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**Elective Course (Any One)**

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<th>S.No.</th>
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<td>UH05EHSC01</td>
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<td>UH05EHSC03</td>
<td>Accessories &amp; Adornment</td>
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<td>Public Health Epidemiology</td>
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**Total**: 24 30 255 595 850
THIRD YEAR BSC (HOME) V SEMESTER
PROGRAMME FOR RURAL AND URBAN DEVELOPMENT
COURSE CODE: UH05FPRO21

Credit: 03  
Pd/wk: 03  
Marks: 100

Objectives:
1. To develop understanding regarding the national towards urban and rural development
2. To examine the cumulative impact of these developmental efforts in quantitative and qualitative dimensions.

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<tr>
<th>Theory</th>
<th>Content</th>
<th>Weightage</th>
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<td>I</td>
<td>Introduction to Community Development Programmes.</td>
<td>10%</td>
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<tr>
<td></td>
<td>Program-Before and After Independence</td>
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<tr>
<td>II</td>
<td>History and Concept</td>
<td>10%</td>
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<td></td>
<td>History in planning in India Five year plan and their focus.</td>
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<tr>
<td></td>
<td>Planning at different levels: National to grassroots</td>
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<tr>
<td>III</td>
<td>Programmes to enhance food productions:</td>
<td>20%</td>
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<tr>
<td></td>
<td>Thrust on agriculture.</td>
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<td>National food production programmes.</td>
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<td></td>
<td>Independence, Intensive production schemes.</td>
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<tr>
<td>IV</td>
<td>Poverty alleviation efforts:</td>
<td>30%</td>
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<tr>
<td></td>
<td>Rural and Urban communities, characteristics, nature, difference, village</td>
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<tr>
<td></td>
<td>organization, rural and urban development (NGOs working), role of CAPART</td>
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<tr>
<td></td>
<td>Programmes for poverty alleviation for rural and urban areas, employment</td>
<td></td>
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<tr>
<td></td>
<td>generation and social inputs.</td>
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<tr>
<td></td>
<td>Current programmes for rural and urban poor. (Latest five year plan should</td>
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<td></td>
<td>be emphasized).</td>
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<tr>
<td>VI</td>
<td>Programmes for women and Children:</td>
<td>30%</td>
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<tr>
<td></td>
<td>Women as target groups, Specific measures for women and children such as</td>
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<td></td>
<td>DWCRA, ICDS, IMY, ANARDE, SEVA, CHETNA, TF, SGSY, ARSP.</td>
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<td></td>
<td>Current programmes for women as initiated and implemented by the different</td>
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<td></td>
<td>ministries and departments.</td>
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<td></td>
<td>Shift from welfare to development to empowerment approach.</td>
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<tr>
<td></td>
<td>Role of Home Science in rural and urban development.</td>
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</tr>
</tbody>
</table>

Outcomes:
1. The students can get the knowledge of different five years plan.
2. They use the knowledge in self empowerment and indirectly helps the society in poverty alleviation.
References:-

THIRD YEAR BSC (HOME) V SEMESTER
PROGRAMME FOR RURAL AND URBAN DEVELOPMENT
COURSE CODE: UH05FPRO22
Practical

Credit: 01  Pd/wk: 02  Marks: 50

Experiment

1. Appraisal of the efforts of the students in the community.
2. Examining the impact of the development efforts in selected rural areas Quantitative achievement and qualitative improvement of a programmes
3. Study of the evaluation reports of the various departments.
4. Conducting Welfare programmes for target groups.
5. Planning a programme for the target groups in link with ongoing programmes in Home Science Problems/need identification of a community.
Objectives:

1. To clarify the various concepts of management.
2. To gain knowledge and awareness regarding role importance of decision making and communicating.
3. To bring about awareness regarding values and to incorporate those in family living.

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<thead>
<tr>
<th>Unit</th>
<th>Content</th>
<th>Weightage</th>
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<tbody>
<tr>
<td>Unit I.</td>
<td>Concepts of Management and Principles of Management</td>
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</tr>
<tr>
<td>Unit II.</td>
<td><strong>Values Goals and Standards</strong></td>
<td>30%</td>
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<tr>
<td></td>
<td>1. Values: Definitions, Sources, Classification, Conflict Evidence of values.</td>
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<tr>
<td></td>
<td>2. Goals: Definitions, Classification, Conflict Evidence of goals.</td>
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<tr>
<td></td>
<td>4. Interlinking values, goals and standards.</td>
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<tr>
<td>Unit III</td>
<td><strong>Resources:</strong></td>
<td>25%</td>
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<tr>
<td></td>
<td>1. Definitions, Classification and</td>
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<td>2. Characteristics of resources</td>
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<tr>
<td></td>
<td>3. Use of resources, factors affecting utilization of resources.</td>
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<td>4. Maximizing use of resources and resource conservation</td>
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<tr>
<td>Unit IV</td>
<td><strong>Decision making:</strong></td>
<td>15%</td>
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<tr>
<td></td>
<td>1. Role &amp; Scope</td>
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<tr>
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<td>2. Classification</td>
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<td>3. Decision styles</td>
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<td></td>
<td>4. Decision making process</td>
<td></td>
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<tr>
<td>Unit V</td>
<td><strong>The management process:</strong></td>
<td>20%</td>
</tr>
<tr>
<td></td>
<td>1. Planning: types, enablers and constraints.</td>
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<tr>
<td></td>
<td>2. Implementing: enablers and constraints,</td>
<td></td>
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<td></td>
<td>3. Evaluating feedback.</td>
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</tbody>
</table>
Outcome:

