

**SARDAR PATEL UNIVERSITY**  
**Bachelor of Science (Home Science) (GENERAL) Semester - V**  
**Structure of Semester - V (GENERAL HOME SCIENCE) (With effect from June 2025-2026)**

Courses (Subjects)	Course No.	Type of Courses	Credit	Weekly Contact Hours	Exam Duration	Marking Scheme			
						Int.	Ext.	Total	
						Total/ Passing			
<b>Discipline Specific Courses Major (Core) (100 level)</b>	<b>Major Course -1</b>	UH05MAGEN01	Diet Therapy	4	4	2.30 Hrs.	50	50	100
	<b>Major Course - 2</b>	UH05MAGEN02	Family Clothing & Textiles	4	4	2.30 Hrs.	50	50	100
	<b>Major Course-3 (Practical Based on Major 1&amp;2)</b>	UH05MAGEN03	Practical Based on UH05MAGEN01 & UH05MAGEN02	4	8	3 Hrs.	50	50	100
<b>Minor (100 Level)</b>	<b>Minor Course -1 (Theory)</b>	UH05MIGEN01	House Keeping	2	2	1.30 Hrs.	25	25	50
	<b>Minor Course - 2 (Theory)</b>	UH05MIGEN02	Learning in Early Years	2	2	1.30 Hrs.	25	25	50
	<b>Minor Course - 3 (Practical Based on Minor - 1&amp;2)</b>	UH05MIGEN03	Practical Based on UH05MIGEN01 & UH05MIGEN02	4	8	2:30 Hrs.	50	50	100
<b>Skill Enhancement Course</b>	<b>SEC</b>	UH05SEGEN01	Introductory Course in Entrepreneurship	2	2	1.30 Hrs.	25	25	50
<b>Minimum Qualifying Credit</b>				<b>22</b>	<b>30</b>	-	-	-	-



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**Bachelor of Science - Home Science**  
**(B.Sc. - H.Sc.) (General) Semester (V)**

Course Code	UH05MAGEN01	Title of the Course	Diet Therapy (Theory)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"><li>1. To orient students with role of dietitian in maintaining good nutritional status and correct deficiencies or in disease condition.</li><li>2. Gain knowledge of principles of diet therapy and designing and formulating different therapeutic diets for various disease condition.</li></ol>
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Principles of Nutrition Care <ol style="list-style-type: none"><li>i. Nutrition Care Process</li><li>ii. Therapeutic adaptations of a Normal Diet</li><li>iii. Progressive Diets: Clear fluid, Full fluid, soft and regular</li><li>iv. Types of dietitian and their role in Hospital and community</li></ol>	25%
2.	(A) Etiology, Clinical features and nutritional management of Infection and Fevers <ol style="list-style-type: none"><li>i. Typhoid</li><li>ii. Tuberculosis</li></ol>	25%
3.	(A) Etiology, clinical features and nutritional management of the following <ol style="list-style-type: none"><li>i. Weight imbalances – Overweight and obesity, underweight</li><li>ii. Eating disorders – Anorexia nervosa, Bulimia nervosa, EDNOS</li></ol>	25%
4.	(A) Etiology, clinical features and nutritional management of GIT disorders <ol style="list-style-type: none"><li>i. Diarrhoea</li><li>ii. Constipation</li><li>iii. Lactose Intolerance</li></ol> <p>(B) Overview of Diets in Viral Hepatitis, Kidney Stones, Hypertension and Diabetes.</p>	25%



Teaching Learning Methodology	Classroom teaching for theory periods Lectures and Power – point presentations will be the main method of transaction Special lectures/visits/interactions with professionals will be undertaken
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Integrate knowledge of research principles and methods associated with nutrition and dietetics practices
2.	To understand etiology, pathophysiology and metabolic changes occurring in organs during disease condition
3.	Use effective and appropriate communication skills in providing information, advice and opinion to individuals, groups, and communities.

Suggested References:	
Sr. No.	References
1.	Mahan, L. K., Escott-Stump, S., Raymond, J. L., & Krause, M. V. (2012). <i>Krause's food &amp; nutrition therapy</i> . US: Elsevier/Saunders.
2.	Dietary guidelines by India: ICMR
3.	Bagchi, D., & Nair, S. (Eds.). (2018). <i>Nutritional and therapeutic interventions for diabetes and metabolic syndrome</i> . Cambridge: Academic Press.
4.	Antia, F. P. (1973). <i>Clinical dietetics and nutrition</i> . London: Oxford University Press, Ely House, 37 Dover Street.
5.	Joshi, S. A. (1995). <i>Nutrition and dietetics</i> . Ahmedabad: McGraw-Hill Education.
6.	Manual (2018). <i>Clinical Dietetics</i> , Ahmedabad: JB International
7.	Bajaj .M. <i>Diet Metrics</i> (2019)
8.	Yadav.A, Arora.M, Swayam.S. (2019) : <i>Practical Manual of Nutrition and Dietetics</i> New Delhi: Kalpaz Publications
9.	B. Shrilakshmi (2019). <i>Dietetics</i> . New Age International (P) Limited, Publishers.



