Re-Accredited 'B++' 2.66 CGPA by NAAC
VEER NARMAD SOUTH GUJARAT UNIVERSITY
University Campus, Udhna-Magdalla Road, SURAT - 395 007, Gujarat, India.
વીર નર્મદ દક્ષિણ ગુજરાત યુનિવર્સિટી
યુનિવર્સિટી કેમ્પસ, ઉધના-મગદલ્લા રોડ, સુરત - ૩૯૫ ૦૦૭, ગુજરાત, ભારત.
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–: પરિપત્ર :–

યુનિવર્સિટી સંલગ્ન વિનયન વિદ્યાશાખા હેઠળની હોમસાયન્સ વિષય ચલાવતી કોલેજોનાં આચાર્યશ્રીઓને જણાવવાનું કે, શૈક્ષણિક વર્ષ ૨૦૨૬–૨૭ થી અમલમાં આવનાર NEP-2020 અંતર્ગત ચોથુ વર્ષ બી.એ. (ઓનર્સ) હોમ સાયન્સ વિષયના સેમેસ્ટર–૭ અને ૮ ના Honours (with OJT / without OJT) અને Honours with Research નો અભ્યાસક્રમ અંગે હોમસાયન્સ વિષયની અભ્યાસ સમિતિની તા.૧૯–૧૨–૨૦૨૫ ની સભાનાં ઠરાવ ક્રમાંકઃ૨ અન્વયે નિમેલ પેટાસમિતિ દ્વારા તૈયાર કરેલ અભ્યાસક્રમ અભ્યાસ સમિતિ વતી હોમસાયન્સ વિષયની અભ્યાસ સમિતિનાં ચેરપર્સનશ્રીએ મંજૂર કરી વિનયન વિદ્યાશાખાને કરેલ ભલામણ સ્વીકારી વિનયન વિદ્યાશાખાની તા.૧૦/૦૬/૨૦૨૬ની સભાનાં ઠરાવ ક્રમાંકઃ૩૨ થી કરેલ ભલામણને એકેડેમિક કાઉન્સિલની તા.૧૮/૦૬/૨૦૨૬ ની સભાનાં ઠરાવ ક્રમાંકઃ ૭૪ થી મંજૂર કરેલ છે. જેનો અમલ કરવા આથી જાણ કરવામાં આવે છે.

(બિડાણઃ ઉપર મુજબ)

ક્રમાંક : ઓથો./પરિપત્ર/સિલેબસ/૧૩૭૭૨/૨૦૨૬
તા.૨૩–૦૬–૨૦૨૬

કુલસચિવ

પ્રતિ,
૧) યુનિવર્સિટી સંલગ્ન વિનયન વિદ્યાશાખા હેઠળની તમામ કોલેજોનાં આચાર્યશ્રીઓ.
.....આપશ્રીની કોલેજના સંબંધિત શિક્ષકોને જાણ કરી અમલ કરવા સારૂ.
૨) ડીનશ્રી, વિનયન વિદ્યાશાખા.
૩) પરીક્ષા નિયામકશ્રી, પરીક્ષા વિભાગ, વીર નર્મદ દ. ગુ. યુનિવર્સિટી, સુરત.
.....તરફ જાણ તેમજ અમલ સારૂ.

BA HOME SCIENCE HONOURS PROGRAM COURSE STRUCTURE UNDER NEP 2020 VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT BA SEM VII & VIII HONOURS HOME SCIENCE WITH EFFECT FROM 2026 - 27	
Name of Program	**B.A. HONOURS**
Program Abbreviation	**BA Honours Home Science**
Duration	**4 years**
Eligibility Criteria	**Graduate**
Pre-requisite	Must have Knowledge of Food Science Nutrition, Interior Design, Apparel Designing, Family and Community Science & Health in hygiene, and human well-being.
Medium of Instruction	**Gujarati**
Objective of Program	•Provide comprehensive knowledge of Food Science, Nutrition, Interior design, Apparel Designing, Family and Community Science. •Develop scientific understanding of health, hygiene, and human well-being. •Equip students with practical, creative, and professional skills required for design, nutrition, and community-based careers. •Promote critical thinking, research aptitude, and problem-solving abilities through project work and field training. •Prepare students for higher education, entrepreneurship, industry, community service, and professional practice.
Program Outcome (PO)	After successful completion of the **B.A. Honours – Home Science** program, students will be able to: **PO1:** Apply scientific principles of Home Science in Food, Nutrition, Apparel, Interior, Health, and Community Settings. **PO2:** Understand and analyse human nutritional needs, health problems, and lifestyle-related issues. **PO3:** Demonstrate creative and technical skills in Interior Design, Fashion Design, and Apparel Construction. **PO4:** Apply knowledge of family, community, and social sciences to improve quality of life and social well-being. **PO5:** Use critical thinking and problem-solving skills to address real-life issues related to food, health, and the environment. **PO6:** Communicate effectively and work collaboratively in professional, community, and interdisciplinary environments. **PO7:** Apply research methodology, data interpretation, and field-based learning through projects, dissertation, or OJT. **PO8:** Promote sustainable practices, ethical values, and environmental responsibility in personal and professional life.
Program Specific Outcomes (PSO)	**PSO1:** Plan, prepare, evaluate, and manage food and nutrition programs for individuals, families, and communities. **PSO2:** Apply principles of food science and nutrition to promote health, hygiene, and disease prevention. **PSO3:** Design functional and aesthetic interior spaces using principles of interior design and environmental planning. **PSO4:** Create, construct, and evaluate garments using advanced apparel and

fashion design techniques.

PSO5: Understand family dynamics, community development, and social welfare for effective community engagement.

PSO6: Apply professional skills in event management, hospitality, fashion, nutrition services, and allied industries.

PSO7: Conduct basic research, surveys, case studies, and fieldwork as part of research projects or on-job training.