After the completion of this course the

1. Students will be able to distinguish between the values, goals and standards.
2. Take effective decision making considering the available resources
3. They will learn alternate use of resources.

References:

1. Getting Started With AutoCAD
   - Starting AutoCAD
   - AutoCAD’s User Interface
   - Working With Commands
   - AutoCAD’s Cartesian Workspace
   - Opening An Existing Drawing File
   - Viewing Your Work
   - Saving Your Work

2. Basic Drawing Commands

3. Editing (Modify) Commands

4. Drawing Precision In AutoCAD
   - Using Running Object Snaps
   - Using Object Snap Overrides
   - Polar Tracking At Angles
   - Object Snap Tracking

5. Adding Text in a drawing
   - Working With Annotations

6. Adding dimensions
   - Dimensioning concepts
   - Adding linear dimensions
   - Adding radial and angular dimensions
   - Editing dimensions

7. Drawing 2D Plan
Objectives:

1. To familiarize the students with the organization of food service department and their management.
2. To acquire the knowledge about financing of food service department.
3. To make them understand the importance of human resources in food and beverages.

Unit  
Content                              Weightage
Unit I  Introduction to food and beverage management 30%
  1. Purpose and scope.
  2. Classification: Commercial and Noncommercial
  3. Food and Beverage outlets.
  4. Staff organization and attributes of food service personnel.

Unit II  Food and Beverage Equipments 20%
  Restaurant furniture-Trolleys-Linen-Tableware-Silverware-glassware-Disposables-Bar equipment- Buffet equipment-
  Personal equipment.

Unit III  Food planning and serving 20%
  1. Menu Planning
  2. Types of Food service.
  3. Laying the Table and Etiquette & Manners.

Unit IV  Finance Management 20%
  1. Elements of costs
     a) Food cost control
     b) Labor cost control
     c) Energy cost control
  2. Budgeting Control
     a) Budgeting cycle
     b) Limiting factors

Unit V  Human Resources Development in food and beverages. 10%
Outcome:
After the completion of this course the student should be able to recognize the role of food and beverage department in hospitality industry. The students will get acquainted with types of menus and styles of food serving professionally

References:
Objectives:

1. To make the students aware of different areas and functions of housekeeping department.
2. To familiarize students with housekeeping activities.
3. To acquaint them with linen handling and laundry procedure.
4. To enhance students with professional skills in hospitality institutes.

Unit | Content | Weightage
--- | --- | ---
Unit I | Housekeeping | 30
  Introduction and importance of hospitality
  1. Functions of housekeeping department.
  2. Organization and Layout.
  3. Co-ordination with other department.
  4. Job description and job specification
  5. Competencies of housekeeping personnel.
  6. Duties & responsibilities of housekeeping staff.
  7. Record keeping.

Unit II | Areas in housekeeping department | 25
  1. Linen and uniform room
     a) Layout and physical features.
     b) Types of linen & uniform & their selection.
     c) Storage
     d) Stock determination, control and distribution.
     e) Recycling of condemned linens.
  2. Laundry
     a) Layout.
     b) On-off premises laundry-advantage and disadvantage.
     c) Laundry procedure.
     d) Stain removal
     e) Valet service and care labels.

Unit III | Cleaning | 15
  1. Cleaning agents and equipment.
     a) Types of cleaning- Daily, weekly, yearly.
     b) Cleaning guest room & public area.
c) Cleaning and care of different surfaces.

2. Pest Control

Unit IV  
**Safety in housekeeping**  
1. Occupational hazards.
2. Work hazards.
3. Hazardous chemicals.
4. Housekeeper’s responsibilities towards safety.
5. First Aid.

Unit V  
**Window Treatment**  
1. Window Treatment.
2. Need and importance.
3. Exterior window treatments.
4. Interior window treatments.

