Course Code	UH01MAGEN01	Title of the Course	Basic Concepts of Nutrition
Total Credits of the Course	04	Hours per Week	04

	To Enable Students-
Course	1. Impart knowledge pertaining to different food groups,
Course	nutritive value and importance in daily diet.
Objective	2. Understand the functions of food and the role of various
	nutrients, their requirements, effect of deficiency and excess.
	3. Familiarize students with different methods of cooking,
	their advantages and disadvantages.
	4. Gain knowledge of improving nutritional quality of food

Unit	Course Content	Weightage* (%)
Unit - 1	Definition of food, Nutrition, functions of Foods, Basic five	
	food Groups and their contribution to balanced diet.	25
	Energy, sources, function &deficiency.	
Unit - 2	Classification, sources, function and deficiency of Protein,	
	Carbohydrate and Fat	25
Unit - 3	Classification, sources, function, and deficiency of water-	
	soluble vitamins: Thiamine, Riboflavin, Niacin, Pyridoxine,	
	B12, folic acid and vitamin C	
		25
	Classification, sources, function, and deficiency of Fat-	
	soluble vitamins: Vitamin A, D, E, K	
Unit - 4	Classification, sources, functions and deficiency of	
	Minerals: Calcium, Phosphorus, Sodium, Potassium, Iron,	
	Zinc, Fluorine, Iodine, Selenium, Magnesium	25
	Introduction of various cooking methods.	

Teaching-	Lecture,	Group	Discussion,	Quizzes,	Expert	talk,
Learning Methodology	Experien	tial learn	ing, Audio vid	eo aids		

Evaluati	on Pattern	
Sr. No.	Details of Evaluation	Weightage (%)
1.	Internal Written Examination(AsperCBCSR.6.8.3)	30%
2.	External Written Examination (As perCBCSR.6.8.3)	70%
3.	University Examination	100%

Co	urse Outcomes:
Ha	ving completed this course, the learner will be able to
1.	Identify various food groups and would be able to judiciously use according to the
	source of availability
2.	Identify various macro and micronutrients and their need in the body.
3.	Distinguish between the various cooking methods and their advantages and disadvantages.

Reference	ces
Sr No	References
1.	Educational Planning group.(1991). Food and Nutrition: Text book of home science for senior students. (3rd ed). New Delhi: Arya publishing house.
2.	Mudambi, S.R., & Rajagopal, M.V. (1982). Fundamentals of Nutrition. New Age International Ltd.
3.	Roday, S. (2012). Food Science and Nutrition. Oxford University Press.
4.	Mudambi, S. (2007). Fundamentals of Foods, Nutrition and Diet Therapy New Age Publications.

On-line resources to be used if available as reference material
On-line Resources
Relevant entries on Wikipedia and Encyclopaedia Britannica

Course Code	UH01MAGEN02	Title of the Course	Basic Concepts of Nutrition
Total Credits of the Course	4	Hours per Week	8

Course Objectives	To Enable Students-		
	1. Familiarize students with different methods of cooking, their		
	advantages and disadvantages		
	2. Gain knowledge of improving nutritional quality of food.		
	3. Familiarize students with the controlling techniques by		
	standardization of recipes		
	-		

Unit	Course Content	Weightage*
1.	Market survey of locally available food items viz. cereals, pulses, fruits, vegetables, milk and milk products, fats and oils, nuts and oilseeds, sugar and Jaggary, meat, fish, and poultry and miscellaneous food items like biscuits, jams, jellies, ketchup etc. and their cost	05
2.	Introduction, use and care of kitchen equipment and Weights and Measurement Controlling techniques: Weights and measures - standard and household measures for raw and cooked foods, recipe and evaluation of the product Amount of ingredients to be used in standard recipe vis-à-vis, portion size	05
3.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Carbohydrates.	05
4.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Protein	05
5.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of protein (incorporating combination of cereals and pulses)	05
6.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Fat	05
7.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin B1 (Incorporating fermentation and germination)	05
8.	Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin B2	05

9. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Niacin 10. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin C 11. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Iron 12. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin A 13. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Calcium 14. Preparation of recipe of with the use of Moist heat 05 16. Preparation of recipe of with the use of Dry heat 07 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05			
quality, portion size and its application on treating the deficiency of Vitamin C 11. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Iron 12. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin A 13. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Calcium 14. Preparation of recipe of with the use of Moist heat 15. Preparation of recipe of with the use of Dry heat 16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking O5	9.	quality, portion size and its application on treating the deficiency	05
quality, portion size and its application on treating the deficiency of Iron 12. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Vitamin A 13. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Calcium 14. Preparation of recipe of with the use of Moist heat 15. Preparation of recipe of with the use of Dry heat 16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	10.	quality, portion size and its application on treating the deficiency	05
quality, portion size and its application on treating the deficiency of Vitamin A 13. Planning and preparation of recipe, assessing the nutritional quality, portion size and its application on treating the deficiency of Calcium 14. Preparation of recipe of with the use of Moist heat 15. Preparation of recipe of with the use of Dry heat 16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	11.	quality, portion size and its application on treating the deficiency	05
quality, portion size and its application on treating the deficiency of Calcium 14. Preparation of recipe of with the use of Moist heat 15. Preparation of recipe of with the use of Dry heat 16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	12.	quality, portion size and its application on treating the deficiency	05
15. Preparation of recipe of with the use of Dry heat 16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	13.	quality, portion size and its application on treating the deficiency	05
16. Preparation of recipe of with the use of fat as medium 17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	14.	Preparation of recipe of with the use of Moist heat	05
17. Preparation of recipe of with the use of Combined method (Moist and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	15.	Preparation of recipe of with the use of Dry heat	05
and Dry) 18. Preparation of recipe of with the use of Solar cooking 05	16.	Preparation of recipe of with the use of fat as medium	05
	17.	=	05
10 D .: C : C : 1 1 CM: 1: 07	18.	Preparation of recipe of with the use of Solar cooking	05
19. Preparation of recipe of with the use of Microwave cooking 05	19.	Preparation of recipe of with the use of Microwave cooking	05
20. Preparation of recipe of with the use of different modes of heat transfer like Radiation, conduction and convection.	20.	1	05

Teaching-	Lecture, Group Discussion, Demonstration, Quizzes, survey, Experiential
Learning	learning
Methodology	

Evaluation Pattern		
Sr. No.	Details of Evaluation	Weightage (%)
1.	University Examination	100%

Co	Course Outcomes:					
Ha	ving completed this course, the learner will be able to					
1.	. Identify various food groups and would be able to judiciously use according to the source of availability					
2.	Identify various macro and micronutrients and their need in the body.					
3.	Distinguish between the various cooking methods and their advantages and disadvantages.					

References			
Sr No	References		
1.	Educational Planning group.(1991). Food and Nutrition: Text book of home science for senior students. (3rd ed). New Delhi: Arya publishing house.		
2.	Mudambi, S.R., & Raja gopal, M.V. (1982). Fundamentals of Nutrition. New Age International Ltd.		
3.	Roday, S. (2012). Food Science and Nutrition. Oxford University Press.		
4.	Mudambi, S. (2007). Fundamentals of Foods, Nutrition and Diet Therapy New Age Publications.		

On-line resources to be used if available as reference material		
On-line Resources		
Relevant entries on Wikipedia and Encyclopaedia Britannica		

Course Code	UH01MIGEN01	Title of the Course	Fundamentals of Clothing and Textiles
Total Credits of the Course	02	Hours per Week	02

Course	1. To Understand importance of clothing
Objectives:	2. To develop basic skills in clothing construction
	3. To impart knowledge of various fibers, yarns and fabrics used in textiles manufacture.

