



Re-Accredited 'B++' 2.86 CGPA by NAAC

VEER NARMAD SOUTH GUJARAT UNIVERSITY

University Campus, Udhna-Magdalla Road, SURAT - 395 007, Gujarat, India.

વીર નર્મદ દક્ષિણ ગુજરાત યુનિવર્સિટી

યુનિવર્સિટી કેમ્પસ, ઉદ્ધના-મગદલા રોડ, સુરત - ૩૯૫ ૦૦૭, ગુજરાત, ભારત.

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સંદર્ભ: (૧) યુનિવર્સિટી કાર્યાલયનાં તા.૨૯/૦૪/૨૦૨૪, પરિપત્ર ક્રમાંક:એસ./હોમસાયન્સ/પરિપત્ર/૯૩૭૫/૨૦૨૪.

(૨) યુનિવર્સિટી કાર્યાલયનાં તા.૨૩/૦૫/૨૦૨૫, પરિપત્ર ક્રમાંક:ઓથો./પરિપત્ર/૧૧૮૩૫/૨૦૨૫.

-: પરિપત્ર :-

યુનિવર્સિટી સંલગ્ન વિનયન વિદ્યાશાખા હેઠળની હોમસાયન્સ કોલેજોનાં આચાર્યશ્રીઓને જણાવવાનું કે, શૈક્ષણિક વર્ષ ૨૦૨૫-૨૬ થી અમલમાં આવનાર B.A. Home Science Sem.-1 અને 6 નું સ્ટ્રક્ચર અને Major, Minor, MDC અને SEC ના અભ્યાસક્રમ સંદર્ભે હોમસાયન્સ વિષયની અભ્યાસ સમિતિની તા.૩૦/૦૭/૨૦૨૫ની ઓનલાઈન સભામાં ચર્ચા થયા મુજબ B.A. Home Science Sem.-1 અને 6 ના Minor પેપરના નામમાં સુધારો કરેલ છે જે સ્વીકારી વિનયન વિદ્યાશાખાના અધ્યક્ષશ્રીએ વિનયન વિદ્યાશાખા વતી મંજૂર કરી એકેડેમિક કાઉન્સિલને કરેલ ભલામણ એકેડેમિક કાઉન્સિલ વતી એકેડેમિક કાઉન્સિલની તા.૨૪/૧૨/૨૦૨૪ ની સભાનાં ઠરાવ ક્રમાંક:૩૫૩ અન્વયે માનનીય કુલપતિશ્રીને આપેલ સત્તા અંતર્ગત માનનીય કુલપતિશ્રી ધ્વારા મંજૂર કરેલ છે. જે સંદર્ભે સદર સુધારા સાથેનો B.A. Home Science Sem.-1 & 6 નું સ્ટ્રક્ચર અને Major, Minor, MDC, SEC નો સંપૂર્ણ અભ્યાસક્રમ આ સાથે સામેલ છે. જેનો અમલ કરવા આથી જાણ કરવામાં આવે છે.

બિડાણ: ઉપર મુજબ

ક્રમાંક:ઓથો./પરિપત્ર/૨૧૧૩૩/૨૦૨૫

તા.૦૮-૦૮-૨૦૨૫

W. J. S.
કુલસચિવ

પ્રતિ,

૧) યુનિવર્સિટી સંલગ્ન વિનયન વિદ્યાશાખા હેઠળની હોમસાયન્સ કોલેજોનાં આચાર્યશ્રીઓ.

.....આપશ્રીની કોલેજના સંબંધિત શિક્ષકોને જાણ કરી અમલ કરવા સારું.

૨) ડીનશ્રી, વિનયન વિદ્યાશાખા.

૩) પરીક્ષા નિયામકશ્રી, પરીક્ષા વિભાગ, વીર નર્મદ દ. ગુ. યુનિવર્સિટી, સુરત.

.....તરફ જાણ તેમજ અમલ સારું.

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

(Programme Name:-) BA

As Per NEP 2020 About programme : BA HOME SCIENCE SEM -I

Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure FYBA SEM- I Home science

Course Category	Course Code	Course Title	Mark sheet Title in English	Teaching Hours /week		Credit		Exam Duration		Internal Marks		External Marks		Total		Grand Total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
Major Course 1	Home science	Fundamental Of Foods & Nutrition-01	Fundamental Of Foods & Nutrition-01	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course 2	Home science	Home management-02	Home management-02	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Minor Course 1	Family & Community Science	Fashion Designing -01	Fashion Designing-01	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100
MDC Course 1	Home science	Extension Education-01	Extension Education-01	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
SEC Skill Enhancement Course 1	Home science	Life Span Development-01	Life Span Development-01	2	-	2	-	1:00 Hours		25	-	25	-	50	-	50

Total Credit 18

નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીનાં કોમન Subject માં લેવા.

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
(Programme Name:-) BA
As Per NEP 2020 About programme : BA HOME SCIENCE SEM -II
Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure FYBA SEM -II Home science

Course Category	Course Code	Course Title	Mark sheet Title in English	Teaching Hours /week		Credit		Exam Duration		Internal Marks		External Marks		Total		Grand Total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
Major Course-03	Home science	Applied Nutrition -03	Applied Nutrition-03	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course-04	Home science	Resources Management-04	Resources Management-04	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Minor Course-02	Family & Community Science	Traditional & Modern Embroidery-02	Traditional & Modern Embroidery-02	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100
MDC Course-02	Home science	Introduction to Medicinal Plant-02	Introduction to Medicinal Plant-02	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Total Credit				16												
નોંધ:-AEC, VAC/IKS, SEC ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.																

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

(Programme Name:-) BA

As Per NEP 2020 About programme : BA HOME SCIENCE SEM -III

Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure SYBA SEM III Home science

Course Category	Course Code	Course Title	Mark sheet Title in English	Teaching Hours /week		Credit		Exam Duration		Internal Marks		External Marks		Total		Grand Total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
Major Course 5	Home science	Family Meal Planning-05	Family Meal Planning-05	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course 6	Home science	Family Clothing-06	Family Clothing-06	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course 7	Home science	Art & Craft-07	Art & Craft-07	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Minor Course	Family & Community Science	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---
MDC Course 3	Home science	Social Welfare & Community Development-03	Social Welfare & Community Development-03	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
SEC Skill Enhancement Course 3	Home science	Human Physiology-03	Human Physiology-03	2	-	2	-	1:00 Hours		25	-	25	-	50	-	50

Total Credit 18

નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
(Programme Name:-) BA
As Per NEP 2020 About programme : BA HOME SCIENCE SEM -IV
Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure SYBA SEM IV Home science IV

Course Category	Course Code	Course Title	Mark sheet Title in English	Teaching Hours /week		Credit		Exam Duration		Internal Marks		External Marks		Total		Grand Total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
Major Course 8	Home science	Food Planning & Health-08	Food Planning & Health-08	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course 9	Home science	Household & Traditional Textile -09	Household & Traditional Textile-09	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course 10	Home science	Foundation of Art & Design-10	Foundation of Art & Design-10	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Minor Course 3	Family & Community Science -	Human Development-03	Human Development-03	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100
MDC Course 4	Home science	----	----	---	---	---	---	---	---	---	---	---	---	---	---	---
SEC Skill Enhancement Course 4	Home science	Consumer Studies-04	Consumer Studies-04	2	-	2	-	1:00 Hours		25	-	25	-	50	-	50

Total Credit

18

નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીનાં કોમન Subject માં લેવા.

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

(Programme Name:-) BA

As Per NEP 2020 About programme : BA HOME SCIENCE SEM V

Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure TYBA SEM -V Home Science

Course Category	Course Code	Course Title	Mark sheet Title in English	Teaching Hours /week		Credit		Exam Duration		Internal Marks		External Marks		Total		Grand Total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
Major Course-11	Home science	Diet Therapy & Indian Traditional Diet-11	Diet Therapy & Indian Traditional Diet-11	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course-12	Home science	Family Housing 12	Family Housing-12	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Major Course-13	Home science	Textile Science 13	Textile Science-13	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100
Minor Course-04	Family & Community Science	First aid & Home Nursing-04	First aid & Home Nursing-04	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100
Minor Course 05	Family & Community Science	Folk Media in Extension-05	Folk Media in Extension-05	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100
SEC Skill Enhancement Course-05	Home science	Bakery science 05	Bakery science -05	2	-	2	-	1:00 Hours	2:00 Hours	25	-	25	-	50	-	50

Total Credit 22

નોંધ:-AEC, VAC/ ના Subject Arts ફેકલ્ટીનાં કોમન Subject માં લેવા.

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
(Programme Name:-) BA
As Per NEP 2020 About programme : BA HOME SCIENCE SEM VI
Teaching & Evaluation Scheme:- As per NEP 2020 મુજબ રાખવાના રહેશે

Structure TYBA SEM -VI Home Science

Course Category	Course Code	Course Title	Marksheet Title in English	Teaching Hours		Credit		Exam Duration		Internal Marks		External Marks			Total Marks		Grand Total	
				/week		TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
				TH	PR													
Major Course-14	Home Science	Traditional & Modern Food Preservation-14	Traditional & Modern Food Preservation-14	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100		
Major Course-15	Home science	Finishing Textile Science & Printing-15	Finishing Textile Science & Printing-15	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100		
Major Course -16	Home science	Family Finance Management-16	Family Finance Management-16	3	2	3	1	1:30 Hours	2:00 Hours	35	15	35	15	70	30	100		
Minor Course-06	Family & Community Science -	Communication in Extension-06	Communication in Extension-06	3	2	3	1	1:00 Hours	2:00 Hours	25	25	25	25	50	50	100		
SEC Skill Enhancement Course-06	Home science	Internship-06	Internship-06		4		4	2:00 Hours	2:00 Hours		50		50		100	100		
Total Credit																20		
નોંધ:-AEC, VAC/ ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.																		

BA PROGRAM COURSE STRUCTURE UNDER NEP 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY SURAT
BA SEM I to VI HOMESCIENCE STRUCTURE

BA Home science Sem- I

	Course Types	Course Code	Semester	Name of the course	Credit T+P	Lecturer Par week	Total Credit
1	Major Course-01	Home Science	I	Fundamental of Food & Nutrition 01 (Theory+ Practical)	3+1	3+2	08
	Major Course-2			Home management-02 (Theory+ Practical)	3+1	3+2	
2	Minor Course-01	Family & Community Science	I	Fashion designing-01 (Theory+ Practical)	3+1	3+2	04
3	Inter Disciplinary /Multi Disciplinary Course -01	Home Science	I	Extension Education-01 (Theory+ Practical)	3+1	3+2	04
4	SEC Skill Enhancement Course-01	Home Science	I	Life Span Development-01 (Theory)	02	02	02
Total Credit							18
નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.							

BA Home science Sem -II

NO	Course Types	Course Code	Semester	Name of the course	Credit T+P	Lecturer Par week	Total Credit
1	Major Course-03	Home Science	II	Applied Nutrition -03 (Theory+ Practical)	3+1	3+2	08
	Major Course-04	Home Science		Resources Management-04 (Theory+ Practical)	3+1	3+2	
2	Minor Course-02	Family & Community Science	II	Traditional & Modern Embroidery-02 (Theory+ Practical)	3+1	3+2	04
3	Inter Disciplinary /Multi Disciplinary Course -02	Home Science	II	Introduction to Medicinal Plant -02 (Theory+ Practical)	3+1	3+2	04
Total Credit							16
નોંધ:-AEC, VAC/IKS,SEC ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.							

BA Home science Sem -III

NO	Course Types	Course Code	Semester	Name of the course	Credit T+P	Lecturer Par week	Total Credit
1	Major Course-05	Home Science	III	Family Meal Planning-05 (Theory+ Practical)	3+1	3+2	12
	Major Course-06	Home Science		Family Clothing-06 (Theory+ Practical)	3+1	3+2	
	Major Course-07	Home Science		Art & Craft-07 (Theory + Practical)	3+1	3+2	
2	Minor Course	Family & Community Science	III	----	--	--	--
3	Inter Disciplinary /Multi Disciplinary Course -03	Home Science	III	Social Welfare& Community Development-03 (Theory+ Practical)	3+1	3+2	04
4	SEC Skill Enhancement Course-03	Home Science	III	Human Physiology-03 (Theory)	02	02	02
Total Credit							18
નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.							

BA Home science Sem- IV

NO	Course Types	Course Code	Semester	Name of the course	Credit T+P	Lecturer Par week	Total Credit
1	Major Course-08	Home Science	IV	Food Planning & Health-08 (Theory + Practical)	3+1	3+2	12
	Major Course-09	Home Science	IV	Household & Traditional Textile -09 (Theory + Practical)	3+1	3+2	
	Major Course-10	Home Science	IV	Foundation of Art & Design -10 (Theory+ Practical)	3+1	3+2	
2	Minor Course-03	Family & Community Science	IV	Human Development-03 (Theory+ Practical)	3+1	3+2	04
3	Inter Disciplinary /Multi Disciplinary Course	----	----	----	----	----	----
4	SEC Skill Enhancement Course-04	Home Science	IV	Consumer Studies-04	02	02	02
Total Credit							18
નોંધ:-AEC, VAC/IKS ના Subject Arts ફેકલ્ટીના કોમન Subject માં લેવા.							

BA Home science Sem -V

NO	Course Types	Course Code	Semester	Name of the course	Credit	Lecturer Par week	Total Credit
1	Major Course-11	Home Science	V	.Diet Therapy & Indian Traditional Diet-11 (Theory+ Practical)	3+1	3+2	12
	Major Course-12	Home Science		2.Family Housing-12 (Theory+ Practical)	3+1	3+2	
	Major Course-13	Home Science		3.Textile Science-13 (Theory+ Practical)	3+1	3+2	
2	Minor Course-04	Family & Community Science	V	1.First aid & Home Nursing=04 (Theory+ Practical)	3+1	3+2	08
	Minor Course-05	Family & Community Science	V	2.Folk Media in Extension-05 (Theory+ Practical)	3+1	3+2	
3	Inter Disciplinary /Multi Disciplinary Course -	--	--	----	----	---	---
4	SEC Skill Enhancement Course-05	Home Science	V	Bakery science & Technology-05	02	02	02
Total Credit							22
નોંધ:-AEC, VAC/IKS ની Subject Arts ફેકલ્ટીની કોમન Subject માં લેવા.							

BA Home science Sem -VI

N O	Course Types	Course Code	Semester	Name of the course	Credit	Lecturer Par week	Total Credit
1	Major Course-14	Home Science	VI	Traditional & Modern Food Preservation-14 (Theory+ Practical)	3+1	3+2	12
	Major Course-15	Home Science		2. Finishing Textile Science & Printing.-15 (Theory+ Practical)	3+1	3+2	
	Major Course-16	Home Science		3.Family Finance Management-16 (Theory+ Practical)	3+1	3+2	
2	Minor Course-06	Family & Community Science	VI	1.Communication in Extension-06 (Theory+ Practical)	3+1	3+2	04
3	Inter Disciplinary /Multi Disciplinary Course	---	VI	----	--	--	--
4	SEC Skill Enhancement Course-06	Home Science	VI	Internship-06	04	--	04
Total Credit							20
નોંધ:-AEC, VAC/IKS ની Subject Arts ફેકલ્ટીની કોમન Subject માં લેવા.							

[Subject Code for Theory-2301001201010593]
[Subject code for practical-2301001201010594]
NEW EDUCATION POLICY 2020
VEER NARMAO SOUTH GUJARAT UNIVERSITY, SURAT
B.ASEMESTER-1
HOME SCIENCE
Major Course 1
FUNDAMENTALS OF FOODS AND NUTRITION-01
Effective from- June 2025 -2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-35 Mark
Theory-35 Marks
Practical External -15 Marks
Internal-15 Marks

FOCUS:- This course enables the students to understand the importance of Nutrition and using proper method of cooking in keeping good health.

OBJECTIVES:

- 1. The course enables the students to understand the functions of food and the role of various nutrients and the effects of hypo and hyper intake.**
- 2. To learn about the composition and nutritional contribution and selection of different food stuffs.**
- 3. To be familiar with different methods of cooking, their advantages and disadvantages.**
- 4. To develop the ability to improve the nutritional value of food**

COURSE CONTENT

THEORY

UNIT-1

- 1.1. Concept of nutrition**
- 1.2. Definition of food, Diet, nutritional status and malnutrition**
- 1.3. Signs of good and poor nutrition.**

UNIT-2

- 2.1. Functions of food.**
- 2.2. Basic Food Groups.**
- 2.3. Balanced Diet**

UNIT-3

Macro nutrients: Chemical Composition, Classification, digestion, absorption, metabolism, sources, functions, RDA, hypo and hyper intake

- 3.1. Carbohydrates**
- 3.2. Protein**
- 3.3. Fat**

UNIT4

4.1. Energy-fuel and energy, energy yielding food factors, the energy value of food, energy units, determination of energy value using Bomb Calorimeter, recommended allowances for calories

4.2. BMR, factors affecting BMR.

4.3. Basic terminology used in food preparation

(A) Peeling, scraping, cutting, grating, emulsification, homogenization, germination, fermentation

(a) Mixing terms: -Beating, blending, creaming, folding

PRACTICALS:

1. Controlling techniques; Weight and measures-Standard and household measures for raw foods.

2. Preparation and calculation of following nutrients

1. Carbohydrates ----- 6 recipes

2. Protein ----- 6 recipes

3. Fat-----6 recipes

3. Preparation of recipes using following preparation methods;

1. Germination ----- 1 recipe

2. Fermentation-----1 recipe

MARKING SCHEME:

Selection of dish	(3 mark)
Taste, texture, flavor, colour	(4 marks each)
Calculation	(2 mark)
Viva voce	(2 mark)
Attendance Journal	(4 mark)
Total -	(15 marks)

REFERENCES:

1. F.P. Antia-Diet Therapy
 2. Mudambi and Rajagopal-Fundamentals of Foods and Nutrition
 3. M. Swaminathan-Food science, Chemistry and Experimental Foods
 4. Neelam Buddhdev, Bhavna Vaid-Human Nutrition
-

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A.SEMESTER-I
HOME SCIENCE
MAJOR COURSE 2
HOME MANAGEMENT
EFFECT FROM 2025-2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-35 Mark
Theory-35 Marks
Practical External -15 Marks
Internal-15 Marks

Focus:-

This course deals with the management of resources in the family with particular reference to mobilizing all the resource for achieving the family goals ,imparts knowledge and understanding of construction of Household equipment, materials used, selection criteria, maintenance and care of electrical and non-electrical equipment's.

