Aim of the course

The degree of bachelor of Home Science aims to introduce the students to the requirements and fulfillment of family needs of food, clothing and shelter. The course aims at training the students as wise consumers, systematic home makers eligible for career opportunities as dietitians, diet consultants, food analysts, laboratory technicians, interior decorators, fashion makers, dress designers, pre-school and school teachers and successful entrepreneurs.

Eligibility for admission

Candidates for admission to B.Sc Home Science shall be required to have passed Higher Secondary Examination or equivalent (10+2) with Biology / Chemistry / Home Science / Home Science (vocational) as one of the subjects of study.

Duration of the course

The course shall be of three years duration spread over six semesters. The maximum duration to complete the course shall be five years.

Medium of instruction

The medium of instruction shall be English.

Passing minimum

Passing eligibility and classification for the award of the degree as existing for the other B.Sc degree course is applicable.
## B.Sc Home Science – Course Outline

<table>
<thead>
<tr>
<th>Semester</th>
<th>Course Code</th>
<th>Title of the Course</th>
<th>Hours/week</th>
<th>Duration of Exam (hours)</th>
<th>Max. Marks</th>
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**Grand Total** 3300
# B.Sc. HOME SCIENCE

## Semester I

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UNIT – I


UNIT – II

Accessory organs of digestion – Structure and functions – Teeth, Tongue, Salivary glands; Saliva – Composition and functions. Organs of Digestion – Oesophagus, Stomach, Small intestine and Large intestine – Structure and functions, Movements of the digestive system. Associated organs of digestion – Liver, Gall bladder, Pancreas (Digestive function) and Spleen. Disorders and Diseases – anorexia, Achlorhydria, Peptic ulcer, gastric ulcer and duodenal ulcer, gastritis, typhoid, jaundice.

UNIT- III


UNIT – IV


UNIT – V

TEXTBOOKS


REFERENCES


UNIT – I  
9 hours

Definition, functions, food groups – Basic Four, Five and Seven, Classification of foods. Food guide pyramid. Objectives of cooking, preliminary preparations-advantages and disadvantages. Cooking methods-types-moist and dry heat method, combination-advantages and disadvantages, microwave, solar cooking.

UNIT – II  
9 hours

Structure, composition, nutritive value, processing and effects of processing of rice, wheat, maize, jowar, ragi. Gluten formation, gelatinization, dextrinisation and factors affecting it. Cereal cookery-fermented and unfermented products of cereals, millets, breakfast cereals.

UNIT – III  
7 hours


UNIT – IV  
7 hours

Fats and oils - types and nutritive value, processing, changes during storage. Hydrogenation, rancidity, smoking point, emulsification. Role of fat/oil in cookery.

UNIT – V  
8 hours

**TEXTBOOKS**


**REFERENCES**


UNIT - I

Ecology - Meaning, definition, concept of ecology and environment. Ecosystem - Meaning, concept, structure of ecosystem, biotic and abiotic components, types of ecosystem, an example of ecosystem. Food chain.

UNIT - II

Natural resources - Meaning, classification of resources. Energy - Major sources of energy-renewable and non-renewable, uncertainties with non-renewable energy sources, alternate energy sources and energy conservation measures. Water - Structure of water – Physical and chemical properties of water, hydrologic cycle. Soil and Land - Soil, origin of soil, soil profile, texture, structure, colour, physical and chemical properties of soil, classification of soil, major soil types of India. Air - Physio-chemical structure of atmosphere, air as an ecological factor. Forests - Types, utility of forests and forest resources, deforestation and its impact, forest conservation.

UNIT - III

Demography, population density, growth rate of population, population dispersion, emigration, immigration, migration, factors regulating human population.

UNIT - IV


UNIT - V

**Related Experiences**

1. Analysis of water  
3. Microbial analysis – Study of microorganisms causing water borne diseases.  
4. Visit to air quality monitoring unit of the Municipal Corporation.  
5. Visit to water supply station and sewage plant to study the water supply system and waste water and sewage disposal.  
6. Identify the food chain in our daily life.  
7. Study the water cycle and water distribution on earth.  
8. Study the cooling effects of evaporation.  
9. Study the uses of solar energy.  
10. Study tour - Students may be encouraged to go on a study tour to observe the ecologically significant habitats in its natural settings.

