



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2025-2026
Bachelor of Science - Home Science
(B.Sc. - H.Sc.) (General) Semester (VI)

Course Code	UH06MAGEN01	Title of the Course	Food Preservation (Theory)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. Acquire knowledge regarding principles and methods of preserving foods.2. Acquire knowledge concerning nutritive value of preserved foods, Food adulteration, food standards and packaging.3. Develop ability in preparing and preserving various foods by household methods.
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Course Content		
Unit	Description	Weightage* (%)
1.	(a) Introduction to food Preservation, Principles, Techniques used and its importance. (b) Principles involved in preserving foods by different methods, preservation by salting, sugar, chemicals, fermentation antibiotics & irradiation & heat, high and low temperature. (c) Cereal, Pulses & Products (one cereal, one millet & one pulse): Preservation of cereals, Pulses and its products, Steps involved in preservation of various products.	25%
2.	Preparation of different products for preservation: (a) Fruit juice, Squashes: Types of fruit beverages , Steps involved in preparation and preservation , Preservatives used. (b) Jams, Jellies and Marmalades: Composition, Pectic substances present in fruits, Fruits rich in pectin and acid, Methods of determining pectin content in fruit extract, Extraction of pectin from fruit, Theory of jelly formation, Difficulties in jelly making	25%



3.	Preserves & candies: Steps involved in preparation & preservation (a) Tomato products: Different tomato products, Effect of heat on tomato pigments. (b) Chutneys & Sauces: Types of sauces, Methods of preservation of chutneys & sauces. (c) Pickling: Principles involved , Action of Preservatives ,Types of Pickles , Spoilage of pickle.	25%
4.	Processing methods for food preservation: (a) Canning & bottling steps involved, Principle of processing acid & non acid foods(one each) (b) Preservation by use of low temperature, Principles involved, Types of low temperature, Storage, Types of freezing, changes during freezing & thawing, Types of containers used. (c) Drying & dehydration, Principle involved in methods of drying & dehydration, Different types of driers, freeze drying, packing & storage.	25%

Teaching-Learning Methodology	Chalk and duster, Lecture Method, Questions-Answer method, Discussion method, Brainstorming method, Observational method, Use of ICT
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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.	Develop skill of food preservation by different methods
2.	Preserve food on small scale industry and household purpose and can learn about by products.



Suggested References:	
Sr. No.	References
1.	Kalia, M., Kalia, M., & Sood, S. (2004). <i>Food preservation and processing</i> . Kalyani Publishers.
2.	Srivastava, R. P., & Kumar, S. (2007). <i>Fruits and vegetables preservation-principles and practices</i> , (Edn 3), International Book Distribution Company.
3.	Lal, G., Siddappa, G. S., & Tandon, G. L. (2011). <i>Preservation of fruits and vegetables</i> . Publications and Information Division, Indian Council of Agricultural Research.
4.	R.P. Shrivastava , Sanjeev kumar (2002). <i>Fruit and Vegetable Preservation</i> . CBS Publishers & Distributors Pvt.Ltd.
5.	B.Shrilakshmi (2003). <i>Food Science</i> . New Age International (P) Limited,Publishres.
6.	સુશીલાબેન આઈ.પટેલ,(૨૦૦૭-૨૦૦૮). ફૂડ પ્રિઝર્વેશન .કલોલ.
7.	પ્રા. કમલામણી આર. રાવ, પ્રા. હીના એસ. રાવલ (૨૦૦૪).ફૂડ પ્રિઝર્વેશન અને ફેન્સી કુકરી. પ્રવીણ પ્રકાશન પ્રા. લિ. રાજકોટ - ૧

On-line resources to be used if available as reference material
On-line Resources: Epgp.inflibnet.ac.in/Home