**Outcome:**
After the completion of this course the student will become familiarize with the working procedures of housekeeping department of a hotel. The course will prepare the students to work in any hospitality industry

**References:**
1. Visit to various hospitality institutes to explore.
   - Organization.
   - Job description and job specification of housekeeping staff.
   - Maintenance of registers.
   - Safety aspects.
2. Cleaning procedure
   - Equipment handling.
   - Room cleaning.
   - Bed making.
   - Room inspection and check list.
3. Cleaning & maintenance of various surfaces.
4. Methods of removing stains from various linens and uniforms.
5. Arranging flowers for different areas and occasions.
6. Preparing samples of curtains.
7. Prepare-First aid box.
THIRD YEAR B.SC. (HOME) V SEMESTER
BUILDING STRUCTURE AND MATERIALS
COURSE CODE: UH05CFRM28
Theory

Credit: 02                Pd/Wk: 02                Marks: 50

Objectives:

1. To familiarize them about exterior & interior features of the house.
2. To make them aware about the domestic services essential for a building.
3. To study about the types of construction materials & finishes

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<td>2. Roof: Pitched, flat.</td>
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<td>3. Wall: Load bearing &amp; non load bearing.</td>
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<td>Interior Construction features of house</td>
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<td>2. Doors and Windows.</td>
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<td>3. Electricity.</td>
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<td>4. Gas supply.</td>
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<td>Materials used in construction of a house</td>
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<td>Structural material</td>
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<tr>
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<td>1. Brick, Cement, Plaster ,Mortar ,Concrete and R.C.C</td>
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<td>2. Stone, metal, prefabricated material.</td>
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<td>Finishing Materials</td>
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<td>1. Paints, Wall Paper, Glazed tiles:</td>
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<td>2. Wood:</td>
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<td>3. Acrylic sheds</td>
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<tr>
<td>Unit V</td>
<td>Estimation of Building construction</td>
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</table>

Outcome:

After the completion of this course the students will be able to identify various materials used in the construction of the building. They will also get to know various structural features of latest trends in a building.
References:
5. Dr. Veena Gandot & Dr. Manish Shukla
THIRD YEAR B.SC. (HOME) V SEMESTER
BUILDING STRUCTURE & MATERIALS
COURSE CODE: UH05CFRM29
Practical

Credit:01 Pd/Wk: 02 Marks: 50

1. Collection and identification of various building materials used in house construction.
2. Drawing a floor plan of selected house.
3. Making 3-D model of the given room.
4. Visits to various construction sites.
Objectives:

1. To familiarize with the intricacies of ergonomics thereby increasing the efficiency and improving health.
2. To understand various ergonomic components and their interrelatedness in day today life

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<td>2. Ergonomic components and their interrelation.</td>
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<td>Unit II</td>
<td>The Worker: Common Parameter</td>
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<tr>
<td>1. Knowledge and skill</td>
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<td>2. Likes and dislikes</td>
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<td>3. Time management</td>
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<td>4. Body type</td>
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<td>5. Physical fitness – age, BP, HR and BMI</td>
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<td>6. Posture – standing, sitting, static and dynamic</td>
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<td>7. Fatigue – physical and psychological</td>
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<td>The Work</td>
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<td>1. Type of work – light, moderate and heavy</td>
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<td>2. Work Cost</td>
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<td>3. Tools and equipment’s</td>
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<td>The Work place – work environment</td>
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<td>1. Indoor, outdoor climate</td>
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<td>2. Lighting</td>
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<td>3. Noise</td>
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<td>4. Humidity</td>
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<td>5. Temperature</td>
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<tr>
<td>Unit V</td>
<td>Assessing physiological work load through various parameters</td>
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</tbody>
</table>

Outcome: Students will be able to lead their working life efficiently in terms of conserving time and energy and with maximum output while maintaining good physical and mental health.
References:
2. Barnes.R.N ‘Motion and time study, design and measurement of work, john willy.
1. Study of various ergonomic instruments
2. Measurement of various human biological aspects:
   ✓ Body temperature
   ✓ Blood pressure
   ✓ Heart rate
   ✓ BMI
3. Analyzing the various human body type w.r.t WHR
4. Analyzing various posture at work through REBA and FLEXI curve
5. Assessing the type of work and its cost on worker w.r.t heart rate.
6. Time-motion study.
7. Assessing environment parameters:
   ✓ Light
   ✓ Noise
   ✓ Heat
### SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR

**B.Sc. Home Science**

(Under Choice Based Credit Scheme)

