

1 (M.A.HOME SCIENCE)

MASTER'S PROGRAMME IN HOME SCIENCE

Credit Score and Scheme

TABLE 1: STRUCTURAL FRAMEWORK OF THE TWO YEARS M.A.HOME SCIENCE UNDER NEP-2020				
SEMESTER	SEM-I	SEM-II	SEM-III	SEM-IV
Core Courses	HSCDCC-01-Th (4 Cr) HSCDCC-02 Th (4 Cr) HSCDCC-03 Th (4 Cr) HSCDCC-04 Th (4 Cr) HSCDCC-05 P (4 Cr)	HSCDCC-06-Th (4 Cr) HSCDCC-07 Th (4 Cr) HSCDCC-08 Th (4 Cr) HSCDCC-09 P (4 Cr)	HSCDCC-10-Th (4 Cr) HSCDCC-11 Th (4 Cr) HSCDCC-12 P (4 Cr)	HSCDCC-13-Th (4 Cr) HSCDCC-14 Th (4 Cr) HSCDCC-15 P (4 Cr)
Discipline Specific Elective (HSCDSE)		HSCDSE- 01 Th (4 Cr)	HSCDSE-02 Th (4 Cr) HSCDSE-03 Th (4 Cr)	HSCDSE-04 Th (4 Cr) HSCDSE-05 Th (4 Cr)
Total No. of Credits	20 + 0 = 20	16 + 4 = 20	12 + 8 = 20	12 + 8 = 20
	60 (HSCDCC) + 20 (HSCDSE) = 80			

- Duration of examination of each course shall be 3 hours (for Theory courses) and 4 hours (for Practical courses).
- Each Core and Elective course will be of 100 marks (70+ 30).
- It is mandatory to clear Theory and Internal Assessment courses separately. The minimum qualifying marks in both shall be 40 percent.

The semester wise details of Master's Course are given below.

2 (M.A.HOME SCIENCE)

2.0 SCHEME OF TWO YEARS POST GRADUATE M.A. DEGREE PROGRAM IN HOME SCIENCE

Programme Code:

Programme Faculty: ARTS

Programme Name: TWO-YEAR POST-GRADUATE DEGREE PROGRAM IN HOME SCIENCE

SCHEME AND WEIGHTAGE OF COURSES

S. No.	Course Category	Title of the Course	Credits			Credits earned	Evaluation			Remarks
			L	T	P		IA	ESA	Total	
SEMESTER – I										
1	HSCDCC – 01	FUNDAMENTALS OF FOOD SCIENCE AND NUTRITION	4	4	0	4	30	70	100	All Courses are compulsory Courses
2	HSCDCC – 02	TRADITIONAL INDIAN TEXTILES AND GARMENT PRODUCTION	4	4	0	4	30	70	100	
3	HSCDCC – 03	MARRIAGE AND FAMILY DYNAMICS	4	4	0	4	30	70	100	
4	HSCDCC – 04	BASICS OF INTERIOR DESIGNING	4	4	0	4	30	70	100	
5	HSCDCC – 05	TRADITIONAL INDIAN TEXTILES AND GARMENT PRODUCTION (PRACTICAL)	4	0	4	4		100	100	
			Total Credits in Semester I			20	Total Marks in Semester I		500	

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SEMESTER – II										
6	HSCDCC – 06	CONSUMER ECONOMICS	4	4	0	4	30	70	100	
7	HSCDCC – 07	FASHION CONCEPT AND PRODUCT DEVELOPMENT	4	4	0	4	30	70	100	
8	HSCDCC – 08	INFORMATION AND COMMUNICATION TECHNOLOGY	4	4	0	4	30	70	100	
9	HSCDSE– 01(A)	ADVANCED FOOD SCIENCE	4	4	0	4	30	70	100	Student may opt any one
	HSCDSE – 01(B)	APPLIED NUTRITION HEALTH AND FITNESS								
10	HSCDCC – 09	PRINCIPLES OF FOOD SCIENCE (PRACTICAL)	4	0	4	4		100	100	
			Total Credits in Semester II			20	Total Marks in Semester II		500	
SEMESTER – III										
11	HSCDCC – 10	PHYSIOLOGY AND HEALTH	4	4	0	4	30	70	100	
12	HSCDCC – 11	EARLY CHILDHOOD CARE AND EDUCATION	4	4	0	4	30	70	100	
13	HSCDSE – 02(A)	INTRODUCTION TO EVENT MANAGEMENT	4	4	0	4	30	70	100	Student may opt any one
	HSCDSE – 02(B)	ENTERPRENEURSHIP MANAGMENT								
14	HSCDSE – 03(A)	EXTENSION PROGRAMME PLANNING	4	4	0	4	30	70	100	Student may opt any one
	HSCDSE – 03(B)	EMPOWERMENT OF WOMEN AND CHILDREN								
15	HSCDCC – 12	EARLY CHILDHOOD CARE AND EDUCATION (PRACTICAL)	4	0	4	4		100	100	
			Total Credits in Semester III			20	Total Marks in Semester III		500	

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SEMESTER – IV										
16	HSCDCC – 13	CLINICAL NUTRITION AND DIETECTICS	4	4	0	4	30	70	100	
17	HSCDCC – 14	RESEARCH METHODOLOGY	4	4	0	4	30	70	100	
18	HSCDSE – 04(A)	CHILDREN WITH DEVELOPMENTAL CHALLANGES	4	4	0	4	30	70	100	Student may opt any one
	HSCDSE – 04(B)	HISTORY AND THEORIES OF HUMAN DEVELOPMENT								
19	HSCDSE – 05(A)	HOUSING NEEDS AND DESIGN CONCEPT	4	4	0	4	30	70	100	Students may opt any one
	HSCDSE – 05(B)	ERGONOMICS								
20	HSCDCC – 15	RESOURCS MANAGEMENT AND INTERIOR DESIGNING (PRACTICAL)	4	0	4	4		100	100	
			Total Credits in Semester IV			20	Total Marks in Semester IV		500	
		Total Credits in all semesters (20+20+20+20)				80	Total Marks in all semesters		2000	

Note:

Course Categories: DCC–Discipline Core Course; HSCDSE–Discipline Specific Elective;

Contact Hours: Lecture-1 Credit=1Hour/ Week

SEMESTER-I

HSCDCC-01: FUNDAMENTALS OF FOOD SCIENCE AND NUTRITION

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Develop the understanding of terms food, nutrition, methods of cooking, food preservation and adulteration of foods.
- Analyze the composition, classification, functions and nutritional composition of Macro nutrients.
- Analyze the composition, classification, functions and nutritional composition of Micro nutrients.

UNIT – I

1. Definition –Food, Nutrition, Nutrients and Dietetics, RDA
2. Functions and Classification based on functions, nutrients and perishability,
3. Methods of Cooking and Preventing Nutrient Losses
 - Dry, moist, frying and microwave cooking
 - Advantages, disadvantages and the effects of various methods of cooking on nutrients
 - Minimizing nutrient losses
4. Enhancing nutritional quality of foods-supplementation, germination, fermentation, fortification

UNIT-II

5. Food preservation- Definition, principles and methods of food preservation
6. Adulteration of Common Foods and Methods of Detection
 - Means of Adulteration
 - Methods of Detection of Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and condiments, processed food, Fruits and vegetables.
 - Additives and Sweetening agents (at least three methods of detection for each food item).
7. Genetically modified and organic foods
8. Methods and sources of contamination and preservation.