**TEXT BOOKS**


**REFERENCES**

# B.Sc. HOME SCIENCE

## Semester II

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UNIT – I


UNIT – II


UNIT – III

Hormones – Endocrine glands - Pituitary, Thyroid, Parathyroid, Pancreas (endocrine function), Adrenal – Their structure and functions. Hormones of reproduction. Disorders of over and under secretion.

UNIT – IV


UNIT – V

**TEXTBOOKS**


**REFERENCES**


UNIT – I

UNIT - II

UNIT – III
Spices and Condiments – types, uses in Indian cookery. Sugar – properties, types, sugar related products, artificial sweeteners. Sugar cookery.

UNIT – IV:

UNIT – V
Organic foods - organic farming, advantages and limitations, certification. Food technology - fortification and enrichment, nutraceuticals, space foods.
TEXTBOOKS


REFERENCES


UNIT – I
Overview about computers, components of a computer, input/output devices, secondary storage devices. Number systems - decimal, binary, octal, hexadecimal, representation of information - BCD, EBCDIC and ASCII. Representation of data - files, records and folders, file organization and access, security and safety of data. Introduction to operating systems, introduction to MS-Windows.

UNIT – II
Starting MS Word, creating and formatting a document, changing fonts and font size. Table creation and operations, auto correct, auto text, spell check, thesaurus, Word art, inserting objects, mail merger, letter, label, envelope, page set-up, page preview, printing a document.

UNIT – III
Starting excel, work sheet, cell, inserting data into rows/columns, alignment, text-wrapping, sorting data, autosum. Use of functions, referencing formula cells in other-formulae, naming cells and ranges, goal seeks. Generating graphs, integrating worksheet data and charts with word. Creating hyperlink to a word document, page set-up, print preview, printing worksheets.

UNIT – IV
Starting MS Powerpoint, autowizard, creating a presentation using auto content wizard. Blank presentation, creating, saving and printing a presentation, adding a slide to a presentation, navigating through a presentation. Slide sorter, slide show and editing slides. Using clipart, word art gallery, adding transitions and animation effects, setting timings for slide-show. Preparing note pages, preparing audience hand-outs, printing presentation documents.

UNIT – V
Genesis and use of internet, software and hardware requirements for internet. Accessing the internet, web page, using a search engine, accessing the internet from MS Office applications.

TEXTBOOKS


REFERENCES


1. Microscopic examination of prepared slides - Fresh mount of blood, blood smear and stained blood smear.

2. Estimation of Haemoglobin by Sahli’s Method.


5. Determination of coagulation time.

6. Urine analysis for albumin, sugar and ketone bodies.

7. Recording blood pressure using sphygmomanometer, effect of exercise on pulse rate, and blood pressure.
1. Familiarization with different kitchen gadgets.


3. Cereal cookery
   a. Methods of combining flour with liquid eg. Powdered cereal coarse (eg. Phirnee, broken wheat uppuma) and fine (eg. Ragi porridge, wheat halwa).
   c. Recipes with rice.

4. Pulse Cookery
   b. Recipes with pulses.

5. Vegetable Cookery
   b. Recipes with Vegetables

6. Fruits – Prevention of browning on fruits. Preparation of selected common recipes


8. Egg cookery - Experimental cookery on eggs-boiled eggs, poached eggs, omlettes and custards. Preparation of selected common recipes.

9. Sugar cookery - Stages of sugar cookery – caramelisation, crystalisation.. Preparation of selected common recipes.


1. Introduction to text editing.
2. Word processing.
3. Managing data through spreadsheet using MS Excel.
4. Creating PowerPoint presentations using MS PowerPoint
**Semester III**

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UNIT – I
8 hours


UNIT – II
8 hours


UNIT – III
8 hours

Lipids - Definition and composition, structure and properties, classification, functions, digestion, absorption and metabolism. Fatty acids – types, nutritional significance of saturated fatty acids, Monounsaturated fatty acids, polyunsaturated fatty acids, omega 3 fatty acids. ICMR Requirements and food sources. Deficiency and excess.

