

SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR

B.Sc. Home Science

(Under Choice Based Credit Scheme)

Semester - FIFTH (Family Resource Management)

S.No.	Course Type	Course Code	Name of Course	Theory (T) Practical (P)	Credit	Contact hrs/ week	Exam Duration in hrs	Marks		
								Internal	External	Total
1	Foundation Courses	UH05FPRO21	Programme for Rural & Urban Development	T	3	3	3	30	70	100
2		UH05FPRO22	Programme for Rural & Urban Development	P	1	2	3	15	35	50
3	Core Courses	UH05CFRM23	Context & Concept in Management	T	3	3	3	30	70	100
4		UH05CFRM24	Computer Application in F.R.M. (Auto CAD-I)	P	2	4	3	30	70	100
5		UH05CFRM25	Food Service Management	T	3	3	3	30	70	100
6		UH05CFRM26	Housekeeping (FRM & GEN.)	T	3	3	3	30	70	100
7		UH05CFRM27	Housekeeping (FRM & GEN.)	P	1	2	3	15	35	50
8		UH05CFRM28	Building Structure & Materials	T	2	2	3	15	35	50
9		UH05CFRM29	Building Structure & Materials	P	1	2	3	15	35	50
10		UH05CFRM30	Basics of Ergonomics	T	2	2	3	15	35	50
		UH05CFRM31	Basics of Ergonomics	P	1	2	3	15	35	50
Elective Course (Any One 11,12,13,14)										
11	Elective Courses (Any One)	UH05EHSC01	Consumerism	T	2	2	3	15	35	50
12		UH05EHSC02	NGO Management	T	2	2	3	15	35	50
13		UH05EHSC03	Accessories & Adornment	T	2	2	2	15	35	50
14		UH05EHSC04	Public Health Epidemiology	T	2	2	2	15	35	50
			Total		24	30		255	595	850

**THIRD YEAR BSC (HOME) V SEMESTER
PROGRAMME FOR RURAL AND URBAN DEVELOPMENT
COURSE CODE: UH05FPRO21**

Theory

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.

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

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:-

1. Upadhyaya, H.C.(1991): Modernisation and Rural Development New Delhi, anmaol publications.
2. National institute of Rural development, Hyderabad, 1991.Rural development statistics NIRD.
3. Narayan Manohar S(1989) Integrated Rural energy programmes, Delhi Shree Hari printers.
4. Ghosh Bahanisikha (1990) The Indian population problem, Madras, Sage publications.
5. Thingalaya N.K(1986) Rural India-Real India, Bombay ,Himalaya Publishing House.
6. Journal of Social welfare ,Journal of Rural development ,Journal of Yojana, Journal of Family welfare, Journal of extension education.

**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.

**THIRD YEAR B.SC. (HOME) V SEMESTER
CONTEXT AND CONCEPTS IN RESOURCE MANAGEMENT
COURSE CODE: UH05CFRM23**

Theory

Credit:03

PD/WK-03

Marks: 100

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.

Unit	Content	Weightage
Unit I.	Concepts of Management and Principles of Management	10%
Unit II.	Values Goals and Standards <ol style="list-style-type: none"> 1. Values: Definitions, Sources, Classification, Conflict Evidence of values. 2. Goals: Definitions, Classification, Conflict Evidence of goals. 3. Standards: Definitions, Classification. 4. Interlinking values, goals and standards. 	30%
Unit III	Resources: <ol style="list-style-type: none"> 1. Definitions, Classification and 2. Characteristics of resources 3. Use of resources, factors affecting utilization of resources. 4. Maximizing use of resources and resource conservation 	25%
Unit IV	Decision making: <ol style="list-style-type: none"> 1. Role & Scope 2. Classification 3. Decision styles 4. Decision making process 	15%
Unit V	The management process: <ol style="list-style-type: none"> 1. Planning: types, enablers and constraints. 2. Implementing: enablers and constraints, 3. Evaluating feedback. 	20%

