FACULTY OF SCIENCES SYLLABUS

Of

Bachelor of Science (HOME SCIENCE)

(Semester: I to VI)

(Under Continuous Evaluation Grading System)

Session: 2020-21



The Heritage Institution

KANYA MAHA VIDYALAYA

JALANDHAR

(Autonomous)

PROGRAMME SPECIFIC OUTCOMES FOR B. Sc. HOME SCIENCE

(Session 2020-2021)

Upon successful completion of this Programme, students will be able to:

- PSO (1) To develop holistic understanding about various fields of Home Science including Family Resource Management, Foods and Nutrition, Human Development and Family Relations, Clothing and Textiles
- PSO (2) To understand the fundamentals of house planning, kitchens, laws and terminology used in building of house, kitchen equipments and their applications.
- PSO (3) To develop understanding about developmental stages from infancy to old age and insight into different areas of human development including physical, motor, cognitive, social and emotional development.
- PSO (4) To gain knowledge about different diseases, therapeutic nutrition, food preservation and safety, role of dietician in feeding of patients.
- PSO (5) To develop deep understanding of conversion of textiles fibres into fabric undergoing various spinning, weaving, and finishing techniques.
- PSO (6) To demonstrate skill in using various surface ornamentation techniques as such as dyeing, printing and embroidery as well as garment design and construction.
- PSO(7) To develop Capacity to serve as dietician, child and family counsellors, designers, food therapies, and in many more community services.
- PSO (8) To make the students capable of oral and written communication.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)

SCHEME AND CURRICULUM OF AND EXAMINATION OF THREE YEAR DEGREE PROGRAMME

Bachelor of Science (Home Science)

(Session 2020-2021)

B.Sc HOME SCIENCE SEMESTER I								
Course Code	Course Name	Course Type	Marks				Examination	
			Total	Ext.		CA	time	
				L	P		(in Hours)	
BHSL- 1421/	Punjabi (Compulsory)/							
BHSL- 1031/	¹ Basic Punjabi/	С	50	40	-	10	3	
BHSL-1431	² Punjab History And Culture							
BHSL-1102	Communication Skills in English - I	С	50	40	-	10	3	
BHSL- 1283	Introduction to Human Development	С	50	40	-	10	3	
BHSL-1284	Hygiene	С	50	40	-	10	3	
BHSM-1285	Basic Food and Nutrition	С	100	60	20	20	3+3	
BHSM-1286	Applied Art	С	100	60	20	20	3+3	
BHSM-1127	Computer Basics	С	100	50	30	20	3+3	
AECD-1161	*Drug Abuse: Problem, Management and Prevention (Compulsory)	AC	50	40	-	10	3	
SECF-1492	*Foundation Course	AC	25	20	-	5		
Total			500					

C : Compulsory

E: Elective

AC: Audit Course

1: Special paper in lieu of Punjabi (compulsory)

2: Special paper in lieu of Punjabi (compulsory) for those students who are not domicile of Punjab								
*Marks of these papers will not be added in total marks and only grades will be provided.								

Session-2020-21

Semester I

Punjabi (Compulsory)

Course Code-BHSL-1421

COURSE OUTCOMES

CO1:nksw nBksw' g[[[;se d/ eftsk Gkr Bz{ gVQkT[D dk wB'oE ftfdnkoEhnK nzdo eftsk gqsh fdbu;gh, ;{M Bz{ g?dk eoBk j? sK fe T[j nkX[fBe d"o ftu uZb ojhnK ekft XkoktK ns/ ethnK pko/ frnkB jkf;b eo ;eD.

CO2:fJ; dk j'o wB'oE eftsk dh ftnkfynk, ftPb/PD s/ w[bzeD dh gqfefonk s'A ikD{ eokT[Dk th j? sK fe T[j ;wekbh ;wki dhnK ;wZf;nktK Bz{ ;wM ;eD ns/ nkb'uBkswe fdqPNh pDk ;eD.

CO3: rZd gqtkj (o/yk fusq s/ jbe/ b/y) g[[[;se B{z f;b/p; ftu Pkfwb eo e/ftfdnkoEhnK nzdo gVQD dh o[uh Bz{ g?dk eoBk j? ns/ w[ZbtkB fJfsjk; s'A ikD{ eotkT[Dk j?.

CO4:g?oQk ouBk ns/ g?oQk gVQ e/ gqPBK d/ T[so d/D dk wBo'E ftfdnkoEhnK dh p[ZXh] B{z shyD eofdnK T[BK] dh fbyD gqfsGk B{z T[ikro] eoBk j?.

CO5:X[Bh ftT[As gVQD Bkb ftfdnkoEh X[BhnK dh T[ukoB gqDkbh s'A tke| j'Dr/.

Session-2020-21

Semester I

Punjabi (Compulsory)

Course Code-BHSL-1421

;wK L 3 xzN/ Maximum Marks:

50 Theory :

40

CA:10

gkm eqw ns/ gkm g[;seK

: {fBN-I

nksw nBksw (eftsk Gkr),(;zgH ;[fjzdo pho ns/ tfonkw f;zx ;zX{) r[o{ BkBe d/t :{Bhtof;Nh, nzfwqs;o.

(vkHi;tzs fz;zx B/eh,vkHirsko f;b/p; dk fjZ;k BjhA j?)

(ਸਾਰ,ftPk t;s{) 08 nze

: {fBN-II

rZd gqtkj (o/yk fusq s/ jbe/ b/y), ;zgkH fpeow f;zx x[zwD, i;gkb f;zx ozXktk,r[o{ BkBe d/t :{Bhtof;Nh,nzfwqs;o.

(o/yk fusq 1 s'A 5) (Bzrh w[;ekB o/yk fuZso f;b/p; dk fjZ;k BjhA j?)

(ਸਾਰ,ftPk t;s{)

08 nze

: {fBN-III

 $(\theta)_{g?oQk}$ ouBk $(\mathcal{H})_{g?oQk}$ gVQ e/ gqPBK d/ T[so. 08 nze

: {fbn-IV

Session-2020-21

Semester I

Punjabi (Compulsory)

Course Code-BHSL-1421

(T) gzikph X[Bh ftT[As L gfoGkPk s/ T[ukoB nzr

(n) ;to, ftnziB

nze tzv ns/ gohfyne bJh jdkfJsK

8 nze

- 1H gqPB gZso d/ uko ;?ePB j'Dr/.;?ePB A-D sZe d/ gqPB :{fBN I-IV ftu'A g[ZS/ ikDr/. jo ;?ePB ftu d' gqPB g[ZS/ ikDr/.
- 2H ftfdnkoEh B/ e[b gzi gqPB eoB/ jB. jo ;?ePB ftu'A fJe gqPB bkIwh j?. gzitK gqPB fe;/ th ;?ePB ftu'A ehsk ik ;edk j?.
- 3H jo/e gqPB d/ 08 nze jB.
- 4H g/go ;?ZN eoB tkbk i/eo ukj/ sK gqPBK dh tzv nr'A tZX s'A tZX uko $T[g \ gqPBK]$

ftu eo ;edk j?.

SESSION 2020-21

SEMESTER-I

BASIC PUNJABI

In lieu of Punjabi (Compulsory)

COURSE CODE - BHSL-1031

Course outcomes

CO1:w[ZYbh gzikph gVQkT[D dk wB'oE ftfdnkoEhnK B{z gzikph GkPk B{z f;ykT[D dh gqfefonk ftu gk e/ fJe j'o GkPk f;ZyD dk w"ek gqdkB eoBk j?.

CO2:fJ; ftu ftfdnkoEh B{z pkohephBh Bkb GkPk dk nfXn?B eotkfJnk ikt/rk.

CO3:ftfdnkoEhnK B{z gzikph Ppd ouBk s'A ikD{ eotkfJnk ikt/rk.

CO4:w[ZYbh gzikph gVQkT[D dk wB'oE ftfdnkoEhnK B{z fBZs tos'A dh gzikph Ppdktbh pko/dZ;Dk j?.

CO5:w[ZYbh gzikph gVQkT[D dk wB'oE ftfdnkoEhnK dk Ppd x/ok ftPkb eoBk j?.

CO6:ftfdnkoEhnK B{z gzikph ftu j|s/ d/ ;Zs fdBK d/ BK, pkoQK wjhfBnK d/ BK, oZ[sK d/ BK, fJe s'A ;" sZe frDsh PpdK ftu f;ykT[Dk j?.

Bachelor of Science (Home Science) (Semester – I)

SESSION 2020-21

SEMESTER-I

BASIC PUNJABI

In lieu of Punjabi (Compulsory)

COURSE CODE - BHSL-1031

; wK L 3 xzN/ Maximum Marks: 50

Theor : 40

у

CA : 10

gkm eqw

: {fBN-I

g?Ash nZyoh, nZyo eqw, g?o fpzdh tkb/ toD ns/ g?o ftu g?D tkb/ toD ns/ wksqtK (wZ[Ybh

ikD gSkD) brkyo (fpzdh, fNZgh, nZXe) L gSkD ns/ tos'A .

08nze

: {fBN-II

gzikph Ppd pDso L wZ[Ybh ikD gSkD (;kXkoB Ppd, ;z:[es Ppd, fwPos Ppd, w{b

Ppd, nr/so ns/ fgS/so)
08nze

: {fbn-III

fBZs tos'A dh gzikph Ppdktbh L pkIko, tgko, foPs/Bks/, y/sh ns/j'o XzfdnK nkfd Bkb

;zpzXs.

08 nze

: {fbn-IV

j|s/d/; Zs fdBK d/ BK, pkoQK wjhfBnK d/ BK, oZ[sK d/ BK, fJe s'A;" se frDsh PpdK ftu .

nze tzv ns/ gohfyne bJh jdkfJsK

- 1H gqPB gZso d/ uko ;?ePB j'Dr/.;?ePB A-D sZe d/ gqPB :{fBN I-IV ftu'A g[ZS/ ikDr/. jo ;?ePB ftu d' gqPB g[ZS/ ikDr/.
- 2H ftfdnkoEh B/ eZ[b gzi gqPB eoB/ jB. jo ;?ePB ftu'A fJe gqPB bkIwh j?. gzitK gqPB fe;/ th ;?ePB ftu'A ehsk ik ;edk j?.
- 3H jo/e gqPB d/ 08 nze jB.

4H g/go ;?ZN eoB tkbk i/eo ukj/ sK gqPBK dh tzv nZr'A tZX s'A tZX uko $T[g \ gqPBK]$

ftu eo ;edk j?.

Bachelor of Science (Home Science) (Semester – I) Session 2020-21

COMMUNICATION SKILLS IN ENGLISH (Theory)

Course Code: BHSL-1102

COURSE OUTCOMES

At the end of this course, the students will develop the following Skills:

- **CO 1:** Reading skills that will facilitate them to become an efficient reader
- **CO 2:** The ability torealise not only language productivity but also the pleasure of being able to articulate well
- **CO 3:** The power to analyse, interpret and infer the ideas in the text
- **CO 4:** The ability to have a comprehensive understanding of the ideas in the text and enhance their critical thinking
- **CO 5:** Writing skills of students which will make them proficient enough to express ideas in clear and grammatically correct English
- **CO 6:** Ability to plan, organise and present ideas coherently on a given topic
- **CO 7:** The skill to use an appropriate style and format in writing letters (formal and informal)

Session 2020-21 COMMUNICATION SKILLS IN ENGLISH (Theory)

Course Code: BHSL-1102

Time: 3 Hours

Max. Marks: 50

Theory: 40

Continuous Assessment: 10

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Each question will carry 8 marks.

Section-A: Two questions of theoretical nature will be set from Unit I.

Section-B: Two comprehension passages will be given to the students based on Unit II.

Section-C: Two questions will be given from Unit III.

Section-D: Two questions will be set from Unit IV.

 $(8 \times 5 = 40)$

Session 2020-21 COMMUNICATION SKILLS IN ENGLISH (Theory)

Course Code: BHSL-1102

The syllabus is divided in four units as mentioned below:

Unit I

Reading Skills: Reading Tactics and strategies; Reading purposes–kinds of purposes and associated comprehension; Reading for direct meanings.

Unit II

Reading for understanding concepts, details, coherence, logical progression and meanings of phrases/expressions.

Activities:

- Comprehension questions in multiple choice format
- Short comprehension questions based on content and development of ideas

Unit III

Writing Skills: Guidelines for effective writing; writing styles for application, personal letter, official/business letter.

Activities

- Formatting personal and business letters.
- Organising the details in a sequential order

Unit IV

Resume, memo, notices etc.; outline and revision.

Activities:

- Converting a biographical note into a sequenced resume or vice-versa
- Ordering and sub-dividing the contents while making notes.
- Writing notices for circulation/ boards

Session 2020-21 COMMUNICATION SKILLS IN ENGLISH (Theory)

Course Code:BHSL-1102

Recommended Books:

- 1. Oxford Guide to Effective Writing and Speaking by John Seely.
- 2. Business Communication, by Sinha, K.K. Galgotia Publishers, 2003.
- 3. Business Communication by Sethi, A and Adhikari, B., McGraw Hill Education 2009.
- 4. Communication Skills by Raman, M. & S. Sharma, OUP, New Delhi, India (2011).
- 5. English Grammar in Use: A Self Study Reference and Practice Book Intermediate Learners Book by Raymond Murphy, Cambridge University Press.

(Session 2020-2021)

INTRODUCTION TO HUMAN DEVELOPMENT (Theory)

COURSE CODE: BHSL-1283

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

- CO (1) To develop knowledge about the history and scope of human development.
- CO (2) To gain understanding about the principles of development.
- CO (3) To understand the factors affecting growth and development, learning and maturation.
- CO (4) To understand the importance of fertilization.
- CO (5) To gain knowledge about the symptoms, care and complication of pregnancy.
- CO (6) To identify the factors affecting prenatal development.
- CO (7) To gain knowledge about the care of new born.

(Session 2020-2021)

INTRODUCTION TO HUMAN DEVELOPMENT

(Theory)

COURSE CODE: BHSL-1283

Time:3 Hrs

Max. Marks: 50
Theory: 40

CA: 10

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 8 Marks.

CONTENTS

Unit-I

Introduction to the field of Human development.

