
	iv. Philosophical thought of Frobel	
	(b) Maria Montessori's house of children	
	i. Principles	
	ii. Equipment and their use	
	iii. Montessori Education: The Philosophy and How it	
	Works	
5.	Western philosophers and their contributions for ECCE	20
	(a) John Dewey's concept of Education	
	i. Dewey's educational philosophy	
	ii. Method	
	iii. Curriculum	
	(b) Mac Millan Sister's Nursery School	
	i. Aims	
	ii. Principles iii. Method	
	iv. Rachel and Margaret McMillan workv. Contribution to Early Years Education	
	v. Contribution to Early Years Education	
<u> </u>		

Teaching-	Lecture method ,Active learning methodology , Group discussions Method,							
Assignments,	Power	Point	Presentation,	Audio	Visual	methods,	Games,	Seminar,
Learning	Assignment, Quiz							

Evaluation Pattern				
Sr. No.	Details of the Evaluation	Weightage		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Quizzes, Seminars,	25%		
	Assignments, Attendance			
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Course O	Course Outcomes:		
Having completed this course, the learner will be able to			
1.	Student will learn about the Indian and western educators involved in ECCE.		
2.	They will learn about the educators views, approaches & philosophy toward		
	ECCE.		
3.	The aforesaid knowledge will help them in preparing ECCE curriculum		

Suggest	Suggested References:		
Sr.No.	References		
1.	Gill, S. (1993). Child Care Programmes in India: Changing Trends In Saraewati,		
	S.S and Kaur, B New Delhi: Sage Publications, Unit II.		
2.	Indian Association for Preschool Education (1976):New approaches to child		
	<i>education</i> : Children in rural and tribal settings,12 th annual conferences of IAPE,		
	Unit I.		
3.	Khalakdina. M. (1995). <i>Insight-Onsight Madras</i> : M. S. Swaminathan Research		
	Foundation, Unit I		
4.	Saxena, S. (2003). "Principles of Education", Meerat, Surya Publication.		
5.	Tandan, S. (2016). "Teachers in the Making", New Delhi, Classical Publishing		
	Company.		

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica
https://uni-mysore.ac.in/english-
version/sites/default/files/content/human_development_nomenclature_nep_syllabus.pdf

https://sndt.ac.in/pdf/academics/syllabus-as-per-nep/faculty-of-science-and-

technology/bsc-in-human-development.pdf

https://caluniv.ac.in/syllabus/Human_Development.pdf

https://rms.wa.edu.au/montessori-education-the-philosophy-and-how-it-

works/#:~:text=Montessori%20developed%20her%20educational%20philosophy,things%2

0at%20their%20own%20pace.

https://childcarestudies.co.uk/blog/margaret-mcmillan/

https://theeducationhub.org.nz/deweys-educational-philosophy/

https://dspmuranchi.ac.in/pdf/Blog/111.pdf

https://teachers.institute/education-nature-purposes/gijubhai-badheka-child-centered-

education/

https://www.slideshare.net/jasvinderkaur46/gijubhai-badheka-philosophy-for-education

https://epgp.inflibnet.ac.in/epgpdata/uploads/epgp_content/home_science/10._early_childh

ood_care,_education_and_development/14._aurobindo,_gijubhai_badheka,_tarabai_modak

/et/6716_et_et.pdf

https://www.neuroquantology.com/open-

access/RELEVANCE+OF+GIJUBHAI+BADHEKA%25E2%2580%2599S+PHILOSOPH

Y+IN+CONTEXT+TO+NEP-2020_12379/?download=true

http://ecoursesonline.iasri.res.in/mod/page/view.php?id=105060

https://earlychildcareeducation.wordpress.com/about/philosophers/tarabai-modak/

https://ijfans.org/uploads/paper/bff483c86fd641862d86dffa280b39ae.pdf

https://www.raijmr.com/ijrsml/wp-

content/uploads/2020/12/IJRSML 2020 vol08 issue 8 Eng 01.pdf



the Course

S. M PATEL COLLEGE OF HOME SCIENCE

(AN AUTONOMOUS INSTITUTE AFFILIATED WITH SARDAR PATEL UNIVERSITY)



Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) **B.Sc.** (Home Science) Semester: IV

Course Code	UHA4MATCL01	Title of the Course	Theory-Textiles and Apparel Care
Total Credits of	2	Hours per Week	2

Textiles and Clothing

Course Objectives:	 To impart knowledge of the laundry reagents. To gain knowledge on the additives used in laundry on various fibres & fabrics.
	3. To acquaint knowledge about clothing care
	4. To know about various process in maintenance of clothing.
	5. To create sustainable method for caring the wardrobe.

Course Content		
Unit	Description	Weightage*
1.	Water and its treatment (a) Water hardness- temporary and permanent (b) Problems caused by hard water (c) Chelating and sequestering agents (d) Methods of softening water	25
2.	Stain removal and care of textile (a) Ways of Stain Removal: Classification, types, principles and techniques of stain removal. (b) Alkaline and Acidic agents of stain removal (c) Care of Apparels: Dry cleaning, starches, stiffeners and softeners, polishing (d) Care labels: Importance, symbols, uses Indian care Labelling System, International Care Labelling System(GINETEX), The Japanese Care Labelling System, The Canadian Care Labelling System, The European Care Labelling System, The American Care Labelling System, ASTM care Labelling System.	25
3.	Soaps & Detergents: (a) Definition and types (b) Composition and cleansing action (c) Builders and their function (d) Ingredients of laundry soaps and detergents	25

4.	Whiteners, Stiffeners and Softeners	25
	(a) Bleaches-Classification, commercial products, application of	
	Bleaches to various fibers and fabrics.	
	(b) Bluing agents- various types &; characteristics, application to various fabrics.	
	(c) Optical brighteners and fluorescent whiteners	
	(d) Stiffeners and Softeners	

Teaching-Learning Methodology	Blackboard and smart boards, power point presentation, through teaching aids as charts, figure, discussion and analysis of actual
	garments.

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Cour	Course Outcomes: Having completed this course, the learner will be able to		
1.	Gain insight on the concepts of textile cleaning and laundering.		
2.	Acquire knowledge of laundry agents, role of additives used in them and its application on textile materials.		

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Suggested References:		
Sr. No.	References	
1.	Deulkar, D. (1980). A guide to Household Textiles and Laundry Work. Delhi: Atma Ram & sons.	
2.	Dantyagi, S. (1996). Fundamentals of Textiles and Their Care. Bombay: Orient Longmans.	
3	Brown, D. (1955). <i>The Principles of Laundering. London</i> : Heywood and Company LTD	
4.	Shenai, V.A. (2000). Technology of Textile Processing. A Sevak Publication	
5.	Trotmen, E.R. (1968). Textile scouring & bleaching. London: Griffin Press.	

