

SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar Gujarat
 (Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
 Syllabus with effect from the Academic Year 2023-2024

Bachelor of Science - Home Science
 (Family Resource Management) Semester (I)

Course Code	UH01MAFRM01	Title of the Course	Theory-Resource and Hospitality Management
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	1. To familiarize with various concepts of managing resources. 2. To apply knowledge of basic process of management in solving problems. 3. To comprehend the purpose and services in hospitality industry. 4. To familiarize the students with the perception of tourism.
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Course Content		
Unit	Description	Weightage*(%)
1.	(a) Meaning and scope of Resource Management: i. Definition, purpose and obstacles of management ii. Concepts and characteristics of management iii. Motivating factors of resource management: Values, Goals, Standards iv. Importance, types and characteristics of human and non-human resources (b) Decision Making: Importance, steps in decision making, type of decisions, factors affecting decision making (c) Management Process: Definition, Steps: Planning, organising, controlling and evaluation	25
2.	Application of Management process to specific resources i. Money: Functions of money, Meaning of Income and expenditure, types and sources of income ii. Time Management: Need, tools and steps in time management. iii. Energy Management: Need, types of fatigue, steps in energy. iv. Work simplification: Techniques and Mundell's Classes of Change.	25

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3.	The Hospitality Industry: (a) Classification of Hotels on the basis of: Star, Location, Size, Number of rooms, Type of Plan, Type of clientele (b) Departments: Front Desk, Housekeeping, Food & Beverage, Engineering, Sales and marketing, Health/ sports/ recreation, Safety/ security. (c) Types of Services: basic and additional hotel services; paid and unpaid services in a hotel.	25
4.	Hospitality Management and Tourism (a) Characteristics and skills of hospitality personnel (b) Tourism: Definition and forms - Inbound and Outbound (c) Interdependence of Hospitality Management and Tourism (d) Opportunities in the Hospitality and Tourism Industry	25

Teaching-Assignments, Learning	Lecture, Power -point Presentations, ICT enabled Teaching, Individual / group project, Group discussion, Guest speaker, Quizzes Methodology, blackboard and chalk.
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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, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Recognize the available resources and make the maximum use of resources to achieve the goals.
2.	Acquire the basic knowledge about process of management and apply the managerial skills.
3.	Develop the aptitude of managing money, time and energy effectively and be more productive.
4.	Acquaints with the types of services offered by the hospitality industry.
5.	Recognize the characteristics and professional skills required in the field of hospitality industry.

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Suggested References:	
Sr. No.	References
1.	Ogle, N., Srinivasan, K., and Varghese, M.A. (2020). <i>Home Management</i> . New Delhi: New age International House.
2.	The Educational Planning Group Delhi. (2015). <i>Home Management</i> . New Delhi: Arya Publishing House.
3.	Shukul, M., and Gandotra, V. (2006). <i>Home Management and Family Finance</i> . New Delhi: Dominant Publishers and Distributors.
4.	Nickell P., & Dorsey, J.M. (2002). <i>Management in Family Living</i> . New Delhi: CBS Publications and Distributors Pvt. Ltd.
5.	Seetharaman, P., Batra S., and Mehra, P.(2005). <i>An Introduction to Family Resource Management</i> . New Delhi: CBS Publishers and distributors.
6.	ગંડોત્રા, વી., મજમુદારજી. (2007). <i>ગ્રહવ્યવસ્થાપન</i> . અનડાબુકડીપો, અમદાવાદ.
7.	ઠક્કર, પુજારાજી.(2001). <i>ગ્રહવ્યવસ્થાપનનોપરિચય</i> પ્રવિણપુસ્તકભંડાર, રાજકોટ.
8.	Bhat, A. Arya Kumar (2016). <i>Principles of Management Competencies, processes and Practices</i> .
9.	Anupama Rani.(2010). <i>Home Budget and Time Management</i> . New Delhi:Sonali Publications.
10.	Chakravarti, B.K., (2011). <i>Hotel and Hospitality Management</i> . New Delhi: Aph Publishing Corporation.
11.	Chakravarti, B.K., (2009). <i>Hotel Management Theory</i> . New Delhi: Aph Publishing Corporation.
12.	Chakravarti, B.K., (2014). <i>Technical Guide to Hotel Operation</i> . New Delhi: Cbs Publishers & Distributors Pvt.Ltd.
13.	Dharmarajan.S. And R. Seth, <i>Tourism in India-Trends and Issues</i> , HarAnand Publications Pvt. Ltd. New Delhi, First edition.
14.	Sharma. R.B., <i>World Tourism in 21st Century</i> , Alfa Publications, New Delhi, First