**Semester - SIXTH (Family Resource Management)**

<table>
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<tr>
<th>S.No.</th>
<th>Course Type</th>
<th>Course Code</th>
<th>Name of Course</th>
<th>Theory (T)</th>
<th>Practical (P)</th>
<th>Contact hrs/week</th>
<th>Exam Duration in hrs</th>
<th>Marks</th>
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<td>Foundation Courses</td>
<td>UH06FIN21</td>
<td>Interpersonal Communication in Workplace</td>
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<td>Core Courses</td>
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<td>Kitchen Modular Design</td>
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<td>5</td>
<td>Core Courses</td>
<td>UH06CFRM25</td>
<td>Entrepreneurship (FRM &amp; GEN.)</td>
<td>T</td>
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<td>UH06CFRM26</td>
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<td>P</td>
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<td>Core Courses</td>
<td>UH06CFRM27</td>
<td>Computer Application in F.R.M.(AutoCAD-II)</td>
<td>P</td>
<td>2</td>
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<td>8</td>
<td>Core Courses</td>
<td>UH06CFRM28</td>
<td>Anthropometry and Work Space Design</td>
<td>T</td>
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<td>9</td>
<td>Core Courses</td>
<td>UH06CFRM29</td>
<td>Anthropometry and Work Space Design</td>
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<td>10</td>
<td>Core Courses</td>
<td>UH06CFRM30</td>
<td>Application of managerial skills.</td>
<td>P</td>
<td>2</td>
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<td>11</td>
<td>Core Courses</td>
<td>UH06CFRM31</td>
<td>Travel and tourism</td>
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<td>UH06EHSC01</td>
<td>Marketing</td>
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<td>Elective Courses (Any One)</td>
<td>UH06EHSC02</td>
<td>Life Skills Development</td>
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<td>Elective Courses (Any One)</td>
<td>UH06EHSC03</td>
<td>Garments - Export &amp; Import</td>
<td>T</td>
<td>2</td>
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<td>Elective Courses (Any One)</td>
<td>UH06EHSC04</td>
<td>Hygiene &amp; Sanitation</td>
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THIRD YEAR BSC (HOME) VI SEMESTER
INTERPERSONAL COMMUNICATION IN WORKPLACE
COURSE CODE: UH06FINT21

Theory

Credit: 03 Pd/Wk: 03 Marks: 100

Objectives:

a. To prepare the students for work place
b. To include in them important aspects of life career growth leadership
c. To help them understand the intricacies of team work in work place.

THEORY CONTENT WEIGHTAGE

I Need for interpersonal skill development 20%
- Understanding the universal need for developing interpersonal skills
- How to develop interpersonal skills in a workplace
- Informal learning

II Understanding the difference between individuals 25%
- What is personality
- The main personality traits and factors
- Effect of personality traits o job performance
- How to deal with different personality types
- Value differences and how to deal with them
- Different kinds of intelligences
- Work ethics

III Interpersonal communication 25%
- How does communication happen
- Relationship building
- Non-verbal communication
- Overcoming communication barriers
- Steps to effective communication

IV Team work skills 20%
- Why team work is important
- Types of teams
- The advantage and disadvantage of teamwork
- Role distribution
Guidelines for team level communication
- Trust, recognition, sharing

V Diversity in Understanding Cultural differences 10%

Outcome:
Students will be able to understand workplace strategies, importance of interpersonal skills and perform better in their workplace.

References:-

Objectives:

1. To provide an opportunity to develop insight into various recent researches/ issues related to their fields.
2. To help students develop an ability to review contemporary articles in their own fields of specialization.
3. To help the students to develop confidence in preparing and presenting reports.

Outcome:

After the completion of the course the students will be able to get a brief idea about:

1. Making a research proposal, framing objectives, collecting review, preparing tool for data collection and implementing it.
2. They will be able to analyze and interpret the data.
THIRD YEAR B.SC. (HOME) VI SEMESTER
KITCHEN MODULAR DESIGN
COURSE CODE: UH06CFRM23

Theory

Credit: 03 Pd/Wk: 03 Marks: 100

Objectives:
1. To understand the importance of kitchen as an important unit.
2. To acquaint them with kitchen planning aspects.
3. To familiarize students about the kitchen geometry of various counters.
4. To enhance their awareness about (latest/Trends) materials & finishes for kitchen.

<table>
<thead>
<tr>
<th>Unit</th>
<th>Content</th>
<th>Weightage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit I</td>
<td>Kitchen as an important unit of a house</td>
<td>5%</td>
</tr>
<tr>
<td></td>
<td>1. About modular kitchens</td>
<td></td>
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<td></td>
<td>2. Benefits</td>
<td></td>
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<td></td>
<td>3. Essential zones</td>
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<tr>
<td>Unit II</td>
<td>Kitchen Planning</td>
<td>35%</td>
</tr>
<tr>
<td></td>
<td>1. Orientation</td>
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<td>2. Important work centers</td>
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<td></td>
<td>3. Layout of kitchen design</td>
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<td></td>
<td>4. Work triangle</td>
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<td></td>
<td>5. Vertical Space needs: counter heights, storage &amp; toe space.</td>
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<td></td>
<td>6. Ventilation: Natural &amp; artificial</td>
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<td></td>
<td>7. Lighting needs: Natural &amp; artificial</td>
<td></td>
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<tr>
<td>Unit III</td>
<td>Kitchen Storage needs</td>
<td>20%</td>
</tr>
<tr>
<td></td>
<td>1. Principles of storage</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2. Kitchen cabinets-wall, base and corners</td>
<td></td>
</tr>
<tr>
<td>Unit IV</td>
<td>Finishes in kitchen</td>
<td>25%</td>
</tr>
<tr>
<td></td>
<td>1. Ceiling, floor, wall, counter tops</td>
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<td></td>
<td>2. Furniture &amp; cabinets</td>
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<td></td>
<td>3. Sink and its accessories</td>
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<tr>
<td>Unit V</td>
<td>Commonly Used Appliances and Services</td>
<td>15%</td>
</tr>
<tr>
<td></td>
<td>1. Refrigerator, microwave oven, hobs Range</td>
<td></td>
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<td></td>
<td>2. Domestic services</td>
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</tr>
</tbody>
</table>
**Outcome:** After the completion of the course the students will be able to
1. Work efficiently in modular kitchen.
2. They will also understand the significance of arranging space, equipment and storage properly.

