# VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
# THIRD YEAR B . A .
# HOME SCIENCE – I
# DIET THERAPY

Theory- 3 periods/week

Theory: External-45 marks
Internal-20 marks

Practical- 2 periods/week

Practical: External-25 marks
Internal-10 marks

Effect from 2010-2011

## Aim of the course

This course emphasizes the importance of diet in therapeutic management & the role of the dietitian as a part of the medical team engaged in ensuring patient health & well being.

## Objectives:

1. To provide practical laboratory training in the preparation of special diet.
2. To understand the role of diet in the management of a various diseases and apply same to patients.
3. To adopt these diets to patients with various disorders.

## Theory

### Unit-I

(a) Basic concepts of the diet therapy.
(b) Role of dietitian as a member of health team.
(c) Therapeutic adaptation of the normal diet ,soft diet and liquid diet.
(d) Methods of feeding-internal tube feeding, composition of tube feeding and preparation of tube feeding.
(e) Factor in nutritional care of the patient.

### Unit-II

Modification of the diet in Fevers and Infections.

(a) Classification of fevers.
(b) Metabolism in the body.
(c) Principles of dietary planning during fevers & infection.
i)T.B. ii)Typhoid iii) Malaria

### Unit-III

M0dification of the diet in Gastro intestinal disorders:-

(a) Gastritis.
(b) Peptic ulcer
(c) Diarrhoea
(d) Constipation
(e) Ulcerative colitis
Etiology, symptoms & principles of the diet in the specific condition.

## Unit-IV

Diet in liver disorders. Causes, symptoms & modification of the following diseases.

(a) Jaundice
(b) Cirrhosis
(c) Alcoholic liver disease
(d) Hepatic coma
(e) Cholecystitis

## Unit-V

Dietary management of hypertensions & cardiovascular disorders

(a) Hypertension
    i) Classification
    ii) Dietary modification
    iii) Non pharmacological treatment like life style changes such as –behaviour modification, yoga, meditation.
    iv) Use of salt alternatives their composition & long term effects of regular consumption.
(b) Low blood pressure-its causes symptoms and treatment
(c) Atherosclerosis & Heart disease, types, modification and diet.
(d) Diet after Bypass surgery & Heart attack
(e) Prevention control , risk factor and life style changes.

## Unit-VI

Diet in disease of the pancreas Diabetes Mellitus.

i) Types
ii) Causes
iii) Symptoms
iv) Diagnosis
v) Management of diabetes mellitus
vi) Insulin therapy
vii) Oral hypoglycemic agent
viii) Dietary care & Nutritional therapy
ix) Special diabetic foods
x) Sweetness & sugar substitutes
xi) Complication in diabetes.

## Unit-VII

Dietary management of renal disorder

i) Classification
ii) Etiology symptoms
iii) Dietary management in Glomerulonephritis
iv) Acute and chronic Nephrotic syndrome.
v) Renal failure & uremia
vi) Dietary management of failure dialysis

## Unit-VIII

Diseases of Musculoskeletal system.

i) Dietary management of Rheumatoid arthritis, Osteoporosis.
ii) Reasons , symptoms & dietary treatment of Gout.

## Unit-IX

i) Nutritional & non-nutritional etiological factors of cancer
ii) Management of cancer patients in relation to the clinical treatment &cachexia.

