



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

VEER NARMAD SOUTH GUJARAT UNIVERSITY

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

વીર નર્મદ દક્ષિણ ગુજરાત યુનિવર્સિટી

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

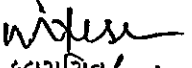
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-: પરિપત્ર :-

યુનિવર્સિટી સંલગ્ન તમામ હોમસાયન્સ વિષય ચલાવતી કોલેજોનાં આચાર્યશ્રીઓને જણાવવાનું કે, શૈક્ષણિક વર્ષ ૨૦૨૬-૨૭ થી અમલમાં આવનાર NEP-2020 અંતર્ગત બી.એ. હોમસાયન્સ વિષયના સેમે. -૧ થી ૬ ના Major, Minor, MDC, SEC નો નવા ફોર્મેટ મુજબનો અભ્યાસક્રમ બી.એ. હોમસાયન્સ વિષયની અભ્યાસ સમિતિના ચેરમેનશ્રીએ બોર્ડવતી મંજૂર કરી વિનયન વિદ્યાશાખાને ભલામણ કરેલ જે ભલામણ વિનયન વિદ્યાશાખાના અધ્યક્ષશ્રીએ વિનયન વિદ્યાશાખા વતી મંજૂર કરી એકેડેમિક કાઉન્સિલને કરેલ ભલામણને એકેડેમિક કાઉન્સિલની તા.૨૪/૧૨/૨૦૨૪ની સભાનાં ઠરાવ ક્રમાંક:૩૫૩ થી એકેડેમિક કાઉન્સિલ વતી મંજૂર કરવા આપેલ સત્તાની રૂએ માનનીય કુલપતિશ્રી દ્વારા મંજૂર કરેલ છે. જેનો અમલ કરવા આથી જાણ કરવામાં આવે છે.

(બિડાણ: ઉપર મુજબ)

ક્રમાંક : ઓથો./પરિપત્ર/સિલેબસ/૧૫૫૦૦/૨૦૨૬
તા.૦૮-૦૭-૨૦૨૬


કુલસચિવ

પ્રતિ,

- ૧) યુનિવર્સિટી સંલગ્ન તમામ હોમસાયન્સ વિષય ચલાવતી કોલેજોનાં આચાર્યશ્રીઓ.
.....આપશ્રીની કોલેજના સંબંધિત શિક્ષકોને જાણ કરી અમલ કરવા સારું.
- ૨) ડીનશ્રી, વિનયનલ વિદ્યાશાખા.
- ૩) પરીક્ષા નિયામકશ્રી, પરીક્ષા વિભાગ, વીર નર્મદ દ. ગુ. યુનિવર્સિટી, સુરત.
.....તરફ જાણ તેમજ અમલ સારું.

**BA HOME SCIENCE PROGRAM COURSE STRUCTURE
UNDER NEP 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
PROGRAM TITLE - BA HOME SCIENCE**

Name of Program	BA
Program Abbreviation	BA Home science
Duration	3 Year
Eligibility Criteria	12th pass
Pre-requisite	Nil
Medium of Instruction	Gujarati
Objective of Program	• To understand and appreciate role of Home Science, in the development and well-being of individuals, families and communities. • To learn about the sciences and technologies which enhance the quality of life of the people • To acquire professional and entrepreneurial skills for economic empowerment of student in particular, and community in general • To develop professional skills in the fields of food and nutrition, clothing and textiles, housing and interior decoration, human development, extension and communication • To prepare young students for studies, research and extension work • To take science from the laboratory to the people
Program Outcome (PO)	PO1.Home Science is a vibrant field of study that covers home economics as well as other aspects such as sociology, psychology, community living, nutrition, and textiles. PO2.A degree in Home Science opens up excellent career opportunities, while also equipping students with the skills needed to manage their home in a dynamic environment. PO3.Home Science education deals with all aspects of home and family management. It is both an art and science. It's an 'art' because it helps you manage your resources in a skilful manner, and it's a 'science' because it helps you improve your family life by offering you knowledge in the field. PO4.Home Science education empowers you with the skills to improve every facet of home life – food, clothing, health, childcare, personal finance, religion, culture, arts, home beautification, etc. PO5.Home Science equips you with the ability to tackle these difficult life situations.
Program Specific Outcomes (PSO)	PSO1.Home Science covers food and nutrition, Human development and Family resource management. The students can enrol for an undergraduate degree in Home Science after passing out of Higher Secondary Education or its equal. PSO2.As an undergraduate degree, it involves the study of subjects such as Biology, hygiene, rural development, food, clothing, textiles, interior decoration, psychology, and sociology. Once the students get the degree in Home Science, they can opt for Masters and Ph.D. PSO3.Home Science with a bachelor's in education. Job Prospects in Home Science For a young student, home science opens up a vast array of career choices. food scientist, textile designer, interior designer, apparel designer, family counsellor, teacher, researcher and social worker. PSO4.The hotel industry also has a high demand for the skills of a Home Science graduate in the areas of housekeeping and food catering. PSO5.Students with Masters in Home Science can take up teaching the subject in schools and colleges. They can also work with food brands as sales representatives, food analysts, and research assistants. In fact, many

	MNCs prefer Home Science candidates because of their sound knowledge in chemistry, nutrition, and other sciences. Home Science education equips you with the indispensable knowledge to become an entrepreneur. PSO6. You can either start a school, set up your nutrition consultancy, or get into textile manufacturing. Course Outcome In contemporary times, Home Scientists promote capacity building of individuals and communities for social and economic empowerment.							
Mapping between Pos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	
	PO1	✓						
	PO2	✓	✓					
	PO3	✓	✓					
	PO4	✓		✓				
	PO5		✓		✓	✓		
	PO6	✓	✓	✓			✓	
	PO7							

Structure of Program (Semester-wise)

Structure FYBA SEM- I Home science

[illegible]

Structure FYBA SEM- II Home science

[illegible]

Structure SYBA SEM- III Home science

Course Category	Course Code	Course Title	Marksheet Title in English	Level of Course	Teaching Hours/Week		Exam Duration		Credit		Internal Marks		External Marks		Total Makrs	
					TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR
MAJOR-5	Home science	Family Meal Planning-05	Family Meal Planning-05	400-499	3	2	1:30 Hours	2:00 Hours	3	1	35	15	35	15	70	30
MAJOR-6	Home science	Family Clothing-06	Family Clothing-06	400-499	3	2	1:30 Hours	2:00 Hours	3	1	35	15	35	15	70	30
MAJOR-7	Home science	Art & Craft-07	Art & Craft-07		3	2	1:30 Hours	2:00 Hours	3	1	35	15	35	15	70	30
MINOR-	--	---	---	---	---	---	---	---	--	---	---	---	---	---	---	---
MDC-3	Home science	Social Welfare & Community Development-03	Social Welfare& Community Development-03	400-499	3	2	1:30 Hours	2:00 Hours	3	1	35	15	35	15	70	30
AEC	--	--	--		--	--	--	--	--	--	--	--	--	--	--	--
SEC-3	Home science	Human Physiology-03	Human Physiology-03	400-499	2	-	1:00 Hours		2	--	25	-	25	-	50	-
VAC/IKS	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--
OTHER, IF ANY, SPECIFY	Total Credit 18 નોંધ:-AEC, VAC/IKS ની Subject Arts ફેકલ્ટીનાં કોમન Subject માં લેવા.															

Structure SYBA SEM- IV Home science

[illegible]

Structure SYBA SEM- V Home science

[illegible]

Structure TYBA SEM -VI Home Science

[illegible]

Subject Code for Theory [2301001201010593]

Subject Code for Practical[2301001201010594]

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-1
HOME SCIENCE MAJOR COURSE 1
FUNDAMENTALS OF FOODS AND NUTRITION-01
Effective from- June 2026 -2027

Program Name	BA					
Semester	1					
NCrF Credit Level	Level 4					
Course Type	Major Course					
Course Subtype	Entrepreneurship / Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	Major-01					
Course Level	400-499					
Course Title	FUNDAMENTALS OF FOODS AND NUTRITION-01					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1.To give students an understanding of the concepts of foods, their function and classification, nutrition, balanced diet, basic food groups. CO2.To acquaint students with the physiology of digestion and basal metabolism and need for energy. CO3.To provide students the understanding of nutrients, their sources, functions, requirements and affects of deficiencies CO3.To be familiar with different methods of cooking, their advantages and disadvantages. CO4.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, entered 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									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓						✓		
	CO2	✓	✓					✓	✓	
	CO3	✓	✓					✓	✓	
	CO4	✓		✓				✓		
	CO5		✓		✓	✓			✓	
	CO6	✓	✓	✓			✓	✓	✓	
Reference Books	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									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks									
Internal marking Scheme		Theory Mark						35		
		(1) Class assignment						05		
		(2) Home assignment						05		
		(3) Attendance						05		
		(4) Internal class test						20		
		Total						35		
External Marking Scheme		(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		
PRACTICAL MARKING SCHEME:-Internal /External										
Q-I	Selection of dish, Taste, texture, flavor, colour						05 mark			
Q-2	Preparation & Calculation						04 mark			
Q-3	Viva						02 mark			
Q-4	Attendance Journal						04 mark			
	Total						15 mark			