Mapping between Pos and PSOs

PO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
PO1	✓	✓				
PO2		✓	✓			
PO3			✓	✓		
PO4	✓	✓			✓	
PO5			✓	✓	✓	
PO6					✓	✓
PO7			✓			

Structure of Program HONOURS B.A. HOME SCIENCE SEMESTER – VII

Course Category	Course Code	Course Title	Marksheet Title in English	Teaching Hours/Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
MAJOR	Major-17	Food Science	Food science	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MAJOR	Major-18	Fundamentals of Interior Design	Fundamentals of Interior Design	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MAJOR	Major-19	Fashion Design & Apparel Design	Fashion Design & Apparel Design	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MINOR	Minor-07 Family & community Science	Event Management	Event Management	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
Research Project / Dissertation/OJT		On Job Training or Research Project)	On Job Training or Research Project)		6		3:00 Hours		6		50		50		100	100
Total Credit- 22																

Structure of Program HONOURS B.A. HOME SCIENCE SEMESTER – VIII

Course Category	Course Code	Course Title	Marksheet Title in English	Teaching Hours/Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand total
				TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
MAJOR	Major-20	Food Science Nutrition	Food Science Nutrition	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MAJOR	Major-21	Interior Design	Interior Design	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MAJOR	Major-22	Advance Apparel Design	Advance Apparel Design	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
MINOR	Minor-08 Family & community Science	Health and Hygiene	Health and Hygiene	3	2	1.30 Hours	2.00 Hours	3	1	35	15	35	15	70	30	100
Research Project / Dissertation/OJT		On Job Training or Research Project)	On Job Training or Research Project)		6		3:00 Hours		6		50		50		100	100
Total Credit- 22																

Subject Code for Theory [2601001207010801]

Subject Code for Practical [2601001207010802]

NATIONAL EDUCATION POLICY -2020 VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT B.A.HONOURS (HOME SCIENCE) SEMESTER-VII HOME SCIENCE – MAJOR-17 FOOD SCIENCE (WITH EFFECT FROM 2026-2027)						
Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**VII**					
NCRF Credit Level	**06**					
Course Type	**Major-17**					
Course Subtype	**Employability**					
Subject Type	**Discipline Specific**					
Course Code	**17**					
Course Level	**400-499**					
Course Title	**Food Science**					
Credit	**Theory:**	**3**	**Practical**	**1**	**Total:**	**4**
Effective Form	**Academic Year : 2026-27**					
Course Outcomes	**CO1 -** Explain the **Basic Composition of Food.** (Carbohydrates, Proteins, Fats, Vitamins, Minerals, and Water) and their functions in the human body. **CO2 -** Describe the **Physical, Chemical, and Biological properties of Food** and how they affect food quality. **CO3 -** Identify causes of **Food Spoilage** and methods to prevent contamination and extend shelf life. **CO4 -** Demonstrate knowledge of **Food Safety and Hygiene Practices** during food preparation, storage, and handling. **CO5 -** Explain the **Role of Microorganisms in Food** — both beneficial (fermentation) and harmful (food poisoning). **CO6 -** Understand the **Nutritional value of Different Food Groups** and their importance in planning a balanced diet. **CO7 -** Analyse the **Effect of Cooking Methods** on the nutritive value, texture, colour, and flavour of food.						
Course Content UNIT – I	**1:1 Evaluation of Food Quality:** 1. Sensory evaluation 2. Sensory characteristics 3. Requirements for conducting sensory test 4. Evaluation card 5. Types of tests 6. Objective evaluation **1.2 Cereal and Cereal product(Wheat, Rice, Maize)** 1. Structure 2. Composition and nutritive value 3. Cereal Cookery 4. Cereal Protein gluten 5. Cereal Starch					

	6. Effect Of Moisture heat 7. Effect Of Dry heat 8. Fermented Products 9. Un-Fermented Products 10. Points to remember while cooking cereals 11. Role of cereals in cook
UNIT-2	**2.1 Pulses** 1. Composition & Nutritive value 2. Processing 3. Storage & Infestation 4. Toxic constituents in pulses 5. Pulse cookery 6. Medicinal value of pulses **2.2 Milk and Milk Products** 1. Composition & Nutritive value 2. Physical Properties of milk 3. Effect of heat 4. Effect of acid 5. Effect of Enzymes 6. Effect of phenolic compounds& salts 7. Microorganisms 8. Processing 9. Milk Products 10. Milk Substitutes 11. Adulteration of Milk 12. Role of Milk & Milk Products in cookery
UNIT-3	**3.1 Beverages and Appetizers** 1. Meaning & Classification 2. Coffee 3. Tea 4. Cocoa & Chocolates 5. Fruit beverages 6. Soups 7. Vegetable juices 8. Milk based beverages 9. Malted beverages 10. Carbonated & Non-alcoholic beverages 11. Miscellaneous beverages 12. Alcoholic beverages **3.2 Eggs** 1. Structure 1. Composition and nutritive value 2. Pigments 3. Quality of Egg & Evaluation of Egg Quality 4. Egg cookery 5. Deterioration during storage 6. Preservation of eggs 7. Egg recipes

UNIT-4	**4.1 Sugar & Related Products** 1. Nutritive value 2. Properties 3. Sugar related products 4. Artificial sweetness **4.2 Spices** 1. Meaning & general functions 2. Classification 3. Different spices 4. Role of spices in cookery
Course Content Practical	**1.Preliminary preparation for various cooking, their meaning, advantage and disadvantages (Demonstration).** i. Cleaning. ii. Peeling & Stirring. iii. Cutting & grating. iv. Sieving. v. Soaking. vi. Processing. vii. Blanching. viii. Marinating. ix. Fermentation. x. Sprouting. xi. Grinding. xii. Drying. xiii. Filtering. xiv. Roasting. **2.Making of various Masalas used for various cooking (Demonstration).** **i.** Chaat Masala ii. Sambhar Masala iii. Garam Masala iv. Kashmiri Garam Masala v. Curry Masala vi. Rasam Masala vii. Panch Phoram **3.Chinese cooking** i. Basic recipes ii. Soups iii. Starters iv. Main Dishes v. Desserts **4.Indian Cooking** i. Basic recipes ii. Soups iii. Main Dishes **5.Indian Sweets** **i.** Barfi ii. Gulab Jamun **6.Mukhvas** **i.** Mixed mukhvas ii. Drakshavati iii. Sweet Amla iv. Kharek (Stuffed)

Mapping between COs and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
	CO1	✓	✓	✓	✓	✓			
	CO2	✓	✓		✓	✓		✓	
	CO3		✓	✓		✓	✓		
	CO4	✓		✓	✓				
	CO5	✓	✓			✓			
	CO6	✓	✓	✓	✓	✓			✓

Reference Books	1. Bennion, M. & Huges O. Intoductory Foods 2. Belle and Lowe 'Experimental Cookery' John Wiley &Sons. 3. Charley Helen 'Food Science' Ronald Publications. 4. Burton T. Benjamin 'Human Nutrision Tata McGrow Hill, New Delhi 5. Fitch & Francis 'Foods & Principles of Cookery' 6. B. Srilakshmi 'Food Science' 7. Mudambi Sumati R. 'Human Nutrition, Principles & Application in India' 8. Phillip Thungham 'Modern Cookery for Teaching & Trade'
Teaching Methodology	Lecture Method, Demonstration, PPT, You Tube Video, Project, Group Discussion, Class Work, Assignment
Evaluation Method	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 OR (2) (a) One Question (b) One Question	13 marks 07 marks 06 marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 marks 06 marks 06 marks
	Total Marks	35 marks
Practical Marking Scheme	Total Marks	15 marks
	Q 1 Journal	04 marks
	Q 2 Preparation of various cooking	02 marks
	Q 3 Preparation of full meal (Any two)	06 marks
	Q 4 Practical Sweet or Mukhvas	03 marks
	Total Marks	15 marks

