<table>
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<tr>
<th>Sr. No.</th>
<th>Type</th>
<th>Course Code (10 Digit)</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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<tr>
<td>1</td>
<td>Foundation</td>
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<td>Programme for Rural and Urban Development</td>
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<td>Post Harvest Technology-I</td>
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<td>Consumerism</td>
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<td>Elective</td>
<td>UH05EHSC03</td>
<td>Accessories and Adornment</td>
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<td>UH05EHSC04</td>
<td>Public Health Epidemiology</td>
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**Total**

|          |               |                        |                                        | 24 | 31 | 29 | 325 | 525 | 850 |

**SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR**

**B.Sc. Home Science**

(Under Choice Based Credit Scheme)

**Semester - Fifth (Foods Science and Quality Control) Vocational**
SARDAR PATEL UNIVERSITY
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.

Theory

<table>
<thead>
<tr>
<th>Theory</th>
<th>Content</th>
<th>Weightage</th>
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</thead>
<tbody>
<tr>
<td>I</td>
<td>Introduction Introduction to Community Development Programmes.</td>
<td>10%</td>
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<tr>
<td></td>
<td>Program-Before and After Independence</td>
<td></td>
</tr>
<tr>
<td>II</td>
<td>History and Concept History in planning in India Five year plan and their focus. Planning at different levels: National to grassroots</td>
<td>10%</td>
</tr>
<tr>
<td>III</td>
<td>Programmes to enhance food productions: Thrust on agriculture. National food production programmes. Independence, Intensive production schemes.</td>
<td>20%</td>
</tr>
<tr>
<td>IV</td>
<td>Poverty alleviation efforts: RuralandUrbancommunities,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).</td>
<td>30%</td>
</tr>
<tr>
<td>VI</td>
<td>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.</td>
<td>30%</td>
</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 elliviation.

References:-
**SARDAR PATEL UNIVERSITY**  
**THIRD YEAR BSC (HOME) V SEMESTER**  
**PROGRAMME FOR RURAL AND URBAN DEVELOPMENT**  
**COURSE CODE: UH05FPRO22**  
**Practical**

<table>
<thead>
<tr>
<th>Credit: 01</th>
<th>Pd/wk: 02</th>
<th>Marks: 50</th>
</tr>
</thead>
</table>

**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 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.
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
COMPUTER APPLICATION IN FOODS AND NUTRITION
COURSE CODE: UHO5CFDN23
Practical

Credits: 01          PD/WK-02          Marks: 50
Practical

-1
a) Introduction to Excel-including writing formulas.
b) Formatting Data
   i. Changing column- Width and row height.
   ii. Aligning work sheet data
   iii. Formatting fonts
   iv. Changing number formats
   v. Formatting dates
   vi. Adding borders and colors

2
a) Charting data
   i. What are charts?
   ii. Creating charts
   iii. Selecting the chart type
   iv. Modifying a chart
   v. Creating a chart sheet
   vi. Simple data analysis- coding and graphs

-3
a) Preparation of slides in power point
   i. 13. Slide presentation
   ii. 14. Adding clip art to slides
   iii. 15. Insert pictures in slides
   iv. 16. Setting time for slides show.
   v. 17. Preparing note pages
   vi. 18. Preparing audience handouts

-4
a) Use of internet
Web search for updated information.
Net surfing specific topics related to the subject including the latest advances.
Locating journals on website.
Listing of software related to food and nutrition available in the market.

5 Use of any one software for nutritional calculation
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
MEDICAL NUTRITION THERAPY –I
COURSE CODE: - UHO5CFDN24

Theory

Credit: 03
Pd/wk: 03
Marks:100

Objectives:
1. This course will enable students to learn about different diets other than routine diets.
2. It will help them to plan and calculate diets according to the disease condition

CONTENT

UNIT 1
Therapeutic Diets:
1. Diet therapy and types of therapeutic diets.
2. Hospital diets and Modification of normal diets.
3. Nutrition support method
4. Effective nutrition Counseling
   -Role of Dietitian.
   -Nutrition care process.
   -Documentation in nutrition care record.
   -Guideline for counseling.
   -Behavior change, counseling strategy, cognitive behavioral therapy,
   motivation of effectiveness.

UNIT 2
Nutrition in weight management
1. Body weight components.
2. Regulation of body weight.
3. Weight Imbalance overweight and obesity management of obesity in adults.

UNIT 3
Nutrition in eating disorder
1. Anorexia Nervosa
2. Bulimia.

