Scheme of Programme

(Scheme UG A1: Undergraduate Programmes (Multidisciplinary)

Semester 1

Course Code	Course Title	Course ID	L (Hrs)	T (Hrs)	P (Hrs)	L Credits	T Credits	P Credits	Total Credits	MARKS TI	MARKS TE	MARKS PI	MARKS PE	MARKS Total
Core Course(s)														
CC-A1	Home Management	240/HSM/CC101	3		2	3		1	4	25	50	5	20	100

Semester 2

Course Code	Course Title	Course ID	L (Hrs)	T (Hrs)	P (Hrs)	L Credits	T Credits	P Credits	Credits	MARKS TI	MARKS TE	MARKS PI	MARKS PE	MARKS Total
Core Course(s)														
CC-A2	Preventive Health and Hygiene	240/HSM/CC201	3		2	3		1	4	25	50	5	20	100

Semester 3

Course Code	Course Title	Course ID	L (Hrs)	T (Hrs)	P (Hrs)	L Credits	T Credits	P Credits	Credits	MARKS TI	MARKS TE	MARKS PI	MARKS PE	MARKS Total
Core Course(s)														
CC-A3	Basic Clothing and Textile	240/HSM/CC301	3		2	3		1	4	25	50	5	20	100

Semester 4

Course Code	Course Title	Course ID	L (Hrs)	T (Hrs)	P (Hrs)	L Credits	T Credits	P Credits	Credits	MARKS TI	MARKS TE	MARKS PI	MARKS PE	MARKS Total
Core Course(s)														
CC-A4	Basic Food and Nutrition	240/HSM/CC401	3		2	3		1	4	25	50	5	20	100

The Summer Internship of 4 credits of 4-6 weeks duration to be done, Marks will be added in 5th Semester.

Semester 5

Course Code	Course Title	Course ID	L (Hrs)	T (Hrs)	P (Hrs)	L Credits	T Credits	P Credits	Credits	MARKS TI	MARKS TE	MARKS PI	MARKS PE	MARKS Total
Core Course(s)														
CC-A5	Home Science Extension Education	240/HSM/CC501	3		2	3		1	4	25	50	5	20	100

Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CC-A6	Human Development	240/HSM/CC601	3		2	3		1	4	25	50	5	20	100

The curriculum of semester 7 and 8 will is provided in due course of time.

DEPARTMENT OF HOME SCIENCE

SYLLABUS SEMESTER UGA1 - 3& 4
Undergraduate Programmes
MULTIDISCIPLINARY

Semester	**III**
Name of the Course CC-A3	**Basic Clothing and Textile**
Course ID	**240/HSM/CC301**

Course Learning Outcomes (CLO):

After completion of the course, the students will be able to:

- Classify and identify different types of textile fibres and yarns using various tests.
- Able to recognize the parts of the sewing machine and identify sewing problems and garment details.
- Identify the role and functions of clothing and recognize the factors affecting the selection of clothing.
- Understand the manufacturing process of natural and manmade fibres, their properties and end users.
- Explain the selection of fabrics for different end uses according to fabric properties;
- Be able to make the selection of textiles based on their aesthetics and functions.

Credits	**Theory**	**Practical**	**Total**
	3	1	4
Contact Hours	3	2	5
Max. Marks:100 **Internal Assessment Marks: 30** (25 TI + 05PI) **End Term Exam Marks: 70** (50 TE + 20 PE)	**Time: 3hrs (Theory), 2hrs (Practical)**		

Part B- Contents of the course

Instructions for Paper-Setter:

Nine questions will be set in all. Question No.1 comprising of objective/short answer type questions from the entire syllabus, will be compulsory. The remaining eight questions will be set taking two questions from each unit. The candidates will be required to attempt Q.No.1 & four others selecting one question from each unit. All questions carry equal marks.

UNIT I	**CONTACT HOURS**
1. Introduction to Traditional Textiles & Embroideries of India. 2. Fiber- Definition, Characteristics and classification. 3. Manufacturing, Properties and Uses of the following	**11**

fibers: a) Natural plant Fibers- Cotton, Linen, Jute. b) Natural Animal Fibers- silk, wool c) Synthetic Fibers – Rayon, Nylon, Polyester. 4. Identification of textile fiber.	
UNIT II 5. Study of Yarn- a. Yarn construction b. Different types of yarn. 6. Weaving- a) Weaving process – to study the parts and functions of a loom. b) Different types of basic and decorative weaving. 7. Knitting and its types. 8. Other Methods- Felting, Braiding, Bonding, Knotting, Nettling	**12**
UNIT III 1. Finishes- a. Mechanical / Physical- calendaring, singeing, tentering, napping, brushing, shearing and shrinking. b. Chemical- bleaching and mercerizing. c. Special purpose finishes- wrinkle resistant, water repellant, flame retardant . 2. Dyeing and Printing.	**11**
UNIT IV 1. Equipments for clothing- Equipments and supplies used in clothing construction with special reference to sewing machine. 2. Selection of fabrics- Factors influencing selection of fabric; budget, age, season, occupation, figure, occasion etc. 9. Soaps and detergents, starches, blues and bleaches. 10. Laundry Reagents- acids, alkalis, solvents and absorbents. 11. Stain Removal-classification of stains, methods of removing different types of stain.	**11**