- · Definition
- · Scope and opportunities.
- · Brief historical perspective.

Growth and development

- · Definition
- · Principles of Development
- · Factors affecting growth & development, heredity, environment, learning and maturation.
- · General Characteristics of various stages of Human life.

· Time Table of prenatal development.
· Factors affecting prenatal development.
· Hazards during prenatal development.
· Symptoms of pregnancy.
· Care & Complication during Pregnancy.
Unit-III
Birth of a Baby
· Birth Process
· Complications during birth.
· Types of Delivery.
· Preterm babies – Characteristics and care
New born.
· Reflexes of a new born.
· Characteristics of new-born.
· Breast feeding & weaning.
· Immunization schedule of new born.
$\mathbf{Unit} - \mathbf{IV}$
Care of the new born
· Equipments for nursery

Pre-natal Development

· Importance of Fertilization

· Stages of prenatal development.

· Definition

 $\cdot \ Bathing \ of \ child$

- · Sleeping schedules & making beds.
- · Sterilization of feeders & other equipments.

Psychological aspects of parenthood.

- · Psychological fatigue after birth symptom and care
- · Role of father during pregnancy & after birth

REFERENCES:

- 1. Child Development by Laura E Berk
- 2. Child Development by Rajamal P. Devdas
- 3. Human Development by Grace J. Craig .s

(Session 2020-2021)

Hygiene

COURSE CODE: BHSL-1284

(Theory)

COURSE OUTCOMES

- Co (1) To develop the knowledge about health hygiene, personal hygiene and immunity with its type.
- CO (2) To understand the knowledge about disease caused by Typhoid, Jaundice, Cholera, Diarrhoea, Measles and mumps.
- CO (3) To understand the knowledge about disease caused by vectors malaria, dengue, modes of spread, incubation periods with its symptoms and prevention.
- CO (4) To develop the knowledge about disuse caused by sexual contact HIV-AIDS and Eczema.

(Session 2020-2021) Hygiene (Theory) COURSE CODE: BHSL-1284

Time: 3 Hrs. Max. Marks: 50 Theory: 40

CA: 10

INSTRUCTIONS FOR THE PAPER SETTER

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 8 marks.

CONTENT

Unit-I

Health & Hygiene

- a) Definition of health Hygiene infection sources prevention, immunity & immunization schedule
- b) Personal hygiene

Unit-II

Brief study of diseases cause mode of spread incubation period symptoms prevention& control

- a) Disease caused by ingestion Typhoid, Jaundice, cholera, Diarrhea and Dysentery & Food poisoning
- b) Diseases caused by inhalation- Measles, mumps, and tuberculosis, chickenpox, COVID-19

Unit-III

- c) Diseases caused by vectors- Malaria Dengue.
- d) Diseases caused by sexual contact -HIV, AIDS
- e) Diseases caused by contact- Eczema

Unit-IV

Water supply

- a) Sources of contamination
- b) Types of water
- c) Purification of water at home
- d) Modern Methods of purification of water (different types of filter Aqua guard, R.O filter etc)

Reference Books:

- 1. Family resource management & Hygiene by Randhawa
- 2. Physiology and Hygiene by J.H Kellig
- 3. Public Health and Hygiene by Sorona Raj and V Kumaresan

(Session 2020-2021)

BASIC FOOD & NUTRITION COURSE CODE: BHSM-1285

(Theory)

COURSE OUTCOMES

- CO (1) To develop the knowledge about introduction to nutrition and storage methods of cereals, pulses, eggs, poultry, vegetables and fruit.
- CO (2) To distinguish between the different types of cooking methods- dry heat, moist heat, frying and microwave cooking.
- CO (3) to understand the knowledge about classification, functions and food sources, requirement, deficiencies of carbohydrates.
- CO (4) To develop the knowledge about classification. Food sources, functions and deficiencies of proteins, fats and oils.
- CO (5) To understand the knowledge about energy, food as a source of energy, the body need of energy.

(Session 2020-2021) Basic Food & Nutrition (Theory) COURSE CODE: BHSM-1285

Time: 3 Hrs.

Max. Marks: 100 Theory: 60 Practical:20 CA: 20

Instructions for the Paper Setter:

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 12 marks.

CONTENTS

Unit-I

Introduction to nutrition- Food as a sources of nutrients, functions of food, definition of nutrition, nutrients, adequate, optimum and good nutrition, malnutrition.

Brief introduction of food commodities, their types, selection.

Storage & Use: - cereals & pulses, eggs fish poultry, vegetable & fruit sugar, & mild, oil & ghee, spice & condiments.

Unit-II

Food Preparation

Basic terminology used in Cooking.

Different methods of cooking - Dry heat, moist heat, frying and microwave cooking.

Effect of cooking on nutritive value of food.

Unit-III

Carbohydrates - Composition, classification, functions, food sources, requirement, deficiencies.

Fats and Oils- Composition, Classification, Saturated, Unsaturated fatty acids, food sources, functions, requirement and deficiencies.

Protein - Composition, Classification, Essential and Non- essential amino acids, food Sources, functions, deficiencies.

Unit-IV

Energy- Unit of energy, food as a source of energy, energy value of food. The body need of energy.

Factors affecting energy requirement

- 1. Determination of energy value of foods using calorimeter
- 2. Specific Dynamic action
- 3. Basal Metabolism
- 4. Determination of basal metabolism
- 5. Factors affecting the BMR

References:

1. Guthrie, Hele, Andrews, Intoductory Nutrition, 6th ed. St. Louts, Times Mirror/MosbyCollege: 1988.

- 2. Mudambi S.R. M.V. Rajgopal. Fundamental of Foods & Nutrition (2nd ed.) Wilay Eastern Ltd. 1990.
- 3. Swaminathan S: Advanced text book on foods Nutrition, Vol. I, II (2nd ed. Revised &enlarged) B. app C-1985.
- 4. Willson, EVAD Principles of Nutrition 4thed New York John Willey & Sons. 1979.

(Session 2020-2021)

BASIC FOOD & NUTRITION

COURSE CODE: BHSM-1285

(Practical)

COURSE OUTCOMES

- Co (1) To identify the different food stuff, weight and measures and cooking.
- CO (2) To distinguish between different types of cooking methods.
- CO (3) To develop the knowledge about cleaning of kitchen equipments, utensils, floor and cupboard.

(Session 2020-2021)

Basic Food & Nutrition

(Practical)

COURSE CODE: BHSM-1285

Time: 3 Hrs. Max. Marks: 20

PRACTICAL

- 1) Identification of different food stuffs, weight and measures and cooking terms.
- 2) Beverage- e.g. Hot and cold (Tea, Coffee, fruit and milk based, beverage) etc.
- 3) Prepare 5 dishes using following methods
 - (a) Boiling: Pulses, rice, soups, desserts, etc.
 - (b) Shallow Frying: Pancakes, snacks, etc.
 - (c) Deep Frying: Sweet and savoury snacks, main dishes, etc.
 - (d) Fermenting and Steaming: Idli, dosa, dhokla, etc.
- 4) Daily and occasional cleaning of kitchen equipments, utensils, counter, floor and cupboards.

Note: Paper will be set on the spot by the examiner

(Session 2020-2021)

APPLIED ART

(Theory)

COURSE CODE: BHSM-1286

COURSE OUTCOMES

- CO (1) To understand the importance of art, its tools and techniques.
- CO (2) To gain knowledge about the types of elements of art-line, form, texture.
- CO (3) To understand the characteristics of colours.
- CO (4) To gain knowledge about the principles of design.
- CO (5) To identify the objectives of art, beauty, functionalism and expressiveness.
- CO (6) To gain knowledge about the materials used for Rangoli.

(Session 2020-2021)

Applied Art

(Theory)

COURSE CODE: BHSM-1286

Time: 3 Hrs. Max. Marks: 100

Theory: 60

Practical:20

CA: 20

INSTRUCTIONS FOR THE PAPER SETTER

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 12 marks.

CONTENTS

Unit- I

Art Introduction

- Definition of Art, fine art & applied art
- Importance of Art
- Different art media like pencils colours crayons etc.
- Tools and techniques in art.

- Line: Types of Lines & their effect & optical illusion created by lines
- Form & shape- types & their use
- Texture- types & their use
- Color use of Color
- Pattern, Light & space

Unit-II

Colour

Source of colour, dimensions of colour characteristics of colours, emotional effects of colours, classification of colour according to pigment color system and color schemes.

Optical illusion created through colour

Principles of design

- Balance
- Harmony
- Rhythm
- Emphasis
- Proportion & scale

Unit-III

Objective of Art

a) Beauty b) Functionalism c) Expressiveness

Design & motif

- Natural, Geometrical, Stylized and abstract.
- Types of Design: Decorative and structural & their characteristics
- Enlargement & reduction in size of the design

Unit-IV

Rangoli

- Significance of Rangoli
- Rangoli in different states

- Materials used for Rangoli
- Points to be considered in Rangoli

REFERENCE BOOKS:

- 1. Family Resource Management & Health Science Rajwinder K. Randhawa, Pardeep Publications 2010.
- 2. Crafts & Drawing Book
- 3. The Art of flower Arrangement, Rekha Sareen

(Session 2020-2021)

APPLIED ART

COURSE CODE: BHSM-1286

(Practical)

COURSE OUTCOMES

- CO (1) To enable them to draw rangoli designs for different occasions Diwali, Exhibition Hall, Child's birthday.
- CO (2) To gain knowledge about different colour schemes and use them in design.
- CO (3) To enable them to make articles of fabric painting, glass painting, greeting card.

(Session 2020-2021)

Applied Art

(Practical)

COURSE CODE: BHSM-1286

Time: 3 Hrs. Max. Marks: 20

Practical:

- 1. Drawing different types of lines and their use
- 2. Draw different types of shapes & form and draw any object using this form and do pencil shading
- 3. Make a design through motif.
- 4. Enlarge any design in size.
- 5. Draw Rangoli designs for different occasions-Diwali, Exhibition Hall, Entrance, Grahparvesh, and Childs Birthday and draw on floor & fill into colored material.
- 6. Make pigment color wheel.
- 7. Draw value scale and tone of primary and secondary colors.
- 8. Make colour schemes and use them in design.
- 9. Make different types of texture using different objects.
- 10. Calligraphy- makes any slogan on poster.
- 11. Make any flower with water color shading.
- 12. Make one simple landscape using water shading technique
- 13. Make an article of each:
 - 1) Fabric Painting
 - 2) Glass painting
 - 3) Menu Card
 - 4) Collage work.
 - 5) Greeting card
 - 6) Flowers from paper and stockings

7) Pot decoration

Note: Paper will be set on the spot by the examiner

Session 2020 - 21

Course Code: BHSM - 1127

COMPUTER BASICS

(Theory)

Course Outcomes:

After passing this course the students will be able to:

CO1: understand the basics knowledge of Computer and its uses.

CO2: find and evaluate information on the Web effectively.

CO3: learn the basics of e-mail, such as sending, forwarding and receiving mail, attaching documents, creating mailboxes, filters, and address books.

CO4: learn basic word processing skills such as text input formatting, editing, cut, copy, paste, spell check, margin, tab controls, keyboard shortcuts, printing, clipart, charts etc.

Session 2020-21

COURSE CODE: BHSM - 1127

COMPUTER BASICS

(Theory)

Examination Time: (3 + 3) Hrs

Max. Marks: 100

Theory: 50

Practical: 30

CA: 20

Instructions for Paper Setter -

- Eight questions of equal marks (10 marks each) are to be set, two in each of the four Sections (A-D).
- Questions of Sections A-D should be set from Units I-IV of the syllabus respectively.
- Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any Section.

UNIT-I

Introduction to computer and its characteristic:

History of computers, Generations of Computers, Types of Computers, input devices, ouput devices, memory devices, software and its types, working with windows, features, desktop, using context menu, creating shortcut, working with dialog box, arranging windows, setting properties of desktop, transfer from CD,DVD. Pen Drive to Hard disk and vice versa, coping files.

Definition of Virus, Malware, Spyware and removal.

UNIT-II

MS Word

How to open MS word document from file and to exit from a document.
$\sqcap\sqcap\sqcap$ How to edit a document.
$\sqcap\sqcap\sqcap$ Formatting the whole text in different fonts and sizes and colors.
□□Inserting pictures from a file, inserting a Table or a chart.
$\sqcap \sqcap How$ to use Mail merge how to copy one document or Text from one document to another.
$\sqcap\sqcap$ How to put headers and footers on a document.

UNIT-III

MS-Power Point

Presentation & its features, components, viewing a slide show using blank presentation adding text, saving, closing, opening the presentation, viewing presentation, normal view, Outline view, slide sorter view, slide show, creating a wizard using presentation, editing presentations, adding new slide, changing the new slides, editing text type, deleting the text object, interesting text boxes, formatting text, modifying slides, working with slide outlines, moving objects, copying objects, searching text, replacing text, spell check, using clip art, word Art, auto shapes.

UNIT-IV

Internet and E-mail:

What Internet Provides, Internet terms, Internet requirements, getting started Internet, Surfing

Net, moving about the Web, E-Mail, its features, creating and E-Mail message, Reading Mail, replying mail, draft message, sending mail. Phishing and SPAM mail.

References / Textbooks:

- 1. Anshuman Sharma, Fundamentals of Information Technology, Lakhanpal Publishers, 5th Edition.
- 2. Rachhpal Singh & Gurvinder Singh, Windows based computer courses, Kalyani Publisher, 2014.
- 3. Peter Norton, Introduction to Computers, Tata McGraw-Hill, 2006.
- 4. P.K. Sinha, Computer Fundamentals, BPB Publications, 2004.



Session 2020-21

COURSE CODE: BHSM - 1127

COMPUTER BASICS (PRACTICAL)

Note: Paper will be set on the spot by the examiner.

