

**Curriculum of Bachelor of Arts (HOME SCIENCE)**  
**Semester - 3**  
**Effective from June-2024**

Course Type	Course Code	Name of Course	Theory /Practical	Total Credit	Contact Hours Per week	Component of Marks		
						Internal	External	Total
Major Courses (Discipline Specific Course)	BA24MJ3HO1	Family Meal Management - I	(T+P)	4	4	50 %	50 %	100 %
	BA24MJ3HO2	Fundamental Textile and Fashion Designing	(T+P)	4	4	50%	50%	100%
	BA24MJ3HO3	Women Empowerment and Entrepreneurship	(T+P)	4	4	50%	50%	100%
Multi-Disciplinary	BA24MD3HO1	Family Dynamics	Theory	4	4	50%	50%	100%
Ability Enhancement Course	BA24AE3HO1			2	2			
Skill Enhancement Course	BA24SE3HO1			2	2			
Value Added Course	BA24VA3HO1			2	2			

## BACHELOR OF ARTS (B.A.) SEMESTER – 3

### TITLE OF THE COURSE: Family Meal Management - I

Sr. No.	Course Code	Course Category	Course Credit	Teaching Hours	Practical Hours	Internal Exam Marks	External Exam Marks	Total Marks
1	BA24MJ3HO1	MAJOR	4		2	50%	50%	100%

<b>Course Objectives</b>	1. The students will be Known about need of meal planning daily meal management in daily life
	2. The students will understand basic concept of meal management & meal planning according to various age groups
	3. It will help students to get familiar with various nutritional & diet treatment

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	1. Known about importance of meal planning
	2. Manage everyday meal
	3. Prepare meal planning for different age group
	4. Known about nutritional requirements for women and child

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
Unit	Description	Weightage
<b>1.</b>	<ul style="list-style-type: none"> <li>● <b>Definition &amp; meaning of meal planning</b></li> </ul>	<b>20 %</b>
	<ul style="list-style-type: none"> <li>● Importance of meal planning</li> </ul>	
	<ul style="list-style-type: none"> <li>● Advantages of meal planning</li> </ul>	
	<ul style="list-style-type: none"> <li>● Point to be considered while meal planning</li> </ul>	
	<ul style="list-style-type: none"> <li>● Importance of food groups in meal planning.</li> </ul>	
	<ul style="list-style-type: none"> <li>● Basic meal patterns</li> </ul>	
	<ul style="list-style-type: none"> <li>● Various factors affecting meal planning</li> </ul>	
	1. Normal nutritional requirements	
	2. Special nutritional conditions/problems	
	3. Socio-cultural, religious & resources	
	4. Physical & mental activities	
<b>2.</b>	<ul style="list-style-type: none"> <li>● <b>Nutritional requirements during pregnancy</b></li> </ul>	<b>20 %</b>

	- Physiological changes during pregnancy	
	- Meal planning during normal pregnancy (0-3), (4-6), (7-9) months	
	- Problems during pregnancy	
	- Diet according to problems during pregnancy	
	- Miscarriage- Introduction	
	- Problems and dietary guidelines	
<b>3.</b>	<b>• Pregnancy in adolescents</b>	<b>20 %</b>
	- Introduction	
	- Maternal and Infant health	
	- Complications	
	- Importance of parenteral Feeding in adolescents pregnancy	
	- Adolescents needs and prenatal care	
	- Nutritional care	
	<b>• Nutrition during lactation</b>	
	- Nutritional requirements during lactation	
	- Complication during lactation (less quantity feeding & overfeeding)	
	- Meal planning for normal lactating mother	
	<b>• Infant feeding (Birth to one year)</b>	
	- Breast Feeding	
	- Bottle feeding	
	- Weaning food (supplementary feeding)	
	<b>• Nutritional requirements of 1 to 3 year old child</b>	
	<b>• Meal planning of for 1 to 3 year old child</b>	
<b>4.</b>	<b>• Meal planning for 3 to 6 year child according to requirements</b>	<b>20%</b>
	- Preschoolers (2 to 5 years)	
	- School Children(6 to12years)	
	- Lunch box for school going children	
	<b>• Meal planning for adolescent boy</b>	
	<b>• Meal planning for adolescent girl</b>	
	<b>• Meal planning for adult men (Heavy, moderate &amp; sedentary work)</b>	
<b>5.</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Practical:**