NEW EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-I
HOME SCIENCE-MAJOR COURSE 2
HOME MANAGEMENT
EFFECT FROM 2026-2027

Program Name	BA				
Semester	I				
NCrF Credit Level	Level 4				
Course Type	Major Course				
Course Subtype	Entrepreneurship / Employability / Skill Development				
Subject Type	Discipline Specific				
Course Code	Major 2				
Course Level	400-499				
Course Title	Home Management-02				
Credit	Theory:	03	Practical:	01	Total: 04
Effective Form	Academic Year: 2026-2027				
Course Outcomes	CO1.Provide knowledge of various concepts and principles of Family Resources Management CO2.Awareness of resources- their availability, generation and allocation for improvement in the quality of life of families CO3.To create awareness among the students about management in the family as well as the other systems. CO4.To recognize the importance of wise uses of resources in order to achieve goals. CO5.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. CO6.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, organization/Organizer, Administration/ Administrator, Direction/Director, Control/Controller, Boss, Governor 1.2 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-Elliott 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 Geroqe 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									
Cours content Practical	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 or Non Electrical 5. Oven-Electric 6. Microwave									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓						✓		
	CO2	✓	✓					✓	✓	
	CO3	✓	✓	✓				✓	✓	
	CO4		✓	✓					✓	
	CO5				✓	✓				
	CO6				✓	✓	✓			
Reference Books	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, Collier, Mac Millan Publisher, London									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: __ 15 ____ Marks									

Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35
External Marking Scheme	(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
PRACTICAL MARKING SCHEME:-Internal /External		
Q-I	Attendance class work journal	04 mark
Q-2	Vice voce -Figure of the equipment Construction of the equipment. Viva	06 mark
Q-3	lab work -Use of the equipment	05 mark
	Total	15 marks

NEW EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A (HOME SCIENCE) SEMESTER- I
FAMILY & COMMUNITY SCIENCE-MINOR COURSE -01
FASHION DESIGNING -01
Effective from- June 2026-2027

Program Name	BA					
Semester	1					
NCrF Credit Level	04					
Course Type	Minor- FAMILY & COMMUNITY SCIENCE					
Course Subtype	Entrepreneurship / Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	Minor -01					
Course Level	400-499					
Course Title	Fashion Designing -01					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Understand the history, scope and importance of clothing and fashion. CO2: Identify and use tools required for clothing construction effectively. CO3: Gain basic knowledge of textile fibers and their identification. CO4: Understand and apply standard body measurements for garment construction. CO5: Develop basic design awareness related to fashion trends. CO6: Demonstrate understanding of the role of a fashion designer and fashion centers					
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.					
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									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓						✓		
	CO2	✓	✓					✓	✓	
	CO3	✓	✓	✓				✓	✓	
	CO4		✓	✓	✓				✓	
	CO5			✓	✓	✓				
	CO6				✓	✓	✓			
Reference Books	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									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 25 ____ Marks External Theory Assessment: ____ 25 ____ Marks Internal Practical Assessment: ____ 25 ____ Marks External Practical Assessment: ____ 25 ____ Marks									
Internal marking Scheme		Theory Mark							25	
		(1) Class assignment							03	
		(2) Home assignment							03	
		(3) Attendance							04	
		(4) Internal class test							15	
		Total							25	
External Marking Scheme		(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	

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

**NEW EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-I
HOME SCIENCE (MULTI-DISCIPLINARY COURSE-01)
EXTENSION EDUCATION-01
Effective From 2026-2027**

Program Name	BA					
Semester	I					
NCrF Credit Level	Level 4					
Course Type	MDC- Multi Disciplinary Course					
Course Subtype	Skill Development					
Subject Type	Discipline Specific					
Course Code	MDC-1 Multi Disciplinary Course					
Course Level	400-499					
Course Title	EXTENSION EDUCATION-01					
Credit	Theory:	03	Practical:-	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1 - Understand the concept, nature, and importance of extension education. CO2 - Learn the principles, philosophy, and objectives of extension education. CO3 - Identify and apply various methods and techniques of extension work. CO4 -Understand the role of communication and its importance in extension programs. CO5 - Develop leadership and teamwork skills for effective community participation. CO6 - Apply extension knowledge to plan and conduct community welfare programs					
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. • Tree chart • Organization chart • Picture chart 1) Graphs prepare flowing graphs for nutrition. • Pie graph • Line graph • Bar graph 2) Diagrams • Scientific diagram • Machine diagram • Schematic diagram									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓					✓	✓	
	CO2	✓	✓	✓				✓	✓	
	CO3		✓	✓	✓				✓	
	CO4			✓	✓	✓				
	CO5				✓	✓				
	CO6				✓	✓	✓			
Reference Books	REFERENCES: I. 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.									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks									

Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35
External Marking Scheme	(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
PRACTICAL MARKING SCHEME:-Internal /External		
Q-I	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 mark

NEW EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B. A (HOME SCIENCE) SEMESTER – I
SKILL ENHANCEMENT COURSE -01
LIFE SPAN DEVELOPMENT
Effective From June – 2026-2027

Program Name	BA					
Semester	I					
NCrF Credit Level	Level 4					
Course Type	SEC Skill Enhancement Course					
Course Subtype	Skill Development					
Subject Type	Discipline Specific.					
Course Code	SEC-1 Skill Enhancement Course					
Course Level	400-499					
Course Title	Life Span Development					
Credit	Theory:	02	Practical:-	-	Total:	02
Effective Form	2026-2027					
Course Outcomes	CO1 - Understand the concept, nature, and importance of lifespan development. CO2 - Identify the stages and principles of human growth and development. CO3 - Explain the developmental tasks and characteristics of each life stage. CO4 - Analyze the physical, emotional, and social changes throughout life. CO5 - Recognize the factors influencing growth and development. CO6 - Apply knowledge of lifespan development in personal and social contexts.					
Course Content Theory	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								
Mapping between Cos and PSO		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	✓	✓						
	CO2	✓	✓						
	CO3		✓	✓	✓				
	CO4			✓	✓				
	CO5			✓	✓	✓			
	CO6	✓				✓	✓		
Reference Books	1. Elizabeth 8. Hurlock, Child Development, 6 th 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 8 th 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.								
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,								
Evaluation Method	Internal Theory Assessment: ____ 25 ____ Marks External Theory Assessment: ____ 25 ____ Marks								

Internal marking style	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25
External Marking Scheme	(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

NEW EDUCATION POLICY -2020 VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT B.A (HOME SCIENCE)SEMESTER-II HOME SCIENCE-MAJOR COURSE 03 APPLIED NUTRITION-03 Effective from- June 2026 -2027					
Program Name	BA				
Semester	II				
NCrF Credit Level	Level 4				
Course Type	Major				
Course Subtype	Entrepreneurship / Skill Development				
Subject Type	Discipline Specific				
Course Code	Home Science Major-3				
Course Level	400-499				
Course Title	APPLIED NUTRITION-03				
Credit	Theory:	03	Practical:	01	Total: 04
Effective Form	Academic Year: 2026-2027				
Course Outcomes	CO1 - Understand the concept and importance of applied nutrition. CO2 - Identify the role of nutrients in maintaining health and preventing disease. CO3 - Learn the nutritional requirements of different age, gender, and physiological groups. CO4 - Understand the principles of meal planning and balanced diet formulation. CO5 - Analyze nutritional deficiencies and methods of their prevention. CO6 - Apply nutrition knowledge in planning and evaluating meals for individuals and families.				
Course Content THEORY	UNIT-1 Micro Nutrient:- Vitamins- History, Classification, Sources, Functions, RDA, Effect 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				
PRACTICAIS:	A.Preparation of recipes rich in 1. Vitamin A 2. Vitamin C 3. Vitamin 81 4. Vitamin 82 5. Vitamin 83 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				

Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓							
	CO2	✓	✓	✓						
	CO3		✓	✓	✓					
	CO4			✓	✓	✓				
	CO5				✓	✓				
	CO6				✓	✓	✓			
Reference Books	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 Phillp-Modern Cookery									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks									
Internal marking style		Theory Mark							35	
		(1) Class assignment							05	
		(2) Home assignment							05	
		(3) Attendance							05	
		(4) Internal class test							20	
		Total							35	
External Marking Scheme		(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	
PRACTICAL MARKING SCHEME:-Internal /External										
Q-I	Selection of dish, Taste, texture, flavor, colour								05 mark	
Q-2	Preparation & Calculation								04 mark	
Q-3	Viva								02 mark	
Q-4	Attendance Journal								04 mark	
	Total								15 mark	