On-line resources to be used if available as reference material

On-line Resources

<http://www.nutrition.gov>.

<https://www.unicef.org/india/>

<https://www.nin.res.in/>

[Epgp.inflibnet.ac.in/Home](http://Epgp.inflibnet.ac.in/Home)





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Course Code	UH05MAGEN02	Title of the Course	Family Clothing and Textiles (Theory)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"><li>1. To acquire knowledge of family clothing</li><li>2. To develop consumer awareness in clothing</li><li>3. To familiarize students with home textiles</li><li>4. To develop skills in selection and construction of garments and home textiles for family.</li></ol>
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**Course Content**

Unit	Description	Weightage* (%)
1.	Cloths for the family a. Clothes as per – infants, children, adoleacent, teenage ,young adult, adults, elderly.	25%
2.	Clothes for people with special needs a. Physically handicapped, blind, lactating mother, pregnant lady. b. Clothing for Sports, Industry	25%
3.	Home textiles a. Classification of home textiles b. Selection, sizes and care of :- i. Kitchen linens ii. Table linens iii. Bath linens iv. Bed linens	25%
4.	Draperies and curtains a. Difference between draperies and curtains. b. Selection of textiles for draperies and curtains. c. Various styles of draperies. d. Types of curtains.	25%

Teaching-Learning Methodology	Using demonstration, blackboard and power point presentation, through teaching aids as charts, figure, discussion and analysis of actual home textile analyses.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage* (%)
1.	Internal Written Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Students can select material, color and style suitable to the family members of all age groups and specially challenged too.
2.	Students will able to develop consumer skills for various types of home textiles, its characteristics and care properties

Suggested References:	
Sr. No.	References
1.	Family Clothing, (1961) ; Tate and Glisson
2.	Dress Pattern Designing (1970); Bray Natlie ; Cross lockwood & Son Ltd., London
3.	Basic Processes and Clothing Construction( 1970); Doongaji & Deshpande;New Raj Book Depot, Delhi
4.	Textile Fabrics and Their Selection (1976) ; Wingate I.B; Prentice Hall Inc, New Jersey
5.	Textile Products, Selection, Use & Care(1977) ; Alexander; R.R Houghton Mifflin Co. Boston
6.	Grooming Selection & Care(1972);Pandit Savitri & Tarpley Elizabeth;Unity Printers Baroda
7.	Dictionary of Textiles (1988);Wingate I.B.; Universal Pub. Corporation Bombay.
8.	More Dress Pattern Designing(1997); Bray Natlie; Blackwell Science
9.	How You Look and Dress (1969); Carson Bytra; Webster Division, McGraw Hill Co.
10.	Textiles Fibers And Their Use ;Hess Katharine ; Oxford of IBH; Bombay
11.	Zarapkar System Of Cutting; Zarapkar K.R.; Bombay
12.	Matric Pattern For Women's wear; F. Aldrich
13.	Magazines related to Textiles and Clothing – Apparel, Cloths line, Cloth Market, The Indian Textile Journal



On-line resources to be used if available as reference material

On-line Resources:

[Epgp.inflibnet.ac.in/Home](http://Epgp.inflibnet.ac.in/Home)

<https://www.perfectextile.com/blogs/home-textile-products-list/>

<https://textilelearner.net/home-textile-types-classification/>

<https://www.perkins.org/resource/clothing-choices-blind-and-visually-impaired/>





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Course Code	UH05MAGEN03	Title of the Course	Practical Based on UH05MAGEN01 & UH05MAGEN02
Total Credits of the Course	04	Hours per Week	08