Cours	seContent	
Unit	Description	Weightage*(%)
1.	Introduction of Clothing (a) Clothing terms (b) Importance of study of Clothing (c) Origin of clothing (d) Social and psychology function of clothing Introduction to garment construction (a) Garment Components (b) Designing, cutting, sewing, finishing (c) Selection and evaluation of readymade garments	50
2.	 a. Introduction to Textiles a) Terminologies of Textiles b) Importance and scopes of study of Textiles c) Classification of Textile fibers b. Textile Fibers and Yarn a) Properties, use &care of the natural and manufactured fibers b) Natural fiber: Wool, Silk, Cotton, Jute c) Regenerated and Synthetic fibers: Polyester, Nylon, Acrylic, Rayon, Acetate c. Regenerated and Synthetic fibers: Polyester, Nylon, Acrylic, Rayon, Acetate 	50

Cou	Course Outcomes: Having completed this course, the learner will be able to			
1.	Understand and analyze basics of garment design.			
2.	Acquire skills in appropriate selection of readymade garments.			
3.	Understand various fibers, yarns and fabric construction methods, their typicality.			

Evaluation Pattern			
Sr. No.	Details of the Evaluation	Weightage (%)	
1.	Internal Written Examination(AsperCBCSR.6.8.3)	15%	
2.	External Written Examination (AsperCBCSR.6.8.3)	35%	
3.	University Examination	50%	

Sugge	sted References:
Sr. No.	References
1.	Narang, M. Fashion Technology. Delhi: Asia Pacific Business Press Inc.
2.	Sumathi. (2002) Elements of Fashion & Apparel Design.G.I. New Age International Ltd.
3.	Colchester, C.(1993). Thenew Textiles. Thames & Hudson Ltd.
4.	Nakamar, A. (1996). Fiber Science And Technology. Oxford & IBH Pub. Bombay.
5.	Dantyagi, S. (1996). Fundamentals of Textiles and Their Care.
6.	Corbman, B.P. (1983).Textile-Fibers to Fabrics. Ms Graw Hill International Editions

Course Code	UH01MIGEN02	Title of the Course	Fundamentals Of Clothing And Textiles
Total Credits of the	02	Hours Per Week	04

Course Objectives: Course	1. Understand, identify and acquire skills in basics of apparel
construction, Fabric count and fabric weight.	 construction. 2. Understand and analyze the garment components. 3. Develop skills in fiber, yarn and fabric identification based on construction technique. 4. Gain knowledge on relationship between method of fabric

Cours	CourseContent		
Unit	Description	Weightage*(%)	
1.	Sewing machine –Care, threading &use of machine. a) Sewing machine attachments	10	
3.	Collection of textile components, its application &use a) Buttons, stud fastenings, eyelets, ribbon, lace, braid, buckle, chain, pins, rivets, poggles, zip	10	
4.	Readymade garment analysis-seam type, neckline finishes, fullness etc.	10	
5.	Fiber identification (microscopic appearance): a) Wool b) Silk c) Cotton d)Jute	05	
6.	Calculate fabric count: a) Polyester b) Nylon c)Acrylic d)Rayon e)Acetate	05	
7.	Study the weight per unit area: a) Wool b) Silk c) Cotton d)Jute e) Polyester f)Nylon g) Acrylic h) Rayon i)Acetate	05	
8.	Sample Collection and Fabric identification (05each) a) Woven fabrics b)Knitted fabrics c) Non-woven fabrics b) Novelty yarn–Loop, Slub, Ratine, Metallic	05	

Cour	Course Outcomes: Having completed this course, the learner will be able to		
1.	Exhibit basic skills of construction and surface ornamentation.		
2.	Analyze the quality of construction and finishing of garments.		
3.	Understand and identify fibers, yarns and fabrics used in textile materials and its end use.		
4.	Acquire skills in identifying type of fabric and effect of count and weight on physical properties and performance characteristics of fabric.		

