

MAHARSHI DAYANAND UNIVERSITY, ROHTAK
SCHEME OF EXAMINATION
B.Sc. (Home Science) --Ist Semester
(w.e.f. 2011-2012)

Sr. No.	NAME OF THE PAPER	MARKS	INTRNAL ASSESSMENT	PERIODS/WEEK
101	ENGLISH LANGUAGE AND COMMUNICATION SKILLS - I	40	10	3
102	APPLIED CHEMISTRY	40	10	3
	PRACTICAL	25	-	3
103	HUMAN PHYSIOLOGY	40	10	3
	PRACTICAL	25	-	2
104	INTRODUCTORY CLOTHING	40	10	4
	PRACTICAL	25	-	3
105	HYGIENE AND PUBLIC HEALTH	40	10	3
106	BASIC FOODS	40	10	4
	PRACTICAL	25	-	3
B.Sc. (Home Science) -- IInd Semester, w.e.f 2011-2012				
201	ENGLISH LANGUAGE AND COMMUNICATION SKILLS - II	40	10	3
202	APPLIED PHYSICS	40	10	3
	PRACTICAL	25	-	3
203	HUMAN DEVELOPMENT-I	40	10	3
	PRACTICAL	25	-	2
204	INTRODUCTION TO TEXTILES	40	10	4
	PRACTICAL	25	-	3
205	APPLIED BOTANY	40	10	3
206	FUNDAMENTALS OF NUTRITION	40	10	4
	PRACTICAL	25	-	3
B.Sc. (Home Science) -- IIIrd Semester, w.e.f. 2012-2013				
301	EXTENSION EDUCATION AND RURAL DEVELOPMENT	40	10	3
	PRACTICAL	25	-	2
302	HUMAN DEVELOPMENT-II	40	10	3
	PRACTICAL	25	-	2
303	PSYCHOLOGY-I	40	10	3
304	INTRODUCTION TO HOME MANAGEMENT-I	40	10	4
305	LAUNDRY SCIENCE AND FINISHING FABRICS	40	10	4
	PRACTICAL	25	-	3
306	CONSUMER ECONOMICS	40	10	3
307	FOOD SCIENCE-I	40	10	4
	PRACTICAL	25	-	3

B.Sc. (Home Science) --- IVth Semester, w.e.f. 2012-2013				
401	COMMUNITY DEVELOPMENT AND COMMUNICATION	40	10	3
	PRACTICAL	25	-	2
402	HUMAN DEVELOPMENT-III	40	10	3
403	PSYCHOLOGY-II	40	10	3
404	INSTITUTIONAL FOOD MANAGEMENT	40	10	3
405	GARMENT CONSTRUCTION AND APPAREL SCIENCE	40	10	4
	PRACTICAL	25	-	3
406	INTRODUCTION TO HOME MANAGEMENT-II	40	10	4
	PRACTICAL	25	-	3
407	FOOD SCIENCE-II	40	10	4
	PRACTICAL	25	-	3
B.Sc. (Home Science) -- Vth Semester, w.e.f. 2012-2013				
501	FAMILY DYNAMICS	40	10	3
502	CHILD CARE & REARING PRACTICES	40	10	3
	PRACTICAL	25	-	2
503	NUTRITIONAL BIOCHEMISTRY-I	40	10	4
	PRACTICAL	25	-	3
504	COMMUNITY NUTRITION	40	10	3
	PRACTICAL	25	-	2
505	INDIAN TEXTILES	40	10	4
	PRACTICAL	25	-	3
506	INTERIOR SPACE DESIGNING	40	10	4
	PRACTICAL	25	-	3
507	NORMAL NUTRITION	40	10	4
	PRACTICAL	25	-	3
B.Sc. (Home Science) --- VIth Semester, w.e.f. 2012-2013				
601	WOMEN EMPOWERMENT	40	10	3
602	CHILD WELFARE	40	10	3
	PRACTICAL	25	-	2
603	NUTRITIONAL BIOCHEMISTRY-II	40	10	4
	PRACTICAL	25	-	3
604	FOOD MICROBIOLOGY	40	10	4
605	APPAREL DESIGNING	40	10	4
	PRACTICAL	25	-	3
606	INTERIOR DESIGNING	40	10	4
	PRACTICAL	25	-	3
607	THERAPEUTIC NUTRITION	40	10	4
	PRACTICAL	25	-	3

UNIT -I

Introduction to economics-

- Basic concepts of economics- goods and services, wants, utility, income-types of income ,consumer and consumption, standardization and grading

UNIT -II

- Meaning and laws of consumption
- Demand and supply- laws and importance.
- Markets- types and functions of market.

UNIT- III

- Consumer- definition, role of consumers in the economy, consumer buying motives- primary selective, rational, emotional and patronage.
- Malpractices prevailing in Indian markets- adulteration , faulty weight and measures, false advertisements, incomplete label , monopoly and other malpractices in market.
- Buying aids – labels , packaging and advertising ,buying guides ,role of educational institutions.

UNIT- IV

.Rights and responsibilities of consumer.

- Consumer education- meaning needs, objectives,media and the consumer.
- Laws for consumer protection ,consumer organizations.