6.	Marsh, J.T. (1979). An Introduction of Textile Finishing. Bombay: B.I.
	Publications

On-line resources to be used if available as reference material	
On-line Resources	
Relevant entries on Wikipedia and Encyclopaedia Britannica	



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Textiles and Clothing



Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Course Code	UHA4MATCL02	Title of the Course	Practical –Textiles and Apparel Care	
Total Credits of the Course	02	Hours per Week	04	

Course Objectives:	 To impart knowledge of washing methods. To identify the type of stain and its removal process. To prepare soap and detergent for washing. To select starches, blues for different fabric.
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Course Content				
Sr. No	Description	Weightage*		
1.	Study of laundry equipment- laundrettes, washing machines and Dryers, irons and form finishers.	10		
2	Stain removal techniques for protein-based stains. (Baby food, Milk, Blood, Cream, Cheese sauce, Pudding, Egg, Gelatin, White glue, Ice cream)	10		
3	Stain removal techniques for tannin-based stains. (Alcoholic beverages, Beer, Berries, Coffee, Tea, Juice, Cologne, Washable ink, Soft drinks.)	10		
4	Stain removal techniques for oil-based stains. (Automobile oil, Hair oil, Lotion, Butter, Grease, Cooking oil, Creams Collar, Cuff greasing rings.)	10		
5	Stain removal techniques for dye-based stains. (Cherry, blue berry, colour bleeding in wash (dye transfer) Grass, Indian IWL, Paint, Felt tip pen ink and mustard.)	10		
6	Stain removal techniques for combination stains Group A Ball point link, Candle wax, Carbon paper, Crayon, Eye make-up pencils, Floor wax, resin, shoe polish, Tar. Group B Calamine lotion ketchup / tomato sauce, Cocoa or Chocolate, Face make up (power, rouge, foundation) Gravy or Hair spray	10		
7.	Removal of Stains that require special treatment methods	10		

8.	Analyzing color fastness properties of fabrics using natural and synthetic soaps and detergents	10
9.	Uses of starch and blues on fabrics.	05
10.	Uses of optical brighteners and fluorescent Whiteners on fabrics.	05
11	Use and Comparison of stiffeners and softeners on various fabrics.	05
12	Collection of textiles and apparels care labels	05

	Demonstration, Laboratory experiments, actual sample collection and discussion, Survey, Assignment
83	

Evalua	Evaluation Pattern					
Sr. No.	Details of the Evaluation	Weightage				
1.	Internal Practical Examination (As per R.AUG.HSC4)	25%				
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance	25%				
3.	Semester End Examination (As per R.AUG.HSC7)	50%				

Cour	Course Outcomes: Having completed this course, the learner will be able to					
1.	Gain insight on the concepts of laundry reagents.					
2.	Acquire knowledge of auxiliaries used for washing and stain removal.					
3.	3. Disinfect clothes for better hygiene.					

Suggeste	Suggested References:					
Sr. No.	References					
1.	Deulkar, D. (1980). A guide to Household Textiles and Laundry Work. Delhi: Atma Ram & sons.					
2.	Dantyagi, S. (1996). Fundamentals of Textiles and Their Care. Bombay: Orient Longmans.					

3.	Brown, D. (1955). <i>The Principles of Laundering</i> . London: Heywood and Company LTD
4.	Shenai, V.A. (2000). Technology of Textile Processing. A Sevak Publication
5.	Trotmen, E.R. (1968). Textile scouring & bleaching. London: Griffin Press.
6.	Marsh, J.T. (1979). An Introduction of Textile Finishing. Bombay: B.I. Publications



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Textiles and Clothing

Course Code	UHA4MATCL03	Title of the Course	Theory-Textile Science and Analysis	
Total Credits of the Course	02	Hours per Week	02	

Course Objectives:			d the desirable knowledge			
	rege	enerated a	nd major fibe	rs.		

Course	Course Content					
Unit	Description	Weightage*				
1.	Introduction to Textile Fibres (a) Classification of textile fibres based on sources, polymer, thermos plasticity. (b) Polymers and polymerization, Degree of polymerization (c) Crystalline and Amorphous structure of fibres and its influence on fibre properties. (d) General properties of fibres: essential and desirable properties (e) Introduction & importance of textile testing, Standard atmospheric condition for testing, Sampling & its importance.	25				
2.	Natural cellulosic fibres: Impact of chemical composition, structure, microscopic appearance on physical, chemical and biological properties of fibre: (a) Cotton (b) Jute (c) Linen (d) Minor fibres: Bamboo, Pineapple, Banana, Sisal, Hemp, Ramie, Coir, Abaca	25				
3.	Natural protein fibres: Chemical composition, microscopic appearance, physical & chemical properties and its application: (a) Wool (b) Silk	25				

4. Regenerated and synthetic fibres: Chemical composition, microscopic appearance, physical and chemical properties: (a) Rayon- viscose and cuprammonium (b) Acetate (c) Polyester (d) Nylon (e) Acrylic	25
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Methodology	Blackboard and smart boards, power point presentation, through teaching aids as charts, figure, discussion and analysis of actual fabrics.
	Tabrics.

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Cour	Course Outcomes: Having completed this course, the learner will be able to		
1.	Identify the natural, regenerated and synthetic fibers and fabrics through appearance and properties.		
2.	Selection of appropriate fiber for its usage		

Suggested References:		
Sr. No.	References	
1.	Corbman, B.P.(1985). Textile fibers to fabric. MacGraw- Hill Book Co.	
2.	Gohl, E.P.G., & Vilensky, L.D. (1983). <i>Textile Science, An Explanation of Fiber Properties</i> . Melbourne, 48: Longman Chesire.	
3.	Newness B. W. Manmade Fibers, Moncrieff	
4.	Braddock, S.& Mahony, M.O.(1997). <i>Techno Textiles</i> . London: Thames& Hudson Ltd.	

5.	Namkar, A.(1996). Fiber Science and Technology. Bombay: Oxford & IBH Publication
6.	Murphy, W.S. (2002). <i>Elements of fiber science</i> . Abhishek Publication, Chandigarh
7.	Cowan, Jungerman. (1980). <i>Introduction to Textiles</i> . New York. :Appleton Century Crafts, Meredith Corporation

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Textiles and Clothing

Course Code	UHA4MATCL04	Title of the Course	Practical- Textile Science and Analysis
Total Credits of the Course	02	Hours per Week	04

2. To ensure the quality and durability of products.	Course Objectives:	 To gain knowledge of physical properties of different textile fibres, yarns and fabrics. To ensure the quality and durability of products.
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Course	Content	
Sr. No	Description	Weightage*
1.	Introduction & importance of textile testing. Standard atmospheric condition for testing, Sampling & its importance	05
2.	Identification of textile fibres using microscopic test method.	10
3.	Identification of textile fibres using burning test method.	10
4.	Identification of textile fibres using solubility test method.	10
Yarn te	sting:	
5.	Determine the yarn twist using yarn twist tester.	05
6.	Determine the yarn count by using yarn count balance.	10
7.	Determine the linear density of yarn in the terms of denier and tex.	10
Fabric t	esting:	
8.	Determine the crease recovery of fabric and observe the effect of loading time and recovery time on crease recovery.	10
9.	Determine the thickness of a fabric using compressible thickness tester.	10
10.	Determine the stiffness of given fabrics using stiffness tester.	10
11.	Determine weight per unit area of the different fabrics using GSM cutter.	05
12.	Determine the thread count by using counting glass.	05

Teaching-Learning	Laboratory experiments, assignments, analysis, etc.
Methodology	

Evalua	Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Practical Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Course Outcomes: Having completed this course, the learner will be able to			
1.	Measure property of textile material and determine the result for specific end use or next process.		
2.	Analyze any deficit in the process using the result of testing and take remedial measures to ensure the quality.		

Suggeste	Suggested References:			
Sr. No.	References			
1.	Basu, A. (2001). Textile Testing Fibre, Yarn & Fabric. Coimbatore: The South India.			
2.	Kothary, V.K. (1999). <i>Progress in Textiles & Quality Management</i> . New Delhi: Lafi Publication.			
3.	Skinle, J. (1972). Textiles Testing. Bombay: Taraporewala publications			
4.	Angappan P. (2002). Textiles Testing. Tamilnadu: SSMIIT.			
5.	Grover, E.B. & Hamby, D. S.(1988). <i>Handbook of textile testing and quality control</i> . New Delhi: 2nd Ed. Wiley Eastman Ltd.			
6.	J.E. Booth (1996). <i>Principle of Textile Testing</i> . CBS Publisher.3 rd Ed.			