Evalu	Evaluation Pattern		
Sr.	Details of the Evaluation	Weightage (%)	
1.	University Examination	50%	

Sugges	Suggested References:		
Sr. No.	References		
1.	Shaeffer, C. (2000). Sewing for Apparel Industry, New Jersey: Prentice Hall.		
2.	Sumathi. (2002) Elements of Fashion & Apparel Design. G.I. New Age International Ltd.		
3.	Dawn, J. (1999). Textile Technology to GCSE. Oxford university press.		
4.	Corbman, B.P. (1983). Textile-Fibers to Fabrics . Ms Graw Hill International Editions		
5.	Dantyagi, S. (1996). Fundamentals of Textiles and Their Care.		
6.	SekhriS. (2013). Textbook of Fabric Science: Fundamentals to Finishing. New Delhi: PHI Learning.		

Course Code	UH01IDGEN01	Title of the Course	Basic Science-I
Total Credits Of the Course	02	Hours per week	02

Course	1. To impart basic information about the fundamentals of chemistry.	
Objectives:	2. To provide knowledge regarding various acids, bases and salts.	
	3. To explain the concepts of cell structure and reproduction in plants.	
	4. To acquaint the students with fundamentals of	
	Heat transfer.	

	Course Content		
Unit	Description	Weightage*	
1.	 Fundamentals of Chemistry: (a) Scope, usefulness and branches (b) Classification of matter and Laws of chemical combination, (c) Structure of atom, Bohr's Model of atom, Electronic Configuration, Atomic number, Mass number, Valence shell, and Valence electrons. (d) Modern Periodic table, Symbols, Radicals, Chemical Formulas, (e) Chemical Bonding and Chemical Reactions (f) Acid, Base and salts /pH: Acid (Definition, Properties and types),Base (Definition, Properties and types),pH- Definition, pH Scale, Explanation, Usefulness of pH. 		
2	Biological Science: (a) Introduction: Definition, major branches and brief history of biology. (b) Plant and animal cell (c) Form, Structure and function of vegetative and reproductive parts of seed-bearing plants (d)Unisexual and bisexual flowers. (a)Pollination, fertilizationand reproduction in plants	50	

Teaching-	Lectures, Interactive sessions, ICT enabled teaching and learning
Learning	experiences in terms of video lessons, Discussion, Project Work,
Methodology	Demonstrations, Practical guidance

	Evaluation		
Sr.	Details of the Evaluation	Weightage(%)	
No.			
1.	Internal Written Examination(AsperCBCSR.6.8.3)	15%	
2.	External Written Examination (As perCBCSR.6.8.3)	35%	
3.	University Examination	50%	

	Course Outcomes: Having completed this course, the learner will be able to	
1.	Revive their knowledge and understand the basic concepts in science.	
2.	Understand fundamental aspects of science and have a profound pillar for upcoming syllabus.	

Suggeste	ed References:
Sr. No.	References
1.	G.d.tuli.,&b.s.bahl.(1983).intermediateinorganicchemistry.s.newdelhi: ramnagar,chand & company ltd.
2.	P.L.Soni.,&KatyalM.(2007). Textbook of Inorganic Chemistry. Sultan: Chand&Sons.
3.	DuttaA.C.(1980). A classbook of Botany. John Brown, Calcutta 13:Oxford university press. Faraday House.
4.	Sharma V.K.(1990). <i>Biology class XI</i> . Daryaganj: Publishers 23.
5.	Maheshwari P.Manoharlal (1996). <i>BiologyPart1-7</i> .NewDelhi-110002:NCERT
6.	Kenneth W.(1975). Basic Physics. University of California, Irvine, NewDelhi: Oxford and IBH Publishing Co.