Subject Code for Theory[2601001207020803]
Subject Code for Practical [2601001207020804]

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A.HONOURS (HOME SCIENCE) SEMESTER-VII
HOME SCIENCE MAJOR-18
FUNDAMENTAL OF INTERIOR DESIGN
WITH EFFECT FORM 2026-2027

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**7**					
NCrF Credit Level	**Level 6**					
Course Type	**Major 18**					
Course Subtype	**Employability**					
Subject Type	**Discipline Specific**					
Course Code	**18**					
Course Level	**400-499**					
Course Title	**Fundamental of Interior Design**					
Credit	**Theory:**	**03**	**Practical:**	**01**	**Total:**	**04**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1:** Understand the basic concepts, principles, and scope of interior design. **CO2:** Identify and explain elements of design such as line, form, color, texture, and space. **CO3:** Apply principles of design like balance, rhythm, emphasis, proportion, and harmony in interior spaces. **CO4:** Analyze the functional and aesthetic requirements of residential and commercial interiors. **CO5**: Develop basic interior layouts considering ergonomics, circulation, and user needs. **CO6:** Interpret design concepts through simple drawings, sketches, and visual presentations.					
Course Content	**UNIT-I Introduction:** 1.1 Concept of Interior Decoration in India. 1.2 Basics of Interior Decoration and Developing Good Taste. • Good Taste and Optical Illusion • Effect of Culturing • Distribution of Attention					
	UNIT-2 Language of Design:					

	2.1 Elements of Design • Line – Types, use in home, effects • Shape – Meaning, Types, use in home, effects • Texture – Meaning, Types, List of textures used in Interior 2.2 Colour • Colour Theories • Pigment Colour Wheel • Classification • Qualities of Colour – Hue, Value, Intensity • Harmonies of Colour – Related and Unrelated • Emotional Effect of Colour • Factors Affecting Colour Harmonies • Various Colour Harmonies for Various Rooms – Living, Bed, Kitchen, Dining, Guest, etc. 2.3 Space – Application, Psychological Effects, Various Techniques etc. 2.4 Form – Application, Psychological Effects, Various Techniques etc. 2.5 Light – Types, Light Sources and Fixtures, Effect on Object 2.6 Application of Elements of Design in – • Home, Art Objects, Show Case, Furniture, 2.7 Flower Arrangements, Floral Art.
	UNIT-3 Lighting: 3.1 Types – General and Decorative, Direct and Indirect, 3.2 Effect of Lighting on Decoration
	UNIT-4 Floors, Flooring and Floor Covering – Meaning, Selection, Types: 4.1 Hard Floor Covering • Tiles – Types, Uses, Characteristics • Bricks • Marble • Quarry • Slate • Asphalt • Cork • Rubber • Linoleum • Wooden Flooring – Hard Wood, Soft Wood, • Plywood, Hard Board, Laminates, Bamboo Flooring 4.2 Soft Floor Covering • Carpets & Rugs – Selection of Carpets, Types of Indian Carpet • Resilient Floor Covering

<table>
<tr><td></td><td>4.3 Furniture
Furniture – Need & Style of Today, Selection Factors
Upholstered Furniture – Selection Factors
Furniture Arrangement Using Art Principles in
Various Rooms of Home</td></tr>
<tr><td>Course Content Practical</td><td>1. Good Taste

Clip two pictures from a magazine or use a photograph of any room which may show attractive furniture. Stick it on plain paper. Describe its good and bad points. Improve the room and remove bad points according to good taste.

2. Application of elements of design in –

(1) Flower arrangement

(2) Show case

(3) Floral art

(4) Furniture arrangement

(5) Clip two pictures of any room and analyze it.

3. Colour in interiors

(1) Draw a floor plan and elevation plan of any room
of a home. Colour it with various colours using
colour harmonies.

(2) Make a chart of various rooms of your home.
List colours of your room. Use colour schemes
if you have to redecorate it.

4. Floor Covering
Stick two pictures of well decorated floor of any interiors.
Describe its type & good & bad points.

5. Furniture
Stick two pictures of well-furnished room. Describe its good & bad points of its construction.</td></tr>
<tr><td>Mapping between Cos and PSOs</td><td>
<table>
<tr><th></th><th>PSO1</th><th>PSO2</th><th>PSO3</th><th>PSO4</th><th>PSO5</th></tr>
<tr><td>CO1</td><td></td><td></td><td></td><td>✓</td><td></td></tr>
<tr><td>CO2</td><td>✓</td><td>✓</td><td></td><td></td><td></td></tr>
<tr><td>CO3</td><td>✓</td><td>✓</td><td>✓</td><td></td><td></td></tr>
<tr><td>CO4</td><td></td><td></td><td>✓</td><td></td><td></td></tr>
</table>
</td></tr>
</table>

	CO5					✓
	CO6					

Reference Books	1. Webber, S. B. (2024). Interior Design Fundamentals. Bloomsbury Publishing.Textbook covering design elements, theory, planning & professional practice. 2. Interior Design Research Methods (2023). 1st Edition. by L. Robinson. 3. Seidler, D. R. (2024). Revit Architecture 2024 for Designers. Fairchild Books. 4. Muccio, D. (2024). AutoCAD 2025 for the Interior Designer. SDC Publications. 5. Stine, D. J. (2023). Interior Design Using Autodesk Revit 2024. SDC Publications. 6. પારેખ, રેણુકા. (2017). ઇન્ટિરિયર ડિઝાઇન : કલા, કૌશલ્ય, કાર્યક્ષમતા, વિજ્ઞાન અને વ્યવસાય – ઉપયોગી અભિગમ. અમદાવાદ: યુનિવર્સિટી ગ્રંથનિર્માણ બોર્ડ, ગુજરાત રાજ્ય.
Teaching Methodology	Classwork, Discussion, Projects, Seminar, Assignments, Workshop, Field work .
Evaluation Method	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 OR (2) (a) One Question (b) One Question	13 marks 07 marks 06 marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 marks 06 marks 06 marks
	Total Marks	35 marks
Practical Marking Scheme	Total Marks	15 marks
	Q 1 Journal	04 marks
	Q 2 Practical (1/2)	03 marks
	Q 3 Practical (3)	05 marks
	Q 4 Practical (4/5)	03 marks
	Total Marks	15 marks

Subject Code for Theory [2601001207030805]
Subject Code for Practical [2601001207030806]