OBJECTIVES :

- 1. To create awareness among the students about management in the family as well as the other systems.**
- 2. To recognize the importance of wise uses of resources in order to achieve goals.**
- 3. To makes students understand the principle underlying the operation, use and care of various household equipment's and new trends in equipment's in the market.**
- 4. To enable students to recognize base materials finishes the construction of Household equipment's.**

COURSE CONTENT THEORY

UNIT-1 Introduction to Management

1:1 Variety of Meaning-Supervision / Supervisor, Leadership / Leader, Execute/ Executive, rganization /Organizer, Administration/ Administrator, Direction/Director, Control/ Controller, Boss, Governor

I.2 Definitions of Management and Home Management From:-Dictionary point of view By Henri Foyel Gather of Modern Management),Mc Farland, Henri Sisk, Nickell and Dorsey, R.P.Kotzin, National Conference of family life sub-committee Report, Gross and Crandall, Traditional and Modern Concept of Management.

UNIT-2 Motivation in Management

2.1 Value

- (a) Definitions- Mid Marget, Dr.Radha Kamal Mukheriee, Nickell and Dorsey Etc,**
- (b) Characteristics, Origin and Motivating Values, -Types of values-By Packer, By Super, By Lindsey,**
- (c) Factors affecting Value**

2.2 Goals: Definitions, origin and Types of Goals, Long Term, Short Term, Means End, Related to Personal, Family, real, Group etc.

2.3 Standards: Meaning, Classification-As to context, fixedness and Quality.

UNIT-3 Resources and their Management in the Family

3.1 Resources: Definitions, Meaning and Classification

3.2 Family characteristics influencing management

(A) Family: Introduction, Meaning, Definitions-Elliot and Merrill, Besong and Besong, Burges and Loke, Types of Family in India -On the basis of residence, Authority, Lineage Marriage, Succession, Number and structure, Advantages and Disadvantages of Joint and Nuclear Family

(B) Family Life Cycle

3.3 Decision making in Management

(A) Meaning & Definition By peter Dmcker, By Geroge R., Terry, By R.S.Davar,

(B) Steps in Decision Making

(i) Problem analysis-

-Perception of the problem

-Identification of the problem

-Analysis

(ii) Search for alternatives

(iii) Evaluation of alternatives

(iv) Selection of the best solution

(a) Risk involved, Economy, Timing, Limitation, Implementation of decision

(b) Feed back of Decision

(c) Types of Decision: Major and Minor, Programmed and Non Programmed Routine and Basic, Personal and Group, Methods of taking Group Decisions

UNIT-4 Materials used for household equipment

4.1.BaseMaterials,Iron,Aluminum,Steel,Copper,Brass,Glass,Borosilicate,Soda lime, Silica, Plastic, etc.

4.2. Finished- Mechanical and Applied Finishes

PRECTICAL

Leaning the use and care of different Kitchen equipment's

1. Refrigerator

2. Mixer, Grinder, Juicer, Slicer, Grater, Whipper, Kneader

3. Tea Kettle, Coffee Percolator / Tea-Coffee Maker

4. Tandoor-Electric

5. Non Electrical

6. Oven-Electric

7. Microwave

MARKING SCHEME

1st Q Attendance class work journal----- 04 Marks

2nd Q Vice voce -Figure of the equipment
Construction of the equipment. Viva,----- 06 Marks

3rd Q lab work -Use of the equipment ----- 05 Marks

Total-----15 marks

REFERENCES:

1. Atkinson, Jacqueline: Better Time Management, Indus, New Delhi
 2. Bharathi and Jacintha: Family Resource Management, Discovery Publishing House, Delhi.
 3. Dr. Saxena's C.: Business Administration and Management, Sahita Bhawan, Agra.
 4. Fontana D: Managing time, Excel Books, New Delhi.
 5. Gross, Crandall: Management for Modern Families, Appleton Centny Crofts Inc.
 6. Nickel and Dorsey: Management in Family Living, Wiley Eastern Ltd. New Delhi,
 7. Singh P.N.: Developing and Managing Human Resources Suchendra Publication, Bombay
 8. Swanson V.: Introduction to Home Management, Coller, Mac Millan Publisher, London
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A SEMESTER- I
FAMILY & COMMUNITY SCIENCE
Minor Course -01
Fashion Designing -01
Effective from- June 2025-2026

Total credits- 04

Theory- 3 Credits (3 Periods/week)

Theory- External-25 Marks
Internal-25 Marks

Practical- 1 Credit (2 Periods/week)

Practical- External-25-Marks
Internal-25 Marks

FOCUS:- This subject throws focus on making students aware of changing fashion trends and keep them informed about basics of fashions and to learn basic techniques of clothing construction.

OBJECTIVES:-

- 1 To make students aware of new trends in fashion.**
- 2 To impart knowledge and skill in the basic sewing techniques of clothing Construction.**
- 3 To give primary knowledge about textile fibers used in fashion designing.**

COURSE CONTENT:-
THEORY

UNIT-1

- 1:1 History, Scope and importance of clothing**
- 1:2 Fashion: Introduction to Fashion-Definition & History.**
- 1.3 Fashion: Terminology, Fashion cycle**
- 1.4 Role of a Fashion Designer**
- 1.5 Leading Fashion centers and designers**

UNIT-2 Tools used for clothing construction – their construction, figure, use, Cleaning and care.

- 2:1 Tools for marking.**
- 2:2 Tools for cutting.**
- 2:3 Tools for drafting.**
- 2:4 Tools for sewing.**
- 2:5 Tools for finishing.**

UNIT- 3.1 Introduction to textile fiber

- 3.1 What are textiles?**
- 3.2 Textile fibers (i) Filaments (ii) Staple fibers**
- 3.3 Foundation of Fabrics**
- 3.4 Classification of Textile fibers**
- 3.5 Brief introduction of major fibers (Cotton, Linen, Jute, Wool, Silk, Rayon, Acrylic, Nylon, Polyester)**
- 3.6 Identification of fibers by Physical test**
 - (i) Appearance test**
 - (ii) Feeling test**

UNIT- 4.1 Types of measurements**4.2 Knowledge of standard measuring points and taking body measurements for all types of garments.**

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	08
	(b)	07
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

PRACTICALS:-

- 1 Study of sewing machine, its parts, use, cleaning and care.**
- 2 Machine faults and ways to rectify them.**
- 3 Basic construction techniques:- (Make samples)**

(A) Hand stitches:-

- | | |
|---------------------------------------|-------------------------|
| (a) Basting (even and uneven), | (b) Back stitch, |
| (c) hemming, | (d) lock stitch. |

(B) Seams:-

- | | |
|---------------------------|------------------------|
| (a) Plain seam | (b) French seam |
| (c) Flat fell seam | (d) lapped seam |

(C) Darts:-

- | | |
|------------------------|----------------------|
| (a) French dart | (b) Fish dart |
|------------------------|----------------------|

(D) Gathers:-

- | | | |
|----------------------------|-------------------------------|--------------------|
| (a) Gathers by hand | (b) Gathers by machine | (c) Ruffles |
|----------------------------|-------------------------------|--------------------|

(E) Pleats:-

- | | |
|------------------------------|-------------------------------|
| (a) Knife pleats | (b) Combination pleats |
| (c) Box pleats | (d) Inverted pleats |
| (e) Controlled pleats | |

(F) Tucks:-

- (a) Pin tucks (b) Scallop tucks (c) Blind tucks
(d) Diamond tucks (e) Cross tucks (f) Corded tucks

(G) Application of basic sewing techniques - Stitching an Apron

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance class work	06 Marks
2nd Q	journal	05 Mark
3rd Q	Vice voce (A/B/C/) (Two samples)	07 Marks
4th Q	lab work (D/E/F) (Two samples)	07 Marks
	Total	25 marks

REFERENCES:-

- 1.Reena Bhatia & Charu Arora- Introduction to Clothing and Textiles.
 - 2.Neelima, Fashion and Textile Design, Sonali publications, 2009,
New Delhi- 110002
 3. Pramila Varma- Vastra vigyaan evam paridhan (Hindi)
 4. Raul Jewel- Encyclopedia of dress making, A.P.H. Publishing Corporation,
New Delhi
 - 5.Jacob Anna Thomas, The Art of Sewing, UBS Publishers and Distributors Ltd,
New Delhi, 1993.
 - 6.Veena Samani, Hina Sanvat, Malini Pathak, Dress Designing, Pravin Pustak Rajkot
(Gujarati)
 7. Dr. Nidhi Shrivastav, Paridhan evam Silaaee, Ritu Publications, Jaipur (Hindi)
 8. व्यवहारिक वस्त्र विज्ञान:- गीता पुष्पा शा जॉयस शीला शा विनोद पुस्तक मंदिर आगरा
 - 9.वस्त्र विज्ञान एवं परिधान बृन्दासिंह पंचशील पब्लिकेशन
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[Subject code-2301001201040016]
NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJRAT UNIVERSITY, SURAT
B.A. SEMESTER-I
HOME SCIENCE
(Multi-Disciplinary Course-01)
EXTENSION EDUCATION-01
Effective From 2025-2026

Total Credits – 04	Theory- External - 35 Marks
Theory - 3 Credits (3 Periods/week)	Internal - 35 Marks
Practical:-1 Credits (2 Periods/Week)	Practical Extremal -15 Marks
	Internal - 15 Mark

FOCUS : To bring awareness in students about extension education and role teaching methods in extension education

OBJECTIVES :

To enable the students to Understand the principles, philosophy and objectives of extension
To develop awareness of the values of teaching aids in the teaching leaning process

COURSE CONTENT :

THEORY :

UNIT-I Introduction to Extension Education

- 1.1 Definitions of Extension Education**
- 1.2 Objectives of Extension Education**
- 1.3 Characteristics of Extension Education**
- 1.4 Scope of Extension Education**

UNIT-2 Principles of Extension Education.

- 2.1 Principle of Interest and needs**
- 2.2 Principle of cultural and differences**
- 2.3 Principle of cultural changes**
- 2.4 Principle of cooperation and participation**
- 2.5 Principle of Applied science and democratic approach**
- 2.6 Principle of Learning by doing**
- 2.7 Principle of Trained specialist**
- 2.8 Principle of Leadership**
- 2.9 Principle of satisfaction**
- 2.10 Principle of family well being**

UNIT-3 Need and Significance of vocationalization of home science Extension Education

- 3.1 Reasons for vocationalization of home science extension education.**
- 3.2 Job Opportunities for home science extension education.**
- 3.3 Self employment for home science extension education.**

UNIT- 4 Teaching Aids

- 4.1 Classification of teaching aids.**
- 4.2 Edgar Dale-"Cone of Experience"**
- 4.3 General principles in selecting & using following teaching aids and advantages and limitations of Following teaching aids.**

- (1) Poster
- (2) Charts
- (3) Graphs
- (4) Diagrams

PRACTICALS

Methods & Principles in Preparing and using the following teaching aids.

- 1) Poster prepare poster to spread awareness among people on social issues.(only one)
- 2) Charts prepare following charts for nob formal education.
 - Treechart
 - Organization chart
 - Picturechart

1) Graphs prepare ro[llowing graphs for nutrition.

- Piegraph
- Linegraph
- Bargraph

2) Diagrams

- Scientific diagram
- Machinediagram
- Schematic diagram

MARKING SCHEME:

Q-1 preparing of teaching aid (From practical-1&2)	03 mark
Q-2 Preparing of teaching aid (From practical-3&4)	03 mark
Q-3 Class Work	05 mark
Q-4 Journal	04 mark

Total- 15 marks

University Paper Style:

(1) Short Question	(Any 5 out of 6)- 05 Marks
(2) General Question	(Any 1 out of 2)-10 Marks
(3) General Question	(Any 1 out of 2)- 10 Marks
(4) Short Notes	(Any 2 out of 4)- 10 Marks
	Total-35 Marks

REFERENCES:

1. Dr. Hemant Khandari, Prof. Kalika Yadav 2011 "Extension Education" APH. Publishing Corporation, New Delhi - 110002
 2. S.V. Supe. "Extension Education" R. Singh science publishers Nagpur,1973
 3. Devdas Rajamal P. Methods of Teaching Home science NCERT, New Delhi 1977.
 4. "प्रसार शिक्षा" गीता पुष्प शॉ, जोयस शीला शॉ, रॉबिन शॉ पुष्प
 5. O.P Dhama, O.P Bhatnagar Education and communication fibr Development.
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B. A SEMESTER – I
HOME SCIENCE
Skill Enhancement Course -01
Life Span Development
Effective From June – 2025-2026

Total Credits – 2
Theory – 2 (Periods/Week)

Theory External –25 Marks
Theory Internal –25 Marks

FOCUS: - This course covers the entire life span and traces the various development stages. It encompasses in scope development in-utero, infancy Up to adolescence identifying critical concerns in the socio-cultural perspectives.

OBJECTIVES: -

- 1) To become acquainted with development stages from birth to adolescence.**
- 2) To develop awareness of important aspects of development during birth To adolescence.**
- 3) To understand the issues faced and adjustments required at each stage.**

NOTE:- For each of the following stages of development, the influence and Interaction of socio-cultural and environmental factors need to be discussed/ explained.

Unit: - 1

1.1 Growth and Development

- (1) Meaning of Growth and development**
- (2) Factors influences Growth and development**
- (3) Characteristics of Growth and development**
- (4) Role of Maturation and learning in Growth and development**
- (5) Factors associated with learning**
- (6) Interaction of Maturation and learning**

1.2 Brief information about characteristics / Mile stones

- (1) Neonate**
- (2) Infant**
- (3) Early childhood**
- (4) Late childhood**
- (5) Adolescence**

1.3 Physical Growth and development During childhood

- (1) Meaning and importance**
- (2) Order of Physical Growth**
- (3) Nature of Physical Growth and Development**
- (4) Disorders of Physical Development**

1.4 Some common motor skills of childhood

Unit: - 2.1 Mental/Intellectual Development During childhood

- (1) Meaning of intelligence and its types**
- (2) Importance of intellectual Development**
- (3) Brief information about intelligence test, Mental age, Actual age and intelligence quotient**

- (4) Development of intelligence
- (5) Factors affecting Intellectual Development

2.2 Emotional Development

- (1) Definition, Characteristics of child emotion
- (2) Emotional development during infancy, Childhood, Adolescence
- (3) Control of emotions

2.3 Social Development

- (1) Explain the words – Social behavior & Social Development
- (2) Pattern of Social Development: Stages of Social Development
 - (A) Pre Social behavior
 - (B) Starting of Social behavior
 - (C) Social Development during Infancy
 - (D) Social Development during childhood
 - (E) Gang life

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	08
	(b)	07
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

REFERENCES:

1. Elizabeth S. Hurlock, Child Development, 6th edition, Tata McGraw-Hill.
2. Kupp swami, A Textbook of Child behavior and Development, Vikas Publishing House, Pvt. Ltd.
3. Laura E. Burk, Child Development 8th edition, PHI LERNING Pvt. Ltd.
4. Berk, L. E. Child Development, New Delhi, Prentice Hall
5. Craig, G, Human Development, N. J. Prentice Hall.
6. Cole N. & Cole S.: The Development of Children, NY Freeman & Co.
7. Gardiner, H.W., Mutler, H.D.(1998): Lives Across Cultures, Boston, Allyn & Bacon.