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Textiles and Clothing

Course Code	UHA4MATCL05	Title of the Course	Theory-Clothes, Self and Family
Total Credits of the Course	04	Hours per Week	04

Course Objectives:

Course (Unit	Description	Weightage*
Omt	Description	(%)
1.	Clothing:	25
	(a) Clothing based on needs: Comfort, functionality, and	
	fashion/trend-based clothing, reversible and convertible clothing	
	(b) Clothing based on environmental context: Weather-	
	appropriate, outdoor/adventure, and indoor clothing.	
	(c) Clothing based on cultural and social context:	
	Traditional clothing and occasion-based wear (office,	
	casual, evening, etc.).	
	(d) Clothing for pregnant and lactating mother	
2.	Clothing for people with physical disabilities:	25
	(a) Classification of Disabilities: By birth, accidental, and	
	due to disuse or illness.	
	(b) Common Disabilities: Mobility disabilities,	
	amputations, arthritis, paralysis, cerebral palsy, visual	
	impairments.	
	(c) Clothing Needs: Adaptive features for easy dressing,	
	accommodating prosthetics, functional designs for	
	wheelchair users, etc.	
	(d) Design Features: Adjustable waistbands, velcro	
	closures, tactile tags, cushioned fabrics.	
	(e) Fabric Use: Hypoallergenic, moisture-wicking,	
	stretchable, and durable fabrics.	25
3.	Clothing culture:	25
	(a) First Impression	
	i. Self-Conceptii. Clothes, Self and society	
	ii. Clothes, Self and society(b) Clothing relationships	
	(v) Clouming relationships	

	i. Class consciousness	
	ii. Class Distinction	
	iii. Social mobility and dress	
	(c) Attitudes and values	
	(d) Their roles and status	
4.	Clothing Brands:	10
	(a) Introduction of clothing brands	
	(b) Importance and need of clothing brands	
	(c) National and International clothing brands	
5.	Care and Maintenance of Fabric	15
	(a) Role of shaking, brushing, airing and laundering cloth.	
	(b) Getting ready to launder clothes at home.	
	(c) Check stains and remove them.	
	(d) Laundering (soaking, ironing, rinsing, washing, drying,	
	finishing and storing)	
	(e) Laundering of specific fabric	
	(f) Handy hints for ironing	

Teaching-	Blackboard and smart boards, power point presentation, through teaching
Learning	aids as charts, figure, discussion and analysis of actual garments.
Methodology	

Evaluation Pattern			
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Cour	Course Outcomes: Having completed this course, the learner will be able to			
1.	Select material, color and style suitable to the family member of various age groups and special needs.			
2.	Build a positive personality selecting garments as per their figure.			
3.	Store and take proper care of garments and enable them to develop self-sufficient wardrobe.			

Sugges	Suggested References:			
Sr. No.	References			
1.	Tate, M. B. T., & Glisson, O. (1961). Family clothing. Wiley.			
2.	Armstrong, H. Patternmaking for Fashion Design, 5th Ed.			
3.	Alexander. (1977). Textile Products, Selection, Use & Care. Boston, R.R Houghton Mifflin Co.			
4.	Pandit, S.& Elizabeth, T. (1972). Grooming Selection & Care. Baroda, Unity Printers			
5.	Wingate, I.B. (1988). Dictionary of Textiles. Bombay. Universal Pub. Corporation			
6.	Wingate, I.B. (1976). <i>Textile Fabrics and Their Selection</i> . New Jersey, Prentice Hall Inc			
7.	Doongaji & Deshpande.(1970). <i>Basic Processes and Clothing Construction</i> , Delhi, New Raj Book Depot.			
8.	Jacob, A. (1998). The Art of Sewing. New Delhi, B.S. Publishers Ltd,			
9.	Katharine, H. Textiles Fibers And Their Use. Bombay, Oxford of IBH			
10.	Zarapkar, K.R. Zarapkar-System Of Cutting. Bombay.			
11.	Aldrich, F. Matric Pattern For Women's wear.			
12.	Magazines related to Textiles and Clothing – Apparel, Cloths line, Cloth Market, The Indian Textile Journal			

On-line resources to be used if available as reference material		
On-line Resources		
Relevant entries on Wikipedia and Encyclopaedia Britannica		



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Food, Nutrition and Dietetics

Course Code	UHA4MIFDN01	Title of the	Theory-Family Meal Management
		Course	
Total Credits of	02	Hours per	02
the Course		Week	

Course	1. To gain knowledge about the nutritional requirements and the	
Objectives	basics of meal planning for various physiological age groups.	
	2. To Design food plans to meet the needs of humans at various life	
	cycle stages.	
	3. To Describe how socioeconomic, cultural and environmental factors	
	influence nutrient needs across the lifecycle.	

Unit	Description	Weightage (%)
1.	Principles of meal planning	
	(a) Terms related to efficient menu planning, Importance of meal	
	planning	
	(b) Factors effecting meal planning	25
	(c) Concept of Dietary Reference Intakes	
	(d) Socioeconomic, cultural and environmental factors influence	
	nutrient needs across the life cycle	
2.	Nutrition during the adult and Old Age	
	(a) Nutritional and Food requirements for of Adults	
	(b) Dietary guidelines as per activity and income	25
	(c) Nutritional and Food requirements during old age	
	(d) Dietary guidelines during old age	
3.	Nutrition during Infancy, Preschool Age and School age	
	(a) Advantages Breast feeding and Weaning foods	25
	(b) Nutritional requirements for Preschool and School age children	
	Nutrition during Adolescent, Pregnant and Lactating Mother	
4.	(a) Nutrition and Food requirements of Adolescents	
	(b) Nutritional Problems during adolescents	25
	(c) Nutrition and Food requirements of Expectant Mother	
	(d) Nutrition and Food requirements of Lactating Mother	

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Lecture, Group Discussion, Quizzes, Expert talk, Audio video aids
	and active classroom-based discussion

Evalua	Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per R.AUG.HSC7)	25%	
3.	Semester End Examination	50%	

Course Ou	Course Outcomes:		
Having co	Having completed this course, the learner will be able to		
Sr. No.			
1.	Explore how nutrient needs vary during the lifespan, from nutrition during		
	pregnancy and lactation, infant nutrition, childhood and adolescent nutrition, as		
	well as adult and older adult Nutrition.		
2.	Plan meals with enough nutrition requirements for family members, food selection,		
	catering to individual family members' food preferences, healthy diets according to		
	their ages, and energy, time, and money savings.		