- Window Basics
- Internet Usage
- MS word
- MS Power Point

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)

SCHEME AND CURRICULUM OF AND EXAMINATION OF THREE YEAR DEGREE PROGRAMME

Bachelor of Science (Home Science)

(Session 2020-2021)

Semester II							
	Course Name	Course Type	Marks				Examination
Course Code			Total	Ext.		CA	time
				L	P		(in Hours)
BHSL- 2421/	Punjabi Compulsory/						
BHSL- 2031/	Basic Punjabi/ C		50	40	-	10	3
BHSL-2431	PHC						
BHSM-2102	Communication skills in English C		50	25	15	10	3+3
BHSL- 2281	Family and Social Welfare	C	50	40	-	10	3
BHSM- 2282	Introduction to Family Resource Management	С	100	60	20	20	3+3
BHSM-2283	Advanced Food and Nutrition	С	100	60	20	20	3+3
BHSL- 2284	Elementary Physiology		50	40	-	10	3
BHSM-2127	Computer Applications for Home Scientists		100	50	30	20	3+3
AECD-2161	*Drug Abuse: Problem, Management and Prevention (Compulsory) AECC		50	40	-	10	3
SECM-2502	*Moral Education Programme	VBCC	25	20	-	5	1
	Total			500)		

C-Compulsory

E-Elective

^{*}Marks of these papers will not be added in total marks and only grades will be provided.

(Session 2020-2021)

FAMILY AND SOCIAL WELFARE

COURSE CODE: BHSL-2281

(Theory)

COURSE OUTCOMES

Upon completion of this course the students will be able to

- CO (1) To develop awareness about family and social welfare
- CO (2) To develop understanding about meaning and types of adjustments. Problems in adjustments and to overcome them.
- CO (3) To recognize the needs and importance of family plan
- CO (5) TO distinguish between the various types of parenting techniques.
- CO (6) To understand the role of family in socialization
- CO (7)- To develop knowledge of family and child welfare programme.

(Session 2020-21)

FAMILY AND SOCIAL WELFARE

(Theory)

COURSE CODE: BHSL-2281

Time=3 Hrs Max. Marks: 50

Theory: 40

CA: 10

INSTRUCTIONS FOR THE PAPER SETTER

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENTS

Unit-I

Marriage.
□□Meaning, Objectives, Types, Adjustment
□□Problems in adjustment.

Family
□□Definition, Characteristics, Types, Functions, Changes in the world family,
Characteristics of a modern family.
$\sqcap \sqcap Problems$ of family.
□□Merits & demerits of Nuclear & Joint families.
□□Factors disintegrating joint family.
Unit-II
Family Planning
□□Need and importance of family planning
□□Family planning methods and care.
Parenting techniques
□□Authoritarian
□□Permissive
□□Disciplined
Unit-III
Role of family & Society in Socialization
Social welfare.
□□Meaning of Social welfare.
□□Social welfare as distinguished from social work, social service, social reform & social
Action

Unit-IV

Family and child welfare
Social Welfare agencies involved in family & child welfare
$\sqcap\sqcap ICDS$
$\sqcap\sqcap \mathbf{Balwadi}$
$\sqcap\sqcapAnganwadi$
□□All India women's conference
□□Local organization official & non-official involved in social welfare
Awareness of current laws related to women & child welfare.

- 1. E. Wilson, Everett E and Convener, Merill B, The field of social work, Henry holt and company, New York 1958.
- 2. Nagpaul, Hans, the study of India society, sociological analysis of social welfare andwelfare education, S. Chand and Co Pvt Ltd, New Delhi, 1972.

References:

(Session 2020-21)

INTRODUCTION TO FAMILY RESOURCE MANAGEMENT

COURSE CODE: BHSM-2282

(Theory)

COURSE OUTCOMES

- CO (1) To know about Resources and there types and to understand how to manage these resources in our daily life.
- CO (2) Understands the basic steps in decision making process and how to resolve the conflicts in family.
- CO (3) The students will be Capable of managing any resource with its process and to know the role of communication in effective management.
- CO (4) Understand the basic management of specific resource and work simplification.

(Session 2020-21)

INTRODUCTION TO FAMILY RESOURCE MANAGEMENT

(Theory)

COURSE CODE: BHSM-2282

Time: 3 Hrs. Max. Marks: 100

Theory: 60

Practical: 20

INSTRUCTIONS FOR THE PAPER SETTER

- Question paper will have four units.
- Examiner will set a total of 8 questions comprising two questions from each unit.
- Students are required to attempt five questions in all, choosing one question from each unit and fifth question from any unit. Question can have sub unit.
- All question carry equal marks.

CONTENT

Unit-I
Introduction to family resource management
□□Definition and importance of family resource Management.
□□Challenges of family resource management.
□□Family life cycle and its effect on management of resources.
□□Managerial responsibilities of families.
□□Major Motivating forces-Values, Goals, Standards, Needs and Wants.
Resources.
□□Definition and classification of resources.
□□Characteristics of resources.
□□Factors affecting the use of resources.
Unit-II
Decision Making Process
□□Steps in Decision making process.
□□Factors affecting Decision Making.
□□Problem solving through resolving conflicts.

Management process
$\sqcap\sqcap$ Planning
$\sqcap \sqcap Organizing$
□□Supervising
$\sqcap \sqcap Controlling$
$\sqcap\sqcap$ Evaluation
□□Role of communication in effective management
$\sqcap\sqcap$ Application of management process in resource utilization.
Unit-III
Management of specific resources
$\sqcap\sqcap$ Money management – types of income and steps in money management (budgeting),
methods of handling money.
□□Importance of saving & investment.
$\sqcap \sqcap Time$ management -tools of time management , steps of making time plans
□□Energy management-concepts of energy cost of various household activities.
$\sqcap \sqcap Fatigue - types$,causes ,effects and remedies
□□Steps in reducing energy costs.
Unit-IV
Work simplification
$\sqcap\sqcap$ Interrelationship of time and energy.
□□Techniques of studying work -pathway, process & operation chart.
□□General principles (Mendel's classes of change of work simplification)

Ergonomics
□□Definition and importance
□□Disciplines involved in ergonomics
$\sqcap \sqcap Use$ of ergonomics.

REFERENCES:

- 1. Gross, I.H; Crandall, E.W and Knoll .M.M Management for modern families, sterlingPublishers, New Delhi, 1967.
- 2. Nickell, P; Dorsey, J.N. Management in Family living, John Willy and sons Inc, NewYork, 1975.
- 3. Fire baugh & Deacon-Home management concepts and contents.
- 4. Randhawa, Rajwinder K; Family Resource Management and Health Science, PardeepPublication, Jalandhar, 2009.

(Session 2020-21)

INTRODUCTION TO FAMILY RESOURCE MANAGEMENT

COURSE CODE: BHSM – 2282

(Practical)

COURSE OUTCOMES

- CO (1) At the end of this course the student will be able to make budget or process chart pr time plans.
- CO (2) This course gives an overview of various table setting.
- CO (3) Understand the use of waste materials to make a utility article.

(Session 2020-21)

INTRODUCTION TO FAMILY RESOURCE MANAGEMENT

(Practicals)

COURSE CODE: BHSM - 2282

Time- 3 Hrs Total Marks: 20

PRACTICAL

- 1. Planning of budget for different income groups.
- 2. Preparing time plans of working and non-working homemakers.
- 3. Simplify any household task using pathway, process & operation chart.
- 4. Table setting for different meals- Formal, Informal and Buffet and Napkin folding.
- 5. Make any utility article that will be judged by the external examiner.

(Note: Paper will be set on the spot by the examiner).

(Session 2020-21)

ADVANCED FOOD & NUTRITION

COURSE CODE: BHSM-2283

(Theory)

COURSE OUTCOMES

- CO (1):- To develop the knowledge to classify different functions and requirements of fat soluble vitamin and water soluble vitamin.
- CO (2):- To identify the bio-availability, requirement and deficiency of different vitamins.
- CO (3):- To develop the knowledge of food preservation, food spoilage and principle of food preservation.
- CO (4):- To develop the knowledge of food adulteration and standards, toxic effects of food adulteration.
- CO (5):- To develop the knowledge of food hygiene in purchasing, preparation, cooking and serving of food.

(Session 2020-21)

ADVANCED FOOD & NUTRITION

(THEORY)

COURSE CODE: BHSM-2283

Time-3 hrs Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

Instructions for the Paper Setter:

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENTS

Unit-I

Vitamin- Classification, unit of measurements sources, requirements functions and

Deficiency and Toxicities of following vitamins.

- (a) Fat Soluble vitamins A, D, E and K
- (b) Water Soluble vitamins- C, B1-B2, B3, B6, B12 and Folic acid.

Mineral- Functions, Sources, Bio-availability requirement and deficiency/excess of following

minerals calcium, iron, iodine, fluorine, Sodium, Potassium, Phosphorus, and

Magnagium
Magnesium
Importance of water in Nutrition.
Unit-II
Food Preservation
Importance and scope of food preservation.
Causes of food spoilage.
Principles of food preservation.
Household Methods of food preservation.
Unit-III
Food adulteration and standards
Definition.
Common adulterants & their test in different food stuffs.
Toxic Effects of food adulteration.
Food standards.
Unit-IV
Food hygiene
Purchasing
Preparation
Cooking
Serving

(Session 2020-21)

ADVANCED FOOD & NUTRITION

COURSE CODE: BHSM-2283

(Practical)

COURSE OUTCOMES OF

CO1:- To develop knowledge about different nutrients.

CO2:- To develop knowledge about therapeutic diets.

CO3:- To enhance the cooking skills with absorbing more nutrients.

CO4:- To develop knowledge about different food groups.

(Session 2020-21)

ADVANCED FOOD & NUTRITION

(Practical)

COURSE CODE: BHSM-2283

Time-3 hrs Max. Marks: 20

PRACTICAL

- (1) Prepare 5 dishes using following methods
 - a) Baking- e.g. Cakes & Biscuits, Continental dishes etc.
 - b) Grilling- e.g. Pizza and variation of sandwiches, grilled and tandori snacks etc.
 - c) Sprouting
- (2) Preservation Pickles, Chutney, Jam & Squashes.

Note: Paper will be set on the spot by the examiner

ELEMENTRY PHYSIOLOGY

COURSE CODE: BHSL-2284

(Theory)

COURSE OUTCOMES

- CO (1) To develop h knowledge of human cell, their functions and different organs like skin, tissues.
- CO (2) To develop the elementary knowledge of functions of cardiovascular system.
- CO (3) To develop the elementary knowledge of structure and functions of urinary system.
- CO (4) TO understand the elementary Knowledge of structure and functions of male and female reproductive organs.
- CO (5) To develop the elementary knowledge of location and functions of endocrine glands and structure and functioning of brain.

(Session 2020-21)

ELEMENTRY PHYSIOLOGY

(Theory)

COURSE CODE: BHSL-2284

Time: 3 Hrs. Max. Marks: 50

Theory: 40

CA: 10

Instructions for the Paper Setter:

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENT

Unit-I

Physiology elementary knowledge of structure of cell, tissue and organ, Skin

Elementary knowledge of structure and function of digestive system

□□Digestion of carbohydrates protein & fats

Unit-II

Elementary knowledge of structure and function of cardiovascular system blood composition and function & blood vessels

$\sqcap \sqcap Blood$ groups and RH fa	actor.
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□□Heart structure & function

□□Basic Knowledge of blood pressure & heart beat.

Elementary knowledge of structure and function of respiratory system

Structure and function lungs

Elementary knowledge of structure and function of urinary system

Structure & function of nephron & formation of Urine

Elementary Knowledge of structure and function of male and female reproductive organs

Menstrual cycle

Unit-IV

Elementary knowledge of location and function of endocrine glands present in body

Elementary knowledge of structure & function of Brain.

Reference Books

- 1) Text book of Biology for 10+2 students (NCERT)
- 2) Family Resource Management and Health science Rajwinder K Randhawa Pardeep Publications.

BACHELOR OF SCIENCE (HOME SCIENCE) SEMESTER II

(Session 2020-21)

Course Code: BHSM - 2127

COMPUTER APPLICATIONS FOR HOME SCIENTISTS (Theory)

Examination Time: (3+3) Hrs. Max. Marks: 100

Theory: 50 Practical: 30 CA: 20

Instructions for Paper Setter -

Eight questions of equal marks (10 marks each) are to be set, two in each of the four sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be divided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any section.

UNIT-I

Spreadsheet Software

Workbook and worksheet, entering data, editing cell contents, Inserting and deleting rows, column, using auto-fill, creating list, formatting data, using formula

Internet

Introduction to internet, searching information on internet.

UNIT-II

WWW: Introduction , working of WWW, Web browsing (opening, viewing, saving and printing a web page and bookmark).

E-Commerce

Basics, Architecture, Types, Applications.

UNIT-III

Payment gateway: Popular payment methods (Net-banking, m-Banking, UPI, Debit/Credit Card, Mobile Wallets)

Multimedia & its Applications

Introduction to Multimedia and its usage, record sound using devices, using scanner, Web Camera.

UNIT IV

YouTube Studio: Navigating studio, Uploading videos, Edit Video settings, Analytics, Copyright and Monetization.

Blog Writing: Blog Domain, choice of CMS, Register a domain or subdomain with a website host.

Social Media Marketing: Social Media, Importance of Social Media, SMO Strategy for Business, Business Profile Creation, Viral Marketing, Application of Facebook and Twitter for social media marketing.