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	edition.
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On-line Resources
https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827 P-03 Family Resource Management
http://ecoursesonline.iasri.res.in/course/view.php?id=218
https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A== P-01 Tourism and Hospitality: concept, component, trends & status (M 11)

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Bachelor of Science - Home Science
 (B.Sc.-H.Sc.) (Home Science) Semester (I)

Course Code	UH01MAFRM02	Title of the Course	Practical- Resource and Hospitality Management
Total Credits of the Course	04	Hours per Week	04

Course Objectives	<ol style="list-style-type: none"> 1. Learning to identify and manage the resources available for functional use. 2. To manage limited resources by making smart decisions. 3. To acquaint with categories and chains of hotels globally. 4. To acquire proficient skills for the hospitality industry.
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Course Content		
Unit	Description	Weightage* (%)
1.	(a) Understand the concept of resource management and classify the resources with examples. (b) Identify & list various community resources within your area.	05
2	(a) Identification of individual and family values (b) Select one person you know well and identify his/her values.	05
3.	(a) List five short term, intermediate and long-term goals. (b) Mention the resources required to achieve those goals.	05
4.	(a) Record all the decisions made in last week and classify. (b) Describe the steps in decision making process to make the final choice for the given situation.	05
5.	Building Decision Making abilities through management games.	05
6.	Identify and classify the various sources of income.	05
7.	(a) Develop a time plan schedule for the coming week. Calculation of time required for various activities and display through graph. (b) Identify ways to use leisure time effectively.	05

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8.	Apply the principles of body mechanics in day-to-day life.	05
9.	Calculate minimum and maximum reach and design a work station for self.	05
10.	Application of management process to organize an event– planning, organization, evaluation. (a) Identification of aim / objectives of the event (b) Preparing proposal – Time schedule, list of invitees, planning for menu (c) Planning of resources (d) Planning for invitation and decoration (e) Budget planning (f) Executing an event (g) Event evaluation and reporting	10
11.	(a) Classification of the hotels. (b) Identification of Hotel Chains in India.	05
12.	Understanding the function of various departments in hotel.	05
13.	Prepare a role play to demonstrate related skills and etiquettes in the hospitality industry.	10
14.	Demonstration of types of tables setting. <ul style="list-style-type: none"> • Formal • Informal • Buffet 	05
15.	Learning bed making in a guest room.	05
16.	Cleaning of various surfaces.	05
17.	Prepare a list of tourist places of different states and specify their art and culture.	05
18.	Market survey of various travel and tour agencies.	05

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Teaching-Learning Methodology	Practical Implementation, Scrapbook, Demonstration, Blended Learning, Workshops, DIY activities.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Appreciate the significance of management process in efficient use of resources.
2.	Demonstrate decision making abilities in given situations.
3.	Manage the money, time and energy effectively and be more productive.

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2.	The Educational Planning Group Delhi (1993), <i>Home Management.</i> New Delhi: Arya Publishing House.
3.	Shukul, M., and Gandotra, V. (2006). <i>Home Management and Family Finance.</i> New Delhi: Dominant Publishers and Distributors.
4.	ગંડોત્રા, વી., મજમુદારજી. (2007) , “ ગૃહવ્યવસ્થાપન, અનડાબુકડીપો, અમદાવાદ.
5.	ઠક્કર, એમ. પુજારાજી. , (2001), “ગૃહવ્યવસ્થાપનનોપરિચય”, પ્રવિણપુસ્તકભંડાર, રાજકોટ.