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Course Code	UH06MAGEN02	Title of the Course	Household Equipment (Theory)
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. To acquire knowledge about the principles underlying the operation, use, care and storage of electrical and non-electrical household equipment.2. To identify various materials, finishes, construction and manufacturing process of household equipment.3. To augment understanding of basic terms and concepts about electricity.4. Imbibe the principles underlying selection of equipment5. To familiarize them with the process of standardization and its importance.
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Introduction to Household Equipment <ol style="list-style-type: none">i. Importance and classification of Household Equipment: Portable/ non portable, electrical/ non electrical, motor driven/ hand operated, equipment related to preparation, cooking, cleaning, servicing.ii. Factors affecting selection of major appliances.iii. General precautions while using electrical appliances.iv. Different types of motors, Thermostatic controls.	25%
2.	(A) Basics of Kitchen Cookware and Essentials (Non-electrical equipment): Surface cookery; Oven cookery & Kitchen tools <ol style="list-style-type: none">i. Categorizeii. Base materials: aluminium, iron, stainless steel, copper, brass, glass and plastic.iii. Finishes: Mechanical and appliediv. Insulating materials: Fibre, glass, mica, mineral wool, rock wool etc.	25%



3.	(A) Electrical Equipment: Scientific Principle, Construction, Cleaning and Care: i. Equipment related to food preparation: mixer, Juicer, food processor and flour mill. ii. Cooking Equipment, Sandwich maker, toaster, microwave & OTG, ice-cream maker, rice cooker, coffee maker, Air fryer, induction cook top etc. iii. Storing equipment: Refrigerator	25%
4.	(A) Scientific Principle, Construction, Cleaning and Care: i. Cleaning equipment: Vacuum cleaner, Dish washer & electric chimney. ii. Laundry equipment: Washing machine, Iron iii. Handling minor problems and repairs (B) Standardization: i. Need and importance; Process of standardization; Consumer's role in purchase of equipment. (Purchase of efficient, safe and quality appliances, guarantee and warranty, trends in availability of equipment in the market)	25%

Teaching-Learning Methodology	Power Point Presentations, YouTube videos, Lectures, discussion, Market Survey, ICT enabled teaching, project work and Assignments.
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Course Outcomes: Having completed this course, the learner will be able to		
1.	Identify the materials and finishes used in the household equipment.	
2.	Apply knowledge of the basic concepts of electricity and the scientific principle of the equipment	
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%



Suggested References:

Sr. No.	References
1.	Jaiswal, N., Patel, S., Gandotra, V. (2017). <i>Household Equipment for Homemakers</i> . New Delhi: Q-2A Hauz Khas Enclave.
2.	Peet, Picket and Arnold. (1963) <i>Household Equipment Guide</i> . IOWA: The IOWA State University Press.
3.	Kaur, D.J. (1976). <i>Improving the Household Equipment</i> . Punjab: Communication Centre, Punjab Agricultural University.
4.	Acharya, M. (1995). <i>Gruh Upkarano ni olkhan.</i> , Vallabh Vidyanagar: Deep Prakashan.

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

On-line Resources

<https://in.pinterest.com/hotkart/electronics-items>

<https://smarterhouse.org/appliances-energy/home-electronics>

<https://www.iloencyclopaedia.org/contents/part-xiii-12343/electrical-appliances-andequipment>





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Course Code	UH06MAGEN03	Title of the Course	Practical Based on UH06MAGEN01 & UH06MAGEN02
Total Credits of the Course	04	Hours per Week	08
Course Objectives:	<ol style="list-style-type: none">1. Acquire knowledge regarding Principles of methods of preserving foods.2. Acquire knowledge concerning nutritive value of preserved foods.3. Learn about the food adulteration and food standards4. Develop ability in preparing & preserving various foods by household and commercial methods.5. Gain knowledge of the basic concepts of electricity and the scientific principle of the equipment practically.6. To have the first-hand experience in handling electrical equipment scientifically.		