## Unit-X

i) Definition , symptoms diagnosis of food allergy.
ii) Nutritional anemia

# Practical's

Only demonstration on

(1) Planning & preparation of normal diet how to modify normal diet.
(2) Students should plan day's menu for the patient & calculate nutritive value for the same.
(3) Next the foods should be categorized as fellows-
    (a) Foods to be avoided
    (b) Foods to be taken
    (c) Foods to be taken in required amount
(4) One of the recipe from the above mentioned plan should be selected & actually prepared by the students
(5) Planning & preparation of clear liquid recipe…….. (1 Prac.)
(6) Planning & preparation of a day's full liquid diet…….. (1 Prac.)
(7) Planning & preparation of soft blend diet…….. (1 Prac.)
(8) Diet planning for short term and long term fever……(1 Prac.)
(9) Diet planning and preparation for Diarrhea, constipation, ulcer & sprue…….(4 Prac.)
(10)Diet planning & preparation for Jaundice…… (1 Prac.)
(11)Diet planning & preparation for moderate hypertension, low blood pressure And heart diseases……..(3 Prac.)
(12)Diet planning & preparation for pregnant diabetic female, over weight Diabetic male and diabetic child…….. (3 prac.)
(13)Diet planning & preparation for Acute Nephritis, Gout and Anemia…… (3 prac.)

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Total….18 practical

References:-


1. Garrow J. S &wpt(1993) “Human Nutrition & Dietetics” Churchill livingstone
2. Sizer F.S.& whitney E N.(1997) “Nutrition” wardworth publishing company, London.
3. Antia(1989) “Clinical Dietetics & Nutrition”oxford university press(Bombay)
4. Kruse M. M.Mahan L.K.&EscottS.S.(1996) kruse’s “Food Nutrition & Diet therapy” Philadelphia. W.b. Saunders.


## Marking scheme for practical examination

Journal…… ……4 mark

Whole day planning……..6 mark

Selection of dish……..6 mark

Taste……6 mark

Viva…….. .3 mark

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Total -25 mark

# VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

## THIRD YEAR B . A .

## HOME SCIENCE – II

## BASIC SCIENCE

Theory- 3 periods/week

Theory:External-45 marks

Internal-20 marks

Practical- 2 periods/week

Practical:External-25 marks

Internal-10 marks

Effect from 2010-2011

OBJECTIVE:- The theory and practical course is designed to serve as a sound basis for the study of Nutrition, Food Science, Physiology, Biochemistry etc.

### Theory Syllabus

### Unit – 1

1. Cell division – Mitosis – Phases and importance.
2. Animal tissue – Classification, structure and functions.
3. Digestive system – A brief study of anatomical organization of digestive tract, process of digestion. Accessory digestive glands – structure and functions.
4. Circulatory system – Circulatory organs – Heart, Artery, Vein. Coagulation of blood.
5. Respiratory system – Structure of respiratory organs, mechanism of respiration.
6. Excretory system – Structure of Kidney, ureter, bladder. Formation of urine, structure and function of skin.
7. Reproductive system – Structure and function of reproductive organs of male and female, surgical method of family planning.
8. Nervous system – Structure of brain, spinal cord, their functions, reflex action.
9. Endocrine glands – Location, Hormones and their functions.
10. Modern methods of diagnosis of diseases.
    - X-Ray (Radiography)
    - Angiography
    - C.T. Scan, MRI, PET, Sonography, Endoscopy.

### Unit – 2

1. Types of vascular bundles. Anatomy of stem of sunflower and maize.
2. Transpiration – Definition, factors affecting transpiration and it’s importance.
3. Photosynthesis- Definition, brief information about phases of photosynthesis, factors affecting photosynthesis.
4. Respiration-definition, kind of respiration, factors affecting respiration.
5. Reproduction: methods of vegetative reproduction.( Natural & Artificial).

Unit –3

1. Study of Human endoparasites
2. Elementary knowledge about some diseases, Aids, Hepatitis and Cancer –causes, symptoms and preventive measures
3. Structure and types of Chromosomes, Genes, DNA and RNA.
4. Study of human karyotype. Numerical and structural chromosomal abnormalities.
5. Genetical diseases- Phenylketonuria, Alkaptonuria, albinism, sickle cell-anemia, colour blindness, haemophilia, Thalassaemia.