On-line resources to be used if available as reference material
On-line Resources
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Bachelor of Science-Home Science
(B.Sc.-H.Sc.) (Foods and Nutrition) Semester (I)

Course Code	UH01MIFDN01	Title of the Course	Basic Food Preparation (Theory)
Total Credits of the Course	2	Hours per Week	2

Course Objectives	<ol style="list-style-type: none">1. To aware students with the terminologies of cooking2. To remember the various cooking techniques3. To understand the differences in various cooking methods
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Unit	Course Content	Weightage* %
1.	<p>(a) Introduction, Aims and Objectives of Cooking,</p> <ol style="list-style-type: none">i. Definition: Cooking,ii. History of cooking– Origin of Cookeryiii. Safety at work place – Prevention, precaution, evacuation and first aids.iv. General Principles of Food Hygienev. Personal hygiene and its necessity, Protective Clothing and its importance. <p>(b) Pre-preparation techniques</p> <ol style="list-style-type: none">i. Washingii. Peeling & Scrapingiii. Pairingiv. Cuttingv. Gratingvi. Grindingvii. Mashingviii. Sievingix. Millingx. Steepingxi. Centrifugingxii. Emulsifyingxiii. Evaporationxiv. Homogenizationxv. Beatingxvi. Blendingxvii. Cutting inxviii. Creamingxix. Folding	50





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	<ul style="list-style-type: none">xx. Kneadingxxi. Pressingxxii. Rubbing inxxiii. Rolling inxxiv. Stirring	
2.	<p>(a) Heat Transfer & its relationship to Food Preparation</p> <ul style="list-style-type: none">i. Heat Fusionii. Thermal Conductivityiii. Induction Cookingiv. Heat Removal-Coolingv. Freezing of Foodsvi. Thawing of Foodsvii. Re-heating of Foodviii. Effects of Heat on Foods <p>(b) Moist Heat Methods: (Merits and Demerits)</p> <ul style="list-style-type: none">i. Scaldingii. Poachingiii. Simmeringiv. Stewingv. Braisingvi. Boilingvii. Blanchingviii. Steamingix. Pressure cooking <p>(c) Dry Heat Methods: (Merits and Demerits)</p> <ul style="list-style-type: none">i. Bakingii. Toastingiii. Grillingiv. Roastingv. Sautéingvi. Fryingvii. Broiling <p>(d) Combination Cooking Methods: (Merits and Demerits)</p> <p>(e) Microwave Cooking</p> <p>(f) Solar Cooking</p>	50





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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, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Recall the terminologies of cooking
2.	Identify the various cooking techniques
3.	Sort the differences in various cooking methods

Sr. No	References
1.	Raina, U et al (2015) Fourth Edition, Basic Food Preparation- A Complete Manual, Orient Longman Publication
2.	Thangham. P,(2004)Vol-1 and 2, Modern Cookery for teaching and the trade, Orient Longman Publication

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





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Bachelor of Science-Home Science
(B.Sc.-H.Sc.) (Foods and Nutrition) Semester (I)

Course Code	UH01MIFDN02	Title of the Course	Basic Food Preparation (Practical)
Total Credits of the Course	2	Hours per Week	4

Course Objectives	<ol style="list-style-type: none">1. To gain practical knowledge of cooking.2. To learn the differences in various cooking methods.
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Unit	Course Content	Weightage %
1.	Practicing various Pre-preparation techniques: Washing, Peeling & Scraping, Pairing, Grinding, Mashing, Sieving, Steeping, Centrifuging, Emulsifying, Evaporation, Homogenization	10
2.	Learning various types of cutting techniques: Fine Dice, Shredding, Match stick cuts, Small dice, Medium dice, Large Dice, Slicing. Beating, Blending, Creaming, Folding, Kneading, Pressing, Rubbing in, Rolling in, And Stirring.	10
3.	Prepare one recipe using each method of the following: <ol style="list-style-type: none">i. Boiling and blanchingii. Steamingiii. Pressure cookingi. Bakingii. Toastingiii. Grillingiv. Roastingv. Sautéingvi. Fryingvii. Microwave Cookingviii. Solar Cooking	80