Course Content		
Unit	Description	Weightage* (%)
1.	Sterilization of equipment.	4
2.	Labelling and costing of Preserved Products.	4
3.	Preparation of fruit products: Fruit juice, squash and fruit juice cordial.	4
4.	Preparations of mix fruit jam, jelly - compare and find the difference.	4
5.	Preparation of pickles: mixed vegetables and lemon pickle	4
6.	Preparation of tomato products: ketchup, sauce and chutney.	4
7.	Preparation of instant mixes: upma/dhokla/wadas	4
8.	Preparation of dehydrated products: Cereals, pulses, vegetables, fruits, roots and tubers (one product each)	4
9.	Freezing of fruits and vegetables.	4



10	Reconstitution of dried vegetables.	4
11	Classification of equipment & Market survey.	8
12	Identify materials, finishes, and joints used in non-electrical equipment.	4
13	Demonstration and use of equipment related to food preparation – mixer, juicer.	4
14	Demonstration and use of equipment related to food preparation food processor, chopper	4
15	Demonstration and use of cooking equipment: Sandwich maker, toaster.	4
16	Demonstration and use of cooking equipment : Rice cooker	4
17	Demonstration and use of cooking equipment : Coffee maker	4
18	Demonstration and use of cooking equipment :Air fryer	4
19	Demonstration and use of- microwave oven, OTG oven, induction cooktop	4
20	Demonstration and use of- ice-cream maker, Refrigerator, flour mill.	4
21	Demonstration and use of Laundry and cleaning equipment: Washing machine, Iron.	4
22	Demonstration and use of cleaning equipment: Vacuum cleaner	4
23	Field visits to the electrical equipment repairing centres to observe different types of wires and their uses and repairing.	4
24	Handling minor problems and repairs	4

Teaching-Learning Methodology	Demonstration Method, Questions-Answer method, Discussion method and Vedio Clips. Demonstrations, Using equipment practically, Market survey to observe the recent trends in equipment, Field visits
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage* (%)
1.	Internal Written / 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.	Learn skills of food preservation by different methods on household and commercial basis.
2.	Acquainted with basic principles involved in food preservation.
3.	Identify the materials and finishes used in the household equipment available in the lab.
4.	Identify various methods of forming utensils and fixing their handles
5.	Learn correct use of equipment and their minor repairs.
6.	Well equipped to handle the household equipment at home and as a sales manager.

Suggested References:

Sr. No.	References
1.	Peet and Picket (1963). <i>Young homemaker's Equipment Guide</i> . IOWA: The IOWA State University Press.
2.	Peet, Picket and Arnold. <i>Household Equipment Guide</i> . IOWA: The IOWA State University Press.
3.	Kaur, D.J. (1976). <i>Improving the Household Equipment</i> . Punjab: Communication Centre, Punjab Agricultural University.
4.	Acharya, M.(1995). <i>Gruh Upkarano ni olkhan</i> . Vallabh Vidyanagar: Deep prakashan.

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Course Code	UH06MIGEN01	Title of the Course	Dyeing and Printing (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. Introduce basics of dyeing and printing.2. Inculcate the knowledge of auxiliaries and chemicals used for dyeing and printing3. Enhance the understanding of the relation between the dyes, pigments and fabrics.4. Develop the skills in doing dyeing and printing of textiles
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Basics of Dyeing <ol style="list-style-type: none">i. History of Dyeingii. Terms related to colour, Dye, Pigment, Light, Hue, , Intensityiii. Colour wheel and schemes.iv. Classification of dyesv. Auxiliaries and machineries used for dyeing (Dyestuff, Wetting agent, Solvents, Solution aids & dispersing agents, Thickeners, Defoaming agents, Oxidizing & reducing agents, Catalyst & oxygen Carriers, Acids & alkalis, Carriers & swelling agents, Miscellaneous)vi. Difference between dyes and pigmentsvii. Methods of dyeing.	50%
2.	(B) Basics of Printing <ol style="list-style-type: none">i. History of Printingii. Classification of Printingiii. Preparation of print paste and printing tableiv. Different types of Printing – Direct, Resist, Dischargev. Novel techniques of printing- Spray printing, Flock printing, Transfer printing, Photographic printing, Digital printing.vi. Pre-preparation of fabrics before dyeing and printing - Desizing, scouring, bleaching, mercerization, carbonization.	50%