Practicals

1. Study of stages of mitosis. (permanent slides).
2. Study of animal tissue. (permanent slides).
3. Study of histologycal slides of human physiological systems – T.S. of stomach, small intestine, liver, pancreas, kidney, spinal cord, testis, ovary, v.s. of skin.
4. Study of human physiological systems from models, charts – digestive system, heart, respiratory system, excretory system, reproductive system(male & female) and nervous system(Brain)
5. Estimation of haemoglobin.
6. Determination of sugar in urine.
7. Study of types of vascular bundles.
8. Study of tissue organization (mounting) – T.S. of sunflower and maize stem.
9. Mounting of stomata of dicot and monocot leaves.
10. Plant physiology – demonstration of experiment on
    - Photosynthesis – light screen experiment.
    - Moll's experiment.
    - Oxygen is evolved in photosynthesis.
    - Respiration – Carbon dioxide is evolved in respiration.
    - Heat generated in respiration.
    - Anaerobic respiration.
    - Natural methods of vegetative reproduction.
11. Study of human endoparasites (specimens, charts, models).
12. Study of types of chromosomes – Karyotype of man by charts, models.
13. Inheritance of diseases due to chromosomal disorder by charts – Down's syndrome, turners syndrome, kline felter's syndrome.
14. Study of modern methods of diagnosis of diseases by charts.
15. Detection of food adulteration.
    - cereals & its production
    - milk, fat & oils, spices, honey.

References:-


1. A text book of Botany – Popular Publication, Surat by Dr. J. V. Joshi and H. Patel
2. College Botany Vol. I to IV Himalaya Publishing House by S. Sundara Rajan.
3. Human Physiology - by Chetterji and J. H. Jain.
4. Human Physiology by Swaminathan.
5. A Text book of Botany – A. C. Dutta.
6. Plant Physiology by Verma.
7. Cytology – Rustogi.
8. Manual of Botany Practical by D. K. Apsangikar.
9. Practical medicine for students and practitioner – P. J. Mehta 4th edition.
10. Manual of laboratory technique – National institute of Nutrition, Hydrabad
11. Fundamental of Food and Nutrition – Mumbai.


MARKING SCHEME

Total marks -25

Section – 1. (Rotation)

Q-1. For each specimen – 04 minutes. 10 marks

Sp. No. 1 Identify and describe (Stage of mitosis).
Sp. No. 2 Identify and describe (Animal tissue).
Sp. No. 3 Identify and describe (Histological slide).
Sp. No. 4 Identify and describe (Type of vascular bundle).
Sp. No. 5 Experiment to demonstrate plant physiological process.
Sp. No. 6 Method of reproduction in plants.
Sp. No. 7 Human endoparasite.
Sp. No. 8 Genetics.
Sp. No. 9 Genetics.
Sp. No. 10 Identify and describe – Modern method of diagnosis of diseases. (Charts)

Section – 2.

Q-2. Mounting – preparation of slide and viva. ( T.S. of stem, stomata) 6 marks

or

Estimation – Hemoglobin, sugar in urine, food adulteration.

Q-3. Identify human physiological system 5 marks

Labeled organs from chart, model and viva.

Q-4. Journal. 4 marks

# VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

## THIRD YEAR B . A .

## HOME SCIENCE – III

## FOOD PRESERVATION

Theory- 3 periods/week

Theory:External-45 marks

Internal-20 marks

Practical- 2 periods/week

Practical:External-25 marks

Internal-10 marks

Effect from 2010-2011

### Focus of the subject:-

The course has been formulated to give a clear understanding of the various principles Involved in food preservation and the storage methods which enhance the shelf – life of food And ensures food safety.

### Objectives:-

(1) Understand the scientific principles underlying food preservation.
(2) Develop skills techniques in food preservation ensuring safety conversation of nutrients And palatability.
(3) Understand the basic principles underlying food preservation as an income generating Activity.

## Theory

### Unit-I

(a) Importance of history and scope of food preservation.
(b) General principles and causes of food spoilage.
(c) Physical & chemical changes in food while food spoilage.
(d) Basic principles of food preservation.
(e) Various methods of food preservation.

(f) Equipment used in food preservation.

Unit-II Post- harvest technology.

(1) Preservation by use of low temperature.
(2) Principles involved in freezing.
(3) Types of container and storage at low temperature.
(4) Different methods of freezing various food.
(5) Changes during freezing i.e. Colour, Texture, Nutrient e.t.c.