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Teaching-Learning Methodology	Experiential learning, Audio visual aids, Workshops. group learning
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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, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Do basic cooking
2.	Identify various types of pre-preparatory techniques
3.	Identify the differences between various cooking methods

Sr. No	References
1.	Raina, U et al (2015) Fourth Edition, Basic Food Preparation- A Complete Manual, Orient Longman Publication
2.	Thangham. P,(2004)Vol-1 and 2, Modern Cookery for teaching and the trade, Orient Longman Publication

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Bachelor of Science - Home Science
(Family Resource Management) Semester (I)

Course Code	UH01MIFRM01	Title of the Course	Theory – Hotel & Tourism
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"> 1. To know various concepts in Hotel Management. 2. To comprehend the purpose and services in hotels. 3. To familiarize the students with the perception of tourism. 4. To acquaint the students with the hospitality industry and tourism scenario.
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Course Content		
Unit	Description	Weightage*(%)
1.	The Hotel Industry: (a) Overview and Opportunities in the Hotel Industry (b) Classification of Hotels on the basis of: Star, Location, Size, Number of rooms, Type of Plans (c) Departments: Front Desk, Housekeeping, Food & Beverage, Engineering, Sales and marketing, Health/ sports/ recreation, Safety/ security.	50
2.	Hospitality and Tourism (a) Tourism: Definition and forms - Inbound and Outbound (b) Interdependence of Hospitality Management and Tourism (c) Future Tourism & Hospitality Scenario (Global and Indian)	50

Teaching-Assignments, Learning	Lecture, Power -point Presentations, ICT enabled Teaching, Individual / group project, Group discussion, Guest speaker, Quizzes Methodology, blackboard and chalk.
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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, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Appreciate the significance of hotel industry and kind of services offered.
2.	Critically analyse and understand the state of hospitality and tourism at different levels.
3.	Prepare them to work in the hotel industry.

Suggested References:	
Sr.No.	References
1.	Chakravarti, B.K., (2011). <i>Hotel and Hospitality Management</i> . New Delhi: Aph Publishing Corporation.
2.	Chakravarti, B.K., (2009). <i>Hotel Management Theory</i> . New Delhi: Aph Publishing Corporation.
3.	Chakravarti, B.K., (2014). <i>Technical Guide to Hotel Operation</i> . New Delhi: Cbs Publishers & Distributors Pvt.Ltd.
4.	Dharmarajan.S. And R. Seth, <i>Tourism in India-Trends and Issues</i> , HarAnand Publications Pvt. Ltd. New Delhi, First edition.
5.	Sharma. R.B., <i>World Tourism in 21st Century</i> , Alfa Publications, New Delhi, Firstedition.

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On-line Resources

<https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==>

P-01 Tourism and Hospitality: concept, component, trends & status (M 11)

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Bachelor of Science - Home Science
(Family Resource Management) Semester (I)

Course Code	UH01MIFRM02	Title of the Course	Practical– Hotel & Tourism
Total Credits of the Course	02	Hours per Week	04

Course Objectives	<ol style="list-style-type: none"> 1. To acquaint the students by categories of hotels. 2. To know various chains of hotels. 3. To learn proficient skills for the hotel industry.
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Course Content		
Unit	Description	Weightage* (%)
1.	Understand the relation between hotel and tourism industry.	10
2	(a) Classification of the hotels. (b) Identification of Hotel Chains in India.	10
3.	Understanding the function of various departments in hotel.	10
4.	(a) Skills required for the hotel personnel. (a) Demonstration of types of tables setting.	20
5.	Learning bed making in a guest room.	10
6.	Basic etiquettes in hotel industry	10
7.	List tourist places of different states and specify their art and culture.	20
8	Market survey of various travel agencies.	10