UNIT 4
Nutrition during fever and infection
1. Nutrition in Rheumatoid arthritis.
3. Inborn errors of metabolism
4. Food allergy

UNIT 5
Medical nutritional therapy in Gastro Intestinal Disorders.
1. Etiology, symptoms, dietary management in
2. Diarrhea, constipation, peptic ulcer and ulcerative colitis

UNIT 6
Medical nutritional therapy in menopause

Outcomes
The student will be able to calculate nutrients and plan diets according to disease condition

References:
5. Robinson, C.H.Lawer, M.R.,Chenoweth, W.L. and Garwlic,
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
MEDICAL NUTRITION THERAPY – I
COURSE CODE: - UHO5CFDN25

Practical

Credit: 01 Pd/wk: 02 Marks :50

Objectives:
1. This course will enable students to learn about different diets other than routine diets.
2. It will help them to plan and calculate diets according to the disease condition

Practical Content
1 Planning preparation for the following diets:
   Modification in normal diet (Clear fluid ,full fluid and soft diet)
2 Medical nutrition therapy in weight management
   a) Over weight
   b) Underweight
3 Medical nutrition therapy in Eating Disorders
   a) Anorexia nervosa
   b) Bulimia Nervosa
4 Medical nutrition therapy in fevers and infections
   a) Acute Fever
   b) Chronic Fever
5 Diet for oral health.
6 Diet for rheumatoid arthritis patient
5 Medical nutrition therapy in gastrointestinal disorder
   a) Diet for Diarrhea patient
   b) Diet for constipation patient
   c) Diet for Peptic Ulcer patient
   d) Diet for Ulcerative Colitis patient

Outcomes
The student will be able to calculate nutrients and plan diets according to disease condition

References:
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
CLINICAL NUTRITION
COURSE CODE: UHO5CFDN29
Theory

Credits: 03  PD/WK: 03  Marks: 100

I  Introduction, principles of clinical nutrition  15%
   1. Spectrum of nutritional problems, nutrient requirements.
   2. Effects of disorders on nutritional requirements.
   3. Importance of nutritional screening.
   5. Nutritional assessment tools in clinical decision making.
      a) MUST, SGA, NIA, MNA GMRI
      b) Different types of histories

II  Over nutrition and Under nutrition- 20%
   1. Introduction, clinical presentation, clinical assessment, treatment approaches and prevention, chronic under nutrition, under nutrition in elderly individuals, assessment of under nutrition, metabolic disorder, treatment.

III  1. Gastrointestinal tract-the pathophysiology, laboratory assessment and nutritional assessment - 45%
   a. Esophagitis, peptic ulcers
   b. Celiac disease- ulcerative colitis and Irritable Bowel Syndrome

   2. Liver diseases-- the pathophysiology, laboratory assessment and nutritional assessment-
      a. Acute Viral Hepatitis, Chronic Viral Hepatitis

   3. Pancreatic and gall bladder disorder- the pathophysiology, laboratory assessment and nutritional assessment-
      a. Diseases of Exocrine Pancreas
         i. Acute Pancreatitis
         ii. Chronic Pancreatitis
         iii. Diseases of Endocrine Pancreas
         iv. Diabetes mellitus-types, factors causing, pathophysiology,
         v. Complications of Diabetes Mellitus- DKA, Macro Vascular Diseases, Micro Vascular Diseases
      b. Diseases of gall bladder
         i. Cholestasis
         ii. Cholelithiasis

   4. Kidney Disorder- the pathophysiology, laboratory assessment and nutritional assessment-
      a. Nephritis
      b. Nephrotic Syndrome
c. Nephrolithiasis,
d. Acute Renal Failure
e. Chronic Renal Failure
f. ESRD

5. Heart and blood vessels- the pathophysiology, laboratory assessment and nutritional assessment-
   a. Cardio Vascular Diseases-
   b. Atherosclerosis-Factors-Modifiable and Non-Modifiable
   c. Lipoproteins- their role in CVD
   d. Hyper tension
   e. Heart Failure

IV Nutrition in surgery and trauma- 10%
   Introduction, stress response to trauma and its effects on mechanism
   Nutrition support in preoperative care.

V Nutrition and Drug interaction 10%
   a. Risk factors of Food drug interactions
   b. Effect of Drugs on Nutritional Status,
   c. Effect of Drugs on Food and Nutrition
   d. Effect of food on Drug Therapy

REFERENCES:


OUTCOME:

1. At the end of the course the students shall have the knowledge of
2. The basic nutrition screening process and the tools used
3. Clinical assessment of nutritional status in various diseases
4. Metabolic changes in stress and trauma and drug and nutrient interaction
OBJECTIVES:
This course should enable the students to-
1. Understand the physiology of pregnancy and lactation and how these influence nutritional requirements.
2. Learn benefits of breast feeding.
3. Be aware of problems encountered in pregnancy and during breast feeding and how to cope with these problems.
4. Understand the process of growth and development from birth until adulthood.
5. Get familiar with nutritional needs at different stages of growth.
6. Understand the concept of growth promotion.