REFERENCES-

Leland J.Gordes,Sterward M.Lee-Economics& consumer, D'van Nestrand Co. New York.

Sarkar A-Problems of Consumer's in Modern india,Discovery Publishing house.

Cochrane W.W and Bell C.S the economics of consumption Mc Grew Hill.

Singh Gubax- Law of consumers protection Jaipur Bharat Law Publishers.

Aggarwal Anju D(1989)-Practical handbook for consumer Bombay India book house.

Seetharam P&Seth M 2001 consumerism: strategies and tactics CBS.

180-CU-303571

Food Science -1

Course No-307

M.M (Theory) .. 40

Internal Asses ... 10
Periods/wk.
Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT- I

1. Food science and its application.
2. Food technology and future foods. Biofortification ,Nutraceuticals, Organic foods, Space foods, Packaging of foods, Biotechnology.

UNIT- II

3.Cereals and cereal products – composition and nutritive value of wheat , rice, their milling and processing ,storage, use in various preparations, millets like corn, jowar, ragi, bajra

Cereal cookery
Breakfast cereal

UNIT -III

4. Pulses and legumes- nutritive value , processing , storage, toxic constituents, pulse cookery, variety.

5)Fats and Oils- Nutritional importance, types, composition, processing, rancidity, smoking point ,storage, use in different preparations, specific nuts and oilseeds- their nutritive value (in brief).

UNIT -IV

6 Milk and milk products- composition , nutritive value, effect of heat ,acid and enzymes. ,processing, storage, use in different preparations., milk products.

7.. Sugar and related products- nutritive value, properties, sugar related products , stages in sugar cookery, sugar cookery, artificial sweeteners.

REFERENCES-

- Food science, B. Srilakshmi, New age International publishers.
- Introductory Foods- Hughes, O. and Bunion, M , Mc Millan and co ,Newyork.

Practical

M.M 25

Periods/wk.

Time 3 Hrs

Preparation , serving and evaluation of recipes.

1. Any five beverages.
2. Any two breakfast cereal preparations.
3. Any two pulao's , two stuffed paranthas,twofermented cereal preparations ,pasta preparations,curd rice, tamarind rice, lemon rice, poha, upma plus two morecereal preparations of choice.
4. Pulse – any five recipes.
5. Milk and milk products- Any five preparations.
6. Any five snacks and desserts.
7. Any two ice-creams.
8. Any two types of cakes and biscuits.
9. Any two types of sandwiches.
10. Any two types of chikkis.

SEMESTER -IV

COMMUNITY DEVELOPMENT AND COMMUNICATION

Course No. 401

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT- I

Communication-

1. Meaning, scope and importance of communication.
2. Elements of communication.
3. Problems of communication with special reference to India.
4. Models of communication and various types of communication

UNIT -II

1. Classification of teaching methods according to form and use
2. . The scope , advantage and limitations of different extension methods.

UNIT- III

- 1.Panchayati raj system- meaning, functions, organizational set up, problems
- 2.Principles of democratic decentralization

UNIT -IV

1. Classification of audio- visual aids- different aids, their scope, advantage and limitations, factors limiting the selection and use of audio-visual aids.
2. Use of radio talks, television, personal talk, conferences, tours, campaigns, village fair

REFERENCES

- Roy, G. L. (1991):Extension Communication Management, Calcutta, Naya Prakash.
- Jain,R. (1993): Mass Media and Rural Development. Vol II, New Delhi, Manak Publications Pvt. Ltd.
- Thakur, B. S. and Agarwala , C. (1989): Media utilization for the Development of Women and Children, New Delhi, Concept Publishing Co.
- Mody Bella. (1991): Designing messages for Development Communication, New Delhi, Sage Publications.

PRACTICALS

M.M 25
Periods/wk. 2
Time 3 Hrs

1. Use of any five non- projected aids to educate rural women on different aspects
2. Preparation of projected aids- Transparency and power point presentation
3. Use of puppet as a media of communication
4. Preparing a radio talk on any topic .

Human Development - III

Course No. 402

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit – I

Young Adulthood (19-40years)

1. Definition, Development tasks, significance of the period, responsibilities and adjustment, new family, workplace, parenthood, independence, financial matters.
2. Sex role issues & implication for young adults.

Unit – II

Middle adulthood (41-60years)

3. Definition, physical changes (senses & diseases) Menopause, health issues, stresses in middle age, coping with stress at family & work place.
Occupation and job satisfaction, preparation for retirement.

Unit –III

Late adulthood & Ageing(beyond 60 years)

5. Definition ,developmental tasks of old age, common interests in old age.,adjustment to family life in old age.
6. Psychological changes, health problems, cognitive & memory change.

Unit - IV

7. Retirement – Effect on self, family, society, identity and friendship.
Problems of old age and coping strategies.

Reference:

Berk L.E (1996) CHILD DEVELOPMENT , New Delhi, Pretice Hall.

Craif G. (1999) Human development.

Santrock J.W (1997) life span Development NY; Brown & Bench-mark.
Cole M & cole S (1995) The development of children NY freeman and Co.