UNIT-III

9. A brief knowledge of the composition, classification, functions, deficiencies, sources and requirements of the following macro nutrients and micro nutrients:
 - Proteins, Carbohydrates Fats, Water and Dietary fiber
 - Fat Soluble vitamins – A, D, E and K
 - Water Soluble vitamins – Vit. C, Thiamine, Riboflavin, Niacin, Folic Acid and vitB6 Vit. B12
 - Minerals – Calcium, Zink, Iron, Iodine, Sodium.

References:

- M. Swaminathan: Principles of nutrition and dietetics
- I.C.M.R.: Nutritive value of Indian Foods

- I.C.M.R.: Nutritive requirements for Indians
- C.H. Robinson: Normal and Therapeutic nutrition, Hindi
- Narayan Sudha: Aahar Vigyan Research Publication Jaipur
- B. Srilaxmi: Dietetics 2005, fifth Ed. New Age International (p) Ltd., Publishers.

HSCDCC-02: TRADITIONAL INDIAN TEXTILES AND GARMENT PRODUCTION

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Gain Knowledge regarding Traditional Hand-Woven Embroidered Textiles of India.
- To illustrate the principles and technique of pattern making and Drafting.
- Analyze the Criteria for selection of clothes and costume designing for different occasions.

UNIT-I

Study of Textile Crafts of India: with reference to history, production centers, techniques, designs, colours and products:

1. Traditional Hand-Woven Textiles of India - Kashmir –Shawls, Bengal –Baluchar and Jamdani, Andhra Pradesh –Pochampali, Tamilnadu –Kanjivaram, Assam – Moonga. U.P. –Brocade, M.P.-Chanderi, Telangana- Teliya Rumal.
2. Embroidered Textiles- Kanthas of Bengal, Kasuti of Karnataka, Phulkari of Punjab, Chikan kari of Uttar Pradesh, Kashida of Kashmir, Chamba rumal of Himachal Pradesh, Gujrat –Kutch work and Kathiawar Embroidery.
3. Painted and Printed textiles –Kalamkaris of Andhra Pradesh, Ajarakh prints of Gujarat, Phad of Rajasthan
4. Dyed textiles –Bandhnis of Rajasthan and Gujarat, Ikats- Patola of Gujarat, Sanganeri, Bagru, Barmeri.

UNIT-II

5. Use of Ideal proportions at different ages from one year child to an adult.
6. Types of human Figures\Postures.
7. Advantages and limitations of techniques of pattern making – Drafting, Draping and Flat Pattern.
8. Fitting- Principles of fitting, Factors to be considered while Fitting, Common fitting problems, remedying fitting defects of bodice, Sleeve & Skirt.
9. Grading- Definition, Principles of grading.

UNIT-III

10. Criteria for selecting clothes - Fabric types and buying criteria for woven, knitted and underlying fabrics
11. Selection of clothing according to body type, fashion, age, climate, occasion and budget; Clothing for special needs – maternity, lactation, old age and physically challenged.
12. Costume designing for different occasions including accessories based on traditional Indian Textiles.

References:

- Brown, Patty, Rice J., 1998, Ready to Wear Apparel Analysis. Prentice Hall.
- Marshall S G, Jackson H O, Stanley MS, Kefgen M & Specht T, 2009, Individuality in Clothing & Personal Appearance, 6th Edition, Pearson Education, USA.
- Tate S.L., Edwards M.S., 1982, The Complete Book of Fashion Design, Harper and Row Publications, New York.
- Agarwal, O.P., 1977, Care and Presentation of Museum projects – II, NRL
- Chattopadhyay, K.D., 1995, Handicrafts of India, Wiley Eastern Limited, N Delhi
- Das, Shukla, 1992, Fabric Art- Heritage of India, Abhinav Publications, N Delhi

HSCDCC-03: MARRIAGE AND FAMILY DYNAMICS

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Develop an analytical and critical thinking towards the institution of marriage in different cultural contexts in students.
- Make them aware of different Laws related to marriage and family.
- Understand different concepts related to marriage, marital adjustments, Understand the concept of family life cycle, Marriage and Family counseling.

UNIT-I

1. Marriage- Definition, functions & types of marriage in India.
2. Readiness for marriage– Definition, importance and factors affecting readiness for marriage.
3. Engagement- Importance of Engagement, Rituals and ceremonies of marriage in different religions of India. Dating and Courtship.
4. Mate selection- meaning, methods and Guidelines for mate selection.

5. Marital roles and Responsibilities- Definition and importance of marital roles and Responsibilities. Changing gender roles and their consequences.
6. Marital adjustment- Definition, areas, obstacles of marital adjustment. Techniques of marital adjustment for successful marriage.

UNIT-II

7. Family- Definition, Functions and types of family.
8. Family life cycle- Definition, importance of studying family life cycle, stages of family life cycle. Adjustments over family life cycle.
9. Family structure- Pattern of changes in family structure and relationships in India. Factors responsible for changes in family its consequences on family life and society.
10. Alternative forms of families- Single Parent families, Female headed families, Childless families, Adoptive families, Commuter families, Dual earner families and DINK (Double Income No Kids) families. Their characteristics, reasons, merits and demerits.
Reasons behind it and its merits and demerits.

UNIT-III

11. Marital dissolution- Definition, Types (Voluntary and Involuntary), Factors responsible for marital dissolution and Consequences of Divorce.
12. Alternatives to marriage- Single hood, Heterosexual cohabitation/ consensual union/Live in relationship and Homosexual union.
13. Marriage and Family Counseling- Pte-marital, Marital and Family Counseling. Their objectives, importance, areas of counseling, types and effects.
14. Laws and acts- Related to Marriage, Divorce, Adoption and Inheritance in India.

References:

- Benokraitis.V.N. (2014). Marriage and families. 8th ed. Pearson publication.
- Ahuja, R. (2005). Indian social system. Rawat publication. New Delhi.
- Kumar, R. (2000). Violence against women. Anmol publication pvt Ltd., New Delhi.
- Goode, W.J. (1989). The family. New Delhi: Prentice Hall of India Private Limited.
- Adams B.N. (1980). The family: A sociological interpretation. 3rd ed. Rand McNally College Publishing Company, Chicago.
- Nye, I. (1973). The family: Its structure and interaction. MacMillan Publishing Company, New York.
- Kenkel, W.F. (1973). The family in perspective. Meredith Corporation, New York.
- Gordon Michael (ed). (1972). The nuclear family in crises. The search for an alternative. New York: Harper and Row Publishers.
- Hate, C.A. (1969). Changing status of woman. Allied publishers, New Delhi.
- Kapadia. K.M. (1966). Marriage and family in India. 3rd ed. Oxford university press, Kolkata.
- Lantz and Snyder 1999. Marriage. John Wiley and Sons. New York.