[Subject code for theory-2401001202010011]
[Subject code for practical-2401001202010111]
NEW EDUCATION POLICY 2020
VEER NARMAO SOUTH GUJARAT UNIVERSITY, SURAT
B.ASEMESTER-II
HOME SCIENCE
Major Course 03
APPLIED NUTRITION-03
Effective from- June 2025 -2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-35 Mark
Theory-35 Marks
Practical External -15 Marks
Internal-15 Marks

FOCUS:- This course focuses on the functions of foods and the role of various nutrients and the effect Of hypo and hyper and composition and nutritional contribution and selection of different Food stuffs

OBJECTIVE

- 1.The course enables the students to understand the functions of food and the role of various nutrient and the effects of hypo and hyper Intake.**
- 2.To learn about the composition and nutritional contribution and selection of different food stuffs`**
- 3.To be familiar with different methods of cooking, their advantages and disadvantages.**
- 4.To develop the ability to improve the nutritional value of food..**

COURSE CONTENT THEORY

UNIT-1 Micro Nutrient:- Vitamins- History, Classification, Sources, Functions, RDA, Effect of t of hypo and hyper intake of

- 1.1. Fat soluble vitamins A, D, E & K**
- 1.2. Water soluble vitamins C and a Complex-81, 82, 83, 86 & 812**

UNIT-2 Micro Nutn.ents:-Minerals -Source's, Functions and effect Of hypo & hyper intake of
2.1.Calcium, Phosphorus, Iron, Magnesium, Sodium, Potasslum, Chloride, Fluoride, Iodine and copper

UNIT-3 WATER

- 3.1` Sources, Water balance and requirements, hypo & hyper intake**
- 3.2. Functions of water**

UNIT-4 MFTHODS OF FOOD PREPARATINS

- 4.1` Boiling-Poaching**
- 4.2. Pressure Cooking-Stewing**
- 4.3. Brewing- Braising**
- 4.4` Solar cooking-Baking**
- 4.5. Steaming-Roasting**
- 4.6. Puffing**

PRACTICALS:**A.Preparation of recipes rich in**

1. Vitamin A
2. Vitamin C
3. Vitamin B1
4. Vitamin B2
5. Vitamin B3
6. Calcium
7. Phosphorus
8. Iron

B.Preparing recipes using different methods of cooking

1. Boiling
2. Pressure cooking
3. Steaming
4. Baking
- 5.Frying- Deep & Shallow

PRACTICAL MARKING SCHEME:

Selection of dish	(3 mark)
Taste, texture, flavor, colour	(4 marks each)
Calculation	(2 mark)
Viva voce	(2 mark)
Attendance Journal	(4 mark)
Total -	(15 marks)

REFERENCES:

1. F.P. Antia-Diet Therapy
 2. Mudambi and Rajgopal-Fundamentals of Foods and Nutrition
 3. M. Swaminathan-Food Science, Chemistry and Experimental Foods
 4. Neelam Buddhdev, Bhavna Vaid-Human Nutrition
 5. R.Rajalaxmi- Prayukta poshan
 6. Thangam Phillip-Modern Cookery
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER-2
HOME SCIENCE
Major Course-04
RESOURCES MANAGEMENT-04
EFFECT FROM 2025-2026

Total Credit-4
Theory-3 Credits (3 Periods/week)
Practical- 1Credit (2-Periods/week)

Theory- External- 35 Marks
Practical- External- 15 Marks
Theory Internal- 35Marks
Practical- Internal- 15 Marks

FOCUS :

This Course deals with the management of resources in the family with particular reference to mobilizing all the resource for achieving the family goals. It also deals with the factors motivating management and management applied to specific resources.

OBJECTIVES :

- 1.To make the students aware about the management process used in the family as well as the other systems**
- 2. To make students learn time and energy management**
- 3. To make students aware of methods and techniques of work simplification**
- 4. To impact knowledge about warriors insulating materials used in household equipments**

UNIT-I Management Process

- 1.1 Definition and Meaning of Management**
- 1.2 Development and importance of Management**
- 1.3 Home Management as a mental Process**
- 1.4 Steps involved in Management Process**
 - 1 Planning- Characteristics, Definition and Steps involved in Planning**
 - 2. Controlling-Definition and Steps involved in controlling-Implementation, checking, adjustment**
 - 3. Evaluation- Importance and types**

UNIT-II

(A) Time Management Process

- 2.1. Meaning of time-Clock time, Psychological time, Biological Time, Time Cost**
- 2.2 Planning of Time Management.-Family life cycle and demand of time, Time used for activities, Rest period, Factors affecting time planning, Steps in making time plan**
- 2.3. Controlling**
- 2.4. Evaluation**

(B) Energy Management Process

- 2.1. Planning:**
 - a) Family life cycle and demand of energy**
 - b) Energy used for various activities**
 - c) Fatigue-Types, Reasons (External and Internal) Measures to relieve fatigue**

2.3 Controlling

2.4 Evaluation

UNIT-III Work Simplification

3.1 Definition, Factors determining the efficiency of the worker

3.2 Techniques to study method of workers and workplace

- Pathway chart
- Process chart
- Micro motion chart

3.3Mundell's Classes of Change

- a) Changes in hand and body motion
- b) Changes in work and storage space and equipment
- c) Changes in the stages of working method
- d) Changes in raw materials
- e) Changes in finished product

UNIT-IV HOUSE HOLD EQUIPMENTS

4.1 Insulating materials-Mica, Fiber Glass, Mineral Wool, Rock Wool, Cork, Plastic Foam, Rubber etc.

PRACTICALS

1. Toaster-Pop-up
2. Sandwich maker grill
3. Snack chef-waffles maker
4. Ele.Rice Cooker
5. Ele.Multi Steam cooker
6. Hot Plate and cooking range
7. Vacuum Cleaner.

PRACTICALS MARKING SCHEME

1st Q Attendance class work journal	04 Marks
2nd Q Vice voce -Figure of the equipment, Construction of the equipment, Viva	06 Marks
3rd Q lab work -Use of the equipment	05 Marks
Total	15 marks

REFERENCES:

1. Atkinson, Jacqueline: Better Time Management, Indus, New Delhi
2. Bharathi and Jacintha: Family Resource Management, Discovery Publishing House, Delhi
3. Dr. Saksena S.C: Business Administration and Management, Sahitya Bhawan, Agra.
4. Fontana D: Managing time, Excel Books, New Delhi.
5. Gross, Crandall: Management for Modern Families, Appletion Century Crofts Inc.
6. Nickel and Dorsey: Management in Family Living, Wiley Eastern Ltd. New Delhi
7. Singh P.N.:Developing and Managing Human Resources Suchandra Publication, Bombay.
8. Swanson V. Introduction to Home Management,

- Coller, Mac Millan Publisher, London**
- 9. Ehrenkanzf. and Lydia I. Equipment in the home, Harper and Row Publication**
 - 10. Peet and Thye : Household Equipment – John Wiley and Sons**
 - 11. Vargese M.A : Household Equipments Mannual S.N.D.T.Uni, Mumbai**
 - 12. K.Nath : Elecrrical Appliances, Hind Pocket Books, Delhi**
 - 13. K.K.Bali : Home Appliances, Orient Paperbacks, Delhi**
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[Subject code for theory-2501001202030511]
[Subject code for practical-2501001202035511]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A SEMESTER- II
FAMILY & COMMUNITY SCIENCE
Minor Course -02
Traditional & Modern Embroidery-02
Effective from- June 2025-2026

Total credits- 04

Theory- 3 Credits (3 Periods/week)

Theory- External-25 Marks
Internal-25 Marks

Practical- 1 Credit (2 Periods/week)

Practical- External-25-Marks
Internal-25 Marks

FOCUS:-

Introduction to Rich Heritage of Traditional & Modern Embroideries of India.

Course Objectives:

- 1. To Introduce Students to the art of Traditional and Modern Embroidery.**
- 2. To provide Knowledge about various Embroidery techniques, materials, and tools.**
- 3. To help Students understand the historical and cultural significance of Embroidery.**
- 4. To develop creativity and design skills through hands-on Embroidery work.**
- 5. To encourage students to create Embroidery projects based on modern trends.**

UNIT- I Traditional Embroideries of India

- 1 Phulkari of panjab**
- 2 Chikankari of Lucknow**
- 3 Kashmiri Kasida of kashmir**

UNIT- II Traditional Embroideries of India

- 1 Kantha Embroiderie of Bengal**
- 2 Kutch and Kathiawar of Gujarat**
- 3 Chambarumal of Himachal**

UNIT- III Traditional Embroideries of India

- 1. Kasuti of Karnataka**
- 2. Manipuri Embroideries**
- 3. Handcraft Embroideries:- Assam, Pathan, Todabharat**

UNIT- IV Modern Embroidery

- 1 Satin stitch**
- 2 Long and short stitch**
- 3 Fishbone stitch**
- 4 Feather stitch**

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	07
	(b)	06
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

PRACTICALS:-

(A) Traditional embroideries

1 Phulkari

2 Kantha

3 Chikankari

4 Kashmiri Kasida

5 Kanbi and open chain stitch embroidery of Kutch

6 Mirror work, and Applique work of Kathiawar.

7 Kasuti

8. Gold and silver work (zardoshi)

(B) Modern embroidery

1 Satin stitch

2 Long and short stitch

3 Fishbone stitch

4 Feather stitch

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance class work	06 Marks
2nd Q	journal	05 Mark
3rd Q	Vice voce (Pre.A) (One samples)	07 Marks
4th Q	lab work (Pre.B) (One samples)	07 Marks
	Total	25 marks

REFERENCES:-

- 1 .Reena Bhatia & Charu Arora- Introduction to Clothing and Textiles.
 2. Neelima, Fashion and Textile Design, Sonali publications, 2009,
New Delhi- 110002
 - 3.वस्त्र विज्ञान के सिद्धांत :- डॉक्टर रीना खनूजा अग्रवाल पब्लिकेशन
 - 4.व्यवहारिक वस्त्र विज्ञान:- गीता पुष्पा शाह जॉयस जॉयस शीला शा :-
विनोद पुस्तक मंदिर आगरा
 - 5.वस्त्र विज्ञान एवं परिधान बृन्दासिंह पंचशील पब्लिकेशन
 - 6.वस्त्र विज्ञान एवं परिधान:- प्रमिला वर्मा
 - 7.भारतीय कशीदाकारी:अमीता पटेल , अनीता पटेल (गुजराती)
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A SEMESTER- II
HOME SCIENCE
Multi Disciplinary Course - 02

INTRODUCTION TO MEDICINAL PLANTS-02

Effective from- June 2025-2026

Total credits- 04

Theory- 3 Credits (3 Periods/week)

Practical-1 Credit (2 Periods/week)

Theory- External-35 Marks

Internal-35 Marks

Practical- External-15-Marks

Internal-15 Marks

FOCUS:- Use of plants and plant products is common practice in every household. They are used for varied purpose. Quite a few spices and common plants are also used as medicine. In fact it is the heritage of India. This course aims to rekindle the interest of educated graduates into this period practice using available material at household or at the doorsteps

COURSE CONTENT THEORY

UNIT-1 Study of following plants for their medicinal uses:

1.1 Undergound parts:

- A. Ashwagandha: *Withania somnifera***
- B. Licorice : *Glycyrrhiza glabra***
- C. Adu, Sunth : *Zingiber officinale***
- D. Haldi : *Curcuma longa***
- E. Shatavari : *Asparagus racemosus***
- F. Garlic: *Allium sativum***

1.2 Bark and Stem:

- A. Arjunhal : *Terminalia arjuna***
- B. Saragavo : *Moringa oleifera***
- C. Taj: *Cinnamomum zeylanicum***
- D. Hadsakal; *Cissampelos quadrangularis***

UNIT-2 Study of following plants for their medicinal contents (in brief)

2.1. leaves

- A. Arduhi : *Justicia adhatoda***
- B. Kumarpantu : *Aloe vera***
- C. Brahmi: *Centella asiatica***
- D. Tulsi : *Ocimum sanctum***
- E. Nagod : *Vinex negundo***
- F. Ankado: *Calotropis gigantea***
- G. Jasud : *Hibiscus rosasinensis***
- H. Marigold: *Calendula officinalis***
- I. Neem: *Azadirachta indica***

2.2. Fruits and seeds :

- A. Amla : *Emblica officinalis***
- B. Harde: *Terminalia chebula***
- C. Baheda : *Terminalia bellirica***
- D. Variali (Fenugreek) : *Foeniculum vulgare***

- 2.3.Panchag**
A. Bhangaro : Eclipta alba
B. Bhoiringani : Solanum xanthocarpum

UNIT-3 Preparation of the following:

- 3.1. Churna**
3.2. Mukhvaas
3.3. Kwath
3.4. Avaleha
3.5. Sharbat
3.6. Goolkand

UNIT-4 Diseases and uses of herbs: causes, sign & symptoms and uses of herbs in below diseases:

- 4.1.Diabetes**
4.2.Anemia

PRACTICALS: -

1.Identification of medicinal plant parts mentioned in theory syllabus and their medicinal uses:

2.Preparation of the following:

- A. Chuma - Trifala (Harde, Baheda Amla) Trikatu (Sunth, Mari, Pepper)**
B. Mukhvas: Drakshadivati, Variali & Tai
C. Kwath : Method in general
D. Avaleha: Chyavanprasha
E: Sharbat: Health drink-1. Aloevera, 2. Fennel
F. Goolkand: Rose

PRACTICALS: MARKING SCHEME: -

- | | |
|--|----------------------------|
| 1.Identify and mention medicinal uses of medicinal plants parts as per theory syllabus. | 04-Marks- Specimen) |
| 2.Preparing as mentioned below (any one) | 05-Marks |
| A. Chuma | |
| B. Mukhvas | |
| C. Kwath | |
| D. Avaleha | |
| E. Sharbat | |
| F. Goolkand | |
| 3. Vice Voce | 02 Marks |
| 4. Journal | 04 Marks |
| Total Marks | 15 Marks |

REFERENCES:

- 1.A Text Book of Botany - A. C. Datta**
2.Cell Biology - De Roberties
3.Cytology - Rustogy
4.Cell Structure and functions- Loeny A. and Sarkerly
5.Manual of Botany Practicals -0.A.Apsungikar
6.A Text Book of Botany For F.Y.B.Sc. - Popular Publications, Surat
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY. SURAT
BA SEMESTER-III
HOME SCIENCE
Major Course -05
Family Meal Planning
Effective From June 2025-26

Total Credits: 4
Theory: 3 Periods/week
Practical: 2 Periods/Week

External: Theory: 35 Marks
Practical: 15 Marks
Internal: Theory: 35 Marks
Practical: 15 Marks

FOCUS:-This course focuses on meal planning for various age groups according to their nutritional needs

OBJECTIVES:

This course will enable the students to,

- 1.Understand the concept of an adequate diet and the importance of meal planning**
- 2.Know the factors affecting the nutritional needs during the life cycle and RDA for various age groups.**
- 3.Gain knowledge about dietary management in common aliments of childhood**

COURSE CONTENT THEORY

UNIT -I Meal planning:

- 1:1 Definitions and importance**
- 1:2 Principles and factors to be considered in meal planning**
- 1:3 Process of meal planning**
- 1:4 Classification of activities based on occupation and food adequacy**
Adequacy for adults

UNIT-II Planning balanced diet:

- 2:1 Use of food groups in planning balanced diet, factors affecting it**
- 2:2 planning meals for normal man and woman**
- 2:3 Points to be considered while planning meals for normal man and woman**

UNIT-III

- 3:1 Nutrition during pregnancy**
 - (i) Physiological changes**
 - (ii) Complications**
 - (iii) Nutritional requirement and meal planning**
 - (iv) Point to be considered while meal planning**
- 3:2 Nutrition during lactation**
 - (i) Nutritional requirement and meal planning**
 - (ii) Points to be considered while meal planning**
 - (iii) Nutritional composition of mother's milk and comparison with other animals' milk**
 - (iv) Factors affecting the composition and out of mother's milk -mother's diet, lactation period**
- 3:3 Effects of malnutrition on nutritional status and methods to improve malnutrition**

UNIT -IV

(A) Nutrition during infancy:

4:1 Growth and development

4:2 Nutritional requirement

4:3 Breast feeding -meaning and importance of colostrum, advantages

4:4 Weaning -meaning; introducing liquid, semi liquid and solid foods

(a) points to be considered while introducing weaning foods

4:5 Artificial feeding -circumstances under which it is to be given advantages and disadvantages of bottle feeding, care and sterilization of bottles, preparation of milk

4:6 Supplementary feeding-different supplementary foods for infants

(a) Points to be considered while introducing supplementary foods

(b) Low cost supplementary foods developed in India

(B) Childhood infectious diseases:

(i) Cold, cough, fever

(ii) Measles and mumps

(iii) Diarrhoea, vomiting, constipation

(iv) intestinal worms

PRACTICALS:

(1) Calculation of nutrients present in different foods

(2) Planning, preparing and calculating whole day's meal of

(i) Sedentary worker (male/ female)

(ii) Moderate worker (male/ female)

(iii) Heavy worker (male/ female)

(iv) Pregnant woman

(v) Lactating woman

(3)Preparation of-

(i)Soya and peanut milk for infant

(ii)Different supplementary foods (two recipes')

(4) A survey of different baby foods available in local market and study of their nutritive value.

PRACTICALS: MARKING SCHEME:

Selection of dish: 1 Marks Preparation: 4 Marks

Planning: 3 Marks Calculation: 2 Marks

Viva: 2 Marks Journal: 3 Marks

Total Marks :- 15 Marks

REFERENCES:

1. Mudambi Sumati R. and Rajagopal M.V. (1990) Fundamentals of Foods and Nutrition, New Delhi Wiley, Eastern Ltd.

2. Raheena M. Begum (1989) A text book of Foods Nutrition and Dietetics, New Delhi: Wiley Eastern Ltd.

3. Srilakshmi 8. (1990) Dietetics, New age international (P) Ltd. , Wely. Eastern Ltd

4. Gopalan C. Ramasastrri a. and Balasubramanian S. (1993) Nutritive value of Indian foods, National Institute of Nutrition, Indian Council of Medical Research

5. Dr. Vrinda Singh, Meal Planning (Hindi version)

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER- III
HOME SCIENCE
MAJOR COURSE -06
FAMILY CLOTHING- 06
Effective from June 2025-2026

Total credits- 04	Theory- External- 35 Marks
Theory- 3 Credits (3 Periods/week)	Internal- 35 Marks
Practical- 1 Credit (2 Periods/week)	Practical- External- 15-Marks
	Internal- 15 Marks

FOCUS:-

- 1. To develop the consciousness for clothing, its importance, safety, care and comfort.**
- 2. To apart knowledge regarding selection of clothing.**
- 3. To develop skills for garment constructor**

OBJECTIVES:- To make the students learn about:-

- (1) Principles of pattern making and cutting.**
- (2) Selection of proper clothing.**
- (3) Different types of embellishment.**
- (4) Taking care and storage of clothes made from different types of fabrics**

COURSE CONTENT:-THEORY

UNIT- I General principles of Pattern Cutting.