PSYCHOLOGY - II

COURSE NO 403

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT- I

- 1) Motivation – definition, types of motives.
- 2) Learning- meaning ,nature and theories of learning, principles of learning , factors affecting learning, effect of motivation on learning.

UNIT- II

- 1) Intelligence- definition , theories of intelligence, development and measurement.
- 2) Thinking & Imagination-
 - a) Concepts and other tools of thinking.
 - b) Reasoning as related to imagination and thinking.
 - c) Imagination- nature and development.

UNIT- III

PERSONALITY-

- a) Concept and definition
- b) Personality types
- c) Assessment of personality.
- d) Factors influencing personality (biological and social).
- e) Freud's theory of personality.

UNIT- IV

MEMORY-

- a) Definition and analysis

- b) Types of memory
- c) Remembering and memory.
- d)Improvement of memory

FORGETTING

- a)Definition
- b)Types
- c)Theories

REFERENCES-

Morgan C.T. Introduction to psychology.1956.McGraw Hill, NewYork.
Hillgard E.R. Introduction to psychology. 1958. NewYork.
Murphy G. An Intrduction to psychology. Harper and Row , New York.

Institutional Food Management

Course No. 404

M.M (Theory) .. 40
Internal Asses ... 10
Periods/wk.
Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.
Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit - I

Catering Management – Definition & scope

Hygiene and sanitation -Environmental hygiene and sanitation, hygiene in food handling, personal hygiene.

Unit -II

Organization of spaces---

- a. Kitchen spaces – Work space, work surfaces, lighting, and ventilation.
- b. Storage spaces – Location; types; sanitation, safety and security of stores.
- c. Service areas – Location & planning.

Unit – III

Menu Planning – Planning and writing menus, types of menus, use of menu.
Food service – Various styles of service.

Unit – IV

Food Cost Control--

Why control food costs, costing of dishes, meals and events.

Pricing---

Methods of pricing, factors affecting pricing.

Reference:

1. Catering Management – An integrated approach – Mohin Sethi & Surjeet Malhan wiley eastern limited, New Delhi
2. Our Food – Planning, Preparation & preservation, Dr.(Mrs.) Usha Singhal, Kem publishers.

Garment Construction & Apparel Science

Course No. 405

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit - I

1. Selection of garments for Infants, Toddlers, preschool, school going children.
2. Selection of garments for teenagers, adults and people of old age.

Unit -II

- 1.. Selection of household linen, curtains, draperies and towels.
2. Selection of readymade garments.
3. Renovation and mending of clothes.

Unit –III

1. Construction Techniques –

- a). Drafting
 - b) Paper patterns
 - c). Draping
- 2.. Fit – Definition, Recognizing correct fit using structural lines, balance and ease to evaluate fit. Common problems encountered and remedies for fitting defects.

Unit –IV

- 1. Fashion in Dress-
 - a) Sources of fashion
 - b) Factors favoring and retarding fashion
 - c). Buying criteria for readymade garments.
- 2. Fashion cycle

Reference:

- 1. Baines, S. and Hutton, J.Singer Sewing Book.
- 2. Doongaji, Basic processes and clothing construction, 6ed., New Delhi, Raaj prakashan.
- 3. Dhantiyagi, S. Fundamentals of textiles and their care 4th ed., New Delhi, Orient Longmans 1983.
- 4. Wingate, B. Isable, Textile fabrics and their selection. 7th ed., Eaglewood chilft, prentice Hall,1976.
- 5. Carson, Bejrta, 1949, How you look and dress, Mc Graw Hill Co. Inc, New York.

Practical

M.M 25

Periods/wk. 3

Time 3 Hrs

- 1. Drafting of child's bodice block with and collars. Construction of 'A' Line or a frock with gathers.
- 2. Drafting and stitching of salwaar and kameej.
- 3. Drafting and stitching of petticoat

Introduction to Home Management-II

Course No. 406

M.M (Theory) .. 40

Internal Asses ... 10
Periods/wk.
Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.
Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit-I

- 1.Ergonomics in home— An introduction
- 2.Work simplification – Body mechanics, Mundel’s classes of change in work simplification, work study techniques---pathway chart ,operation chart

Unit-II

Financial Management

3. Income- types of income, budget, definitions ,types
Steps in making budget, factors affecting budget
4. Saving- Objective, types of Saving-Bank, insurance, provident fund,

Unit -III

5. Credit- its use, types of credit, problems in credit
- 6.Taxation- Types- direct & indirect. Basic calculation of income tax

Unit-IV

Introduction to art

- 7.Definition of art, elements of art- line, form texture, color, pattern, shape, light, space,

Color – classification, dimension, color scheme

1. Factors influencing choice of colours in decoration

References

1. Gross I.H.& Crandell E.W 1963 Management for modern familiar Appleton centurion crofte, New York.
2. Nickell, I.P. Dorsary, J.M.1983, Management in the family living, Wiley eastern Ltd. New Delhi.