**References:**

1. Dauglab Peter. “Kitchen planning & Design”.
2. Vargheese M.A. and others “Ergonomics in kitchen Design”.
THIRD YEAR B.SC. (HOME) VSEMESTER
KITCHEN MODULAR DESIGN
COURSE CODE: UH06CFRM024
Practical

Credit:01                  Pd/Wk:02                  Marks: 50

2. Work sequence in modular kitchen
3. Planning of different kitchen layouts.
4. Drawing elevation plans of various kitchen layouts.
5. Making 3-D models of modular kitchen.
6. Evaluating existing kitchen designs.
7. Making them aware about types of kitchen equipment’s & accessories for various work centers.
THIRD YEAR B.SC. (HOME) VI SEMESTER (FRM & GEN)
ENTREPRENEURSHIP
COURSE CODE: UH06CFRM25
Theory

Credit: 03     Pd/Wk: 03     Marks: 100

Objectives:

To enable students to-
1. Develop entrepreneurship skills.
2. Analyze the environment related to small-scale industry and business.
3. Understand the process and procedures of setting up small enterprises.
4. Develop management skills for entrepreneurship development.

<table>
<thead>
<tr>
<th>Unit</th>
<th>Content</th>
<th>Weightage</th>
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</thead>
<tbody>
<tr>
<td>Unit I</td>
<td>Entrepreneurship</td>
<td>30%</td>
</tr>
<tr>
<td></td>
<td>1. Definitions and concepts.</td>
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<tr>
<td></td>
<td>2. Characteristics of entrepreneurship.</td>
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<tr>
<td></td>
<td>3. Qualities of a successful entrepreneur.</td>
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<td>4. Types of entrepreneur.</td>
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<td></td>
<td>5. Barriers in entrepreneurship.</td>
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<tr>
<td></td>
<td>Entrepreneurship and Innovation</td>
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</tr>
<tr>
<td></td>
<td>1. Definitions.</td>
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<td>2. Types of Innovation.</td>
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<tr>
<td></td>
<td>3. Elements in the innovation process.</td>
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<tr>
<td></td>
<td>4. Innovation- Socio economic developments.</td>
<td></td>
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<tr>
<td>Unit III</td>
<td>Finance for small scale industries</td>
<td>15%</td>
</tr>
<tr>
<td></td>
<td>1. Accounting for enterprise.</td>
<td></td>
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<tr>
<td></td>
<td>b. Accounting process.</td>
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<tr>
<td></td>
<td>2. Sources of Finance</td>
<td></td>
</tr>
<tr>
<td></td>
<td>a. Fixed capital &amp; working capital.</td>
<td></td>
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<tr>
<td></td>
<td>b. Financial Institutions.</td>
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<tr>
<td>Unit IV</td>
<td>Problems of small sector</td>
<td>10%</td>
</tr>
<tr>
<td></td>
<td>1. Management problems, marketing problems, sick units.</td>
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<td>2. Causes &amp; remedies.</td>
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<tr>
<td>Unit V</td>
<td>Setting of a small scale unit</td>
<td>30%</td>
</tr>
<tr>
<td></td>
<td>1. Small scale enterprise- Definitions, types, characteristics.</td>
<td></td>
</tr>
</tbody>
</table>
2. Decision to become an entrepreneur.
3. Steps to be taken to start up unit.
4. Guidelines for preparing a project report
5. Procedures and formalities.

Outcomes: After the completion of the course the students will be able to learn:
1. The procedure to start a Small Scale Industry.
2. The type of risk factors of Small Scale Industry.
3. To develop business skills.