Teaching-Learning	Practical Implementation, Scrapbook, Demonstration, Blended Learning,
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Methodology	Workshops, DIY activities.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Prepare them to work in the hospitality industry.
2.	Recognize the importance of guest service quality, server-guest relationships, and ethics of job in hospitality.
3.	Understand the role of tourism and hospitality as an industry.

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Bachelor of Science - Home Science
(B.Sc.- H.Sc.) (Human Development) Semester (I)

Course Code	UH01MIHUD01	Title of the Course	Introduction to Human Development
Total Credits of the Course	02	Hours per Week	02

Course Objectives	<ol style="list-style-type: none">1. To develop an understanding about the need and importance of studying human growth and development across life span2. To learn about the characteristics, needs and developmental tasks of different stages in the human life cycle.
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Course Content		
Unit	Description	Weightage*(%)
1.	Overview of the field <ol style="list-style-type: none">i. What is Human development?ii. Need & Scope of studying human developmentiii. Heredity and Environmentiv. Meaning and definition of growth and developmentv. Principles of developmentvi. Factors affecting growth and development	50
2.	Stages of Life Span <ol style="list-style-type: none">i. Prenatalii. Infancyiii. Early Childhoodiv. Late Childhoodv. Adolescencevi. Adulthoodvii. Old Age	50

Teaching-Assignments, Learning	Lecture method ,Active learning methodology , Group discussions Method, Power 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)	15%





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2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	The student will be able to develop an understanding about the discipline of Human Development.
2.	The student will acquire a detailed understanding of developmental milestones of Human development.
3.	The students will understand the characteristics, needs and significance of stages in the human life cycle.
4.	The student will acquire a detailed understanding of the broad perspectives of Human Development





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2.	Berk, L. (2013). <i>Child development</i> . 9th ed. Boston: Pearson. Chapter 3
3.	Bhangaokar, R., & Kapadia, S. (in press). Human Development Research in India: A historical overview. New Delhi: In G. Misra (Ed.), <i>Hundred years of Psychology in India</i> .
4.	Feldman, R., & Babu, N. (2009). <i>Discovering the life span</i> . New Delhi: Pearson.
5.	Kakar, S. (1978). <i>The Inner World: A Psycho-Analytic Study of Childhood and Society in India</i> .
6.	Kapadia, S. (2011). Psychology and human development in India. Country paper. <i>International Society for the Study of Behavioural Development Bulletin Number 2, Serial No. 60, pp.37-42</i> .
7.	Keenan, T., Evans, S., & Crowley, K. (2016). <i>An introduction to child development</i> . Sage.
8.	Lightfoot, C., Cole, M., & Cole, S. (2012). <i>The development of children</i> (7th ed.). New York: Worth Publishers.
9.	Santrock, J. W. (2011). Life-span development. New York: McGraw-Hill. Chapter 2, pg 52-78, Chapter 3, pg 79-109.
10.	Santrock, J. W. (2009). <i>A topical approach to life-span development</i> (custom ed.).
11.	Singh, A. (2015). <i>Foundations of Human Development</i> . New Delhi: Tata McGraw- Hill. Chapter 2, pg 25-40, Chapter 3.
12.	Singh, A. (2015). <i>Foundations of Human Development: A life span approach</i> . ND: Orient Black Swan.
13.	Walsh, B. A., DeFlorio, L., Burnham, M. M., & Weiser, D. A. (2017). <i>Introduction to human development and family studies</i> . Psychology Press.