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A.HONOURS (HOME SCIENCE) SEMESTER-VII
HOME SCIENCE MAJOR- 19
FASHION DESIGN & APPAREL DESIGNING
WITH EFFECT FROM 2026 – 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**7**					
NCrF Credit Level	**Level 6**					
Course Type	**Major – 19**					
Course Subtype	**Skill Development**					
Subject Type	**Discipline Specific**					
Course Code	**19**					
Course Level	**400-499**					
Course Title	**Fashion Design & Apparel Designing**					
Credit	**Theory:**	**3**	**Practical:**	**1**	**Total:**	**4**
Effective Form	**Academic Year: 2026 -27**					
Course Outcomes	**CO1** To make the students aware of fashion trends and fashion cycle. **CO2** To help the students learn figure analysis for apparel designing. **CO3** To make the students aware of human proportions and design garments accordingly.					
Course Content	**Unit - 1 Fashion:** 1:1 Role of Fashion in Apparel Designing 1:2 Types of Fashion 1:3 Fashion Trends. 1:4 Fashion Cycle					
	Unit – 2 Figure Analysis: 2:1 Figure Types 2:2 Body Proportion 2:3 Selection of Design according to different Figure Types					
	Unit – 3 Creating Optical Illusion in Dress Designing 3:1 Use of Optical Illusion 3:2 Types of Illusion 3:3 Creating Optical Illusion in Dress. 3:4 Methods of Creating Optical Illusion in Dress Making					
	Unit – 4 Human Proportions and Figure Construction 4:1 Fashion Figure-Eight Head Length. 4.2 Fabrics for garment making • Handling of different types of fabrics					

	• Estimation of material required for the garment • Selection of fabrics for different garments
Course content practical	**1. Preparing Croqui - Basic -** (a) Mechanical – male (10 head), female (8 head), child (4 head) (b) Elongated (c) Shape Croqui – 12 head (any 5 poses) **2. Drawing the human form from different angles:** (a) Front (b) Side (c) Back **3 Fashion Illustrations** **4 Preparation of Basic Blocks.** **5 Designing and stitching the following garments;** (1) Garments for pregnant & lactating women. (2) skirt top
Mapping between Cos and PSOs	
Reference Books	1 Anna Jacob Thomas, The Art of sewing, UBS Publishers, Distributors Ltd., New Delhi. 2 Bane A, Flat Pattern Design, Mcgraw Hill 3 Bray Natali, Dress Pattern Designing, London, Crossby, Lockwood & Staples. 4 Brenda M, The Techniques of Dress Design. 5 Goldstein & Goldstein, Art in everyday life, IBH Publishing Co. 6 Goselle, D.A & Nerta B. Figure types and size ranges. 7 Helen L. Brokman, The Theory of Fashion Design, John Wiley & Sons. Inc. New York 8 Jindal Ritu, Handbook of Fashion Designing- best drafting techniques, Mittal Publications, New Delhi, 1998. 9 Raul Jewel, Encyclopaedia of Dress Making, APH Publishing Corporation, New Delhi.
Teaching Methodology	Lecture Method, Demonstration, PPT, You Tube Video, Project, Group Discussion, Class Work, Assignment
Evaluation Method	Internal Assessment: 35 Marks Theory Internal Assessment- 15 Marks Practical External Assessment:35 Marks Theory External Assessment 15 Marks Practical

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO1				✓				
CO2	✓	✓				✓		
CO3	✓	✓	✓			✓		
CO4			✓					
CO5					✓			
CO6						✓		
CO7								

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

External Marking Scheme	(1) Short Question (5 out of 7)	10 marks
	(2) Long Question OR (2) (a) One Question (b) One Question	13 marks 07 marks 06 marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 marks 06 marks 06 marks
	Total Marks	35 marks
Practical Marking Scheme	Total Marks	15 marks
	Q 1 Journal	04 marks
	Q 2 Class work	05 marks
	Q 3 Practical (1/2/3)	03 marks
	Q 4 Practical (4/5)	03 marks
	Total Marks	15 marks

Subject Code for Theory [2601001207040807]

Subject Code for Practical [2601001207040808]

NATIONAL EDUCATION POLICY -2020 VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT B.A.HONOURS (HOME SCIENCE) SEMESTER-VII FAMILY & COMMUNITY SCIENCE – MINOR-07 EVENT MANAGEMENT WITH EFFECT FROM 2026-2027						
Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**7**					
NCrF Credit Level	**Level 6**					
Course Type	**Minor-7**					
Course Subtype	**Skill Development**					
Subject Type	**Vocational Education**					
Course Code	**Minor-7**					
Course Level	**400-499**					
Course Title	**Event Management**					
Credit	**Theory:**	**03**	**Practical:**	**01**	**Total:**	**04**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1:** Acquire the knowledge about the event industry. **CO2:** Learn and understand the process of planning and controlling. **CO3:** Understand the importance of marketing and promotion in events. **CO4:** Know about the various protocol codes and staging techniques. **CO5:** Understand the financial aspects and safety measures in event.					
Course Content	**Unit - 1 Introduction to Event Management:** 1.1 Events- Definition, Size and types 1.2 The event team, Qualities of event manager 1.3 Code of ethics, Feasibility factors (SWOT analysis, Keys to success) 1.4 Concept and Design • Planning and designing the event • Developing and analyzing the concept • Logistics of the concept					
	Unit - 2 Marketing and Promotion: 2.1 Nature and Process of event marketing 2.2 Sponsorship 2.3 Image/Branding, Advertising, Publicity 2.4 Developing Public Relations 2.5					
	UNIT-3 Protocol and Staging: 3.1 Titles, Protocol for dress, speakers 3.2 Protocol for various events 3.3 Preparing for dignitaries					

<table>
<tr><td></td><td>UNIT- 4 Financial aspect, Safety and Security:

4.1 Event Budgeting, estimating the cost of events
4.2 Making balance sheet
4.3 Break even analysis/profit-loss
4.4 Tips to make event profitable
4.5 Legal aspects
4.6 Occupational safety and health</td></tr>
<tr><td>Course Content Practical</td><td>1. Planning and Designing of Event- Theme, Selection of site and staging
- Birthday/ anniversary/ meeting/ seminars/ exhibition/ fashion show etc.
2. Minor Project: Students analyze real-world events (weddings, fairs, festivals, corporate meetings) to understand their objectives, target audience, and organizational structure.
3. Theme Decoration and Styling: Creating decorative items and planning the aesthetic setup for events using resources effectively.
4. Entrepreneurial Activities: Organizing small-scale, profit-oriented events like candle-making workshops, diyas craft exhibitions, or food stalls.</td></tr>
<tr><td>Mapping between Cos and PSOs</td><td>
<table>
<tr><td></td><td>PSO1</td><td>PSO2</td><td>PSO3</td><td>PSO4</td></tr>
<tr><td>CO1</td><td></td><td></td><td></td><td>✓</td></tr>
<tr><td>CO2</td><td>✓</td><td>✓</td><td></td><td>✓</td></tr>
<tr><td>CO3</td><td>✓</td><td>✓</td><td>✓</td><td></td></tr>
<tr><td>CO4</td><td></td><td></td><td>✓</td><td></td></tr>
<tr><td>CO5</td><td></td><td></td><td></td><td></td></tr>
</table>
</td></tr>
<tr><td>Reference Books</td><td>