HSCDCC-04: BASICS OF INTERIOR DESIGNING

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to: -

- Develop knowledge of Interior Designing.
- Develop Understanding of kitchen planning.
- Develop Understanding of elements and principles of design and its uses.

UNIT – I

1. Interior Designing-

- Meaning and Definition
- Objectives of Interior Designing.
- Factors governing the house plans: Selection of site, Orientation, Income, Socio-economic Status, Stage of family life cycle, Grouping of rooms, Functionalism, Circulation within and between the rooms, Flexibility, Division of space on basis of activity.

2. Kitchen Planning- Types, Workplace (Center Concept), Storage

UNIT – II

3. Interior Designing-

- Design: Meaning and types
- Objectives of Interior decoration.

4. Principles of Design and their application in Interior decoration

- Balance.
- Proportion
- Harmony
- Rhythm
- Emphasis

5. Elements of art and their application in interior decoration

- Lines
- Texture
- Form
- Pattern Color
- Space
- Color
- Light

UNIT – III

6. Furniture -Selection and principles of furniture arrangements.

7. Furnishings- Selection of curtains, carpets and other furnishing material.

8. Accessories - Lighting Their selection and care.

9. Auto CAD- Introduction and classification in Interior Designing

10. Ergonomics-Introduction

**HSCDCC-05 PRACTICAL - TRADITIONAL INDIAN TEXTILES AND GARMENT
PRODUCTION**

Max. Marks: 100

Min. Marks: 40

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Learn about drafting of basic bodice block and its adaption.
 - Gain knowledge about designing, drafting and cutting and stitching.
 - Create portpholio for different textile craft.
1. Drafting of basic bodice block and its adaptation to various garments.
 2. Designing, Drafting, Cutting and Stitching of following children garments: A- line frock, gathered frock, Skirt and Top
 3. Designing, Drafting, Cutting & Stitching of following garments with appropriate techniques: Salwar Kameez / Churidar Kurta.
 4. Project 1: Portfolio development-Traditional textile crafts
 - Woven
 - Painted/printed
 - Embroideries
 5. Project 2 :Product development
 6. Project 3 – Redesigning and recycling of clothing and considering factors such as money, creativity, individuality, skills, needs and equipment.
 7. Visit to craft centers

References:

- Doongaji, S. and Deshpande R. –‘Basic Process of Clothing Construction’.
- G.J.Sumanthi.’Elements of fashion and Apparel design’.
- Erwin, Kinchen’clothing for moderns’-Macmillan Publishing, NEW York.
- Latze, Alpha &Heicn, “The wide work of clothing” The Ronald Press Company, New York.
- Mathews Mary “Practcal Clothing Construction” 1&2.Cosmic Press Madras.
- Dongerkery, Kamla S-The Romance of Indian Embroidery Thacker & Co. Mumbai.
- Pandit, Savitri - Indian Embroidery

SEMESTER-II
HSCDCC-06: CONSUMER ECONOMICS

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Gain knowledge of consumer, role, concept and rights
- Understand consumer redressal Mechanism for consumer grievances
- Acquire knowledge of markets

UNIT-I

1. Consumer: Definition, Role, Concept, Rights and Responsibilities.
2. History of Consumer Movement in India: Consumer Protection Act in India, Legislation and order regarding consumer protection act.
3. Problems of Consumers: Malpractices, adulteration, weight and measures
4. Buying habits of Consumers: Convenience, special goods etc. factor affecting consumers' decisions for purchasing products.

UNIT-II

5. Consumer Education: Need Purpose, objective factors affecting consumer education, different programs for consumer education.
6. Redressal Mechanism for consumer grievances verbal and written complaints, procedure for filing complaints, Appeal to district, State and National Commission.
7. Government of non-government organization supporting consumer-objective, need, function.

UNIT-III

8. Consumer information: Need, advantage and disadvantage of advertisement, label, packing etc.
9. Standardization for regulating quality with legal measures.
10. Market: Definition, Types, Importance, Merchandising.
11. Online purchasing: Advantage and disadvantage

Reference:

- IDIsuk ,UM IDIsuk] miHkksDrk vFkZ'kkL=] LVkj ifCyds'ku vkxjk
- eatqikVuh miHkksDrk vFkZ'kkL=]LVkj ifCyds'ku vkxjk
- Umesh Prasad, Food Adulteration And Hygiene, Sonali Publication New Dehli
- Arti Sankhla Renu Mogra Kusum Babel, Food Preservation Principles and Practices, Agratech Pubishing Academy Udaipur

HSCDCC -07: FASHION CONCEPT AND PRODUCT DEVELOPMENT

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able

to:-

- Develop understanding of Fashion concepts.
- Learn about various theories and importance of clothing.
- Analyze Commercial processes of apparel production.

UNIT-I

A)Fashion Concepts:

1. Fashion – Meaning, Terminology, Sources of fashion, Fashion Cycle, Factors favouring and retarding fashion, Fashion Forecasting
2. Adoption of fashion –
 - Consumer groups- fashion leaders, followers
 - Adoption process- Trickle-down theory, bottom-up theory & trickle across theory
3. Role of fashion designer, Fashion centers and leading designers (Indian & International)
4. Entrepreneurial avenues and Career opportunities in Textile and Apparel Industry.

UNIT-II

B)Importance of Clothing:

5. Clothing - theories of origin, functions and scope
6. Social and Psychological Significance of Clothing,
7. Colour and colour schemes, psychological effects of colour
8. Consumer –Definition, Rights and duties of consumers, Problems related to textiles and Clothing.

UNIT-III

C)Commercial processes of apparel production:

9. Product development, design development, developing a sample garment.
10. Apparel production: Costing a garment purchasing, pattern making, production scheduling, spreading and cutting procedure. Contracting, garment assembly, finishing, quality control & labeling -Types and its Importance.
11. Uses and Performance properties of components and trims- labels and motifs, linings, interlinings, laces, braid and elastic, eyelets, buttons, zippers, loops and other fasteners, seam binding and tape, shoulder pads.

References:

- Marshall S G, Jackson H O, Stanley MS, Kefgen M & Specht T, 2009, Individuality in Clothing & Personal Appearance, 6th Edition, Pearson Education, USA.
- Tate S.L., Edwards M.S., 1982, The Complete Book of Fashion Design, Harper and Row Publications, New York.
- Frings Stephens Gim, fashion: from concept to consumer, Prentice Hall, Inc.
- Harold Carr and Barbara Latham, The Technology of Clothing Manufacture, Blackwell Science Ltd, England (1994)
- Gerry Cooklin, Introduction to Clothing Manufacture, Blackwell Science Ltd, England (1991)

HSCDCC-08: INFORMATION AND COMMUNICATION TECHNOLOGY

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to: -

- Understand the communication Methods and extension teaching methods
- Develop knowledge of Audio-Visual Aids
- Learn about Role of ICT in communication, diffusion

UNIT-I

1. Communication process:
2. Definition, Importance of communication and elements of communication process and their characteristics .
3. Study about Communication model and their challenges,
4. Relationship between communication, extension and development.
5. Extension teaching method: Meaning, Nature, Classification, factor guiding the selection and use of extension method.