1. Meal planning for pregnant woman. (According to Trimester)
2. Meal planning for pregnant adolescent
3. Meal planning for lactating mothers
4. Meal planning of for 1 to 3 year old child
5. Meal planning for 3 to 6 year child
6. Meal planning for school going children (packed lunch)
7. Meal planning for adolescent boy
8. Meal planning for adolescent girl
9. Meal planning for adult man (anyone)
10. Meal planning for adult women (anyone)

**Others:**

- (1) Journal

**Suggested Readings:**

1. Dr.M.Swaminathan Human Nutririon and Diet The Bangalore Publisher, NewDelhi
2. R.Rajalakshmai"AppliedNutrition"Coford,B.H.PublishingCo.Delhi
3. Dr.Swaminathan"HandbookofFood&Nutririon"TheBanglorePublisher,NewDelhi
4. આહાર અને પોષણનો ઉભાવગાંટર, ફારગાંવિજ્ઞાન, ગાધીભાગ, અમદાવાદ
5. ખાંડાનેટરઓપુકૂસા & યજ્ઞાંશન૨૦૦૪, બધદભીરભઅનવધ્ધાવનભાવોણ પતકબસાય, યાજક
6. ંબાવવદ્યા, ંજો. ંાઠક, યન. ંભભાણક, ગજ યાતયાજ્મ, અમદાવાદ-૬

**Note: Learners are advised to use latest edition of books.**

Sr. No.	Course Code	Course Category	Course Credit	Teaching Hours	Practical Hours	Internal Exam Marks	External Exam Marks	Total Marks
1	BA23MJ3HO2	MAJOR	4		2	50%	50%	100%

<b>Course Objectives</b>	1. The students will be known about selection of family clothing
	2. The students will be learning clothing management
	3. The students will be aware about new trends in fashion

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	1. Manage clothes of family members
	2. Known about buying practices of family clothes
	3. Known about different fashion trends

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1.</b>	<ul style="list-style-type: none"> <li>• <b>Fabrics for garment making</b></li> </ul>	<b>20 %</b>
	- Family clothing management.	
	- Wardrobe planning	
	- Family clothing budget.	
	- knitting-Meaning	
	- Importance	
	- Types	
	- Merits	
	- Demerit	
<b>2.</b>	<ul style="list-style-type: none"> <li>• <b>Buying of Cloths</b></li> </ul>	<b>20 %</b>
	- Points to be considered while buying cloths—budget, age, season, residence, occasion, fashion, etc.	
	- Buying readymade garments—Types of fabric, cutting, stitching, finishing, comfort, hems, fitting, pockets, fastening.etc.	
	- Advantages and of readymade, tailor made and homemade garments.	
	- Disadvantages of readymade, tailor made and homemade garments.	
	- Comparison between readymade, tailor made and homemade garments	
<b>3.</b>	<ul style="list-style-type: none"> <li>• <b>Fashion</b></li> </ul>	<b>20 %</b>
	- History	
	- Culture and fashion	
	- Classification of fashion	

	- Fashion cycle	
	- Innovation in fashion	
	- Components of fashion—Silhouette, Detail, Texture, Colour	
	• <b>Fashion Accessories</b>	
	- Meaning of accessories in clothing	
	- Importance of fashion accessories	
	- List of fashion accessories	
<b>4.</b>	• <b>Color and Design</b>	<b>20%</b>
	Color:-	
	- Color wheel	
	- Color schemes	
	- Use of color in clothing	
	Design:-	
	- Elements of design	
	- Principles of design	
	- Care and storage of clothes	
<b>5.</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Fundamental Textile and Fashion Designing - Total Credit-02**

**Practical:-**

1. Baby frock with smoking
2. Half pant for a boy (5 -7 years)
3. Shirt for a boy
4. Make any one sample by Crochet
5. Make any one sample by two niddle
6. Pillow cover (2-pieces)
7. Hand bag

**Others:**

1. Journal

**Suggested Readings:**

- (1) Clothing and Textile - Dr. Sushma Gupat, Dr.Neru Garg, Dr. Renu Sani
- (2) Vastra Vigyan avamparidhan - Pramila Varma
- (3) Introduction to Clothing and Textile – Reema + Bhatia, and Charu Arora