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. Gross, Crandall and Knoll,(1980) "Management for modern families",
2. Hall Inc.Englewood, New Jersey.
3. Deacon and Firebaugh FRM(1981), "Home Management context and concepts".
4. Swanson B.B (1981) "Introduction to Home Management", Mc Millan Publishing Co.Inc.New York and Collier McMillan Pub, London.
5. Prasad L M (2000) "Principles & practice of Management" Sultan Chand & Sons, New Delhi.
6. B. P. Singh, A.K.Singh(1999), "Essentials of Management" annexcel Pub Pvt. Ltd. New Delhi
7. T.N. Chhabra(2003), "Principles & Practice of Management", Dhanpalrai& Co Ltd, New Delhi
8. David Schwartz, "Introduction to Management Principles, Practices & Processes, Harcourt Brace Jovanovich Inc. New York.
9. Nirmal Singh (2000)"Principles of Management Theory,Practices, Techniques," Deep& Deep Pub.Pvt.Ltd, New Delhi

**THIRD YEAR B.SC. (HOME) V SEMESTER
COMPUTER APPLICATION IN FRM (AUTOCAD-I)
COURSE CODE: UH05CFRM24**

Practical

Credit:02

PD/WK: 04

Marks: 100

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

**THIRD YEAR B.SC. (HOME) V SEMESTER
FOOD SERVICE MANAGEMENT
COURSE CODE: UH05CFRM25**

Theory
Credit:03 PD/WK- 03 Marks: 100

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 1. Purpose and scope. 2. Classification: Commercial and Noncommercial 3. Food and Beverage outlets. 4. Staff organization and attributes of food service personnel.	30%
Unit II	Food and Beverage Equipments Restaurant furniture-Trolleys-Linen-Tableware-Silverware-glassware-Disposables-Bar equipment- Buffet equipment- Personal equipment.	20%
Unit III	Food planning and serving 1. Menu Planning 2. Types of Food service. 3. Laying the Table and Etiquette & Manners.	20%
Unit IV	Finance Management 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	20%
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:

1. Brian Verghese (1999) Professional Food and Beverage Services Management MacMillan India Ltd.
2. John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
3. Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitality operations and management", Wheeler Pub.
4. Sudhir Anderews, (1980) Food and Beverage Service Training Manual, Tata Mc Graw Hill Pub Co Ltd, New Delhi.
5. Ahmed Ismil (1999) "Catering Sales and Convention Services", Delmar pub.
6. Carl Riegel & Melissa Dallas (1980) "Hospitality & Tourism Careers, Prentice Hall Inc. A Simon & Schuster Company.

THIRD YEAR B.SC. (HOME) V SEMESTER (FRM + GEN)

HOUSEKEEPING

COURSE CODE: UH05CFRM26

Theory

Credit:03

Pd/Wk:03

Marks: 100

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 Introduction and importance of hospitability <ol style="list-style-type: none">1. Functions of housekeeping department.2. Organization and Layout.3. Co-ordination with other department.4. Job description and job specification5. Competencies of housekeeping personnel.6. Duties & responsibilities of housekeeping staff.7. Record keeping.	30
Unit II	Areas in housekeeping department <ol style="list-style-type: none">1. Linen and uniform room<ol style="list-style-type: none">a) Layout and physical features.b) Types of linen & uniform & their selection.c) Storaged) Stock determination, control and distribution.e) Recycling of condemned linens.2. Laundry<ol style="list-style-type: none">a) Layout.b) On-off premises laundry-advantage and disadvantage.c) Laundry procedure.d) Stain removale) Valet service and care labels.	25
Unit III	Cleaning <ol style="list-style-type: none">1. Cleaning agents and equipment.<ol style="list-style-type: none">a) Types of cleaning- Daily, weekly, yearly.b) Cleaning guest room & public area.	15