UNIT-II

6. Audio-Visual Aids:
7. Definition, Importance, classification, preparation.
8. Information Technology: meaning, Definition, importance, factors affecting
9. Use of IT tools – Internet, Email, Fax, Teleconferencing, Interactive Idea, and Computer Networking. PAN, LAN, CAN, MAN, E-Governance etc. Digital Securities

UNIT-III

10. Communications Skill-introduction, importance, factors affecting communication.
11. Role of ICT in communication soft skill, Effective oral communication,
12. Public Speaking, non-verbal communication, working skill, soft skill,
13. Role of ICT in communication.
14. Diffusion: Concept and elements, Innovation Stages, decision process, Attributes and consequences of innovation, adaptor categories and Innovativeness

Reference:

- Abdul Rahim, Thesis Writing, New Age International Publication New Delhi
- Dhamma and Bhatnagar Education and communication for development.
- Ray G. L. Extension communication and management,

HSCDSE-01(A): ADVANCED FOOD SCIENCE

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:

- Enabling students to comprehend the changes that occur in the physio chemical properties of food stuffs during food preparation.
- Enabling the students to understand and apply the various techniques in the quality evaluation of foods.
- Imparting awareness on the concept of 'food product development

UNIT-I

A) Colloids and Carbohydrates in Food

1. Introduction to food science.
2. Physical & Chemical properties of foods-Changes occurring on cooking and storage.
3. Colloids Properties denaturation of proteins, gelatinization, gel formation, emulsions, foams, browning reactions enzymatic and non-enzymatic.
4. Sugar Cookery: Stages of cookery, fondants, fudges, caramels and brittle, crystallization of sugar.
5. Starch Cookery: Gelation, factors affecting gelation, starch as thickener, different sources of starch and their properties cereals and mullets-their milling and parboiling. Proteins and Fats in Food

UNIT-II

B) Protein Cookery

6. Properties of milk protein, other milk products- curds, evaporated, spray dried and condensed milk, Cheese, Khoya, Their use in food preparations.
7. Cereals, grams and dal-Effect of soaking, germination & fermentation on cereals and pulses, properties of gluten, gluten formation and the factors affecting it.
8. Eggs-Properties of egg-proteins & uses in egg preparations, egg as binding, foaming and emulsifying agent mayonnaise preparation.
9. Meat-Postmortem changes, changes on cooking, fish types, changes during heat treatment.
10. Fats & Oils:
11. Properties, smoking points, melting point, hydrogenation, shortening effect. Changes on Storage, rancidity, oxidative and hydrolytic, whipped cream as double emulsion, different commercial products and their uses.

UNIT-III

C) Vegetables & Fruits:

12. Structure of vegetable tissues, starch, sugars, pectic substances, cellulose and their effect on texture and palatability. Plant pigments, plant enzymes, enzymatic browning, use of plant enzymes for textural changes in foods eg. Effect on meat.
13. Sensory evaluation
 - Selection of panel of judges
 - Types of tests
 - Judging
14. Objective methods of measurement of:
 - Colour
 - Texture

D)New Product Development

- Food Additives: Definition, importance, classification & uses
- Leavening agents: Importance, classification, nature & use
- Food product development: Definition, factors affecting product development and health concerns.

References:

1. Charley, H. (1982): Food Science (2nd Edition), John Wiley and Sons, New York.
2. Potter, N. and Hotchkins, J.H. (1996): Food Science, 5th Edition, CBS Publishers and Distributors, New Delhi
3. Belitz, H.D and Geosch, W (1999): Food Chemistry, 2nd Edition, Springer, New York
4. Manay, N.S and ShadarsSharaswamy, M.1987. Food, Facts and Principles. Wiley Eastern Ltd, New Delhi.
5. Srilakshmi, B.2001. Food Science. New Age International Pvt Ltd. 2nd Edition.
6. Meyer, L.H.Food Chemistry, Reinhold Book Corporation, New York.

HSCDSE-01 (B): APPLIED NUTRITION-HEALTH AND FITNESS

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:

- Promote the students understanding about the functional benefits of foods for health and fitness.
- Enable the students to understand the role of nutrition in the dietary management of geriatrics
- Enable the students to understand the physiological demands during different sports activities.

UNIT-I

A)ANTIOXIDANTS IN HEALTH & DISEASE

1. Effect of oxidants on Macromolecules- Carbohydrates, proteins, lipids, nucleic acids.
2. Nutrient antioxidants with potent health effects
3. Non-Nutritive food components with potential effects (Flavonoids-polyphenols and tannates, phytoestrogens, cyanogenic compounds) Pre and Probiotics
4. Foetal origin of non-communicable disease
5. Nutrigenomics- the future of Nutrition care for health management, treatment and prevention of diseases.

UNIT-II

B)GERIATRIC NUTRITION-MULTIFACETED ASPECT OF AGEING

6. Ageing process-changing demographic trends, theories of ageing
7. The ageing process- physiological, biochemical and body composition changes
8. Health and Nutritional problems of the elderly
9. Nutritional requirements and dietary guidelines
10. Community geriatrics- Dimensions, issues and solutions.

UNIT-III

C)NUTRITIONAL MANAGEMENT-HEALTH & FITNESS

11. Definitions, components and assessment criteria of-Specific fitness -Health status
12. Holistic approach to management of fitness and health energy input and output
13. Diet and exercise-effect of specific nutrients on work performance and physical fitness -nutrition, exercise, physical fitness and health inter-relationships
14. Alternative systems for health and fitness like Ayurveda, yoga, meditation, vegetarianism and traditional diets.

D)NUTRITION IN SPORTS

15. Physiological aspects- Metabolic changes during sports activity

16. Energy systems for endurance and power activity
17. Fuels for muscle contraction, Nutritional requirements for sports: Pre game, during and post game meal (Short-duration, endurance)
18. Water & Electrolyte balance and replenishment
19. Androgenic aids, sports drink, uses and abuse of dietary supplements

References:

- Shils ME, Olson JA and Shike N (1994). Modern Nutrition in Health & Disease. 8 Edition, Vol I and II, Philadelphia Lea and Febiger.
- Bagchi K and Puri S (1999). Diet and Ageing: Exploring some facts. Society of Gerontological research and HelpageIndia, New Delhi.
- Parizkova J (1997). Nutrition, physical activity and health in early life. Ed. Wolinsky, 1,
- CRC press. 4. McArdle W, Katch F, Katch V (1996). Exercise physiology, exercise energy, nutrition and human performance. 4th Edition. Williams and Wilkins, Philadelphia.
- Indian Council of Medical Research (2000). Nutrient Requirements and Recommended Dietary Allowances for Indians: A report of the expert group of the ICMR, New Delhi.
- . Hickson JH (2000). Nutrition for exercise & sport. CRC Press. 2nd Edition.
- Mahan, LK and Escott Stump S. (2008). Krause's Food & Nutrition Therapy. 12th Ed. Saunders-Elsevier.
- Ira Wolinsky (Ed.). Nutrition in Exercise & Sports. 3rd Edition.