References:
2. Dr.Gupta C.B ‘Entrepreneurship Development in India’ Sultan Chand & sons, New Delhi.
3. Desai Vasant ‘Dynamics of Entrepreneurial development.
4. All about Entrepreneurship Unit I The Open Learning Programme in Entrepreneurship.
5. Business Opportunity Identification Unit 3 The Open Learning Programme in Entrepreneurship.
6. Entrepreneurial Motivation Unit 5 The Open Learning Programme in Entrepreneurship.
7. Small Business Management III Unit 9 The Open Learning Programme in Entrepreneurship.
1) To conduct a market survey for
   • Problems of small sector.
   • Sources of funds.
   • Types of accounts maintained.
   • Contribution towards national economy.

2) Entrepreneurial motivation training through games, role play, discussions and exercises.

3) Exercise on estimation of working capital and fixed capital.

4) Developing a proposal for setting up a small-scale unit.
1. BASIC 2 D DRAWING
2. ELEVATION PLAN
3. BASIC WALL CONSTRUCTION
4. VERTICAL CIRCULATION
5. FLOOR SLABS
6. 2D ISOMETRIC DRAWING
7. FURNITURE DRAWING AND ARRANGEMENT
8. ADDING BLOCKS TO THE TOOL PAlettes
9. ANNOTATIONS
   A. ADDING TEXT AND LEADERS
   B. DIMENSIONING IN AUTOCAD
10. INTRODUCTION TO 3 D
    A. NAVIGATING AND DISPLAYING 3D MODELS
    B. ORBITING 3D MODELS
    C. CHANGING THE MODEL DISPLAY
11. WORKING IN 3D
    A. OVERVIEW
    B. DRAWING VIEWS
12. SOLID MODEL CREATION FROM 2D
THIRD YEAR B.SC. (HOME) VI SEMESTER
ANTHROPOMETRY AND WORK SPACE DESIGN
COURSE CODE: UH06CFRM28

Theory

Credit: 02  Pd/Wk:02  Marks: 50

Objectives:

• To understand structural and functional anthropometric dimensions
• To make the students analyze the work space needed for various activities
• To calculate space requirements for different body types as per the task

<table>
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<tr>
<th>Unit</th>
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<tr>
<td>UNIT I</td>
<td>Body Dimensions</td>
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<tr>
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<td>1. Definition of Anthropometry</td>
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<tr>
<td></td>
<td>2. Structural (Static) and functional (dynamic) dimensions.</td>
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<tr>
<td></td>
<td>3. Techniques of measuring: direct and indirect</td>
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<tr>
<td>UNIT II</td>
<td>Applications of anthropometry in design:</td>
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<tr>
<td></td>
<td>1. Work heights (standing, sitting).</td>
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<td>2. Work spaces</td>
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<tr>
<td></td>
<td>✓ Elbow room</td>
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<td></td>
<td>✓ Knee room</td>
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<td></td>
<td>✓ Clearances</td>
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<td></td>
<td>✓ Circulation space in rooms and corridors</td>
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<tr>
<td></td>
<td>✓ Room to grasp and move things</td>
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<tr>
<td></td>
<td>3. Ergonomic principles for good work space design</td>
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<tr>
<td>UNIT III</td>
<td>Designing Work spaces</td>
<td>25%</td>
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<tr>
<td></td>
<td>1. Percentiles</td>
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<td>2. Design for extreme individuals</td>
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<td>3. Design for adjustable range and</td>
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<td>4. Design for average</td>
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<tr>
<td>UNIT IV</td>
<td>Manual material handling</td>
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<td>1. Pushing</td>
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<td>2. Pulling</td>
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<td>3. Repetitive task</td>
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<td>4. Muscular skeletal disorder.</td>
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<td>UNIT V</td>
<td>Work Station design</td>
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<tr>
<td></td>
<td>1. Design for standing worker.</td>
<td></td>
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<tr>
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<td>2. Design for seated worker.</td>
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</tbody>
</table>
Outcome:
They will be able to comprehend the human factors that affect design of homes and workplaces for good work space design with application of ergonomic principles.

References:
2. Barnes.R.N ‘Motion and time study, design and measurement of work, john willy.
1. Measurement of human body dimensions
   - Sitting (Static and dynamic)
   - Standing (static and dynamic)
   - Calculating percentiles
2. Designing work station for self
   - Table, chair
   - Kitchen
   - Storage (wardrobe)
3. Designing for group
   - Table, chair
   - Kitchen
   - Storage (wardrobe)
THIRD YEAR B.SC. (HOME) VI SEMESTER
APPLICATION OF MANAGERIAL SKILLS
COURSE CODE: UH06CFRM30
Practical

Credit:03 Pd/Wk: 06 Marks: 150

Objectives:
1. To develop the understandings of managerial skills.
2. To make them aware about concepts of management.
3. To raise the competency of recognizing the obstacles of good management.
4. To cultivate the ability of solving conflicts.
5. To nurture the aptitude of organizing events / functions by application of various managerial skills.