Referenc	References		
Sr. No	References		
1.	Mudambi, Sumati, R, Rajagopal, MV, (2012) Fundamentals Of Foods, Nutrition And Diet Therapy.6 th Edition, New Age International (P) Ltd Publishers		
2.	Swaminathan, D. M. (2013). <i>Handbook of food and nutrition</i> . The Bangalore Printing & Publishing Co. Ltd.		
3.	Sharda Gupta, Santosh Jain Passi, Rama Seth, Ranjana Mahna, Seema Puri, Kumud Khanna, <i>Textbook of Nutrition and Dietetics</i> . Elite Publishing House Pvt. Ltd		

On-line resources to be used if available as reference material
Relevant entries on Wikipedia and Encyclopaedia Britannica



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Food, Nutrition and Dietetics



Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Course Code	UHA4MIFDN02	Title of the	Practical-Family Meal Management
		Course	
Total Credits of	02	Hours per	04
the Course		Week	

Course	1. To familiarize the students with planning of balanced meals.
Objectives	2. To sensitize the students to differences in dietary requirements and
	nutritional needs through the different stages of lifespan
	3. To equip the students with skills to plan balanced meals

Sr. No.	Description	Weightage*
		(%)
1.	Introduction to meal planning—	
	Factors to be considered while planning meal.	10
	24 hour dietary recall	10
	Use of food exchange list	
2.	Diet during Infancy: Planning nutrient rich recipes for Infants	10
	(Complementary foods)	10
3.	Diet during Pre-schoolers	
	(a) Food habits and Nutritional requirements	10
	(b) Planning nutrient rich recipes for pre-schoolers	
4.	Diet during school age:	
	(a) Food habits and Nutritional requirements	10
	(b) Planning nutrient rich recipes for school going child	
5.	Diet during adolescent:	
	(a) Food habits and Nutritional requirements	10
	(b) Planning whole day's meal for an adolescent(Boy and Girl)	
6.	Adult man (Sedentary)	
	(a) Food habits and Nutritional requirements	10
	(b) Planning whole day's meal for adult man as per different activities	

7.	Adult man (Heavy)	
	(a) Food habits and Nutritional requirements	05
	(b) Planning whole day's meal for adult man as per different activities	
8.	Adult women (Sedentary)	
	(a) Food habits and Nutritional requirements	10
	(b) Planning whole day's meal for adult women as per different	10
	activities	
9.	Adult women (Heavy)	
	(a) Food habits and Nutritional requirements	05
	(b) Planning whole day's meal for adult women as per different	03
	activities	
10.	Nutrition during Pregnancy	
	(a) Food habits and Nutritional requirements	10
	(b) Planning whole day's meal for pregnant mother	
11.	Nutrition during Lactation	
	(a) Food habits and Nutritional requirements	05
	(b) Planning whole day's meal for lactating mother	
12.	Geriatric (elderly)Nutrition:	
	(a) Physiological changes, Nutritional Requirement and Dietary	05
	Modification.	US
	(b) Planning nutrient rich recipes for an elderly	

Teaching-	The course will be delivered through a combination of active learning strategies.	
Learning	These will include:	
Methodology	Lecture, Group Discussion, Quizzes, Expert talk, Audio video aids	
	Group activities, Experiential learning.	

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	Semester End Examination	50%

Course Outcomes:	
Having completed this course, the learner will be able to	
Sr. No.	
1.	Understand the basics of meal planning and to gain knowledge in meal preparation.
2.	Gain knowledge in calculation of nutrients.

References		
Sr. No	References	
1.	ICMR (2020) Recommended Dietary Allowances for Indians . Published by National	
	Institute of Nutrition, Hyderabad.	
2.	Chadha R and Mathur P eds.(2015) Nutrition: A Lifecycle Approach. Orient	
	Blackswan. New Delhi.	
3.	Seth V and Singh K (2006). Diet Planning through the Life Cycle: Part 1 Normal	
	Nutrition. A Practical Manual. Elite Publishing House Pvt. Ltd. New Delhi.	
4.	Gopalan C, Rama Sastri BV, Balasubramanian SC (1989) Nutritive Value of Indian	
	<u>Foods</u> . National Institute of Nutrition, ICMR, Hyderabad	
5.	"DietCal" Software for calculation	
5.		

On-line resources to be used if available as reference material
Relevant entries on Wikipedia and Encyclopaedia Britannica



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Family Resource Management

Course Code	UHA4MIFRM01	Title of the Course	Theory: Fundamentals of Art and Design
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	 To comprehend the fundamentals of art and design. To appraise the effect of colours in interiors. To acquaint the students with various techniques of art.
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Course Content		
Unit	Description	Weightage (%)
1.	 Fundamentals of Art and Design (a) Elements of Art: Space, Point, Line, Shape, Form, Texture, Light & Colour. (b) Principles of Art: Rhythm, Balance, Proportion, Emphasis, Unity (c) Types of designs: Structural and Decorative 	25
2.	Colour and Its Application (a) Significance of colour (b) Classification of colour: Primary, Secondary, Intermediate (c) Colour schemes	25
3.	Traditional & Contemporary Art (a) Tie & Dye (b) Alpana and Rangoli (c) Marble Printing (d) Stencil Printing	25

4.	Art of Floral Arrangement	25
	(a) Importance	
	(b) Basic styles of arrangements	
	(c) Equipment and Accessories	

Lecture, Smart Board, PowerPoint Presentation, Class Discussion, Guest speaker, Quizzes Methodology, Collaborative Learning.

Evaluation Pattern			
Sr. No	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Cou	arse Outcomes: Having completed this course, the learner will be able to
1.	Recognize the significance and application of fundamentals of Art and Design.
2.	Acquire the competency in assessing and implementing the true colours.
3.	Inculcate the skills in different traditional and contemporary arts.

Suggested References:		
Sr. No.	References	
1.	Bhatt, P., (2018). Foundation of Art and Design. Nasik: Mr. Sharad Dalal Square Arts.	
2.	Han Hall, <i>The Creative book of Flower Arranging</i> . London: Salmander Books Ltd.	
3.	Hazel Crag., and Rush Day (1952). <i>Homes with Character</i> . Bosten: D. C. Health and Co.	
4.	The Educational Planning Group Delhi. (2015). <i>Home Management</i> . New Delhi: Arya Publishing House.	
5.	Rutt Anna Hong (1948). <i>Home Furnishing</i> . New York: Joh Wiley and Sons.	
6.	Varghese, M.A., Ogale N.N., and Srinivasan, K. (2020). <i>Home Management</i> . New Age International Ltd.	

On-line resources to be used if available as reference material

https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=8x0nJkh/R0vHkX1U70Z/CQ==

P-02. Decorating the Interiors – M-08/09/11

http://www.smphomescience.edu.in/lSource.htm

Principles of Design

Colour Schemes



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Family Resource Management

Course Code	UHA4MIFRM02	Title of the Course	Practical: Fundamentals of Art and Design
Total Credits of the Course	02	Hours per Week	04

. To acquaint with the elements and principles of design.
2. To understand the properties of colours.
Learn to formulate different colours and colour schemes.

Course Content			
Sr. No.	Description	Weightage*	
1.	Learn types of design: Structural/ Decorative	05	
2	Drawing of Colour Wheel	10	
3	Filling of Colour Wheel	05	
4.	Prepare motifs of classes of Primary and Secondary Colour	08	
5.	Prepare colour Harmonies (Monochromatic, Complimentary, Triad)	10	
6.	Application of techniques of Printing. (Marble, leaf)	05	
7.	Application of techniques of Printing. (Stencil)	05	
8.	Learning forms of Flower Arrangements	10	
9.	Generate different floor Decoration. (Rangoli, Alpana)	10	
10.	Designing Two Greeting Cards for various Occasions (Birthday, Anniversary)	10	
11.	Prepare a creative styles of gift wrapping.	10	
12.	Evaluation of any one art object in terms of Design, Elements, Principles, Colour, Material and Purpose.	10	

Teaching-Learning	Practical Implementation, Scrapbook, Demonstration, Blended Learning,
Methodology	Workshops, DIY activities.

Evaluation Pattern			
Sr.No	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As per R.AUG.HSC4)	25%	
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%	
3.	Semester End Examination (As per R.AUG.HSC7)	50%	

Cou	Course Outcomes: Having completed this course, the learner will be able to			
1.	Develop the competency in application of principle of design and colours artistically in interiors.			
2.	Work as a colour consultant for Interiors.			
3.	Create a well-balanced piece of Art.			