References/Textbooks:

- 1. Prof. Satish Jain, M. Geetha, Kratika, BPB's Office 2010 Course Complete Book, BPB Publications (2017).
- 2. Rachhpal Singh, Gurvinder Singh, Windows based computer courses, Kalyani Publishers (2011).
- 3. Anshuman Sharma, A book of Fundamentals of Information Technology, Lakhanpal Publishers (2016), 5th ed.
- 4. Ramesh Bangia, Introduction To Multimedia, Laxmi Publications Pvt. Ltd.(2015).
- 5. Laudon, E-Commerce, Pearson Education India (2016), 10th ed.
- 6. https://www.tutorialspoint.com/social_media_marketing/
- 7. https://blog.hubspot.com/marketing/how-to-start-a-blog

FACULTY OF SCIENCES

SYLLABUS

of

B.SC HOME SCIENCE (Semester: III)

(UnderContinuous Evaluation GradingSystem)

Session: 2020-21



The Heritage Institution KANYA MAHA VIDYALAYA JALANDHAR (Autonomous)

PROGRAMME SPECIFIC OUTCOMES FOR B. Sc. HOME SCIENCE

(Session 2020-2021)

Upon successful completion of this Programme, students will be able to:

- PSO (1) To develop holistic understanding about various fields of Home Science including Family Resource Management, Foods and Nutrition, Human Development and Family Relations, Clothing and Textiles
- PSO (2) To understand the fundamentals of house planning, kitchens, laws and terminology used in building of house, kitchen equipments and their applications.
- PSO (3) To develop understanding about developmental stages from infancy to old age and insight into different areas of human development including physical, motor, cognitive, social and emotional development.
- PSO (4) To gain knowledge about different diseases, therapeutic nutrition, food preservation and safety, role of dietician in feeding of patients.
- PSO (5) To develop deep understanding of conversion of textiles fibres into fabric undergoing various spinning, weaving, and finishing techniques.
- PSO (6) To demonstrate skill in using various surface ornamentation techniques as such as dyeing, printing and embroidery as well as garment design and construction.
- PSO (7) To develop Capacity to serve as dietician, child and family counsellors, designers, food therapies, and in many more community services.
- PSO (8) Capable of oral and written communication.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)

SCHEME AND CURRICULUM OF AND EXAMINATION OF THREE YEAR DEGREE PROGRAMME

Bachelor of Science (Home Science)

(Session 2020-2021)

B.Sc HOME SCIENCE SEMESTER III							
Course Code	Course Name	Course Type	Marks				Examination
			Total	Ext.			time
				L	P		(in Hours)
BHSL-3281	Developmental Stages upto Childhood	С	50	40	-	10	3
BHSL-3172	Basic Concepts of Economics	С	50	40	-	10	3
BHSL-3393	Basic Physics	С	50	40	-	10	3
BHSL-3084	Basic Chemistry	С	50	40	-	10	3
BHSM-3285	Housing	С	100	60	20	20	3+3
BHSM-3286	Meal Management	С	100	60	20	20	3+3
BHSM-3287	Textile Science	С	100	60	20	20	3+3
AECE-3221	*Environmental Studies (Compulsory)	AC	100	60	20	20	3
SECP-3512	*Personality Development	AC	25	20	-	5	1
Total				500			

C: Compulsory

AC: Audit course

^{*}Marks of these papers will not be added in total marks and only grades will be provided.

(Session 2020-2021)

DEVELOPMENTAL STAGES UPTO CHILDHOOD

(Theory)

COURSE CODE: BHSL-3281

COURSE OUTCOME

- CO (1): To Understand developmental tasks from infancy to childhood
- CO (2): To understand developmental stages from infancy to childhood
- CO (3): To get insight into the different areas of development across the life span i.e. physical, motor, cognitive, language, social & emotional.
- CO (4): To discuss the factors affecting development till childhood.
- CO (5): To get insight into the concept of early childhood care and education.

(Session 2020-2021)

DEVELOPMENTAL STAGES UPTO CHILDHOOD

(Theory)

COURSE CODE: BHSL-3281

Time: 3 Hours Total Marks: 50

Theory: 40

CA: 10

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 8 marks.

CONTENT

UNIT-I

• Developmental tasks from infancy to childhood.

Domains of development from infancy to childhood and factors affecting and facilitating these developments

- Physical development
- a) Body size
- b) Skeletal growth
- c) Cardio Vascular System
- d) Brain and nervous system

e) Factors affecting physical development

UNIT-II

- Motor development
- a) Sequence of motor development
- b) Some motor skills of childhood
- c) Factors affecting motor development and facilitating motor skills.
 - Language development
- (a) Stages of language development
- (b) Factors affecting language development and facilitating language development
- (c)Speech Defects

UNIT-III

- Psycho Social development from infancy to childhood
- 1) Social development
 - a) Meaning of social development
 - b) Agencies of socialization
 - c) Factors affecting socialization
 - d) Play- its types and importance

Unit IV

- Emotional Development
- a) Definition of emotion
- b) Different childhood emotions and their role in development of child
- c) Characteristics of children's emotion
- d) Factors affecting emotional development

- a) Concepts, significance and programs.
- b) Infrastructure & curriculum planning for different age groups.

REFERENCE BOOK

- 1) Essentials of life span development, Johan W santrock Mcgraw Hill publishing company
- 2) Human Development Thomas L. Crandell MC Graw Hill Publishing Company
- 3) Human Development Paplia Mc Graw Hill Publishing company
- 4) Growth and development Hurlock E.B Tata, Mac Graw Hill Company
- 5) Child Development P. Rajamal & Devads Machmulitan India Ltd.
- 6) Nutrition and Child development Rajinder Randhawa Pardeep Publications.

Session 2020-21

Course Code: BHSL-3172

BASIC CONCEPTS OF ECONOMICS

Course Outcomes:

After passing this course students will be able to:

CO1: To understand some basic economic concepts

CO2: To understand the basic concepts of banking & different saving schemes

CO3: To give guidance regarding credit facilities.

.CO4:To understand basic structure of markets in the economy.

Session 2020-21

Course Code: BHSL-3172

BASIC CONCEPTS OF ECONOMICS

Time: 3 Hours Max Marks: 50

Theory: 40

CA: 10

Instructions for the Paper Setter:

Two questions, each carrying 16 marks, from each of Units I-IV (i.e. a total of eight Questions) are to be set. Candidates are required to attempt five questions, selecting at least one from each unit. The fifth question may be attempted from any unit.

UNIT-I

Basic Economic concepts: Goods, wealth, economic and non economic activities, utility, Value and price, Basic concepts in consumer economics.

Human wants and needs, Difference between desire, want, and need, hierarchy of need, characteristics of needs, classification of wants, forces influencing wants.

UNIT-II

Production & Consumption-definition features, significance laws and their importance. Basic Knowledge of market-definition, features and types of market, E- marketing.

UNIT-III

Consumer Credit: Definition and significance of credit, Need and basis of credit, Sources of consumer credit, Legal credit instruments, Points to be considered while borrowing, Merits & demerits of credit.

Brief Knowledge of banking, insurance schemes, saving & investment.

Banking – Types of account, how to open an account , How to deposit and withdraw money by cheque & cash; Internet banking

Insurance-General and life insurance policies terms and conditions &advantages, Savings-Bank saving scheme, Post office saving schemes, Shares & debentures (only introduction) Taxation-Types of Taxes & how to calculate income tax & file income tax return.

REFERENCE BOOKS

- 1) Consumer Economics by Surinder jit Kaur R.K. Lakhi and Joginder Singh
- 2) Consumeration Pattern in India B.D Gupta Tata Mcgraw Hill
- 3) Consumer Buying for better living Fitzrimmons C John willey& sons Inc.
- 4) Consumer BehaviorsSehiffman Leon Prentice hall Pub.

BASIC PHYSICS (Semester –III) (Theory)

Course Code: BHSM-3396

Time: 3 Hours External Marks: 40

Internal Marks: 10 Pass Marks: 14

Instructions for the Paper Setters:

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any Section. **Each question carries 8 marks.**

Course Outcome- After Completing this course the students will be able to

CO1: to understand the role of physics in working various household devices

CO2: to understand the natural phenomenon in our life.

Unit-I

Measurements: S1 units and their advantages, Dimensions of basic physical quantities, simple idea of velocity, relative velocity, angular velocity, acceleration, angular acceleration, centripetal acceleration, centrifugal acceleration.

Unit-II

Force and Motion. Work, Power and Energy. Types of Energies. Friction and its use in daily life. Simple Machines: Lever, Wheel, pulley, inclined plane, wedges, gears, and their applications like Scissors, tongs, egg beater cork opener.

Unit-III

Concept of Pressure, Fluid pressure, atmospheric pressure and its consequences. Lift pump, gas stove, syringe flush tank, vacuum cleaner. Archimedes Principle. Concept of surface tension and

viscosity and their role in daily life.

Unit- IV-

Heat: Expansion in solids, transmission of heat- conduction, convection, radiation, heat conductors and insulators (examples only).

Books Recommended:

- 1. Avery House Physics.
- 2. Fundamentals of Physics Halliday Resnick, Walker.
- 3. N.C.E.R.T. Books of Physics For XI and XII

BASIC PHYSICS

(Practical)

(There Will be No Practical Exam in this Semester)

Pds- 2 pds/ week

- 1. Concept of least count and precise measurement of different instruments.
- 2. Measurement of diameter of a metallic share, cylinder, volume of a cube of a small glass slab, determine its density.
- 3. Measurement of diameter of a knitting needle, sewing needle, thickness of cloth, thickness of a coin using screw gauge.
- 4. Measurement of height of concave/convex mirror using spherometer.
- 5. Newton law of cooling of liquids.
- 6. Measurement of coefficient of friction.
- 7. Demonstration of centrifugal force in cloth dryer.
- 8. Verification of Archimedes' Principle.
- 9. Demonstration of atmospheric pressure and read atmospheric pressure from a barometer

in your laboratory

Bachelor of Science Home Science

Session: 2020-21

Course Title: Basic Chemistry

Course Code: BHSL-3084

Course outcomes:

Students will be able to:

CO1: understand various formulae and symbols used in chemistry.

CO1: understand the atomic structure.

CO2: acquire knowledge about various atomic models.

CO3: understand the concept of normality, molarity, molality and strength of solution.

Session: 2020-21

Course Title: Basic Chemistry

Course Code: BHSL-3084

Examination Time: 3 Hours

Max. Marks: 50

Theory: 40 CA: 10

Instructions for the Paper Setters: -

Eight questions of 8 marks each are to be set, two in each of the four Sections (A-D). Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each Section. The fifth question may be attempted from any Section.

UNIT-I

Symbols, formulae, valency, variable valency, elementary idea of mole concept, empirical formulae and molecular formulae, definition of atomic and molecular weight.

Chemical equation and reaction parts, types, essentials, implications and limitations of chemical equation, balancing of equation hit trial method, exothermic, endothermic, catalytic and reversible reaction.

UNIT-II

Atomic structure, elementary idea of electron, proton, neutron arrangement of fundamental particles in an atom. Rutherford atomic model, atomic number, mass number, isotopes, isobars. Bohr's atomic model (postulates)

UNIT-III

Chemical bonding, definition of chemical bond, cause of chemical combination, types of chemical bonds, ionic bonds, covalent bond, coordinate bond, definition and simple examples based on electron dot picture (example include H₂, Cl₂, 0₂, NH₃, CH₄, C₂H₂, MgF₂, CaO, NH₄⁺, H₃O⁺).

UNIT-IV

Elementary idea about normality, morality, molality and strength of solution.

Structure of fibers (Natural and synthetic).

Elementary idea about pH of water, hard' water, its cause and type, heavy water with its uses.

Books recommended:

- 1. N.C.E.R.T. Books for XI & XII.
- 2. Modern Approach to Chemistry by S. P. Johar Vol. I & Vol. II.

(Session 2020-2021)

HOUSING

(Theory)

COURSE CODE: BHSM-3285

COURSE OUTCOME

- CO (1): To Understand house related concept.
- CO (2): To discuss the selection and principles of house planning.
- CO (3): To get insight into the building material used in construction of house.
- CO (4): To discuss different housing financing agencies.
- CO (5): To get insight into the concept of building by laws used for house construction and terminologies used in house construction

(Session 2020-2021)

HOUSING

(Theory)

COURSE CODE: BHSM-3285

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 12 marks.

CONTENT

UNIT-I

House & related concepts

Concept of House & home.

Functions of home.

Housing needs and factors affecting housing needs. Rented/ owned house/ house provided by public or private sector.

Type of houses, row, semidetached, detached, independent house, flats, apartment & multi-storeyed building.

- Selection & principles of house planning
- Selection of Site, soil, locality and neighbourhood
- Principles of planning Orientation, aspect, prospect, privacy, grouping, circulation, flexibility, roominess future requirement & practical considerations.
- Ventilation.
- Water supply, Drainage and drainage of rainwater, sewage system.
- Provision of light according to the need in different areas.
- Economy in house construction.

UNIT-III

- Building Materials used in construction of house
- Low cost, Eco friendly innovative building materials.
- Materials for foundation.
- Materials for walls & floors.
- Materials for electricity, sewerage & drainage.

UNIT-IV

- Housing financing agencies
- Various government and non-government agencies, general terms & conditions.
- Advantage and disadvantage of taking loan.
- Building by laws used for house construction & terminologies used.

REFERENCE BOOK

- 1) Randhawa, Rajwinder K family Resource Management and Health Science, Pardeep publication
- 2) Despande, R.S Modern Ideal Homes for India United book corporation
- 3) Agan Tessie M.S The house its plan & use Gulab primlani
- 4) Peett L.J thye, L.S, House hold equipment, Johan villey and sons inc. New York.
- 5) Indian Home Plans- Jain H.L.

(Session 2020-2021)

HOUSING

(Practical)

COURSE CODE: BHSM-3285

COURSE OUTCOME:

CO 1: To introduce house planning: symbols and terms.

CO 2: To draw different types of floor plans.

CO 3: To draw different type of house plans according to principles of planning.

(Session 2020-2021)

HOUSING

(Practical)

COURSE CODE: BHSM-3285

Time: 3 Hrs. Max. Marks: 20

Note: Question paper will be set on the spot by the examiner.

Housing:

- 1) Symbols and common terms used for house planning
- 2) Types of floor-plans, elevation structural drawing and perspective view
- 3) Draw following house plan, considering in mind principle of planning
- Row house- 100- 150 sq yard
- Semi detached house 250-300 sq yard
- Detached house- 500 sq yard and above
- One room apartment
- Flat
- Double story house

(Session 2020-2021)

MEAL MANAGEMENT

(Theory)

COURSE CODE: BHSM-3286

COURSE OUTCOMES:-

CO (1): To understand the concept of recommended dietary allowances, food groups, exchange list and balanced diet.

CO (2): To discuss principal of meal planning and nutritional requirements of men and women with different conditions

CO (3): To get the insight of the concept growth and development of preschooler, school going children and adolescent boys and girls.

CO (4): To understand the nutritional requirement during infancy.

(Session 2020-2021)

MEAL MANAGEMENT

(Theory)

COURSE CODE: BHSM-3286

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 12 marks.