- 1.1 Pattern making- Drafting, Flat pattern, Draping.**
- 1.2 Tools and equipments used for pattern making.**
- 1.3 Marking on professional pattern.**
- 1.4 Precautions while making the pattern.**
- 1.5 Use of paper pattern.**
- 1.6 Transferring the pattern marking to the fabric.**
- 1.7 Different materials used for patterns.**
- 1.8 Necessity and advantages of pattern making.**
- 1.9 Types of pattern**

UNIT- II

- 2.1 Points to be considered while buying clothes- budget, age, complexion, Season, residence, occasion, fashion etc.**
- 2.2 Buying readymade garments- Guide to judge good workmanship in readymade garments- Types of fabric, cutting, stitching, finishing, comfort, hems, fitting, pockets, fastening, plackets, yokes, collars etc.**
- 2.3 (i) Advantages and disadvantages of readymade, tailor made and home made garments.**
(ii) Comparison between readymade, tailor made and home made garments.

UNIT-III

- 3.1 Apparel Embellishment**
 - (i) Structural Embellishment**
 - (ii) Functional Embellishment**

(iii) Aesthetic Embellishment

UNIT- IV

4.1 Renovation and mending of clothes

(i) Patch:- Plain, printed, checks and lining.

(ii) Darning.

4.2 Care and storage of clothes made from various fabrics.

THEORY MARKING SCHEME:-

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	35
	External	35
	Total	70
University marking style	(1) Short answer (5 out of 7)	10
	(2) Long question	13
	OR	
	(2)	
	(a)	07
	(b)	06
	(3) Long question	12
	OR	
	(3) Write short note	
	(a)	06
	(b)	06
	Total	35
Internal marking style	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35

PRACTICALS:-

1 Taking correct body measurement for different types of garments, taking Measurement from stitched garments, average measurement

2 Make samples

**(i) Finishing Necklines- ‘U’ shape, ‘V’ shape, square and sweetheart
Using bias binding, bias facing and shaped facing**

(ii) Plackets

(iii) Yokes

(iv) smocking

3 Construction of children’s garments

(i) Zabla

(ii) Sunsuit

(iii) Baby frock

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance class work	04 Marks
2nd Q	journal	04 Mark
3rd Q	Vice voce ((One Samples Prac. No-2)	03 Marks
4th Q	lab work Stitching any one garment	04 Marks
	Total	15 marks

REFERENCES:-

- 1 Reena Bhatia & Charu Arora- Introduction to Clothing and Textiles.**
 - 2 Neelima, Fashion and Textile Design, Sonali publications, 2009, New Delhi- 110002**
 - 3 Pramila Varma- Vastra vigyaan evam paridhan**
 - 4 Raul Jewel- Encyclopaedia of dress making**
 - 5 Jacob Anna Thomas, The Art of Sewing, UBS Publishers and Distributors Ltd.,
New Delhi, 1993.**
 - 6 Veena Samani, Hina Sanvat, Malini Pathak, Dress Designing, Pravin Pustak
Bhandar, Rajkot (Gujarati)**
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY. SURAT
BA SEMESTER-III
HOME SCIENCE
Major Course -07
Art and Craft- -07
Effective From June 2025-26

Total Credits: 4
Theory: 3 Periods/week
Practical: 2 Periods/Week

External: Theory: 35 Marks
Practical: 15 Marks
Internal: Theory: 35 Marks
Practical: 15 Marks

FOCUS:

This is an Introductory course on foundation of Art and Design, it design elements and principles of art and design in context of regional, traditional and contemporary art.

OBJECTIVES:

1. To understand the elements principles of design.
2. To promote, group learning in study of art and craft.
3. To develop skill in creating designs and making art objects.
4. To appreciate art and craft.

CORRSE CONTENT THEORY

UNIT- I

- 1.1 Concept of Art, Craft and Design.
- 1.2 Difference between Art and Craft

UNIT- 2

- 2.1 Aims of Design
- 2.1 Types of Design – Definition, Meaning, Types and requirement of good design, Study of utility articles as structural and decorative design.

UNIT- 3 Elements of Art and Design.

- 3.1 Primary elements
 - (a) Point- (i) Definition (ii) Characteristics
 - (b) Line- (i) Definition, (ii) Characteristics, (iii) Effects (iv) uses of line
In architectur interior, nature, etc. (v) types – Straight and curvd
thin and thick
 - (c) Plane- Types
 - (d) Volume- Types

UNIT- 4 Secondary elements

- (a) Space- Meaning, types
- (b) Shape- Meaning, types
- (c) Texture- Meaning, types- Transparent and opaque
- (d) Form
- (e) Light
- (f) Colour

PRACTICALS:

(1) Line :-

- 1. Road signs and symbols**
- 2. Facial expression**
- 3. Conventional symbols**
- 4. Mehandi with delicate lines – Horizontal, Vertical, Curved, Standing etc.**
- 5. Draw a design showing 3-D effect**
- 6. Draw free- hand design showing rangoli patterns.**
- 7. Nail and thread techniques, make a card**
- 8. Origami- Paper folding, Make a card for small children’s birthday**

(2) Space:-

- 1. Produce 2 design on paper by using stencil and show positive and negative Spaces and manipulate various parts of the stencil to create two/three designs out of it.**
- 2. Produce a design on paper by using a template which will be useful for Making greeting cards, invitation cards, Overlap the motifs to create interesting spaces.**

(3) Texture:-

- 1. Collage making**
 - (a) Cloth activity**
 - (b) Wool activity**
 - (c) Paper activity**
- 2. Collect samples of each of the following types of texture:-
Transparent Opaque, Translucent, Hard, Soft, Medium and Rough.**
- 3. Describe the textures of the following materials: Glass, Velvet
Cactus, Ice cream**
- 4. Shape:- Positive and Negative**

PRACTICALS MARKING SCHEME:-

Q-1 Unit 1 to 2	05 marks
Q-2 Unit 3 to 4	04 marks
Class work	02 marks
Journal	04 marks
Total	15 marks

REFERENCES:-

- 1. Anna Hong Rutt, Home Furnishing (Unit- I, II, III, IV)**
- 2. Collingwood R.G., The Principles of Art, Oxford Unit, Press, London. (Unit-IV)**
- 3. Craig and Rush, Homes with Character (Unit- I, II, III, IV)**
- 4. Donald Anderson, Elements of Design (Unit- I, II)**
- 5. Faulkner And Faulkner, Inside Today’s Home (Unit- I, II, III, IV)**
- 6. Garreston Frouz, Theory and Practical of color, studio Vista Publishers, London. (Unit- II)**
- 7. Goldstein and Goldstein, Art in Everyday Life, Mc Milan CO. Ltd.(Unit- I, II, III, IV)**
- 8. Grames M. The Art of Color and Design, McGraw Hill Co., New York (Unit- I, II, III, IV)**

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJRAT UNIVERSITY, SURAT
B.A. SEMESTER-III
Home Science
Multi-Disciplinary course-03
Social Welfare and Community Development-03
Effective From 2025-26

Total Credits – 04
Theory–3Credits(3Periods/week)
Practical- 1 Credits (2 Periods/week)

External Theory:– 35 Marks
External Practical – 15 Marks
Internal Theory – 35 Marks
Internal Practical – 15 Marks

OBJECTIVES:-

- 1 To develop an understanding of the meaning, goals and programme of Community development.**
- 2. To develop the meaning, concept of social welfare.**
- 3. Develop understanding about the various social welfare organizations Contributing to the perspectives of social work in India.**
- 4. To develop their abilities in using various audio visual aids.**

COURSE CONTENT:- THEORY

UNIT-1 Community development programme.

- 1.1 Definitions of community development.**
- 1.2 Essential elements of community development.**
- 1.3 Aims of community development.**
- 1.4 Types of community development programme.**

UNIT-2 Principles and Philosophy of community development programme.

- 2.1 Principles of Community development and community organization.**
- 2.2 Philosophy of Community development programme.**

UNIT-3 Organization set-up and Process of Community development Programme.

- 3.1 Organization set-up of community development programme.**
- 3.2 Process of community development Programme.**

UNIT-4 Social welfare.

- 4.1 Meaning and definition of social welfare.**
- 4.2 Concept of Social welfare.**
- 4.3 Early Welfare Organization**
 - (a) Bramho samaj**
 - (b) Prathana samaj**
 - (c) Ramakrishnan mission**
 - (d) Arya Samaj**
- 4.4 Recent welfare organization**
 - (a) Central Welfare Board**
 - (b) State Welfare Board**
 - (c) Council for advancement of people action and Rural Technology (CAPART)**
 - (d) Khadi Village Industries Corporation. (KVIC)**
 - (e) Taluka Panchayat**
 - (f) District Panchayat**

4.5 International Welfare Organization.

- (a) WHO (World Health Organization)
- (b) UNICEF (United Nations International Children's Fund)
- (c) FAO (Food and Agricultural Organization)
- (d) CARE (Co-operative for American Relief Everywhere)

PRACTICALS

Methods & Principles in Preparing and using the following teaching aids.

- 1) Flash Cards - Make flash cards on any theme related to health education.
- 2) Flannel graphs
- 3) Bulletin Board
- 4) Rod Puppet
- 5) Mobile

MARKING SCHEME:-

Q-1 Preparing of teaching aid (From practical-1&2)	03 marks
Q-2 Preparing of teaching aid (From practical-3&4)	03 marks
Class Work	05 marks
Journal	04 marks
Total	15 mark

University Paper Style: University Paper Style:

1) Short Question (Any 5 out of 6)-	05 Marks
2) General Question (Any 1 out of 2)-	10 Marks
3) General Question (Any 1 out of 2)-	10 Marks
4) Short Notes (Any 2 out of 4)-	10 Marks
Total-	35 Marks

Internal Mark distribution:

(1) Theory:-	Class Assignment-	05 marks
	Home Assignment-	05 marks
	Attendance-	05 marks
	Class Test-	20 marks
	Total-	35 Marks

REFERENCE:

- 1 Dilip Agraval 'Samaj karya evam Jankalyan'
 - 2 O.P.Dhama O.P.Bhatnagar Education and Communication for development.
 - 3 V.K.Dube / Indiro Binshoi Extension Education & Communication
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A.SEMESTER-III
(HOME SCIENCE)
Skill Enhancement Course-03
Human Physiology-03
Effective From June 2025-26

Total Credits: 02
Theory: 2 Credit (2 Periods/week)

External: Theory: 25 Marks
Internal: Theory: 25 Marks

OBJECTIVES:

This course will enable the students to,

- 1.To Understand structure and function of various organs of Physiological System of Human being.**
- 2.Understand alterations of structure and function in various organs on Disease conditions.**
- 3.To serve as a sound basis for the study of nutrition and food science.**

COURSE CONTENT THEORY

UNIT -I: Digestive System:

- (a) Anatomy and process of digestion.**
- (b) Accessory digestive Glands: structure and function.**

UNIT-II : Circulatory system:

- (a) Composition and function of blood.**
- (b) Structure and function of Heart, Artery and Ven.**
- (c) Coagulation of blood.**

UNIT-III: Respiratory System :

- (a) Structure and function of respiratory organs.**
- (b) Mechanism of respiration.**

UNIT -IV: Excretory System

- (a) Structure and Function of organs of urinary System-Kidney, Ureter and Urinary bladder.**
- (b) Process of formation of Urine.**
- (c) Skin-Structure and Functions.**

UNIT -V: Nervous System

- (a) Brain-Structure and Functions.**
- (b) Spinal cord-Structure and Functions.**
- (c) Reflex Arch-Reflex Action.**

UNIT -VI: Modern methods of diagnosis of diseases:

X-ray, Angiography, C. T. Scan, MRI, Sonography and Endoscop

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	07
	(b)	06
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

REFERENCES:

1. Human physiology-C. C. Chatterjee.
 2. Human physiology-Wright
 3. Essentials of Medical Physiology-K. Sembulingam, P. Sembulingam.
Jaypee Brothers Medical Publisher (P) Ltd.
 4. Manav sharerkarya vigyan tatha prathamik sutikashastra. (GUJ.) Dilip Mehta
 5. Pranishastra-Gujarat Granthnirman board, Ahmedabad.
 6. Manual of laboratory technique-National institute of Nutrition, Hydrabad
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
BA SEMESTER-IV
HOME SCIENCE
Major Course-08
Food planning & Health-08
Effective From June 2025-26

Total Credits: 4

Theory: 3 Periods/week

Practical: 2 Periods/Week

External: Theory: 35 Marks

Practical: 15 Marks

Internal: Theory: 35 Marks

Practical: 15 Marks

FOCUS:-This coursethrowsfocusondietarymanagementandconceptanddimensionsofhealth

OBJECTIVES:

This course will enable the students to,

- 1. Understand the concept of an adequate diet and the importance of meal planning**
- 2. Know the factors affecting the nutritional needs during the life cycle and RDA for various age groups.**
- 3. Gain knowledge about dietary management in specific conditions**

COURSE CONTENT THEORY

UNIT -I Health:

1:1 Concept of health

1:2 Dimensions of health (physical, mental, social, spiritual, emotional, and vocational)

UNIT-II planning balanced diet:

2:1 Nutrition for pre-school children

- (i) Growth and development**
- (ii) Nutritional requirements**
- (iii) Nutrition related problems such as PEM, dental carries, anemia, obesity**
- (iv) Importance of balanced diet**

2:2 Nutrition for school going children

- (i) Growth and development**
- (ii) Nutritional requirements**
- (iii) Meal planning for school child and planning for packed lunch**
- (iv) Food choice and eating habits**
- (v) Importance of balanced diet**

UNIT-III

3:1 Nutrition for adolescent boys and girls

- (i) Growth and development**
- (ii) Nutritional requirements**
- (iii) Meal planning**
- (iv) Nutritional problems such as obesity, eating disorders, predisposition to osteoporosis, anemia, under nutrition**

- 3:2 Nutrition for industrial workers**
- (i) Nutritional requirements**
 - (ii) Causes of malnutrition**
 - (iii) Measures for improving malnutrition**

UNIT -IV

- 4:1 Nutrition for athletes**
- (i) Nutritional requirements**
 - (ii) Meal composition and effects of tea, coffee and alcohol on athletic performance.**
 - (iii) Meal planning for athletes**

- 4:2 Nutrition during old age**
- (i) Physical changes**
 - (ii) Nutritional needs**
 - (iii) Nutritional problems such as osteoporosis, obesity. Neurological dis functions, anemia, malnutrition, constipation**

- 4:3 Nutrition in specific conditions**
- (i) Obesity -definition, etiology, symptoms, risk factors and dietary treatment**
 - (ii) Under weight -definition, etiology, symptoms, risk factors and dietary treatment**

PRACTICALS:

- (1) Calculation of nutrients present in different foods**
- (2) Planning, preparing and calculating whole day's meal of**
 - (i) Pre-School children (1to3 and 4to6years)**
 - (ii) School going children (7to9and 10to 12years)**
 - (iii) Adolescent boys and girls**
 - (iv) Obese person**
 - (v) Under weight person**
 - (vi) Industrial worker**
 - (vii) Old age person**
 - (viii) Athlete**

PRACTICALS: MARKING SCHEME:

Selection of dish: 1 Marks	Preparation: 4 Marks
Planning: 3 Marks	Calculation: 2 Marks
Viva: 2 Marks	Journal: 3 Marks
	Total Marks : 15 Marks

REFERENCES:

- 1. Mudambi Sumati R. and Rajagopal M.V. (1990) Fundamentals of Foods and Nutrition, New Delhi :Wiley, Eastern Ltd.**
 - 2. Raheena M. Begum (1989) A text book of Foods Nutrition and Dietetics, New Delhi: Wley Eastern Ltd.**
 - 3. Srilakshmi B. (1990) Dietetics, New age international (P) Ltd. , Wiely. Eastern Ltd**
 - 4. Gopalan C. Ramasastri 8. and Balasubramanian S. (1993) Nutritive value of Indian foods, National Institute of Nutrition, Indian Council of Medical Research**
 - 5. Dr. Vrinda Singh, Meal Planning (Hindi version)**
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[Subject code for theory-2501001204020011]
[Subject code for practical- 2501001204020111]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER – IV
HOME SCIENCE
Major Course -09
HOUSEHOLD & TRADITIONAL TEXTILES-09
Effective from June 2025-2026

Theory- 3 Credits (3 Periods/week)

Theory- External- 35 Marks

Internal- 35 Marks

Practical- 1 Credit (2 Periods/week)

Practical- External- 15-Marks

Internal- 15 Marks

FOCUS:- This course throws focus on the importance of household textiles and their selection and care. Also impart knowledge about our Traditional textiles.

OBJECTIVES:

- 1. Introduction to Household textiles**
- 2. Identify the special features in the traditional clothing**
- 3. Examine the influences of traditional costumes to the change in clothing practices.**
- 4. Study the present day costumes.**

COURSE CONTENT

THEORY

UNIT-1 Introduction to Household textiles with relation to selection regarding texture, design, colour, Size, use, suitability, durability and care of the fabric

1.1 Table linen-

Table cloth and table cloth guard, table mats, runners, table napkins

1.2 Towels-

Manufacturing process, weaves design and sizes of different types of towels

Turkish towel, bath towel, beach towel, hand and face towel, kitchen towel, Dish towel.