Teaching-Learning Methodology	Lectures along with power point presentation/ videos on industrial methods visit to Dyeing and Printing unit
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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.	Describe the basics of dyeing and printing.
2.	Examine the knowledge of auxiliaries and chemicals used for dyeing and printing
3.	Explain the relation between the dyes, pigments and fabrics.
4.	Dye and print textiles.
5.	Reproduce the required shade from batch to batch

Suggested References:	
Sr. No.	References
1.	Corbman,B.P.(1983). <i>Textile Fibres to Fabrics</i> . New York: Mc.Grow Hill International Editions.
2 .	Murphy V & Gill (2000). <i>Tie- Dyed textiles of India, Traditions & Trade</i> . Chandigarh: Abhishek Publications.
3 .	Panda M. (1999). <i>Modern Technology of Textiles Dyes & Pigments</i> . New Delhi: NIIIR.
4 .	Srivastava S.B. (1983). <i>Recent processes of Textiles Dyeing Bleaching & Finishing</i> . New Delhi: Small Business Publications.
5 .	Tortman E. (1975). <i>Dyeing Chemical Technology of Textiles</i> . London: Charles Griffin.
6 .	Korth, H. (1977). <i>Textiles</i> . London: Work Ltd.
7.	Leisure C. (1969). <i>Batik Leisure Crafts</i> . London.
8.	Mishra,S.P. (2000). <i>A Text book of fiber Science & Technology</i> . New Delhi: New age International Publication.
9.	Nalankilli & Taya P. (1997). <i>Textile Finishing</i> . Tamilnadu: SSM Institute.



10.	Nakamar, A. (1996). <i>Fiber Science And Technology</i> . Bombay: Oxford & IBH Publications.
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Course Code	UH06MIGEN02	Title of the Course	Dyeing and Printing (Practical)
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. Introduce basic methods of dyeing and printing.2. Inculcate the knowledge of auxiliaries and chemicals used for dyeing and printing.3. Develop the skills in doing dyeing and printing of textiles
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Course Content		
Unit	Description	Weightage* (%)
1.	Preparation of fabric for dyeing and printing. a) Scouring, Desizing , Bleaching	8%
2.	Dyeing of cotton yarn and fabric with direct dyes, vat and reactive dyes.	8%
3.	Dyeing of silk, wool and nylon yarn and fabrics with basic and acid dyes.	8%
4.	Dyeing of polyester yarn and fabric with disperse dyes.	8%
5.	Designing five motifs for Block printing.	8%
6.	Designing five motifs for Stencil printing	8%
7.	Designing five motifs for Batik printing	8%
8.	Designing five motifs for each printing methods as a) Screen printing b) Tie & Dye	9%
9.	Developing/ Making of a) Block b) Screen c) Stencil For printing	9%
10.	Printing of fabrics using: a) Direct style - block, stencil and screen b) Resist style - Tie &Dye, Batik	9%



11.	Application of starch by varying concentration and material a) Natural starch b) Synthetic starch	9%
12.	Printing on garments/ home textile by different styles a) Product development	8%

Teaching-Learning Methodology	Lectures along with power point presentation/ videos on industrial methods/hands on experience for dyeing and printing on textiles/visit to Dyeing and Printing unit
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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%

Course Outcomes: Having completed this course, the learner will be able to	
Describe the basics of dyeing and printing.	
1.	Examine the knowledge of auxiliaries and chemicals used for dyeing and printing
2.	Explain the relation between the dyes, pigments and fabrics.
3.	Dye and print textiles.
4.	Reproduce the required shade from batch to batch

Suggested References:	
Sr. No.	References
1	Chavan, R.B. (1979). <i>Textile Printing (Book of Papers)</i> . New Delhi: Department of Textile Technology, IIT.
2	Giles, G.H. (1974). <i>Laboratory Course in Dyeing Hart & Clough</i> . England: Bradford.
3	Kale, D.G. (1976) <i>Principles of Cotton Printing</i> . Ahmedabad: Maharaja Brothers.
4	Saraiya, N.S. & Gupta, P.C. <i>Technology and Management of Printing</i> .
5	Shenai, V.A. (1979). <i>Chemistry of Dyes and Principles of Dyeing</i> . Mumbai: Sevak Publications.