NEW EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-2
HOME SCIENCE-MAJOR COURSE-04
RESOURCES MANAGEMENT-04
EFFECT FROM 2026-2027

Program Name	BA					
Semester	II					
NCrF Credit Level	Level 4					
Course Type	Major					
Course Subtype	Entrepreneurship / Skill Development					
Subject Type	Discipline Specific					
Course Code	Home Science Major-4					
Course Level	400-499					
Course Title	RESOURCES MANAGEMENT-04					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year:					
Course Outcomes	CO1 - Understand the concept, importance, and principles of management. CO2 - Identify and classify different types of family resources. CO3 - Learn methods for efficient utilization of time, energy, and money. CO4 - Understand the process of decision-making and its role in management. CO5 - Apply work simplification and budgeting techniques in family living. CO6 - Develop skills to plan, organize, and evaluate resource management practices.					
Course Content THEORY	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									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓							
	CO2	✓	✓	✓						
	CO3		✓	✓	✓					
	CO4			✓	✓	✓				
	CO5				✓	✓				
	CO6				✓	✓	✓			
Reference Books	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, Appleton 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.									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: 15 Marks									
Internal marking Scheme		Theory Mark							35	
		(1) Class assignment							05	
		(2) Home assignment							05	
		(3) Attendance							05	
		(4) Internal class test							20	
		Total							35	
External Marking Scheme		(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

PRACTICAL MARKING SCHEME:-Internal /External

Q-1	Attendance class work journal	04 mark
Q-2	Vice voce -Figure of the equipment Construction of the equipment. Viva	06 mark
Q-3	lab work -Use of the equipment	05 mark
	Total	15 marks

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A (HOME SCIENCE) SEMESTER- II
FAMILY & COMMUNITY SCIENCE MINOR COURSE -02
TRADITIONAL & MODERN EMBROIDERY-02
Effective from- June 2026-2027

Program Name	BA					
Semester	II					
NCrF Credit Level	Level -4					
Course Type	Minor - FAMILY & COMMUNITY SCIENCE					
Course Subtype	Entrepreneurship /Skill Development					
Subject Type	Discipline Specific					
Course Code	Minor-2					
Course Level	400-499					
Course Title	TRADITIONAL & MODERN EMBROIDERY-02					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1 - Understand the history and cultural importance of Indian embroidery. CO2 - Identify traditional embroidery stitches and motifs from different regions of India. CO3 - Learn about tools, materials, and techniques used in embroidery. CO4 - Apply design principles to create traditional and modern embroidery samples. CO5 - Explore modern embroidery techniques and their applications in fashion and interiors. CO6 - Develop creativity and entrepreneurship through embroidery-based projects					
Course Content THEORY	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					
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					

Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓							
	CO2	✓	✓	✓						
	CO3		✓	✓	✓					
	CO4			✓	✓	✓				
	CO5				✓	✓				
	CO6				✓	✓	✓			
Reference Books	1.Reena Bhatia & Charu Arora- Introduction to Clothing and Textiles. 2.Neelima, Fashion and Textile Design, Sonali publications, 2009, New Delhi- 110002 3.વસ્ત્ર વિજ્ઞાન કે સિદ્ધાંત :- ડૉક્ટર રીના ખનૂજા અગ્રવાલ પબ્લિકેશન 4.વ્યવહારિક વસ્ત્ર વિજ્ઞાન:- ગીતા પુષ્પા શાહ જૉયસ જૉયસ શીલા શા :-વિનોદ પુસ્તક મંદિર આગરા 5.વસ્ત્ર વિજ્ઞાન એવં પરિધાન બૃન્દાસિંહ પંચશીલ પબ્લિકેશન 6.વસ્ત્ર વિજ્ઞાન એવં પરિધાન:- પ્રમિલા વર્મા 7.ભારતીય કશીદાકારી:અમીતા પટેલ , અનીતા પટેલ (ગુજરાતી)									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									
Evaluation Method	Internal Theory Assessment: ____ 25 ____ Marks External Theory Assessment: ____ 25 ____ Marks Internal Practical Assessment: ____ 25 ____ Marks External Practical Assessment: ____ 25 ____ Marks									
Internal marking Scheme			Theory Mark					25		
			(1) Class assignment					03		
			(2) Home assignment					03		
			(3) Attendance					04		
			(4) Internal class test					15		
			Total					25		
External Marking Scheme			(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		
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				

Program Name	BA								
Semester	II								
NCrF Credit Level	Level 4								
Course Type	MDC - Multi Disciplinary Course								
Course Subtype	Skill Development								
Subject Type	Intra-disciplinary								
Course Code	MDC-02								
Course Level	400-499								
Course Title	INTRODUCTION TO MEDICINAL PLANTS-02								
Credit	Theory:	03	Practical:	01	Total:				04
Effective Form	Academic Year: 2026-2027								
Course Outcomes	CO1: Identify different medicinal plants and their parts. CO2: Describe medicinal uses of various plant parts. CO3: Prepare herbal products like Churna, Mukhvas, and Kwath. CO4: Understand the use of herbs for common diseases like diabetes and anemia. CO5: Promote sustainable use of medicinal plants. CO6: Demonstrate awareness of traditional healing practices.								
Course Content THEORY	Unit 1: Medicinal Uses of Plants 1.1 Underground Parts – Ashwagandha, Licorice, Adus/Sunth, Haldi, Shatavari, Garlic 1.2 Bark and Stem – Arjunchal, Saragavo, Taj, Hadsankal								
	Unit 2: Medicinal Plants (in brief) 2.1 Leaves – Ardusi, Kumari (Aloe vera), Brahmi, Tulsi, Nagod, Ankado, Jasud, Marigold, Neem 2.2 Fruits and Seeds – Amla, Harde, Baheda, Variyali 2.3 Panchang – Bhangaro, Bhoyringani								
	Unit 3: Preparation of Herbal Products Churna, Mukhvas, Kwath, Araleha, Sharbat, Goolkand								
	Unit 4: Diseases & Uses of Herbs 4.1 Diabetes – Causes, symptoms, and use of herbs 4.2 Anemia – Causes, symptoms, and use of herbs								
PRACTICALS	1. Identification of medicinal plant parts & their medicinal uses 2. Preparation of: - Churna: Trifala (Harde, Baheda, Amla), Trikatu (Sunth, Mari, Pepper) - Mukhvas: Drakshadi, Variyali & Tai Kwath: General method								
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	✓	✓						
	CO2		✓	✓					
	CO3			✓		✓			
	CO4	✓			✓				
	CO5		✓		✓	✓	✓		
	CO6	✓		✓			✓		
Reference Books	1.Kirtikar, K.R. & Basu, B.D. (1987). <i>Indian Medicinal Plants</i> . International Book Distributors. 2.Nadkarni, K.M. (1976). <i>Indian Materia Medica</i> . Bombay Popular Prakashan. 3.Pandey, G. (2004). <i>Dravyaguna Vijnana</i> . Chaukhambha Krishnadas Academy. 4.CSIR (2001). <i>The Wealth of India – Raw Materials</i> . Council of Scientific & Industrial Research, New Delhi.								

Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 15 ____ Marks Internal Practical Assessment: ____ 35 ____ Marks External Practical Assessment: ____ 15 ____ Marks

Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35
External Marking Scheme	(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

PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Identify and mention medicinal uses of medicinal plants parts as per theory syllabus. -Specimen)	04 Marks
2nd Q	2.Preparing as mentioned below (any one) A. Chuma B. Mukhvas C. Kwath D. Avaleha E. Sharbat F. Goolkand	05 Mark
3rd Q	Vice voce (Pre.A) (One samples)	02 Marks
4th Q	Journal	04 Marks
	Total	15 marks