- c) Cleaning and care of different surfaces.
2. Pest Control

Unit IV	Safety in housekeeping	20
	<ol style="list-style-type: none">1. Occupational hazards.2. Work hazards.3. Hazardous chemicals.4. Housekeeper's responsibilities towards safety.5. First Aid.	
Unit V	Window Treatment	10
	<ol style="list-style-type: none">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. John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
2. Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitabilty operations and management", Wheeler Pub.
3. SudhirAnderews, (1980) Food and Beverage Service Training Manual, Tata Mc Graw Hill Pub Co Ltd, New Delhi.
4. Ahmed Ismil (1999) "Catering Sales and Convention Services", Delmar pub.
5. Carl Riegel&Melissa Dallas (1980) "Hospitability & Tourism Careers, Prentice Hall IncA Simon & Schuster Company.
6. Prue Leith(1997) "Hospitability and catering Casell

THIRD YEAR B. SC. (HOME) V SEMESTER (FRM + GEN)
HOUSEKEEPING
COURSE CODE: UH05CFRM27

Practical

Credit:01

Pd/Wk:02

Marks: 50

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

Unit	Content	Weightage
Unit I	Exterior Construction features <ol style="list-style-type: none">1. Foundation: Deep & Shallow.2. Roof: Pitched, flat.3. Wall: Load bearing & non load bearing.	20%
Unit II	Interior Construction features of house <ol style="list-style-type: none">1. Stairways.2. Doors and Windows.3. Floors.	20%
Unit III	Domestic services <ol style="list-style-type: none">1. Water Supply.2. Drainage.3. Electricity.4. Gas supply.	20%
Unit IV	Materials used in construction of a house <p>Structural material</p> <ol style="list-style-type: none">1. Brick, Cement, Plaster ,Mortar, Concrete and R.C.C2. Stone, metal, prefabricated material. <p>Finishing Materials</p> <ol style="list-style-type: none">1. Paints, Wall Paper, Glazed tiles:2. Wood:3. Acrylic sheds	30%
Unit V	Estimation of Building construction	10%

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:

1. Deshpande R.S.(1997) "Build your own Homes" United Book Corp, Poona.
2. Deshpande R.S.(1978) "Modern ideal homes for Indians", United Book Corp.
3. Bindra S P & Arora S P(2003) "Building Construction", Ganpat Rai Pub, New Delhi.
4. RessieAgan M.S.1970 "The house its plan and use", Oxford & IBH pub.co, New Delhi.
5. Dr.VeenaGandot& Dr. Manish Shukla
6. "Budgetwise House Plans"pub, House plan Head quarters Inc. 48 Street New York.10036.
7. "Attractive India plans" pub. Kohinoor Pub.1899 city station road, Agra.
8. "Home Plan Favourites" pub. Archway Press Inc.48 west 48th street New York.
9. "Money saving House Plans" 85 & 87 Houseplan Head Quarters, Inc. 48 West Street New York.
10. Deshpande R. S.(2000) "House of Middle Class Family", Rangwala S.C. "Town planning" Charotar Pub. House, Anand.

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 use 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.

THIRD YEAR B.SC. (HOME) V SEMESTER
BASICS OF ERGONOMICS
COURSE CODE: UH05CFRM30
Theory

Credit: 02

Pd/Wk: 02

Marks: 50

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

Unit	Content	Weightage
Unit I	About Ergonomics <ol style="list-style-type: none">1. Definition and History of Ergonomics2. Ergonomic components and their interrelation.	15%
Unit II	The Worker: Common Parameter <ol style="list-style-type: none">1. Knowledge and skill2. Likes and dislikes3. Time management4. Body type5. Physical fitness – age, BP, HR and BMI6. Posture – standing, sitting, static and dynamic7. Fatigue – physical and psychological	30%
Unit III	The Work <ol style="list-style-type: none">1. Type of work – light, moderate and heavy2. Work Cost3. Tools and equipment's	20%
Unit IV	The Work place – work environment <ol style="list-style-type: none">1. Indoor, outdoor climate2. Lighting3. Noise4. Humidity5. Temperature	20%
Unit V	Assessing physiological work load through various parameters	15%

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:

1. Grandien (1973) 'Ergonomics of the Home" Taylor &frances.
2. Barnes.R.N 'Motion and time study, design and measurement of work, john willy.
3. HudsoW.R(1962).Work place dimensions and physiological cost to the worker. The journal of industrial engineering.