Course Objectives:	<ol style="list-style-type: none"><li>1. To enable students to plan Diet according to disease.</li><li>2. To able to calculate according to ICMR guidelines.</li><li>3. To enable students to analyze different fabric.</li><li>4. To acquaint students with anthropometric measurements.</li></ol>
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Course Content		
Unit	Description	Weightage* (%)
1.	Planning ,calculating nutrients of the following diet according to the specification given using exchanges and ICMR guidelines: Modification in normal diet (a) Clear fluid (b) Full fluid (c) Soft diet	4
2.	Planning Diets in Over weight	4
3.	Planning Diets in Underweight	4
4.	Planning Diets in Acute Fever- Typhoid,	4
5.	Planning Diets in Chronic Fever Tuberculosis	4
6.	Planning Diets in Diarrhoea	4
7.	Planning Diets in Constipation	4
8.	Planning Diets in Lactose Intolerance	4
9.	Planning Diets in Viral Hepatitis	5
10.	Planning Diets in Kidney Stones	5
11.	Planning Diets in Hypertension	5
12.	Planning Diets in Diabetes.	5
13.	Study and analysis of fabrics for home textile (Analyze the fabric, its name, type of yarn, feel and texture, characteristics. ) 03 samples each for kitchen linen.	4
14.	Study and analysis of fabrics for home textile (Analyze the fabric, its name, type of yarn, feel and texture, characteristics. )	4



	03 samples each for table linen	
15.	Study and analysis of fabrics for home textile (Analyze the fabric, its name, type of yarn, feel and texture, characteristics. ) 03 samples each for bath linen	4
16.	Study and analysis of fabrics for home textile (Analyze the fabric, its name, type of yarn, feel and texture, characteristics. ) 03 samples each for bed linen	4
17.	Study and analysis of fabrics for home textile (Analyze the fabric, its name, type of yarn, feel and texture, characteristics. ) 03 samples each for draperies and curtains	4
18.	Basic block making. a) Study of anthropometric measurements. b) Drafting and construction of basic bodice block for self c) Trying out and altering the basic block	4
19.	Drafting and construction of A- Line frock for child	4
20.	Drafting and construction of Box plats frock for child	4
21.	Drafting and construction of shirt (men) with collar (Chinese/Flat/Peterpan/Shirt)	4
22.	Drafting and construction of shirt (women) with collar (Chinese/Flat/Peterpan/Shirt)	4
23.	Drafting and construction of kurta for young girl.	4
24.	Drafting and construction of kurta for young boy.	4

Teaching-Learning Methodology	For practical, laboratory work for planning of diets with case study. Students will learn to construct basic block and Drafting of various Garments. Extension activities will be encouraged for application oriented learning. Any other method may be added, as per university norms and discretion of the teaching faculty.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	25%



3.	University Examination	50%
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Course Outcomes: Having completed this course, the learner will be able to	
1.	This course will enable students to integrate knowledge of principles of diet therapy and research learn about different diets other than routine diets.
2.	It will help them to plan and calculate diets according to the disease condition
3.	This course will help them take an entrepreneurial approach to advocate for a healthy society.
4.	Students can select material, color and style suitable to the family members of all age groups and specially challenged too.
5.	Students will able to develop consumer skills for various types of home textiles, its characteristics and care properties

On-line resources to be used if available as reference material
On-line Resources:
<a href="http://Epgp.inflibnet.ac.in/Home">Epgp.inflibnet.ac.in/Home</a>





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Course Code	UH05MIGEN01	Title of the Course	House Keeping (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. To make the students aware of different areas and functions of housekeeping department.</li><li>2. To familiarize students with housekeeping activities.</li><li>3. To acquaint students with professional skills in hospitality institutes.</li></ol>
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Course Content		
Unit	Description	Weightage* (%)
1.	<p>Introduction and importance of hospitality</p> <ol style="list-style-type: none"><li>a. Functions of housekeeping department.</li><li>b. Organization and Layout.</li><li>c. Co-ordination with other department.</li><li>d. Job description and job specification</li><li>e. Competencies of housekeeping personnel.</li><li>f. Duties &amp; responsibilities of housekeeping staff.</li><li>g. Record keeping.</li></ol>	50%
2.	<p>Areas in Housekeeping department</p> <ol style="list-style-type: none"><li>a. Linen and uniform room<ol style="list-style-type: none"><li>I. Layout and physical features.</li><li>II. Types of linen , uniform &amp; their selection.</li><li>III. Storage</li><li>IV. Stock determination, control and distribution.</li><li>V. Recycling of condemned linens.</li></ol></li><li>b. Laundry<ol style="list-style-type: none"><li>I. Layout.</li><li>II. On-off premises laundry-advantage and disadvantage.</li><li>III. Laundry procedure.</li><li>IV. Stain removal</li></ol></li><li>c. Valet service and care labels</li></ol>	50%



Course Outcomes: Having completed this course, the learner will be able to

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|----|---|
| 1. | After the completion of this course the student will become familiarize with the working procedures of housekeeping department of a hotel.<br>The course will prepare the students to work in any hospitality industry. |
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Evaluation Pattern