Allen, J. (2009). The business of event planning: Behind-the-scenes secrets of successful special events. John Wiley & Sons.
Bladen, C., Kennell, J., Abson, E., & Wilde, N. (2018). Events management: An introduction (2nd ed.). Routledge.
Bowdin, G., Allen, J., O'Toole, W., Harris, R., & McDonnell, I. (2011). Events management (3rd ed.). Routledge.
Chaturvedi, A. (2012). Event management: A professional approach. Global India Publications.
Conway, D. G. (2010). The event manager's bible. Event Strategies Group.
Getz, D. (2012). Event studies: Theory, research and policy for planned events. Routledge.
Quick, L. (2020). Managing events (2nd ed.). SAGE Publications.
Raj, R., Walters, P., & Rashid, T. (2013). Events management: Principles and practice. SAGE Publications.

</td></tr>
<tr><td>Teaching Methodology</td><td>Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment</td></tr>
<tr><td>Evaluation Method</td><td>Internal Assessment: 25 Marks Theory
Internal Assessment- 25 Marks Practical
External Assessment:25 Marks Theory
External Assessment 25 Marks Practical</td></tr>
</table>

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	(1) Short Question (5 out of 7)	10 Marks
	(2) Long Question OR (2)(a) One Question (b) One Question OR (2)(a) One Question (b) One Question (c) One Question	15 Marks 08 Marks 07 Marks 05 Marks 05 Marks 05 Marks
	Total Marks	25 Marks
Practical Marking Scheme		
	Q 1 Attendance Class work	06 Marks
	Q 2 Journal	05 Marks
	Q 3 Practical (1/2)	07 Marks
	Q 4 Practical (3/4)	07 Marks
	Total Marks	25 Marks

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A.HONOURS (HOME SCIENCE) SEMESTER-VII
ON- JOB TRAINING (OJT)-1
WITH EFFECT FROM 2026 – 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**7**					
NCRF Credit Level	**Level 6**					
Course Type	**OJT-1**					
Course Subtype	**Employability**					
Subject Type	**Gujarati**					
Course Code	**01**					
Course Level	**400-499**					
Course Title	**On-the- Job Training (OJT)**					
Credit	**Theory:**	**-**	**Practical: 6**		**Total:**	**6**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1- To provide students with practical exposure to real work environments related to Home Science disciplines.** **CO2- To enable students to apply theoretical knowledge gained in classrooms to practical field situations.** **CO3- To develop professional skills such as communication, teamwork, leadership, and problem-solving.** **CO4- To enhance students' understanding of industry practices, ethics, and workplace responsibilities.** **CO5- To prepare students for employability, entrepreneurship, and higher professional engagement in Home Science–related sectors.**					
Course Content	**1. The students will be placed in an organisation/ industry for 2 months (6 Credits= 240 hours) . The students should complete OJT 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.The evaluation will be done jointly by the college and organization**					

Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5
	CO1		✓			✓
	CO2	✓		✓		
	CO3		✓		✓	
	CO4			✓		
	CO5	✓				✓
Reference Books	-					
Teaching Methodology	**PowerPoint presentations** **YouTube videos**					
Evaluation Method	Internal Assessment: 50 Marks External Assessment: 50 Marks					

Subject Code for Theory [2701001208010801]
Subject Code for Practical [2701001208010802]

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT.
B.A. HONOURS (HOME SCIENCE) SEMESTER -VIII
HOME SCIENCE – MAJOR - 20
FOOD SCIENCE NUTRITION
WITH EFFECT FROM 2026-2027

Program Name	**B A HONOURS (HOME SCIENCE)**					
Semester	**8**					
NCrF Credit Level	**Level 6**					
Course Type	**Major - 20**					
Course Subtype	**Employability**					
Subject Type	**Discipline Specific**					
Course Code	**20**					
Course Level	**400-499**					
Course Title	**FOOD SCIENCE NUTRITION**					
Credit	**Theory:**	**3**	**Practical:**	**1**	**Total:**	**4**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1 -** Explain fundamentals of Food Science and nutrition. **CO2 -** Describe the significance of different foods and nutrients for good health. **CO3** - Explain the properties of foods and its preliminary preparations **CO4** - Describe the composition of foods and changes occurs during pre and post harvesting and preparations. **CO5 -** Describe the nutrient specific nutritional importance, composition, processing, spoilage, characteristics and its role in cooking. **CO6 -** Describe the food specific characteristics which spoil the food. **CO7 -** Understand the reactions occurs during storage, processing and preparations.					
Course Content	**Unit - 1** 1.1 Introduction to Food Science and Nutrition (i) Food and nutrition in relation to health. (ii) Physiochemical properties of foods. (iii) Colloids, Gels, Emulsion, Foams, Bound water in foods. 1.2 Preliminary Preparations. **Unit – 2**					

	2.1 Fats and Oils (i) Nutritional importance. (ii) Composition (iii) Processing and refining of fats. (iv) Specific fats (v) Emulsions (vi) Rancidity (vii) Smoking points (viii) Role of fats and oils in cooking. **Unit – 3** 3.1 Vegetables (i) Classification **(ii)** Composition and Nutritive value (iii) Pigments (iv) Organic acids (v) Enzymes (vi) Flavour compounds (vii) Vegetable cookery (viii) Loss of nutrients during cooking (ix) Effects of cooking on pigments. (x) Fungai as vegetable (xi) Role of vegetables in cooking **3.2 Fruits** (i) Classification (ii) Composition & Nutritive value. (iii) Post Harvest changes & Storage. (iv) Enzymatic browning (v) Ascorbic acid browning **Unit – 4** **4.1 Nuts & Oil seeds** **(**i) Nutritive value

(ii) Specific nuts & oil seeds (a) Coconut (b) Ground nut (c) Soya bean.

(iii)Toxins

(iv) Forms of nuts used in cookery.

(v) Role of nuts & oil seeds in cookery.

4.2 Flesh Foods

(A) Meat (i) Structure (ii) Composition & Nutritive value(iii) Meat cookery (iv) Changes during cooking (v) Methods of cooking.

(B) Poultry (i) Classification (ii) Composition & Nutritive value (iii) Preservation(iv) Cookery

(C) Fish (i) Structure (ii) Composition & Nutritive value(iii) Fish cookery (iv) Spoilage (v) Preservation & Storage.