COURSE CONTENT:

Unit-I

- Balanced diet: Concept of Balanced Diet, Food Groups, Exchange Lists.
- Definition and Objectives of RDA, RDA for different age groups. (ICMR). Calorie consumption units in planning meals for a family.

Unit-II.

- Meal planning: Introduction and Principles of Meal planning.
- Nutritional requirement for adult male & female, Sedentary, moderate & heavy worker.

Unit-III

- Physiological changes and nutritional requirement during pregnancy and lactation.
- Physiological changes during old age and meeting their nutritional requirements.

Unit- IV

- Growth development, food habits and nutritional requirement of preschoolers, school going children & adolescent boy and girl.
- . Growth & development and nutritional requirement during infancy breast feeding /vs bottle feeding and weaning.

References:

- 1. Guthrie, Hele, Andrews, Intoductory Nutrition, 6th Ed, St. Louts, Times Mirror/Mosby College: 1988
- 2. Mudambi S.R. M.V. Rajgopal. Fundamental of Foods & Nutrition (2nd ed.) Wilay Eastern Ltd. 1990.
- 3. Swaminathan S: Advanced Text Book on Foods Nutrition, Vol. I, II (2nd ed. Revised & enlarged) B. app C-1985
- 4. Willson, EVAD Principles of Nutrition 4th Ed, New York John Willey & Sons. 1979.

(Session 2020-2021)

MEAL MANAGEMENT

(Practical)

COURSE CODE: BHSM-3286

COURSE OUTCOME:

- CO (1): To understand the concept of Standardize Proportion Size.
- CO (2): To discuss meal planning and nutritional requirements of men and women with different conditions
- CO (3): To get the insight of the concept growth and development of preschooler, school going children and adolescent boys and girls.
- CO (4): To understand the nutritional requirement during infancy with their Calculations.

(Session 2020-2021)

MEAL MANAGEMENT

(Practical)

COURSE CODE: BHSM-3286

Time: 3 Hours Max. Marks: 20

Note:

- Paper will be set on the spot by the examiner
- Planning of diet
- Cooking of 2 dishes from the diet plan
- Viva
- Files
- 1. Cook following dishes for different meals. Standardize portion size and calculate their nutritive value.
- Breakfast dishes- Stuffed Paranthas, Pancakes, Poha, Dalia etc.
- Lunch & Dinner dishes- Main Dishes- Dal, Channa, Rajmah, Koftas etc., Rice- Pulaos, Paneer dishes, Side dishes, Dry. Vegetables, Stuffed Vegetables etc. Dessert Puddings, Kheer etc. Salads, Soups etc.
- Evening Sweet & Salty snacks at least 5 each.
- 2. Plan balanced diet for the following age groups calculating calories, protein, one important vitamin and mineral as per requirement for the given age group.
- (a) Infancy-Weaning foods
- (b) pre-schooler
- (c) school going child.
- (d) adolescent girl and boy
- (e) adult male and female(sedentary moderate and heavy worker)
- (f) Pregnant and lactating Women
- (g) Geriatric

(Session 2020-2021)

TEXTILE SCIENCE

(Theory)

COURSE CODE: BHSM-3287

COURSE OUTCOME:-

- CO (1). To get the concept of textile fibres and their classification and their properties.
- CO (2). To discuss about origin, production and properties of different fibres.
- CO (3). To get the insight of concept yarn and its classification.
- CO (4). To understand different fabric construction techniques and their method.
- CO (5) .To discuss different bleaches, finishes, dyeing and printing.
- CO (6). To get the insight of concept laundering and care of textile fabrics.

(Session 2020-2021)

TEXTILE SCIENCE

(Theory)

COURSE CODE: BHSM-3287

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.
- Each question carry 12 marks.

CONTENTS

UNIT- I

- Introduction to textile fibres, classification of fibres based on length and source.
- Primary properties of textile fibres in relation to use for the consumer.
- Origin, Production and Properties of cotton, linen, rayon –viscose and cellulose acetate, Wool and silk, Nylon, polyester, acrylics and elastomeric fibres.

UNIT - II

Yarn manufacturing

- Classification of yarns carded and combed yarn, woollen and worsted yarns, filament and spun yarns.
- Types of yarns simple yarns, novelty yarns, textured yarns and their types & uses.
- Yarn twist

Fabric construction techniques

- Weaving Procedure (description of loom)
- Types: simple weave & its variations, twill, satin, novelty weaves and their types
- Characteristics of woven fabrics: on grain, off grain, thread count, balance cloth, selvedge.

Other Methods of fabric construction: Felting, Bonding

UNIT-III

Bleaches and finishes

- Types oxidizing and reducing bleaches and their suitability
- Importance of finishes.
- Classification of finishing process on the basis of method of application, stability, types & purpose.
- Description of some important finishes: preparatory finishes- Brushing and shearing, scouring, degumming, desizing and bleaching
- Stabilizing finishes Texturing, sanforizing, mercerization,
- Textural finishes calendering, beetling, glazing, sizing, weighting, napping, moiring and embossing.
- Functional finishes- crease resistance, waterproof and water repellent, flame retardant and flame proof.

UNIT IV

Dyeing

- Types of dyes
- Method of dyeing Home dyeing (simple) resist dying-tie & dye and batik.

Printing

- Techniques used in printing direct discharge and resist.
- Methods of printing block, stencil, screen
- Machine Printing, roller, screen.

Laundering & care of textile fabrics

- Principles of washing
- Methods of washing of cotton wool, silk & synthetics, starches & blue
- Dry-cleaning principle & use.
- Storage of clothes.

Reference Books:

1. Randhawa Rajwinder K Clothing Textiles & There care, pardeep publication.

- 2. Traditional Indian Textiles Gillow Jorn Barnard Nicholas
- 3. Fundamentals of Textiles and their care sushela dantyagi
- 4. Household textile and laundry work durga Deulkar
- 5. Textile Fiber to fabric corbman Bernard
- 6. Textile, Hollen Nerma & Sadder Jane.
- 7. Clothing textiles & their care, Rajwinder K. Randhawa.

(Session 2020-2021)

TEXTILE SCIENCE

(Practical)

COURSE CODE: BHSM-3287

COURSE OUTCOMES

- CO 1: To make the students familiar with Faber Identification wrt- Physical, burning, microscopic test.
- CO 2: To experiment with surface ornamentation techniques such as tie & dye, Block, screen and Stencil Printing
- CO 3: To learn basic stain removal techniques used in daily life.
- CO 4: To learn about informative labels on garments.

(Session 2020-2021)

TEXTILE SCIENCE

(Practical)

COURSE CODE: BHSM-3287

Time: 3 Hrs. Max. Marks: 20

Note: Question Paper will be set on the spot by the examiner

1. Fiber Identification- Physical, burning, microscopic test.

2. Stain removal of basic stains- Tea coffee, Ball pen, ink, ghee & oil haldi, Nail paint,

- 3. Make sample & an article of each:
- a) Tie & Dye

Lipstick, Boot polish.

- b) Block, screen and stencil.
- 4). Make sample of weaves: 1) Plain 2) Twill 3) Satin
- 5) Collection of labels of different garment & samples of different weave.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)

SCHEME AND CURRICULUM OF AND EXAMINATION OF THREE YEAR DEGREE PROGRAMME

Bachelor of Science (Home Science)

(Session 2020-2021)

Semester IV							
Course Code	Course Name	Course Type	Marks				Examination
			Total	Ext.		CA	time
				L	P	CA	(in Hours)
BHSL-4281	Developmental Stages till Old Age	С	50	40	-	10	3
BHSL-4172	Consumer Economics	С	50	40	-	10	3
BHSM-4283	Kitchen design & its Equipment	С	100	60	20	20	3+3
BHSM-4284	Quantity Food Production & Service	С	100	60	20	20	3+3
BHSM-4285	Traditional Embroideries, Textiles & Costumes of India	С	100	60	20	20	3+3
BHSM-4396	Applied Physics	С	50	30	10	10	3+3
BHSM-4087	Applied Chemistry	С	50	30	10	10	3+3
SECS -4522	*Social Outreach	AC	25	-	20	5	3
Total 500							

C-Compulsory

AC- Audit course

^{*}Marks of these papers will not be added in total marks and only grades will be provided.

SESSION: 2020-21

DEVELOPMENTAL STAGES TILL OLD AGE

(Theory)

COURSE CODE: BHSL-4281

COURSE OUTCOMES

CO (1): To understand developmental stages till old age.

CO (2): To discuss the factors affecting development till old age.

CO (3): To get insight into developmental task of different stage.

CO (4): To understand the roles of society and parents in developmental stages.

SESSION: 2020-21

DEVELOPMENTAL STAGES TILL OLD AGE

(Theory)

COURSE CODE: BHSL-4281

Time: 3 Hours Max. Marks: 50

Theory: 40

CA: 10

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENT

	UNIT-I
Adolescence Puberty and related changes	
Problems of adolescence	
 Physical sexual social emotional Role of parents and teachers in helping them 	UNIT-II
Adulthood	
1. Young adulthood	
a) Developmental tasks of adulthood	
b) Parenthood and other roles in society	
c) Parenting techniques	
	UNIT -III
2. Middle adulthood Midlife changes in both sexes	
3. Late adulthood	
a) Grand parenting	
	UNIT-IV
Old age	
a) Retirement – a change in status.	

REFERENCE BOOK

b) Physical and psycho-social aspects of aging.

1) Essentials of life span development, Johan W santrock Mcgraw Hill publishing company

- 2) Human Development Thomas L. Crandell MC Graw Hill Publishing Company
- 3) Human Development Paplia Mc Graw Hill Publishing company
- 4) Growth and development Hurlock E.B Tata, Mac Graw Hill Company
- 5) Child Development P. Rajamal & Devads Machmulitan India Ltd.
- 6) Nutrition and Child development Rajinder Randhawa Pardeep Publications.

SESSION: 2020-21

KITCHEN DESIGN & ITS EQUIPMENT

(Theory)

COURSE CODE: BHSM-4283

COURSE OUTCOME:

- CO (1). To understand about different type of kitchen, kitchen geometry and efficient kitchen planning.
- CO (2). To discuss about selection and efficient use of different equipment, selection and care of household equipment.
- CO (3). To understand the characteristics and care of different material example iron, steel, tin, copper etc
- CO (4). To understand different finishes of household equipments.

SESSION: 2020-21

KITCHEN DESIGN & ITS EQUIPMENT

(Theory)

COURSE CODE: BHSM-4283

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical:20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENT

UNIT-I

Kitchen

- Types of kitchen
- Efficient kitchen planning
- Principles of planning
- Planning of efficient storage areas in the kitchen

- Kitchen Geometry-work heights and space dimensions for different areas.
- Lighting, ventilation & drainage.
- Material specifications for kitchen floors, walls, sink, ceiling & Platform.

UNIT-II

Equipment

- Classification
- Selection & efficient use of equipment.
- Selection, operation and care of household equipment--Toasters, mixer grinder, Juicer, food processor, oven and micro wave oven, Iron, Vacuum cleaner, washing machine, pressure cooker and dishwasher, cutlery.

UNIT-III

• General characteristics, suitability & care of different material used for equipment construction and surface finish Aluminum, Iron. Steel, Stainless steel, Galvanized Iron, Tin, Copper, brass, Nickel and chromium, monel, glass, earthenware and plastics.

UNIT-IV

Finishes & their suitability

- Classification
- Description of Porcelain Enamel, Synthetic baked Enamel, and Teflon coated non stick and surface finishes like copper claid, chromium, tin & Electroplated.

REFERENCE BOOKS

1) Randhawa, Rajwinder K family Resource Management and Health Science, Pardeep

Publication

- 2) Despande, R.S Modern Ideal Homes for India United Book Corporation
- 3) Agan Tessie M.S The house its plan & use Gulab primlani
- 4) Peett L.J thye, L.S, House hold equipment, Johan Villey and Sons inc. New York.
- 5) Indian Home Plans- Jain H.L.

SESSION: 2020-21

KITCHEN DESIGN & ITS EQUIPMENT

(PRACTICAL)

COURSE CODE: BHSM-4283

COURSE OUTCOME:

CO 1: To draw different type of kitchens with colour scheme.

CO 2: To study the method and material used for cleaning of different utensils.

CO 3: To study the method and material used for cleaning of electrical equipments used in home.

SESSION: 2020-21

KITCHEN DESIGN & ITS EQUIPMENT

(Practical)

COURSE CODE: BHSM-4283

Time: 3 Hours Max. Marks: 20

Note: Question paper will be set on the spot by the examiner.

- 1. Draw different types of kitchen
- a) One wall b) Two wall c) L Shape d) U shape
- 2. Make elevation of L shape kitchen on wall & show colour scheme
- 3. Cleaning of Brass, aluminium, steel, glass, gold, silver and crockery.
- 4. Cleaning of window panes.
- 5. Cleaning of wood & leather.
- 6. Cleaning of refrigerator, mixer, cooking range, microwave etc.
- 7. Cleaning of kitchen counters, floor and cupboards.

SESSION: 2020-21

QUANTITY FOOD PRODUCTION & SERVICE

(Theory)

COURSE CODE: BHSM-4284

COURSE OUTCOME:

- CO (1). To understand about different food services.
- CO (2). To get the concept of menu planning and importance of personal hygiene of food handlers.
- CO (3). To discuss about food management, food purchasing and preparation of different foods.
- CO (4). To understand the effective use of leftover food, food production system and effect of cooking method on nutritional quality of food.

SESSION: 2020-21

QUANTITY FOOD PRODUCTION & SERVICE

(Theory)

COURSE CODE: BHSM-4284

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical:20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

COURSE CONTENT:

UNIT- I

- Aims and objectives of different food service and beverage outlets (a) Hospitality industry, (b) institutional/welfare.
- Food and Beverage service methods Table service Assisted service Self service-Types Single point service Specialized service.

UNIT-II

- Menu Planning- importance, factors, construction writing and display.
- Importance of personal hygiene of food handler clothes, personality, health, attitude towards customers.
- Cost Control- Standardization and portion size of recipe-calculating cost of dish, meal and event. Methods of calculation Gross profit ratio food cost ratio. Methods of controlling cost.