Program Name	BA									
Semester	II									
NCrF Credit Level	Level 02									
Course Type	SEC									
Course Subtype	Entrepreneurship/ Skill Development									
Subject Type	Discipline Specific									
Course Code	SEC-02									
Course Level	400-499									
Course Title	EXTENSION EDUCATIONAND AUDIO VISUAL AIDS-02									
Credit	Theory:	02	Practical:		-	Total:		02		
Effective Form	Academic Year: 2026-2027									
Course Outcomes	CO1: Understand the concept and importance of extension education. CO2: Explain different methods of extension teaching and communication. CO3: Prepare and use audio-visual aids effectively. CO4: Apply communication skills for community and educational programs.									
Course Content	UNIT–1.1Introduction to Extension Teaching 1 Meaning,Concept and Scope Of Extension Teaching. 2 Principles of Extension Teaching 3 Steps in Extension Teaching 4 Extension Teaching Process. 5 Role of Extension Teaching in Community Development. 1.2. Introduction to Audio Visual aids. 1 Meaning & Importance of Audio Visual aids. 2 Charactersticks of good Audio Visual aids 3 Principles of selection and use of Audio visual aids. 4 Role of A.V.Aids in teaching learning Process. 5 Advantages and limitations of A.V.Aids 6 Difference between formal education and Extension Education									
	UNIT- 2.1 Methods of teaching Home Science. 1.Lecture Method 2.Discussion method 3.Practical Method 4.Assignment Method 5.Self-study Method 6.Seminar Method 7. Project Method. 8.Special Report Method									
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓							
	CO2	✓	✓	✓						
	CO3		✓	✓	✓		✓			
	CO4			✓	✓	✓	✓			
	CO5									
	CO6									
Reference Books	1 “प्रसारशिक्षा” गीतापुष्पशॉ,जोयसशीलाशॉ,रॉबिनशॉपुष्प 2 O.P Dhama, O.P Bhatnagar Education and Communication for Development.									
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,									

Evaluation Method	Internal Theory Assessment: ____ 25 ____ Marks External Theory Assessment: ____ 25 ____ Marks	
Internal marking Scheme	Theory Mark	25
	(1) Class assignment	03
	(2) Home assignment	03
	(3) Attendance	04
	(4) Internal class test	15
	Total	25
External Marking Scheme	(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

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
BA (HOME SCIENCE) SEMESTER-3
Home Science Major -5
FAMILY MEAL PLANNING
Effective From June 2026-27

Program Name	BA					
Semester	III					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Entrepreneurship/ Skill Development					
Subject Type	Discipline Specific					
Course Code	Home Science Major 5					
Course Level	400-499					
Course Title	Family Meal Planning					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Understand the principles and factors influencing family meal planning. CO2: Identify nutritional needs of various family members. CO3: Plan balanced meals for different age groups and socio-economic conditions. CO4: Apply modification principles for therapeutic diets. CO5: Prepare and present nutritious and appealing meals. CO6: Promote nutrition education and awareness in the community					
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 Physiological changes Complications Nutritional requirement and meal planning Point to be considered while meal planning 3:2 Nutrition during lactation Nutritional requirement and meal planning Points to be considered while meal planning Nutritional composition of mother's milk and comparison with other animals' milk 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.				
Mapping between Cos and PSOs	COs →	PSO1	PSO2	PSO3	PSO4
	CO1	✓	✓	✓	
	CO2	✓	✓	✓	✓
	CO3	✓	✓		✓
	CO4	✓	✓	✓	✓
	CO5	✓	✓	✓	✓
Reference Books	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 B. (1990) Dietetics, New age international (P) Ltd. , Wiely. Eastern Ltd 4.Gopalan C. Ramasastri B. 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)				
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment				
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks				

Internal marking Scheme		Theory Mark	35
		(1) Class assignment	05
		(2) Home assignment	05
		(3) Attendance	05
		(4) Internal class test	20
		Total	35
External Marking Scheme		(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
PRACTICAL MARKING SCHEME:-Internal /External			
Q-1	Selection of dish, Preparation Taste, texture, flavor, colour		05 mark
Q-2	Planning:		03 mark
Q-3	Calculation		02 mark
Q-4	Viva		02 mark
Q-5	Attendance Journal		03 mark
	Total		15 mark

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER- 3
Home Science Major Course -6
FAMILY CLOTHING
Effective from June 2026-2027

Program Name	BA					
Semester	III					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Entrepreneurship / Skill Development					
Subject Type	Discipline Specific					
Course Code	Home Science Major-6					
Course Level	400-499					
Course Title	Family Clothing					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Identify principles of pattern making and garment construction. CO2: Select suitable clothing according to age, climate, and occasion. CO3: Apply decorative techniques for apparel enhancement. CO4: Demonstrate skills in mending and garment care. CO5: Apply knowledge for clothing maintenance and fabric handling					
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 Points to be considered while buying clothes 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.					
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					
Mapping between Cos and PSOs	COs →	PSO1	PSO2	PSO3	PSO4	
	CO1	✓	✓			
	CO2	✓	✓	✓		
	CO3	✓	✓	✓	✓	
	CO4	✓	✓	✓	✓	
	CO5	✓	✓	✓	✓	
Reference Books	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)					
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Group Discussion, Class Work, Assignment					
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: 15 Marks					
Internal marking Scheme		Theory Mark				35
		(1) Class assignment				05
		(2) Home assignment				05
		(3) Attendance				05
		(4) Internal class test				20
		Total				35
External Marking Scheme		(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
PRACTICAL MARKING SCHEME:-Internal /External						
Q-I	Attendance & journal					04 mark
Q-2	Vice voce (one samples prac.no.2)					03 mark
Q-3	lab work Stitching any one garment(One samples)					04 mark
Q-4	Class work					04 mark
	Total					15 mark

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B. A. (HOME SCIENCE) SEMESTER- III
HOME SCIENCE MAJOR - 7
ART AND CRAFT- I
Effective from 2026-2027

Program Name	BA					
Semester	III					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Skill Development					
Subject Type	Discipline Specific					
Course Code	07					
Course Level	400-499					
Course Title	ART AND CRAFT- I					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Understand the concepts of art, craft, and design. CO2: Apply design principles and types in creative projects. CO3: Identify and use primary and secondary elements of art and design. CO4: Demonstrate skills in line, space, texture, shape, and colour through practical work. CO5: Create aesthetic and functional designs using various techniques and media.					
Course 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 2.2 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. Mehendi 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				
Mapping between Cos and PSOs	CO	PSO1	PSO2	PSO3	
	CO1	✓			
	CO2	✓	✓		
	CO3		✓	✓	
	CO4			✓	
	CO5		✓	✓	
Reference Books	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, McMilan 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)				
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment				
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks				

Internal marking style		Theory Mark	35
		(1) Class assignment	05
		(2) Home assignment	05
		(3) Attendance	05
		(4) Internal class test	20
		Total	35
External Marking Scheme		(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
PRACTICAL MARKING SCHEME:-Internal /External			
Q-I	Unit 1 & 2		05 mark
Q-2	Unit 3 & 4		04 mark
Q-3	Class work		02 mark
Q-4	Attendance Journal		04 mark
	Total		15 mark

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-III
HOME SCIENCE-MULTI-DISCIPLINARY COURSE-3
SOCIAL WELFARE AND COMMUNITY DEVELOPMENT 3
EFFECTIVE FROM 2026-27

Program Name	BA					
Semester	III					
NCrF Credit Level	4					
Course Type	MDC					
Course Subtype	Skill Development					
Subject Type	Discipline Specific					
Course Code	Home Science MDC - 3					
Course Level	400-499					
Course Title	SOCIAL WELFARE AND COMMUNITY DEVELOPMENT 3					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Explain the concept and significance of social welfare. CO2: Analyze community needs and resources for development. CO3: Understand different social welfare programs and policies. CO4: Develop skills to participate in community development projects. CO5: Evaluate the impact of social welfare initiatives at the community level.					
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				
Mapping between Cos and PSOs	CO	PSO1	PSO2	PSO3	
	CO1	✓			
	CO2	✓	✓		
	CO3		✓		
	CO4		✓	✓	
	CO5			✓	
Reference Books	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				
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,				
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks				
	External Theory Assessment: ____ 35 ____ Marks				
	Internal Practical Assessment: ____ 15 ____ Marks				
	External Practical Assessment: ____ 15 ____ Marks				
Internal marking Scheme			Theory Mark		35
			(1) Class assignment		05
			(2) Home assignment		05
			(3) Attendance		05
			(4) Internal class test		20
			Total		35
External Marking Scheme			(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
PRACTICAL MARKING SCHEME:-Internal /External					
Q-I	Preparing of teaching aid (From practical-1&2)				03 mark
Q-2	Preparing of teaching aid (From practical-3&4)				03 mark
Q-3	Viva Class Work				05 mark
Q-4	Attendance Journal				04 mark
	Total				15 mark

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-III
HOME SCIENCE SKILL ENHANCEMENT COURSE-03
HUMAN PHYSIOLOGY-03
Effective From June 2026-27