THEORY CONTENT WEIGHTAGE

Unit-I Nutrition during pregnancy:
   a) Placental development and function, foetal growth and development
   b) Physiological changes during pregnancy, Importance of proper weight gain
   c) Nutritional and non-nutritional factors affecting pregnancy outcome
   d) Antenatal care, Effects of fetal malnutrition
   e) Common problems of pregnancy and their management
   f) Pregnancy induced diabetes and hypertension
   g) Food aversions and cravings, Pica
   h) Importance of nutritional requirements and modification of
      a. existing diet, supplementation, Deficiency of nutrients and their impact.
      b. adolescent pregnancy, consequences, cares, etc.
   i) 35%

Unit-II Nutrition during Lactation:
   a) Nutrition during lactation and dietary management, food supplements, lactagogues
   b) Physiology of lactation
   c) Factors affecting lactation
   d) Problems during lactation
   e) Lactation amenorrhea, breast hygiene, milk bank in India and its function
   25%

Unit-III Nutrition during Infancy:
   a) Breast feeding- colostrums, its composition and importance in
   20%
feeding. Initiation of breast
b) Feeding and duration of breast feeding. Nutritional and other
advantages of breast feeding.
c) Introduction of complimentary foods, initiation and
management of weaning, sterilization of bottles, mixed feeding
and artificial feeding. Teething and management of problems.

Unit-IV Growth and development during preschool, school going and adolescent child with special needs: 20%

a) Management of preterm and low birth weight children
b) Dietary management of preschoolers and school going child.
c) Physical, brain and mental development, anorexia nervosa & bulimia during Adolescents.
d) Puberty, Prepubertal and pubertal changes, Menarche/menstrual cycle.

OUTCOME:
1. The students will get the knowledge of importance of nutrition during childhood and adolescence which influence a woman’s preconceptional nutritional status which subsequently influences the outcome of pregnancy and health of her child.
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
TRAINING
COURSE CODE UH05CVFN41
Practical

Pd/wk: 04

Credit: 02
Marks: 100

Objectives:
To develop knowledge and specific skills for working in food industries

Content

Unit 1
The students will be placed for on the Job training at various food Industries, Small scale/large scale. Foods and Drug Lab for a period of 3 weeks. Where they will be exposing to and will be trained in the following area.
   a) Food Manufacture, Packaging, Marketing
   b) Quality Control aspects
   c) Plant Layout, Sanitation, Hygiene & Safety.
   d) Cost Control

Unit 2
Report writing and presentation would be done at the end of the training period.

Unit 3
Evaluation would be carried out for the same.

OUTCOME:
- The students will get firsthand knowledge of plant layout, working with the workers supervisors.
- They will get firsthand experience to work in the quality control laboratory with latest techniques and instruments.
SARDAR PATEL UNIVERSITY
THIRD YEAR B SC (HOME) V SEMESTER
TECHNIQUES IN INSTRUMENTATION
COURSE CODE: UH05CVFN42
Theory

Credits: 02                                           PD/WK: 02                                             Marks: 50

OBJECTIVES:

To enable the students-

1. To be familiar with different methods of investigation used in Food Analysis and biochemical assays.
2. To gain knowledge different that are used in Food Analysis and biochemical assays.
3. To know the principles and applications of different techniques used in Food and Nutrition research.

THEORY CONTENT WEIGHTAGE

I Visual Colorimeter, Photoelectric Colorimeter, Spectrophotometer, Atomic absorption and fluorometer- Their principles and applications. 25%

II Principles and Techniques of separation of biologically important components of:
   1. Paper Chromatography
   2. Column Chromatography
   3. Thin Layer Chromatography
   4. Gas Liquid Chromatography 25%

III Electrophoresis-
   1. Paper electrophoresis.
      a. Agar.
      b. Moving Boundaries. 25%

IV 1. Acid Base Buffers- Measurement of pH 25%
   2. Principles of –Flame photometer and densitometer

OUTCOME:

1. The students will understand basic principles of various Analytical Instruments.
2. The students shall be able to operate different types of Analytical Instruments

REFERENCES:

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
TECHNIQUES IN INSTRUMENTATION
COURSE CODE: UH05CVFN43
Practical

CREDITS: 02 PD/WK: 04 MARKS: 100

PRACTICALS

1. Use of Colorimeter:
   a. Maximum wavelength of different color solution.
   b. Estimation of concentration of different unknown solutions

2. Types of Chromatography:
   a. Paper chromatography
   b. Column Chromatography
   c. Thin layer Chromatography


4. Use of Flourimetre to find fluorescence from standard solutions.
OBJECTIVES:
1. This course enables students to know the importance of food processing and various methods used.
2. Understand the basic principles and other procedures used in food processing.
3. Be familiar with technological developments in the field.

THEORY CONTENT

WEIGH

I Introduction of post-harvest management of food, Status of products, losses, need, scope and importance.

10%

II Principles of food processing, high temperature, low temperature, irradiation, chemical and physical changes in food. Due to foods processing transportation and storage affecting colour, texture, flavour, odour stability and nutritive quality of food.

25%

III General Principles and storage structure of cereals, Legumes, fruits, Vegetables, Meat, Fish, Poultry, Oilseeds its products with traditional and modern processing technology.

20%

IV Post-harvest treatment to increase shelf life: Packaging and its type, Concept of modified atmosphere packaging, Freezing, Chilling, dehydration, Canning etc.