Sr. No.	Details of the Evaluation	Weightage
1.	Internal Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Suggested References:

Sr. No.	References
1.	John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
2.	Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitalilty operations and management", Wheeler Pub.
3.	Sudhir Anderews, (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&Melisssa Dallas (1980) "Hospitality & Tourism Careers, Prentice Hall Inca Simon & Schuster Company.
6.	Prue Leith(1997) "Hospitality and catering Casell





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Course Code	UH05MIGEN02	Title of the Course	Learning in Early Years (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	1) To understand the meaning of program planning in early years. 2) To acquaint the students with various components to be included in programme planning and to recognize the advantage of project method and to learn to use integrated approach in the development of daily programme.
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Introduction: i. Importance of early years. ii. Children's need of movement, exploration, discovery, expression, achievement, success and recognition iii. Principles of curriculum design. (B) Learning approaches: i. Teaching learning methods used in early years ii. Principles of learning in early years iii. Learning approaches - Formal , Informal and Integrated iv. Learning difficulties and ways to overcome (C) Principles of Programme planning from: i. Known to unknown, ii. Simple to complex iii. Concrete to abstract (D) Balance between individual and group activity, indoor and outdoor play, quiet and active play, guided and free play i. Assessment of learning	50%
2.	(A) Writing and Reading Readiness Skills i. Importance of Prewriting skills for pre-scholars ii. Problem with writing readiness skills iii. Develop writing skills for pre-scholars iv. Reading skills at different stage (B) Environmental studies: i. Scope of environmental studies ii. Importance and goals of environmental studies.	50%



	(C) Teaching Techniques in early years: <ol style="list-style-type: none"> <li>i. Project method, Meaning and advantages of using project method, Planning, Resource unit, Alternative to home work</li> <li>ii. Disadvantage of rote learning, Suitable alternative such as observations, exploration, experimentation and reporting orally, picture of something related to concept covered in classroom</li> </ol>	
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Teaching-Learning Methodology	Regular lectures, exercises on observation and follow up discussion, case studies, films and documentaries, Point Presentation ,Audio Visual methods, Games, Seminar, Assignment, Quiz
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage*(%)
1.	Internal Written Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Student will come to know the importance of early years.
2.	They will learn the programme planning.

Suggested References:	
Sr. No.	References
1.	Anderson, P. S. (1972). <i>Language skills in elementary education</i> . Macmillan.
2.	Armstrong, D. & Savage T. (2007), <i>Effective Teaching Elementary Education</i> . New York: Mac Millan. Publication.
3.	Gelman, R., & Gallistel, C. R. (1986). <i>The child's understanding of number</i> . Harvard University Press.
4.	Kaul, V., (1991). <i>Early Childhood Education Programme</i> , New Delhi: NCERT.
5.	Robinson, H.,(1985). <i>Exploring Teaching</i> , London: Allyn and Bacon.
6.	M.Sen Gupta,(2019) EARLY CHILDHOOD CARE AND EDUCATION ,NCERT , New Delhi.





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Course Code	UH05MIGEN03	Title of the Course	Practical Based on UH05MIGEN01 & UH05MIGEN02
Total Credits of the Course	04	Hours per Week	08

Course Objectives:	<ol style="list-style-type: none"><li>1. To make the students aware of different areas and functions of housekeeping department.</li><li>2. To familiarize students with housekeeping activities.</li><li>3. To acquaint students with professional skills in hospitality institutes</li><li>4. To understand the meaning of program planning in early years.</li><li>5. To acquaint the students with various components to be included in programme planning and to recognize the advantage of project method and to learn to use integrated approach in the development of daily programme.</li></ol>
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Course Content		
Unit	Description	Weightage* (%)
1.	Visit to various hospitality institutes to explore Organization.	5
2.	Visit to various hospitality institutes to explore job description and job specification of housekeeping staff	5
3.	Visit to various hospitality institutes to explore Maintenance of registers. Safety aspects	5
4.	Cleaning procedure Equipment handling.	5
5.	Cleaning procedure Room cleaning.	5
6.	Cleaning procedure Bed making.	5
7.	Room inspection and check list.	5
8.	Cleaning & maintenance of various surfaces.	4
9.	Methods of removing stains from various linens and uniforms.	4
10.	Arranging flowers for different areas and occasions.	4
11.	Preparing samples of curtains	4
12.	Preparing portfolio of various hotels	4