UNIT – IV
8 hours

Energy - Definition, Units of energy, determination of energy value of foods using Bomb calorimeter, gross calorific value, physiological energy value of foods, relation between oxygen used and calorific value. Determination of energy requirements – direct calorimetry. Relation between respiratory Quotient (RQ) and energy output. Specific Dynamic Action (SDA), indirect calorimetry. Basal metabolism- definition, determination of energy metabolism during work, energy requirements of an adult for varying degrees of physical activity, energy requirements for different age groups. Food sources. Deficiency and excess.

UNIT – V
8 hours

Minerals - Definition and classification- Macro minerals- Calcium, Phosphorous, sodium, potassium, Micro minerals-Iron, Zinc, iodine, fluorine - functions, absorption, transport. ICMR Requirements and food sources. Deficiency and excess.


REFERENCES


UNIT – I  
9 hours

Basic principles of menu and meal planning. Factors to be considered in menu planning. Pregnancy - Physiological stages of pregnancy, food and nutritional requirements (ICMR), dietary guidelines, diet plan, complications of pregnancy – gestational diabetes, hyperemesis gravidarum, Pregnancy Induced Hypertension (PIH), toxemia. Physiological cost of pregnancy. Lactation - Physiology of lactation, food and nutritional requirements (ICMR), dietary guidelines, significance of lactagogues, diet plan, problems during lactation.

UNIT – II  
8 hours


UNIT – III  
9 hours


UNIT – IV  
8 hours


UNIT - V  
6 hours

Geriatric nutrition – Food and nutritional requirements (ICMR), dietary guidelines, diet plan, nutritional related problems - osteoporosis, osteomalacia, constipation. Factors affecting food intake, nutritional supplementation.


REFERENCES


UNIT – I 8 hours


UNIT - II 8 hours

Anthropometry - Need, importance, standards for reference. Techniques of measuring height, weight, head circumference, chest circumference, mid arm circumference, skin fold thickness. Calculation of Waist to Hip Ratio, BMI. Interpretation of the measurements. Use of growth charts for various age groups.

UNIT - III 8 hours


UNIT - IV 8 hours

Diet surveys - Need, importance, methods, interpretation, concept of consumption unit, verifying the adequacy of the diet with respect to RDA, concept of family food security.

UNIT - V 8 hours


Related Experiences
1. Visit to Primary Health Centre, Hospital, Public Distribution Centr.

2. Socio-economic Survey

3. Dietary recall.

4. Dietary weighment.

5. Anthropometric survey

**TEXTBOOKS**


**REFERENCES**


### B.Sc. HOME SCIENCE

#### Semester IV

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**HSC203** | **NUTRITIONAL BIOCHEMISTRY** | **100 marks**
UNIT - I

Biological oxidation, Electron transport mechanism, dehydrogenases, cytochromes, oxidative phosphorylation, energy conservation, high energy phosphate bond. Storage and release of high energy phosphate, myokinase reaction. Carbohydrate metabolism - Glycolysis, TCA cycle, glycogenesis, glycogenolysis, gluconeogenesis, HMP shunt, conversion of CHO into fat.

UNIT - II


UNIT - III

Protein metabolism - Dynamic state of protein, synthesis of urea, urea cycle, transamination, deamination, transmethylation, decarboxylation, Gamma Amino Butyric Acid (GABA).

UNIT - IV


UNIT - V

Significance of enzymes in food metabolism. Classification, Chemical nature – Enzyme inhibition, enzyme pattern in disease. Hormones – Classification, synthesis, regulatory functions and mechanism of hormone action.

TEXTBOOKS


REFERENCES


UNIT – I  

UNIT - II  
Cardiovascular diseases – Athrosclerosis, hypertension, hypercholesterolemia, hypertriglyceridemia - Prevalence, pathogenesis, risk factors. Nutrient requirements, modifications of diet and planning menus - high fiber, low fat, sodium restricted diet. Functional foods.