Unit-III Preservation by use of high temperature.

(1) History.
(2) Meaning of canning and bottling.
(3) Methods of canning and bottling.
(4) Types of container used.
(5) Spoilage of canned food.

Unit-IV Preservation by use of drying.

(1) Principles of drying.
(2) Various methods of drying.
(3) Different types of dryer.
(4) Packing & storage of dry foods.

Unit-V Preservation by preservatives.

(1) Natural preservatives.
(2) Artificial preservatives.

Unit-VI Preservation of fruit juices.

(1) Pasteurization.
(2) Preservation with chemicals.
(3) Preservation by adding of sugar.
(4) Preservation by freezing.
(5) Preservation by drying.
(6) Preservation by carbonation.
(7) Preservation by filtration.
(8) Other methods preservation

Unit-VII Fruit Beverages

(1) Squashes and cordials.
(2) Juices & syrups.
(3) Carbonated beverages.
(4) Juice concentrates.
(5) Fruit juice powder.

Unit-VIII Preservation by Irradiation.

(1) Sources of ionizing radiation.
(2) Units of measurement
(3) Application of irradiation on different foods.
(4) Use of radiation in food preservation.

## Unit-IX

Jam, Jellies & Marmalades.

(a) Jam.
  (1) Definition & material used.
  (2) Step by step method of making jam.
  (3) Qualities of good jam.
  (4) Difficulties of making jam.
  (5) Spoilage of jam.

(b) Jelly
  (1) Definition & material used.
  (2) Step by step method of jelly making.
  (3) Theory of jelly formations.
  (4) Qualities of good jelly.
  (5) Difficulties in jelly making.
  (6) Spoilage of jelly.

(c) Marmalade
  (1) Definition & material used.
  (2) Step by step method of making marmalade.
  (3) Qualities of good marmalade.
  (4) Spoilage of marmalade.

## Unit-X

Chutney's & pickles.

(1) Thin sauces.
(2) Thick sauces.
(3) Pickling process.
(4) Causes of spoilage.

## Unit-XI

Milk and Milk products

(1) Various methods of preservation of milk.
(2) Cheese…Manufacturing process of cheese.
(3) Manufacturing process of other milk product i.e. Ghee, Butter

## Unit-XII

(a) Food Act & other Food laws in India. i.e. F.P.O. & Ag-mark.
(b) Food adultration –most common, food adulterant in india.
(c) Food additives –various kinds of food additives. Advantages & disadvantages of Of additives.
(d) Food poisoning. Causes & prevention food poisoning.

## Practicals:-

(1) Sterilization…….. 1. Pract.
(2) Drying vegetable and cereals, dehydration by solar energy…3. Pract.
(3) Freezing vegetables, fruit cooked food…… 3. Pract.
(4) Pickles two types…… 1. Pract.
(5) Preserved chutneys…….. 1. Pract.
(6) Jam two types…… 1. Pract.
(7) Jellies two types…….. 1. Pract.
(8) Marmalades two types…….. 1. Pract.
(9) Preservation of fruit juice by pasteurization,chemical, Solar energy & sugar…… 4. Pract.
(10)Tomato ketchup…… 1. Pract.

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Total -17. Practical

## Refererences:-


1. 'Advance food science'.Roytrope wood. Orient longman Bombay 1973.
2. 'Food microbiology' fraizer w.c.
3. 'Preservation of fruits and vegetables' Girdharilal G. S. Siddappu.
4. 'Food preservation' by CFTRI Hydrabad.
5. The Broctureof 'Home seed food preparation series'. by CFTRI Hydrabad.
6. 'Modern food preservation' Mc wiliams and paine surjeet publication.
7. 'Home scale food preparation' by CFTRI Hydrabad.


### Marking scheme for practical

Q.1 To write full procedure of the following.
Canning/ Bottling/ Drying/ Freezing/Sterilization/ Cordial……(4 marks)
Q.2 Prepare any one of the following.
Squash/ Synthetic syrup/ Chutney ……(4 marks)
Q.3 Prepare any one of the following.
Jam/ Jelly/ Marmalade/ Pickle/ Tomato ketchup……(10 marks)
Q.4 Viva……(3 marks)
Journal……(4 marks)

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Total- 25 marks.