3. Steidle and Bratton 1967 work in the Home John wiley and sons, New York.
4. Seetharaman P, Batra S.& Mehran P 2005. An introduction to family resource management, CBS
5. Bridger R.S. 1994, Introduction to Ergonomics, Mc Graw, Hill.
6. Dalela S. & Saurabh 1999, textbook of work study and ergonomics. Standard publishers.
7. Mundel M 1978 Motion and time study, prentice hall .
8. Sharon V 2005 Modern Home management, Sreenivas Publishers

PRACTICALS

M.M. 25

Period\week 3

Time 3 hrs

1. Making budget for LIG, MIG, HIG.
2. Pathway chart for time and energy management.
3. Calculating income tax.
4. Making color wheel and color schemes-complementary, monochromatic, triad, analogous.
5. Floor decoration-Alpana and Rangoli.

FOOD SCIENCE - II

COURSE NO –407

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT- I

1. Vegetables and Fruits- classification, composition ,nutritive value,selection, vegetable cookery, storage,

2. Post-harvest changes in fruits, enzymatic browning, use in different preparations.

UNIT- II

- 1) Raising and leavening agents-types, uses in cookery and bakery,
- 2) Eggs- composition, quality of eggs, egg cookery, use of egg in different preparations.

UNIT -III

- 1) Meat ,fish and poultry- Meat- composition , and nutritive value, postmortem changes,ageing of meat, tenderizing of meat ,curing of meat , cuts and grades of meat , meat cookery, storage.
- 2) Fish- types, composition, fish cookery, spoilage, storage.
Poultry – types, composition, and nutritive value, cooking of poultry, storage.

Unit – IV

- 1) Spices and condiments – classification description, uses, procurement and storage. A note on herbs.
- 2) Evaluation of food quality – Sensory evaluation, types of tests, objective evaluation, instruments used for texture evaluation.

Reference:

Food science, B. Srilakshmi, New age International publishers.

Introductory Foods- Hughes, O. and Bunion, M , Mc Millan and co ,Newyork.

Practical

M.M 25

Periods/wk. 3

Time 3 Hrs

Preparation of jams, jellys , chutneys, pickles, marmalades, murabbas.

Visit to a food industry and writing a report.

B.Sc- HOME SCIENCE -- (w.e.f. session 2012-2013)

SEMESTER V

FAMILY DYNAMICS

Course No. 501

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT-I

1. Marriage

- As an institution, needs and goals
- Criteria for successful marriage.
- Adjustments in marriage.
- Inter-caste and inter-religious marriage.

UNIT-II

2. Family

- Definition, functions of family.
- Family life cycle stages.
- Changing trends in India due to westernization and modernization (family values, ideologies, family structure, social change).

3. Factors influencing planned parenthood.

UNIT III

1. Alternate family styles –

- a. single parent family,
- b. DINK families (Double income no kid)
- c. , latch key children
- d. families with adopted children.

UNIT - IV

4. Internal relations within the family-
- a. Individual roles, rights and responsibilities within the family.
 - b. Areas of adjustments within the family at different stages of family life cycle – parents, siblings, children and others.
 - c. Crisis in a family – bereavement, divorce, long illness, birth of a handicapped child.

REFERENCES

1. Augustine, J.N (Ed) (1992); The family in Transition, New Delhi, Vikas Publishing House.
2. Coleman, JC (1986); Intimate relationships, marriage and the family, Chicago, Macmillan Publishing Co.
3. Corser, Rose (1975); The family; its structure and function, New York, Mac Publishing Co.
4. Guppy, G R (1976); Family and Social Change in modern India, New Delhi, Vikas Publishing Co.
5. Gore, MS (1978); Urbanization and family change in India, Bombay, Popular Prakashan.
6. Hunter, Mark (1981); The changing family; comparative perspectives, New York; Vikas Publications.
7. Rao P. and Rao V N (1982); Marriage – The family and women in India, New Delhi, Vikas Publications.
8. Ross, a (1973); Hindu family in urban setting, Delhi UAP.
9. Srivastava, AK (1986); Social class and family life in India.

180-CU-503521

CHILDCARE & REARING PRACTICES

Course No. 502

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT-I

1. Pregnancy – Signs, discomforts, care of expectant mother.
2. Confinement, types and stages of delivery and care of the new born.
3. Feeding-Breastfeeding and artificial feeding

UNIT- II

4. Weaning
5. Supplementary food.

UNIT-- III

6. Sleep routine
7. Toilet training and hygienic practices
8. Role of mother in training of the infant.

UNIT - IV

9. Problems and remedies-----
 - Regarding feeding
 - Sleep disorders
 - Excessive fear - Bed wetting ,nail biting, thumb sucking
 - Sibling rivalry
 - Separation anxiety
 - Speech disorders

REFERENCES

1. Arya and Subhash C.; Infant Child Care for the mother, Vikas, New Delhi 1972.
2. Bernard, H W and Fullner D.W; Principles of Guidance, Allied Publishers 1972.
3. Ambron S R; The developing Child, Chase Busellg Illinoise 1975.

PRACTICALS

M.M 25

Periods/wk. 2

Time 3 Hrs

1. Interesting activity for children below 5 years of age
- 2 .Visit to a childcare centre in a hospital.
- 3 Making immunization chart.
4. Study of feeding patterns of different income group children using observation method.
5. To know the awareness level of pregnant women (educated and illiterate) using interview method.
- 6 .Making soft toys-2

NUTRITIONAL BIOCHEMISTRY- I*Course No. 503*

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT- I

1. Introduction to Biochemistry – Definition, objectives, inter-relationship between biochemistry and other biological sciences.
2. Enzymes – Definition, classification, different types of coenzymes, specificity of enzymes, factors affecting enzyme activity, enzyme kinetics, cofactors, enzyme inhibition (competitive and non-competitive).