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





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))
Syllabus with effect from the Academic Year 2023-2024

Bachelor of Science - Home Science
(B.Sc.-H.Sc.) (Human Development) Semester (I)

Course Code	UH01MIHUD02	Title of the Course	Practical –Introduction to Human Development
Total Credits of the Course	02	Hours per Week	4

Course Objectives	<ol style="list-style-type: none">1. To acquaint the students about growth monitoring & anthropometric measurements of a child.2. To introduction and application of the basic tools of research in the field of Human Development to the students.
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Course Content		
Unit	Description	Weightage*(%)
1.	Preparation of an album on developmental milestones of children.	10
2.	Growth monitoring, Plotting growth monitoring chart and interpretation.	10
3.	Anthropometric measurements of a child: Ht. Wt., circumferences etc. (by the use of Salter Scale and MUAC strip).	10
4.	Observation of individuals of different stages of life with the help of checklist: Neonate/ Infancy/ Early childhood/ Late childhood/ Adolescence/ Young adulthood/ Middle age/ Late adulthood.	20
5.	Prepare a Questionnaire on different stages: Neonate/ Infancy/ Early childhood/ Late childhood/ Adolescence/ Young adulthood/ Middle age/ Late adulthood.	10
6.	The major tools of research in child study/ the field of human development: Case study, Interview, Questionnaire.	10
7.	Visit to an Anganwadi, ECCE centre/old age home/maternity ward and antenatal clinics.	10
8.	Carry out case studies of school going children	10
9.	Interviews of adolescent girls and boys to understand their life style and behaviour based on gender and socio-economic status.	10

Teaching-Assignments, Learning	Practical, Field visits, Interview method
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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, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	The student will be able to develop an understanding about the discipline of Human Development.
2.	The student will acquire a detailed understanding of developmental milestones of Human development.
3.	The students will understand the characteristics, needs and significance of stages in the human life cycle.
4.	The student will acquire a detailed understanding of the broad perspectives of Human Development





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Syllabus with effect from the Academic Year 2023-2024

Suggested References:	
Sr. No.	References
1.	Berk, L.E. (2005). <i>Child development</i> (5th ed.). New Delhi: Prentice Hall
2.	Berk, L. (2013). <i>Child development</i> . 9th ed. Boston: Pearson. Chapter 3
3.	Bhangaokar, R., & Kapadia, S. (in press). <i>Human Development Research in India: A historical overview</i> . In G. Misra (Ed.), <i>Hundred years of Psychology in India</i> . New Delhi: Springer.
4.	Feldman, R., & Babu, N. (2009). <i>Discovering the life span</i> . New Delhi: Pearson
5.	Kakar, S. (1998). <i>The inner world. Psychoanalytic study of childhood and society in India</i> . Delhi: Oxford University Press.
6.	Kapadia, S. (2011). <i>Psychology and human development in India</i> . Country paper. International Society for the Study of Behavioural Development Bulletin Number 2, Serial No. 60, pp.37-42.
7.	Keenan, T., Evans, S., & Crowley, K. (2016). <i>An introduction to child development</i> . Sage.
8.	Lightfoot, C., Cole, M., & Cole, S. (2012). <i>The development of children</i> (7th ed.). New York: Worth Publishers.
9.	Santrock, J. W. (2011). <i>Life-span development</i> . New York: McGraw-Hill. Chapter 2, pg 52-78, Chapter 3, pg 79-109.
10.	Santrock, J. (2017). <i>A topical approach to life span development</i> (9th ed.). New NY.: McGraw-Hill Higher Education.
11.	Singh, A. (Ed.) 2015. <i>Foundations of Human Development</i> . New Delhi: Tata McGraw-Hill. Chapter 2, pg 25-40, Chapter 3.
12.	Singh, A. (2015). <i>Foundations of Human Development: A life span approach</i> . ND: Orient Black Swan.