**THIRD YEAR B.SC. (HOME) V SEMESTER
BASICS OF ERGONOMICS
COURSE CODE: UH05CFRM31
Practicals**

Credit: 01

Pd/Wk: 02

Marks: 50

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)

S.No.	Course Type	Course Code	Name of Course	Theory (T) Practical (P)	Credit	Contact hrs/ week	Exam Duration in hrs	Marks		
								Internal	External	Total
1	Foundation Courses	UH06FINT21	Interpersonal Communication in Workplace	T	3	3	3	30	70	100
2		UH06FSEM22	Seminar	P	1	2	Internal	50	-	50
3	Core Courses	UH06CFRM23	Kitchen Modular Design	T	3	3	3	30	70	100
4		UH06CFRM24	Kitchen Modular Design	P	1	2	3	15	35	50
6		UH06CFRM25	Entrepreneurship (FRM & GEN.)	T	3	3	3	30	70	100
7		UH06CFRM26	Entrepreneurship (FRM & GEN.)	P	1	2	3	15	35	50
5		UH06CFRM27	Computer Application in F.R.M.(AutoCAD-II)	P	2	4	3	30	70	100
8		UH06CFRM28	Anthropometry and Work Space Design	T	2	2	2	15	35	50
9		UH06CFRM29	Anthropometry and Work Space Design	P	1	2	3	15	35	50
10		UH06CFRM30	Application of managerial skills.	P	2	4	3	30	70	100
11		UH06CFRM31	Travel and tourism	T	3	3	3	30	70	100
Elective Course (Any One 12,13,14,15)										
12	Elective Courses (Any One)	UH06EHSC01	Marketing	T	2	2	2	15	35	50
13		UH06EHSC02	Life Skills Development	T	2	2	2	15	35	50
14		UH06EHSC03	Garments - Export & Import	T	2	2	2	15	35	50
15		UH06EHSC04	Hygiene & Sanitation	T	2	2	2	15	35	50
Total					24	32		305	595	900

**THIRD YEAR BSC (HOME) VI SEMESTER
INTERPERSONAL COMMUNICATION IN WORKPLACE
COURSE CODE: UHO6FINT21**

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%
	<ul style="list-style-type: none">- 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%
	<ul style="list-style-type: none">- 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%
	<ul style="list-style-type: none">- How does communication happen- Relationship building- Non- verbal communication- Overcoming communication barriers- Steps to effective communication	
IV	Team work skills	20%
	<ul style="list-style-type: none">- 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:-

1. Cole M & Cole. S (1993) : The development of children. New York: Scientific American Books.
2. Arun Kumar (2000) Child Psychology, Anmol Pub. Pvt Ltd New Delhi.
3. Kumar K (1993) Study of childhood and Family. In T.S.Saraswati & B. kaur (ed) Human Development & Family Studies in India: An agenda for research and policy (PP67-76) new Delhi : Sage.
4. Lerner R.M & Hostech, D.F (1983) Human Development : A Life Span perspective New York: Ms GrawHill.
5. Mussen, P. N Conger, J.J. Kagar, J & Huston, A C (1990) Child Development & Personality (7ed) N. Y Harper Collins.

**THIRD YEAR B.SC. (HOME) VI SEMESTER
SEMINAR
COURSE CODE: UH06FSEM22
Practical**

Credit:01

Pd/Wk: 02

Marks: 50 (Internal)

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.