**Note: Learners are advised to use latest edition of books.**

## BACHELOR OF ARTS (B.A.) SEMESTER – 3

**TITLE OF THE COURSE: Women Empowerment and Entrepreneurship**

Sr.	Course	Course	Course	Teaching	Practical	Internal	External	Total
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No.	Code	Category	Credit	Hours	Hours	Exam Marks	Exam Marks	Marks
1	BA24MJ3HO3	MAJOR	4		02	50%	50%	100%

<b>Course Objectives</b>	1. The students will be known about importance of women empowerment in current era
	2. To enable students to achieve the goal of women development and motivated herself for becoming self dependent
	3. To develop skill of students for production of various handicraft articles leading to entrepreneurship

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	1. Improve the social, economic and health status of women
	2. Known about domestic violence and how to overcome it
	3. Disseminate information about entrepreneurship, entrepreneur and enterprise management in terms of initiation, operation, finance and marketing in different areas

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1.</b>	<ul style="list-style-type: none"> <li>• <b>Women Empowerment</b></li> </ul>	<b>20%</b>
	- Concept, definition	
	- Need and importance	
	- History	
	- Principle of women empowerment	
	<ul style="list-style-type: none"> <li>• <b>Women development</b></li> </ul>	
	(1) Personal (2) Social (3) National Perspective	
	<ul style="list-style-type: none"> <li>• <b>Areas of women empowerment</b></li> </ul>	
	1. Family	
	2. Health	
	3. Atmosphere & hygiene	
	4. Education	
	5. Employment	
	6. Politics	
	7. Laws	
<b>2.</b>	<ul style="list-style-type: none"> <li>• <b>Problem of women domestic violence</b></li> </ul>	<b>20 %</b>

	- Meaning, reasons and effects	
	- Form of domestic violence	
	• Dowry	
	• Sexual harassment	
	• Female feticide	
	• <b>Combat to domestic violence</b>	
	• <b>Women related laws</b>	
	1) Dowry prohibition act	
	2) Child marriage prohibition act	
	3) Female feticide act	
	4) Marriage & divorce act	
<b>3.</b>	• <b>National Policy on empowerment of women</b>	<b>20%</b>
	- Objectives	
	- Importance	
	- National schemes for women empowerment	
	- Women & child	
	- Economical	
	- Social	
	• Type of women empowerment	
	• Laws of women empowerment	
<b>4.</b>	• <b>Entrepreneurship</b>	<b>20%</b>
	- Definition, meaning, need, Importance	
	- Enterprise - Definition, meaning	
	- Characteristics of Entrepreneurship	
	- Characteristics of Entrepreneurship	
	• Type of industry	
	• Preliminary Preparations to start small scale industry	
	(1) Steps for selecting of products	
	(2) Market survey	
	(3) Visualizing the risks	
	• Government funding for entrepreneurship	
	• Areas of entrepreneurship under Home science	
<b>5.</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>



**Women Empowerment and Entrepreneurship  
Practical**

**Total Credit-02**

- (1) Flower making (any 4 types)
- (2) Pot decoration
- (3) Glass painting
- (4) Fabric painting
  - Rumal
  - Big garments
- (5) Gift Raping
- (6) Paperwork
- (7) Paper bag

**Other-**

- Journal

**Suggested Readings:**

- (1) Women and society by J. K. Dave (2019)
- (2) Feminism and women empowerment by J. K. Dave(2011)
- (3) Antony M.J.(1989)Women's rights New Delhi
- (4) Batra G. S.(1999) ENTREPRENEURSHIP& Small scale industries Deep & Deep Pub. New Delhi
- (5) Dargulkar M. D.(1983) Udyogdeep, Udyog Sachitra Prakashan, Mathorasadan Bombay
- (6) Patri C. N. (1999) Self Employment and successful ENTREPRENEURSHIP Kanishta Pub.Co.NewDelhi

**Note: Learners are advised to use latest edition of books.**

**BACHELOR OF ARTS (B.A.) SEMESTER – 3**

**TITLE OF THE COURSE: FAMILY DYNAMICS**

Sr.	Course	Course	Course	Teaching	Practical	Internal	External	Total
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No.	Code	Category	Credit	Hours	Hours	Exam Marks	Exam Marks	Marks
1	BA24MD3HO1	MDC	4		00	50%	50%	100%