Suggest	Suggested References:			
Sr.No.	References			
1.	Bhatt, P., (2018). Foundation of Art and Design. Nasik: Mr. Sharad Dalal Square Arts.			
2.	Varghese, M. A., Ogale. N. and Srinivasan K. (2020). Home Management. New Delhi: New Age International (P) Limited			
3.	Faulkner, R. and Faulkner, S. (1975). Inside Today's Home. New York: Rinehart			
4.	Gandotra, V., Shukul, M., and Jaiswal, N. (2010-11). Introduction to Interior Design and Decoration. New Delhi: Dominant Publishers and Distributors.			



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA4MIHUD01	Title of the	Theory – Childhood Behaviour
		Course	Problems and Parenting
Total Credits of	02	Hours per	04
the Course		Week	

G 01: .:	1		
Course Objectives	1.	To identify childhood behaviour problems and role of parents and	
		teachers for holistic development of	
	2.	To distinguish between types of behavioural problems in children.	
	3.	To understand comprehensive childhood behaviour disorders	
	4.	. To acquire in-depth knowledge of behavioural problems in children	
		and its remedies.	
	5.	To understand in-depth the parent-child relationship and its complexity.	
	6.	To acquire in-depth knowledge and understanding of important theories, concepts, and studies in the field of parent-child relations.	

Course	Conten	t			
Unit	Descri	Weightage*(%)			
1.	Behav	Behavioural Problems of children			
	(a)	Nature of behavioural Problems- Problems of children			
	(b)	Types of behavioural problems			
	(c)	Causes of behavioural problems			
	(d)	Risk factors for behavioural disorders in children			
	(e)	Consequences of behavioural and emotional Disorders			
2.	2. Childhood behaviour disorders-Causes, Symptoms and Treatment		25		
	(a)	Attention deficit hyperactivity disorder ADHD			
	(b)	Anxiety disorders			
	(c)	Mood disorders			
	(d)	Autism			
	(e)	Child maltreatment and trauma			
	(f)	Sleep & elimination disorders			
	(g)	Eating disorders			
	(h)	Behavioural problems and remedies			
	(i)	Remedial Measures: Role of teacher, parents, Counsellors/			
		Psychologist			

3.	Parent	ting	25
	(a)	Meaning, Importance	
	(b)	Types/ Styles of Parenting	
	(c)	Factors influencing parenting	
	(d)	4 P's of parenting	
	(e)	Parent-child relationship	
	(f)	Elements for parent-child relationship.	
	(g)	Parental Expectations	
4.	Deteri	minants of Parenting	25
	(a)	Cultural influences on Parenting	
	(b)	Theories and Guidelines on Parenting	
	(c)	Parenting children with Special Needs	
	(d)	Child-rearing practices & guidance	
	(e)	Effective Parenting & parenting skills	
	(f)	Family conflict and conflict resolution	
	(g)	Providing safe environment for children	

Teaching-	Lecture method ,Active learning methodology , Group discussions Method,							
Assignments,	Power	Point	Presentation,	Audio	Visual	methods,	Games,	Seminar,
Learning	Assign	ment, Q	uiz					

Evaluation Pattern					
Sr. No.	Details of the Evaluation	Weightage			
1.	Internal Written Examination (As per R.AUG.HSC4)	25%			
2.	Internal Continuous Assessment in the form of Quizzes, Seminars,	25%			
	Assignments, Attendance				
3.	Semester End Examination (As per R.AUG.HSC7)	50%			

Course O	Course Outcomes:					
Having co	Having completed this course, the learner will be able to					
1.	Differentiate between types of behavioural problems in children.					
2.	Understand different behavioural category.					
3.	Learn in-depth the parent-child relationship and its complexity.					
4.	Identify behaviour problems.					
5.	Analyse how different factors affect the parent-child relationship and children's					
	development.					
6.	Apply the course material for analysing relevant situations and cases pertaining					
	to parent-child relationships.					
7.	Critically evaluate relevant studies pertaining to parent-child relations					

Suggest	ted References:
Sr.No.	References
1.	Bennett, N., & Blankenship, A. P. (2020). Behavioral problems in children. In L.
	T. Benuto, F. R. Gonzalez, & J. Singer (Eds.), Handbook of cultural factors in
	behavioral health: A guide for the helping professional (pp. 419–430). Springer
	Nature Switzerland AG. https://doi.org/10.1007/978-3-030-32229-8_29
2.	Bornstein, M. H. (Ed.). (2019). Handbook of parenting: Children and
	parenting (3rd ed.). Routledge/Taylor & Francis Group.
3.	Daley, Rebekah, and David Daley. Helping Your Child with Behaviour Problems:
	A Self-Help Guide for Parents. Little, Brown Book Group Limited, 2023.
4.	Dosani, Sabina. Calm your hyperactive child: Coping with ADHD and other
	behavioural problems. Oxford: Infinite Ideas, 2008.
5.	Jane B. Brooks (28 September 2012). <u>The Process of Parenting: Ninth Edition</u> .
	McGraw-Hill Higher Education. <u>ISBN</u> <u>978-0-07-746918-4</u> .
6.	Penzo Jeanine, ed. Parenting a child who has intense emotions: Dialectical
	behavior therapy skills to help your child regulate emotional outbursts and
	aggressive behaviors. Oakland, CA: New Harbinger Publications, 2009.
7.	Shizuka, P. (2019). Social Class, Gender, and Contemporary Parenting Standards
	in the United States: Evidence from a National Survey Experiment. Social Forces,
	98(1), 31–58. https://doi.org/10.1093/sf/soy107

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica
https://uni-mysore.ac.in/english-
version/sites/default/files/content/human_development_nomenclature_nep_syllabus.pdf
https://sndt.ac.in/pdf/academics/syllabus-as-per-nep/faculty-of-science-and-
technology/bsc-in-human-development.pdf
https://caluniv.ac.in/syllabus/Human_Development.pdf



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Human Development and Family Studies

Course Code	UHA4MIHUD02	Title of the	Practical – Childhood Behaviour
		Course	Problems and Parenting
Total Credits of	02	Hours per	04
the Course		Week	

Course Objectives	1.	To identify behaviour problems.
	2.	To distinguish between types of behavioural problems in children.
	3.	To understand in-depth the parent-child relationship and its
		complexity.
	4.	To acquire in-depth knowledge and understanding of important
		theories, concepts, and studies in the field of parent-child relation
	5.	To develop stimulating materials according to various age wise for
		holistic development.

Course	e Content		
Sr.	Description	Weightage*(%)	
No.			
1.	Prepare a checklist for Styles of Parenting- Authoritarian,	10	
	Authoritative, Permissive, Neglectful		
2.	Prepare a flyer on world disabled day.	05	
3.	Collection of paper cutting / pamphlets related to any specific	05	
	topic or write newspaper article or press note	03	
4.	Case study of childhood behavioural problems and rearing	10	
	practices.		
5.	Create a google form on any suitable topic or prepare one	10	
	teaching aid.	10	
6.	Collect five videos on childhood behavioural problems.	05	
7.	Finding resource person and arrange one guest lecture for parents	10	
	and write a report with newspaper clippings.(Demo)	10	
8.	Collect 10 students' data on parental expectations	10	
9.	Prepare an invitation card/flyer/leaflet for parent meeting of pre-	10	
	schooler.	10	
10.	Prepare a role play or Prepare bedtime stories to foster empathy.	05	

11.	Preparing video for strengthening relationships with family	
	members./ Conduct a survey/field study using the self-prepared	10
	Questionnaire.	
12.	Prepare a file/scrape book related to Nature and Science, Maths	10
	and language, game for cognitive development.	10

Teaching-	Practical, Field visits, Interview method, Observation method
Assignments,	
Learning	