UNIT-III

- Characteristics of Food- Quality in food service, Quantitative, sensory and nutritional quality.
- Food Management- Food Purchasing, receiving, storage, handling and preparation.
- Food production Food production system, food production process, effect of cooking methods on the nutritional quality of foods. Some large quantity cooking technique, Effective use of leftover, holding techniques.

UNIT-IV

- Waste product handling: Planning for waste disposal. Solid wastes and liquid wastes
- Control of Infestation rodent, flies, cockroaches control, use of pesticides.
- Service Areas- Planning of service area, Table sizes and decor of service area.

References:

- 1. Mohini Sethi, Surjeet Malhan, Catering Management An Integrated Approach. New Age International (P) Limited Publisher Jalandhar.
- 2. Mohini Sethi, Surjeet Malhan Institutional food management.

SESSION: 2020-21

QUANTITY FOOD PRODUCTION & SERVICE

(PRACTICAL)

COURSE CODE: BHSM-4284

COURSE OUTCOME:

CO 1: To prepare them for event management.

CO 2: To give hands on training for commercial cooking

CO 3: To make them clear about the nutritive calculations of various recipes.

SESSION: 2020-21

QUANTITY FOOD PRODUCTION & SERVICE

(PRACTICAL)

COURSE CODE: BHSM-4284

Time: 3 Hours Max. Marks: 20

Note: Paper will be set on the spot by the examiner.

Course Outline

- 1) Standardization and cost calculation of a snacks & meals.
- 2) Preparation of High Teas/Lunches/Dinners for special occasions.
- Kitty party
- New Year
- 3) Holi/Diwali
- 4) Lohri
- 5) Anniversary
- 6) Birthday
- 7) Picnic
- 3) Arrange one small party
- 4) Daily and occasional cleaning of kitchen equipments, utensils, counters, floor and cupboards.

Bachelor of Science (Home Science) (Semester-IV)

SESSION: 2020-21

(Theory)

COURSE CODE: BHSM-4285

COURSE OUTCOME:-

- CO (1). To get the insight of different embroideries of various state of India.
- CO (2). To discuss about various traditional fabrics of different states.
- CO (3). To understand about different dye and printed fabrics.
- CO (4). To understand traditional costumes of different state of India.

SESSION: 2020-21

TRADITIONAL EMBROIDERIES, TEXTILES AND COSTUMES OF INDIA

(Theory)

COURSE CODE: BHSM-4285

Time: 3 Hours Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

CONTENTS

UNIT-I

Traditional embroideries of various states in India

- Phulkari of Punjab
- Chikankari of U.P
- Kasida of Kashmir
- Kantha of Bengal
- Kasuti of Karnataka
- Kutch of Gujarat

Traditional fabrics of different states of India

- Kashmir Shawl and carpets
- Bengal- Dakha Mulmul, Baluchar and Jamdani.
- U.P -Brocades
- M.P. Chanderi

UNIT -III

Dyed and printed fabrics of India

- Gujarat Patola
- Rajasthan Bandhani
- Andhra Pradesh- Pochampalli and kalamkari
- Orissa Ikat

Unit -IV

Traditional costumes of different states of India

- Punjab
- Jammu & Kashmir
- Rajasthan
- Gujrat
- Maharashtra
- Bengal
- Kerala

References:

- Traditional Indian Textiles, John Gillow
- Traditional embroideries of India, Shailaja D Naik
- Costumes and Textile designs of India, Dr Parul Bhatnagar

SESSION: 2020-21

TRADITIONAL EMBROIDERIES, TEXTILES AND COUSTUMES OF INDIA

(Practical)

COURSE CODE: BHSM-4285

COURSE OUTCOME:

CO 1: To study and develop designs for basic embroidery stitches.

CO 2: To study and develop designs for Traditional embroideries.

CO 3: To make use of any traditional embroidery on an article.

SESSION: 2020-21

TRADITIONAL EMBROIDERIES, TEXTILES AND COUSTUMES OF INDIA

(Practical)

COURSE CODE: BHSM-4285

Time: 3 Hrs. Max. Marks:20

Note: Question paper will be set on the spot by the examiner.

- 1. Make one sample of basic embroidery stitches: stem, chain, laisy daisy, double laisy daisy, button hole, herring bone, feather, fly, satin, French knot, bullion knot, cross stitch and make two handkerchief using at least 3 stitches in one design.
- 2. Make samples of traditional embroideries using traditional fabric, thread, colors & design, Phulkari, Chikankari, Kasida, Kantha, Kasuti, Kutch
- 3. Make one article using any traditional embroidery.

FACULTY OF SCIENCES

SYLLABUS

of

B.SC HOME SCIENCE (Semester: V)

(UnderContinuous Evaluation GradingSystem)

Session: 2020-21



The Heritage Institution KANYA MAHA VIDYALAYA JALANDHAR (Autonomous)

PROGRAMME SPECIFIC OUTCOMES FOR B. Sc. HOME SCIENCE

(Session 2020-2021)

Upon successful completion of this Programme, students will be able to:

- PSO (1) To develop holistic understanding about various fields of Home Science including Family Resource Management, Foods and Nutrition, Human Development and Family Relations, Clothing and Textiles
- PSO (2) To understand the fundamentals of house planning, kitchens, laws and terminology used in building of house, kitchen equipments and their applications.
- PSO (3) To develop understanding about developmental stages from infancy to old age and insight into different areas of human development including physical, motor, cognitive, social and emotional development.
- PSO (4) To gain knowledge about different diseases, therapeutic nutrition, food preservation and safety, role of dietician in feeding of patients.
- PSO (5) To develop deep understanding of conversion of textiles fibres into fabric undergoing various spinning, weaving, and finishing techniques.
- PSO (6) To demonstrate skill in using various surface ornamentation techniques as such as dyeing, printing and embroidery as well as garment design and construction.

PSO (7) – To develop Capacity to serve as dietician, child and family counsellors, designers, food therapies, and in many more community services.

PSO (8) – Capable of oral and written communication.

B.SC HOME SCIENCE

(Session: 2020-21)

Scheme of Studies and Examination

(Continuous Evaluation Grading System)

Semester V											
Course Code	Course Name	Course type	Marks				Examinati on time (in Hours)				
			Total	Ext. CA		CA					
				L	P						
BHSL-5281	Child Psychology	С	50	40	-	10	3				
	Introduction To Extension	С									
BHSL-5282	Education And Community		50	40	-	10	3				
	Development										
BHSL- 5063	Basic Nutritional	С	50	40	-	10	3				

	Biochemistry						
BHSM-5284	Interior Space Designing	С	100	60	20	20	3+3
BHSM-5285	Therapeutic Nutrition	С	100	60	20	20	3+3
BHSM-5286	Basic Concepts Of Sewing And Fashion	С	100	60	20	20	3+3
IBHSM-5077	Applied Botany And Home Gardening	С	100	50	30	20	3+3
	Total		550				

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Child Psychology (Theory) Course code: BHSL -5281

COURSE OUTCOMES

- 1. To introduce the concept of psychology and Child psychology.
- 2. To study the development of aspects such as attention, memory and learning.
- 3. To study the development phases in childhood with respect to these aspects.
- 4. To link the study of development with the discipline of psychology in accordance to different theories.
- 5. To provide systematic knowledge of the foundation of human behaviour.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Child Psychology (Theory) Course code: BHSL -5281

Time: 3 Hrs

Max. Marks: 50

Theory:40 CA: 10

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

CONTENTS

UNIT-I

Psychology related concept

Definition of Psychology Nature of Psychology Scope of Psychology Definition of Childpsychology

Attention

Meaning of attention, span of attention, distractionin-attention.

Nature of attention.

Factors affecting attention.

Unit-II

Memory

Definition

Aspects of Memory

Factors affecting memory and improvement inmemory.

Forgetting and itscauses.

Unit-III

Learning and Motivation

Meaning, nature and types of learning. Primary and secondarymotives. Role of Motivation inlearning Factors affectinglearning.

Unit-IV

Theories related to different development of human life Span.

Cognitive theory- JeanPiaget. Psycho-Sexual theory – SigmundFreud Psycho-Social theory –Erick-Erickson. Hierarchy of Needs –Maslow.

Reference Books:

Brooks, Flower, D & Shaffer, Laurence F childPsychology". Developmental Psychology, by Elizabeth BHurlock. Child Development and personality by Mussen Conger, Kogan.

(Session 2020-21) Introduction to Extension Education and Community Development (Theory)

Course code: BHSL -5282

COURSE OUTCOMES:

Outcomes:

- CO 1 To understand about the concept of education and its different forms.
- CO 2 To gain the knowledge about extension services provided by agricultural universities.
- CO 3 To make the students familiar about roles of extension and home science education in rural development.
- CO 4 To get the concept of motivation and techniques to motivate village people and extension workers.
- CO 5 To learn the concept of community development.
- CO 6 To gain the knowledge about different rural development programs.
- CO 7 To get the insight into Panchayati Raj System and its functions.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21)

Introduction to Extension Education and Community Development (Theory)

Course code: BHSL -5282

Time: 3 Hrs
Max. Marks: 50

CA: 10

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Contents

Unit-I

- Education, is definition andtypes.
- Concepts, philosophy, principles and aims and scope extensioneducation.
- Difference between formal, non-formal and extensioneducation.
- Brief history of popular extension activities inIndia.
- Extension services in AgricultureUniversities.

Unit-II

- Role of extension education in ruraldevelopment.
- Role of Home Science extension in ruraldevelopment.
- Field covered under extensioneducation.
- Role of extensionworker
- Qualities of extension worker

Unit-III

- Motivation inExtension
- Motivating Villagepeople
- Motivating Extensionworker
- Techniques of Motivation

• Community development – its definition, work, elements, objectives, philosophy, types, principles and process.

Unit-IV

- Role of voluntary organization in community development
- Panchayati Raj System organization &function
- Co-operative Societies Organization & function

Brief knowledge of famous Rural Development programme

- The Integrated rural development programme(IRDP).
- Minimum Needprogramme
- National Rural employment programme. Family planningprogramme.

References:

Education and communication for development by O. P. Dhama and O.P. Bhatnagar.

Extension Education and Communication by V.K. Dubey.

Session: 2020-21

Course Code: BHSL-5063

Basic Nutritional Biochemistry-I

(Theory)

Time: 3 Hrs.

Theory: 40

Max. Marks: 50

CA: 10

Instructions for the Paper Setters:

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any section.

Unit-I

Carbohydrates: Introduction, Monosaccharides: Families of monosaccharides: aldoses and ketoses, trioses, tetroses, pentoses, and hexoses, disaccharides and polysaccharides: storage polysaccharides - starch and glycogen; Structural Polysaccharides - cellulose, and chitin; Heteropolysaccharides: Peptidoglycan, Proteoglycan, glycoproteins. Intermediary

Unit-II

Metabolism of Carbohydrates: Biosynthesis and degradation of carbohydrates, Glycolysis, TCA Cycle, Gluconeogensis. Structural formula of fatty acids, triglycerides and phospholipids. Rancidity of fats & its prevention.

Unit-III

Acid value and sponification value of fat. Essential fatty acid. Study of intermediary metabolism of fat oxidation and biosynthesis of fatty acids.

Unit-IV

Inorganic elements (calcium, phosphorus, magnesium and iron): Dietary source, Daily requirement, Biochemical function and Metabolism.

Books Recommended:

- 1. Jain, J. L., Jain, S. and Jain. N. (2016). Fundamentals of Biochemistry, S. Chand & Company Ltd., New Delhi.
- 2. Sharma, D. C. (2017). Nutritional Biochemistry, CBS Nursing Publishers.
- 3. Voet, D., Voet, J.G. (2012). Fundamentals of Biochemistry, John Wiley and Sons, New York.
- 4. Nelson, D.L. and Cox, M.M. (2017), Lehninger Principles of Biochemistry, 7th Edition,WH Freeman, New York

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Interior space Designing (Theory)

Course code: BHSM-5284

COURSE OUTCOMES:

- 1. To study the objectives and importance of Home Interior Designing.
- 2. To study and orient the students towards present and future trends in furnishing material, flooring and curtains etc.
- 3. To plan furniture and color schemes for different rooms, age groups and gender.
- 4. To build the ability to apply various elements and principles of design in interiors.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Interior space Designing (Theory)

Course code: BHSM-5284

Time: 3 Hrs
Max. Marks: 100

CA: 20

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Unit-I

Introduction to Interiors

Importance of Homeenvironment Objectives of Homefurnishing. Factors to be considered while designing interiors.

Unit-II

Furniture

Material used for furniture-wood, iron, plastic etc. constructional features – Type of joints.

Factors to be considered for selectingfurniture.

Application of principles of design in furniturearrangement.

Arrangement of furniture in drawing room, dining room, living cum dining room, bedroom master bedroom, children, adolescent boy & girl, guest room andlobby.

Care of different type offurniture.

Unit_III

Planning of colour schemes

Factors to be considered while planning colour schemes for differentrooms Development of colourschemes

Planning of colour schemes for drawing room, drawing cum dining room bedroom,

Master, children adolescent boy & girl andlobby.

Unit - IV

Wall finishes

Wall paper, wood panelling & theircare. Paints – Types &suitability

Floor materials

Hard Material – stone, tile &wood Resilient Material – Vinyl andLinoleum Soft material – Carpets and rugs their selection, types, suitability andcare.

Reference books

Home furnishing Anna HongRutt.

Home furnishing, ButterWinifred.

Home with character, Craig &Rush.

Family Resource Management & Health Science, Rajwinder K.Randhawa.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Interior space Designing (Practical)

Course code: BHSM-5284

Course outcomes:

- 1. To acquaint the students with standard measurements of furniture.
- 2. To enable them to make templates of different furniture items.
- 3. To plan and execute various color schemes.
- 4 To develop color scheme samples of drawing room, bedroom, children room etc.
- 5. To study and collect various furnishing material and develop a scrap book.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Interior space Designing (Practical)

Course code: BHSM-5284

Marks:20

Note: Question paper will be set on the spot by the examiner:

Measure furniture of home and make templates of different furniture items of standard size.

Plan furniture arrangement and colour schemes. (Use samples) in the followingrooms.

Drawingroom.

Drawing cum diningroom

Bedroom, Master, Children, adolescent boy andgirl.