<b>Course Objectives</b>	1. Students will acquire knowledge about the dynamics of contemporary marriage and family systems in India
	2. Students will become acquainted with the concept, goals and areas of adjustments in marital relationship within the family
	3. Students will be aware about changing roles and relationship within the family
	4. Students will understand the dynamics of families in distress and crisis

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	1. Understand different concept and forms of marriage among different religions
	2. Known about different laws of marriage
	3. Known about need and importance of premarital, marital and family counselling
	4. Understand about causes of martial dissolution, family crisis and coping

<b>Teaching - Learning Methodology</b>	Black Board Teaching, Power Point presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1</b>	- Changing Patterns before marriage in modern era	<b>20%</b>
	- Pre- marital counselling- concept,, need & objectives	
	- Spouse selection.	
	- Factors affecting in selection of spouse.	
	<b>• An Engagement</b>	
	- Its Importance	
	- The courtship period	
	- The engagement period	
	- Factors for breaking engagement	
	- Problems arise due to break of engagement	
<b>2.</b>	<b>• Marriage and Adjustment in Marriage life</b>	<b>20%</b>
	- Concept of marriage:	
	- Meaning, definition	
	<b>• Types of marriage</b>	
	- Arrange marriage	
	- Love–marriage	

	- Other forms of marriage	
	• <b>Wedding ceremonies:</b>	
	- Types of marriage ceremonies in different communities in India	
	- Importance of wedding ceremonies	
	- Hindu marriage-objective, characteristics, rituals & ceremonies	
	- Muslim marriage-objective, characteristics, rituals & ceremonies	
	- Christian marriage-objective, characteristics, rituals & ceremonies	
	• <b>Marital adjustment- Area &amp; factors</b>	
	- Types & obstacles	
	- Improvement Techniques	
<b>3.</b>	• <b>Family</b>	<b>20%</b>
	- Importance of Family as a social institution in India	
	- Definition, function and characteristics	
	- Family life cycle	
	- Adjustment in different stages of family life	
	• <b>Types of family</b>	
	- Characteristics of different types of family	
	- Merits and demerits of joints family	
	- Extended family and nuclear family	
	- Nuclear family	
<b>4.</b>	• <b>Marital Disruption</b>	<b>20%</b>
	- Casual factors of marital disruption-	
	- Desertion	
	- Divorce	
	- Dowry	
	- Violence against women	
	• <b>Marriage education</b>	
	- Introduction	
	- Philosophy of marriage education	
	- Goals of marriage education	
	- Criteria of marital success	
<b>5.</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Other-**

- Assignment & Seminar

**Suggested Readings:**

- 1 Dampatya jeevan anukoolan –Leelaben Shah
- 2 Lagn ane kautumbic sambandho-LeelabenShah
- 3 Bharat ni samajik sansthavo–A.G. Shah and J.K Dave
- 4 Legal rights for women and families–Verm,V.S.Q Singh M.(1988)  
Womble, D. L. (1996). Foundations for marriage and family relations, London: Mac.  
Millan Company collier-Mac. Milln

**Note: Learners are advised to use latest edition of books.**

**Curriculum of Bachelor of Arts (HOME SCIENCE)**  
**Semester - 4**  
**Effective from June-2024**

Course Type	Course Code	Name of Course	Theory /Practical	Total Credit	Contact Hours Per week	Component of Marks		
						Internal	External	Total
Major Courses (Discipline Specific Course)	BA24M J4HO1	Family Meal Management - II	(T+P)	4	4	50 %	50 %	100 %
	BA24M J4HO2	Household Equipments and Party Arrangement	(T+P)	4	4	50%	50%	100%
	BA24M J4HO3	General Science	(T+P)	4	4	50%	50%	100%
Minor Course	BA24M N4HO1	Consumer Education	Theory	4	4	50%	50%	100%
Ability Enhancement Course	BA24A E4HO1			2	2			
Skill Enhancement Course	BA24S E4HO1			2	2			
Value Added Course	BA24V A4HO1			2	2			

## BACHELOR OF ARTS (B.A.) SEMESTER – 4

### TITLE OF THE COURSE: Family Meal Management - II

Sr. No.	Course Code	Course Category	Course Credit	Teaching Hours	Practical Hours	Internal Exam Marks	External Exam Marks	Total Marks
1	BA24MJ4HO1	MAJOR	4		2	50%	50%	100%

<b>Course Objectives</b>	1. To gain basic knowledge on importance of special nutritional needs in menopause
	2. To know about geriatric nutrition
	3. To know about nutritional recommendation applicable to people engaging in sports.