UNIT- II

3. Vitamins – Biochemical role of vitamins A, D, E and K, B₁, B₂, B₃, B₆ and Vitamin C.

UNIT- III

4. Carbohydrates – Definition, classification, structure and properties of:-
 Monosaccharide – glucose, fructose, galactose.
 Disaccharides – Maltose, lactose, sucrose
 Polysaccharides – Starch, glycogen ; Complete cycle and structures of glycolysis and gluconeogenesis, glycogenesis, glycogenolysis.

UNIT- IV

5. Proteins – Definition, classification, structure and properties. Amino acids and their types, structure. General reactions of amino acids metabolism (transamino oxidative deamination, decarboxylation) Urea cycle (Complete cycles with structures)

REFERENCES

1. West E. S. Todd; Textbook of biochemistry – Amerind Publishing Co. Pvt. Ltd.

2. Murry, R K Granner, D K Mayes, PA and Rodwell, V.W (1993); 23rd Ed Harpens Biochemistry.
3. Lehninger, A L Nelson, D L and Cox, M M (1993); 2nd Ed Principles of Biochemistry, CBS Publishers and distributors.

PRACTICAL

M.M 25

Periods/wk. 3

Time 3 Hrs

1. Reactions of Monosaccharide disaccharides and polysaccharides.
2. Estimation of amount of glucose in the given solution by Fehling's soxhlet increment method.
3. Identification of amino acids in amino acids mixture by circular chromatography technique.

180-CU-503541

COMMUNITY NUTRITION

Course No. 504

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.
 Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT - I

Nutritional problems of the community and implications for public health.

- Common problems in India
- Causes – nutritional and non-nutritional.

UNIT-- II

- Prevalence, causes, signs and symptoms, prevention and treatment of PEM, Vitamin A deficiency, iron deficiency anaemia, iodine deficiency and fluorosis.

UNIT-- III

Schemes and programs to combat nutritional problems in India.

- Prophylactic Programmes
- Midday meal programme.
- ICDS

UNIT-- IV

Assessment of nutritional status – dietary survey, anthropometric measurements, clinical survey, bio-physical and biochemical tests, vital statistics.

REFERENCES

1. Bamji, M.S; Rao N. P. and Reddy V. 1996; Textbook of Human Nutrition. Oxford and IBH publishing Co. Pvt. Ltd., New Delhi.
2. Shukla, P K () Nutritional problems of India,

PRACTICALS

M.M 25
Periods/wk. 2
Time 3 Hrs

- Visit to an institution (anganwadi, Govt. school or any other) having mid day meal scheme and writing a report.
- Dietary survey of atleast 5 subjects using questionnaire and 24-hour recall method.
- Taking anthropometric measurements of atleast two subjects (height and weight only) and calculation of BMI.
- Clinical examination of two malnourished pre-school children
- Visit to a community kitchen and writing a report..

180-CU-503541

Indian Textiles

Course No. 505

M.M (Theory) .. 40
Internal Asses ... 10
Periods/wk.
Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

UNIT-- I

Importance of Indian Textiles in historical perspective.

- Cotton – Muslins and Jamdanis of Bengal and UP Dhotis and saris of Andhra Pradesh, Madhya Pradesh Maharashtra, Karnataka and Tamil Nadu.
- Silks and brocades of Varanasi (Kunkhabs), Bengal (Baluchari) Maharashtra (Paithani), Gujrat (Tancohis), Andhra Pradesh, Tamil Nadu and Karnataka.
- Woollen – Shawls of Kashmir, Punjab, Himachal Pradesh
- Carpet weaving centers of India.

UNIT-- II

Indian Hand Embroidery

- Origin of embroidery in India, its place in everyday life.
- Embroideries of different regions – Kashmir, Punjab and Haryana, Himachal Pradesh, Uttar Pradesh, Bihar, Bengal, Gujrat and Banjara tribal embroideries,

UNIT --III

- Dyeing and Printing – Study with reference to the antiquity of the art of dyeing and printing.
- Methods of printing techniques-block, screen, roller, resist dyeing and printing techniques.

UNIT-- IV

Bandhanis of Rajasthan and Gujrat.

- Batik of Coromandal
- Patola of Gujarat, Ikkats of Orissa.
- Printing and painting – Styles and methods of printing (Hand block printing, Kalamkari)

REFERENCES

- Chattopadhaya K. D. 1975, handicrafts of India, All India Handicrafts Board, New Delhi.