HSCDCC-09: PRACTICAL –PRINCIPLES OF FOOD SCIENCE

Max. Marks: 100

Min. Marks: 40

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Develop knowledge of microscopic appearance of cereals and effect of acid, alkali on cooking quality of food.
- Develop Understanding of Factors affecting curdling of milk and Demonstration of grading eggs for quality.
- Analyze the stages of crystallization in sugar and its uses.

1. Cereals-

- a) Microscopic examination of starch molecules. b) Gelation of cereal flours (compare the time taken for gel formation and consistency).

2. Pulses –

Effect of soaking, sprouting, addition of acid, alkali on cooking quality (any one or two pulses like green gram, Bengal gram, cowpea etc).

3. Vegetables & Fruits

- a) Effect of adding acid & alkali on green, red, yellow & white vegetables b) Methods of preventing browning

4. Milk & milk products

- a) Factors affecting curdling of milk (demonstration) b) Preparation of khoa (demonstration)

5. Eggs(optional)

- a) Demonstration of grading eggs for quality
- b) Ferrous Sulphide formation & prevention
- c) Effects of beating egg white on stiffness of foam & its uses (Custard & Omelets)

6. Sugar cookery – Determination of stages of crystallization & its uses

7. Visit to Food Processing & Packaging industry, research laboratory.

Market survey of processed food products (any one food category for batch of 2 students)

SEMESTER-III
HSCDCC-10: PHYSIOLOGY AND HEALTH

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to: -

- Gain knowledge regarding cardio and Respiratory physiology.
- Learn about nervous system and physiology about pregnancy and lactation.
- Know about Health Concept of health, Disease and its Prevention.

UNIT-I

A)Physiology Cardio- Respiratory Physiology

1. Blood -Composition and function, Anemia, Jaundice
2. Blood circulations (systemic, pulmonary, coronary and portal)
3. Cardiac cycle, Cardiac output, Blood pressure
4. Structure of lungs and its function
5. Lung volume and Capacities Gastrointestinal Physiology
6. Structure of stomach, liver, gallbladder, pancreas and their functions
7. Composition, function and regulation of GI secretions Neuro- Endocrine Physiology

UNIT-II

B)Organization of nervous system

8. Actions and disorders of Pituitary, Thyroid and Parathyroid, Adrenal and Pancreatic hormones Renal and Reproductive Physiology
9. Structure of kidney and its function
10. Physiology of Menstruation and Menopause
11. Physiology of Pregnancy and lactation

UNIT-III

C)Health Concept of health, Disease and its Prevention

12. WHO definition of Health, Basic concept of Disease and Disease transmission
13. Definition of Public Health and Disease Prevention, Concept of Immunization and Immunization Schedule Communicable Diseases
14. Causative organism, Mode of transmission and Prevention and Control of Tuberculosis, Enteric Fever, Dengue fever, HIV/AIDS Non Communicable Diseases
15. General risk factors and Prevention of Diabetes, Hypertension and Cancer Mental Health
16. Psychosis, Neurosis, Drug abuse and Alcoholism Maternal Health
17. Antenatal Care, Family Planning and contraception

References:

- Ganong WF (2003). Review of Medical Physiology, 21st ed. McGraw Hill.
- J.E. Park and K. Park (2009). Park's Textbook of Preventive and Social Medicine, 20th edition. M/s Banarsi Das Bhanot, Jabalpur.

HSCDCC-11: EARLY CHILDHOOD CARE AND EDUCATION

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes

- The present course will orient the students regarding Objectives, need and Principles of Early Childhood Care and Education.
- It will give brief orientation regarding play and preschool /Programme of ECCE.
- Well oriented regarding the basic concepts and issues of ECCE and understand about various play and preschool /Programme of ECCE

UNIT I

1. Early Childhood Care and Education

- Importance need and scope of ECCE
- Objectives of ECCE
- Principles of ECCE

2. Types of Preschools/ Programmes -Ravindra Nath Tagore , Friedrich Froebel,Giju Bhai Badeka,Tara Bhai Modak, PlayCenters, Day Care, Kindergarten, Anganwadi ,Montassorri,Nursary,Bal Bari etc.

3. Concepts of non – formal, formal and play way methods.

UNIT II

4. Organization of Pre School Centers.

5. Concept of organization and administration of early childhood centers.

6. Administrative set up and functions of personnel working at different levels.

7. Building and equipment, location and arrangement of rooms, playground selection of different types of outdoor and indoor equipment.

8. Staff / personnel service conditions, role and responsibilities, essential qualities of a care giver/teacher their personal records and reports.

9. Programme planning-setting goals and objectives of plans - long term short term, weekly and daily planning, routine and schedules.

10. Curriculum models

UNIT III

11. Activities for ECCE: objectives and suggested activities

12. Physical and motor development: indoor and outdoor activities,

13. Cognitive development: 3R's and science activity

14. Language development: 3R's, poems, storytelling, drama, role play

15. Social development: PTA, field trips, events

16. Recent Trends in ECCE

17. Problems faced by parents and teachers in ECCE

18. Recommendations for improvement in this system-BALA-Building as a learning aid

References:

- Bhatia & Bhatia (1995). Theory and Principles of Education, Doaba House, Delhi.
- Brewer, J.A. (1998). Introduction to early childhood education. (3rd Ed.). Boston: Allyn & Bacon.
- Grewal, J.S. (1984). Early childhood education, Agra National Psychological Corporation Pub.
- Kulkarni S. (1998). Parent Education, Perspectives and Approaches. Jaipur: Ravat Publication.
- Murlidharan, R. (1991). Guide to nursery school teacher. New Delhi: NCERT.
- Saraswathi, T.S. (1988). Issues in Child Development, Curriculum & other Training & Employment, Mumbai: Somaiya.

HSCDSE-02(A): INTRODUCTION OF EVENT MANAGEMENT

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- understand the Role of the event manager in.
- Know about Event Marketing and sponsorship proposals
- Develop event budgets, forecast expenses, and manage event profitability and sponsorship proposals.