On-lineresourcestobeusedifavailableasreferencematerial
Online Resources
http://www.edudel.nic.in/

Course Code	UH01IDGEN02	Title of the Course	Basic Science-I
Total Credits Of the Course	02	Hours per Week	04

1. To make them understand Volumetrican dinorganic Qualitative
analysis.
2.To demonstrate parts of microscope and prepare slides.
3.To recognize the various parts of flowering plants.

	Course Content	
Unit	Description	Weightage*
1.	Volumetric analysis of strong acid [HCl] and weak acids [oxalic acid/ Acetic acid] against strong base [NaOH], and strong base against	10
2.	To prepare standard solutions of various concentrations.	05
3.	To study the parts of Compound Microscope and its Uses.	05
4.	To prepare temporary slides of onion peels for studying the cell Structure.	10
5.	To prepare temporary slides of Rhoeopeel for studying the stomata and chloroplast.	05
6.	To study atypical flowering plant body.	05
7.	To study Unisexual and Bisexual flowers through dissection method (Dhatura, Hibiscus, Sunflower, Cucurbits)	10

	Teaching- Learning Practical, ICT enabled teaching and learning experiences in terms of video lessons Discussion, By way of Demonstrations.				
Metho	odology				
		Evaluation Pattern			
Sr. No.	Details of t	the Evaluation	Weightage		
1.	1. University Examination 50%				
	Course Out	comes: Having completed this course, the learner will be able	to		
1.	1. Apply scientific methodology and demonstrate the ability to draw conclusions based on observation and analysis.				
2.	Recognize	and apply concepts and theories of basic biological sciences.			
3.	Demonstrate connections with other subject areas.				

	Suggested References:
Sr. No.	References
1.	Mendham, J., R, Denney., JBarnes., K, Thomas. Vogel's textbook of Quantitative Chemical Analysis. (6 th ed.).
2.	An Advanced course in Practical Chemistry, Ghoshal, Mahapatra, Nad.
3	Dutta A.C., John Brown, (1980) <i>A classbook of Botany</i> , Calcutta: oxford University press. Faraday House.
4	Sharma V.K.(1990) <i>Biology class XI</i> , New Delhi: 23, Daryaganj Publishers.

Course code	UH01SEGEN01	Title of the Course	Communication and Extension
Total credits of The course	02	Hours per Week	02

Course objectives	1)	Understand the concept of communication and its role in exchange of information
	2)	Examine the models and barriers to communication
	3)	Learn about the concept of extension, extension approaches and models
	4)	Enhance the students in the selection and use of media in different socio-cultural environment

Learning out	1) Gain knowledge on the need and importance of
comes	communication and its significance in exchange of
	information
	2) Analyze the models of communication and role of media in societal development
	3) Perceive the importance of extension education
	5)Acquire knowledge on the extension models and approaches

Unit	Course content	Weightage
		(%)
Unit -I	COMMUNICATIONCONCEPT	50%
	1.1.Meaning, definition, nature, scope and importance	
	of communication	
	1.2. Functions of communication - information function, command or	
	instructive function, influence or persuasive function and	
	integrative function	
	1.3. Elements of communication - three elements - source, message,	
	receiver, four elements- encoding, decoding, sender and receiver,	
	Five elements- communicator, communicate, message, channel	
	and feedback.	
	1.4.Means of communication- oral, written, sign/ signal, action, object	;
	1.5. Types of communication-formal and informal communication	
	1.6.Pattern – one way, tow way, circular	
	1.7.Communication media- print and electronic media	

Vallabh Vidyanagar Gujarat Syllabus with the effect from the Academic Year 2023-24 B.Sc. (Home Sci.)(General) Sem. 1

Unit -II	Effective communication and extension	50%
	2.1Characteristics - clear, correct complete and precise message,	
	reliability, consideration of the recipient	
	2.2Skills-observance, clarity and brevity, listening and understanding,	
	self efficacy and self confidence	
	2.3Significance - team work, team building, problem solving and	
	decision making skills, facilitate creativity and	
	reduces	
	misunderstanding	
	2.4Concepts relating to communication - perception, fidelity,	
	communication gap, empathy, Homophily, Heterophily	
	2.5Elements of extension communication system	
	2.6Communication methods in extension- group method, mass	
	method and individual method	

Learning Experience:

• Regular lectures, exercises, group discussion, team building exercise, case studies and field visit.