- Chattopadhyaya K. D 1977; Indian Embroidery, Wiley Eastern Limited, New Delhi.
- Chattopadhyaya K. D. 1975, Indian Carpets and Floor Coverings, All India Handicrafts Board, New Delhi.
- Das, Sukla, 1992 Fabric Arts heritage of India, Abhinav Publications, New Delhi
- Donerkery, Kamala 1951, The Romance of Indian Embroidery, Thacker and Co. Ltd., Fort Bombay.
- Irwin John and Hall, Margaret, 1971, Indian Painted and Printed Fabrics, Vol I, Historic – Textiles of India at the Calico Museum, Calico Museum of Textiles, Ahmedabad.
- Jaitly, Jaya, 1990, Crafts of Jammu, Kashmir and Ladakh, Mapin Publishing Ltd., Chidambram, Ahmedabad.
- Mookerjee, A, 1958, 5000 Indian Design and Motifs, The Indian Institute of Art in Industry, Artistry House, Calcutta.

PRACTICALS

M.M 25

Periods/wk. 3

Time 3 Hrs

1. A visit to museum, crafts centres, exhibitions and craft melas
2. Portfolio development of designs in Traditional Textiles as specified in theory.
3. Preparation of at least five samples of traditional embroideries (specific designs and stitches)

180-CU-503561

Interior space designing

Course No. 506

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit-- I

1. Housing & space management, Selection of site, orientation, soil, locality, sanitation facilities etc.
2. principle of planning of room-grouping of rooms, circulation, flexibility, privacy, spaciousness, ventilation

Unit --II

3. Building material for construction stone, brick, cement-concrete ,plastic, wood, glass, iron.
4. Principle of economic design-
Economy in plot, economy in planning ,economy in construction. Calculating cost of construction.

Unit-- III

5. Principle of Kitchen planning-orientation & location, size & shape, ventilation & light, socio economic status of family, cost & aesthetics, storage needs, work centre & work triangle, color & safety.
6. Types of kitchen.

Unit --IV

7. Selection of equipment and factors affecting it.
8. Care & maintenance of household equipment -refrigerator, washing machine, microwave oven, vacuum cleaner, iron, toaster ,cooking range.

References

1. Deshpande R.S(1980)Modern ideal homes for India-Deshpande Publication Trust.
2. Deshpande R.S(1980)-Building your own house united book corporation.
3. Tessie Agan(1980)-The House-its plan & use, New York,J.B lippincott co.
4. Faulkher s.(1977)-Planning a House, Rivehart and winson.
5. Peet, Picket and Arnold-Household equipment 1985 John Wileyand Sons.
6. Singh surendra: Engineering materials- Vikas publishing house ltd.

Practical

M.M 25

Periods/wk. 3

Time 3 Hrs

1. Drawing house plan for LIG, MIG, HIG.
2. Planning furniture arrangement and color schemes for different rooms.
3. Cleaning and care of metals , glass & upholstery.
4. Care & Maintenance of equipments- washing machine, vacuum cleaner, refrigerator, microwave oven, iron, toaster, cooking range.

180-CU-503571

Normal Nutrition

Course No. 507

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit – I

1. Definition of health and Nutrition. Effect of nutrition on health. Energy requirements, Factors affecting energy requirements – BMR, Activity, age, climate, SDA, physiological conditions.

Unit – II

2. Concept of nutritionally adequate diet and meal planning.

a) Importance of meal planning.

b) Factors affecting meal planning.

Nutritional, Sociocultural, religious, geographic, economic, availability of time and material resources.

Unit – III

3. Nutritional requirements, nutritional problems and food selection during---

i) Adulthood

ii) pregnancy

iii) lactation

iv) old age

Unit --IV

4. Nutritional requirements, problems and food selection during infancy, preschool, school going and adolescence.

Reference:

1. Krause M.V & Mahan L.K (1986) ; food, Nutrition and diet therapy , Alan R. Liss, Saunders Co. London.

2. Passmore R. & Davidson S. (1986) Human Nutrition and dietetics. Living stone publishers.

3. Robinson C.H Laer M.R Chenoweth W.L Garwick, A.E (1986) Normal and

therapeutic Nutrition Mc Millan Publishing Co. New york.

4. Williams S.R (1989) Nutrition and Diet therapy 4th edition C.V. Mosby Co.

Practical

M.M 25

Periods/wk. 3

Time 3 Hrs

1.Planning, preparation and evaluation of diets for an adult man and women at different activity and socioeconomic levels.

2. Planning, preparation of diets for a/an.

a) Pregnant mother.

b) Lactating mother

c) Elderly person

d) Infancy

e) Preschool Child

f) School going child

g) Adolscence

h) Old Age

SEMESTER VI

Women Empowerment

Course No. 601

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit – I

1. Status of Indian women – pre and, post independence,

a) legal,

b) social,

- c) economical,
- d) political
- e) educational status.

Unit – II

Contemporary problems and issues related to women –

- a) Families with marital disharmony.
- b) Violence, abuse and dowry victimization of women.
- c) Sexual discrimination and exploitation of Indian women.

Unit – III

1. Empowerment of women

- a) Mass media and women empowerment.
- b) Education, employment and empowerment.
- c) Home Science education as empowerment-Role of home science for personal growth and professional development.

Unit –IV

- 1. Trends in women's movements in reference to India
- 2. Social welfare programme and their impact.