20%

V Fermentation Technology: types, products and methods used, home and commercial operations, Food additives and preservatives, Extruded foods, food concentrate and semi moist food.

25%

OUTCOME:
1. The students can get the knowledge of post-harvest techniques for different foods.
2. They use the knowledge of various technologies in quality improvement and storage of different foods.

References:
2. Encyclopedia of food technology AUI Publication
SARDAR PATEL UNIVERSITY  
THIRD YEAR B.SC. (HOME) V SEMESTER  
CONSUMERISM  
COURSE CODE: UH05EHSC01  
Theory  

Credit:02        Pd/Wk: 02         Marks:50

Objectives:
1. To make them understand the role of consumer in the market.
2. To increase their awareness about consumer buying behaviour, their rights and responsibilities.
3. To familiarize them with various consumer problems.
4. To enhance their knowledge base about redressal agencies.

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<tr>
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<td>Consumer and consumer problems</td>
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<tr>
<td></td>
<td>1. Definition of a consumer.</td>
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<td>2. Problems of consumer (including services as water, gas, electricity etc)</td>
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<td>3. Adulteration</td>
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<td>4. Misleading advertisement</td>
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<td>5. Other malpractices</td>
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<td>Unit II</td>
<td>Advertisement and consumer guides</td>
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<tr>
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<td>1. Advertisement features, importance, media, usefulness</td>
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<td>2. Brands, trademark, quality mark</td>
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<td>4. Grading and standardization</td>
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<td>Unit III</td>
<td>Consumer Buying Behaviour</td>
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<td>1. Consumer Behaviour models</td>
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<td>2. Factors influencing buying Behaviour</td>
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<td>Unit IV</td>
<td>Consumer Movement and consumerism</td>
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<tr>
<td></td>
<td>1. Meaning, characteristics and objectives</td>
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<td>2. Need for consumer education</td>
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<td>3. Consumer rights and responsibilities</td>
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<tr>
<td>Unit V</td>
<td>Consumer protection</td>
<td>15%</td>
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<tr>
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<td>1. Meaning, Need</td>
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<tr>
<td></td>
<td>2. Ways of providing consumer education</td>
<td></td>
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<td></td>
<td>3. Acts of Agencies</td>
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</tbody>
</table>

Outcome:  
After the completion of this course the student should be able to deal with the consumer problems and become aware about various laws and regulations for redressal.

References:
4. Hevery Asset “Consumer behavior and marketing action” South western college publishing.  
6. MohiniShethi, “Consumerism a growing concept”.  
Objective:
1. To gain knowledge on importance of accessories & adornments in dress design.
2. To enable students gather knowledge on accessories & adornment used in garments.
3. To make students aware of the materials, styles and placement of accessories and adornments.

Theory:

<table>
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<tr>
<th>UNIT</th>
<th>CONTENT</th>
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<tr>
<td>I</td>
<td>Importance of adornment and accessories</td>
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<tr>
<td>II</td>
<td>Accessories &amp; adornments during middle age</td>
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<tr>
<td>III</td>
<td>Accessories in modern times:</td>
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</tr>
<tr>
<td></td>
<td>1. Hats &amp; headgear</td>
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<td></td>
<td>2. Jewellery</td>
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<td>3. Sash</td>
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<td></td>
<td>4. Shoes &amp; boots</td>
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<td>5. Muffs &amp; gloves</td>
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<td>6. Handbags</td>
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<tr>
<td>IV</td>
<td>Adornments</td>
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</tr>
<tr>
<td></td>
<td>1. Buttons</td>
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</tr>
<tr>
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<td>2. Lapel pins</td>
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</tr>
<tr>
<td></td>
<td>3. Laces &amp; ruffles</td>
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<td>4. Ribbons</td>
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<tr>
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<td>5. Braids</td>
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<tr>
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<td>6. Through surface ornamentation</td>
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<tr>
<td></td>
<td>7. Hand &amp; machine embroidery</td>
<td></td>
</tr>
<tr>
<td>V</td>
<td>Innovations in adornment &amp; Accessories</td>
<td>10%</td>
</tr>
</tbody>
</table>

Outcome:
After this course learner can coordinate adornments & accessories in garments.

Reference:
3. Fashion Tourism (2010); Kumar A.; Sonali Publication, New Delhi, India.
5. Fashion Technology- today & tomorrow (2007); Pundir N.; Mittal Publication, New Delhi, India.
6. Fashion & Textile design(2009); Neelima; Sonali Publications New Delhi
SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
PUBLIC HEALTH AND EPIDEMIOLOGY
COURSE CODE: UH05EHSC04

Theory

Credit: 02  Pd/wk: 02  Marks: 50

Objectives:
1. To understand the concept of health from the individual and community perceptive.
2. To know the importance of epidemiology and demography in health.
3. To know factors affecting health and nutritional status of individuals and community.

THEORY CONTENT WEIGHTAGE

I Health
2. Tobacco consumption, Alcohol, HIV, STDs, etc epidemiology, mode of transmission, control measures and prevention

25%

II Public health, demography and epidemiology.
1. Demography and its applications
2. Epidemiology – study of the epidemiologic approach-time distribution, place, person & methods of epidemiology.
3. Prevention and levels of prevention, vital statistics.