PRACTICALS

1. **Preliminary preparation for various cooking, their meaning, advantage and disadvantages (Demonstration).**
   (1) Cleaning
   (2) Peeling & Stirring
   (3) Cutting & grating
   (4) Sieving
   (5) Soaking
   (6) Processing
   (7) Blanching
   (8) Marinating
   (9) Fermentation
   (10) Sprouting
   (11) Grinding
   (12) Drying
   (13) Filtering
   (14) Roasting
2. **Making of various Masalas used for various cooking(Demonstration).**
   (1) Chaat Masala
   (2) Sambhar Masala
   (3) Garam masala
   (4) Kasmiri garam masala
   (5) Curry masala
   (6) Rasam masala
   (7) Panch Phoram
3. **Punjabi cooking.**
   (1) Soup
   (2) Starter
   (3) Subji
   (4) Rice
   (5) Dal

(6) Salad
(7) Roti / Stuffed paratha/ Naans/ Bhaturas/ Kulcha

4. Mexican cooking
(1) Drinks & Soups.
(2) Salads
(3) Dips & Starter
(4) Main dishes

5. Indian Sweets
(1) Rasgullas & Variations.
(2) Halwas & Pinnis.

6. Mukhwas
(1) Dhana dal
(2) Green goli
(3) Dadam churna
(4) Sweet Amoliya
(5) Green Variyali

Mapping between Cos and PSOs

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1		✓	✓	✓	✓	✓	✓
CO2	✓	✓		✓	✓	✓	✓
CO3		✓				✓	✓
CO4	✓	✓				✓	✓
CO5	✓	✓			✓		✓
CO6	✓	✓	✓	✓	✓	✓	✓

Reference Books

REFERENCES:

1. Bennion, M., & Huges O., Introductory Foods.
2. Belle and Lowe. Experimental Cookery. John Wiley & Sons.
3. Charley Helen. ‘ Food Science’ Ronald publications.
4. Burton T. Benjamin ‘ Human Nutrition’Tata McGrow Hill, New Delhi.
5. Fitch & Francis “ Foods & Principles & Application in India.
6. B. Srilakshmi “ Food Science.
7. Mudambi Sumati R. ‘ Human Nutrition, Principles & Application in India’ Phillip Thugham, ‘ Modern Cookery for Teaching & Trade’

Teaching Methodology

Lectures,Demonstration.Videos,Self learning

Evaluation Method

The + Pra = Total Marks
Internal Assessment : 35+15 = 50Marks
External Assessment : 35+15 = 50Marks

Internal marking Scheme	(1) Class assignment	05 marks
	(2) Home assignment	05 marks
	(3) Attendance	05 marks
	(4) Class test	20 marks
	Total	35 marks
External Marking Scheme	(1) Short Question (5 out of 7)	10 marks

	(2) Long Question OR (2) (a) One Question (b) One Question	13 marks 07 marks 06 marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 marks 06 marks 06 marks
	Total Marks	35 marks

Practical Marking Scheme	Total Marks	15 marks
	Q 1 Journal	04 marks
	Q 2 Preparation of various cooking / masalas/ basic recipes.	02 marks
	Q 3 Preparation of full meal (Any two)	06 marks
	Q 4 Practical Sweet or Mukhvas	03 marks
	Total Marks	15 marks

Subject Code for Theory [2701001208020803]
Subject Code for Practical[2701001208020804]

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. HONOURS (HOME SCIENCE) SEMESTER –VIII
HOME SCIENCEMAJOR- 21
INTERIOR DESIGN
WITH EFFECT FROM 2026 – 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**8**					
NCrF Credit Level	**Level 6**					
Course Type	**Major -21**					
Course Subtype	**Skill Development**					
Subject Type	**Vocational Education**					
Course Code	**21**					
Course Level	**400-499**					
Course Title	**INTERIOR DESIGN**					
Credit	**Theory:**	**03**	**Practical:**	**01**	**Total:**	**04**
Effective Form	**Academic Year: 2026-2027**					
Course Outcomes	**CO1:** Understand the basic principles and elements of interior design **CO2**: Apply space planning and furniture layout techniques **CO3:** Select appropriate materials, colours, and finishes **CO4:** Prepare interior drawings and design presentations **CO5:** Incorporate sustainability and ergonomics in interior spaces					
Course Content	**UNIT – 1 Principles of Design:** 1.1 Meaning, Origin, Types, Psychological Effects: • Proportion • Balance • Harmony • Emphasis • Rhythm 1.2 Application of Principles of Design • Home • Art objects • Showcase • Furniture • Flower arrangements • Floral art					

	UNIT – 2 Accessories – 2.1 Selection factors, uses, placement of accessories: • Types of Paintings, Clocks, Books, Sculptures, Miniatures • Mirrors, Candle holders, Bowls and Vases Natural objects Screens • Dividers, Plants, Living Pets, Fish plant aquarium • Pictures – Types Framing, Arranging, Size and shape, Hanging Pictures
	UNIT – 3 Walls : 3.1 Definition, Material and construction, Durability, • Maintenance, Insulation, Applied finishes on walls, Paints – Types • Varnishes, Wall paper- Types, Wall covering like Wall board • Metal Linoleum, Wood Ceramic tiles, Wall Decoration- Stencil • Painting – Murals, Okali kala, Lipan kam with mirrors, Warli etc. 3.2 Window Treatments • Exterior- Awnings, Shutters, Grills, Fences, o Trellis • Interior – Rollers Shades, Blinds, Curtains – Headings, Cornices- o Pelmets, Valances, Swags, Jabots, Cascades, Accessories for curtain o Hooks, Cords Rods, Tie Backs etc. 3.3 Ceilings – Meaning, Importance, Shape, Direction, materials Colour, Texture, Ceiling Decorations
	UNIT- 4 4.1 Flower Arrangement- Definition, Purposes, Equipments and material needed, Selection of Containers, Elements and Principles of Flower arrangement, types of flower arrangement, Japanese flower arrangement, Ikebana, styles – Moribana and Nageire, Kubari – Meaning, Making of kubari, Indoor Plants, Terrace Garden. 4.2 a) Interior Designer and his role – Characteristics of proper Designer, Fees of designer role, Ethics and professional conduct of designer. b) Professional practice – The client practice procedure of execution, CPM
Course Content Practical	**1.Application of Principles of design in-** (a) Flower arrangement (b) Showcase (c) Flower art (d) Floral art (e) Furniture arrangement (f) Clip two pictures of any room and analyze it.

2. Walls & Windows

1. Make wall Decoration – Okali art, Warli Painting, Stencil Painting, Graphics, Graffiti, Painting techniques and textures etc.
2. Make various types of curtains
3. Flower Arrangement- Fresh and dry flower arrangement.