Evaluation Pattern					
Sr. No.	Details of the Evaluation	Weightage			
1.	Internal Written Examination (As per R.AUG.HSC4)	25%			
2.	Internal Continuous Assessment in the form of Quizzes,	25%			
	Seminars, Assignments, Attendance				
3.	Semester End Examination (As per R.AUG.HSC7)	50%			

Course	Course Outcomes:		
Having	Having completed this course, the learner will be able to		
	The student will be able to develop distinguish between types of behavioural		
1.	problems in children.		
	The student will acquire a detailed understanding of the different behavioural		
2.	category		
3.	The students will understanding-depth the parent-child relationship and its		
	complexity		
	Students will acquaint identify behaviour problems		
4.			
5.	The student will acquire a detailed understanding develop stimulating materials		
	according to various age wise for holistic development		

Suggest	Suggested References:		
Sr.No.	References		
1.	Amy L. Paine, Oliver Perra, Rebecca Anthony, and Katherine H. Shelton (August 2021). "Charting the trajectories of adopted children's emotional and behavioral problems: The impact of early adversity and post-adoptive parental warmth". Development and Psychopathology. 33 (3): 922–936. doi:10.1017/S0954579420000231. PMC 8374623. PMID 32366341.		
2.	Bennett, N., & Blankenship, A. P. (2020). Behavioral problems in children. In L. T. Benuto, F. R. Gonzalez, & J. Singer (Eds.), <i>Handbook of cultural factors in behavioral health: A guide for the helping professional</i> (pp. 419–430). Springer Nature Switzerland AG. https://doi.org/10.1007/978-3-030-32229-8_29		

3.	Bornstein, M. H. (Ed.). (2019). <i>Handbook of parenting: Children and parenting</i> (3rd ed.). Routledge/Taylor & Francis Group.
4.	Daley, Rebekah, and David Daley. <i>Helping Your Child with Behaviour Problems:</i> A Self-Help Guide for Parents. Little, Brown Book Group Limited, 2023.
5.	Dosani, Sabina. Calm your hyperactive child: Coping with ADHD and other behavioural problems. Oxford: Infinite Ideas, 2008.
6.	Jane B. Brooks (28 September 2012). The Process of Parenting: Ninth Edition. McGraw-Hill Higher Education. ISBN 978-0-07-746918-4. For the legal definition of parenting and parenthood see: Haim Abraham, A Family Is What You Make It? Legal Recognition and Regulation of Multiple Parents (2017)
7.	Penzo Jeanine, ed. <i>Parenting a child who has intense emotions</i> : Dialectical behavior therapy skills to help your child regulate emotional outbursts and aggressive behaviors. Oakland, CA: New Harbinger Publications, 2009.
8.	Robinson, Clyde C.; Mandleco, Barbara; Olsen, Susanne Frost; Hart, Craig H. (December 1995). "Authoritative, Authoritarian, and Permissive Parenting Practices: Development of a New Measure". Psychological Reports. 77 (3): 819–830. doi:10.2466/pr0.1995.77.3.819. ISSN 0033-2941. S2CID 145062379.
9.	Shizuka, P. (2019). <i>Social Class, Gender, and Contemporary Parenting Standards in the United States:</i> Evidence from a National Survey Experiment. Social Forces, 98(1), 31–58. https://doi.org/10.1093/sf/soy107

On-line resources to be used if available as reference material

On-line Resources

https://www.sulross.edu/sites/default/files/sites/default/files/users/docs/education/counseling-hgd_7.pdf

https://www.who.int/childgrowth/publications/monitoring/en/



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Textiles and Clothing

Course Code	UHA4MITCL01	Title of the Course	Theory- Furnishing Textile
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	 To gain insight of textile finishing, its Standard size care and maintenance. To understand the relationship between designing and functional properties of various textiles furnishing. To understand the structure, trends, and sustainability practices in the Indian household textile industry.
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Course	Course Content		
Unit	Description	Weightage*	
1.	Introduction to Textile Furnishing: (a) Meaning and Terminologies of Textile Furnishing (b) Classification of Textile Furnishing (c) Factors affecting selection of materials for Textile Furnishing (d) Understanding pattern and repeat patterns	25	
2.	Types and Applications of Textile Furnishings (a) Standard size, Material Selection, and care of i. Bed linens ii. Table linens iii. Bath linens iv. Kitchen linens v. Curtains, Pillow Covers (b) Standard size, Material Selection, and care of i. Draperies and Curtains ii. Tapestries for sofa iii. Rugs iv. Floor coverings v. Door mats	25	
3.	Functional aspects and care labels in Textile Furnishing. (a) Functional Properties: Durability, stain resistance, ease of maintenance, Comfort and usability, Light control and UV protection (b) Care labels in Textile Furnishing	25	

4.	Market Overview of the Indian Household Textile Industry (a) Overview of the Indian Household Textile Industry (b) Household Textile Brands in India: Overview of popular brands. (c) Sustainable Choices: Eco-friendly and sustainable options for household textiles	25
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Teaching-Learning Methodology	Blackboard and smart boards, power point presentation, through teaching aids as charts, figure, discussion and analysis of actual
	garments, market survey and collection of sample pieces

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes: Having completed this course, the learner will be able to		
1.	Understand and select textile furnishing according to requirement and its application.	
2.	Take appropriate Standard size, care and maintenance of textile furnishing.	
3.	Identify key market trends, major brands, and sustainable practices in the household textile sector.	

Suggested References:		
Sr. No.	References	
1.	Khurana S, (2012) Fabrics for Fashion and Textile Design Sonali Publication, New Delhi.	
2.	D'Souza, N. (1998). Fabric care: General information. New Age International (P) Ltd.	

3.	Anita Tyagi, (2011), <i>Textiles for Apparel and Home Furnishing</i> , Sonali Publication New Delhi.
5.	Deulkar, D. Household and laundry work. Lady Irwin College for Women

On-line resources to be used if available as reference material

On-line Resources

Parmar, S., & Malik, T. (2018). *Home Textiles: A Review*. Retrieved from https://www.researchgate.net/publication/326508042 Home Textiles-A Review

Geddess-Brown, L. (1980). *Home furnishing with fabrics*. Van Nostrand Reinhold. Retrieved from https://archive.org/details/homefurnishingwi0000gedd/mode/lup

Relevant entries on Wikipedia and Encyclopaedia Britannica



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

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B.Sc. (Home Science) Semester: IV
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Textiles and Clothing

Course Code	UHA4MITCL02	Title of the Course	Practical – Furnishing Textile
Total Credits of the Course	02	Hours per Week	04

properties of various household textiles
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Course Content			
Sr.No.	Description	Weightage*	
1.	Motif development (Natural, Geometric, Stylized and Abstract) for furnishing product	05	
2.	Creating design layout (Create A/3 size draft and application on product) by regular repeat, full repeat, full drop repeat, half drop repeat, alternate repeat, mirror image	10	
3.	Theme Selection: Create Inspiration board / Theme board	05	
4.	Preparation of mood board based on Inspiration board and Theme Board	05	
5.	Creating colour board based on inspiration and mood board	05	
6.	Collection of the fabric swatches used for Bed linen, kitchen linen, Table linen.	10	
7.	Three types of Product illustration (Bed linen, kitchen linen, Table linen and curtain, pillow covers etc.)	10	
8.	Product development of Textile furnishing from the above illustrated products.	10	
9.	Selection of Suitable surface ornamentation techniques (Printing, Painting, embroidery, Patch and Applique work etc.) for the developed product.	10	

10.	Prepare the tech pack for developed Product.	10
11.	Prepare the cost sheet for developed Product.	10
12.	Photoshoot of the developed Product.	10

	Demonstration, Actual sample collection and discussion
Methodology	Survey and Assignment

Evalua	Evaluation Pattern			
Sr. No.	Details of the Evaluation	Weightage		
1.	Internal Practical Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance	25%		
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Cour	Course Outcomes: Having completed this course, the learner will be able to			
1.	Understand and select home textiles according to requirement and its application.			
2.	Take appropriate care and maintenance of household textiles.			