UNIT- II

2.1 Bed linen and blankets

Bed linen- Types and sizes -Bed sheets, bed spreads, bed covers,

2.2 Pillows and pillow covers

2.3 Blankets and quilts- Types and materials used.

Unit- III curtains and draperies

3.1 Selection of curtains and draperies

3.2 Types of curtains and draperies

UNIT- IV- Traditional textiles of India

4.1 Dyed and printed textiles of India

1 Kalamkari

2 Patola and Sambalpore sarees

3 Tie and dye of Gujarat and Rajasthan

4 Pochampalli and Telia rumal of Andhra Pradesh.

5 Ikats

4.2 Woven textiles of India

1 Brocades

2 Shawls of Kashmir

3 Muslins of Bengal

4 Chanderis and Baluchar Butedar

5 Paithani and Pitambar

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	35
	External	35
	Total	70
University marking style	(1) Short answer (5 out of 7)	10
	(2) Long question	13
	OR	
	(2)	
	(a)	07
	(b)	06
	(3) Long question	12
	OR	
	(3)Write short note	
	(a)	06
	(b)	06
	Total	35
Internal marking style	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35

PRACTICALS:-

1 Application of embroidery:- on any one garment or any household article.

2 Make quilted sample:- any household article.

3 Make a sample of pillow using of different size, different shapes and different filling.

4 Make crochet sample:- any one.

5 Knitting samples:- 4 basic stitches, 4 decorative stitches.

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance class work	04 Marks
2nd Q	journal	04 Mark
3rd Q	Vice voce ((From Prac. No- 1,2&3 One Samples)	03 Marks
4th Q	lab work From Practical- 4 & 5) (One samples)	04 Marks
	Total	15 marks

REFERENCES:-

- 1. Varma Pramila, vastra vigyan evam Paridhan**
 - 2. Dr. Bela Bhargava, Vastra vigyan evam dhulai kala, University Book House Pvt. Ltd., Jaipur**
 - 3. G.P. Sheri, Vastra vigyan ke mool siddhant, Aggrawal Publishers, Agra**
 - 4. Brinda sinh, Vastra vigyan ke mool siddhant, Panchsheel prakashan, Jaipur**
 - 5. Dr. Bimlesh Kumari, Vastra vigyan evam dhulai, Discovery Publishing House, New Delhi.**
 - 6. Geeta Pushp Shaw and Joyce Sheela shaw, vyavaharik vastra vigyan, Vinod Pustak Mandir, Agra**
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[Subject code for theory-2501001204030011]
[Subject code for practical-2501001204030111]

NEW EDUCATION POLICY 2020
VEER NARMAD GUJARAT UNIVERSITY, SURAT
B. A. SEMESTER- IV
HOME SCIENCE
Major Course - 10
Foundation of Art & Design-10
Effective from 2025-2026

Total credits- 04	Theory External- 35 Marks
Theory- 3periods/Week	Internal- 35 Marks
Practical- 2 Periods/Week	Practical- External- 15 Marks
	Internal - 15 Marks

FOCUS: This is an Introductory course on foundation of Art and Design, it design elements and principles of art and design in context of regional, traditional and contemporary art.

OBJECTIVES:

1. To understand the elements principles of design.
2. To promote, group learning in study of art and craft.
3. To develop skill in creating designs and making art objects.
4. To appreciate art and craft.

CORRSE CONTENT THEORY

UNIT- I Colour

- 1:1 Classification of colour- Primary, Secondary, Intermediate, Tertiary and Quaternary
- 1:2 Qualities of colour- Hue, Value, Intensity.
- 1:3 Colour Schemes- Related and Unrelated

UNIT- II Principles of Design – Harmony

- 2:1 Definition, Aspects of Harmony,
- 2:2 Types – Repetition, Contrast, Transition, Harmonious lines and shapes
- 2:3 Application to painting, to design, to hanging curtains, to arrangement to Interiors, Harmonious sizes.
- 2:4 Harmony of texture, Harmony of ideas, Application to exterior and Interior Design.

UNIT- III Principles of Design-

3:1 Proportion

- (I) Definition, Aspects of Proportion
- (II) Space relationships: the Greek Oblong how to divide a space-
Lines which Apparently alter proportion, application to Exterior and Interior Design, Scale or consistence sizes.

3:2 Balance-

- (I) Definition- How to balance objects-
- (II) Types, Formal and informal balance, in pictorial composition
Application to decorative design, to exterior design, to advertising interior design.

UNIT- 4 Principles of Design-

4:1 Emphasis-

- (I) Definition, Simplicity-a Factor in emphasis what do emphasize
Subordination and standard for backgrounds how to emphasize

Grouping, use of colour contrast.

- (II) Surface patterns, of plain space, unusual lines and colours, how much to Emphasize, application to displays, to advertising and to interior where to Emphasize- Centre of interest.**

4:2 Rhythm-

- (I) Definition- How to gain Rhythm – Through Progression of sizes, Continuous line Movement and Repetition.**
- (II) Application or rhythm to exterior and interior design, to displays and Advertisement.**

PRACTICALS :-

1. Colour:-

- (I) Prepare colour wheel with any medium- water colour, Poster colour, Oil paint, Paper, Cloth, or on computer**
- (II) Development of various tints and shades of the same hue using any medium or On Computer.**
- (III) Colour schemes – related and unrelated**
- (IV) Collect samples of locally available flower, leaves, trees, birds, grass, butterflies, Flowerbeds, landscape, cards, sun rise and set etc. Describe colour schemes with Variety of tints and shades and different moods (emotional aspect)**

2. Proportion

- (I) Enlargement, reduction and completion of design**
- (II) Concept of space division through gift wrapping with gift paper.**
- (III) Using proportion of 2:3 make flower arrangement- Stick flower vase and Draw And colour flower arrangement**

3. Rhythm

- (I) Draw any five design motifs. Observe and describe different types of rhythm in Each motif.**
- (II) Collect any three designs from different states and describe rhythm seen in it**

4. Harmony

- (I) Lettering- Practice various fonts using gel pens, Calligraphy and stencils like Round Chancery, Old English, etc. (any -2)**
- (II) Expressive and decorative lettering**
- (III) Make colour harmony in flower arrangement, gift packing, painting, Rangoli etc.**
- (IV) Make journal covers using lettering, subject name, class, roll no, exam no. and Art Elements and Principles.**

5. Balance

- (I) Collect samples of dress designs / furnishings where types of balance are used.**
- (II) Decorate any one motif with colours and materials of your choice Briefly Describe psychological of formal and informal balance as visible to you in Completed motif.**

PRACTICALS MARKING SCHEME:-

Q-1 From practical 1 to 2	05 marks
Q-2 From Practical 3 to 5	04 marks
Class work (5 journal covers)	02 marks
Journal	04 marks
Total	15 marks

REFERENCES:-

- 1. Anna Hong Rutt, Home Furnishing (Unit I, II, III, IV)**
 - 2. Collingwood R.G. The principles of Art, Oxford Univ. Press, London. (Unit-IV)**
 - 3. Craig and Rush, Homes with Character (Unit I, II, III, IV)**
 - 4. Donald Anderson, Elements of Design (Unit I, II)**
 - 5. Faulkner and Faulkner, Inside Today's Home (Unit I, II, III, IV)**
 - 6. Garreston Frouz, Theory and Practice of color, Studio Vista Publishers**
 - 7. Goldstein and Goldstein, Art in Everyday life, McMillan Co. Ltd. (Unit I, II, III, IV)**
 - 8. Grames M., The Art of color and Design, McGraw Hill CO, New York (Unit I, II, III, IV)**
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NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY,SURAT
B.A.SEMESTER – IV
Family and Community Science
Minor Course-03
Human Development-03
Effective from June 2025-2026

Total credits- 04	Theory- External- 25 Marks
Theory- 3 Credits (3 Periods/week)	Internal- 25 Marks
Practical- 1 Credit (2 Periods/week)	Practical- External- 25-Marks
	Internal- 25 Marks

Objective:-

- 1.To learn about mother care before and after birth of child.**
- 2.To develop understanding regarding development tasks of child at various stages of development.**
- 3.To understand role of adult to promote child development.**

UNIT:-1

- 1.1 Human Reproductive system: Male and Female :- Structural and functions of the reproductive organs ,structure of Ovum and Sperm, Menstrual cycle.**
- 1.2 Bases of human development:- structural and types of chromosomes, genes , heredity-meaning and its interrelation, sex determination.**
- 1.3 Antenatal / prenatal development of foetus:- Fertilization, Implantation, intrauterine development and growth of foetus , (basic information)**

UNIT:-2

- 2.1 Diagnosis of pregnancy and medical examination of pregnant woman.**
- 2.2 Antenatal care of mother.**
- 2.3 Prenatal influences on the child :- Biological risks, age of mother, illness, physical characteristics, diet & nutrient stress & emotional strain.**

UNIT:-3

- 3.1 Normal delivery : Basic information about stages of labour.**
- 3.2 Care during delivery, immediate care of foetus and mother after child birth.**
- 3.3 Normal puerperium and its management in brief.**

UNIT:-4

- 4.1 Infancy : Sign of neonate health, care of neonate and infant.**
- 4.2 Premature baby and its management.**
- 4.3 Vaccination : importance and schedule of vaccination .**
- 4.4 Family planning : Methods and importance.**

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	08
	(b)	07
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

PRACTICALS

- 1) Study of female reproductive system using models/chart etc.
- 2) Study of male reproductive system using models/charts etc.
- 3) Measurement of body temperature.
- 4) Measurement of pulse rate and respiratory rate.
- 5) Study of Body Mass index (BMI).
- 6) Demonstration of uses of sphygmomanometer -manual or digital.
- 7) Visit to maternity home.

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance class work journal	05 Marks
2nd Q	Vice voce To measure Body temperature/pulse rate / respiratory rate and viva	05 Mark
3rd Q	lab work To demonstration of sphygmomanometer/ to determine BMI	05 Marks
4th Q	Identify and describe pointed parts-Specimen No.1 to 2	10 Marks
	Total	25 marks

REFERNECES:-

1.Text book of human physiology- C.C .Chattarji

2.Child development – Elizabeth Hurlock

3. Infancy and childhood development and its contexts-Newman& Newman john,Wiely.

4.मानवशरीर विज्ञान तथा प्राथमिक सूतिकाशास्त्र-दिलिप पी. मेहता

5.A text book of Obstetrics- V.I.Bodyazhina, Mirpublication, Moscow.

6.Where there is no doctor -A healthcare hand book by David Werner-(Gujarati version by Dr. KiranShinglot ,Locost Vadodra.

6.Essential of medical physiology – K.Sembulingum& P. Sembulingum.

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A SEMESTER- IV
Home Science
Skill Enhancement Course-04
Consumer Studies-04
Effective from- June 2025-2026

Total credits- 02

Theory- 2 Credits (2 Periods/week)

Theory- External- 25 Marks
Internal- 25 Marks

Objectives:

- 1. Students will know & understand the problems of consumers in market.**
- 2. Students will understand the rights & responsibilities of an enlightened consumer.**
- 3. Students will know & understand consumer problems related to food adulteration, misleading advertisement, faulty weight & measures.**

Unit 1.1 Consumer in India: Consumer problems and education

- **Definition of a consumer**
- **Malpractices prevalent in the market**
 - 1) **Advertisement – Meaning and of advertisement, elements of marketing mix, characteristics of good advertisement.**
 - 2) **Labels – meaning, labels misleading to consumers, characteristics of good label**
Electrical Equipments, tinned foods, drugs, cosmetics and fabrics
 - 3) **Weights and measures**
Importance, faulty weight and measures
 - 4) **Quality / Certification marks**
 - **AG mark**
 - **ISI mark**
 - **ECO mark**

Unit 1.2 Consumer Protection

- **Consumer Protection**
- **Consumer Organizations – Origin, Functioning, Role and Types.**
- **Consumer Cooperatives – Role, History and Growth in India, PDS Kendriya Bhandars.**
- **Where and how to complain about customer fraud.**
- **Protection legislation**
 - **Drugs and Cosmetic's Act**
 - **ISI Act**
 - **PFA Act**
 - **Essential Commodities Act**
 - **The trade and Merchandise Act**
 - **The Water Prevention and Control Pollution Act**
 - **Prevention of Black-marketing Act**
 - **The Air Prevention and Control Act**
 - **The Environment Protection Act**

Unit 2 Consumer's rights and responsibilities

(1)Consumer's rights

- 1. Right to Safety**

2. Right to Satisfaction of basic needs
 3. Right to be Informed
 4. Right to Choose
 5. Right to be heard
 6. Right to Redress
 7. Right to Consumer education
- (2) Consumer's responsibilities
1. Responsibilities to be aware, think independent, speak out, complain, Ethical.
- (3) Consumer's Problems
- Consumer Guidance Society
 - Consumer Education and Research center, Ahmadabad

THEORY MARKING SCHEME:-3 Credit (Total mark 25 & 1:00 Hour)		
Theory :-	Internal	25
	External	25
Total		50
University marking style	(1) short answer (5 out of 7)	10
	(2) Long question	15
	OR	
	(2)	
	(a)	08
	(b)	07
	OR	
	(2) Write short note	
	(a)	05
	(b)	05
	(c)	05
	Total	25
Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25

REFERENCES:-

1. Seetharaman P. and Sethi, M., 2001, Consumerism: Strength and Tactics, New Delhi: CBS Publishers
 2. Foxall G.R.: Consumer's Choice
 3. Singh Gurbax: Law of Consumer Protection
 4. B. K. Bakhshi, upbhokta Artha shastra, Agrawal Publications, Agra (Hindi)
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[Subject code for theory-2501001205010801]
[Subject code for practical-2501001205018801]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER-V
HOME SCIENCE
Major Course -11
Diet Therapy & Indian Traditional Diet-11
With effect from 2025-2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-35 Mark
Theory-35 Marks
Practical External -15 Marks
Internal-15 Marks

Program outcomes :-

1. Be able to identify different hospital diets.
2. Understand methods of planning and preparation of various therapeutic diets.
3. Identify different techniques of formulation of modified diets.

Course Code	Major-11
Course Title	Diet Therapy & Indian Traditional Diet-11
Credit	3+1=4, Theory =3 Credit, Practical=1 Credit
Total Engagement	4 Credit X 15 = 60 Hours
Teaching per week	5 Hours in week
Minimum week per semester	15 week (including Class work, Examination, Preparation Holidays)
Effective From	2025-2026
Purpose of course	This course covers classification of various diets, special diets and modification of normal diets.
Course objective	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 patients. 3. To adopt these diets by patients with various disorders. 4. To prepare customized diet plan for various therapeutic diseases.
Course Outcome	1. Development of understanding about various special diets. 2. Understanding of preparation of various therapeutic diets. 3. Acceptance of modified diets by the patients. 4. Becoming a self-reliant dietitian by plan and prepare various therapeutic diets.
Program Specific Outcome	1. Get experience in management of dietetic department of health sectors. 2. Undertake need based multidisciplinary research in the field of food and nutrition. 3. Proficient in making quality standards in dietetic department.
Course Content Theory UNIT-1	1.1 Introduction Basic concepts of the diet therapy. Role of dietician as a member of health team Therapeutic adaptations of the normal diet soft diet, liquid and semi liquid diet. Principles of dietary planning Types of fever 1. Tuberculosis 2. Typhoid

	3. Malaria
UNIT-2	2.1 Modification of The Diet In Gastro Intestinal Disorders: Etiology, Symptoms, Diagnosis (wherever applicable) and Principles of the diet. 1. Indigestion 2. Peptic ulcer 3. Diarrhoea 4. Constipation 2.2 Modification Of Diet In Liver And Gall Bladder:- 1.Etiology, symptoms diagnosis (wherever applicable) and principles of the diet 2.Jaundice 3.Cirrhosis of liver 4.Hepatic coma
UNIT-3	3.1 Modification of the diet in the disease of pancreas diabetes mellitus Types Cause Symptoms Diagnosis Dietary modification Insulin therapy 3.2 Dietary Modification In Hypertension And Cardiovascular Disorders 1. Hypertension: Definition, classification, symptoms, causes, nutritional requirements, prevention. Dietary modification Non pharmacological treatment Use of salt alternatives 2. Low blood pressure: Definition, causes, symptoms and dietary modification 3. Atherosclerosis causes, symptoms and dietary modification
UNIT-4	4.1 Etiology, symptoms, diagnosis wherever applicable) and principles of the diet. 1. Nephrotic syndrome 2. Renal failure/uremia 3. Dialysis 4. Urinary calculi 4.2 Modification of the diet in musculoskeletal disorder Etiology, symptoms and dietary modification Osteoporosis Gout (a) Nutritional and non-nutritional etiological factors of cancer (b) Management of cancer patients in relation to the clinical treatment and cachexia
Course Content Practical	1. Keeping in mind the recommended daily nutritional requirements of the patient, students should plan a day's menu and calculate nutritive value for the same
	2. Foods should be categorized as follows Foods to be avoided Foods to be taken Foods to be taken in limited amount
	3. One of the recipes from the menu plan should be selected and actually prepared by the students 1.Clear liquid and full liquid 2.Soft diet 3.Typhoid 4.Tuberculosis 5.Diarrhoea