Program Name	BA					
Semester	III					
NCrF Credit Level	02					
Course Type	SEC					
Course Subtype	Skill Development					
Subject Type	Discipline Specific					
Course Code	03					
Course Level	400-499					
Course Title	HUMAN PHYSIOLOGY-3					
Credit	Theory:	02	Practical:	-	Total:	02
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Understand the structure and function of the digestive system and accessory glands. CO2: Describe the composition and function of blood and circulatory organs. CO3: Explain the structure and mechanism of the respiratory system. CO4: Understand the urinary system, skin functions, and excretory processes. CO5: Describe nervous system structure, reflex action, and functions. CO6: Understand modern diagnostic techniques such as X-ray, CT Scan, MRI, Sonography, and Endoscopy					
Course Content THEORY	UNIT 1.1 Digestive System: (A)Anatomy and process of digestion. (B)Accessory digestive Glands: structure and function.					
	UNIT-1.2 :- Circulatory system: (A)Composition and function of blood. (B)Structure and function of Heart, Artery and Vien. (C)Coagulation of blood.					
	UNIT-2.1 Respiratory System: (A) Structure and function of respiratory organs. (B) Mechanism of respiration.					
	UNIT -2.2 Excretory System (A)Structure and Function of organs of Urinary System- Kidney, Ureter and Urinarybladder. (B) Process of formation of Urine. (C) Skin-Structure and Functions. Nervous System (A) Brain-Structure and Functions. (B) Spinal cord- Structure and Functions. (C) Reflex Arch- Reflex Action. Modern methods of diagnosis of diseases: X-ray, Angiography, C. T. Scan, MRI, Sonography and Endoscopy					

Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	✓	✓							
	CO2	✓	✓	✓						
	CO3		✓	✓						
	CO4	✓	✓	✓						
	CO5	✓	✓	✓						
	CO6		✓	✓						
Reference Books	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. Manavsharir karyavigyan tatha prathamik sutikashastra. (GUJ.) Dilip Mehta 5. Pranishastra- Gujarat granth nirman board, Ahmedabad. Manual of laboratory technique- National institute of Nutrition, Hyderabad									
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment									
Evaluation Method	Internal Assessment: __ 25 __ Marks External Assessment: 25 Marks									
Internal marking Scheme		Theory Mark							25	
		(1) Class assignment							03	
		(2) Home assignment							03	
		(3) Attendance							04	
		(4) Internal class test							15	
		Total							25	
External Marking Scheme		(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	

New Education Policy 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
BA(HOME SCIENCE) SEMESTER-IV
HOME SCIENCE MAJOR - 8
FOOD PLANNING & HEALTH
Effective From June 2026-27

Program Name	BA					
Semester	IV					
NCrF Credit Level	04					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	08					
Course Level	400-499					
Course Title	Food planning & Health					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1: Understand concept of adequate diet and meal planning. CO2: Identify nutritional requirements during life cycle. CO3: Plan diet for specific groups: children, adolescents, workers, athletes, elderly. CO4: Analyze nutritional problems and apply dietary interventions. CO5: Develop practical skills in diet calculation and meal planning.					
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, anaemia, 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 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 (1 to 3 and 4 to 6 years) ii.School going children (7 to 9 and 10 to 12 years) iii.Adolescent boys and girls iv.Obese person v.Underweight person vi. Industrial worker vii. Old age person viii.Athlete																												
Mapping between Cos and PSOs	<table><tr><td>CO</td><td>PSO1</td><td>PSO2</td><td>PSO3</td></tr><tr><td>CO1</td><td>✓</td><td></td><td></td></tr><tr><td>CO2</td><td></td><td>✓</td><td></td></tr><tr><td>CO3</td><td>✓</td><td></td><td>✓</td></tr><tr><td>CO4</td><td></td><td>✓</td><td></td></tr><tr><td>CO5</td><td></td><td></td><td>✓</td></tr></table>	CO	PSO1	PSO2	PSO3	CO1	✓			CO2		✓		CO3	✓		✓	CO4		✓		CO5			✓				
CO	PSO1	PSO2	PSO3																										
CO1	✓																												
CO2		✓																											
CO3	✓		✓																										
CO4		✓																											
CO5			✓																										
Reference Books	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 B. (1990) Dietetics, New age international (P) Ltd. , Wiely. Eastern Ltd 4.Gopalan C. Ramasastri B. 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)																												
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,																												
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks External Theory Assessment: ____ 35 ____ Marks Internal Practical Assessment: ____ 15 ____ Marks External Practical Assessment: ____ 15 ____ Marks																												

Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35
External Marking Scheme	(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

PRACTICAL MARKING SCHEME:-Internal /External

Q-I	Selection of dish, Preparation Taste, texture, flavor, colour	05 mark
Q-2	Planning:	03 mark
Q-3	Calculation	02 mark
Q-4	Viva	02 mark
Q-5	Attendance Journal	03 mark
	Total	15 mark

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER - IV
HOME SCIENCE MAJOR COURSE -09
HOUSEHOLD & TRADITIONAL TEXTILES
Effective from June 2026-2027

Program Name	BA					
Semester	IV					
NCrF Credit Level	04					
Course Type	Major					
Course Subtype	Entrepreneurship / Skill Development					
Subject Type	Discipline Specific					
Course Code	09					
Course Level	400-499					
Course Title	HOUSEHOLD & TRADITIONAL TEXTILES					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1 Understand household textiles: selection, care, and usage. CO2 Identify types and sizes of table linen, towels, bed linen, and blankets. CO3 Examine curtains, draperies, and their selection. CO4 Explore traditional textiles of India: dyed, printed, and woven varieties. CO5 Develop practical skills in embroidery, quilting, pillow making, crochet, and knitting.					
Course Content	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 Bed Linen 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					

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 diffrent size, diffrent shapes and diffrent filling. 4 Make crochet sample:- any one. 5 Knitting samples:- 4 basic stitches, 4 decorative stitches.				
Mapping between Cos and PSOs	CO	PO7	PSO1	PSO2	PSO3
	CO1			✓	
	CO2			✓	
	CO3			✓	
	CO4			✓	✓
	CO5			✓	✓
Reference Books	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				
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projects, Assignments,				
Evaluation Method	Internal Theory Assessment: ____ 35 ____ Marks				
	External Theory Assessment: ____ 35 ____ Marks				
	Internal Practical Assessment: ____ 15 ____ Marks				
	External Practical Assessment: ____ 15 ____ Marks				
Internal marking Scheme		Theory Mark			35
		(1) Class assignment			05
		(2) Home assignment			05
		(3) Attendance			05
		(4) Internal class test			20
		Total			35
External Marking Scheme		(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
PRACTICAL MARKING SCHEME:-Internal /External					
1st Q	Attendance Class work				03 Marks
2nd Q	journal				04 Mark
3rd Q	Vice voce ((From Prac. No- 1&2)				04 Marks
4th Q	lab work (From Practical- 3&4)				04 Marks
	Total				15 marks

NEW EDUCATION POLICY 2020
VEER NARMAD GUJARAT UNIVERSITY, SURAT
B. A. (HOME SCIENCE) SEMESTER- IV
HOME SCIENCE Major Course - 10
Foundation of Art & Design-10
Effective from 2026-2027

Program Name	BA					
Semester	IV					
NCrF Credit Level	04					
Course Type	Major					
Course Subtype	Entrepreneurship/ Skill Development					
Subject Type	Discipline Specific					
Course Code	10					
Course Level	400-499					
Course Title	Foundation of Art & Design-10					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1 Understand the elements and principles of art and design. CO2 Apply knowledge of color classification, qualities, and schemes. CO3 Develop design skills using proportion, balance, harmony, rhythm, and emphasis. CO4 Appreciate regional, traditional, and contemporary art forms. CO5 Create practical art objects and design samples using various techniques.					
Course Content	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 of 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.				
Mapping between Cos and PSOs	CO	PSO1	PSO2	PSO3	
	CO1			✓	
	CO2			✓	
	CO3			✓	
	CO4			✓	
Reference Books	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)				

Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Group Discussion, Class Work, Assignment.	
Evaluation Method	Internal Theory Assessment: ____ 25 ____ Marks External Theory Assessment: ____ 25 ____ Marks Internal Practical Assessment: ____ 25 ____ Marks External Practical Assessment: ____ 25 ____ Marks	
Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal Class test	20
	Total	35
External Marking Scheme	(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
PRACTICAL MARKING SCHEME:-Internal /External		
1st Q	Attendance Class work journal	04 Marks
2nd Q	From practical 1 to 2	05 Mark
3rd Q	From Practical 3 to 5	04 Marks
4th Q	Class work (journal covers)	02 Marks
	Total	15 marks

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER – IV
FAMILY AND COMMUNITY SCIENCE -MINOR COURSE-03
HUMAN DEVELOPMENT-03
Effective from June 2026-2027

Program Name	BA					
Semester	IV					
NCrF Credit Level	04					
Course Type	Minor -3					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	03					
Course Level	400-499					
Course Title	Human Development-03					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year:					
Course Outcomes	CO1 Understand human reproductive system, prenatal development, and antenatal care. CO2 Develop knowledge about normal delivery, puerperium, and neonatal care. CO3 Learn vaccination importance, schedule, and family planning methods. CO4 Understand growth and developmental tasks at various stages of childhood. CO5 Develop practical skills in body measurements, vital signs, BMI, and maternal/child health monitoring.					
Course Content Theory	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.					
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.					