25%

III Community water and waste management.
1. Importance of water to the community etiology and effects of toxic agents, water borne infections agents, sources of water, safe drinking water/portability and test for portability.
2. Community waste and waste disposal-sewage disposal and treatment, solid waste and disposal, liquid waste disposal.
(an over view)

25%

IV Community food protection.
1. Epidemiology of food borne diseases, modes of transmission, control measures and prevention.
2. Vector control, rodent control, modes of transmission, control measures and prevention.

25%

Outcomes:
1. The students will be able to identify various problems in community and design preventive measures for the same
2. They will come to know about government programme working for the benefit of community

References:
## B.Sc. Home Science
### (Under Choice Based Credit Scheme)

Semester - Sixth (Food Science and Quality Control) Vocational

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Course Type</th>
<th>Course Code (10 Digit)</th>
<th>Name of Course</th>
<th>Theory (T) Practical (P)</th>
<th>Credit hrs/week</th>
<th>Contact</th>
<th>Exam Duration in hrs</th>
<th>Marks</th>
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<tr>
<td></td>
<td>Foundation Courses</td>
<td>UH06FINT21</td>
<td>Interpersonal Communication in Workplace</td>
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<td>UH06FSEM22</td>
<td>Seminar</td>
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<td>Core</td>
<td>UH06CFDN23</td>
<td>Medical Nutrition Therapy-II</td>
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<td>Medical Nutrition Therapy-II</td>
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<td>UH06CFDN27</td>
<td>Nutritional Biochemistry</td>
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<td>Design and Development of Foods</td>
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<td>UH06CVFN42</td>
<td>Design and Development of Foods</td>
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<td>UH06CVFN43</td>
<td>Food Safety and Quality Control</td>
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<td>UH06CVFN44</td>
<td>Post Harvest Technology-II</td>
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<td>UH06CVFN45</td>
<td>Principles of Food Science</td>
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**Elective Course (Any One 11,12,13,14,15)**

<table>
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<tr>
<th>Sr. No.</th>
<th>Course Type</th>
<th>Course Code (10 Digit)</th>
<th>Name of Course</th>
<th>Theory (T) Practical (P)</th>
<th>Credit hrs/week</th>
<th>Contact</th>
<th>Exam Duration in hrs</th>
<th>Marks</th>
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<tr>
<td>11</td>
<td>Elective</td>
<td>UH06EHSC01</td>
<td>Marketing</td>
<td>T</td>
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<td>12</td>
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<td>UH06EHSC02</td>
<td>Life Skills</td>
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<td>13</td>
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<td>UH06EHSC03</td>
<td>Garments - Export and Import</td>
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<td>UH06EHSC04</td>
<td>Hygiene and Sanitation</td>
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<td>UH06EHSC06</td>
<td>Bakery Science</td>
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</table>
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.

<table>
<thead>
<tr>
<th>THEORY CONTENT</th>
<th>WEIGHTAGE</th>
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</thead>
<tbody>
<tr>
<td>I Need for interpersonal skill development</td>
<td>20%</td>
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<tr>
<td>- Understanding the universal need for developing interpersonal skills</td>
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<tr>
<td>- How to develop interpersonal skills in a workplace</td>
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<tr>
<td>- Informal learning</td>
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<tr>
<td>II Understanding the difference between individuals</td>
<td>25%</td>
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<tr>
<td>- What is personality</td>
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<tr>
<td>- The main personality traits and factors</td>
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<tr>
<td>- Effect of personality traits on job performance</td>
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<tr>
<td>- How to deal with different personality types</td>
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<tr>
<td>- Value differences and how to deal with them</td>
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<tr>
<td>- Different kinds of intelligences</td>
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<tr>
<td>- Work ethics</td>
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<tr>
<td>III Interpersonal communication</td>
<td>25%</td>
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<tr>
<td>- How does communication happen</td>
<td></td>
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<tr>
<td>- Relationship building</td>
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<tr>
<td>- Non-verbal communication</td>
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<tr>
<td>- Overcoming communication barriers</td>
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<tr>
<td>- Steps to effective communication</td>
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<tr>
<td>IV Team work skills</td>
<td>20%</td>
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<tr>
<td>- Why team work is important</td>
<td></td>
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<tr>
<td>- Types of teams</td>
<td></td>
</tr>
<tr>
<td>- The advantage and disadvantage of teamwork</td>
<td></td>
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<tr>
<td>- Role distribution</td>
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</tr>
</tbody>
</table>
- 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.
Objectives:

Course will enable the students to:

1. Understand the role of diet in therapy.
2. Gain knowledge on dietary modifications for various diseases.
3. Be able to plan and prepare diets for various diseases.