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	4. Gain basic knowledge on nutrient needs of women importance of special nutritional in menopause, pregnancy and lactation
	5. Known about importance of sports nutrition
	6. Aware about government initiatives to combating malnutrition in community

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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Course – Content		
Unit	Description	Weightage
1.	<ul style="list-style-type: none"> <li>• <b>Menopause</b></li> </ul>	<b>20 %</b>
	- Introduction	
	- Stages of menopause	
	- Pre menopause	
	- Post menopause	
	- Complication in menopause	
	- Physical and psychological changes during menopause	
	- Meal planning during menopause	
	- General instruction during menopause	
2.	<ul style="list-style-type: none"> <li>• <b>Geriatric Nutrition</b></li> </ul>	<b>20 %</b>
	- Meaning, Importance	
	- Old age-Meaning	
	- Old age problems	
	- Diet according to old age problems	

	- Meal planning for old man according to requirement	
	• <b>Sports Nutrition</b>	
	- Nutritional requirements	
	- Importance of water	
	- Common Causes of dehydration in athletes	
	- Meal planning for sports man	
<b>3.</b>	• <b>Common nutrients deficiency in community</b>	<b>20 %</b>
	- Concept, meaning	
	- Causes of common nutrients deficiency in community	
	<b>1. PCM (Protein, Calorie, Malnutrition)</b>	
	- Definition, meaning, causes, symptoms & Prevention	
	- Meal planning in PCM (Kwashiorkor & Marasmus)	
	<b>2. Vitamin- A deficiency diseases</b>	
	- Meaning, types, causes, symptoms & Prevention	
	- Meal planning in vitamin A deficiency	
	<b>3. Iron deficiency disease</b>	
	- Meaning, types, causes, symptoms & Prevention	
	- Meal planning in Iron deficiency	
<b>4.</b>	• <b>Role of International Agencies in combating malnutrition in community</b>	<b>20%</b>
	- United Nation Children's Fund- UNICEF	
	- World Health Organization- WHO	
	- Food and Agricultural Organization- FAO	
	- Cooperative American Relief Everywhere- CARE	
	• <b>Role of National Agencies in combating malnutrition in community</b>	
	- Introduction	
	- National Institute of Nutrition- NIN	
	- Indian Council of Medical Research- ICMR	
	- Indian Council of Agricultural Research- ICAR	
	- National Nutrition Monitoring Bureau- NNMB	
	- Food and Nutrition Board- FNB	
	- Nutrition Foundation of India- NFI	
	- National Nutrition Programmes	
	- Integrated Child Development Scheme- ICDS	
	- Mid Day Meal Program- MDM	

	- Indirect Nutrition Programmes	
5.	Multiple Question from all above four units	20%
	<b>Total</b>	<b>100%</b>

**Practical:**

**Family Meal Management - II Total Credit-02**

1. Meal planning for old woman in menopause
2. Meal planning for old man according to requirement
3. Meal planning for sportsman
4. Meal planning in PCM ( Both Kwashiorkor & Marasmus)
5. Meal planning in Vitamin A deficiency
6. Meal planning in Iron deficiency

**Others:**

- 1 Journal

**Suggested Readings:**

1. Dr. M.Swaminathan, Human Nutrition and Diet" The Bangalore Publisher, New Delhi
2. R.Rajalakshmai " Applied Nutrition" Coford, B.H. Publishing Co.Delhi
3. Dr.Swaminathan " Handbook of Food & Nutrition " The Bangalore Publisher, New Delhi
4. Srilakshmi. B. (2005). Nutrition Science (pp 3-14), New Delhi New Age International (P) Limited.
5. Roger C. Andersen. (1997). Nutrition Support Theory and Therapeutics, Nutrition Support & Pregnancy.(pp508-517). New York, International Thomson Publishing.
6. આહાર આમજન, ડૉઉભાવાં ંગ ંટેર., ફારગવવિદ પ્રકાશન, ગાંધીભાગ, અમદાવાદ
7. પન્ડાભેન્ટર ઓપ ફૂડસ&ન્યટ્રીશન ૨૦૦૪, બધુધદેવ નીરભ અનેવૈધ બાવના પ્રવીણપસ્તક બડાં ાય, યાજકટ
8. ંપણવવધા, ડૉજે.ડી.બાઠક., યવુનગ્ર ંથ વનભાગણ ફબડગ., ગજુ યાત યાજ્મ, અમદાવાદ-