Mapping between Cos and PSOs	CO	PSO1	PSO2	PSO3
	CO1	✓		
	CO2	✓		
	CO3	✓		
	CO4			✓
	CO5			✓
Reference Books	1.Text book of human physiology- C.C .Chattarji 2.Child development – Elizabath Hurlock 3.Infancy and childhood development and its contexts-Newman& Newman john,Wiely. 4.માનવશરીર વિજ્ઞાન તથા પ્રાથમિક સૂતિકાશાસ્ત્ર-દિલિપ પી. મેહતા 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.			
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment			
Evaluation Method	Internal Assessment:Internal	25 Marks		
	External Assessment: External	25 Marks		
	Internal Assessment:Internal Practical	25 Marks		
	External Assessment: External Practical	25 Marks		
Internal marking Scheme		Theory Mark		25
		(1) Class assignment		03
		(2) Home assignment		03
		(3) Attendance		04
		(4) Internal class test		15
		Total		25
External Marking Scheme		(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
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

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A (HOME SCIENCE) SEMESTER- IV
HOME SCIENCE SKILL ENHANCEMENT COURSE-04
CONSUMER STUDIES-04
Effective from- June 2026-2027

Program Name	BA					
Semester	IV					
NCrF Credit Level	4					
Course Type	SEC					
Course Subtype	Entrepreneurship					
Subject Type	Discipline Specific					
Course Code	4					
Course Level	400-499					
Course Title	CONSUMER STUDIES-04					
Credit	Theory:	02	Practical:	-	Total:	02
Effective Form	Academic Year:					
Course Outcomes	CO1: Understand the structure and function of the digestive system and accessory glands. CO2: Describe the composition and function of blood and circulatory organs. CO3: Explain the structure and mechanism of the respiratory system. CO4: Understand the urinary system, skin functions, and excretory processes. CO5: Describe nervous system structure, reflex action, and functions. CO6: Understand modern diagnostic techniques such as X-ray, CT Scan, MRI, Sonography, and Endoscopy.					
Course Content	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								
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	✓	✓			✓			
	CO2		✓			✓			
	CO3			✓	✓			✓	
	CO4		✓		✓			✓	
	CO5								
	CO6								
Reference Books	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)								
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment								
Evaluation Method	Internal Assessment: __25__ Marks External Assessment: _25__ Marks								
Internal marking Scheme		Theory Mark						25	
		(1) Class assignment						03	
		(2) Home assignment						03	
		(3) Attendance						04	
		(4) Internal class test						15	
		Total						25	
External Marking Scheme		(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	

Subject Code for Theory [2501001205010801]

Subject Code for Practical [2501001205018801]

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-V
HOME SCIENCE MAJOR COURSE -11
DIET THERAPY & INDIAN TRADITIONAL DIET-11
With effect from 2026-2027

Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	11					
Course Level	400-499					
Course Title	DIET THERAPY & INDIAN TRADITIONAL DIET-11					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	CO1. Development of understanding about various special diets. CO2. Understanding of preparation of various therapeutic diets. CO3. Acceptance of modified diets by the patients. CO4. Becoming a self-reliant dietitian by plan and prepare various therapeutic diets.					
Course Content Theory	UNIT-1. 1.1 Introduction Basic concepts of the diet therapy. Role of dietitian 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. Peptic ulcer 2. Diarrhoea 3. Constipation 2.2 Modification Of Diet In Liver And Gall Bladder:- Etiology, symptoms diagnosis (wherever applicable) and principles of the diet 1. Jaundice 2. Cirrhosis of liver					
	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 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. Dialysis 3.Nutritional Anemia 4.2 Modification of the diet in musculoskeletal disorder Etiology, symptoms and dietary modification 1.Osteoporosis 2.Gout 3.Cancer																																																																						
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. Soft diet 2. Tuberculosis 3. Diarrhoea 4. Peptic ulcer 5. Nephrotic syndrome 6.Diabetese -Over weight diabetic male - Pregnant diabetic female - diabetic child 7. Jaundice 8.Anemia 9.Athetrosclerosis																																																																						
Mapping between Cos and PSOs	<table><tr><td></td><td>PSO 1</td><td>PSO 2</td><td>PSO 3</td><td>PSO 4</td><td>PSO 5</td><td>PSO 6</td><td>PSO 7</td><td>PSO8</td><td></td></tr><tr><td>CO1</td><td>3</td><td>3</td><td>2</td><td>2</td><td>1</td><td>2</td><td>1</td><td></td><td></td></tr><tr><td>CO2</td><td>2</td><td>3</td><td>3</td><td>2</td><td>2</td><td>2</td><td>1</td><td></td><td></td></tr><tr><td>CO3</td><td>2</td><td>2</td><td>3</td><td>3</td><td>2</td><td>2</td><td>2</td><td></td><td></td></tr><tr><td>CO4</td><td>2</td><td>3</td><td>3</td><td>3</td><td>2</td><td>3</td><td>3</td><td></td><td></td></tr><tr><td>CO5</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>CO6</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table>		PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO8		CO1	3	3	2	2	1	2	1			CO2	2	3	3	2	2	2	1			CO3	2	2	3	3	2	2	2			CO4	2	3	3	3	2	3	3			CO5										CO6									
	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO8																																																															
CO1	3	3	2	2	1	2	1																																																																
CO2	2	3	3	2	2	2	1																																																																
CO3	2	2	3	3	2	2	2																																																																
CO4	2	3	3	3	2	3	3																																																																
CO5																																																																							
CO6																																																																							
Reference Books	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"9 th 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.	
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment	
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical	
Internal marking Scheme	Theory Mark	35
	(1) Class assignment	05
	(2) Home assignment	05
	(3) Attendance	05
	(4) Internal class test	20
	Total	35
External Marking Scheme	(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
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. (HOME SCIENCE) SEMESTER-V
HOME SCIENCE MAJOR COURSE -12
FAMILY HOUSING -12
With effect from 2026-2027

Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	12					
Course Level	400-499					
Course Title	FAMILY HOUSING -12					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
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					
Course Content Theory	UNIT- 1 Family's Housing Needs 1.1 Protective/ Physical 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 3.1 Orientation 3.2 Grouping 3.3 Circulation 3.4 Roominess 3.5 Economy 3.6 Privacy 3.7 Flexibility 3.8 Zoning 3.9 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”, “T”, “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								
Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	2	1	1	2	1
	CO2	3	3	2	3	2	2	2	2
	CO3	2	3	3	3	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5								
	CO6								
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)								
Teaching Methodology	Lecture method, Demonstration, Classwork, Group Discussion ,Projector, Assignments, You tube videos								
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical								
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	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	

Subject Code for Theory [2501001205030803]

Subject Code for Practical [2501001205038803]

**NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-V
HOME SCIENCE MAJOR COURSE -13
TEXTILE SCIENCE-13
With effect from 2026-2027**

Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	13					
Course Level	400-499					
Course Title	TEXTILE SCIENCE-13					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	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 CO 4.Perform fibre identification tests and construct garments and weave samples using appropriate textile techniques.					
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 2. Complex Yarn or Novelty yarn (i)Complex single yarn, Slub yarn, flock yarn, (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 3. Textured Yarn 2:3 Yarn properties- Thread and yarn, yarn twist, yarn numbers					
	UNIT-3. Fabric Construction- Woven Fabrics 3:1 Weaving process- construction of loom 3:2 Types of weaves 1.Plain weaves:- Plain weave, Rib weave, Basket weave, Twill weave & its types, Satin & Sateen weave, Herringbone , Hack a back, Honeycomb, 2.Decorative weaves:- Dobby weave, Jacquard weave, Leno weave, Surface Figure weave,Lappet weave, Spot weave, Pile weave, Double Weave, Bird Eye.					
	UNIT-4. Fabric Construction- Non –Woven Fabrics 4:1 Non woven fabrics:- Felt, bonded fiber fabrics (A) Knitted fabrics- 1 Weft or Filling knits 2 Warp knits (B)Braided fabrics, Nets, Laces, Multi component fabrics, Tufted fabrics					