Do market survey of furnishing material and make a scrapbook.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Therapeutic Nutrition (Theory)

Course code: BHSM-5285

Course outcomes:

- 1.To gain insight into objectives and concept of therapeutic diet.
- 2.To develop adaptations of normal diets into therapeutic diets.
- 3. To understand the concept of therapeutic nutrition in different diseases infections and fevers.
- 4. To gain knowledge of dietary modifications and management techniques.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Therapeutic Nutrition (Theory) Course code: BHSM-5285

Time: 3 Hrs Max. Marks: 100

Theory:60 CA: 20

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Contents:-

Unit-I

Basic concept of Therapeutic diet - meaning, importance, objectives, Therapeutic adaptations of the normaldiet.

Types of routine hospital diets - normal diet, Soft diet, liquid diet, Special feeding methods Enteral nutrition and ParenteralNutrition.

Role of Dietitian in feeding of patients. Effect of illness on food acceptance andutilization.

Nutrient and drug interaction. Effect of drug therapy on intake, absorption and utilization of nutrients.

Unit-II

Nutrition during infection and fevers - classification, etiology, symptoms and dietary management in - Typhoid, Tuberculosis and Dengue.

Nutrition in Gastro - intestinal disorders, etiology, symptoms and dietary managementin Diarrhoea, constipation, Gastritis, Irritable bowl syndrome pepticulcer.

Nutrition in disturbances of small and large intestine eitiology, symptoms and dietary management in Celiac disease, Lactose intolerance, ulcerative colitis.

Nutrition in disease of the liver, gall bladder and pancreas, etiology, symptoms and dietary management in - Jaundice, Hepatitis, cirrhosis of liver, Cholecystitis and Pancreatitis.

Unit-III

Nutrition in Diabetes Mellitus - Types etiology, symptoms metabolic changes, life style modification, Dietary management, Hypoglycemic agents, Medication, Insulinetherapy, Acute Complication ofdiabetes.

Nutrition in Renal disease, etiology, symptoms dialysis - Its type and dietary managementin Glumerulonephritis, Nephrosis, Acute Renalfailure.

Nutrition in Cardiovascular diseases, etiology, symptoms, life style modification, brief knowledge of Dash Diet and dietary management in Atherosclerosis, Hypertension, Dislipidemia and Acute cardiovascular disease/Heartattack.

Unit-IV

Nutrition in Cancer, types etiology, stages, symptoms diagnosis, factors inhibiting carcinogenesis, factors enhancing carcinogenesis and dietary management and Chemo& Radiation therapy (BriefIntroduction).

Nutrition in obesity - assessment of obesity, Hazards of obesity, etiology, nutritional management and otherapproaches.

Gout - etiology, symptoms & dietarymanagement.

Food Allergy - Causes, symptoms & dietarymanagement.

Reference books

Food and Nutrition - by Dr. M.Swamination

Text book of Nutrition & Dieteties - by Kumeed Khanna & others.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Therapeutic Nutrition (Practical)

Course code: BHSM-5285

Course outcomes

- 1. To develop therapeutic diets according to special requirements of nutrients.
- 2.To calculate the nutritive value of diets.
- 3. To study the nutritive value of diets given in different diseases.
- 4.To develop entrepreneurship skills in students.
- 5.To encourage the students to set up a diet clinic.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Therapeutic Nutrition (Practical) Course code: BHSM-5285

Marks: 20

Note:- Paper will be set on the spot by the examiner.

Prepare following therapeutic recipes and calculate their nutritivevalue.

Prepare 5 recipes of liquid and softdiet.

Prepare 5 high protein and high energyrecipes.

Prepare 5 high carbohydrate, moderate protein & low fatrecipes.

Prepare 5 high fiber and low glycemic indexrecipes.

Prepare 5 low sodium, low fat and high fiberdiet.

Plan and calculate nutritive value of diet for the following diseases. Typhoid, Diarrhoea, Constipation, Jaundice, peptic utcer, Diabetes, Hypertension, atherosclerosis, renaldisease and obesity.

Students are required to run Diet Clinics in the college

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Basic concepts of sewing and fashion (Theory) Course code: BHSM-5286

Course outcomes:

- 1. To impart knowledge about sewing, it's equipment's and supplies.
- 2.To develop an understanding of basic sewing techniques.
- 3.To study various concepts of fashion, theories and terminology.
- 4.To study the cycle of fashion and importance to consumer.
- 5. To develop an understanding of fashion merchandising and its process.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21) Basic concepts of sewing and fashion (Theory) Course code: BHSM-5286

Time: 3 Hrs Max. Marks: 100

Theory:60

CA: 20

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section.

Contents:-

Unit-I

Sewing equipments

- classification.
- Parts, function and care and sewingmachine.
- common stitching faults, their causes andremedies.

Unit-II

Sewing techniques

- Basic hand stitches types anduse.
- Seams and seam finishes Type &use
- o Fullness Darts, tucks, pleats, gathers, shirring, their definition, types and application.
- o Trimming & Frills types anduse
- Sleeves types and uses
- Pockets types anduses.
- Neck finishes types anduses

Unit -III

- Collars types and uses
- Yokes and skirt types and uses
- Plackets Types and uses
- Fasteners Types and uses

Fashion Terminology

Apparel, Fashion, Fad, Craze, High fashion, Mass fashion, style, change, classic, boutique, Croquet, Silhouette, designer, collection, adaptation.

Unit-IV

Fashion Trend, Fashion Cycle

Sources of fashion, factors favouring fashion, selecting fashion, forcasting fashion, fashion show

Fashion merchandising

Advertising and Display

Reference books:

Basic process of clothing construction by Doongaji SDeshpande Clothing, Textile & their care – by Dr. Rajwinder K.Randhawa Ministry of Fashion – by ManmeetSodhia Design Studies – by ManmeetSodhia Zarapkar System of Cutting- K.R Zarapkar. Navneet Publications.

Bachelor of Science (Home Science) (Semester –V) (Session 2020-21)

Basic concepts of sewing and fashion (Practical)

Course code: BHSM-5286

Time: 3 hrs. Marks:20

Note:- Paper will be set on the spot by the examiner.

Demo of machine parts and operation.

Make sample of thefollowings.

Even, uneven, diagonal and machinebasting.

Running stitch, back stitch, buttonholestitch

Visible and invisiblehemming

run and fell seam, counter hem, french and mantuamaker.

Seam finishes – hand overcast, turned and stitch andbinding.

Pleats – knife, box, inverted pleat

Gathers with band andshirring.

Tucks – Pin tucks, cross tucks, shell tucks, space tucks, releasetucks.

Frill and pipingattachment.

Patchwork.

Plackets – continuous, two piece and extended placket

Fastner – hook & eye, button and button hole Press button, skirt hook & velcro tape (Attach fasteners on placketsonly).

Pocket – Patch, in seam and crosspocket.

Makedraftofchildisbodiceblackandmakesampleofneckfinishesonbodiceblock-

bias piping bias facing and shaped facing.

Make draft and sample of plain sleeve, cape Magyar using the neck finishesblock.

Make draft and sample of peter pan, raised, peter pan (only draft) onchild's bodiceblock.

Draft and stitch A-Line frock.

Draft and stitch baby frock with collar and puffsleeve.

Draft and construct child'sbloomer.

Bachelor of Science (Home Science) (Semester-V) Session 2020-21

Course Code: BHSM-5077

APPLIED BOTANY AND HOME GARDENING

(Theory)

Course outcome: -

After passing this course the course the student will be able to:

CO:1 Identify different plants.

CO:2 Learn art of home gardening.

CO:3 Understand the art of soil preparation for gardening.

CO:4 Understand different means of plant propagation.

Course Code: BHSM-5077

APPLIED BOTANY AND HOME GARDENING

(Theory)

Time: 3 Hrs.

Theory: 50

Instructions for the Paper Setters:

Eight questions of equal marks (12 marks each) are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any Section.

Unit-I

Gardening

- Layout of a Garden
- Soil preparation digging, tillage, drainage, watering and weeding.
- Manures and fertilizes

Unit-II

Propagation of plants

- Seed propagation
- Vegetative propagation by natural and artificial methods (Bulbs Rhizomes suckers

Runners Tubers Budding and grafting)

Unit-III

Kitchen Garden

• Principle of planning and cultivation of vegetables with reference to potato tomato radish cauliflower brinjal, pea and spinach.

Unit-IV

Lawn and Hedges

- Principle of planning of lawn and hedges
- Brief description of care and cultivation of ornamental plants.
- Care and cultivation of seasonal flowers
- Care and cultivations of common indoor plants.

General characteristics, morphology and economic importance: algae, fungi and moulds

REFERENCE BOOK:

- 1) Basic Gardening Gemmell Alam Penguin books publication.
- 2) B. Choudhary: Vegetables (National Book of India, New Delhi 1979)
- 3) Breikell C. 1993, Step by Step Gardening Technique (Royal Horticultural Society's Encyclopedia of Practical Gardening).
- 4) Dutta A.C. Botany for Degree Students (Oxford University Press, New Delhi 1970)
- 5) Gangullee H.C. Dass, K.S. Dass, K.S. Dutta C: College Botany Vol. I (New Central Book Agency Calcutta 1991)
- 6) Gopalaswamianger K.S. 1991 Complete Gardening in India (Messers Nagaraj and Co., Madras).
- 7) H.T. Harman and D Keter: Plant Propagation, Principles and Practices (Prentice Hall of India Pvt. Ltd. New Delhi 1979).
- 8) Hind Book of Agriculture: ICAR, New Delhi 1987.
- 9) J.L. Shreemali Economic Botany (Har Anand Publication, New Delhi 1995)
- 10) O.P. Sharma: Hill's Economic Botany 2006 Tata McGraw-Hill Publishing Co. Ltd.

Bachelor of Science (Home Science) (Semester-V) Session 2020-21

Course Code: BHSM-5077(P)

APPLIED BOTANY AND HOME GARDENING

(Practical)

Course outcome: -

After passing this course the course the student will be able to:

CO:1 Identify different tools to be used in soil preparation.

CO:2 Understand the use of different plant parts for plant propagation.

CO:3 Maintain different plants in the garden.

CO:4 Identify ornamental plants.

Bachelor of Science (Home Science) (Semester-V) Session 2020-21

Course Code: BHSM-5077(P)

APPLIED BOTANY AND HOME GARDENING

(Practical)

Time: 3 Hrs.

Marks: 30

Note: Paper will be set on the spot by the examiner.

1. Study of garden tools and accessories.

2. Identification of different types of plants i.e. vegetable flowers, ferns and ornamental

plants.

3. Preparation of soil digging tillage drainage watering and weeding.

4. To prepare and manuring a seed bed for raising seedlings.

5. To prepare a bed for sowing potatoes and cultivate them.

6. To prepare a plot for raising seedlings.

7. To prepare a pot for repotting.

8. To prepare a plot and cultivate seasonal vegetable (as in theory).

9. Plant propagation.

a) From seeds guiding rules for seed sowing.

b) Vegetative propagation by cutting and grafting.

c) Maintenance of plants

d) Use of pesticides and fungicides

e) Identification of slides of algae fungi and moulds.

Project: Prepare Herbarium file Collection of specimen of ornamental plants flower.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)

SCHEME AND CURRICULUM OF AND EXAMINATION OF THREE YEAR DEGREE PROGRAMME

Bachelor of Science (Home Science)

(Session 2020-2021)

Semester VI										
Course Code	Course Name	Course Type	Marks				Examination			
			Total	Ext.		CA	time			
			Total	L	P	C1 1	(in Hours)			
BHSM-6281	Behavioural Psychology	С	50	25	15	10	3			
BHSM-6282	Interior Decoration	С	100	60	20	20	3+3			
BHSM-6283	Community Nutrition	С	100	60	20	20	3+3			
BHSM-6284	Garment Designing & Construction	С	100	60	20	20	3+3			
BHSM-6285	Communication and Audio-visual in Extension Work	С	50	25	15	10	3+3			
BHSM- 6066	Applied Nutritional Biochemistry	С	50	25	15	10	3+3			
BHSM-6487	Applied Zoology and Food Microbiology	С	100	60	20	20	3+3			
Total 550										

C-Compulsory

AC- Audit course

^{*}Marks of these papers will not be added in total marks and only grades will be provided.

Bachelor of Science (Home Science) (Semester-VI)

BEHAVIOURAL PSYCHOLOGY

Course Code: BHSM-6281

(Theory)

COURSE OUTCOMES

- 1. To study the concept of intelligence and its measurement.
- 2. To gain knowledge about personality, its social factors and assessment.
- 3. To identify the behavior disorders, its factors and ways of preventing.
- 4. To study the concept of disability.
- 5. To classify various impairments and their causes, prevention, education and rehabilitation.

Bachelor of Science (Home Science) (Semester-VI)

BEHAVIOURAL PSYCHOLOGY

Course Code: BHSM-6281

(Theory)

Time: 3 Hrs. Max. Marks: 50

Theory: 25

Practical: 15

CA: 10

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Content:-

Intelligence

Personality

- a) Nature of Intelligence
- b) Measurement of Intelligence

Unit-I

Unit-II

- a) Definition and concepts of personality.
- b) Social factors of personality.
- c) Assessment of personality.

Unit-III

Behaviour disorders

- a) Definition & types of Behaviour disorders.
- b) Factors leading to behaviour disorders.
- c) General way of preventing behaviour disorders.

Unit-IV

Person with disabilities

- a) Concept of disability and classification system.
- b) Definition, classification, cause, prevention, education and rehabilitation.
- Physical impairments.
- Visual impairments.
- Speech and hearing impairments
- Learning disabilities
- Behaviour disabilities
- Nail biting, thumb sucking, bed wetting, Temper Tantrum, Stealing.
- Dealing with Gifted children.

Reference Books

- 1) Child Development by Hurlock.
- 2) Educational Psychology by J.Walia.

Bachelor of Science (Home Science) (Semester-VI)

BEHAVIOURAL PSYCHOLOGY

Course Code: BHSM-6281

(Practical)

COURSE OUTCOMES

- 1. To conduct a case study on a child to study socio-psychological dimension.
- 2. To assess personality using two different techniques.
- 3. To assess intelligence using two different techniques.
- 4. A visit to guidance/counselling cell.