# VEER NARMAD SOUTH GUJARAT UNIVERSITY

## HOME SCIENCE-IV

## HOME MANAGEMENT

Theory- 3 periods/week — Theory:External-45 marks

Internal-20 marks

Practical- 2 periods/week — Practical:External-25 marks

Internal-10 marks

Effect from 2010-2011

## (A) FAMILY FINANCE MANAGEMENT

FOCUS: The course on financial management is designed to understand the function of family as an economic unit. The income expenditure, credit, savings and investments are the other aspects the course dealt with.

OBJECTIVES: To enable students to-

1 Understand the internal and external factors affecting financial decision.

2 Be able to use to make wise use of money.

3 Develop entrepreneurship skills

4 Analyze the environment related to small scale industry and business.

I Money management

1) Importance and meaning of money.

2) Types of family income

a) Money income

b) Real income

c) Psychic income

Total income

3) Stages of Money Management Process.

A Planning

i) Recognition of goals

ii) Family life cycle

iii) Analysis of longand short term income

iv)

v) Methods of handling money

B Controlling

C Evaluation.

4) Budget

1) Importance and types of budget

2) Steps involved in making budget

II Savings and Investment

1 Purpose and meaning of savings

2 Types of savings

A Compulsory savings

i) Provident fund

ii) Pension plan

iii) Gratuity

B Voluntary savings

i) Bank-types of accounts

ii) Post office savings scheme

iii) Unit Trust of India

iv) Shares

v) Mutual Fund

vi) Debentures

vii) Life Insurance Policy

3 Investment

Types and meaning of investment

III Credit

1 Meaning and Definition

2 Family`s use of credit

3 Basis of credit

4 Types of credit

5 Legal credit instruments

## (B) CONSUMER STUDIES

Focus: This course is design to train students to be wise consumer. Orientation is given in consumerism consumer protection, consumer rights and responsibilities, consumer wants and market consumer problems.

OBJECTIVES: To enable students to

1 To be aware of consumer problems in the market.

2 Become aware of rights and responsibilities.

3 Develop good buymanship skill in the selection of goods in the market.

I Consumer and consumer problems.

1 Definition of consumer and consumer education.

2 Consumer and his wants

-Nature, origin, characteristics, classification and factors influence human wants.

3 Adulteration

-causes, consequences, and common methods of detection

II Malpractices prevalent in the market

1 Advertisement

-Meaning, importance, elements of marketing mix, role good lay out of advertisement, types- indoor outdoor characteristics of good advertisement

2 Labels

-Meaning, labels misleading to consumers, characteristics of good label on fabrics, tinned foods, drugs and cosmetics.

3 Grading and standardization

-Meaning, Basis of grading ( size, quality standard etc.) Types ,

Benefits to consumers ,Industry, dealer and seller.

4 Packaging of foods

-meaning, objectives, characteristics of packaging material,advantages and disadvantages

5 Weights and measures

-importance, faulty weight and measures,

6 Quality / Certification marks

-AG mark

- ISI mark

- Eco mark

7 Consumer protection

-Need, role of Consumer Association ,Consumer Guidance Society Council For Fair Business Practices, Functions.

8 Consumer Redressal

NGO `S and GO`S working for consumer protection, How and where complaint's are made

9 Protection through legislation

i) The Indian Sale Of Goods Act

ii) Agricultaral Produce Act

iii) Drugs and Cosmetic's Act

iv) ISI Act

v) PFA Act

vi) Essential Commodities Act

vii) The Export Act

viii) The Trade and Merchandise Act

ix) The Water Prevention and Control Pollution Of Act

x) Prevention of Black Marketing Act

xi) The Air Prevention And Control Act

xii) The Environment Protection Act

xiii) The Railway Claims Tribunal Act

xiv) Consumer Protection Act

10 Consumer Movement and consumerism

i) Consumer Rights

ii)Consumer Responsiblites

PRACTICALS:

I Banking 2 practicals

1) Opening an account

-Current Ac.