UNIT - III  
GI system – Etiologic factors, symptoms, diagnostic tests and dietary treatment for Esophagitis and hiatus hernia, Diarrhoea and Constipation – high and low fiber diet, Gastritis, Peptic Ulcer and Ulcerative colitis, Malabsorption Syndrome –Celiac Sprue – Gluten restricted diet, Steatorrhoea- MCT restricted diet. 
Liver and gall bladder – Etiological factors, symptoms, diagnostic tests and dietary treatment for Viral Hepatitis, Cirrhosis of the liver and liver encephalopathy – high carbohydrate diet. Cholelithiasis and cholecystitis – low fat diet 
Pancreas – Diabetes Mellitus - Classification, Etiological factors, symptoms, diagnostic tests, metabolic changes in the body, Insulin and oral hypoglycemic drugs. Dietary Modifications with and without insulin, Complications of Diabetes, Food Exchange List. Use of Glycemic Index.

UNIT - IV  

UNIT - V  
Fever and infections – Etiology, symptoms, diagnostic tests and dietary treatment – High Protein diet 
Surgical conditions – Pre-Operative and Post Operative conditions. Burns and Trauma – complications and dietary treatment. 
Diet in Allergy - Definition, Symptoms, diagnostic tests and dietary management in allergy.Elimination diet and desensitization. Nutrient requirements, modifications of diet, planning menus during fever and infections. 
Risk factors, nutrient requirements, modifications of diet and planning menus in Cancer and AIDS.

TEXTBOOKS

28

REFERENCES


UNIT - I  
7 hours

History and Scope of microbiology. Classification of microorganisms – Bacteria, Fungi, Virus, Algae, Protozoa.
Microbial culture – continuous culture and synchronous culture, composition of culture media- solid and liquid medias, chemically defined media, complex and differential media. Effects of environmental factors on growth of microorganism - pH, aw, redox potential, temperature, oxygen, time and nutrients present in the substrate.

UNIT - II  
8 hours


UNIT – III  
8 hours


UNIT - IV  
8 hours

Spoilage and contamination of foods, sources of infection of foods by pathogenic organisms, food poisoning and food borne infection. Sources of contamination and spoilage of - Cereal and cereal products like bread, flour and bakery products; Sugar and sugar products like honey, maple syrup and candies; Vegetables and fruits; Meat products like sausage, bacon and ham, fish, egg and poultry; Milk and its products; Canned foods.

UNIT – V  
8 hours

TEXTBOOKS


REFERENCES


Qualitative Analysis:

1. Estimation of calorific value of food.
2. Estimation of moisture content.
3. Estimation of ash content.
4. Preparation of buffers (acidic, neutral and alkaline) and determination of pH.
5. Qualitative identification of carbohydrates – glucose, fructose, galactose, sucrose, maltose, lactose.
7. Qualitative identification of amino acids – histidine, tyrosine, tryptophan, cysteine, arginine.
9. Qualitative tests for minerals.

Quantitative Analysis:

1. Quantitative estimation of glucose.
2. Isolation of starch from potato.
4. Determination of acid number in edible oil.
5. Determination of iodine number in edible oil.
6. Determination of saponification number in edible oil.
7. Estimation of ascorbic acid in citrus fruits.
8. Estimation of milk calcium- processed and unprocessed.
1. Planning and preparation of diet for adult men and women for different activities - sedentary, moderate, heavy worker and income groups.

2. Planning and preparation of diet for a pregnant and a nursing mother for different income groups.

3. Planning and preparation of diet for a pre school child, packed lunch for different income groups.

4. Planning and preparation of diet for an adolescent for different income groups.

5. Planning and preparation of diet for an obese adult for different income groups.

6. Planning and preparation of diet for the old for different income groups.

7. Planning and preparing diets for cardiovascular diseases - Atherosclerosis and hypertension

8. Planning and preparing diets for Gastro-intestinal diseases - Peptic ulcer and constipation

9. Planning and preparing diets for Liver diseases - Viral hepatitis and cirrhosis


11. Planning and preparing diets for Kidney diseases – nephritis and nephrosis.

12. Planning and preparing diets for Typhoid Fever.

13. Visit to a dietary department of a hospital.
1. Microscopic identification of microorganisms (prepared slides).
2. Preparation of culture media and sterilization techniques.
3. Isolation of pure culture – Streak plate method, Serial dilution method.
5. Staining of bacteria – simple staining using Methyl violet, methylene blue, carbol fuschion.
6. Staining of Bacteria- gram staining.
7. Microbiology of air.
8. Microbiology of water.
10. Microbiological analysis of processed food.
11. Microbiological analysis of unprocessed food.
## B.Sc. HOME SCIENCE