THEORY CONTENT WEIGHTAGE

I Diseases of liver:
1. Functions of liver (review)
2. Etiology, Symptoms and dietary management in –
   a. viral hepatitis, cirrhosis of liver, hepatic coma

II Diseases of kidney
1. Functions of kidney (review).
2. Etiology, Symptoms and dietary management in –
   a. Nephritis, Nephrotic Syndrome, Nephrolithiasis,

Renal failure and dialysis, Low sodium diets.
Level of sodium restriction.

III Diseases of Cardiovascular System:
1. Functions of Heart (Review).
2. Etiology Symptoms and dietary management in –
   Artherosclerosis- hypertension and congestive cardiac failure.

IV Diet in Diabetes Mellitus:
1. Classification and symptoms, Testes used for diagnosis of diabetes Mellitus.
2. Glycemic Index of Foods.
Outcomes

The student will be able to calculate nutrients and plan diets according to disease condition

References:

Objectives:
1. This course will enable students to learn about different diets other than routine diets.
2. It will help them to plan and calculate diets according to the disease condition

PRACTICAL CONTENT

1. Medical nutrition therapy in
   a) Viral hepatitis (moderate and severe jaundice)
   b) Diet in liver cirrhosis
2. Medical nutrition therapy in Renal disorder
   a) Diet in acute and chronic nephritis
   b) Diet in Nephrotic syndrome
   c) Diet in kidney stones.
   d) Diet in chronic Renal failure
3. Medical nutrition therapy in cardiovascular disorder
   a) Diet in hypertension
   b) Diet in Atherosclerosis
4. Medical nutrition therapy in Diabetes Mellitus
   a) Diet for IDDM Patient
   b) Diet for NIDDM Patient
5. Diet for Cancer Patient
6. Diet for HIV positive patient

Outcomes
The student will be able to calculate nutrients and plan diets according to disease condition

References:
Objectives:

(1) It will enable students to learn the basics of nutritional biochemistry

(2) Obtain an insight into the chemistry of vitamins and minerals and physiologically important compounds.

Understand the biological process and system as applicable to human nutrition

Theory:

<table>
<thead>
<tr>
<th>I</th>
<th>Structure and Function of DNA, RNA, Nucleotide</th>
<th>15%</th>
</tr>
</thead>
<tbody>
<tr>
<td>II</td>
<td>Vitamins –structure and biochemical role</td>
<td>15%</td>
</tr>
<tr>
<td></td>
<td>Fat soluble vitamins-A, D, E, K.</td>
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</tr>
<tr>
<td>III</td>
<td>Vitamins –structure and biochemical role</td>
<td>20%</td>
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<tr>
<td></td>
<td>Water soluble vitamins-B1, B2, B3, B6, folic acid, B12 and C</td>
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<tr>
<td>IV</td>
<td>Minerals –biological occurrence of inorganic elements, biochemical role structure</td>
<td>30%</td>
</tr>
<tr>
<td></td>
<td>Iron, calcium, phosphorus, iodine, selenium, zinc.</td>
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<tr>
<td>V</td>
<td>Enzymes –classification, nomenclature, enzyme inhibition, factor affecting enzyme activity</td>
<td>15%</td>
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</tbody>
</table>

Outcomes: The students will learn nutritional biochemistry as applicable to human nutrition.
OBJECTIVES:
1. Understand the process of development of food product.
2. Understand the role of research and development in food product development and food manufacture.
3. Apply the knowledge gained in various situations.
4. Development new food product which are nutritious, cost effective and marketable.

THEORY

<table>
<thead>
<tr>
<th>CONTENT</th>
<th>WEIGHTAGE</th>
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</thead>
<tbody>
<tr>
<td>I</td>
<td></td>
</tr>
<tr>
<td>1. Food needs and consumer preference –needs and types of food consumption trends, economic, psychological, anthropological and sociological dimensions of food consumption.</td>
<td>25%</td>
</tr>
<tr>
<td>2. Trends in social changes and its role in diet pattern-consumer research and the market identifying the need for new products.</td>
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<tr>
<td>II</td>
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</tr>
<tr>
<td>1. Designing new products using need based perspective and application in various Situations the R and D process.</td>
<td>25%</td>
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<tr>
<td>2. Developing standards products- Types of product and logistics, primary and secondary, various food ingredients used, use of additives.</td>
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<tr>
<td>III</td>
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<tr>
<td>1. Standardization and large scale preparation.</td>
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<tr>
<td>2. Chemical and physical properties of foods- shelf life studies shelf predictions.</td>
<td>25%</td>
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<tr>
<td>IV</td>
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<tr>
<td>1. Storage and transportation – Types and mode of transportation optimization of transport taking into account the types of product distance storage facilities, Equipment and space.</td>
<td>25%</td>
</tr>
</tbody>
</table>
OUTCOME:

1. The students will be able to develop food product to meet the needs of the changing requirements of consumers.
2. The students will be able to understand the principles of quality assurance, food safety, shelf life, functionality of packaging, labeling and cost for food product design.
3. The students can understand legislative requirements in the food standards.