-Savings Ac.

-Fixed Deposit Ac.

-Recurring Depositing Ac.

2 Depositing Money

-By cash ,cheque ,ATM machime

3Withdrawing money

By withdrawal slip, cheque, ATM Machine

4 Phone Banking

5 E-Banking

II Fabric painting 2 practicals

1 Rules of painting

2 Shading

- Make a sample on saree /choonary/bed spread/wall piece

3Non conventional printing 2 practicals

-Vegetable printing

-Spray printing

-Finger tips printing

-Leaf printing

- make a sample on saree/choonary/Table mats/table lamp shade

5 Oil painting 8 practicals

-Tiles painting

-Glass painting

-Pottery painting

-Nib painting

6 Floor decoration 3 practicals

-Flowers and leaves

-Saw dust

-Pulses and Grains

- Alpana

- Kolam

- Karothi

- Salt

## REFERENCES:

1 BIGELOW : FAMILY FINANCE

2 GROSS AND CRANDALL: MANAGEMENT FOR MODERN FAMILIES

3 NICKELL AND DORSEY: MANAGEMENT IN FAMILY LIVING

4 FOXALL G. R. :CONSUMER CHOICE

5 SINGH GURBAX: LAW OF CONSUMER PROTECTION

MARKING SCHEME:

1 Journal 4 marks

2 Class work-8 marks

3 Banking -3 marks

4 Fabric painting -4 marks

5 Floor decoration-3 marks

6 Oil painting-3 marks

Total marks -25

# VEER NARMAD SOUTH GUJARAT UNIVERSITY

## HOME SCIENCE-V

## TEXTILE SCIENCE

Theory- 3 periods/week — Theory:External-45 marks

Internal-20 marks

Practical- 2 periods/week — Practical:External-25 marks

Internal-10 marks

Effect from 2010-2011

FOCUS: This course covers classification, properties, uses of fibers, yarns and fabrics.

OBJECTIVES:

1) To acquire knowledge of different fibers, yarns and fabrics.
2) To acquire the knowledge of different types of applications to fibers, yarns and fabrics.

I FIBER THEORY

1 Fiber Properties:

a) Primary Properties-High Length to Width ratio,Tenacity, ,Flexibility, Cohesiveness, Uniformity

b) Secondary Properties-Physical Shape, Density, Luster, Moisture Regain, and Absorption, Elastic Recovery and Elongation, Resiliency, Flammability.

c) Additional Properties-Fiber Morphology, Molecluar Arrangement.

2 Fiber Classification

A) Natural fibers

a) Cellulose fibers

i) Seed hair-cotton, Kapok

ii) Bast fibers-Flax , Hemp, Jute

iii) Leaf fibers-Pineapple, Abaca, Palm Sisal

iv) Nut husk fibers-Coir

b) Protein fibers

i) Animal hair fibers-Wool, Fur Silk

c) Mineral fibers

i) Asbestos

d) Natural Rubber

B) Man Made Fibers

a) Cellulosic fibers-rayon

b) Modified Cellulosic fibers-Acetate

c) Protein fibers-Azlon

d) Non Cellulosic fibers-Nylon Polyester Acrylic

e) Mineral fibers-Glass, Metallic

II Yarn Structure

A) Yarn Construction

a) Basic Principles
b) Yarn Properties-Thread and Yarn, Yarn Twist, Yarn Numbers
c) Types of Yarn
i) Simple Yarn
ii) Complex Yarn
1) Complex Single Yarn-Slub Yarn, Flock Yarn.
2) Complex Ply Yarn- Boucle Yarn, Ratine and Gimp Yarn Loop Yarn, Nub and Knot Yarn,Grandrelle Yarn , Seed Yarn, Spiral Yarn, Chennile Yarn
3) Core and Metallic Yarn
4) Textured Yarn