### Semester V

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Course Code</th>
<th>Title of the Course</th>
<th>Hours/ week</th>
<th>Duration of Exam (hours)</th>
<th>Max. Marks</th>
</tr>
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<tbody>
<tr>
<td>1.</td>
<td>HSC301</td>
<td>Family Resource Management</td>
<td>6</td>
<td>3</td>
<td>100</td>
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<tr>
<td>2.</td>
<td>HSC302</td>
<td>Textiles</td>
<td>4</td>
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<td>3.</td>
<td>HSC303</td>
<td>Human Development</td>
<td>6</td>
<td>3</td>
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<td>4.</td>
<td>HSC304</td>
<td>Extension Education in Home Science</td>
<td>6</td>
<td>3</td>
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<tr>
<td>5.</td>
<td>HSC305</td>
<td>Entrepreneurship Development</td>
<td>6</td>
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</tbody>
</table>

**HSC301** FAMILY RESOURCE MANAGEMENT 100 marks
UNIT – I
Meaning and definition of home management. Management process - planning, controlling and evaluation, factors influencing home management. Qualities of a good manager.

UNIT – II
Values - Concept, characteristics, classification and factors influencing values. Goals - Concept, types, factors influencing goals. Standards - Concept, classification of standards. Interrelatedness of values, goals and standards. Resources – Types- Human and material, Characteristics of resources.

UNIT – III

UNIT – IV
Importance, process of decision making, types of decisions, role of decision making in management. Resolving conflicts.

UNIT – V
Work simplification - definition, importance, techniques - process chart, operation chart, Mundel’s classes of changes.

Related Experiences:
1. Preparation of time schedule

TEXTBOOKS


REFERENCES


UNIT - I
Classification of fibres - Natural fibres - cotton, linen, silk, wool; Manmade fibres - rayon, nylon, polyester, acrylic - Its manufacture, properties and importance to consumers.

UNIT – II
Yarn making - mechanical spinning, chemical spinning, yarn numbering and yarn twist. Types of yarn - simple, complex, novelty and textured.

UNIT – III
Weaving - plain and novelty weaves.
Knitting, knotting and braiding.
Felts and bonded fibre fabrics.

UNIT – IV
Basic finishes – bleaching, tentering, wringing, sizing, mercerizing and calendaring.
Special finishes - special calendaring, napping, flocking, shrinkage control, water repellency, wrinkle resistance, permanent press.

UNIT – V
Classification of dyes - Natural and Chemical dyes.
Methods of dyeing - Stock, yarn, piece, top, cross.
Methods of printing - Block, roller, screen, resist, discharge printing, Batik, tie and dye.

TEXTBOOKS


REFERENCES


UNIT – I

UNIT – II

UNIT – III

UNIT – IV

UNIT – V

Related Experiences
1. Child’s first reaction to nursery school.

2. Observations in the following areas of development - physical, social, emotional and language development of preschool children.

3. Study on play interest of children and types of play materials available in a preschool, preparation of play materials.

4. Study on behaviour problems of children.

5. Participation in nursery school, planning, carrying out and evaluating the programme.


TEXTBOOKS


REFERENCES


UNIT – I 8 hours
Sociology - Meaning, scope, importance, characteristics of rural society. Rural social groups-primary and secondary groups, formal and informal groups, temporary and permanent groups, reference groups, cultural interest groups. Informal rural institutions - family, caste. Formal rural institutions -village school, Panchayat Raj, service co-operatives, Mahila Mandals, youth club. Village leaders - Leadership – styles in leadership. Role and qualities of a leader. Selection of leaders, advantages and limitations of using local leaders.

UNIT – II 8 hours
Education - meaning, types, difference between formal and non-formal education. Extension education - meaning, definition, concept, need for extension education, philosophy, principles, objectives and functions. Extension education process. Role and qualities of an extension worker. Functionaries in extension work – Block Development Officer (BDO), Extension Officer (EO), Village Level Worker (VLW). Adoption-diffusion process.