Evaluation

• Class test, presentation, assignments, seminars, records and report

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	University Examination	50%

	Suggested References:
Sr. No.	References
1.	Dhama O.P. and Bhatnagar O.P. (1995). Education and Communication for Development. New Delhi: Oxford and IBH Co.
2.	Gupta, D.(2007). Development Communication in Rural Sector. New Delhi: Mukhopadhyay Abhijeet Publication
3	Nisha, M. (2006). Understanding Extension Education. New Delhi: Kalpay Publications
4	Reddy. A.A. (2001). Extension Education. Bapatla: SriLaxmi Press
5	Rogers Everett, M.(2003).Diffusion of Innovations, 5 th Ed. New York: The Free Press
6	Singh, U.Kand Nayak, A.K. (2007). Extension Education. New Delhi: Common Wealth Publishers
7	Wilson,M.C., and Gallup,G. (1955). Extension Teaching Methods. Washington: US Department of Agriculture

Vallabh Vidyanagar Gujarat Syllabus with the effect from the Academic Year 2023-24 B.Sc. (Home Sci.)(General) Sem. 1

Multidisciplinary Course on Introduction to Indian Knowledge Systems

Course Code	UH01IKHSC01	Title of the Course	Introduction to Indian Knowledge Systems
Total Credits of the Course	2	Total Hours	30

G	
Course	The course will enable the student teachers to
Objectives:	• Examin the concept of Bhartiya concept of spirituality and its various paths.
	• Examine the Bhartiya philosophy of life derived from Shashtras (ancient scriptures) and its implications for the Bhartiya lifestyle.
	• Analyse the concept of Indian Knowledge Systems (IKS) and emphasize its importance in preserving and disseminating indigenous knowledge.
	• Highlight the contributions of IKS to the world, particularly in the fields of mathematics and astronomy.
	 Explore the Bhartiya wisdom related to life sciences.
	• Study the science of architecture in ancient India with reference to significant sites.
	• Provide an overview of Ayurveda, including its concepts, branches, important books, and pioneers in the field.
	• Explore Bhartiya literature and the Bhartiya theory of aesthetics and rasa in various art forms.

	Course Content				
Unit	Description	Weightage*			
1	 Spritual Bharat and Introduction to IKS Bhartiya Concept of Spirituality: Gyaan Marg, Bhakti Marg, Karm marg, Yog Marg Bhartiya Spiritual Thinking Leading to Unity Bhartiya Philosophy of Life Derived from Shashtras and its Implications for Bhartiy Life Style Introduction to IKS and Its Importance Introduction of Various Indian Knowledge Systems 	50 %			
2	 Contribution of IKS to the World Bhartiya Contribution in Mathematics and Astronomy Bhartiya Wisdom related to Life Science: Physics, Chemistry, Botany 	50 %			

 Bhartiy Science of Architecture with reference to Lothal, Mohan Jo Daro, Dholavira, Temple Architecture 	
 Ayurveda: Concept, Branches, Books and Pioneers 	
Bhartiya Literature and Bhartiy Theory of Aesthetics and Rasa	

Teaching-Learning	Lecture-cum-discussion, Group Discussion, Presentations, Seminars,
Methodology	tutorials, Research Exercises

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination Internal Continuous Assessment in the form of Practical, Vivavoce, Quizzes, Seminars, Assignments, Attendance	30%
2.	University Examination	70%