Course Content Practical	1.Identification of Textile fibers Microscopic test (b) Burning test 2.Construction of following garments:- (i) Dress- (a) Top (ii) salwar/ choodidaar (iii) Sari blouse – Plan/ princes 3.Construction of weaves on paper. (i) Plain Weaves – Plain weave, Rib weave, Basket weave, Twill weave- Even twill & uneven twill, Satin & Sateen weave, Hack a back ,Herringbone , Honeycomb (ii) Decorative weaves:-, Leno weave, Surface Figure weave, Pile weave, Bird Eye.								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	2	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5	3	2	2	1	1	1	2	1
	CO6								
Reference Books	1. Bernard P. Corbman, Textiles Fiber to Fabric, Mcgraw -hill International editions,1983 2.Hess K.P., Textile fibers and their use 3.Joseph M., Introduction to textile science 4.Barkers, A.F., Handbook of Textiles, Abhishek Publication, Chandigarh, 1998 5. Reena Bhatia & Charu Arora, Introduction to Clothing & Textiles, Madhu Printery, Baroda,1999. 6.Raul Jewel, Encyclopedia of dress making, A.P.H. Publishing Corporation, New Delhi. 7.Anna Jacob Thomas, The Art of Sewing, UBS Publishers Distributors Ltd. 8.Zarapkar K.R., Zarapkar System of Cutting, Navneet Publications Ltd. 9.હોમી કાવસી પટેલ, લાબેલા ફેશન બુક ઓફ કટીંગ, હરહરી પુસ્તકાલય, સુરત 10.Parikh J.D., Manmade fabrics for developing countries, Sasmira, Bombay 11. પરિધાન એવં સિલાઈ ડૉ.નિધિ શ્રીવાસ્તવ રિતુ પબ્લિકેશન. 12. વસ્ત્ર વિજ્ઞાન એવં પરિધાન સ્વાતિ ભાર્ગવ શ્રીનિવાસ પબ્લિકેશન 13. વસ્ત્ર વિજ્ઞાન એવં પરિધાન બૃંદાસિંહ પંચશીલ પબ્લિકેશન								
E- Learning	You tube videos								
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment								
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical								
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. (HOME SCIENCE) SEMESTER-V Family and Community Science Minor Course-04 FIRST AID & HOME NURSING-04 With effect from 2026-2027						
Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	Minor					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	04					
Course Level	400-499					
Course Title	FIRST AID & HOME NURSING-04					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	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					
Course Content Theory	UNIT 1.Introduction of first Aid : 1.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.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 1. First aid of Miscellaneous Conditions: (1) Foreign bodies in eye, ear, nose and throat. (2) Snake Bites: poisonous – non poisonous snake. Importance of blood groups and blood donation.					
	UNIT 4.Home nursing: Definition, care- management of bed ridden patient.					

Course Content Practical 1	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)								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	3	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5								
	CO6								
Reference Books	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, You tube video, projector, Group discussion, class work, Assignment								
Evaluation Methods	Internal Assessment: 25 Marks Theory Internal Assessment- 25 Marks Practical External Assessment:25 Marks Theory External Assessment 25 Marks Practical								
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. 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	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

NEW EDUCATION POLICY 2020 VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT B.A. (HOME SCIENCE) SEMESTER-V Family and Community Science Minor Course-05 COMMUNICATION IN EXTENSION-05 With effect from 2026-2027						
Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	Minor					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	05					
Course Level	400-499					
Course Title	COMMUNICATION IN EXTENSION-05					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	• 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.					
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 1	Preparing and using for Communication in Extension following aids: (1) Cartoon (2) Pamphlet. (3) Leaflet. (4) Folder. (5) Finger Puppet. (6) Mask Puppet.								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	2	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5								
	CO6								
Reference Books	(1) Extension Education 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) ગૃહવિજ્ઞાન વિસ્તરણ અને પ્રત્યાયન મીતા રાજપુરા.								
Teaching Methodology	Lecture method ,Demonstration ,Overhead Projector,LCD Projector, Group discussion, Seminar, Assignment.Class work. YouTube videos								
Evaluation Methods	Internal Assessment: 25 Marks Theory ,Internal Assessment- 25 Marks Practical External Assessment:25 Marks Theory ,External Assessment 25 Marks Practical								
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. 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 One Practical (from pra no.1 to 3) Q-2 One Practical (from prano.4 to 6) Q-3 Class Work Q-4 Journal					07 Marks 08 Marks 06 Marks 04 Marks			
	Total					25 Marks			

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-V
HOME SCIENCE -SEC -5
BAKING SCIENCE AND TECHNOLOGY -05
With effect from 2026-2027

Program Name	BA					
Semester	V					
NCrF Credit Level	4					
Course Type	SEC					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	05					
Course Level	400-499					
Course Title	BAKING SCIENCE AND TECHNOLOGY -05					
Credit	Theory:	02	Practical:	00	Total:	02
Effective Form	Academic Year: 2026-2027					
Course Outcomes	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.					
Course Content Theory	UNIT-1 Fundamental Knowledge of Bakery Science 1.1. Meaning of bakery 1.2. Importance and problems of the bakery industry. 1.3. Equipment used in bakery 1.4. Hygiene and health in bakery 1.5. Ingredients used in bread making - 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 1.6. Bread making 1.7. Different types of bread making (Ways to Make bread)					

	UNIT 2. Methods, drawbacks and causes of cookies 2.1 Ingredients used in cake and confectionery - 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 2.2. Cake making formula - Ways of make Cake - Defects and causes due to mistakes left in care making 2.3.What is Icing 2.4.Types of Icing 2.5.Raw materials Ways to make icing								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	2	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5								
	CO6								
Reference Books	1. બેકરી વિજ્ઞાન અને ઉદ્યોગ (દ્વિતીય આવૃત્તિ) – એમ. કે. કામળિયા, કે. બી. કામળિયા (ગુજરાતી અને અંગ્રજી) 2.Bakery materials and methods, Daniel A. R. applied science publisher								
Teaching Methodology	Lecture method ,Demonstration , LCD Projector, Group discussion, Seminar, Assignment.Class work. YouTube videos								
Evaluation Methods	Internal Assessment: 25 Marks Theory ,Internal Assessment- 25 Marks Practical External Assessment:25 Marks Theory ,External Assessment 25 Marks Practical								
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 OR Q.(2)Long Question (a) One Question (b) One Question OR Q.(2) Write short Notes (a) One Question (b) One Question (c) One Question						15 Marks 07 Marks 08 Marks 05 Marks 05 Marks 05 Marks		
	Total						25 Marks		

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-VI
HOME SCIENCE MAJOR COURSE -14
TRADITIONAL & MODERN FOOD PRESERVATION-14
With effect from 2026-2027

Program Name	BA					
Semester	VI					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	14					
Course Level	400-499					
Course Title	Traditional & Modern Food Preservation-14					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	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					
Course Content Theory	UNIT 1. INTRODUCTION TO FOOD PRESERVATION 1.2 History, Scope and Importance of Food Preservation. 1.2 Basic principles of food preservation. 1.3 Classifications of food preservation methods. 1.4 Food Spoilage, causes, physical and chemicals changes during food spoilage.					
	UNIT 2.PRESERVATION BY OSMOTIC PRESSURE 2.1 JAM: Definition, materials used, steps by steps method of jam preparation, quality of Good jam, difficulties in preparing jam, spoilage of jam 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. 2.3 MARMALADE: Definition, types, steps by steps methods of marmalade preparation.					
	UNIT 3.MILK AND MILK PRODUCTS & FOOD POISOING 3.1 MILK AND MILK PRODUCTS: Various methods of milk preservation, types, Manufacturing Process of cheese, butter and ghee. 3.2 FOOD POISONING: Types, Causes, Symptoms and Preventions.					
	UNIT 4.PRESERVATION BY PRESERVATIVES 4.1 Natural Preservatives 4.3 Artificial Preservatives 4.4 FOOS ADULTERATION, FOOD ADDITIVES AND FOOD LAWS 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. 4.5.FOOD ADDITIVES: Types, advantages and disadvantages 4.6 FOOD LAWS: Laws governing food standards, significance- PFA, FPO, ISI(BSO), Ag mark, MPO.					