UNIT – III 8 hours
Teaching - factors contributing to good teaching, steps in extension teaching. Learning - principles of learning, elements of learning situation, learning experiences.

UNIT – IV 8 hours

UNIT – V 8 hours
Extension programme development - Meaning, importance and objectives of having a programme, Principles of programme planning, steps in extension programme cycle. Evaluation - types of evaluation.

TEXTBOOKS


REFERENCES


UNIT - I  
Entrepreneurship - Definition, characteristics of an entrepreneur, entrepreneur and enterprise, traits of a true entrepreneur. Types of entrepreneur, functions of entrepreneur, behavioural qualities required by an entrepreneur. Entrepreneurial Motivation - motivating factors, facilitating factors, achievement motivation.

UNIT - II  
Entrepreneurial development training Need for training, objectives, methods and phases of EDP training, benefits of training. Institutional support for entrepreneurial developments - NSIC, SIDO, SISI, DIC, PIPDIC, TCO.

UNIT - III  

UNIT - IV  

UNIT - V  

TEXTBOOKS


REFERENCES


### B.Sc. HOME SCIENCE

#### Semester VI

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Course Code</th>
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<th>Hours/week</th>
<th>Duration of Exam (hours)</th>
<th>Max. Marks</th>
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<tr>
<td>1.</td>
<td>HSC306</td>
<td>Interior Decoration</td>
<td>4</td>
<td>3</td>
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<td>2.</td>
<td>HSC307</td>
<td>Clothing and Construction</td>
<td>4</td>
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<td>3.</td>
<td>HSC308</td>
<td>Family Dynamics</td>
<td>6</td>
<td>3</td>
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<td>4.</td>
<td>HSC309</td>
<td>Programmes for Rural &amp; Urban Development</td>
<td>6</td>
<td>3</td>
<td>100</td>
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<td>5.</td>
<td>HSC310</td>
<td>Consumer Economics</td>
<td>6</td>
<td>3</td>
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<td>6.</td>
<td>HSC311</td>
<td>Practical – V Interior Decoration</td>
<td>2</td>
<td>3</td>
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<tr>
<td>7.</td>
<td>HSC312</td>
<td>Practical – VI Textiles &amp; Clothing and Construction</td>
<td>2 each semester</td>
<td>3</td>
<td>50</td>
</tr>
</tbody>
</table>
UNIT – I

Design - types, elements of design - line and direction, shape and form, size, colour, texture, space. Principles of design - harmony, proportion, balance, rhythm and emphasis - meaning, types and its application.

UNIT – II

Colour - Definition, dimensions of colour, prang colour system. Colour harmonies, developing colour schemes for different rooms, principles of design in colour. Colour and emotional effect.

UNIT – III

Furniture - selection and arrangement in various rooms. Furnishing - factors considered in selection of furnishing materials, floor coverings, curtains and draperies, window treatments. Accessories - definition, classification and use. Flower arrangement - materials used, types, steps in making flower arrangement. Hanging pictures - selection, framing and hanging of pictures. Lighting - importance, measurements, types and lighting requirements for various activities and rooms.

UNIT – IV

Housing - importance of housing, functions of a house, site selection and principles of designing living space. Types of house plans for various income groups.

UNIT – V

Kitchen - Various areas of kitchen, types of kitchen. Table setting - laying the table, general rules for table setting, western style, buffet style and Indian style.
TEXTBOOKS


REFERENCES


UNIT – I


UNIT – II

Family Clothing Plan - Principles of preparing a clothing budget, planning and analyzing the wardrobe requirements of the various members of family based on place, income, status, age, sex and activities. Clothing for infants, pre-schoolers and college girls.

UNIT – III


UNIT – IV


UNIT – V


TEXTBOOKS
1. Thangam Subramanian, Dress making, Tailoring and Embroidery College, Ambattur, Chennai.


REFERENCES


UNIT – I 8 hours


UNIT – II 8 hours

Family - Family as the basic social institution, significance of family. Types, characteristics of family. The place of the individual, man, woman and child in the family and their roles in society. Parenthood - duties, styles of parenting, child rearing techniques. Small family norm.