Mapping between Cos and PSOs

	PSO1	PSO2	PSO3	PSO4
CO1				✓
CO2	✓	✓		✓
CO3	✓	✓	✓	
CO4			✓	
CO5				
CO6				

Reference Books

1. Grimley, C., & Love, M. (2025). Interior Design Reference & Specification Book (Updated & Revised). Rockport Publishers.
2. Dellatore, C. (2025). Interior Design Master Class: 100 Rooms. Rizzoli.
3. Retrouvius. (2025). Contemporary Salvage: Designing Homes from a Philosophy of Re‑Use. Rizzoli.
4. Scheerer, T. (2025). Still Decorating. Rizzoli.
5. Okin, A. (2026). The Happy Home: Layered Interiors for Joyful Living. Rizzoli.
6. Turner, N. (2026). I Love Decorating: Creating Stylish, Thoughtful, and Personal Spaces. Clarkson Potter.
7. Huh, Y. (2026). A Mood, A Thought, A Feeling: Interiors. Rizzoli.
8. Kemp, K. (2026). Design Stories. Rizzoli.
9. Ching, F. D. K., & Binggeli, C. (2018). Interior Design Illustrated (5th ed.). Wiley.
10. Panero, J., & Zelnik, M. (2014). Human Dimension & Interior Space: A Source Book of Design Reference Standards. Watson-Guptill.
11. S. (Ed.). (2018). Time-Saver Standards for Interior Design and Space Planning (3rd ed.). McGraw-Hill.
12. Gaines, J. (2015). Homebody: A Guide to Creating Spaces You Never Want to Leave. Harper Design.

Teaching Methodology

Classwork, Discussion, Projects, Seminar, Assignments, Workshop, Field work

Evaluation Method

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 OR (2)(a) One Question (b) One Question	13 Marks 07 Marks 06 Marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 Marks 06 Marks 06 Marks
	Total Marks	35 Marks
Practical Marking Scheme	Q 1 Journal	03 Marks
	Q 2 Class work	03 Marks
	Q 3 Practical (1)	03 Marks
	Q 4Practical (2)	03 Marks
	Q.5 Practical (3)	03 Marks
	Total Marks	15 Marks

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. HONOURS (HOME SCIENCE) SEMESTER – VIII
HOME SCIENCE MAJOR- 22

Advance Apparel Designing

WITH EFFEC FROM 2026 - 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**8**					
NCrF Credit Level	**Level 6**					
Course Type	**Major - 22**					
Course Subtype	**Skill Development**					
Subject Type	**Discipline Specific**					
Course Code	**22**					
Course Level	**400-499**					
Course Title	**Advance Apparel Designing**					
Credit	**Theory:**	**03**	**Practical:**	**01**	**Total:**	**04**
Effective Form	**Academic Year:**					
Course Outcomes	**CO1**: Learn various methods of clothing construction including drafting, flat pattern, and draping. **CO2**: Analyse different figure types and select suitable dress designs for each figure. **CO3**: Identify abnormal body figures and apply appropriate fitting and garment selection techniques. **CO4**: Develop skills in solving common fitting problems through proper garment construction methods. **CO6**: Design, illustrate, and stitch garments for special occasions using appropriate techniques.					
Course Content	**Unit – 1 Methods of Clothing Construction** (A) Drafting (B) Flat Pattern (i) Slash & Spread method. (ii) Pivot method (C) Draping method (i) Basic pattern on Dress form (a) Basic Upper Block (b) Basic Lower Block					
	Unit – 2 Selection of dresses for the following figure (i) Stout Figure (ii) Thin Figure (iii) Narrow Shoulders (iv) Broad Shoulders (v) Drop Shoulders (vi) Large Bust					
	Unit – 3 Selection of dresses for the following figure (i) Flat Chest (ii) Large Hips (iii) Large Abdomen					

<table>
<tr><td></td><td>(iv) Long Neck
(v) Short or Thick Neck</td></tr>
<tr><td></td><td>Unit – 4 Selection of Dress for an Abnormal Figure:
(i) Points to be taken into consideration while selecting a dress for different abnormal figures.
(ii) Methods of proper fitting.
(iii) Common Fitting Problems and their Solution.</td></tr>
<tr><td>Practical</td><td>(1) Basic pattern on Dress form
(a) Basic Upper Block
(b) Basic Lower Block
(2) Prepare any one western garment from draping on a dress form with an illustration
(3) Prepare sari & Katori blouse with surface ornamentation with Illustration
(4) Designing and stitching the following garments for a special occasion: - One-piece dress.</td></tr>
<tr><td>Mapping between Cos and PSOs</td><td>
<table>
<tr><td></td><td>PSO1</td><td>PSO2</td><td>PSO3</td><td>PSO4</td><td>PSO5</td><td>PSO6</td><td>PSO7</td><td>PSO8</td></tr>
<tr><td>CO1</td><td></td><td></td><td></td><td>✓</td><td></td><td></td><td></td><td></td></tr>
<tr><td>CO2</td><td></td><td>✓</td><td></td><td></td><td></td><td>✓</td><td></td><td></td></tr>
<tr><td>CO3</td><td>✓</td><td>✓</td><td>✓</td><td></td><td></td><td></td><td></td><td></td></tr>
<tr><td>CO4</td><td>✓</td><td>✓</td><td></td><td></td><td></td><td></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></tr>
<tr><td>CO6</td><td></td><td></td><td></td><td></td><td></td><td>✓</td><td></td><td>✓</td></tr>
</table>
</td></tr>
<tr><td>Reference Books</td><td>1 Anna Jacob Thomas, The Art of sewing, UBS Publishers, Distributors Ltd., New Delhi.
2 Bane A, Flat Pattern Design, McGraw Hill
3 Bray Natali, Dress Pattern Designing, London, Crossby, Lockwood & Staples.
4 Brenda M, The Techniques of Dress Design.
5 Goldstein & Goldstein, Art in everyday life, IBH Publishing Co.
6 Goselle, D.A & Nerta B. Figure types and size ranges.
7 Helen L. Brokman, The Theory of Fashion Design, John Wiley & Sons. Inc. New York
8 Jindal Ritu, Handbook of Fashion Designing- best drafting techniques, Mittal Publications, New Delhi, 1998.
9 Raul Jewel, Encyclopedia of Dress Making, APH Publishing Corporation, New Delhi</td></tr>
<tr><td>Teaching Methodology</td><td>Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment</td></tr>
<tr><td>Evaluation Method</td><td>Internal Assessment: 35 Marks Theory
Internal Assessment- 15 Marks Practical
External Assessment:35 Marks Theory
External Assessment 15 Marks Practical</td></tr>
<tr><td>Internal marking Scheme</td><td>(1) Class assignment</td><td>05 marks</td></tr>
</table>

	(2) Home assignment	05 marks
	(3) Attendance	05 marks
	(4) Class test	20 marks
	Total	35 marks