**Note: Learners are advised to use latest edition of books.**

BACHELOR OF ARTS (B.A.) SEMESTER – 4								
TITLE OF THE COURSE: Household Equipment and Party Arrangement								
Sr. No.	Course Code	Course Category	Course Credit	Teaching Hours	Practical Hours	Internal Exam	External Exam	Total Marks



						<b>Marks</b>	<b>Marks</b>	
1	BA23MJ4HO2	MAJOR	4		2	50%	50%	100%

<b>Course Objectives</b>	1 To make students understand about operation, care and cleaning of various household equipment
	2 To aware the students about new trends in equipment
	3 To aware the students about different party arrangement

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	<ul style="list-style-type: none"> <li>Enabling to recognize base materials, finishes and insulating materials used in the construction of household equipment.</li> </ul>
	<ul style="list-style-type: none"> <li>Known about advantages of latest equipment in recent era</li> </ul>
	<ul style="list-style-type: none"> <li>Improve life style of people</li> </ul>
	<ul style="list-style-type: none"> <li>Improve health and social status of family</li> </ul>

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1.</b>	<ul style="list-style-type: none"> <li><b>Definition and importance of Household equipment</b></li> </ul>	<b>20 %</b>
	- Selection and factors in buying household equipment	
	- Difference between traditional and latest equipment's	
	- Principle, structure, use, function, care and cleaning latest non electric equipment	
<b>2.</b>	<ul style="list-style-type: none"> <li><b>Principle, structure, use, function, care and cleaning of following equipment</b></li> </ul>	<b>20 %</b>
	- Electric cooker	
	- Microwave oven	
	- OTG oven	
	- Refrigerator	
	- Toaster	
<b>3.</b>	<ul style="list-style-type: none"> <li><b>Principle, structure, use, function, care and cleaning of following equipment's</b></li> </ul>	<b>20 %</b>
	- Dishwasher	
	- Electric chimney	
	- Bread maker	
	- Air fryer	

	- Hot plate	
4.	• <b>Flower arrangement</b>	<b>20%</b>
	- Importance	
	- Types	
	- Maintenance/Regulation	
	• <b>Party arrangement</b>	
	- Indian Party Arrangement	
	- Western Party Arrangement	
	1. Formal	
	2. Informal	
	• Birthday party	
	• Buffet party	
5.	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Practical:-**

**Household Equipment and Party Arrangement - Total Credit-02**

**1. Principle, Use and cleaning of different equipment with one recipe**

- Electric cooker
- Oven (microwave & OTG)
- Refrigerator
- Air fryer
- Hot plate

**2. Party arrangement**

- Indian party arrangement
- Western party arrangement (formal & informal)
- Birthday party arrangement
- Buffet party arrangement

**Others:** Journal

**Suggested Readings:**

- (1) Clothing and Textile - Dr. Sushma Gupat, Dr. Neru Garg, Dr. Renu Sani
- (2) Vastra Vigyan avamparidhan - Pramila Varma
- (3) Introduction to Clothing and Textile – Reema + Bhatia, and Charu Arora

**Note: Learners are advised to use latest edition of books**

<b>BACHELOR OF ARTS (B.A.) SEMESTER – 4</b>								
<b>TITLE OF THE COURSE: GENERAL SCIENCE</b>								
Sr. No.	Course Code	Course Category	Course Credit	Teaching Hours	Practical Hours	Internal Exam Marks	External Exam Marks	Total Marks

1	BA24MJ4HO3	MAJOR	4		02	50%	50%	100%
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<b>Course Objectives</b>	To Create an awareness among the students about principles & fundamentals of Biology & their application in day to day life activities.
	To recognize the importance of Chemistry, Chemical reactions & their uses.
	To develop Knowledge in the field of pesticides, fertilizers, fuels, chemicals in Medicines & healthcare