Suggested References:		
Sr. No.	References	
1.	Barrett and Joanne C. (2013), Designing your Fashion portfolio from Concept to presentation, Fairchild Books	
2.	D'Souza, N. (1998). Fabric care: General information. New Age International (P) Ltd.	
3.	Geddess-Brown, L. (1980). <i>Home furnishing with fabrics</i> . Van Nostrand Reinhold. Retrieved from https://archive.org/details/homefurnishingwi0000gedd/mode/1up	



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV Food, Nutrition and Dietetics

Course Code	UHA4SEFDN01	Title of the Course	Practical- Practical Biochemistry
Total Credits of the Course	02	Hours per Week	04

Course	1. To develop the principles of biochemistry as applicable to human
Objectives	nutrition.
	2. To obtain an insight into chemistry of major nutrients and
	physiologically important compounds.
	3. To comprehend the biological process and system as applicable to
	human nutrition

Sr. No.	Description	Weightage*
		(%)
1.	Determination of acid value of given sample of oil or fat	10
2.	Determination of saponification value of given sample of oil or fat	10
3.	Determination of iodine value of a given sample of fat and oil	10
4.	Measurement of pH of different solution with help of pH meter.	05
5.	Principle and working of colorimeter	05
6.	Qualitative tests for carbohydrates, find out unknown sugar.	10
7.	Qualitative tests for Protein	05
8.	Qualitative tests for oils and fat	05
9.	Detection of the presence of carbohydrate in food stuff	10
10.	Detection of the presence of fat and proteins in food stuff	10
11.	Determination of protein content of given sample by biuret method	10
12.	Determination of Glucose by Fehling's method	10

Teaching-	The course will be delivered through a combination of active learning strategies.
Learning	These will include:
Methodology	Lecture, Group Discussion, Audio video aids, surveys and data Collection,
	presentation and active classroom-based discussion

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes: Having completed this course, the learner will be able to		
Sr. No.		
1.	Develop an understanding of the principles of biochemistry (as applicable to human nutrition)	
2.	Learn develop the principles of biochemistry as applicable to human nutrition and dietetics.	
3.	Obtain an insight into the chemistry of major nutrients and physiologically important compounds.	

References	
Sr.No	References
1.	Vasudevan, D. M., Sreekumari, S., & Vaidyanathan, K. (2016). Textbook of
	biochemistry for medical students. New Delhi: Jaypee Medical Ltd.
2.	West, E. S., Todd, W. R., Mason, H. S., & Van Bruggen, J. T. (1974). Textbook of
	Biochemistry, New Delhi: Amerind Publ. Co. Pvt. Ltd.
3.	Nelson, D. L., Lehninger, A. L., & Cox, M. M. (2008). Lehninger principles of
	biochemistry. Ahmedabad: Macmillan India Ltd

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Family Resource Management

Course Code	UHA4SEFRM01	Title of the Course	Practical - Ergonomics and Design
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	 To provide insight into professional practice in design development. To be able to design workspace efficiently for self and others. To learn various ergonomic methods with real time applications in career.
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Course Content		
Sr. No.	Description	Weightage*
1.	Draw and write about various ergonomic tools & instruments	10
2.	Measurement of various human biological aspects: Body Temperature, Blood pressure, Heart rate, BMI	05
3.	Analysing various posture at work through OWAS, `REBA and FLEXI curve	10
4.	Assessing the type of work and its cost on worker with respect to heart rate using: Tread mill, Step stool	10
5.	Assessing environment parameters: Light and Noise	05
6.	Analysing the various human body type w.r.t WHR	10
7	Time-motion study: Flow chart	05
8	Time-motion study: Pathway chart/ Process chart	05
9.	Anthropometric measurements: Sitting (Static and dynamic), Standing (static and dynamic), Calculating percentiles	10
10	Draw a computer workstation considering anthropometrics	10
11.	Designing work station for self: Table and chair	10
12.	Designing work station for self: Kitchen with Storage	10

Teaching-Learning	Demonstrations, first-hand experience by using available equipment,
Methodology	Field Visits, Drawing

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per R.AUG.HSC4)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%
3.	Semester End Examination (As per R.AUG.HSC7)	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Practice in design development.
2.	Design various workspaces efficiently for self and others.
3.	Learn various ergonomic methods with real time applications in career
4.	Effective use of energy and time at home and work places.
5.	Work efficiently while maintaining health and wellbeing.

Suggested References:		
Sr. No.	References	
1.	Rao, R., Singh, S., & Dinesh, S. (2024). Habitats: Holistic approaches to building, interiors, and technical systems. Noble Science Press.Delhi	
2.	Grandjean (1973). Ergonomics of the Home, London: Taylor & Frances.	
3.	Barnes, R.N. (1980). <i>Motion and Time Study, Design and Measurement of Work.</i> USA: John Willy.	

On-line resources to be used if available as reference material
On-line Resources
http://www.ilocis.org/documents/chpt29e.htm

https://ehs.unc.edu/workplace-safety/ergonomics/

e-Courses IASRI. (n.d.). Resource management and ergonomics. Retrieved from http://ecoursesonline.iasri.res.in/mod/page/view.php?id=27384



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Human Development and Family Studies

Course Code	UHA4SEHUD01	Title of the	Practical – Montessori Materials
		Course	and Teachers Training
Total Credits of	02	Hours per	04
the Course		Week	

Course Objectives	1.	To gain the knowledge and skills necessary to teach in a	
		Montessori environment.	
	2.	To be able to create a positive and nurturing learning environment	
		for all children.	
	3.	To be able to help children reach their full potential.	
	4.	To be able to make a difference in the lives of young children	

Course	Content		
Unit	it Description		
		*(%)	
1.	List down 30 Montessori activities and do five activities with the help of children.	5	
2.	Prepare a10 minute lesson plan on sensory/language/cognitive development for classroom.	10	
3.	Prepare a lesson plan for half day and full day.(3 hours and 4 hours)	5	
4.	Hands on experience on the practical teacher training of 15 hours in a	10	
	classroom, 2 hours of SIL training and 120 minutes of guidance.		
5.	Prepare a 3 minute video of Montessori school publicity and upload on You tube.	10	
6.	Prepare Montessori materials for Jr/Sr. K.G. Children. / Prepare a teaching aid on pre writing readiness.	5	
7.	Prepare a sensory development related activates for Nursery children.	10	
8.	Prepare an album on language and mathematical activates.	10	
9.	Prepare an art and craft related activities for Sr. K.G. students.	10	
10.	Prepare a layout of classroom arrangement. (Doll house, block corner, library, music area etc.)	5	

11.	Role Play/ Prepare a folder on school publicity/ Activities related to science experiment	10
12.	An interview on Nursery school teacher and write a report.	10

Teaching-	Practical, Field visits, Interview method, Observation method.
Assignments,	
Learning	

Evaluation Pattern				
Sr. No.	Weightage			
1.	Internal Written Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Quizzes,	25%		
	Seminars, Assignments, Attendance			
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Course Outcomes:					
Having	Having completed this course, the learner will be able to				
1.	Student will become aware about the knowledge and skills necessary to teach in a				
	Montessori environment.				
2.	Students will Create a positive and nurturing learning environment for all children.				
3.	Students will appreciate help children reach their full potential				
4.	Students will be enabled make a difference in the lives of young children				