	6.Atonic constipation & Spastic constipation 7. Jaundice 8.Peptic ulcer 9.Sprue 10.Anemia
References	1. Antia F.P. (1989). "Clinical Dietetics & Nutrition" Oxford University Press (Bombay). 2. Kruse M. M. Mahan L.K. & Escotts S. (1996). "Kruse's Food Nutrition & Diet therapy". Philadelphia W.b. Saunders. 3. B.Shrilaxmi (2023). "Dietetics"9th Edition. Publisher: New Age International Publishers. 4. Williams, Sue R. (1999). "Basic Nutrition and Diet Therapy", 1st ed. Elsevier Science, New York. 5. Shils, Moshe S, Benjamin Caballero, A., Catherine Ross and Robert J. Cousins. (2005). Modern Nutrition in Health and Disease, 10th ed. Lippincott, Williams & Wilkins, Baltimore, USA. 6. Robinson, Corinne, H., Marilyn R. Lawler, Wanda L. Chanoweth & Anne E. (1996). "Normal and Therapeutic Nutrition". 17th ed. Macmillan Publishing Co. New York, USA.
E-Learning	You tube videos
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projector, Assignments,
Evaluation Method	50% CCE(Continuous &Comprehensive Evaluation)-Formative & 50% SEE (Semester Evaluation) Summative

Internal Marking Scheme	1)Class assignment	05 Marks
	2) Home assignment	05 Marks
	3) Attendance	05 Marks
	4) Class test	20 Marks
	Total	35 Marks

External Marking Scheme	Q-1Short Question (5out of 7)	10 Marks
	Q-2 Long Question OR Q-2 Long Question a) One Question b) One Question	13 Marks 07Marks 06Marks
	Q-3 Long Question OR Q-2 Long Question a) One Question b) One Question	12 Marks 06 Marks 06 Marks
	Total	35 Marks

Practical Marking Scheme		
	Whole day's planning	03 Marks
	Selection of dish	02 Marks
	Taste	02 Marks
	Calculation	02 Marks
	Viva	02 Marks
	Journal	04 Marks
	Total	15 Marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER – V
HOME SCIENCE
Major Course- 12
(FAMILY HOUSING-12)
With effect from 2025 – 2026

Total – 4 Credits/ week
Theory : 3 credits/ week
Practical – 1 Credit (2 Periods/week)

Theory : External – 35 Marks
Internal – 35 Marks
Practical: External - 15 Marks
Internal – 15 Marks

Program Outcome:-

- 1. To provide a general introduction about aspects of housing.**
- 2. To provide knowledge about housing scenario, building regulations and furniture selection.**
- 3. Understand the basic principles underlying house planning.**
- 4. Draw house plans for various income groups.**
- 5. Understand the advantages and disadvantages of rented, privately owned or an apartment**

Course Code	12
Course Title	Family Housing-12
Credit	3+1=04 Theory 3 Credit , Practical 1 Credit
Total Engagement	4 Credit x 15 =60 Hours
Teaching Par week	5 hrs in Week
Minimum week per semester	15 week (including Class work, Examination ,Preparation & Holidays)
Effective From	2025-2026
Purpose of Course	This course deals with planning of residential space of different sizes
Course Objectives	1.To acquire knowledge of principles involved in designing of residential spaces. 2.To acquire knowledge of housing and financial funds. 3.To gain knowledge on furnishing and furniture
Course Outcome	1.Knowledge of concepts of housing as a structurally sound and functionally efficient unit with well designed living and work space area as. 2.Knowledge of functional dwelling for comfort and safet
Program Specific Outcome	1.Create functional and aesthetically pleasing housing solutions for diverse family structures. 2.Develop cost-effective housing models for low- and middle-income families. 3.Incorporate smart home technologies and energy-efficient systems in housing designs. 4.Engage in policy-making and advocacy for better housing infrastructure and social well-being.
Course Content	Family’s Housing Needs
Theory	1.1 Protective/ Physical
UNIT- 1	1.2 Economical/ standard of living
	1.3 Affection/ social/ Psychological
UNIT-2	Factors Affecting Selection And Purchase Of house. 2.1 Location (a) Physical features (b) Neighborhoods (c) Soil condition (d) Sanitary condition 2.2 Legal factors 2.3 Occupation and other activities

	2.4 Stages of family life cycle
UNIT-3	Consideration Of Important Features Of House Planning 1.1 Orientation 1.2 Grouping 1.3 Circulation 1.4 Roominess 1.5 Economy 1.6 Privacy 1.7 Flexibility 1.8 Zoning 1.9 Aesthetics
UNIT- 4	Furniture Selection And Arrangement 4.1 Origin and need of furniture: Essential and Accessory 4.2 Selection of furniture, construction, material and wood and their types, metals used. Upholstered furniture – frame, base for spring, fabrics, filling and construction of mattresses ,pillows and their filling, stone, marble, silver furniture, carved furniture. 4.3 Furniture arrangement 4.4 Cleaning and care Furniture 4.5 Flower arrangement
Course Content Practical's:-	1. Furniture Layout And Planning Of Floor Plan On Graph Paper a. Living room – western/ Indian b. Bed room – single c. Kitchen – “ U” , “ L” , “I” , “ II” wall platforms (Any One)
	2.Furniture Layout And Planning OF Elevation Plan on Graph Paper a. Living room – Western/ Indian b. Bed room – Single/Double/Children c. Kitchen – “U”, “L”, “I”, “II” wall platforms (any one)
	3. Draw a floor plan and elevation plan of any three furniture on drawing sheet and color it with color schemes you have learned. a. Sofa b. Kitchen cabinet c. Wall Unity d. Ward robe e. Easy chair f. Side chair g. Stool
References	1. Anna Hong Rutt, Home Furnishing (Unit – 1) 2. Bela Bhargav – Family Resource Management – (Unit – I,II,III,VI) 3. Bhatt N.D., Elementary Drawing, Anand , Charotar Publication House 4. Conran Terrance, New House Book (Unit – II, III, IV) 5. Craig & Rush, Homes with Chracter 6. Despandey R.S., Modern Ideal Homes for India (Unit – III,IV) 7. Deshpande R.S., Build Your Own Home, United Book Corporation. (Unit – III,IV) 8. Veena Gandotra – Interior Design & Decoration (Unit – I,II,III,IV)
E- Learning	You tube videos
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projector, Assignments,
Evaluation Methods	50% CCE(Continuous &Comprehensive Evaluation)-Formative & 50% SEE (Semester Evaluation) Summative

Internal Marking Scheme	1)Class assignment	05 Marks
	2) Home assignment	05 Marks
	3) Attendance	05 Marks
	4) Class test	20 Marks

	Total	35 Marks
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External Marking Scheme	Q-1 Short Question (5 out of 7)	10 Marks
	Q-2 Long Question OR Q-2 Long Question a) One Question b) One Question	13 Marks 07 Marks 06 Marks
	Q-3 Long Question OR Q-2 Long Question a) One Question b) One Question	12 Marks 06 Marks 06 Marks
	Total	35 Marks

Practical Marking Scheme	Q.1 Unit 1 to 2	04 Marks
	Q.2 Unit 3	04 Marks
	Journal	04 Marks
	Class work	03 Marks
	Total Marks	15 Marks

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[Subject code for practical-2501001205038803]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY SURAT
B.A. SEMESTER-V
HOME SCIENCE
Major Course- 13
(TEXTILE SCIENCE-13)
With effect from 2025-2026

Total – 4 Credits/ week

Theory : 3 Credits/ week

Practical- 1 Credit (2 Periods/week)

Theory : External –35 Marks

Internal –35 Marks

Practical : External –15 Marks

Internal –15 Marks

❖ **program outcome:-** • Understand characteristics and use of common textile Fibers.

1.Be able to identify different Fibers.

2.Understand methods and steps of fabrics formation.

3.Understand general rules of laundering and laundering agents

4.Understand basic fabric formation methods such as weaving, knitting and non woven fabrics.

5.Understand and identify different fabric formation techniques.

Course Code	13
Course Title	Textile Science=13
Credit	3+1=04 Theory 3 Credit , Practical 1 Credit
Total Engagement	4 Credit x 15 =60 Hours
Teaching Par week	5 hrs in Week
Minimum week per semester	15 week (including Class work, Examination ,Preparation & Holidays)
Effective From	2025-2026
Purpose of Course	This course covers classification, properties, uses of fibers, yarns and fabrics, manufacturing process of yarns and fabrics.
Course Objectives	1 To acquire knowledge of different fibers, yarns and fabrics used in Textiles. 2 To acquire knowledge of manufacturing process of fabrics
Course Outcome	CO 1.To develop an understanding of fibers, yarns and their formation. CO 2.To impart knowledge about selection and care of fabrics. CO 3.To develop an understanding of fabric formation techniques
Program Specific Outcome	1.Get experience in advance textile fabrication techniques in weaving, knitting and non woven 2.Proficient in textile testing and quality control methods 3.Undertake need based multidisciplinary research in technical textiles Develop eco textile processing methods
Course Content Theory UNIT- 1	Fiber manufacturing process 1:1 Manufacturing process of fibers Natural fibers 1 Cellulose fibers:- Cotton, Linen 2 Protein fibers:- Wool, Silk 3 Mineral fibers:- Asbestos, glass fibers. Man made fibers 1 Cellulosic fibers:- Rayon 2 Non cellulosic fibers:- Nylon, Polyester, Acrylic
UNIT-2	Yarn structure 2:1 Spinning Process:- Dry spinning (2) Wet spinning 2:2 Types of yarn:- 1. Simple yarn – Simple Standard yarn, Tow ply or cable yarn

	<p>2. Complex Yarn or Novelty yarn</p> <p>(i)Complex single yarn, Slub yarn, flock yarn,</p> <p>(ii)Complex ply yarn - Boucle Yarn, Ratline and Gimp Yarn, Loop yarn,Knot or spot,nub yarn & Grandrelle Yarn , Seed Yarn , Spiral or cork screw yarn, Chenille</p> <p>(iii) Textured Yarn</p> <p>2:3 Yarn properties- Thread and yarn, yarn twist, yarn numbers</p>
UNIT-3	<p>Fabric Construction- Woven Fabrics</p> <p>3:1 Weaving process- construction of loom</p> <p>3:2 Types of weaves</p> <p>1.Plain weaves:- Plain weave, Rib weave, Basket weave, Twill weave & its types, Satin & Sateen weave, Herringbone , Hack a back, Honeycomb,</p> <p>2.Decorative weaves:- Dobby weave, Jacquard weave, Leno weave, Surface Figure weave,Lappet weave, Spot weave, Pile weave, Double Weave, Bird Eye.</p>
UNIT- 4	<p>Fabric Construction- Non –Woven Fabrics</p> <p>4:1 Non woven fabrics:- Felt, bonded fiber fabrics</p> <p>(A) Knitted fabrics- 1 Weft or Filling knits 2 Warp knits</p> <p>(B)Braided fabrics, Nets, Laces, Multi component fabrics, Tufted fabrics</p>
Course Content Practical's:-	<p>1.Identification of Textile fibers</p> <p>Microscopic test (b) Burning test</p>
	<p>2.Construction of following garments:-</p> <p>(i) Dress- (a) Top</p> <p>(ii) salwar/ choodidaar</p> <p>(iii) Sari blouse – Plan/ princes</p>
	<p>3.Construction of weaves on paper.</p> <p>(i) Plain Weaves – Plain weave, Rib weave, Basket weave, Twill weave- Even twill & uneven twill, Satin & Sateen weave, Hack a back ,Herringbone , Honeycomb</p> <p>(ii) Decorative weaves:-, Leno weave, Surface Figure weave, Pile weave, Bird Eye.</p>
References	<p>1. Bernard P. Corbman, Textiles Fiber to Fabric, Mcgraw -hill International editions,1983</p> <p>2.Hess K.P., Textile fibers and their use</p> <p>3.Joseph M., Introduction to textile science</p> <p>4.Barkers, A.F., Handbook of Textiles, Abhishek Publication, Chandigarh, 1998</p> <p>5. Reena Bhatia & Charu Arora, Introduction to Clothing & Textiles, Madhu Printery, Baroda,1999.</p> <p>6.Raul Jewel, Encyclopedia of dress making, A.P.H. Publishing Corporation, New Delhi.</p> <p>7.Anna Jacob Thomas, The Art of Sewing, UBS Publishers Distributors Ltd.</p> <p>8.Zarapkar K.R., Zarapkar System of Cutting, Navneet Publications Ltd.</p> <p>9.હોમી કાવસી પટેલ, લાબેલા ફેશન બુક ઓફ કટીંગ, હરહરી પુસ્તકાલય, સુરત</p> <p>10.Parikh J.D., Manmade fabrics for developing countries, Sasmira, Bombay</p> <p>11. परिधान एवं सिलाई डॉ.निधि श्रीवास्तव रितु पब्लिकेशन.</p> <p>12. वस्त्र विज्ञान एवं परिधान स्वाति भार्गव श्रीनिवास पब्लिकेशन</p> <p>13. वस्त्र विज्ञान एवं परिधान बृदासिंह पंचशील पब्लिकेशन</p>
E- Learning	You tube videos
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment
Evaluation Methods	50%CCE(Continuous & comprehensive Evaluation)-Formative & 50%SEE (Semester Evaluation)Summative

Internal marking Scheme	(1) Class assignment	05 Marks
	(2) Home assignment	05 Marks
	(3) Attendance	05 Marks
	(4) Class test	20 Marks
	Total	35 Marks

External Marking Scheme	Q.(1) Short Question (5 out of 7)	10 Marks
	Q.(2) Long Question OR Q.(2) Long Question (a) One Question (b) One Question	13 Marks 07 Marks 06 Marks
	Q.(3) Long Question OR (3) (a) One Question (b) One Question	12 Marks 06 Marks 06 Marks
	Total	35 Marks

Practical Marking Scheme		
	Q 1 Identification of fibers	01 marks
	Q 2 Construction of any one garment	04 marks
	Q 3 Making weave	02 marks
	Class work	04 marks
	Journal	04 marks
	Total	15 Marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER-V
FAMILY AND COMMUNITY SCIENCE
Minor Course-04
FIRST AID & HOME NURSING-04
With effect from 2025-2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-25 Mark
Internal-25 Marks
Practical External -25 Marks
Internal-25 Marks

Program outcomes :-

1. To provide a general introduction about aspects of first aid.
2. To provide knowledge about home nursing.

Course Code	04
Course Title	First Aid & Home Nursing-04
Credit	3+1=4, Theory =3 Credit, Practical=1 Credit
Total Engagement	4 Credit x 15 = 60 Hours
Teaching per week	5 Hours in week
Minimum week per semester	15 week (including Class work, Examination, Preparation Holidays)
Effective From	2025-2026
Purpose of course	This course deals with planning of healthcare system in terms of first aid.
Course objective	1.To teach students how to provide basic healthcare, care for patients at home, and 2.To prevent and treat injuries.
Course Outcome	1. Development of understanding about various aspects of health care system. 2. Understand concept of dressings, bandages. 3. Becoming a good health care provider. 4. Students will be able to understand various aspects of health care system.
Program Specific Outcome	1. Students should be able to understand the various diseases. 2. Students learn how to apply financial markets, institutions, and regulatory frameworks in real life situation in the day today scenario in terms of healthcare provider.
Course Content Theory UNIT-1	1.Introduction of first Aid : Definition, Aims and scopes, Main principles, Characteristics of first aider, Rules of first aid. 2.First Aid Box: (1) Necessary points for preparing first aid box. (2) Equipment: Contents used in first aid box and it's uses. 3.Very brief information about anatomy and physiological process of Human Being.
UNIT-2	Dressing and Bandages: (1) Dressing: Definition, Types and Uses. (2) Bandages: Definition, Types and Uses. 1. Wound and Bleeding : Types, Signs and symptoms of external and internal bleedings and their First aid. 2. Respiration – Artificial Respiration: Definition and Methods. 3. Causes, Types, Signs and symptoms and First aid of following situations. 1. Asphyxia 2. Chocking 3. Strangulations – Hanging. 4. Suffocation – Smoke – Poisonous gases. 5. Drowning. 6. Electric shock – stoke.