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	Known about chemical reaction and their uses
	Aware about water properties, medicine & health care
	Known about blood, blood groups, Rh factor

<b>Teaching – Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1</b>	<b>1. Acid &amp; Base:</b>	<b>20%</b>
	Acid- Definition, Strength, Properties, strong & weak acid, useful acids.	
	Base- Definition, Strength, Properties, strong & weak Base, useful bases.	
	PH- Scale, explanation, measurement, importance of PH. Neutralization, Stats	
	<b>2. Structure, properties and uses of chemical substances</b>	
	Inorganic compound- Caustic soda, baking soda, washing soda, common salt- aluminum, potassium, boric acid, bleaching powder, hydrogen peroxide	
	Organic compound Acetic acid, citric acid, phenol aniline, ethyl alcohol, glucose	
	<b>3. Water</b>	
	Drinking Water, sources, Physical & Chemical Properties of water, impurities in water & their effects on health	
	Types of water: Hard Water-Types & its disadvantages, methods of removing hardness water, Methods of purification of Water.	
<b>2</b>	<b>Medicines and Healthcare</b>	<b>20%</b>
	Analgesics, Antiseptics & disinfectants, Anti biotic, sylph drugs, Drugs for common cold, influenza & other diseases, Hypnotic & Sedative drugs, Tranquillizer drugs, Hallucinogens, Laxatives, Antihelminthics.	
	<b>Fuel for home</b>	
	Classification, characteristics, importance, properties Health hazards of fuels LPG and Gobar Gas	
	<b>Fertilizer</b>	

	Necessary elements for nutriment of plants Symptoms of their deficiency Nitrogen, phosphoric & potassic fertilizer	
<b>3</b>	<b>Microorganism and Economic botany</b>	<b>20%</b>
	General characters and classification of microorganism Types of bacteria, Advantages and disadvantages of bacteria Virus: Types, structure and disease caused by viruses	
	<b>Economic botany: economically useful plants</b> Cereals-Wheat, Rice, Maize, Pulses- Tuver, Mung, Vegetables- Root- Carrot, Raddish, Stem- Potato, Amarthophallus, Leaf-Spinach, Amranthus, Nuts- Walnuts, Cashwenut, Fibre- Cotton, Jute	
	<b>Medicinal Plants-</b> Ginger, Ajwain, Honeybee, Oyster, Silk moth	
<b>4</b>	<b>Human physiology</b>	<b>20%</b>
	Human genetics, Types of chromosomes, chromosome structure	
	Heridity, Mendel's laws, sex determination and sex linked inheritance, Genetic basis of human diseases: Haemophilia, Colour blindness, Blood group-ABO and Rh system	
	Digestive system-structure and function of digestive organs, Absorption in small and large intestine	
	Cardiovascular system- Blood & its composition, Structure and function of heart, blood circulation and functions of blood	
	Excretory system- structure and function of kidney, formation of urine & its filtration process	
	Nervous system- Central Nervous System, Reflex action	
	Sensory organs- Eye-structure, function and mechanism, Ear- structure, function and mechanism	
<b>5</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Practical:-**

**General Science-**

**Total Credit-02**

**Chemistry**

1. To study the basic instruments used in chemistry laboratory
2. Volumetric Analysis: (Involving one acid & one base)
3. To determine PH of the given solution by using litmus paper & PH Paper. (Washing Soda, Vinegar, Lemon Juice, Milk, Tomato Juice, Distilled Water)
4. Analysis of various constituents present in following vegetables & Fruits.: (1) Potato,(2)Tomato (3) Carrot, (4) Lemon, (5) Orange, (6) Pineapple
5. To Perform analysis of qualitative Compounds: Positive Ions Fe<sup>+2</sup>, Fe<sup>+3</sup>, Ba<sup>+2</sup>,Ca<sup>+2</sup>, Mg<sup>+2</sup>, Na<sup>+</sup> Negative Ions Cl<sup>-</sup>, Co<sup>3-2</sup>, So<sup>4-2</sup>, No<sup>3-</sup>

**Biology**

1. To study the microscope with its parts
2. To study the Onion cell.
3. Study of various parts of flowering monocot ledonous (maize/wheat) plant.
4. Study of external & internal characteristics of monocut (maize) seed.
5. Cell division - Paramecium (slide).Fragmentations - Spirogyra (slide).