III Fabric Structure

A) Non-Woven Fabrics
Felt, Bonded Fiber Fabrics, Stitch Bonded Fabrics

B) Knitted Fabrics
1)Weft or Filling knitting-Single knits, Double knits , knitted Pile Fabrics

2) Warp knitting-Tricot knits,Milanese knits, Raschel knits

C) Woven Fabrics

-Weaving process

-Types of Weaving

1) Plain Weaves

i) Rib Weave

ii) Basket Weave

iii) Twill Weave

iv) Satin Weave

2) Decorative Weaves

Dobby Weave, Jacquard Weave, Leno Weave, Surface figure Weave, Lappet Weave, Swivel Weave, Spot Weave, Pile Weave, Filling Pile, Warp pile, Double Weave.

C) Other Fabric Construction Processes
D) Braided Fabrics, Nets, Laces, Tapa cloth Film Fabric, Multicomponent Fabrics, Tuffed Fabrics

IV Finish and Colour Application

1 Routine or General finishes

Beetling, Bleaching and Scouring, Brushing, Calendaring, Carbonizing, Crabbing, Decoting, Fulling, Heat setting, Inspection, Mercerization, Scouring, Shearing Singeing and Desizing, sizing, Tentering, Weighting.

2 Special finishes

Calendaring, Schrenering, Moire, Embossed Polishing, Glazed, Cire, Raised, Napping, Flocking, Acid, Functional.

V Evaluation Of Finishes

Home tests for fabric properties- Shrinkage, Wrinkle, Water repellency, Oil repellency, Flame resistance

VI Dyestuffs and their Application

1 Types of Dyestuffs

Direct, Azoic, Acid and Mordant, Cationic disperse, Vat, Sulphur, Reactive, Pigment Dyes.

2 Application of colours

Fiber, Yarns and Fabric dyeing

VII Applied designs

1 Printing

Resist printing, Tie and dye, Batik, Ikat, Stencil, Screen.

2 Discharge Prints

3 Direct printing

Block, Roller, Duplex, Photographic.

4 Transfer printing

Embroidery.

VIII Evaluation of colour

1 Home tests colour fastness of fabrics

2 Dry cleaning, Laundering, Sun light, Ironing, Rubbing and Crocking

IX Textile Performance

1 Standards and Legislation

2 Tests for Fabric Performance Evaluation

Fabric Description, Fabric Thickness, Air Permeability, Thermal Properties, Abrasion Resistance, Strength.

3 Tests for Finish Performance

Resistance to-

Loss of finish in laundering

Water- rain test

Spray test

Insect damage

Mildew and Rot

Fire

Colour fastness

## PRACTICALS:

I Home Tests:

A Home tests for fabric properties……1 prac.

2 Shrinkage resistance to Dry cleaning

3 Durable press

4 Wrinkle recovery

5 Water and Oil repellency

6 Flame resistancy

B Home tests for colour fastness of fabrics…….1 prac.

1Dry cleaning

2 Laundering

3 Laundering with other garments

4 Sunlight

5 Ironing

6 Rubbing and cracking

II Textile Testing : Laboratory Methods……1 prac.

1 Microscope

2 Burning

3 Solubility

III Make samples

1 Weaving- 2". 8" to 10" size

Plain, Basket, Rib, Twill, Satin, Diamond, Huck-a-Back, Honeycomb, Mock leno, Herringbone, Birds eye……2 prac.

2 Crochet -Make table mats/Girls shoulder bag using crochet needle and thread……2 prac.

3 Knitting-Make Cushion cover with twisted cords and fringes..2 prac.

4 Make a bath mate using coloured jute fibers……2 prac.

5 Make a girls poncho/cardigan/sweater using knitting/crochet..2prac.

6 Make a girls purse using any yarn , beads, sequins……..2 prac.

IV Printing

1 Batik-One sample

2 Tie and dye……2 prac.

a) Marbling

b) knotting

c) Binding

d) Clump tying

e) Stripes

f) Folded squares

g) Circles

h) Sewing

3 Screen printing……2 prac.

Total practicals……19 prac.