Cou	Course Outcomes: Having completed this course, the learner will be able to		
1.	Understand the diverse paths of spirituality in Bhartiya culture, including Gyaan Marg, Bhakti Marg, Karm Marg, and Yog Marg, and recognize their significance in individual and collective spiritual growth.		
2.	Evaluate the Bhartiya philosophy of life derived from Shashtras and analyze its implications for contemporary Bhartiya lifestyles, fostering a deeper understanding of the connection between spirituality and everyday life.		
3.	Explain the concept of Indian Knowledge Systems (IKS) and recognize its importance in preserving and promoting indigenous knowledge, fostering a sense of cultural identity and pride.		
4.	Demonstrate knowledge of various Indian knowledge systems, such as Ayurveda, Vedic sciences, Yoga, Vedanta, and Jyotish, and appreciate their contributions to human knowledge and well-being.		
5.	Recognize and appreciate the significant contributions of IKS to the world, particularly in the fields of mathematics and astronomy, and understand their impact on modern scientific advancements.		
6	Analyze the Bhartiya wisdom related to life sciences, including physics, chemistry, and botany, as described in ancient texts, and understand their relevance and potential applications in contemporary scientific research.		

Vallabh Vidyanagar Gujarat

Syllabus with the effect from the Academic Year 2023-24 B.Sc. (Home Sci.)(General) Sem. 1

Identify and analyze the unique architectural features and principles of ancient Indian sites like Lothal, Mohenjo-daro, Dholavira, and temple architecture, understanding their cultural, historical, and spiritual significance.

Suggested References:

- જયેન્દ્ર દવે . (૧૯૮૬). ભારતીય ચિંતકોનું શિક્ષણ ચિંતન. અમદાવાદ: યુનીવર્સીટી ગ્રંથ નિર્માણ બોર્ડ
- જુગલ કિશોર શર્મા. (૨૦૦૦). પુષ્યભૂમિ ભારત. કર્ણાવતી: સાધના પુસ્તક પ્રકાશન
- સ્વામી વિદિતાત્માનાન્દજી (૧૯૯૪). ભારતને ઓળખીએ. અમદાવાદ: રીલાચેબલ પબ્લીકેશન
- Radhakrishnan, S. (1992). The Hindu View of Life. HarperCollins Publishers.
- Singh, A. P., & Yagnik, S. (Eds.). (2019). Indian Knowledge Systems: Understanding the Human Uniqueness. Springer.
- Frawley, D., & Ranade, S. (2001). Ayurveda, Nature's Medicine. Lotus Press.
- Lad, V., & Frawley, D. (1986). The Yoga of Herbs: An Ayurvedic Guide to Herbal Medicine. Lotus Press.
- Dasgupta, S. (1947). A History of Indian Philosophy. Cambridge University Press.
- Pollock, S. (2006). The Language of the Gods in the World of Men: Sanskrit, Culture, and Power in Premodern India. University of California Press.
- Sarma, K. V. (2008). Indian Astronomy: A Source-Based Approach. National Council of Education Research and Training.
- Narlikar, J. V., & Padmanabhan, T. (Eds.). (2016). Development of Physics in India. Springer.
- Mahdihassan, S. (1982). Ancient Indian Botany: Its Bearing on Art and Literature. Deccan College Post-Graduate and Research Institute.

Online References:

- Indian Knowledge Systems Vol 1 https://iks.iitgn.ac.in/wp-content/uploads/2016/01/Indian-Knowledge-Systems-Kapil-Kapoor.pdf
- http://www.indianscience.org/index.html
- Traditional Knowledge Systems of India https://www.sanskritimagazine.com/india/traditional-knowledge-systems-of-india/
- https://orientviews.wordpress.com/2013/08/21/how-colonial-india-destroyed-traditional-knowledge-systems/
- https://www.thebetterindia.com/63119/ancient-india-science-technology/
- https://orientviews.wordpress.com/2013/08/21/how-colonial-india-destroyed-traditional-knowledge-systems/