Practical:
1. Significance of managerial skills in group activity
2. Learning hostess training:
   a. Manners & Etiquettes
   b. Style of Food Service
   c. Types of Napkin Fold
   d. Types of table settings
   e. Flower Arrangements & Decorations
3. Application of managerial skills in organizing various events.
4. Identifying and solving different managerial problems in organizing various events.
5. Prepare a report of the event organized.

Outcome:
1. The students will excel in organizing various social events.
2. The design of the course is such that it will prepare the students to become a good manager.
3. The course will open the door of opportunity to become an event manager in various organizations.
T.Y.B.SC. (HOME) V SEMESTER
TRAVEL AND TOURISM
COURSE CODE: UH06CFRM31)
Theory

Credit: 3 Pd/Wk: 3 Marks: 100

Objectives:

1. To make the students recognize the role of Travel and Tourism.
2. To comprehend the types and working of Travel and Tourism organizations.
3. To teach the know-how of planning tours.

Unit I: Introduction to Travel and Tourism
1. Meaning, Significance and History of travel & Tourism
2. The Tourism industry its systems
3. Types of Tourism (Ecotourism, Heritage tourism, Medical tourism, Educational tourism etc.)

Unit II: Tourism Organization
a. Needs for Tourism Organization
b. International Organization
c. Government Organizations in India
d. Private Sector Organization in India

Unit III: Tourism legislation
a. Laws pertaining to trans-board movements such as visa regulation, customers, foreign exchange, immigration & emigration
b. Laws related food and beverages
c. Laws related to transport
d. Laws related to accommodation

Unit IV: Travel Agent and the Tour Operator
a. Travel Agent: Types of travel agencies, Functions of travel agency
b. The tour operator: Types of tour operators, packages tour, guides and escorts.

Unit V: Itinerary Planning & Tourism Marketing:
1. Customer service skills: Telephone Skills/etiquettes, City codes, Airport names and codes of India and Overseas, country codes and currency codes, Handling Customers Complaints
2. Itinerary planning: Basic Information of planning the itinerary, Calculation of Tour Cost
3. Tourism marketing: Tourism Market segmentation, Designing a Tour
Outcomes:

✓ The course would prepare the students to get job placement in Travel and Tourism establishments.
✓ The design of the course would enlighten them about the various rules of Travel and Tourism.
✓ The course will also prepare them to become Travel guides and Tour operators.

References:

- Roday .S, Biwal .A. and Joshi. V., TOURISM Operations and Management, Oxford University press publication, New Delhi, First addition 2009
Objectives:
1. To get acquainted with the basic concepts of market and marketing.
2. To familiarize the students about product development.
3. To make the students aware about different business organization.
4. To acquainted students with pricing policies and strategies.

Unit | Content | Weightage
--- | --- | ---
Unit I | Concept of Marketing | 25%
1. Definition of marketing and marketing management.
2. Concepts of market-place, area and demand.
3. Types of market.
4. Market Segmentation: Definition and basis.

Organization and function of organization
1. Sole Proprietorship and Partnership.
2. Characteristics of ideal form of organization.
4. Features of partnership merits & demerits.
5. Ideal partnership.
6. Partnership Deed, Registration of firm, rights of partner.

Unit II | The Product | 15%
1. Classification of consumer products.
2. The product life cycle.
3. The adoption & diffusion process.

Unit III | Pricing | 25%
1. Definition and importance of pricing.
2. Pricing objectives.
3. Price determining process.
4. Factors influencing price decisions.
5. Pricing policies and strategies.
Unit IV  
**Distribution**  
1. Marketing channels.  
2. Direct and Indirect.  
3. Choice of distribution channel.  
4. Types of distribution systems.  
5. Physical distribution, warehousing and transportation.

Unit V  
**Promotion**  
1. Sales Promotion: Definition and techniques.  
2. Personal Selling: Definition, Kinds of salesman, qualities of successive salesman, types of training.

**Outcome:**

After the completion of the course the students will be able to get a brief idea about:  
1. The role of marketing in the economy.  
2. Marketing skills needed for sales promotion and personal selling.  
3. Procedure for new product development, pricing decisions and distribution.

**References:**

OBJECTIVES
1) To cater the need of modern corporate economy and urban living.
2) To update students about globalization and multicultural work set up by providing valuable trained on life skills.
3) To motivate students for personal and professional growth.
4) To provide tools for success and character building.

THEORY

UNIT-I Introduction
   1) Understanding what are life skills meaning and usefulness
   2) Need for life skills in today’s world
   3) Preparing and dealing with changes.

UNIT-II Driving our own growth.
   1) Motivation: meaning need and sources
   2) Development of positive thinking
   3) Benefits of positive thinking
   4) Mind power: Meaning, benefits of meditation

UNIT-III Stress management
   1) Understanding stress symptoms and consequences
   2) Techniques to manage stress
   3) Understanding relation between life goals, motivation, productivity and stress.