## REFRENCES:


1) CORBMAN: TEXTILES:FIBRES TO FABRICS
2) GOHL V.:TEXTILE SCIENCE
3) HESS K. P. :TEXTILES FIBERS AND THEIR USE
4) JOSEPH M.:INTRODUCTION TO TEXTILE SCIENCE
5) MARSH J. T. INTRODUCTION TO TEXTILE FINISHES
6) POTTER AND CORBMAN:FIBER TOFABRIC
7) SHINKLE J.H.:TEXTILE TESTING


## MARKING SCHEME:

1 Journal……4 marks

2 Fabric testing……..4 marks

3 Weaving…….. 4 marks

4 Knitting/Crochet……..4 marks

5Class work……5 marks

6 Printing……4 marks.

Total marks……..25 marks

# VEER NARMAD SOUTH GUJARAT UNIVERSITY

## HOME SCIENCE-VI

## COMMUNICATION IN EXTENSION

Theory- 3 periods/week — Theory:External-45 marks

Internal-20 marks

Practical- 2 periods/week — Practical:External-25 marks

Internal-10 marks

Effect from 2010-2011

## OBJECTIVES:

To enable students to-

1 Understand the process of communication in development work.

2 Develop skills in the use of methods and media.

3 Make students aware of the relationship between Home science and National development.

## THEORY:

I Concept of Communication in Extension.

1.1 Meaning and elements of communication process.

1.2 Models of communication

1.2.1 Aristotle's method

1.2.2 Leagan's model

1.2.3 Westley machean model

1.2.4O.P. Dahama model

1.3 Functions of communication

1.4 Role of communication in development

1.4.1 Individual development

1.4.2 Community development

1.4.3 National development

II Communication and Extension approach

2.1 Individual Approach

2.2 Group Approach

2.3 Mass Approach

Edgar Dale' - Cone of experience

III Communication Media

3.1 Meaning and Definitions of media

3.2 Values of media in extension

3.3 Techniques involve in preparing different media

3.4 Techniques to use media in the field

3.5 Advantages and limitations of different media

3.6 Criteria for selection and evaluation of media

List of media:

1) Graphic aids
   Charts, Poster Graphs, Diagram, Map, Flash card, Cartoon and comics, Folder, Pamphlets, Leaflets.

2) Display aids

   Flannel graph, Bulletin board, Show case, Mobile.

2) Projected aids:
   Television, VCD, Film strip, Computer, Internet, Slide projector, Overhead projected, LCD projector.

3) Audio aids :
   Radio, Tape recorder, Audio CD player.

4) Folk media:
   Puppets, Folk songs, Folk dance, Drama.

IV Development Programmes and their relevance to Home Science

Historical background and objectives of following programmes

1) I.C.D.S.

2) A.N.P., S.N.P.

3) IRDP

4) DWACRA

5) CDP

V Extension Programme Planning

5.1 Meaning of Extension Programme Planning

5.2 Steps in Programme Planning

## PRACTICALS:

Objectives: To enable students to-

1 Develop the abilities to plan and conduct extension programme by selecting and using the appropriate methods of extension teaching.

2 Acquire skills in the preparing and use of various teaching aids supplementing different methods of teaching.

Content:

1) Preparation and use of the following audio visual aids in the community for developing awareness.

A) Graphic aids and Display aids:
- Puppets –Hand or blow puppet, Finger puppet.
- Pamphalets, Leaflets, Folders

B) Projected aids:
- O.H.P., Slide projector , LCD Projector, C.D. player, DVD player, Digital camera.

2) Demonstrate any skill suited to the needs and interest of the learners

supplement the demonstration with appropriate audio- visual aids.

3) Deliver an informative talk of approximately 10-15 minutes duration with the help of audio visual aids.

4) Perform folk dance songs street play to create awareness among community people.

Note: Students should maintain a record of their practical experience.

Marking scheme: Journal – 4 marks

Class work – 8 marks

Exam – 13 marks

Total – 25 marks