Vallabh Vidyanagar Gujarat

Syllabus with the effect from the Academic Year 2023-24 B.Sc. (Home Sci.)(General) Sem. 1

Course Code	UH01AEENG01	Title of the Course	Functional English
Total Credits	02	Hours Per Week	02

	Course Content	
	Description	Weightage
A	 Speaking: Self Introduction Describe a person, place or situation Greeting, Asking and giving information, requesting, asking for permission Everyday conversations. 	50%
В	 Listening Simple Conversations based on familiar situations Specific information Announcements Identify key words and phrases in short dialogues Comprehend simple spoken information in familiar contexts. 	
С	 Reading: Read and understand basic vocabulary and sentences. Identify familiar words and phrases in short texts. Comprehend simple information from signs, labels, and menus. Read and understand simple passages 	
В	Writing 1. Write answers to questions from Passages 2. Write leave application, apology and request letters 3. Write a Paragraph on the given Topic Grammar & Vocabulary 1. Articles 2. Make correct use of Concord or Subject-Verb Agreement 3. Form words properly using prefixes/ suffixes i Prefixes / Suffixes ii Prepositions of Place, Time and Direction	50%
	С	Description A Speaking: 1. Self Introduction 2. Describe a person, place or situation 3. Greeting, Asking and giving information, requesting, asking for permission 4. Everyday conversations. B Listening 1. Simple Conversations based on familiar situations 2. Specific information 3. Announcements 4. Identify key words and phrases in short dialogues 5. Comprehend simple spoken information in familiar contexts. C Reading: 1. Read and understand basic vocabulary and sentences. 2. Identify familiar words and phrases in short texts. 3. Comprehend simple information from signs, labels, and menus. 4. Read and understand simple passages A Writing 1. Write answers to questions from Passages 2. Write leave application, apology and request letters 3. Write a Paragraph on the given Topic B Grammar & Vocabulary 1. Articles 2. Make correct use of Concord or Subject-Verb Agreement 3. Form words properly using prefixes/ suffixes i Prefixes / Suffixes

Methodology Group work and pair work Role Paly
--

Vallabh Vidyanagar Gujarat Syllabus with the effect from the Academic Year 2023-24 B.Sc. (Home Sci.)(General) Sem. 1

Evaluation Pattern			
Sr. No.	Details of the Evaluation	Weightage	
1.	Internal Written Examination (As Per CBCS R.6.8.3)	15%	
2.	Internal Continuous Assessment in the form of Quizzes,	15%	
	Seminars, Assignments (As Per CBCS R.6.8.3)		
3.	University Examination	70%	

Course Outcomes: Having completed this course, the learner will be able to	
1.	Give personal Information and follow simple instructions
2	Understand basic spoken conversations and longer discourse.
3	Use language functions for basic conversation, descriptions, talk about family, introduce themselves, for shopping, enquiry etc.
4	Read and understand simple texts.
5	Write formal letters to seek permission, leave and apology and write simple paragraphs.

Suggested References:		
Sr. No.	References	
1.	Practical English Grammar, A. J. Thomas & A.V. Martinet	
2.	Living English Structure, Standard Allen, Longman	
3.	A Comprehensive English Language Course, Chandak Chattarji, Orient Longman	
4.	Developing Communication Skills, K. Mohan and M. Banerji, McMillan, Chennai	
5.	Grant Taylor. English Conversation Practice. (Tata McGraw Hill, New Delhi)	
6.	R P Bhatnagar and R T Bell (1999) Communication in English, (Orient Longman, Hyderabad)	
7.	 Books / Audio-Visual Course Recommended Learn English Teens – (20 episodes, British Council) Spoken English — D Sasikumar and PV Dhamija. (With Audio Cassette) (Tata Mcgraw Hill Publication Ltd, New Delhi) (Units 1-13) Keep Up Your English, BBC by Standard Allan 	