UNIT-IV Leadership skills
   Key characteristics’ of leader, self-confidence, assertiveness, trustworthiness, morality, emotional, stability, self-awareness, objectivity, developing of teamwork
   Skills, decision making, emotional stability.

OUTCOMES:
1) It will develop personal and professional growth.
2) The knowledge will help in improvement of personality.
3) It will enhance employability.

REFERENCES:
Objectives:

1. To make students aware of garment import & export marketing techniques.
2. To acquire knowledge of textile policies in India.
3. To develop insight in quality assurance of apparel & textile products.

Theory:

<table>
<thead>
<tr>
<th>UNIT</th>
<th>CONTENT</th>
<th>WEIGHTAGE</th>
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<tbody>
<tr>
<td>I</td>
<td>1. Introduction to export &amp; import management</td>
<td>20%</td>
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<td>2. Management function</td>
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<tr>
<td>II</td>
<td>Finance function</td>
<td>20%</td>
</tr>
<tr>
<td></td>
<td>1. Nature &amp; Scope</td>
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<td>2. Methods of financing</td>
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<td></td>
<td>3. Financial planning</td>
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<tr>
<td>III</td>
<td>Policies in apparel &amp; textile export</td>
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<td>1. Government</td>
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<tr>
<td>IV</td>
<td>Business System</td>
<td>25%</td>
</tr>
<tr>
<td></td>
<td>1. Laundering a proprietorship</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2. Joint stock company</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3. Cooperatives</td>
<td></td>
</tr>
<tr>
<td></td>
<td>4. Partnership</td>
<td></td>
</tr>
<tr>
<td>V</td>
<td>Quality Control in apparel &amp; textile units</td>
<td>20%</td>
</tr>
<tr>
<td></td>
<td>1. Importance</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2. Stage of Quality Control in Industry</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3. Role of Information technology</td>
<td></td>
</tr>
</tbody>
</table>

Outcome:

Learners can work in the field of export and import of textiles.
Reference:
1. How to export garments successfully (1995); Shukla R.S.; Abhinav Publishing Industries Pvt. Ltd. New Delhi, India.
2. Textile Industry - Problems & prospects in 21st Century (2002); Dr. Rai I; Books Treasure, Jodhpur, India.
3. Inside the fashion business (2003); Dickerson K.G.; Pearson Education Pvt Ltd, Delhi, India.
4. Indian Textile policy for 21st Century(1999); R. Venkatesan & V.Katti; B.R. Publishing Corporation New Delhi, India
5. Reorienting fashion “ The globalization of Asian dress” (2003)Edited by Sandra Niessen, A Leshkowich & C. Jones Published by BERG, Oxford International Publisher Ltd.
8. Introduction to clothing manufacture(1991), G. Cooklin, Black well Science Ltd, U.K.
9. Inside the fashion design(2004); S.L. Tate; Person Education Inc.
Objectives:

This course will enable students to:

1. Develop correct habits of personal and environmental hygiene.
2. Learn safe handling of food and ensure complete safety of raw and processed foods.

<table>
<thead>
<tr>
<th>THEORY</th>
<th>CONTENT</th>
<th>WEIGHTAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>Definition of hygiene its application to everyday life. Personal hygiene care of skin, hair, hands feet, teeth, use of cosmetics and jewellery.</td>
<td>10%</td>
</tr>
<tr>
<td>II</td>
<td>Safe handling of food – Personal hygiene including uniform, medical checkup, good food handling habits and training, control and eradication of flies, cockroaches, rodents and other pests.</td>
<td>20%</td>
</tr>
<tr>
<td>III</td>
<td>Disinfections – Definition of disinfectant, sanitation, antiseptic and germicides, common disinfectants, use in case of working surfaces. Plant equipment’s. Dish washing, hand washing etc., and sterilization of plant equipment’s.</td>
<td>20%</td>
</tr>
<tr>
<td>IV</td>
<td>Care of premises and equipment’s–impervious washable floors and walls, table tops, floors etc. Good ventilation and lighting, care of dark corners, crevices and cracks. Garbage disposal – collection storage and proper disposal from the premises including effluents.</td>
<td>25%</td>
</tr>
<tr>
<td>V</td>
<td>1. Storage of food – Technique of correct storage temperature of different commodities to prevent bacterial contamination of milk, butter, cream, cheese, fruit juices. LTHT, HTST method, sterilization of milk, water etc.</td>
<td>25%</td>
</tr>
<tr>
<td></td>
<td>2. Legal administration and quality control – Laws relating to Food Hygiene.</td>
<td></td>
</tr>
</tbody>
</table>
Outcomes:

1. Students can get the knowledge of personal and industrial hygiene and sanitation.
2. They can get the information regarding storage and care of food and equipment.
3. They will aware about legal standards related with food hygiene.

References –