• **UNIT-I**

A)Introduction to Event Management:

1. Meaning, Definition and significance of Event Management
2. Typologies of Events, Scope and opportunities in the field of Event Management,
3. Role of the event manager in
 - Event Planning & Design.
 - Team Management & its significance in Event Planning, Event Budgeting, Event SWOT Analysis, Event Marketing and Sponsorship, Event Impacts and Sustainability

UNIT-II

B)Event Marketing management:

4. Introduction: Concept, Nature, Scope and Importance of Event Marketing,
5. P's of Event Marketing: Product, Promotion, Price, Public Relations, place.
6. Internal versus External Event Marketing
7. Sponsorship: Developing Sponsors, Selling Sponsorship, Overcoming Sponsor Objections Negotiating your Sponsorship, closing the Sponsorship, Sale, Servicing Sponsorship Sales, Evaluating Sponsorship. Online Event Marketing

UNIT-III

C) Budgeting and Financial Planning in Events:

8. Importance of Budgeting in Event Planning,
9. Types of Budgets: Master Budget, Functional Budget, Flexible Budget,
10. Preparing Event Budgets - Estimating Costs and Revenues, Budget Monitoring, Best practices in events

References

- Event Entertainment and Production- Author: Mark Sonderm CSEP
Publisher: Wiley& Sons, Inc.
- Ghouse Basha - Advertising & Media Mgt, VBH.
- Anne Stephen-Event Management, HPH.
- K. Venkataramana, Event Management, SHBP.
- Special Event Production- Doug Matthews - ISBN 978-0-7506-8523-8
- The Complete Guide to successful Event Planning-Shannon Kilkenny
- Human Resource Management for Events - Lynn Van der Wagen (Author)
- Successful Team Management (Paperback) - Nick Hayed (Author)
- Event Management & Public Relations by Savita Moran-Enkay Publishing House
- Event Management & Public Relations By Swarup K. Goyal-Adhyayan Publisher

HSCDSE-02(B): ENTREPRENEURSHIP MANAGMENT

Max. Marks: 70

Min. Marks: 28

Credits: 04

UNIT I

1. Conceptual Framework
2. Concept, need and process of entrepreneurship development
3. Role of enterprise in national and global economy.
4. Types of enterprise- merits and demerits.

UNIT II

5. The entrepreneur
6. Entrepreneurial motivation-dynamics of meaning and motivation.
7. Entrepreneurial competency-concepts
8. Developing entrepreneurial competencies- requirements and understandings the process, interpersonal skills, creativity, assertiveness achievement, factors affecting entrepreneur' s role.

UNIT III

9. Launching and organizing an enterprise.
10. Environment scanning –information sources, schemes of assistance, problems.
11. Enterprise selection, market, assessment, enterprise feasibility study, SWOT Analysis

12. Resource mobilization- finance, Technology, raw material, site
13. Costing and marketing management and quality control.
14. Feedback, Monitoring and evaluation.
15. Project Work Planning resource mobilization and implementation
16. Government policies and schemes for support in enterprise development and management.
17. Agencies promoting self-Employment : Sources of Funding loan appraisal, objectives, terms and conditions, Assistance given by- RBI, IDBI, ICICI, SFCIFC, SIDBI, DIC, KVIC, Commercial banks, cooperative banks, central social welfare board, khadi village industries board, Sarvodaya Sangh, rural Development programme, training of rural youth in self, Employment (TRYSM), small industries service, institute, state industrial investment corporation, small industries development corporation, marketing agencies such as government emporium development of women & children's for rural development (DWCRA) (in brief)

References:

- Meredith, G>G>et al (1982): practice of Entrepreneurship, ILO Geneva.
- Patel V.C.(1987) : woman Entrepreneurship –Developing , New Entrepreneurs Ahmedabad EDII86
- Akhuri , M.M.P.(1990) Entrepreneurship for women in India, NIESBUS, New Delhi
- Hisrich, R.D.rers, M.P. (1995) : Entrepreneurship starting, developing and managing a new enterprise.
- Hisrich, R.D. ad Brtush C.G. (1986) : The women entrepreneurs, D.C. Health & co. Taranto

HSCDSE-03(A): EXTENSION PROGRAMME PLANNING

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes- After successful completion of the course, Students will-

- Learn the steps involved in programme planning.
- Know the factors that influence successful programme implementation.
- Develop the familiarity with the evaluation tools and methods.
- Get prepared for implementation of programme at village level.

UNIT-I

A) Community Development-

1. Meaning, Concept and Objectives of community development,
2. Guiding principles of community development
3. Situation analysis, needs and objectives

B)Programme Designing –

4. Meaning of programme planning
5. Principles and steps involved in programme building process
6. Plan of work-Meaning, importance, components of a plan of work, developing a plan of work, factors to be considered in preparing the plan of work. Pre-requisites for developing plan, guidelines for developing a written annual plan, criteria for judging the plan of work.

UNIT-II

C)Resources, Budgeting-

7. Resources for programme planning-Meaning of resource, types of resources, identification and appraisal of resources
8. Management of budget
9. Marketing strategies and steps

D)Monitoring & Evaluation-

10. Monitoring -Approaches, Principles and indicators of monitoring
11. Evaluation -meaning, purpose, elements, steps, criteria for evaluation,
12. types of evaluation, methods of evaluation.
13. Challenges and issues in monitoring and evaluation

UNIT-III

E)Documentation, Follow Up

14. Need for documentation and recording.
15. Procedures for recording – aspects to be covered. Records and registers maintenance.
16. Meaning and need for follow up.
17. Methods of documentation & follow up-Correspondence, spot visit, meetings.

References

- Khan, P. (2012). Terminology of Extension Education. Agrotech Publishing

Academy, Udaipur. ISBN 8183210112

- Kundu, P.(2002). Extension Education System in India and U.S.A. Classical Publishing Company, New Delhi.
- Maximun, N. (2006). Understanding Extension Education. Gyan Publishing House, New Delhi. ISBN 8178354950
- Nayak, A. and Singh, U.(2007). Extension Education. Common Wealth Publishers, New Delhi. ISBN 817169442
- Reddy, A. (2001). Extension Education, Sree Lakshmi Press, Guntur.
- Somani , L.(2009). Extension Education and Communication- An Illustrated Glossary of Terms. Agrotech Publishing Academy , Udaipur. ISBN 8183211402
- Chaubey, B.K. (1979). A Hand book of Education Extension. Jyoti Prakashan, Allahabad.
- Dahama, O.P. and Bharnagar, O.P. (1987). Education and Communication for Development. Oxford and IBH Publishing Co. Pvt. Ltd., New Delhi.
- Extension Education in Community Development. (1961). Ministry of Food and Agriculture, Government of India, New Delhi.
- Ray, G.L. (1999)/ Extension communication and Management. NayaProkash, Calcutta.
- Supe, S.V. (1982). Introduction to Extension Education. Oxford Publishers, New Delhi

HSCDSE-03(B): EMPOWERMENT OF WOMEN AND CHILDREN

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes

- To develop an understanding of the women and children related issues in India.
- Learning outcomes:
- The student will become aware of the health-related programs and problems of the women and children, government policies and legal provision.

UNIT I

1. Status of Women in India
2. Demographic profile of women related statistics
3. Women empowerment – concept and need
4. Issues related to women – social issues, programs for girl child
5. Programs for women
6. IWEF
7. SEWA
8. ICDS

UNIT II

9. Schemes for Women Empowerment
10. Beti Bachao Beti Padhao Schemes

11. Working women Hostel
12. MahiLa E- Haat
13. STEP (Support to Training and Employment Program for Women
14. SWADHAR Grah

UNIT III

15. Maternal Health Education and Child Development
16. Importance of maternal health and impact on child's development
17. Health and nutrition education
18. Importance of maternal education
19. MMR, School drop-out rate, causes, prevention and steps taken
20. Women and work
21. Women in organized and unorganized sectors
22. Problems faced by working women.