Unit	Content	Weightage
Unit I	Kitchen as an important unit of a house <ol style="list-style-type: none">1. About modular kitchens2. Benefits3. Essential zones	5%
Unit II	Kitchen Planning <ol style="list-style-type: none">1. Orientation.2. Important work centers.3. Layout of kitchen design.4. Work triangle5. Vertical Space needs: counter heights, storage & toe space.6. Ventilation: Natural & artificial.7. Lighting needs: Natural & artificial	35%
Unit III	Kitchen Storage needs <ol style="list-style-type: none">1. Principles of storage.2. Kitchen cabinets-wall, base and corners	20%
Unit IV	Finishes in kitchen <ol style="list-style-type: none">1. Ceiling, floor, wall, counter tops.2. Furniture & cabinets.3. Sink and its accessories	25%
Unit V	Commonly Used Appliances and Services <ol style="list-style-type: none">1. Refrigerator, microwave oven , hobs Range2. Domestic services	15%

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".
3. Kasu A.A "Interior Design Iquara Pub, Mumbai.
4. Gilly Love(1997) Making the most of kitchens", Conran Octopus ltd, London.
5. Sherwood R.F.(1972) "Homes Today and Tomorrow" Chas A. Bennett Co.Inc. Illinois.
6. Parikh Anoop(1996) "Making the most of small spaces" , Conran Octopus ltd, London.
7. Ardley Suzanne (1999) "The kitchen planner chronicle books", San Francisco.
8. Your kitchen(1983) "Better Homes & Gardens", Meridith Corporation,

THIRD YEAR B.SC. (HOME) VSEMESTER
KITCHEN MODULAR DESIGN
COURSE CODE: UH06CFRM024
Practical

Credit:01

Pd/Wk:02

Marks: 50

1. Kitchen zones and its functions.
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.
8. Survey of latest trends in modular kitchen.

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.

Unit	Content	Weightage
Unit I	Entrepreneurship <ol style="list-style-type: none">1. Definitions and concepts.2. Characteristics of entrepreneurship.3. Qualities of a successful entrepreneur.4. Types of entrepreneur.5. Barriers in entrepreneurship.	30%
Unit II	Entrepreneurship and Innovation <ol style="list-style-type: none">1. Definitions.2. Types of Innovation.3. Elements in the innovation process.4. Innovation- Socio economic developments.	15%
Unit III	Finance for small scale industries <ol style="list-style-type: none">1. Accounting for enterprise.<ol style="list-style-type: none">a. Meaning and objectives of accounting.b. Accounting process.2. Sources of Finance<ol style="list-style-type: none">a. Fixed capital & working capital.b. Financial Institutions.	15%
Unit IV	Problems of small sector <ol style="list-style-type: none">1. Management problems, marketing problems, sick units.2. Causes & remedies.	10%
Unit V	Setting of a small scale unit <ol style="list-style-type: none">1. Small scale enterprise- Definitions, types, characteristics.	30%

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:

1. Khanna S.S (2003) 'Entrepreneurship Development' S Chand and Co Ltd, Ram Nagar New Delhi.
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.

THIRD YEAR B.SC. (HOME) VI SEMESTER (FRM& GEN)
ENTREPRENEURSHIP
COURSE CODE: UH06CFRM26
Practical

Credit:01

Pd/Wk:02

Marks:50

- 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.

**THIRD YEAR B.SC. (HOME) VI SEMESTER
COMPUTER APPLICATION IN FRM (AUTO CAD-II)
COURSE CODE: UH06CFRM27
PRACTICAL**

CREDIT: 02

Pd/Wk: 04

MARKS: 100

1. BASIC 2 D DRAWING
2. ELEVATION PLAN
3. BASIC WALL CONSTRUCTION
5. VERTICAL CIRCULATION
6. FLOOR SLABS
7. 2D ISOMETRIC DRAWING
8. FURNITURE DRAWING AND ARRANGEMENT
9. ADDING BLOCKS TO THE TOOL PALETTES
10. ANNOTATIONS
 - A. ADDING TEXT AND LEADERS
 - B. DIMENSIONING IN AUTOCAD
11. INTRODUCTION TO 3 D
 - A. NAVIGATING AND DISPLAYING 3D MODELS
 - B. ORBITING 3D MODELS
 - C. CHANGING THE MODEL DISPLAY
12. WORKING IN 3D
 - A. OVERVIEW
 - B. DRAWING VIEWS
13. 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