Practical (30 Hours) i. Sewing Machine- Its parts and care. ii. Seams-plain seam, run and fell seam. iii. Processes-gathers with band. iv. Darts, Pleats (Knife and box) with band v. Placket opening (continuous and two piece). vi. Pin and cross tucks. vii. Different hand embroidery stitches. viii. Drafting and making of one garment according to fashion (kurta and pants or salwar or plazo). ix. Sample making with different techniques i.e. tie and dye, stencil printing, block printing, fabric painting etc.	
Part C-Learning Resources 1. SweeraRelhan (2019).Clothing and Textile, S. Dinesh Sales Corporation, Near SitlaMandir, Circular Road, Mai Hiran Gate, Jalandhar. 2. Santosh S. Tikkoo (2019). Clothing and Textile, Modern Publishers, Gulab Bhawan-6, Bahadur Shah ZaferMarg, New Delhi. 3. Joseph M.L. (1976). Essentials of Textiles holtRipeniart of Winston, New York. 4. Znamieroushi, N (1967). step by step weaving. New York, Western Publishing Co. Inc. 5. Plath Pova (1972). The Craft of Hand Weaving New York. Over Publication Co. Ltd. 6. Corbman BP (1981.) Textiles Fiber to Fabric MC Graw Hill, New York. 7. Callahan,E. and Barry (2008).Garments Construction, Will Side Press LLC. 8. Peg Couch (2011). Garment Construction: A Complete Course on Making Clothing for Fit and Fashion,FoxChapel Publishing.	

Semester	**IV**
Name of the Course CC-A4	**Basic Food and Nutrition**
Course ID	**240/HSM/CC401**
Course Learning Outcomes (CLO):	

After completion of the course, the students will be able to:

- Understand the basic concepts and importance of food and nutrition.
- Identify the major nutrients and their functions in the human body.
- Recognize sources of essential nutrients in common foods.
- Analyze the relationship between diet, health, and disease.
- Stay informed about current issues and trends in nutrition.
- Enhance nutritive value of food using various cooking methods.
- Identify common food adulterants and ways to prevent it.

Credits	**Theory**	**Practical**	**Total**
	3	1	4
Contact Hours	3	2	5
Max. Marks:100 **Internal Assessment Marks: 30** (25 TI + 05 PI) **End Term Exam Marks: 70** (50 TE + 20 PE)	**Time: 3hrs (Theory), 2hrs (Practical)**		

Part B- Contents of the course

Instructions for Paper-Setter:

Nine questions will be set in all. Question No.1 comprising of objective/short answer type questions from the entire syllabus, will be compulsory. The remaining eight questions will be set taking two questions from each unit. The candidates will be required to attempt Q.No.1 & four others selecting one question from each unit. All questions carry equal marks.

UNIT I	**CONTACT HOURS**
1. Food – Definition and functions. 2. Food groups and food guide pyramid. 3. Nutritional importance of the following foods : Cereals, Pulses, Fruits & Vegetables, Milk & Milk Products, Nuts and oils, Meat, fish, Poultry & Egg, Condiments & Spices and Evaluation	**11**
UNIT II Functions, sources, deficiency diseases and RDA of following nutrients: •Protein •Carbohydrates • Fats •Vitamins (A, B-complex, C, D, E, K) • Minerals (Calcium, phosphorus, iron, zinc, potassium)	**12**
UNIT III 1. Cooking: Definition, Objectives and principles of cooking.	**11**

2. Different methods of cooking, their advantages and disadvantages: •Cooking by Moist Heat •Cooking by Dry Heat •Cooking with Fat. •Cooking by Radiation.	
UNIT IV 1. Enhancing nutritional quality of foods – germination, fermentation, supplementation, substitution, fortification and enrichment. 2. Food adulteration, types of adulterants, adulterants in common foods.	**11**
Practical (30 Hours) 1. Standard and household measures for raw and cooked foods. 2. Preparation of minimum two dishes each using common methods of cooking: • Beverages • Soups and salads • Snacks & starters • Breakfast dishes • Main meal Dishes • Desserts 3. Preparation of any two dishes using microwave cooking.	
Part C-Learning Resources 1. Srilakshmi , B. (2001). Food Science. New Age International Pvt. Ltd., New Delhi. 2. Manay N.S. and Shadaksharaswamy M. (2005) Foods facts and principles. Seconds edition . New Age International (P) Ltd. , Publishers, New Delhi. 3. Sweera Relhan (2019).Food and Nutrition, S. Dinesh Sales Corporation, Near Sitla Mandir, Circular Road, Mai Hiran Gate, Jalandhar. 4. Santosh S. Tikkoo (2019). Food and Nutrition, Modern 5. Publishers, Gulab Bhawan-6, Bahadur Shah Zafer Marg, New Delhi.	