Reference:

- 1. Augustine, J.N (Ed) (1992); The family in Transition, New Delhi, Vikas Publishing House.
- 2. Coleman, JC (1986); Intimate relationships, marriage and the family, Chicago, Macmillan Publishing Co.
- 3. Corser, Rose (1975); The family; its structure and function, New York, Mac Publishing Co.
- 4. Guppy, G R (1976); Family and Social Change in modern India, New Delhi, Vikas Publishing Co.
- 5. Gore, MS (1978); Urbanization and family change in India, Bombay, Popular Prakashan.
- 6. Hunter, Mark (1981); The changing family; comparative perspectives, New York; Vikas Publications.
- 7. Rao P. and Rao V N (1982); Marriage – The family and women in India, New Delhi, Vikas Publications.

8. Ross, a (1973); Hindu family in urban setting, Delhi UAP.
9. Srivastava, AK (1986); Social class and family life in India.

CHILD WELFARE

Course No. 602

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit - I

1. Definition and, objectives of child welfare.
2. Philosophy of child welfare
3. National Policy of child welfare-
 - .---needs
 - organisation
 - goals

Unit --II

- 1.. Problem of school dropouts.
2. Problem of child labour.
3. Effect of mass media on children.
4. Deprivation among children---
 - nutritional
 - educational
 - emotional

Unit – III

1. Children with special needs, their rehabilitation and care
 - Blind children
 - Deaf & Dumb
 - Mentally retarded children.
 - juvenile delinquency-causes & ways to tackle the menace.

Unit --IV

4. Voluntary Agencies working for child welfare.
5. International agencies working for child welfare
7. Family planning programme in India

Reference:

1. Arya and Subhash C., infant child care for the mother, vikas New Delhi, 1972.
2. Bernard H.W and Fullness D.W. , Principles of guidance, Allied Publishers 1972.
3. Ambron, S.R., The developing child exhase Burella, Illinoise 1975.

Practical

M.M. 25

1. Visit to nursery schools, Crèches and bal bhawan.
2. Visit to the institutes for children with special needs.
3. Preparing play material and toys for children from 4-6 years old.
4. Survey to know deprivation of girls in different income groups.
5. Involvement in child welfare activities & write a report on it.
6. To make a resource file regarding child welfare happenings.

Nutritional Biochemistry II

Course No. 603

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit - I

1. Lipids – Definition, classification of lipids, properties of fatty acids,(Acid value, Iodine value and saponification value) (in brief)
2. Lipids – Beta oxidation and biosynthesis of fatty acids (To be done with structures and

reactions) (ketone body formation, ketosis, fatty livers) (Just notes)

Unit - II

3. Biological oxidation – TCA cycle, E.T.C. Oxidative phosphorylation theories.

Unit --III

4. Elementary knowledge of biosynthesis of proteins.

Unit -- IV

5. Nucleic acids, types , composition, replication, transcription, genetic – code. Structure of DNA & RNA.

Reference:

1. West E. S. Todd; Textbook of biochemistry – Amerind Publishing Co. Pvt. Ltd.
2. Murry, R K Granner, D K Mayes, PA and Rodwell, V.W (1993); 23rd Ed Harpens Biochemistry.
3. Lehninger, A L Nelson, D L and Cox, M M (1993); 2nd Ed Principles of Biochemistry, CBS Publishers and distributors.

Practical

M.M. 25

1. Reactions of fats & oils.
2. Determination of acid value of fats and oil.
3. Determination of saponification value of fats & oil.
4. To study properties of amino acids phenylalanine, tyrosine, arginine, cysteine, tryptophan(ninhydrin test, million's test, Sakaguchi test, Hopkins'cole test, lead acetate test, xanthoproteic test)

FOOD MICROBIOLOGY

Course No. 604

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit – I

- a) Characteristics of moulds ,yeasts and bacteria, useful and pathogenic organisms.
- b) Brief history of food microbiology and important micro – organisms in food.

Unit - II

- a) Primary sources of micro – organisms in foods.
- b) Extrinsic and intrinsic parameters affecting growth and survival of microbes.
- c) Contamination and micro – organisms in the spoilage of different kinds of foods and their preservation. – Cereal and cereal products egg and poultry, milk and milk products, canned foods.

Unit -- III

- a) Food Preservation : Use of high and low temperature, dehydration, freezing, freeze drying, irradiation in food preservation.
- b) Microbes used in food biotechnology, fermented foods and their benefits.

Unit - IV

- a) Public health hazards due to contaminated foods – food borne infections and intoxication, symptoms, mode and sources of transmission and methods of production.
- b) Indices of food, milk, water sanitary qualities, microbiological criteria of food, water and milk testing (Bacteriological analysis)

Reference:

Frazier, W.C. and Westhoff, D.C. (1988) : Food microbiology. Fourth edition. Mc Graw Hill Inc.

Jay James, M.(1986) . Modern food Microbiology. Third edition. Van Nostrand Reinhold Company Inc.

Pelezar, M.I and Reid, R.D (1978). Microbiology. Mc Graw Hill Book Co.

Sharma P.D. (1996) Microbiology second edition Rastogi Publications Meerut.

APPAREL DESIGNING

Course No. 605

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit – I

Design –

1. Definition – Components of design.

- a) Structural designs in fabrics –i) Through variation in yarn,
ii) Variation in weaves
iii) By giving decorative finishes
- 2) Applied designs in fabrics –i) Through dyeing,
ii) Through printing
iii) Through embroidery.