6	Trotman E.R. (1975). <i>Dyeing and Chemical Technology of Textile Fibre</i> . London: Charles Griffin & Co. Ltd.
7	Wynne Andrea (1997). <i>Textiles: The Motivate Series</i> . London: Mcmillain Education Ltd.
8	Vilensky L.D. & Gohil E.P. G. (1987). <i>Textile Science, An explanation of fiber properties</i> . Delhi: CBS Publishers & Distribution.





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Course Code	UH06AEGEN01	Title of the Course	Inter personal Communication in Workplace (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. Prepare the students for work place2. Inculcate in them important aspects of leadership3. Help them understand the intricacies of team work at work place.
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Course Content		
Unit	Description	Weightage* (%)
1.	(A) Need for interpersonal skill development and Interpersonal communication <ol style="list-style-type: none">i. Understanding the universal need for developing interpersonal skillsii. How to develop interpersonal skills in a workplaceiii. Informal learningiv. How does communication happenv. Relationship buildingvi. Non- verbal communicationvii. Overcoming communication barriersviii. Steps to effective communication	50%
2.	(A) Understanding the difference between individuals <ol style="list-style-type: none">i. What is personalityii. The main personality traits and factorsiii. Effect of personality traits o job performanceiv. How to deal with different personality typesv. Value differences and how to deal with themvi. Different kinds of intelligencesvii. Work ethics	50%

Teaching-Learning Methodology	Class Discussions/ Demonstrations, Power point presentations, Class activities/ assignments, group discussions, Field visits, chalk and board
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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 workplace strategies
2.	Comprehend the importance of interpersonal skills
3.	Perform better in their workplace

Suggested References:	
Sr. No.	References
1.	Cole, M. & Cole, S. (1993). <i>The development of children</i> . New York: Scientific American Books.
2.	Kumar, A. (2000). <i>Child Psychology</i> . New Delhi: Anmol Pub. Pvt Ltd.
3.	Saraswati, T. S. & Kaur B. (1993) <i>Human Development & Family Studies in India: An agenda for research and policy</i> (PP67-76) New Delhi: Sage Publication.
4.	Dr. Almas Juneja. (2022), <i>Communication Skills in English for Diploma Engineering Students Semester:1, (GTU) Gujarat Technological University India</i> –
5.	<i>A Benevolent Companion ; (2022-23) -17-7, Communication skills in English – Atul Prakashan – Ahmedabad</i>
6.	Uma Joshi -1999, <i>TEXT BOOK OF MASS COMMUNICATION AND MEDIA , ANMOL PUBLICATION PVT.LTD, New Delhi.</i>
7.	Uma Nerula -2006, “Communication Models” , ATLANTIC OUBLISHERS, New Delhi





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Bachelor of Science - Home Science
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Course Code	UH06SEGEN01	Title of the Course	Internship
Total Credits of the Course	04	Hours per Week	08

Course Objectives:	<ol style="list-style-type: none">1. To inculcate skills required for jobs/their placements2. To expose students with the first-hand experience of their field of graduation3. To integrating their theory and practical knowledge in practice.
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Description
According to new UG programme all students are expected to do internship in a firm, industry, organization, Training Centre, NGO's etc. according to their specialization like local industry, Hotel internship, health and allied areas, artist, craft person, so that student may engage with practical side of their learning which will improve their employability Placement of students in related field The internship will be conducted during/after Diwali vacations.

Teaching-Learning Methodology	Field experience
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	<p>Evaluation will be carried out in following stages:</p> <ul style="list-style-type: none">• The students will be evaluated by the Supervisor at workplace• At the institute the intern will be evaluated through seminar, viva-voce by internal supervisor on• Attendance registers by organization and internal supervisor• Report Submission• Activities done by intern• Presentation	100%



Course Outcomes: Having completed this course, the learner will be able to	
1.	Achieve clarity for their job requirements
2.	Face and seek jobs or start their own unit
3.	Put their gained knowledge in practice