13.	Plan three activities for children: List objectives, select and organize instructional and learning materials, role of the teacher	5
14.	Prepare reading readiness material on visual discrimination : Difference between similar looking letters and words, odd one out, matching shadows, sorting items.	5
15.	Prepare reading readiness material on visual memory	5
16.	Prepare reading readiness material on auditory discrimination : Identifying sounds in the environment, same and different sounds, sequence of sounds.	5
17.	Prepare booklet on pre writing activities	5
18.	Plan three writing readiness activities	4
19.	Prepare a teaching aid for improve hand writing skills – Grasping and Shape formation.	4
20.	Prepare material on pre counting activities: Materials for classifying, comparing, serration, patterning, counting shapes, fractions, list vocabulary related to mathematical concepts .	4
21.	Prepare material on pre counting activities: Materials for addition, subtractions, multiplication and division.	4
22.	Experiences for understanding time, distances, weight, capacity and money	4

Teaching-Learning Methodology	Practical, observation method ,Field visits, Interview method, game
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Evaluation Pattern		
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1.	Internal Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	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.



2.	Students will understand the meaning of program planning in early years.
3.	Study will acquaint the students with various components to be included in programme planning and to recognize the advantage of project method and to learn to use integrated approach in the development of daily programme.

Suggested References:

Sr. No.	References
1.	Anderson, P. S. (1972). <i>Language skills in elementary education</i> . Macmillan.
2.	Armstrong, D. & Savage T. (2007), <i>Effective Teaching Elementary Education</i> . New York: Mac Millan. Publication.
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6.	John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
7.	Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitality operations and management", Wheeler Pub.
8.	SudhirAnderews, (1980) Food and Beverage Service Training Manual, Tata Mc Graw Hill Pub Co Ltd, New Delhi.
9.	Ahmed Ismil (1999) "Catering Sales and Convention Services", Delmar pub.
10.	Carl Riegel&Melisssa Dallas (1980) "Hospitality & Tourism Careers, Prentice Hall Inca Simon & Schuster Company.
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Course Code	UH05SEGEN01	Title of the Course	Introductory Course in Entrepreneurship (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. To Initiate Entrepreneurial motive and Impart Skills and Capabilities for Entrepreneurship.</li><li>2. Ignite Aspirations to become Entrepreneurs.</li></ol>
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Entrepreneurship <ol style="list-style-type: none"><li>i. Conceptual: Meaning and definition of entrepreneurship</li><li>ii. Entrepreneur: Meaning, qualities, functions and types of Entrepreneur</li><li>iii. Characteristics and barriers in entrepreneurship.</li><li>iv. Enterprise: Definition, nature and classification</li><li>v. Forms of Organization – Sole proprietorship, partnership, Joint Stock Company</li><li>vi. Role of entrepreneur in economic development.</li></ol>	50%
2.	Finance and Sources for small scale industries (A) Accounting for enterprise: <ol style="list-style-type: none"><li>i. Meaning, need and objectives of accounting, Process of Accounting, Bookkeeping, Journal, Ledger: Balance Sheet</li><li>ii. Final Accounts; Fixed capital &amp; working capital; Auditing- Nature and types</li></ol> (B) Institutional support/ Sources: Commercial banks- Central level; State level.	50%

Teaching-Learning Methodology	PowerPoint presentation. Lectures, discussion, industrial visit, ICT enabled teaching, project work.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage* (%)
1.	Internal Written Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Understand the concept of entrepreneurship, entrepreneur and enterprise
2.	The procedure to start a Small-Scale Industry.
3.	Foresee the type of risk factors of Small-Scale Industry.
4.	Identify ways to approach supportive Institutions and Banks for starting an enterprise.
5.	Focus on the formation of project proposal and practice effective accounting processes
6.	To develop business skills.

Suggested References:	
Sr. No.	References
1.	Dr. Rao, M., Biswas, M. (2019). <i>Entrepreneurship Development and Management</i> . Delhi: Anvi Books and Publishers.
2.	Desai, V. (2011). <i>Dynamics of Entrepreneurial development</i> . Mumbai: Himalaya Publishing House.
3.	Gupta, C.B. & Srinivasan, N.P. (2000). <i>Entrepreneurship Development in India</i> . New Delhi: Sultan Chand & Sons.
4.	Khanna, S.S. (2003). <i>Entrepreneurship Development</i> . New Delhi: S. Chand and Co Ltd.

On-line resources to be used if available as reference material
On-line Resources
<a href="https://socialinnovationacademy.org/">https://socialinnovationacademy.org/</a>
<a href="https://news.gcase.org/2011/10/24/what-is-entrepreneurial-management">https://news.gcase.org/2011/10/24/what-is-entrepreneurial-management</a>
<a href="https://en.wikipedia.org/wiki/Entrepreneurship">https://en.wikipedia.org/wiki/Entrepreneurship</a>