Course Content Practical	1) Sterilization 2) Preparations of Jam, Jelly 3) Preparations of Pickle 4) Preparations of Tomato ketchup 5) Preparations of Squash 6) Preparations of Synthetic syrup Common household methods to detect adulterants in foods like Milk, Ghee, Oils , Different spices and honey.								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	2	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5								
	CO6								
Reference Books	1) Advance food Science ' Roy trope wood, orient Longman Bombay 1973 2) Food microbiology' Fraizer W.C. 3) Preservation of fruits and vegetables' Girdharilal G.S. Siddappa 4) Food Preservation 'by CFTRI, Mysore 5) The brochure of home seed preparation series' by CFTRI, Mysore 6) Modern food preservation ' McWilliams and Paine Surjeet publication 7) Home Scale food preparation' by CFTRI, Mysore Food science 'by B. Sri Laxmi								
E- Learning	You tube videos								
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment								
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical								
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						13 Marks		
	OR								
	Q.(2)Long Question						07 Marks		
	(a) One Question						06 Marks		
	(b) One Question								
	Q.(3)Long Question						12 Marks		
	OR								
	(3) (a) One Question						06 Marks		
	(b) One Question						06 Marks		
	Total						35 Marks		
Practical Marking Scheme	Q 1: Write any one procedure of the following.						02 marks		
	Sterilization / Drying / Food adulterants- Milk, Ghee, Oils, Spices, Honey(any one)								
	Q 2 Prepare any one of the following						06 marks		
	Jam/Jelly/Tomato ketchup								
	Q.3: Prepare any one of the following						02 marks		
	Squash / Synthetic Syrup								
	Q.4: Viva						02 marks		
	Q.5 Journal						03 marks		
	Total						15 Marks		

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-VI
HOME SCIENCE MAJOR COURSE -15
FINISHING TEXTILE SCIENCE & PRINTING-15
With effect from 2026-2027

Program Name	BA					
Semester	VI					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	15					
Course Level	400-499					
Course Title	FINISHING TEXTILE SCIENCE & PRINTING-15					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	1.To acquaint the students with various fabric finishes. 2.To impart skill in dyeing and printing techniques 3.To Understand Textile Finishing – Explain the objectives, classification, and importance of finishing processes in textiles 4.To Differentiate between chemical and mechanical finishing processes and their applications. 5.To Understand the principles of textile dyeing and printing, including colour theory, dye classifications, and their affinity to fibers. 6.To Explain the principles, types, and importance of laundry services					
Course Content Theory	UNIT 1.FINISHES 1:1 Objectives of finishes 1:2 Routine and General finishes- Beetling, Bleaching Scouring, Brushing and Calendaring, 1:3 Special finishes - Calendaring, Shrinrizing, (Screenrizing-) Moire, Embossed Polishing, Glazed, Cire, Raised, Napping, Flocking					
	UNIT 2. Dyestuffs and their application 2:1 History of dyeing 2:2 Types of dyes:- (a) Natural dyes- Vegetable, Animal and Mineral dyes. (b) Direct, Azoic, Acid and Mordant, Cationic, Disperse, Vat, Sulphur, Reactive and Pigment Dyes. 2:3 Application of colour – Fiber, yarns and fabric dyeing					
	UNIT 3. Printing 3.1 History of printing. 3.2 Types of printing (i) Direct printing- Block, Roller, Duplex and Photographic printing. (ii) Resist printing- Tie and dye, Batik, Ikat, Stencil and Screen. (iii) Discharge Prints. (iv) Transfer printing					
	UNIT 4. Laundry 4.1 Soap- Types, manufacturing process. 4.2 Detergent- manufacturing process and properties					

Course Content Practical	1. Printing on cloth (a) Block Printing (b) Stencil printing (c) Batik printing (d) Tie and dye- Knotting, Marbling, leheriya (Waved) ,Stripes, circles, clump tying, Folded squares, twisting. 2.Knitting- sweater/ lady's cardigan 3. Macramé- any one decorative article 4.Laundering- preparation and application of (1) Home made starch (2) Ready starch								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	3	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5	3	2	2	1	1	1	2	1
	CO6								
Reference Books	1.E.P.G.Gohl L.D.Vilensky, Textile Science, CBS Publishers & Distributors, Delhi, 1987 2.Wingate, I.B., Textile Fabrics and their Selection, Prentice Hall, New Jersey 3.परिधान एवं सिलाई डॉ.निधि श्रीवास्तव रितु पब्लिकेशन. 4. वस्त्र विज्ञान एवं परिधान स्वाति भार्गव श्रीनिवास पब्लिकेशन 5. वस्त्र विज्ञान एवं परिधान बृन्दासिंह पंचशील पब्लिकेशन								
E- Learning	You tube videos								
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment								
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical								
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						13		
	OR								
	(2)Long Question								
	(a) One Question						07		
	(b) One Question						06		
	(3)Long Question						12		
	OR								
	(3) (a) One Question						06		
	(b) One Question						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 marks		

NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-VI
HOME SCIENCE MAJOR COURSE -16
FAMILY FINANCE MANAGEMENT-16
With effect from 2026-2027

Program Name	BA					
Semester	VI					
NCrF Credit Level	4					
Course Type	Major					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	13					
Course Level	400-499					
Course Title	FAMILY FINANCE MANAGEMENT-16					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	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.					
Course Content Theory	UNIT 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 (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. Evaluation					
	UNIT 2. BUDGET 1. Budget meaning and definition 2. Importance and types of budget 3. Steps involved in making budget. 4. Types of Budget					
	UNIT 3.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 Life Insurance Policy – Types and meaning of Investment								
	UNIT 4. CREDIT 1. Meaning and Definition 2. Family's use of credit 3. Basis of Credit 4. Types of Credit Legal Credit instruments								
Course Content Practical	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 2. 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 3. Pottery Painting/ Tiles (Marbling or poster) Painting / Glass Painting 4. Floor Decoration 1. Flowers and leaves 2. Saw dust 3. Pulses and Grains 4. Alpana 5. Kolam 6. Karothi 7. Salt								
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	3	2	2	1	1	1	2	1
	CO2	3	3	2	2	2	2	2	1
	CO3	2	3	3	2	2	2	3	2
	CO4	2	2	3	3	3	3	3	3
	CO5	3	2	2	1	1	1	2	1
	CO6								
Reference Books	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 Livin 5. Fevicryl Hobby Ideas – Published by Pidilite Industries Limited								
E- Learning	You tube videos								
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment								
Evaluation Methods	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical								
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 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

Subject Code for Theory [2701001206040805]

Subject Code for Practical [2701001206048805]

**NEW EDUCATION POLICY 2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. (HOME SCIENCE) SEMESTER-VI
Family and Community Science Minor Course - 06
(FOLK MEDIA IN EXTENSION-06)
With effect from 2026-2027**

Program Name	BA					
Semester	VI					
NCrF Credit Level	4					
Course Type	Minor					
Course Subtype	Employability / Skill Development					
Subject Type	Discipline Specific					
Course Code	06					
Course Level	400-499					
Course Title	FOLK MEDIA IN EXTENSION-06					
Credit	Theory:	03	Practical:	01	Total:	04
Effective Form	Academic Year: 2026-2027					
Course Outcomes	• 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.					
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	Preparing and using for Communication in Extension following aids: (1) Cartoon (2) Pamphlet. (3) Leaflet. (4) Folder. (5) Finger Puppet. (6) Mask Puppet.									
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	3	2	2	1	1	1	2	1	
	CO2	3	3	2	2	2	2	2	1	
	CO3	2	3	3	2	2	2	3	2	
	CO4	2	2	3	3	3	3	3	3	
	CO5	3	2	2	1	1	1	2	1	
	CO6									
Reference Books	(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) પ્રસારશિક્ષા ગીતા પુષ્પ શૉ, જોયસ શીલા શૉ,રૉબિન શૉ પુષ્પ (5) ગૃહવિજ્ઞાન વિસ્તરણ અને પ્રત્યાયન મીતા રાજપુરા.									
E- Learning	You tube videos									
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment									
Evaluation Methods	Internal Assessment: 25 Marks Theory Internal Assessment- 25 Marks Practical External Assessment:25 Marks Theory External Assessment 25 Marks Practical									
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. 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 One Practical (from pra no.1 to 3) Q-2 One Practical (from prano.4 to 6) Q-3 Class Work Q-4 Journal Total						07 Marks 08 Marks 06 Marks 04 Marks 25 Marks			

Program Name	BA									
Semester	VI									
NCrF Credit Level	4									
Course Type	INTERNSHIP									
Course Subtype	Employability / Skill Development									
Subject Type	Discipline Specific									
Course Code	-									
Course Level	400-499									
Course Title	INTERNSHIP									
Credit	Theory:	-	Practical:		04	Total:		04		
Effective Form	Academic Year: 2026-2027									
Course Outcomes	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.									
Course Content Practical	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 * 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. 2.1 The evaluation will be done jointly by the college and organization									
Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8	
	CO1	3	2	2	2	1	1	2	2	
	CO2	3	3	3	2	2	2	3	2	
	CO3	2	3	3	3	2	3	3	3	
	CO4	2	2	3	3	3	3	3	3	
	CO5	3	2	2	2	1	1	2	2	
	CO6									
E- Learning	You tube videos									
Teaching Methodology	lecture method , Demonstration, You tube video, projector, Group discussion, class work, Assignment.									
Evaluation Methods	Internal Assessment: 30 Marks Theory Internal Assessment- 20 Marks Practical External Assessment:30 Marks Theory External Assessment 20 Marks Practical									

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 1. Title of internship, location of internship 2. About the organization 3. Internship details 4. Outcomes and suggestions- what students have gained?	Total	50 Marks
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

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