REFERENCES:

THIRD YEAR BSC (HOME) VI SEMESTER
DESIGN AND DEVELOPMENT OF FOOD
COURSE CODE: UH06CVFN42
Practical

Credits: 02   Pd/Wk: 04   Marks: 100

PRACTICALS CONTENT

Developing various food products by students

1. Introduction
2. Selection of target group
3. Market survey
4. Preparation of questionnaire
5. Standardization of recipe, Preparation method, sensory evaluation
6. Shelf life, packaging, labeling, costing, storage, transportation and distribution, advertising.
OBJECTIVES:

1. To understand the role of Food Safety in expanding food industrial activities.
2. To be acquainted with different types of food hazards, their detection and control through various quality control measures.
3. To be acquainted with the implementation of the total quality control concepts, through techniques such as HACCP.

THEORY       CONTENT       WEIGHTAGE

I
Industrial food sector in India and the role of quality control in insuring Food safety. 10%

II
Categories of safety hazards in food. Microbial and Non microbial, Microbial food hazards and their control, Microbial food toxicity and Food borne infection ensuring microbial food Safety 20%

III
Non microbial hazards and their control, natural toxins in foods, Genetically engineered foods (Hormones ,Pesticides etc), contaminants, chemicals and physical hazards due to food processing techniques such as radiation, heat treatment, smoking of meat, fish, cheese etc. controlling non microbial food hazards. 20%

IV
Categories of food quality sensory, compositional nutritional and health quality of foods, quality standards for food- International and national standards-Codex alimentarius , ISO-9000, WHO, BIS, AGMARK, FPO, VOP etc. 20%

V
a. Control of quality parameters to ensure nutritional and health safety of food concepts of quality 20%
   b. Evaluation, control and assurance. Quality assurance through HACCP.
   c. Role of food in combating deficiency disease through blending, enrichment and nutrient supplementation.

VI
Legal administration and quality control- Laws relating to food hygiene. 10%
OUTCOMES:

At the end of the course the students shall come to know

1. About the importance of HACCP for Quality Assurance in Food industry.
2. About the various agencies and laws working for the betterment of the Food Quality in Industry
3. Shall get acquainted with the various food hazards, their detection and control through various quality control measures.

REFERENCES:


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OBJECTIVES

1. The students will be able to understand the technologies of post-harvest technologies and its role in providing better quality produce to the consumer
2. The students will be made aware of technological changes that are occurring in food industry

<table>
<thead>
<tr>
<th>UNIT</th>
<th>CONTENT</th>
<th>WEIGHTAGE</th>
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<tbody>
<tr>
<td>I</td>
<td>Method of food preservation: Thermo sonication, Hurdle technology, Hydrostatic pressure technology, Microwave processing</td>
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<tr>
<td>II</td>
<td>Non thermal techniques: Ultra High voltage Electric field, Ohmic heating, Dielectric heating, Induction heating and Infrared, Oscillating magnetic field, Intense Light pulses</td>
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<tr>
<td>III</td>
<td>Membrane based separation techniques: Introduction to membrane bases separation techniques, reverse osmosis, ultra filtration, micro filtration, pervaporation.</td>
<td>20%</td>
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<td>IV</td>
<td>Super critical fluid extraction: Principles, methodology, area of applications</td>
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<td>Extrusion technology: Mechanism, Types and uses. Microencapsulation,</td>
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<tr>
<td>V</td>
<td>Computerization in food Industry, image processing, new researches, new researches in food processing.</td>
<td>15%</td>
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</tbody>
</table>

OUTCOME: The students will be exposed to the latest techniques in food technology
References

1. Trends in food Science and technology, by Natrajan C.P. and Ranganna, S.
2. Ultrasound in Food Processing, by Mason, T.J. and Povey M.J.W. Blackie Academic and Professional.
3. Novel Food Processing Technologies (Food Science and Technology), by Gustavo V. Barbosa–Canovas, Maria S. Tapia, and M. Pilar Cano, CRC Press.
1. Determining of total reducing sugar
2. Determination of sucrose content.
3. Determinations of adulteration
4. Determinations of fructose to glucose ratio
5. Determination of acid insoluble ash
6. Determination of impurities in oil
7. Presence of additives in milk
8. Determination of fat content
9. Determination of protein from milk
10. Determination of solid non fat from milk.
11. Isolation of synthetic color from jam squashes and sauces.
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.