**References:**

Fundamental Inorganic Chemistry P.L.Soni (1986)

Test Book of Organic Chemistry - P.L. Soni,

Test Book of Biochemistry west & Todd

Test-Book of Applied Chemistry-MMJ Jacob (1996)

Dr. Garg P. K. - Biology (SõrđĳkkLk)

Dutta A. C. - Tex book of Botany

Gupta P. K. - A text book of Cyfology, Genetics & Evolution

Jain V. K. Fundamentals of Plant Physiology

Practical Books by A.I. Vogel.

**BACHELOR OF ARTS (B.A.) SEMESTER – 4**

**TITLE OF THE COURSE: CONSUMER EDUCATION**

Sr.	Course	Course	Course	Teaching	Practical	Internal	External	Total
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No.	Code	Category	Credit	Hours	Hours	Exam Marks	Exam Marks	Marks
1	BA24MN4HO1	MINOR	4		00	50%	50%	100%

<b>Course Objectives</b>	1. The students will be aware about consumer, their problems and their solutions
	2. The students will be known about consumer rights and responsibility
	3. The students will be known about different consumer protective acts
	4. The students will be aware about consumer, their problems and their solutions

<b>Course Outcomes :</b>	<b>After completion of the course, learners will be able to:</b>
	1. Enabling to understand consumer rights and responsibilities
	2. Handling consumer problems with the help of consumer services and consumer laws.

<b>Teaching - Learning Methodology</b>	Black Board Teaching, PowerPoint presentation E -Learning, Seminar Workshop, Guest Lecture
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<b>Course – Content</b>		
<b>Unit</b>	<b>Description</b>	<b>Weight age</b>
<b>1</b>	<ul style="list-style-type: none"> <li>• <b>Consumer</b></li> </ul>	<b>20%</b>
	- Meaning , Definition, Importance	
	- Role of consumer	
	- Types of consumer (On the basis of satisfaction)	
	- On the basis of time	
	- On the basis of place	
	- On the basis of income	
<b>2.</b>	<ul style="list-style-type: none"> <li>• <b>Factor effecting consumer buying behaviour such as</b></li> </ul>	<b>20%</b>
	- Size, type and income of family	
	- Stages of family life cycle	
	- Goals and values of family	
	- Knowledge and post experience	
	- Sex of buyers	
	- Place of residence	
	- Market system	
	- Habit, fashion, custom	
	- Advertisement	
	<ul style="list-style-type: none"> <li>• <b>Problems of consumer and its solution</b></li> </ul>	

	- Problem related to products	
	- Services related problems	
	- Consumer Rights & responsibilities	
<b>3.</b>	<b>• Consumer education</b>	<b>20%</b>
	- Need for consumer education	
	- Consumer knowledge towards buying practices, wants consumer organization	
	- Action chart for imparting consumer education at all levels including schools and colleges	
	<b>• Consumer evaluation- method, content and resources</b>	
	<b>• Consumer Welfare Organizations</b>	
	<b>• Standardization for household equipment</b>	
	- ISI	
	- Importance	
	- Procedure	
	- Role of BIS	
<b>4.</b>	<b>• Consumer Protection</b>	<b>20%</b>
	<b>• Consumer protection laws</b>	
	- Meaning	
	- Efforts made in India for consumer protection	
	- Importance of consumer protection laws	
	- Various consumer protection laws	
	<b>• Redressal of Grievances</b>	
	- Consumer forum	
	- Who can file complaint?	
	- Procedure to filling the appeal	
<b>5.</b>	<b>Multiple Question from all above four units</b>	<b>20%</b>
	<b>Total</b>	<b>100%</b>

**Other-**

- Assignment & Seminar

**Suggested Readings:**

1. Gruh prabandh, sadhan evam aantarik sajja by Dr. Reena Khanuja
2. Seetharaman Premavathy and Sethi, Mohini (2002) Consumerism: Strategies and Tactics. CBS Publishers and Distributors New Delhi.
3. William D. Perreault and E. Jeromc Carthy (2006) A Global-Managerial Approach, Basic Marketing, Tata Mc Grew Hill publishing Company Ltd.

**Note: Learners are advised to use latest edition of books.**