UNIT-3	1. Cause, Types, signs, symptoms & First Aid of following specific problems. (1) Fracture and Sprain of Joints. (2) Burns And Scalds. (3) Heart attack (4) Poisoning 2. First aid of Miscellaneous Conditions: (1) Foreign bodies in eye, ear, nose and throat. (2) Snake Bites: poisonous – non poisonous snake. 3. Importance of blood groups and blood donation.
UNIT-4	Home nursing: Definition, care- management of bed ridden patient.
Course Content Practical 1	Study of equipment's – contents used in first aid box.
2.	Methods of artificial respiration (Demonstration) (1) Holger nelson method. (2) Sylvester method. (3) Shefer method.
3.	Stop bleeding and dressing of wound.(Demonstration)
4.	Application of triangular bandages: (1)Open, broad, narrow bandages. (2)Reef knot, flavhich knot – Ring pad. (3)Slings – Arm Sling and collar bone sling.
5.	Application of roller bandages: Simple spiral, reverse spiral and figure of 8.
6.	Study of various methods of transporting and handling the injured persons.
7.	Bed making for a patient. (Demonstration)
References	1. American Red cross – Family health and home nursing. 2. British Red Cross – Practical first aid. 3. Manual of first aid(Gujarati) The authorized manual of st. john ambulance association, published by Red cross road, New Delhi. 4. Human Physiology – C.C Chatterjee. 5. Where there is no doctor; a health care handbook (Gujarati version) By Dr. Kiran Shinglot, Locost, Vadodara.
E-Learning	You tube videos
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projector, Assignments,
Evaluation Method	50% CCE(Continuous &Comprehensive Evaluation)-Formative & 50% SEE (Semester Evaluation) Summative

Internal Marking Scheme	1)Class assignment	03 Marks
	2) Home assignment	03 Marks
	3) Attendance	04 Marks
	4) Class test	15 Marks
	Total	25 Marks

External Marking Scheme	Q-1Short Question (5 out of 7)	05 Marks
	Q-2 Long Question.	15 marks
	OR	
	Q-2 write following answers	
	a) One Question	8 marks
	b) One Question	7 marks
	OR	
	Q-2 write following answers	
	(a) One Question	5 marks
	(b) One Question	5 marks
	(c) One Question	5 marks

	Total	25 Marks
Practical Marking Scheme	1. Identify and describe: (4 samples from first aid box)	8 Marks
	2.Do as directed: (Any one Demonstration) 1.Artificial respiration – Holger nelson method/ Shefer/ Method. 2.Stop bleeding and dressing of wound. 3.Transporting the injured persons – Pick –a- back/ Fireman lift/ With Four hands. 4.Bed making for patient.	6 Marks
	3. Application of roller bandages: (Any One) Simple spiral/ reverse spiral/ figure of 8. Application of triangular bandages: (1)Open, broad, narrow bandages. (2)Reef knot, flavhich knot – Ring pad. (3)Slings – Arm Sling and collar bone sling.	6 Marks
	Journal	5 Marks
	Total	25 Marks

[Subject code for theory- 2501001205050805]
[Subject code for practical-2501001205058805]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY SURAT
B.A. SEMESTER-V
FAMILY AND COMMUNITY SCIENCE
Minor Course - 05
(FOLK MEDIA IN EXTENSION-05)
With effect from 2025-2026

Total - 4 Credits/ week
Theory - 3 Credits/ week
Practical- 1 Credit (2 Periods/week)

Theory: External -25 Marks
Internal -25 Marks
Practical: External-25 Marks
Internal -25 Marks

Program Outcome:

1. Understand the concept, significance, and historical role of folk media in extension communication.
2. Explain different types of folk media (e.g., storytelling, folk songs, drama, puppetry, street theatre) and their effectiveness in rural development.
3. Organize and perform folk media activities, such as street plays, puppet shows, and folk songs, for rural audiences.

Course Code	5
Course Title	Folk Media in extension-05
Credit	3+1=04 Theory-3credit, Practical-1credit
Total Engagement	4 Credit x15= 60 Hours
Teaching per week	5hrs in week
Minimum week per semester	15 week (including work ,Examination, Preparation & holidays
Effective From	2025-26
Purpose of course	To bring awareness in students about extension and extension program planning and Folk media.
Course Objectives	<ul style="list-style-type: none">• To help students to understand the principles and procedures in extension• Program planning• Develop skills in working with people.• Develop skills in the use of folk media.• To enable students to become an effective Home Science extension worker.
Course Outcome	<ul style="list-style-type: none">• Explain the concept, history, and significance of folk media in extension communication.• Identify different forms of folk media (e.g., folk songs, storytelling, puppetry, drama, street theatre) and their effectiveness in rural outreach.• Design and perform folk plays, puppet shows, and storytelling sessions to engage rural audiences.• Use folk songs, proverbs, and visual art as tools for effective knowledge dissemination.• Promote community participation and empowerment through folk media approaches.
Program Specific Outcome	<ul style="list-style-type: none">• Develop and perform folk art-based communication strategies for engaging rural communities.• Integrate folk media with modern communication technologies to enhance the impact of extension services.• Train extension workers and rural communities in the effective use of folk media for knowledge transfer.
Course Content Theory	Concept and definition of Extension Programme planning.

UNIT-1	1.1 Concept of extension Programme planning. 1.2 Meaning and definition of extension Programme planning. 1.3 Importance of extension programme Planning. 1.4 Scope of extension Programme Planning. 1.5 Principles of Extension Programme Planning
UNIT- 2	Extension Programme planning 2.1 Steps for Extension Programme Planning. 2.2 Extension Programme planning process. 2.3 Extension Programme Planning Models
UNIT- 3	Folk media in extension. 3.1 Introduction to traditional folk media 3.2 General characteristics of folk media. 3.3 Factors affecting the selection of Folk media 3.4 Different forms of popular traditional media A) Folk music B) Folk dance C) Folk dram D) Puppets E) Street play
UNIT-4	Signification and Scope of Folk Media in developmental Communication. 4.1 Signification of folk media in Developmental communication. 4.2 Function of folk media in social change. 4.3 Effect area in folk media 4.4 Factors in Selection of folk media. 4.5 Scope of Communication in folk media
Course Content Practical's	1. Studying the profiles of the rural areas Formulate one questionnaire to study the Socio-Economic background of rural People.
	2. Planning one extension programme for lower Income group people. Perform folk dance, folk song, street plays to create awareness among
	3. Planning and conducting one demonstration with the help of appropriate Audio-Visual Aids.
	4. Planning and delivering one extension talk With appropriate Audio-Visual Aids. Note-Students will maintain record of their Practice experience.
Reference	1. Prashar Vigyan, DR.smt Sunita Mishra, University pub, New Delhi. 2. Gramin prasar Shiksha,, Mehta Jayshree S. Aavishkar Publishers, Jaipur 3. Modern Trends in teching Technology, Romesh Varma., Anmol Pub New Delhi. 4. Textbook of Mass Communication and Media, Uma Joshi. 5. Basic elements of Extension Education, Patience Building, Reference book. 6. Traditional Folk Media in India. Parmer, Shyam New Delhi: Geka Books. 7. Culture and Communication, Sitaram, KS Associate Printers, Mysore. 8. Folk Media and Communication, . H.K Ranganath, Chintam Prakashana, Mysore. 9. The Role of Traditional Folk Media in Rural Areas, Gian Publishing Vijaya, N. 10 Extension Education Communication V.K.Dubey and Indira Bishnoi.

E-Learning	YouTube videos
Teaching Methodology	Lecture method ,Demonstration ,Overhead Projector LCD Projector, Group discussion, Seminar, Assignment. Class work.
Evaluation Methods	50% CCE (Continuous & Comprehensive Evaluation) Formative and 50% SES (Semester Evaluation Summative)

Internal Marking Scheme	Class Assignment	3 marks
	Home Assignment	3 marks
	Attendance	4 marks
	Class Test	15 marks
	Total	25 marks

External marking Scheme	Q-1 Short Question (5 out of 7)	05 Marks
	Q-2 Long Question. OR Q-2 write following answers a) One Question b) One Question OR Q-2 write following answers (a) One Question (b) One Question (c) One Question	15 marks 8 marks 7 marks 5 marks 5 marks 5 marks
	Total	25 Marks

Practical Marking Scheme	Q-1 Planning an extension programme for lower income Group.	05 marks
	Q-2 Preparation of Questionnaire	05 marks
	Q-3 Extension talk or Demonstration	05 marks
	Q-4 Journal	04 marks
	Q-5 Class Work	06 marks
	Total	25 marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY SURAT
B.A. SEMESTER-V
HOME SCIENCE
Skill Enhancement Course -05
BAKING SCIENCE AND TECHNOLOGY-05
With effect from 2025-2026

Total – 2 Credits/ week
 Theory : 2 Credits/ week

Theory : External –25 Marks
 Internal –25 Marks

- ❖ **program outcome:-**
- Students learn how prepare a variety of baked goods, including breads, cakes, biscuits and more.
1. This SEC paper will help students to enhance their overall skills and course content
 2. To acquire in depth knowledge of the role of basic ingredients in preparation of bakery products.
 3. The student will be able to handle equipment used in the development of bakery products.
 4. Understanding ingredients and formulations – Learn about Flour, Yeast, Fats, Sugars and other baking ingredients and their roles in products development.

Course Code	5
Course Title	Baking Science and Technology-05
Credit	2 Theory
Total Engagement	2 Credit x 15 =30 Hours
Teaching Par week	2 hrs in Week
Minimum week per semester	15 week (including Class work, Examination ,Preparation & Holidays)
Effective From	2025-2026
Purpose of Course	1. Apply to knowledge of bakery science in development of products. 2. Create hands – on training in the development of products
Course Objectives	1.To acquire in depth knowledge of the role of basic ingredients 2.The student will be able to handle equipment used in the development of bakery products Baking Principles and roll of ingredients
Course Outcome	1. Fundamental Knowledge: Apply principles of food science, microbiology, and baking technology in the production of high-quality baked goods. 2. Process & Product Development: Design and develop new bakery formulations, improving texture, shelf life, and nutritional value. 3. Quality Control & Assurance: Implement safety and quality assurance protocols for baked products using HACCP and food safety standards. 4. Raw Material Understanding: Evaluate and optimize ingredients such as flour, yeast, fats, sugars, and additives in baking. 5. Baking Equipment & Automation: Operate and maintain industrial baking equipment, ovens, and automated processing systems.
Program Sspecific Outcome	1. Sustainability & Innovation: Develop environmentally friendly and sustainable baking processes, including waste management and energy-efficient baking. 2. Food Safety & Regulations: Ensure compliance with global food laws and standards such as FSSAI, FDA, and Codex Alimentarius. 3. Entrepreneurship & Business Management: Apply business and marketing skills for bakery startups and product commercialization.

	<p>4. Innovate healthier, gluten-free, or functional bakery products based on consumer demands.</p> <p>5. Lifelong Learning & Adaptability: Keep up with advancements in baking technology, emerging ingredients, and market trends</p>
Course Content Theory UNIT- 1	<p>1.1 . Meaning of bakery</p> <p>1.2. Importance and problems of the bakery industry.</p> <p>1.3. Equipment used in bakery</p> <p>1.4. Hygiene and health in bakery</p>
UNIT-2	<p>2..1. Ingredients used in bread making</p> <ul style="list-style-type: none"> - Different types of flour -Types of Yeast, Storage of Yeast. - Function of salt, Effect on fermentation, proportion - Water functions, effects on fermentation and its treatment - Characteristics of water used for bakery recipes. - Sugar, Fat, Milk powder, other substances – Surfactant. Mineral yeast Food, bread improvers, mold inhibitors, enzymes <p>2.2 Bread making</p> <p>2.3. Different types of bread making (Ways to Make bread)</p>
UNIT-3	<p>3.1 Methods, drawbacks and causes of cookies</p> <p>3.2 Ingredients used in cake and confectionery</p> <ul style="list-style-type: none"> - Flour (Mendo), Water, Milk, Butter milk, Eggs, Baking fates Chemical information, Function of fat, Fat spoil (rancidity) - Properties of fats used for confectionery (1) Butter (2) Lard - Sugar - Types of baking powder, leavening agent - Other raw materials – Salt, Essence, Color <p>3.3 Cake making formula</p> <ul style="list-style-type: none"> - Ways of make Cake - Defects and causes due to mistakes left in care making
UNIT- 4	<p>4.1 What is Icing</p> <p>4.2 Types of Icing</p> <p>4.3 Raw materials</p> <p>4.4 Ways to make icing</p>
References	<p>1. બેકરી વિજ્ઞાન અને ઉદ્યોગ (દ્વિતીય આવૃત્તિ) - એમ. કે. કામળિયા, કે. બી. કામળિયા (ગુજરાતી અને અંગ્રજી)</p> <p>2. Bakery materials and methods, Daniel A. R. applied science publisher</p>
E- Learning	You tube videos
Teaching Methodology	lecture method , You tube video, projector, Group discussion, Assignment
Evaluation Methods	50%CCE(Continuous & comprehensive Evaluation)-Formative & 50%SEE (Semester Evaluation)Summative

Internal marking style	(1) Class assignment	03 Marks
	(2) Home assignment	03 Marks
	(3) Attendance	04 Marks
	(4) Class test	15 Marks
	Total	25 Marks

External Marking Style	Q.(1) Short Question (5 out of 7)	10 Marks
	Q.(2) Long Question	15 Marks
	OR	
	Q.(2) Long Question	
	(a) One Question	07 Marks
	(b) One Question	08 Marks
	OR	
	Q.(2) Write short Notes	
	(a) One Question	05 Marks
	(b) One Question	05 Marks
	(c) One Question	05 Marks
	Total	25 Marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A SEMESTER-VI
Home Science
Major Course- 14
(Traditional & Modern Food Preservation-14)
With effect from 2025-2026

Total – 4 Credits/ week

Theory : 3 Credits/ week

Practical- 1 Credit (2 Periods/week)

Theory : External –35 Marks

Internal –35 Marks

Practical : External –15 Marks

Internal –15 Marks

Program Outcomes

1. Understand the principles and techniques of food preservation, processing, and storage.
2. Apply food safety standards (HACCP, FSSAI, FDA) to ensure quality control in preserved foods.
3. Demonstrate expertise in traditional and modern food preservation methods (drying, freezing, canning, fermentation, etc.)
4. Evaluate the nutritional changes during food preservation and recommend best practices for retention of nutrients.
5. Utilize emerging technologies such as freeze-drying, vacuum packaging, and irradiation for effective food preservation.
6. Entrepreneurial Skills – Develop skills to establish small-scale food preservation businesses.

Course Code	14
Course Title	Traditional & Modern Food Preservation-14
Credit	3+1=04 Theory 3 Credit , Practical 1 Credit
Total Engagement	4 Credit x 15 =60 Hours
Teaching Par week	5 hrs in Week
Minimum week per semester	15 week (including Class work, Examination ,Preparation & Holidays)
Effective From	2025-2026
Purpose of Course	1.Prevents spoilage and decay, allowing food to last longer. 2. Reduces waste by keeping food edible for extended periods.
Course Objectives	(1)To understand the scientific principles underlying food Preservation. (2)To develop skills and techniques in food preservation ensuring safely, conservation of nutrients and palatability. (3)To understand the basic principles underlying food Preservation as an income generated activities.
Course Outcome	1.Explain the role of microbial, enzymatic, and chemical changes in food spoilage and preservation 2.Apply Preservation Techniques – Implement drying, refrigeration, freezing, canning, fermentation, and irradiation in food preservation 3.Food Packaging Knowledge – Identify appropriate packaging materials and methods to enhance shelf life. 4.Improve efficiency and sustainability in food preservation techniques
Program Specific Outcome	1.Specialize in at least one major preservation technique (e.g., fermentation, dehydration, or freezing).

	<p>2. Apply strategies to reduce food waste through innovative preservation techniques</p> <p>3. Be prepared for careers in food processing, quality control, R&D, and entrepreneurship in the food sector</p>
<p>Course Content Theory</p> <p>UNIT- 1</p>	<p>INTRODUCTION TO FOOD PRESERVATION</p> <p>1.2 History, Scope and Importance of Food Preservation.</p> <p>1.2 Basic principles of food preservation.</p> <p>1.3 Classifications of food preservation methods.</p> <p>1.4 Food Spoilage, causes, physical and chemicals changes during food spoilage.</p>
<p>UNIT-2</p>	<p>PRESERVATION BY OSMOTIC PRESSURE</p> <p>2.1 JAM: Definition, materials used, steps by steps method of jam preparation, quality of Good jam, difficulties in preparing jam, spoilage of jam</p> <p>2.2 JELLY: Definition, materials used, steps by steps method of jelly preparation, theory of Jelly formation, qualities of an ideal jelly, difficulties in preparing jelly, spoilage of Jelly.</p> <p>2.3 MARMALADE: Definition, types, steps by steps methods of marmalade preparation.</p>
<p>UNIT-3</p>	<p>MILK AND MILK PRODUCTS & FOOD POISOING</p> <p>3.1 MILK AND MILK PRODUCTS: Various methods of milk preservation, types, Manufacturing Process of cheese, butter and ghee.</p> <p>3.2 FOOD POISONING: Types, Causes, Symptoms and Preventions.</p>
<p>UNIT- 4</p>	<p>PRESERVATION BY PRESERVATIVES</p> <p>4.1 Natural Preservatives</p> <p>4.3 Artificial Preservatives</p>
<p>UNIT -5</p>	<p>FOOS ADULTERATION, FOOD ADDITIVES AND FOOD LAWS</p> <p>5.1 FOOD ADULTERATION: Meaning, types, most common food adulterants , common Household methods to detect adulterants in foods like milk, ghee, oils, spices and honey Their effects on health.</p> <p>5.2 FOOD ADDITIVES: Types, advantages and disadvantages</p> <p>5.3 FOOD LAWS: Laws governing food standards, significance- PFA, FPO, ISI(BSO), Ag mark, MPO.</p>
<p>Course Content Practical's:-</p>	<p>1) Sterilization</p> <p>2) Preparations of Jam, Jelly</p> <p>3) Preparations of Pickle</p> <p>4) Preparations of Tomato ketch up</p> <p>5) Preparations of Squash</p> <p>6) Preparations of Synthetic syrup</p> <p>Common household methods to detect adulterants in foods like Milk, Ghee, Oils , Different spices and honey.</p>
<p>References</p>	<p>1) Advance food Science ' Roy trope wood, orient Longman Bombay 1973</p> <p>2) Food microbiology' Fraizer W.C.</p> <p>3) Preservation of fruits and vegetables' Girdharilal G.S. Siddappa</p> <p>4) Food Preservation 'by CFTRI, Mysore</p> <p>5) The brochure of home seed preparation series' by CFTRI, Mysore</p> <p>6) Modern food preservation ' McWilliams and Paine Surjeet publication</p> <p>7) Home Scale food preparation' by CFTRI, Mysore</p> <p>Food science 'by B. Sri Laxmi</p>
<p>E- Learning</p>	<p>You tube videos</p>
<p>Teaching Methodology</p>	<p>lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment</p>
<p>Evaluation Methods</p>	<p>50%CCE(Continuous & comprehensive Evaluation)-Formative & 50%SEE (Semester Evaluation)Summative</p>