Suggest	Suggested References:				
Sr.No.	References				
1.	Gordon, Cam. (2001). Together with Montessori: The Guide to Help Montessori				
	Teachers, Assistant Teachers, Resource Teachers, Administrators & Parents Work				
	in Harmony to Create Great Schools. 2nd ed. Minneapolis, MN: Jola Publications.				
	Nienhuis Montessori USA and The Montessori Foundation.				
2.	Hardinge, Joy. (1992). The Voice of Dr. Maria Montessori: Lectures, Madras,				
	India, 1941-1942. Lectures taken in shorthand. Silver Spring, MD: International				
	Montessori Society.				
3.	Hardinge, Joy. (1993). Montessori Method. Lecture notes, India, 1941-42. Silver				
	Spring, MD: International Montessori Society.				
4.	Kaul, V. (1991). Early Childhood Education Programme, New Delhi: NCERT.				
5.	Krishna Kumar (1986). The child's language and the teacher, New Delhi:				
	UNICEF				
6.	Montessori, Maria. (1997). Basic Ideas of Montessori's Educational Theory:				
	Extracts from Maria Montessori's Writings and Teachings. Comp. Paul Oswald;				
	GÃ1/4nter Schulz-Benesch. Trans. Lawrence Salmon. Oxford, England: Clio				
	Press.				
7.	Montessori, Maria. (1997). The California Lectures of Maria Montessori, 1915:				

	Collected Speeches and Writings. Ed. Robert G. Bucken-Meyer. Oxford, England:				
	Clio Press.				
8.	Swaminathan, M. (1984). Play activities for young children, New Delhi:				
	UNICEF.				
9.	Swaminathan, M. (1991). Play Activities for Young Children. UNICEF.				

On-line resources to b	be used if avail	able as reference	material
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On-line Resources

https://www.sulross.edu/sites/default/files/sites/default/files/users/docs/education/counseling-hgd_7.pdf

https://www.who.int/childgrowth/publications/monitoring/en/



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020)

B.Sc. (Home Science) Semester: IV
Textiles and Clothing

Course Code	UHA4SETCL01	Title of the Course	Practical - Flat Pattern Methods	
Total Credits of the Course	02 Hours per Week 04		04	
Course Objectives:	 To gain knowledge and develop skills in flat pattern methods To develop ability in manipulating the dress design according to trends. 			

Course Content				
Sr. No	Description	Weightage*		
1.	Prepare a standard block for child, teenage girl and boy	05		
2.	Dart Manipulation: Slash- spread technique –single dart series, two dart series	10		
3.	Dart Manipulation: Pivotal – transfer technique - single dart series, two dart series	10		
4.	Fullness through Tucks	10		
5.	Fullness through Gathers in upper and lower garment	10		
6.	Fullness through Pleats in frock, skirt etc.	10		
7.	Contouring: The Classic Empire –Princess line	05		
8.	Types of Yokes - V, Round	05		
9.	Types of Collars – Flat, Chinese, Peter pan, shirt	05		
10.	Types of Sleeves – set –in, Cap, Puff, bottom flared	10		
11	Drafting of 1 patterns using flat pattern techniques- for male, female and unisex dress (shirt/ frock/ trouser or short)	10		
12.	Prepare Readymade patterns of the above drafted garments	10		

Teaching-Learning	Draft making, Demonstration and talks by experts, visual sample analysis,
Methodology	discussion, assignments, field trips

Evaluation Pattern				
Sr. No.	Details of the Evaluation	Weightage		
1.	Internal Written Examination (As per R.AUG.HSC4)	25%		
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%		
3.	Semester End Examination (As per R.AUG.HSC7)	50%		

Cour	Course Outcomes: Having completed this course, the learner will be able to		
1.	Develop skill in garment design for people with different figure types.		
2.	Create pattern and selection of bodice, skirt, collars and necklines.		
3.	Use all pattern making tools, truing, and altering pattern manipulations.		
3.	Prepare ready-to-use paper patterns for commercial application		

Suggeste	Suggested References:		
Sr. No.	References		
1.	Ervin M.D. (1969). Practical Dress Design. The Macmillan Company		
2.	Kinchen, E. (1970). Clothing for Moderns. The Macmillan Company		
3.	Natlie, B. (1970). Dress Pattern Designing. London, Crosby Lockwood and Son		
4.	Natlie, B. (1978). More Dress Pattern Designing. London, Garnate Publishing.		
5.	Stanley, H.(1995). Flat Pattern Cutting And Modeling For Fashion. Thorns Publishers Ltd.		
6.	Gerry, C.(1996). Pattern Grading For Women's Clothes (The Technology of Sizing). Blackwell Science.		
7.	Goul B. Introducing Pattern Cutting, Grading and Modelling. London B.T. Bradford Ltd.		
8.	Ireland P.J. (1987). Encyclopaedia of Fashion Details.		
9.	Pattern Making for Fashion Design; Armstrong H.J.		



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Under Graduate Programme (Honors) Grant-in-Aid Syllabus with effect from: 2024-2025 (NEP-2020) B.Sc. (Home Science) Semester: IV

Course Code	UHA4VADMT01	Title of the Course	Theory- Disaster Management
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	 Make students aware with concepts of natural disasters. Sensitize students with issues concerned with disaster management. Impart Knowledge of measures to be taken during Disasters
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Course	e Content	
Unit	Description	Weightage* (%)
1.	Introduction to Disaster- (a) Meaning and types (b) Natural Calamities and disasters-Types, its effect and its	
	mitigation- Flood, earthquake, drought, cyclonic storms, global warming, Heat and cold waves, volcano blast, Tsunami, forest fire, landslides etc.	25
	(c) Manmade disasters- Types, its effects and its mitigation. Technological disasters, Chemical, biological, nuclear, building fire, deforestation, airpollution, Water pollution, soil/land pollution, industrial effluents etc.	
2.	Disaster Management (a) Importance and concepts of disaster management. (b) Role of police, armed forces, health workers, media, humanitarian organizations in disaster management	25
3.	(a) Framework and policies of government for disaster management.(b) Funds and financial aids for disaster management.	25
4.	Basic First Aid: Training on how to treat wounds, fractures, and other Common injuries. CPR Training: Learn Cardiopulmonary resuscitation techniques. Demonstration Fire Safety: Past Disaster Analysis:	25

Teaching-	Lecture	Method,	Questions-Answer	method,	Discussion	method,
Learning	Brainsto	rming meth	od, Observational me	ethod, Use	of ICT	
Methodology						

Eval	Evaluation Pattern				
Sr. No.	Details of the Evaluation	Weightage			
1.	Internal Written Examination (As per R.AUG.HSC4)	25%			
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance	25%			
3.	Semester End Examination (As per R.AUG.HSC7)	50%			

Course Outcomes: Having completed this course,

1. Students will be able to cope up with any situations during natural or manmade disasters.

Suggest	Suggested References:		
Sr. No.	References		
1.	H.K. Gupta. <i>Disaster Management</i> . (2003). Hyderabad, University Press (India)Private Ltd.		
2.	Sinha P.C. <i>Disaster Mitigation</i> , <i>Preparedness, Recovery and Response</i> . (2007). NewDelhi, SBS Publishers and Distributers Pvt. Ltd.		
3.	Singh, R.B. Natural Hazard & Disaster Management Vulnerability and Mitigation. Jaipur, Rawat Publication.		
4.	Singh, R.B. (2016). <i>Disaster Management of Mitigation</i> . New Delhi. World Focus Publisher.		
5.	Sumit Malhotra (2005) Natural Disaster Management. Jaipur, Avishkar Publishers		

On-line resources to be used if available as reference material

Epgp.inflibnet.ac.in/Home