Unit	Content	Weightage
UNIT I	Body Dimensions 1. Definition of Anthropometry 2. Structural (Static) and functional (dynamic) dimensions. 3. Techniques of measuring: direct and indirect	15%
UNIT II	Applications of anthropometry in design: 1. Work heights (standing, sitting). 2. Work spaces ✓ Elbow room ✓ Knee room ✓ Clearances ✓ Circulation space in rooms and corridors ✓ Room to grasp and move things 3. Ergonomic principles for good work space design	25%
UNIT III	Designing Work spaces 1. Percentiles 2. Design for extreme individuals 3. Design for adjustable range and 4. Design for average	25%
UNIT IV	Manual material handling 1. Pushing 2. Pulling 3. Repeaitive task 4. Muscular skeletal disorder.	15%
UNIT V	Work Station design 1. Design for standing worker. 2. Design for seated worker.	20%

Outcome:

They will be able to comprehend the human factors that affect design of homes and work places for good work space design with application of ergonomic principles.

References:

1. Grandien (1973) 'Ergonomics of the Home" Taylor & Francis ,Great Britian.
2. Barnes.R.N 'Motion and time study, design and measurement of work, john willy.
3. HudsoW.R(1962).Work place dimensions and physiological cost to the worker. The journal of industrial engineering.
4. Grandien (1988) 'Fitting The Task to The Man' Taylor & Francis London, Great Britian.
5. Bridger R.S.;3rd Edition (2008) ' Introduction to Ergonomics' CRC press Taylor & Francis London, Great Britian

**THIRD YEAR B.SC. (HOME) VI SEMESTER
ANTHROPOMETRY AND WORK SPACE DESIGN
COURSE CODE: UH06CFRM29**

Credit: 01

**Practical
Pd/Wk:02**

Marks: 50

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 25%

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 10%

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

Unit III: Tourism legislation 15%

- 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 20%

- 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: 30%

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

Brochure, E- marketing, Guidelines for tourist, Places of Tourist Interest:
International and National level

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:

- Dharmarajan.S. And R. Seth, Tourism in India-Trends and Issues, HarAnand Publications Pvt. Ltd. New Delhi, First edition.
- Gupta. S., World Tourism in New Millennium, ABD Publishers, Jaipur, First edition.
- Kamra, K.K and M.Chand, Basics of Tourism-Theory, Operation and Practice, Kanishka Publishers, New Delhi. First Edition. 2006.
- Maken. D. Strategies and Planning in Tourism and Industry, Adhyayan Publishers and Distributors, Delhi, First edition.
- Puri M. and G.Chand, Tourism Management, Pragun Publications, New Delhi. First Edition 2006.
- Sharma. R.B., World Tourism in 21st Century, Alfa Publications, New Delhi, First edition.
- Roday .S, Biwal .A. and Joshi. V., TOURISM Operations and Management, Oxford University press publication, New Delhi, First addition 2009

THIRD YEAR B.SC. (HOME) VI SEMESTER

MARKETING
COURSE CODE: UH06EHSC01
Theory

Credit:02

Pd/Wk: 02

Marks:50

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 <ol style="list-style-type: none">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 <ol style="list-style-type: none">1. Sole Proprietorship and Partnership.2. Characteristics of ideal form of organization.3. Sole Proprietorship merits & limitations.4. Features of partnership merits & demerits.5. Ideal partnership.6. Partnership Deed, Registration of firm, rights of partner.	25%
Unit II	The Product <ol style="list-style-type: none">1. Classification of consumer products.2. The product life cycle.3. The adoption & diffusion process.4. New product development.	15%
Unit III	Pricing <ol style="list-style-type: none">1. Definition and importance of pricing.2. Pricing objectives.3. Price determining process.4. Factors influencing price decisions.5. Pricing policies and strategies.	25%