References:

- Self Employed Women's Association (1991)
- Siddiqi, F.E. & Ranganathan, S. (2001). Handbook on Women and Human Rights: A guide for Social Activists (Part – 1). New Delhi: Kanishka Publishers.
- Goel, S.L. (2005). Population Policy and Family Welfare. New Delhi; Deep and Deep Publications.

HSCDCC-12(PRACTICAL): EARLY CHILDHOOD CARE AND EDUCATION

Max. Marks: 100

Min. Marks: 40

Credits: 04

1. Preparation of nursery school plan(Time Table)
2. Observation of Physical, Social & Language development in Nursery school and its report writing.
3. Preparation of Audio-visual Aids for Challenged group and normal children (3-6 years)
4. Visit & report of 2 centers of children with special needs.
5. Visit and report of Old age Home and Orphanage.
6. Visit and report of NGO

SEMESTER-IV
HSCDCC-13 CLINICAL NUTRITION AND DIETETICS

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Understand the concept of nutrition education and dietetic counseling
- Acquire knowledge in the nutritional management of stress ,food allergies and tolerance
- Overview the Nutritional management of coronary heart diseases:

UNIT-I

A)Nutrition Education and dietetic counseling:

1. Definition, characteristics and role of dietitian in health care .
2. Patient care and counselling Dietitian as part of the Medical Team and Outreach Services.
3. Medical History and Patient Profile Techniques of obtaining relevant information, Retrospective information, Dietary Diagnosis, Assessing food and nutrient intakes, Lifestyles, Physical activity, Stress, Nutritional Status. Correlating Relevant Information and identifying areas

UNIT II

B)Nutrition during stress :

4. The stress response, physiological response to surgery. Dietary management during surgery.
5. Burns: classification of burns, complications, dietary management of burns, nutrition support. .
6. Sepsis: metabolic and catabolism response, dietary management

C)Nutritional management of food allergies and food intolerance:

7. Introduction, adverse food reactions: food allergy and food intolerance, diagnosis, treatment and management, prevention of adverse food reactions
8. Definition, meaning, symptoms and dietary management of HIV/AIDS;

UNIT III.

D)Nutritional management of coronary heart diseases:

9. Overview, coronary heart disease: prevalence, etiology, common coronary heart diseases and their management:
10. dyslipidemia, atherosclerosis, hypertension, angina pectoralis, myocardial infarction, congestive cardiac failure, rheumatic heart disease.

E)Nutritional management of eating disorders:

11. Overview of eating disorder, anorexia nervosa, bulimia nervosa, binge eating disorder and not specified eating disorder, nutritional management of eating disorders.

References:

- Charley, H. (1982): Food Science (2nd Edition), John Wiley and Sons, New York.
- Potter, N. and Hotchkins, J.H. (1996): Food Science, 5th Edition, CBS Publishers and Distributors, New Delhi
- Belitz, H.D and Geosch, W (1999): Food Chemistry, 2nd Edition, Springer, New York
- Manay, N.S and Shadars Sharaswamy, M.1987. Food, Facts and Principles. Wiley Eastern Ltd, New Delhi.
- Srilakshmi, B.2001. Food Science. New Age International Pvt Ltd. 2nd Edition.
- Meyer, L.H.Food Chemistry, Reinhold Book Corporation, New York.

HSCDCC-14: RESEARCH METHODOLOGY

Max. Marks: 70

Min. Marks: 28

Credits: 04

UNIT-I

1. Meaning of research, its significant and objective
2. Criteria of good research and its limitations
3. Selection of good research in Home Science
4. Role of statistics in research
5. Type and methods of research
6. Review of literature
7. Planning for research

UNIT-II

8. Sampling method
9. Method and tools of data collection
10. Processing of data
11. Reliability and validity of data
12. Tabulation and presentation using graphs charts
13. Measures of central tendency
14. Measures of dispersion

UNIT- III

15. Hypothesis testing
16. Tests of significant
17. Type of reports
18. Principles of writing
19. Bibliography, executive summary and footnotes
20. Reference citation
21. Report presentation

References:

- Methodology of research in social science by OR & M Ranganathan, Himalaya Publication house.
- Research Methodology - Methods and Techniques t Wiley Eastern Ltd

HSCDSE-04(A)-CHILDREN WITH DEVELOPMENTAL CHALLENGES

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Acquire knowledge about different disabilities in children.
- Develop understanding of child rights and Educational practices.
- Gain knowledge Guidance and Counselling for children with special needs.

UNIT-I

A)Introduction to Childhood Disabilities

1. Defining disabilities
2. Classifying disabilities
3. Social construction of disability
4. Demography

B)Common Childhood Disabilities -Identification, Assessment and etiology with reference to

5. Loco motor disability
6. Visual disability
7. Auditory and speech disability
8. Intellectual disability
9. Autism
10. Learning Disability

UNIT-II

C)Children with Disabilities and Society

11. Families of children with disability
12. Prevention and management of different disabilities
13. Educational practices- Special education and inclusion

D)Understanding Child Rights

14. Meaning of Child Rights and Convention on Child Rights
15. The role of state, family and children in promotion and protection of child rights

UNIT-III

E)Children in Difficult circumstances

16. Street children, working children and homeless children, prostitute Children
17. Child Abuse
18. Child Trafficking
19. Children in conflict with law

F)Role of Guidance and Counselling for children with special needs.

References:

- Chopra, G., (2012). *Early Detection of Disabilities and persons with disabilities in the community*. New Delhi: Engage publications

- Chopra, G., (2012). *Stimulating Development of Young Children with Disabilities at Anganwadi and at Home: A Practical Guide*. New Delhi: Engage publications.
- Agarwal, A. & Rao, B.V. (2007). *Education of Disabled Children*. New Delhi: Eastern Book Corporation.
- Agnes, F. (1999). *Law and Gender Inequality: The politics of Women's Rights in India*. Oxford University Press.
- Bajpai, A. (2006). *Child Rights in India: Law, Policy and Practice*. Oxford University Press.
- Kishwar, M. (1999). *Off the Beaten Track: Rethinking Gender Justice for Indian Women*. New Delhi: Oxford University Press.
- Satyarthi, K. and Zutshi, B. (Ed) (2006). *Globalization, Development and Child Rights*. New Delhi: Shipra Publication.
- Saikia, N. (2008). *Indian women: A socio-legal perspective*. New Delhi: Serials Publication.

HSCDSE-04 (B): HISTORY AND THEORIES OF HUMAN DEVELOPMENT

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Acquaint the students with the basic knowledge and concepts of theories on personality and socialization.
- Help students gain insights into understanding complex psychological influences.
- Learn about different types of theories

UNIT-I

1. Historical perspectives and the trends in theoretical and empirical approaches to child/human study and its relevance for pedagogy, psychotherapy and Intervention programme.
2. Principles, basic concepts, critique, implications and comparative analysis of the following theories:-
 - Psycho-analytic theory of Sigmund Freud,
 - Psycho-social theory of Erik Erickson,
 - Carl-Jung's theory of personality.