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<td>Unit I</td>
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<td>1. Definition of marketing and marketing management.</td>
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<td>2. Concepts of market-place, area and demand.</td>
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<td>3. Types of market.</td>
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<td>4. Market Segmentation: Definition and basis.</td>
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<td><strong>Organization and function of organization</strong></td>
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<tr>
<td></td>
<td>1. Sole Proprietorship and Partnership.</td>
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<td>2. Characteristics of ideal form of organization.</td>
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<td>4. Features of partnership merits &amp; demerits.</td>
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<td>5. Ideal partnership.</td>
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<td>6. Partnership Deed, Registration of firm, rights of partner.</td>
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<tr>
<td>Unit II</td>
<td><strong>The Product</strong></td>
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<td></td>
<td>1. Classification of consumer products.</td>
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<td>2. The product life cycle.</td>
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<td>3. The adoption &amp; diffusion process.</td>
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<tr>
<td>Unit III</td>
<td><strong>Pricing</strong></td>
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<tr>
<td></td>
<td>1. Definition and importance of pricing.</td>
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<td>2. Pricing objectives.</td>
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<td>3. Price determining process.</td>
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<td>4. Factors influencing price decisions.</td>
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<td>5. Pricing policies and strategies.</td>
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</table>
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

<table>
<thead>
<tr>
<th>UNIT</th>
<th>CONTENT</th>
<th>WEIGHTAGE</th>
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</thead>
<tbody>
<tr>
<td>UNIT-I</td>
<td>Introduction</td>
<td>25%</td>
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<tr>
<td></td>
<td>1) Understanding what are life skills meaning and usefulness</td>
<td></td>
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<td></td>
<td>2) Need for life skills in today’s world</td>
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<td>3) Preparing and dealing with changes.</td>
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<tr>
<td>UNIT-II</td>
<td>Driving our own growth.</td>
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<tr>
<td></td>
<td>1) Motivation: meaning need and sources</td>
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<td></td>
<td>2) Development of positive thinking</td>
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<td>3) Benefits of positive thinking</td>
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<td>4) Mind power: Meaning, benefits of meditation</td>
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<td>UNIT-III</td>
<td>Stress management</td>
<td>25%</td>
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<td></td>
<td>1) Understanding stress symptoms and consequences</td>
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<td>2) Techniques to manage stress</td>
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<td>3) Understanding relation between life goals, motivation, productivity and stress.</td>
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<tr>
<td>UNIT-IV</td>
<td>Leadership skills</td>
<td>25%</td>
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<tr>
<td></td>
<td>Key characteristics’ of leader, self-confidence, assertiveness, trustworthiness, morality, emotional, stability,self-awareness, objectivity, developing of teamwork Skills, decision making, emotional stability.</td>
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</tr>
</tbody>
</table>

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

REFERENCES:
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:

<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>
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<td>2. Management function</td>
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<td>II</td>
<td>Finance function</td>
<td>20%</td>
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<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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<tr>
<td></td>
<td>1. Government</td>
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<td>2. Nongovernment</td>
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<tr>
<td>IV</td>
<td>Business System</td>
<td>25%</td>
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<tr>
<td></td>
<td>1. Laundering a proprietorship</td>
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<td>2. Joint stock company</td>
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<td>3. Cooperatives</td>
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<td>4. Partnership</td>
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<tr>
<td>V</td>
<td>Quality Control in apparel &amp; textile units</td>
<td>20%</td>
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<tr>
<td></td>
<td>1. Importance</td>
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<td></td>
<td>2. Stage of Quality Control in Industry</td>
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<tr>
<td></td>
<td>3. Role of Information technology</td>
<td></td>
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</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.
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.

THEORY

<table>
<thead>
<tr>
<th>CONTENT</th>
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<tbody>
<tr>
<td>I 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 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 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 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 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>2. Legal administration and quality control – Laws relating to Food Hygiene.</td>
<td></td>
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</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 –

Objectives:

To get the knowledge of different bakery items.

<table>
<thead>
<tr>
<th>Unit</th>
<th>Content</th>
<th>Weightage</th>
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<tbody>
<tr>
<td>1</td>
<td>Bakery equipment- Types, selection, operations and maintenance</td>
<td>30%</td>
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<tr>
<td>2</td>
<td>Basic Concepts of Bakery: Ingredients &amp; processes used for preparation of</td>
<td>35%</td>
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<tr>
<td></td>
<td>a) Cream cakes and sponge cakes</td>
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<tr>
<td></td>
<td>b) Short crust pastry</td>
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</tr>
<tr>
<td></td>
<td>c) Breads, buns and pizza base</td>
<td></td>
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<tr>
<td></td>
<td>d) Cookies and biscuits</td>
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<tr>
<td>3</td>
<td>Product characteristics, common bakery faults and corrective measures</td>
<td>35%</td>
</tr>
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<td>a) Cream cakes and sponge cakes</td>
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<td></td>
<td>d) Cookies and biscuits</td>
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</tbody>
</table>

Outcomes: 1. Students can understand about different bakery products.
           2. They get the knowledge of new advances in equipments.

References:
Third Year BSc (FSQC) VI Semester
BAKERY SCIENCE
Course code: UH06EHSC06
Practical

Credits: 01 PD/WK: 01 Marks-50

Content

1 Learning the operating procedure of various bakery equipments

2 Ingredients & processes used for preparation of
   a) Cream cakes and sponge cakes
   b) Short crust pastry
   c) Breads, buns and pizza base
   d) Cookies and biscuits

3 Learning the product characteristics, common bakery faults and corrective measures
   a) Cream cakes and sponge cakes
   b) Short crust pastry
   c) Breads, buns and pizza base
   d) Cookies and biscuits