UNIT – III 8 hours

Family Crisis - Meaning, causes, types and consequences - Death, divorce, desertion, suicide, prolonged illness, imprisonment, unemployment, dowry, alcoholism, drug addiction, war separation, economic inflation, economic depression.

UNIT – IV 8 hours

Old Age - Physical and physiological changes, needs and adjustment of the aged. Problems of the aged – physical, psychological and social. Institutions for the elderly. Place of aged in Indian society.

UNIT – V 8 hours

International organizations – UNICEF, UNESCO, CARE, CASA. National organizations - NIPPCD, NCERT, BCWR, ICCW.

Related Experiences
1. Visit to voluntary organization home/school for special children.
2. Visit to voluntary organization – Old Age home
3. Visit to voluntary organization - Orphanage
4. Study on problems of old age.
5. Interactive sessions relating to family and family crisis.
6. Visit to Social welfare Department

**TEXTBOOKS**


**REFERENCES**

UNIT – I 8 hours


UNIT – II 8 hours

Programmes for agricultural development Food availability and factors affecting food availability and food consumption. Food distribution systems, food problems. Food policies - objectives, instruments, Food Corporation of India (FCI). Programmes related to agriculture - IRDP, IADP, HYVP. Agencies involved - Co-operatives, Commercial Banks, NABARD.

UNIT – III 6 hours

Need and scope of employment generation. DWCRA, SHG’s, NREGP, TRYSEM, Food for work program, JRY. Role of DRDA.

UNIT – IV 10 hours


National Nutrition programmes in India - Supplementary Nutrition Programme(SNP), Applied Nutrition Programme(ANP), ICDS, Wheat Based Nutrition Programme (WNP).

State Nutrition Programmes – TINP, Chief Minister’s Nutritious Noon Meal Programme, Rajiv Gandhi Breakfast Scheme.

UNIT – V 8 hours

International agencies - FAO, WHO.


TEXTBOOKS


REFERENCES


UNIT – I  
7 hours

UNIT – II  
9 hours
Market - meaning, definition, classification, functions of markets, market segmentation. Marketing - meaning and definition, concept of marketing, dimensions of marketing, functions of marketing. Channels of distribution - types and functions.

UNIT – III  
9 hours
Human wants - nature and classification, law of marginal utility, law of equimarginal utility, consumer surplus. Buyer behaviour - buying motives, buying decision process, factors affecting consumer decisions. 
Consumer products and promotion practices - types of products, product life cycle, branding, labeling, packaging, sales promotion and advertisement.

UNIT – IV  
7 hours
Business malpractices, adulteration, faulty weight and measures, misbranding, deceptive labeling and packaging.

UNIT – V  
8 hours
Consumer Protection - Meaning, evolution, need for protection, laws for protection. Quality control measures - guarantee and warranty contracts, standardization, grading, BIS, AGMARK, FPO, Nutrition Labeling
Consumer courts, consumer co-operatives, consumer guidance societies.

TEXTBOOKS

2. Pillai, R.S.N., and Bagavathi, Modern Marketing, S. Chand and Company Ltd., New Delhi.

REFERENCES


**Interior Decoration**

1. Evaluation of design.
2. Preparation of colour chart and various colour schemes.
3. Application of design principles in preparation of greeting card, poster and a wall hanging.
4. Application of design principles in Flower arrangement.
6. Drawing floor plans for different income groups.
7. Furniture arrangement in different rooms by means of paper cut out.
8. Survey of the living standards of a few selected families based on their income.
9. Table Setting – Indian, Western styles.
10. Drawing various types of kitchen plans.
Textiles

1. Identifying cotton, silk, wool, rayon, nylon and polyester by visual, burning, and microscopic tests
2. Identifying cotton, silk, wool, rayon, nylon and polyester by chemical tests.
3. Identifying weaves.
4. Identifying prints.
5. Determining colour fastness to sunlight.
6. Determining shrinkage to laundering.

Clothing and Construction

2. Preparation and application of true bias, bias facing, shaped facing and bias binding.
3. Plackets and openings, continuous placket, bound and faced placket, zipper placket, bound neck opening.
4. Fullness darts, tucks, pleats, gathers, frills, ruffles, smocking.
5. Decorative stitches.