Internal marking Scheme	(1) Class assignment	05 Marks
	(2) Home assignment	05 Marks
	(3) Attendance	05 Marks
	(4) Class test	20 Marks
	Total	35 Marks

External Marking Scheme	Q.(1) Short Question (5 out of 7)	10 Marks
	Q.(2) Long Question OR Q.(2) Long Question (a) One Question (b) One Question	13 Marks 07 Marks 06 Marks
	Q.(3) Long Question OR (3) (a) One Question (b) One Question	12 Marks 06 Marks 06 Marks
	Total	35 Marks

Practical Marking Scheme		
	Q 1: Write any one procedure of the following. Sterilization / Drying / Food adulterants- Milk, Ghee, Oils, Spices, Honey(any one)	02 marks
	Q 2 Prepare any one of the following Jam/Jelly/Tomato ketchup	06 marks
	Q.3: Prepare any one of the following Squash / Synthetic Syrup	02 marks
	Q.4: Viva	02 marks
	Q.5 Journal	03 marks
	Total	15 Marks

	<p>3. Quality Assurance & Process Control – Apply quality control measures in textile finishing and printing to maintain product standards</p> <p>4. Implement sustainable laundry practices to minimize waste and pollution.</p>
<p>Course content Theory</p> <p>UNIT- 1</p>	<p>FINISHES</p> <p>1:1 Objectives of finishes</p> <p>1:2 Routine and General finishes- Beetling, Bleaching and scouring, Brushing Calendaring,</p> <p>1:3 Special finishes - Calendaring, Schreinerling, Moire, Embossed Polishing, Glazed, Cire, Raised, Napping, Flocking</p>
<p>UNIT-2</p>	<p>Dyestuffs and their application</p> <p>2:1 History of dyeing</p> <p>2:2 Types of dyes:-</p> <p>(a) Natural dyes- Vegetable, Animal and Mineral dyes.</p> <p>(b) Direct, Azoic, Acid and Mordant, Cationic, Disperse, Vat, Sulphur, Reactive and Pigment Dyes.</p> <p>2:3 Application of colour – Fiber, yarns and fabric dyeing</p>
<p>UNIT-3</p>	<p>Printing</p> <p>3.1 History of printing.</p> <p>3.2 Types of printing</p> <p>(i) Direct printing- Block, Roller, Duplex and Photographic printing.</p> <p>(ii) Resist printing- Tie and dye, Batik, Ikat, Stencil and Screen.</p> <p>(iii) Discharge Prints.</p> <p>(iv) Transfer printing</p>
<p>UNIT- 4</p>	<p>Laundry</p> <p>4.1 Soap- Types, manufacturing process.</p> <p>4.2 Detergent- manufacturing process and properties</p>
<p>Course content Practical's:-</p>	<p>1. Printing on cloth</p> <p>(a) Block Printing</p> <p>(b) Stencil printing</p> <p>(c) Batik printing</p> <p>(d) Tie and dye- Knotting, Marbling, leheriya (Waved) ,Stripes, circles, clump tying, Folded squares, twisting.</p>
	<p>2.Knitting- sweater/ lady's cardigan</p>
	<p>3. Macramé- any one decorative article</p>
	<p>4.Laundering- preparation and application of</p> <p>(1) Home made starch (2) Ready starch</p>
<p>References</p>	<p>1.E.P.G.Gohl L.D.Vilensky, Textile Science, CBS Publishers & Distributors, Delhi, 1987</p> <p>2.Wingate, I.B., Textile Fabrics and their Selection, Prentice Hall, New Jersey</p> <p>3.परिधान एवं सिलाई डॉ.निधि श्रीवास्तव रितु पब्लिकेशन.</p> <p>4. वस्त्र विज्ञान एवं परिधान स्वाति भार्गव श्रीनिवास पब्लिकेशन</p> <p>5. वस्त्र विज्ञान एवं परिधान बृंदासिंह पंचशील पब्लिकेशन</p>
<p>E- Learning</p>	<p>You tube videos</p>
<p>Teaching Methodology</p>	<p>lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment</p>
<p>Evaluation Methods</p>	<p>50%CCE(Continuous & comprehensive Evaluation)-Formative & 50%SEE (Semester Evaluation)Summative</p>

Internal marking Scheme	(1) Class assignment	05 Marks
	(2) Home assignment	05 Marks
	(3) Attendance	05 Marks
	(4) Class test	20 Marks
	Total	35 Marks

External Marking Scheme	(1) Short Question (5 out of 7)	10 Marks
	(2) Long Question OR (2) Long Question	13
	(a) One Question	07
	(b) One Question	06
	(3) Long Question OR (3) (a) One Question (b) One Question	12 06 06
	Total Marks	35

Practical Marking Scheme	Total Marks 15	
	Q 1 Printing	03 marks
	Q 2 Knitting/Macrame	03 marks
	Q 3 Starching	01 marks
	Class work	04 marks
	Journal	04 marks
	Total Marks	15

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[Subject code for theory-2501001206030803]
[Subject code for practical-2501001206038803]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER-VI
HOME SCIENCE
Major Course-16
(FAMILY FINANCE MANAGEMENT-16)
With effect from 2025-2026

Total-4 Credit week
Theory: 3 Credits work
Practical-1 Credit (2 Periods/week)

Theory: External-35 Mark
Theory-35 Marks
Practical External -15 Marks
Internal-15 Marks

Program outcomes :-

1. Be able to identify different types of financial aspects.
2. Understand methods of planning and preparation of various budgets.
3. Identify learning skills of entrepreneurial management.

Course Code	16
Course Title	Family Finance Management
Credit	3+1=4, Theory =3 Credit, Practical=1 Credit
Total Engagement	4 Credit X 15 = 60 Hours
Teaching per week	5 Hours in week
Minimum week per semester	15 week (including Class work, Examination, Preparation Holidays)
Effective From	2025-2026
Purpose of course	This course covers function of family as an economic unit. The income expenditures, credit, savings and investments are other aspects of the course.
Course objective	1.To 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 the environment related to small industry and business.
Course Outcome	1. Development of understanding about various financial matters. 2. Understand budget making process in detail. 3. Becoming a good entrepreneur. 4. Students will be able to understand various aspects of savings and investments.
Program Specific Outcome	1. Students should be able to understand the financial system, theories. 2. Students learn how to apply financial markets, institutions, and regulatory frameworks in real life situation.
Course Content Theory UNIT-1	1.1 MONEY MANAGEMENT 1.Importance and meaning of Money. 2.Types of family income (1) Money Income (2) Real Income (3) Psychic Income (4) Total Income 3.Stages of Money Management Process. A. Planning (1) Recognition of goals

	<p>(2) Family life cycle (3) Analysis of long and shorts term income. (4) Coordinating short and long time income use with needs. (5) Methods of handling money B. Controlling. C. Evaluation</p>
UNIT-2	<p>2.2 BUDGET 1. Budget meaning and definition 2. Importance and types of budget 3. Steps involved in making budget. 4. Types of Budget</p>
UNIT-3	<p>3.1 SAVINGS AND INVESTMENT 1. Purpose and meaning of savings. 2. Types of savings A. Compulsory savings 1. Provident fund 2. Pension plan I 3. Gratuity B. Voluntary Savings 1. Bank – types of Accounts 2. Post Office Savings Scheme 3. Unit Trust of India 4. Shares 5. Mutual Funds 6. Debentures 7. Life Insurance Policy – Types and meaning of Investment</p>
UNIT-4	<p>4.1 CREDIT 1. Meaning and Definition 2. Family’s use of credit 3. Basis of Credit 4. Types of Credit 5. Legal Credit instruments</p>
Course Content Practical	<p>1.1. FABRIC PAINTING (1) Tach brash (Round & Flat) Painting (2) One stroke (Round & Flat) Painting (3) Shading Make a sample on saree/ choonary / bed spread / wall piece</p>
	<p>2.1 Non conventional printing (1) Vegetable printing (2) Spray printing (3) Finger tips printing (4) Leaf printing Make a sample on saree/choonary/ table mats/ table lamp shade</p>
	<p>3.1 Pottery Painting/ Tiles (Marbling or poster) Painting / Glass Painting</p>
	<p>4.1 Floor Decoration 1. Flowers and leaves 2. Saw dust 3. Pulses and Grains 4. Alpana 5. Kolam 6. Karothi 7. Salt</p>
References	<p>1. Bigelow: Family Finance 2. Gross And Crandall : Management For Modern Families 3. Nickell And Dorsey: Management in Family Living 4. Nickell, Rice and Tucker - Management in Family Living 5. Fevicryl Hobby Ideas – Published by Pidilite Industries Limited</p>

E-Learning	You tube videos
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion, Projector, Assignments,
Evaluation Method	50% CCE(Continuous &Comprehensive Evaluation)-Formative & 50% SEE (Semester Evaluation) Summative

Internal marking scheme	1)Class assignment	05 Marks
	2) Home assignment	05 Marks
	3) Attendance	05 Marks
	4) Class test	20 Marks
	Total	35 Marks

External marking Scheme	Q-1Short Question (5out of 7)	10 Marks
	Q-2 Long Question OR Q-2 Long Question a) One Question b) One Question	13 Marks 07Marks 06Marks
	Q-3 Long Question OR Q-2 Long Question a) One Question b) One Question	12 Marks 06 Marks 06 Marks
	Total	35 Marks

Practical Marking scheme		
	Fabric painting / Non Conventional Printing	03 Marks
	Pottery painting / Tiles Painting / Glass Painting	03 Marks
	Floor Decoration	03 Marks
	Journal	03 Marks
	Class work	03 Marks
	Total	15 Marks

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[Subject code for practical-2501001206048804]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY SURAT
B.A. SEMESTER-VI
FAMILY AND COMMUNITY SCIENCE
Minor Course - 06
(COMMUNICATION IN EXTENSION-06)
With effect from 2025-2026

Total - 4 Credits/ week
Theory - 3 Credits/ week
Practical-1 Credit (2 Periods/week)

Theory: External -25 Marks
Internal -25 Marks
Practical: External -25 Marks
Internal -25 Marks

Program Outcome:

communication in extension typically focus on enhancing the ability to effectively share information, engage communities, and facilitate change, particularly in agricultural, rural development, and educational settings

- 1.Ability to develop and deliver effective extension messages.
- 2.Proficiency in verbal, non-verbal, and written communication for diverse audiences.
- 3.Skills in community engagement and participatory communication.
- 4.Improved ability to facilitate behaviour change in target communities.
- 5.Enhanced leadership and teamwork in extension settings.
- 6.Strengthened decision-making and problem-solving in communication planning..
- 7.Understanding of communication theories and models in extension

Course Code	06
Course Title	Communication in extension=06
Credit	3+1=04 Theory-3credit, Practical-1credit
Total Engagement	4 Credit x15= 60 Hours
Teaching per week	5hrs in week
Minimum week per semester	15 week (including work ,Examination, Preparation & holidays
Effective From	2025-26
Purpose of course	To bring awareness in students about extension and communication approaches and extension method.
Course Objectives	<ul style="list-style-type: none">• To help students to understand various concepts in pertaining to communication• To help students understand the different types of communication media for related effectiveness• Understand the principles and procedure of effective extension teaching• To enable the students to become occur of the social welfare programs in India
Course Outcome	<ul style="list-style-type: none">• Understanding Communication Theories: Explain key communication models and their relevance to extension work.• Communication Channels & Media: Identify various communication methods, including mass media, interpersonal, and ICT-based tools• Lifelong Learning: Stay updated with new communication tools and strategies in extension.

Program Specific Outcome	<ul style="list-style-type: none"> • Demonstrate a deep understanding of communication theories, models, and principles relevant to extension work. • Apply interpersonal, group, and mass communication strategies for effective knowledge transfer. • Effectively use ICT tools, social media, radio, print, and visual media to enhance communication in extension services. • Develop educational materials such as posters, leaflets, and videos for extension programs. • Train extension workers and community leaders in effective communication technique.
Course Content Theory Unit-1	Concept and Functions of Communication. 1.1 Definition and meaning of Communication. 1.2 Types of Communication. 1.3 Need and Importance of Communication. 1.4 Scope of Communication. 1.5 Elements of Communication. 1.6 Functions of Communication. (A) Information Functions. (B) Command or Instructive Functions. (C) Influence or Persuasive Function. (D) Interrogative Functions.
Unit-2	Communication Channels 2.1 Definition 2.2 Dimension of Channel 2.3 Classification of Channels. 2.4 The Nature of Channels 2.5 Selection of Communication Channels 2.6 Communication Model (A) Aristotle model (B) O.P.Dhama model. (C) Lagan's model. (D) Laswell's model. (E) Westley and MacLean Model
Unit-3	Problems In Communication. 3.1 Main Problems in Communication. 3.2 According to Phases of Communication. 3.3 According to Various Types Problems 3.4 According to Nature of Problems. 3.5 Remedies for Problems
Unit-4	Communication and Extension :Approaches and Methods. 4.1 Individual Approaches. 4.2 Group Approaches. 4.3 Mass Approaches 4.4 Exhibition 4.5 Demonstration. 4.6 Workshop 4.7 Television programme. 4.8 Radio Talk. 4.9 Home and Farm Visit. 4.10 Group discussion.
Course Content Practical's	Preparing and using for Communication in Extension following aids: (1) Cartoon
	(2) Pamphlet.
	(3) Leaflet.
	(4) Folder.

	(5) Finger Puppet.
	(6) Mask Puppet.
References:	(1) Extension Education and Communication V.K.Dube & Indira Bishnoi. (2) New Dimension of Extension Communication Dr. Achla Gakkha & P.N.Kalla. (3) Education and Communication Development O.P.Dahama & O.P. Bhatnagar. 4) प्रसारशिक्षा गीता पुष्प शॉ, जोयस शीला शॉ, रॉबिन शॉ पुष्प 5) गृहविज्ञान विस्तरण अने प्रत्यायन मीता राजपुरा.
E-Learning	YouTube videos
Teaching Methodology	Lecture method ,Demonstration ,Overhead Projector LCD Projector, Group discussion, Seminar, Assignment. Class work.
Evaluation Methods	50% CCE (Continuous & Comprehensive Evaluation) Formative and 50% SES (Semester Evaluation Summative)

Internal marking scheme	1) Class assignment	03 Marks
	2) Home assignment	03 Marks
	3) Attendance	04 Marks
	4) Class test	15 Marks
	Total	25 Marks

External Marking Scheme	Q-1 Short Question (5 out of 7)	05 Marks
	Q-2 Long Question.	15 marks
	OR	
	Q-2 write following answers	8 marks
	a) One Question	7 marks
	b) One Question	
	OR	
	Q-2 write following answers	
	(a) One Question	5 marks
	(b) One Question	5 marks
	(c) One Question	5 marks
	Total	25 Marks

Practical Marking Scheme	Q-1 One Practical (from pra no.1 to 3)	07 Marks
	Q-2 One Practical (from prano.4 to 6)	08 Marks
	Q-3 Class Work	06 Marks
	Q-4 Journal	04 Marks
	Total	25 Marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. SEMESTER-VI
HOME SCIENCE
Skill Enhancement Course
INTERNSHIP
With effect from 2025-2026

Total-4 Credit week

Practical External -50 Marks

Practical-4 Credit (4 Periods/week)

Practical Internal- 50 Marks

Program outcomes :-

- 1. To give students practical experience in any organization or industries.**
- 2. To help the students to develop insight for profession in industries or organization.**

Course Code	-
Course Title	Internship
Credit	Practical=4 Credit
Total Engagement	4 Credit X 15 = 60 Hours
Teaching per week	4 Hours in week
Minimum week per semester	15 week (including Class work, Examination, Preparation Holidays)
Effective From	2025-2026
Purpose of course	This course provides students with opportunities to refine their technical skills and career exploration.
Course objective	<ol style="list-style-type: none"> 1. To provide students with real world experience in their field of study. 2. To help the students to gain experience, develop skills and explore career options. 3. To help the students to apply theoretical knowledge to real world situations.
Course Outcome	<ol style="list-style-type: none"> 1. To help the students to explore possible career. 2. To understand the modern tools used in the field of home science. 3. Hands on training in the field.
Program Specific Outcome	<ol style="list-style-type: none"> 1. Focuses on skill development, innovation and capacity building. 2. Practical training experience through project or field work.
Course Content Practical UNIT-1	1.1 The students will be placed in an organization/ industry for four weeks. The students should complete training in any thrust areas of Home Science <ul style="list-style-type: none"> * Food industries * NGO * Anganwadis * Hotel/ Hospitality Sectors * Preschool or any special schools. * Event companies. * Front desk executives * Corporate sectors. * Textile or fashion industries. * Extension rural sectors. * Garment construction/ manufacturing unit.
UNIT-2	2.1 The evaluation will be done jointly by the college and organization
E-Learning	You tube videos

Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,
Evaluation Method	50% CCE(Continuous &Comprehensive Evaluation) 50% SEE (Semester Evaluation)

Internal marking scheme	1) Individual file	30 Marks
(Submission of report and oral presentation by the students.)	2) Presentation	20 Marks
Final report should be written by student with	Total	50 Marks
1. Title of internship, location of internship		
2. About the organization		
3. Internship details		
4. Outcomes and suggestions- what students have gained?		

External marking Scheme	1) Application of knowledge	10 Marks
It will be done by industry/ organization: Evaluation criteria's to be provided by the college to the organization / industry to be filled in and submitted by supervisor.	2) Working relationship in terms of coordination, cooperation and interaction	10 Marks
	3) Creativity/ skills	15 Marks
	4) Overall behavior (Punctuality/ sincerity)	15 Marks
	Total	50 Marks