Unit IV	Distribution	20%
	<ol style="list-style-type: none"> 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	15%
	<ol style="list-style-type: none"> 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:

1. Kotler Philip(2003) “Marketing management Pearson Education” Pvt. Ltd, Delhi.
2. SharlekarS. (1995) Marketing Management Himalaya Pub. House, Bombay.
3. SchoellF. (1985) Marketing Allyn and Bacon Inc, London.
4. Sarkar M. (2000) Marketing Management Crest Pub House, New Delhi.
5. Rajgopal (2000) Marketing Concepts and Cases, New AgeInternational (P) Ltd pub, New Delhi.
6. Fundamentals of business organization & management (Y.K.Bhushan).

**THIRD YEAR B.SC (HOME) VI SEMESTER
LIFE SKILLS
COURSE CODE: UH06EHSC02**

Credits: 02

Pd/Wk: 02

Marks: 50

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	CONTENT	WEIGHTAGE
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.	25%
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	25%
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.	25%
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.	25%

OUTCOMES:

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

REFERENCES:

- 1) Nishitesh, Dr.BhaskaraReddi (2012), "SOFT SKILLS & LIFE SKILLS, B Sc publishers. Hyderabad.
- 2) Rao M.S. (2010) Soft Skills, Enhancing Employability.
- 3) Mane M.S (2015) Personality development and Soft skills.

**THIRD YEAR B.SC. (HOME), VI SEMESTER
GARMENTS – EXPORT & IMPORT
COURSE CODE: UH06EHSC03**

Credit: T 2

PD/wk: 2

Marks: 50

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:

UNIT	CONTENT	WEIGHTAGE
I	1. Introduction to export & import management 2. Management function	20%
II	Finance function 1. Nature & Scope 2. Methods of financing 3. Financial planning	20%
III	Policies in apparel & textile export 1. Government 2. Nongovernment	15%
IV	Business System 1. Laundering a proprietorship 2. Joint stock company 3. Cooperatives 4. Partnership	25%
V	Quality Control in apparel & textile units 1. Importance 2. Stage of Quality Control in Industry 3. Role of Information technology	20%

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 Leshkovich & C. Jones Published by BERG, Oxford International Publisher Ltd.
6. Fashion merchandise information(1986) ; D.D. Prisco & H.W. Moore; John Wiley & Sons, Inc ;
7. Inside the fashion business(1987); J.A. Jarnew, M.Guerreiro, B. Judelle; Macmillan Publishing Company, New York,
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.
10. Introduction to clothing production management(1999) ,A.J. Chuter, Black well Science Ltd, U.K.
11. Garment technology for fashion designer(1997); G. Cooklin, Black well Science Ltd, U.K.

**THIRD YEAR BSC (HOME) VI SEMESTER
HYGIENE AND SANITATION
COURSE CODE: UH06EHSC04
Theory**

Credits- 02

PD/Wk- 02

Marks-50

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.

THEORY	CONTENT	WEIGHTAGE
I	Definition of hygiene its application to everyday life. Personal hygiene care of skin, hair, hands feet, teeth, use of cosmetics and jewellery.	10%
II	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.	20%
III	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.	20%
IV	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.	25%
V	<ol style="list-style-type: none">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.2. Legal administration and quality control – Laws relating to Food Hygiene.	25%

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 –

1. Hobbs B.C. and Gilbert (1970): Food Poisoning and Food Hygiene, Edward Arnold , London.
2. Rack B. G. Hygiene in Food Manufacturing and Handling Food trade Press London .
3. Longree K. Blaker G. G. (1971): Sanitary Techniques in Food Services, John Wiley, New York.
4. Longree K. (1967): Quality food sanitation 2nd Edition Inter Science Pub, Johan Wiley & Sons. , New York.