Bachelor of Science (Home Science) (Semester-VI)

BEHAVIOURAL PSYCHOLOGY

Course Code: BHSM-6281

(Theory)

Time: 3 Hours Practical: 15

Note:- Question paper will be set on the spot by the examiner.

- 1) To conduct a case study on a child to study and Socio-psychological dimension of socialization in one of the following situations and submit report.
 - a) Slum child b) Single parent child
- 2) Assessment of personality using any two different techniques.
- 3) Assessment of intelligence using any two different techniques.
- 4) Visit to guidance/counselling centre.

Reference Books:-

- 1) Brooks, flower D. & Shaffer Laurence F. Child Psychology.
- 2) Developmental Psychology by Elizabeth B. Hurlock child Development and personality by Mussen, Conger, Kagan

INTERIOR DECORATION

(Theory)

Course Code: BHSM:6282

COURSE OUTCOMES

- 1. To understand the concept of Decorative and false ceiling.
- 2. To gain knowledge about good lighting and lighting needs for various activities and rooms.
- 3. To study different types of windows.
- 4. To study different types of curtains and draperies and their suitability.
- 5. To understand the importance of flower arrangement and its types.
- 6. To gain knowledge about equipments and accessories needed for flower arrangement.
- 7. To study the importance, types and selection of accessories used in rooms.

INTERIOR DECORATION

(Theory)

Course Code: BHSM: 6282

Time: 3 Hrs Max. Marks: 100

Theory: 60

Practical: 20

CA: 20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Content:

Unit-I

- Ceiling Treatment and lighting
- Decorative and false ceiling.
- Types of lights.
- Characteristics of good lighting.
- Lighting needs for various activities & room.
- Effects of lighting on interior.
- Selection of lamps shade & fixture.

Unit-II

Window Treatment

- Terms used for describing window.
- Types of window.
- Types of curtain, draperies and their suitability.
- Treatment of problematic window.
- Venetian blinds and rollers.
- Window accessories Certain rods, rings frills, cords swag etc.

Unit-III

Flower Arrangement

- Importance
- Types with Special reference to I-Kebana.
- Equipments & accessories needed.
- Points to be considered for plucking & making flower arrangement.
- Application of elements & principles of design in flower arrangement.

Unit-IV

Accessories

- Importance, types and selection of accessories in different room.
- Pictures types, selection and framing.
- Selection of household furnishing towel, bed sheets, pillow cover, blankets, quilts upholstery slipcovers, cushions etc.

Reference books

- 1. Home furnishing Anna Hong Rutt
- 2. Home furnishing butter winifred
- 3. Home with character, Craig & Rush
- 4. Interior design & decoration. Ferguson
- 5. Family Resource Management & health Science

INTERIOR DECORATION

(Practical)

Course Code: BHSM: 6282

COURSE OUTCOMES

- 1. To make elevation on walls, show lighting, windows and accessories in rooms.
- 2. To make fresh flower arrangement.
- 3. To make any furnishing article.

INTERIOR DECORATION

(Practical)

Course Code: BHSM: 6282

Practical: 20

- 1) Make elevation on walls of following room and show lighting, windows and accessories.
 - a) Drawing room
 - b) Master is bedroom
- 2) Make flower Arrangement :- with fresh flowers.
- 3) Make any one furnishing article.

COMMUNITY NUTRITION

Course code: BHSM: 6283

(Theory)

COURSE OUTCOMES

- 1. To understand the concept of community, health and related terms.
- 2. To gain knowledge about methods of enhancing nutritive value of food.
- 3. To assess the nutrition status using different methods.
- 4. To study the channels of nutrition education in the community.
- 5. To understand the concept of planning and implementation of nutrition education programme.

6.	To s	study	different	national	nutrition	programme	and	policies.

7. To gain knowledge about role of national and international agencies in community nutrition.

Bachelor of Science (Home Science) (SEMESTER-VI)

COMMUNITY NUTRITION

Course code: BHSM: 6283

(Theory)

Time: 3 hrs. Max. Marks: 100

Theory: 60

Practical: 20

CA:20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Unit-I

- 1. Concept of community, health, malnutrition, maternal and infant mortality, morbidity, nutritional status.
- 2. Major nutritional problems prevalent in India Protein energy malnutrition, iron deficiency anemia, Vit A deficiency, iodine deficiency disorder, Vit D andcalcium deficiency, flurosis.
- 3. Malnutrition and Infection Nutritionally relevant infection and infestation.
- 4. Effect of malnutrition on defense mechanism.
- 5. Effect of infection on nutritional status and growth and development.

Unit-II

- 6. Assessment of nutritional status using different methods
 - a) Anthropometric measurement, standards for comparison age assessment, weight, height, skin folds, arm, head and chest circumference, use of growth chart.
 - b) Clinical sign and symptoms of malnutrition, classification of clinical sign and symptoms methods of reporting results.
 - c) Biochemical assessment most commonly used biochemical methods and their standard ranges.
 - d) Diet Surveys Population sampling, methods of dietary survey points requiring special attention, adult consumption unit analysis of diet survey data

Unit-III

- 7. Channels of nutrition education in the community, Nutrition education method -lectures and Demonstration, workshops, films, posters, charts, exhibition, books, pamphlets, newspaper, radio & television, power point-presentations.
- 8. Planning and implementation of Nutrition education programme, objective, selecting topic, and audio visual aid for target group.

- 9. Method of enhancing nutritive value of food Supplementation, sprouting, fermentation, fortification, enrichment.
- 10. Food Faddism and Faculty Food habits.
- 11. National Nutrition programme & policies.
 - a) Integrated Child Development Sevices. (ICDS)
 - b) Applied Nutrition Programme. (ANP)
 - c) Special Nutrition Programme. (SNP)
 - d) Mid-day meal Programme. (MMP)
 - e) Balwadi Nutrition Programme. (BNP)

Unit-IV

- 12. Role of National and international agencies in community Nutrition.
 - a) Indian council of Agriculture Research. (ICAR)
 - b) Indian council of Medical Research. (ICMR)
 - c) Central Food Technological Research Institute, Mysore. (CFTRI)
 - d) National Institute of Nutrition, Hyderabad. (NIN)
 - e) Food and Agriculture organization. (FAO)
 - f) World Health organization. (WHO)
 - g) United Nations Children's Fund. (UNICEF)
 - h) CARE.

Reference Book:

1. Food and Nutrition by Dr. M. Swaninathan.

COMMUNITY NUTRITION

Course code: BHSM: 6283

(Practical)

COURSE OUTCOMES

- 1. To cook recipes and calculate their cost and nutritive values.
- 2. To assess the nutritional status of different vulnerable groups.
- 3. To develop different audio-visual aids for imparting knowledge.
- 4. To plan, implement and evaluate the nutrition education for target groups.
- 5. To visit school to see the functioning of mid day meal programme.

COMMUNITY NUTRITION

Course code: BHSM: 6283

(Practical)

Marks: 20

Instruction for the paper setter.

Note:- Paper will be set on the spot by the examiner.

- 1. Cook following receipest and calculate their cost and nutritive value.
 - a) Low cost energy and protein rich receipes.
 - b) Low cost iron rich receipes.
 - c) Low cost calcium rich receipes.
 - d) Value addition of cereal & pulses.
 - e) Weaning foods
- 2. Assessment of nutritional status of vulnerable group using anthropometry/dietary surveys. Project report will be judged by the external examiner.
- 3. Development of audio-visual aids for imparting nutrition education- eg. charts, posters, flashcards and power-point presentation.
- 4. Planning, implementation and evaluation of nutrition education for specific target groups.
- 5. Visit to see the functioning of mid-day meal programme in schools or any health oriented programme.

GARMENT DESIGNING & CONSTRUCTION

Course Code: BHSM-6285

(Theory)

COURSE OUTCOMES

- 1. To identify different types of fabrics.
- 2. To understand the importance of labels.
- 3. To study the factors affecting selection of clothes for different age groups.
- 4. To study the use of lines in improving human figure.
- 5. To provide knowledge about anthropometry.
- 6. To gain knowledge about common fitting problems and methods of correcting them.
- 7. To get insight into pattern manipulation and its principles.

GARMENT DESIGNING & CONSTRUCTION

Course Code: BHSM-6285

(Theory)

Time: 3 Hrs Max. Marks: 100

Theory: 60

Practical: 20

CA:20

INSTRUCTION FOR THE PAPER SETTER:

• Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).

- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Content:

Unit-I

- Identification of different types of fabrics suitable for different garment.
- Intelligent buying of fabrics and readymade garment.
- Importance of label-terminology, care, symbols & their usage.

Unit-II

- Importance of clothing.
- Factors affecting selection of clothing for different age groups infant's, toddler's pre schooler's school going, adolescent's adult and elderly person.
- Anthropometry definition points to be considered while taking body measurements.

Unit-III

- Application of elements of art and principles of design in clothing.
- Use of lines in improving human figure.
- Common fitting problem and methods of correcting them.

Unit-IV

- Different methods of developing design.
- Flat pattern making techniques. Drafting and paper pattern.
- Important terms used in pattern production.
- Pattern making principles.
- Pattern manipulation.
- Terms related to dart & seam.
- Difference between drafting, pattern making & draping.

Reference Books

- 1. Basic Process of clothing construction by Doongaji S. Deshpande.
- 2. Clothing Textile & their care by Dr. Rajwinder K. Randhawa.

GARMENT DESIGNING & CONSTRUCTION

Course Code: BHSM-6285

(Practical)

COURSE OUTCOMES

- 1. To introduce basic sketching techniques.
- 2. To draft and stitch different dresses like frock, ladies blouse, ladies shirt, ladies salwar, ladies kurta, ladies nighty etc.

GARMENT DESIGNING & CONSTRUCTION

Course Code: BHSM-6285

(Practical)

Time: 3 hours Marks: 20

Note: Paper will be set on the spot by the examiner.

- 1. Pattern Making dart manipulation by flat pattern
- Shifting of darts
- Combining darts
- Converting darts into gathers
- Converting darts into seam lines

2. Drafting and Construction

- Draft and stitch petticoat (Drafting should be done directly on cloth).
- Draft and stitch ladies blouse.
- Draft and stitch ladies shirt.
- Draft and stitch ladies Salwar/churidar (Drafting should be done directly on cloth).

• Draft and stitch ladies nighty.

Bachelor of Science (Home Science) (SEMESTER-VI)

COMMUNICATION AND AUDIO VISUALS IN EXTENSION WORK

Course code: BHSM: 6286

(Theory)

COURSE OUTCOMES

- 1. To understand the concept of communication, its importance, scope, functions and problems.
- 2. To study the selection of channel and teaching tools.
- 3. To get insight into audio-visual aids.
- 4. To study different audio-visual aids.
- 5. To gain knowledge about programme planning.

6. To develop and plan of work, its importance and selection of subject matter.

Bachelor of Science (Home Science) (SEMESTER-VI)

COMMUNICATION AND AUDIO VISUALS IN EXTENSION WORK

Course code: BHSM: 6286

(Theory)

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Course Content:-

Unit-I

• Communication-definition, importance process model, scope, function and problem in communication.

Unit-II

- Selection of channel and teaching tools.
- Feedback in communication.

Unit-III

- Audio-visual Aids Meaning, types, choice planning and selecting theme, layout and design.
- Brief introduction of commonly used aids, posters, charts, flipcharts, exhibition, power-point presentation, bulletin, puppet, drama & talks, power-point presentation.

Unit-IV

- Programme planning meaning and principles.
- Development & plan of work, importance format & elements, selection of subject matter.

Reference Book :-

1. Education and Communication for development by O.P. Dhama and O.P. Bhatnagar.

COMMUNICATION AND AUDIO VISUALS IN EXTENSION WORK

Course Code: BHSM: 6286

(Practical)

COURSE OUTCOMES

- 1. To prepare different audio-visual aids like charts, posters, flash cards, pamphlet etc.
- 2. To prepare lesson plan.
- 3. A visit to impart extension education.

COMMUNICATION AND AUDIO VISUALS IN EXTENSION WORK

Course code: BHSM: 6286

(Practical)

Note:- Paper will be set on the spot by the examiner.

1. Preparation of Visual Aid.

Posters, charts, flash cards, pamphlets, power-point presentation.

- 2. Prepare a lesson plan on any subject matter to impart knowledge to the rural people.
- 3. Field visit to imparting extension education to rural people, submit the report that will be judged by the external examiner.

B.Sc. (Home Science) (Semester–VI) (Session 2020-21)

APPLIED ZOOLOGY AND FOOD MICROBIOLOGY

Course Code: BHSM:6487

(THEORY)

Course Outcomes

- CO1.To study useful and harmful insects.
- CO2.To study useful and harmful microorganisms.

Bachelor of Science (Home Science)

(Semester-VI)

(Session 2020-21)

APPLIED ZOOLOGY AND FOOD MICROBIOLOGY

Course Code: BHSM:6487

(THEORY)

Max. Time: 3 Hrs. Max Marks: 100

Theory: 60

Practical: 20

CA: 20

Instruction for the Paper Setter.

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D).Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

UNIT-I

Elementary study of the following harmful insects Mosquito (Culex, anopheles, beg bugs and louse).

Elementary study of economically important insects – honeybee, silk moth, lac and earthworm.

UNIT-II

Sources of food contamination, food poisoning Symptoms & control.

Control of pest cereals pulses and stored products such as rice weevil lesser grain and borer.

UNIT-III

Introduction to microbiology and its relevance to food standards & safety.General morphology and Characteristics of micro organism-bacteria Virus protozoa.

Beneficial effects of micro organism.

- Role of bacteria in milk and milk products industry.
- Soil fertility (Nitrogen Cycle)
- Economic Importance of moulds, Aspergillus Penicillium and yeast.

UNIT-IV

Microbiology of different food spoilage & Contamination & control of cereals and their products sugar and its products, vegetable and fruits, Meat and its products fish and other sea foods egg and poultry, milk and its products & canned foods.

Reference Books:

- 1) Text Book of Zoology P.S. Dhami, PardeepPublication.
- Food Microbiology Frazier, William C and West off Dannis C. Tata McGraw will Publish CompanyLtd.