External Marking Scheme	(1) Short Question (5 out of 7)	10 marks
	(2) Long Question OR (2) (a) One Question (b) One Question	13 marks 07 marks 06 marks
	(3) Long Question OR (3) (a) One Question (b) One Question	12 marks 06 marks 06 marks
	Total Marks	35 marks
Practical Marking Scheme	Total Marks	15 marks
	Q 1 Journal	04 marks
	Q 2 Class work	05 marks
	Q 3 Practical (1/2)	03 marks
	Q 4 Practical (3/4)	03 marks
	Total Marks	15 marks

Subject Code for Theory [2701001208040807
Subject Code for Praical [2701001208040808]

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. HONOURS (HOME SCIENCE) SEMESTER – VIII
FAMILY & COMMUNITY SCIENCE- MINOR-8
HEALTH AND HYGIENE
WITH EFFECT FROM 2026 – 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**8**					
NCrF Credit Level	**Level 6**					
Course Type	**Minor-8**					
Course Subtype	**Employability**					
Subject Type	**Discipline Specific**					
Course Code	**8**					
Course Level	**400-499**					
Course Title	**Health and Hygiene**					
Credit	**Theory:**	**03**	**Practical:**	**01**	**Total:**	**04**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1:** Explain dimensions of health and personal hygiene. **CO2**: Describe nutrition, food hygiene, and healthy lifestyle. **CO3:** Identify environmental hygiene and communicable diseases. **CO4:** Understand mental, family, and public health.					
Course Content	**Unit - 1 Concept of Health and Personal Hygiene:** 1.1 Concept and dimensions of health • Physical • Mental • Social • Emotional • Spiritual 1.2 Determinants of health: biological, social, economic and environmental 1.3 Concept and importance of hygiene and Personal hygiene 1.4 Care of skin, hair, eyes, ears, nose, teeth and nails 1.5 Clothing hygiene 1.6 Health Care System • Health care system in India • Primary, Secondary and Tertiary health care • Role of government and NGO's					

Unit - 2 Environmental Hygiene and Sanitation:
2.1: Concept and scope of environmental hygiene.
2.2: Housing and health: ventilation, lighting, water supply and space
2.3: Water hygiene:
- Sources of water
- Water purification methods and storage

2.4 Waste management:
2.5 Solid waste disposal
2.6 Sewage and excreta disposal
2.7 Food hygiene

Unit-3 Diseases and Preventive Health Care:
3.1 Communicable diseases:
- Modes of transmission
- Prevention and control measures

3.2 Overview of common diseases: TB, Malaria, Dengue, Cholera, COVID-19
3.3 Non-communicable diseases:
- Lifestyle diseases: Diabetes, Hypertension, Obesity, Cardiovascular diseases

3.4 Role of hygiene in disease prevention
3.5 Immunization
3.6 National Immunization Programme (overview)

Unit-4 Public and Mental Health, Nutrition and Health Education:
4.1 Concept and scope of public health and mental health
4.2 Role of nutrition in health and hygiene
4.3 Malnutrition: Under-nutrition, over-nutrition and obesity
4.4 Role of Home Scientist in health education and promotion
4.5 Mental health and stress management
4.6 Community Engagement: Health education activity / survey

Course content practical

1. Personal hygiene and hand washing demonstration.
2. Health inequality mapping chart.
3. Food hygiene and nutrition label reading.
4. Environmental hygiene survey.
5. Mental health and stress management activities.

Mapping between Cos and PSOs

	PSO1	PSO2	PSO3
CO1			
CO2	✓	✓	
CO3	✓	✓	✓
CO4			✓

Reference Books

1. Park, K. (Latest Edition). Park's Textbook of Preventive and Social Medicine. Banarsidas Bhanot, Jabalpur.
2. Gopalan, C., Rama Sastri, B. V., & Balasubramanian, S. C. (Latest Edition). Nutritive Value of Indian Foods. National Institute of Nutrition, ICMR.
3. Srilakshmi, B. (Latest Edition). Nutrition Science. New Age International Publishers.
4. Chadha, R., & Seth, V. (2018). Textbook of Community Nutrition. Jaypee Brothers Medical Publishers.
5. Jelliffe, D. B., & Jelliffe, E. F. P. (2019). Community Nutritional Assessment. Oxford University Press.

	6. UNICEF. (Latest Publications). Water, Sanitation and Hygiene (WASH) Manuals. 7. Sharma, R. K. (2017). Environmental Health and Sanitation. Atlantic Publishers.
Teaching Methodology	Lecture Method, Demonstration, PPT, YouTube Video, Project, Group Discussion, Class Work, Assignment
Evaluation Method	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	(1) Short Question (5 out of 7)	10 Marks
	(2) Long Question OR (2)(a) One Question (b) One Question OR (2)(a) One Question (b) One Question (c) One Question	15 Marks 08 Marks 07 Marks 05 Marks 05 Marks 05 Marks
	Total Marks	25 Marks
Practical Marking Scheme		
	Q 1 Attendance Class work	06 Marks
	Q 2 Journal	05 Marks
	Q 3 Practical (1/2/3)	07 Marks
	Q 4 Practical (3/4)	07 Marks
	Total Marks	25 Marks

NATIONAL EDUCATION POLICY -2020
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
B.A. HONOURS (HOME SCIENCE) SEMESTER –VIII
ON JOB TRAINING (OJT)-02
WITH EFFECT FROM 2026 – 27

Program Name	**B.A. HONOURS HOME SCIENCE**					
Semester	**8**					
NCRF Credit Level	**Level 6**					
Course Type	**OJT**					
Course Subtype	**Employability**					
Subject Type	**Gujarati**					
Course Code	**02**					
Course Level	**400-499**					
Course Title	**On Job Training (OJT)**					
Credit	**Theory:**	**-**	**Practical: 6**		**Total:**	**6**
Effective Form	**Academic Year: 2026-27**					
Course Outcomes	**CO1-** To provide students with practical exposure to real work environments related to Home Science disciplines. **CO2-** To enable students to apply theoretical knowledge gained in classrooms to practical field situations. **CO3-** To develop professional skills such as communication, teamwork, leadership, and problem-solving. **CO4-** To enhance students' understanding of industry practices, ethics, and workplace responsibilities. **CO5-** To prepare students for employability, entrepreneurship, and higher professional engagement in Home Science–related sectors.					
Course Content	**1. The students will be placed in an organisation/ industry for 2 months (6 Credits= 240 hours) . The students should complete OJT in any thrust areas of Home Science** *** Food industries** *** NGO** *** Anganwadi** *** 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. The evaluation will be done jointly by the college and organization**					

Mapping between Cos and PSOs		PSO1	PSO2	PSO3	PSO4	PSO5
	CO1		✓			✓
	CO2	✓		✓		
	CO3		✓		✓	
	CO4			✓		
	CO5	✓				✓
Reference Books	-					
Teaching Methodology	**PowerPoint presentations** **YouTube videos**					
Evaluation Method	Internal Assessment: 50 Marks External Assessment: 50 Marks					

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