Unit -II

1. Elements of design –

- i) Line, form and shape analysis and its appropriate use.
- ii) Texture analysis and its use in relation to size, figure occasion and season.
- iii) Colour – Its dimensions, its use and relation to season, occasion, size, figure and occasion.

3. Principles of Design -

Principles of design as applied to apparel design such as balance, harmony, rhythm, proportion and emphasis.

Unit - III

1. Figure types -----

- a) Average types of figures for which ready to wear garments are made
- b) Designing clothes for following figures-----i) tall and stout .ii) short and stout iii)tall and thin iv)short and thin ,
- c) Designing clothes for figures with variations like----large hips, large bust, large upper arm, prominent abdomen etc.

Unit - IV

1. Elementary Computer aided Designing.
2. Computers in apparel construction.

Reference:

1. Gioello and Berke, 1979 Figure types and size Fairchild publications, New york.
2. Liechty, Pottersberg and Rasband 1986, Fitting and pattern Alration : A multi method approach, Fairchild publicating New york.
3. Margolis, Adole P. 1971 Design your own Dress patterns, Doubleday and Co. Inc. New york.
4. Armstrong, H.J. 1987 , Pattern making for fashion Designs.

Practical

M.M. 25

1. Introduction to elements of design.
 - a) Line and form – Geometric, simplified, naturalized and abstract.
 - b) Colour – Colour wheel, grey scale and value scale, colour harmonies and colour ways.
 - c) Creating design – Development of motif, placement for all over patterns.
 - d) Motif enlarging and reducing
2. Batik on cotton fabric.
3. Preparation of articles using various using various techniques of applied design –
 - a) One Household article.
 - b) One Apparel.

Interior Designing

Course No. 606

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.
Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit –I

1. Furniture – selection & type
Furniture arrangement
2. Type of lighting suitable for different areas of the house.

Unit –II

3. Various types of accessories & their place in interior decoration.
- 4.. Window treatment - Basic window treatment, types of curtains.
5. Draping fabric – selection & care
Hanging of curtain – pelmet, swags, valances.

Unit -- III

- 6.Wall finishes—paints, wood paneling, wall paper
7. Floor treatment types-brick, stone, tiles, soft floor covering –carpet and rugs (types and care)

Unit – IV

8. Design – definition & types.
Principles of design – harmony, balance rhythm, proportion & emphasis.
- 9 Flower arrangement –
Types of flower arrangement & basic shapes .Use of principle of design in flower arrangement.

Reference:

1. Rutt Anna Hng(1961)- Home Furnishing – wiley eastern Pvt. Ltd.
2. Bhat Pranav and Geonka Shanita (1990). The foundation of art and design Bombay Lakhani book depot.
3. Goldstein H and Goldsteen V (1967) art in Everyday life. New Delhi Oxford & IBH Publishing company.
4. Seetharaman P & Pannu P.2005 Interior design and decoration C.B.S.

Practical

M.M 25
Periods/wk. 3

Time 3 Hrs

- 1) Flower arrangement for different areas in house.
- 2) Pottery painting & decoration.
- 3) Making samples of different types of curtains.
- 4) Creating art pieces using various types of material & techniques like candle decoration, utility article, gift wrapping, greeting card, decorative envelopes(any two)

THERAPEUTIC NUTRITION

Course No. 607

M.M (Theory) .. 40

Internal Asses ... 10

Periods/wk.

Time 3 Hrs

Note 1 – The examiner will set nine questions in all, selecting two questions from each unit and one question (Q.No.1) of objective type having 8 sub-parts covering all units.

Note 2 -- The Candidates will attempt five questions in all, selecting one question from each unit and the compulsory Q. No.1. All questions carry equal marks.

Unit - I

1. Principles of Diet Therapy -
Modification of normal diet for therapeutic purposes, full diet soft diet, fluid diet, Bland diet.

2. Dietician and the role of a dietician.

Unit – II

3. Causes, types, Nutritional management in following diseases –
 - a) GI tract disorders - Diarrhoea & constipation.
 - b) Fevers – Typhoid and T.B.

Unit – III

1. Causes, types and Nutritional management in
 - a) Weight management – Obesity and under nutrition
 - b) Diabetes Mellitus

Unit --IV

4. Causes and nutritional management in-

- a) Hypertension
- b) Kidney disorders.

Reference:

1. Krause M.V & Mahan L.K (1986) ; food, Nutrition and diet therapy , Alan R. Liss, Saunders Co. London.
2. Passmore R. & Davidson S. (1986) Human Nutrition and dietetics. Living stone publishers.
3. Robinson C.H Laer M.R Chenoweth W.L Garwick, A.E (1986) Normal and therapeutic Nutrition Mc Millan Publishing Co. New york.
4. Williams S.R (1989) Nutrition and Diet therapy 4th edition C.V. Mosby Co.

Practical

M.M. 25

Planning and preparation of diets in the following disease conditions and prescribing modifications –

- a) Constipation
- b) Diarrhoea
- c) Fever – Typhoid
- d) Hypertension
- e) Diabetes Mellitus
- f) Obesity