UNIT-II

3. Principles, basic concepts, critique, implications and comparative analysis of the following theories: -
 - Theories by Kohlberg
 - Karen Horney,
 - Anna Freud.

UNIT-III

4. Principles, basic concepts, critique, implications and comparative analysis of the following theories: -
 - Allport's theory of personality,

- Adler's theory,
- Maslow's theory of Self-actualization.

References

- Valsiner, J (2000) Culture and Human Development. Sage. London.
- Gilligan, C. (1982). In a different voice: Psychological Theory and Women's Development: Harvard University Press. Cambridge.
- Armstrong, K. (2005). A short History of Myth. Penguin Books Ltd. London.
- Kessen, W. (1983) Handbook of Child Psychology, Vol. I: History, Theory and methods (4th ed.). John Wiley and Sons. New York.
- Baldwin, A.L. (1980): Theories of child development (2nd Ed.) John Wiley & Sons. New York.
- Hall Gardner Lindsey John B. Campbell (2007). Theories Of. Personality 4th Edition, Publisher: Wiley India Pvt Ltd.

HSCDSE-05(A): Housing Needs and Design Concept

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Give knowledge regarding Housing needs and factors governing the house plans.
- Analyze the principles, elements of interior designing and to get conceptual knowledge of computer aided designing.

Understand the concept of ergonomics, selection and principles of furniture and accessories.

UNIT- I

1. Housing needs: An Introduction
2. Meaning and Definition of Housing
3. Importance and need of Housing for family
4. Objectives of House construction and way to Acquire House
5. Difference Between Home and House
6. Planning of Building a House
7. Selection of Site
8. Selection of Land
9. Orientation
10. Structure of house
11. Foundation
12. Proper ventilation
13. Arrangement of water
14. Arrangement of electricity
15. Sanitation Facility

UNIT- II

16. Construction of House

17. Principles of House Construction
18. Factors affecting House Construction
19. Cost Expressiveness,
20. Functionalism, Beauty,
21. Privacy, Flexibility, Roominess.
22. Grouping of Rooms,
23. Furniture Arrangements,
24. Traffic Lanes

UNIT- III

25. Building Materials:
26. Importance and Need of Building Materials
27. Various Types of Building Materials
28. Economy in constructing a house
29. Housing condition in India, Housing problems in India.
30. Factors affecting Housing problems, Suggestions for Improvement of Housing, Cleaning of House and its safety.

References:

- Dewet, K.K. & Verma: Elementary Economic Theory, S.Chand & Co. Delhi.
- Ahuja, H.L.: Principles of Micro – economics, S. Chand & Co. Delhi. Agarwal A.N.: elementary Economics.
- Gross, Irma H.: Management for Modern Families Sterling & Cradall E.M. Publishers (P) Ltd. Delhi.
- Nickel, Pauline & Dorsey M.: Management in Family Living Johan Willey & Sons, New York.
- Rutt. Anna Hong: Home Furnishing – Wiley Eastern P.Ltd. N. Delhi.
- Peet L, J. and Pickett M: Household Equipments John Willey & Sons
- Agan, Tessie: The house – Its Plans and Use – Oxford & IBH Publishing Co. New Delhi.
- Deshpande R.S.: Modern Ideal Homes for India, United Book Corpn. Poona.
- Seidal R.E. & Bratton E.C.: Work in Home.
- Dr. Bela Bhargava- Family Resource Management.

HSCDSE-05(B): ERGONOMICS

Max. Marks: 70

Min. Marks: 28

Credits: 04

Course Outcomes: On successful completion of the course, the students will be able to:-

- Develop understanding of basic Concepts in Space Planning and Design.
- Analyse HAVC, Lighting, Insulation, safety and security system in the house.
- Gain knowledge about Ergonomics concept and work environment.

UNIT-I

A) Introduction

1. Ergonomics- concept, significance

2. Applications of Ergonomics in design and work efficiency
3. Anthropocentric Measurements –its application in interior designing for different work areas and workers
4. The bio- mechanisms of work as related to the user, the work and the environment

B)Work Environment

5. Functional design and arrangement of workplaces
6. Work study - Time and motion study - Energy Studies
7. Indices of indoor comfort: ventilation, lighting, temperature, noise
8. Kitchen and Storage as most important work areas
9. Study of different body postures uses in various activities and its relation to fatigue
10. Planning of rooms with special reference to Ergonomics.

UNIT-II

C)Interior Environment and Services: Climatic Considerations

11. HVAC (Heating, ventilation and air Conditioning)
12. Lighting: types of lighting systems, energy efficient lighting systems, user specific lighting for specific areas.
13. Water and Plumbing systems: water supply system, waste water disposal, water harvesting.
14. Insulation: sound and thermal – materials used and types of insulation
15. Safety systems: fire protection – materials and systems used
16. Security systems

UNIT-III

17. Elements of Art and Principles of design, their application in urban housing
18. Colour, Colour Schemes and its importance in interior decoration
19. Selection, use, arrangement and care of furniture in different rooms
20. Selection, use and care of furnishing material eg wall and its treatment, window and its treatment
21. Selection, use and care of accessories and indoor plants
22. Home lighting
23. Flower Selection and arrangement

References:

- Malhan & Sethi: Catering Management : An Integrated Approach, 1989
- Dessler, B: Personal Management Modern Concept and Techniques, 1978
- Kotshevar, L.N.& Terrek, M.E.: Food Service Planning Layout and Equipment 1967
- Anergy,.A.C.: Modern Guide of food Service Equipment, C.B.Publising,1981
- Deaeon, R.E. and Fire Baugh, F.M.: Resource management, principles and application Allyn and Bacon, 1981

- Dewitt, R.J. and Singh : Indian Economics, Premier Publishing Co. Bombay
- Sundaram, K.P.M. and Versha, N.G.: Principles of Economics, Agra
- Chakraborty, S.K.: Management by objectives-integral approach, MacMillan Co. 1980
- Drucke, P : Management : Task, responsibilities and practices, Allied publisher
- Nag, P K (1986) Ergonomics and Work Design: Emerging issues in organizational Science, New Age International Ltd New Delhi
- Varghese, M.A. Ergonomics in kitchen Design
- Alexander, N.J. Merrettly Brace (1972) Designing Interior Environment, Havnouich

HSCDCC-15(PRACTICAL): RESOURCES MANAGEMENT AND INTERIOR DESIGNING

Max. Marks: 100

Min. Marks: 40

Credits: 04

1. Determining the relationship of anthropocentric dimension of worker with space requirement.
2. Study of labeling, packaging, guarantee, branding and its impact on consumer attitude.
3. Preparation of catalogue pictures denoting application of elements of art and principles of design.
4. Color, color wheel color scheme harmonies of color.
5. Market review of Furnishing materials
6. Upholstery, bed and table liner
7. Wall and roof covering
8. Window and door treatment
9. Lighting system
10. Types of paint and their selection use
11. Use of computer in House plan and interior design (CAD),
12. Flower Selection and arrangement