On-line resources to be used if available as reference material	
On-line Resources	
https://www.sulross.edu/sites/default/files/sites/default/files/users/docs/education/counseling-hgd_7.pdf	
https://www.who.int/childgrowth/publications/monitoring/en/	





Bachelor of Science - Home Science
(Textiles and Clothing) Semester (I)

Course Code	UH01MITCL01	Title of the Course	Theory- Surface Ornamentation
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. To enable students develop knowledge on textile and apparel design its rough surface and structural ornamentation.2. To enable students developing skills in enhancement of fabrics and garments.
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Course Content		
Unit	Description	Weightage* (%)
1.	Surface design in Textiles/fabrics- Meaning, Importance and uses <ol style="list-style-type: none">a. Printingb. Paintingc. Appliqué workd. Basic stitches	50
2.	Surface design in apparels <ol style="list-style-type: none">a. Accessoriesb. Hand and machine Embroideryc. Rufflesd. Braidinge. Ribbon and Lacesf. Buttons	50

Teaching-Learning Methodology	Blackboard and smart boards, power point presentation, through teaching aids as charts, figure, discussion and analysis of actual garments.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%





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2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

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

1.	Understand and analyse basics of garment design.
2.	Acquire skills in appropriate selection of readymade garments.
3.	Select wisely clothes for family

Suggested References:

Sr. No.	References
1.	Chattopadhyay Kamaladevi (1975): Handicrafts of India, New Delhi, Indian Council of Cultural Relations.
2.	Gostelow Mary (1978) : Embroidery
3	Donger Kery, S.(1951): The Romance of Indian Embroidery, Bombay, Thacker Company Ltd.
4.	Pandit Savitri (1975) : Indian Embroidery Its Variginating Charm, Baroda, Faculty of Home Science.
5.	Neelima (2009).Fashion & textile design. New Delhi: Sonali Publications Ltd.
6.	Carr, H. &Pomery J.(1992).Fashion Design & Product Development. New Jersey: Blackwell Scientific Publication
7.	Tie- Dyed textiles of India, Traditions & Trade (2000); Murphy V & Gill; Abhishek Publications, Chandigarh.
8.	Modern Technology of Textiles Dyes & Pigments (1999); Panda M.; NIIIR, New Delhi.





Bachelor of Science - Home Science
(Textiles and Clothing) Semester (I)

Course Code	UH01MITCL02	Title of the Course	Practical –Surface Ornamentation
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. Understand, identify and acquire skills in basics of surface designing of fabric and apparels2. Understand and analyse the garment components.
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Course Content		
Unit	Description	Weightage* (%)
1.	Surface design features- a) Preparation of samples of Basic embroidery stitches Hand stitches-stem stitch, chain stitch, French knot stitch, laisy daisy stitch, satin stitch b) Preparation of samples using printing techniques- Block printing, stencil printing c) Preparation of samples using hand printing technique	50
2.	(a) Collection of textile components, its application & use- (a) Buttons, stud fastenings, eyelets, ribbon, lace, braid, buckle, chain, safety pins, rivets, toggles, zip (b) Designing and preparing a household article/ garment using any one of the above methods.	50

Note:

i) Prepare a portfolio of the motifs, embroidered & printed fabric samples.

Teaching-Learning Methodology	Demonstration, Actual sample collection and discussion Survey Assignment
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage





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1.	Internal Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

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

- | | |
|----|--|
| 1. | Acquire skills in analysing the quality of construction and finishing of garments and its components |
|----|--|

Suggested References:

Sr. No.	References
1.	Sumathi. (2002). Elements of Fashion & Apparel Design. G.I. New Age International Ltd.
2.	Tate, S.L., & Edwards, M.S. (1982). The Complete Book of Fashion Design. New York: Harper and Row Publications.
3.	Chattopadhyay Kamaladevi (1975): Handicrafts of India, New Delhi, Indian Council of Cultural Relations.
4.	Gostelow Mary (1978) : Embroidery





SARDAR PATEL UNIVERSITY
(Under Choice Based Credit System)
NEP Syllabus for Bachelor of Science (Home Science) (With effect from: June-2023-2024)

Bachelor of Science - Home
Science (Basic Science) Semester (I)

Course Code	UH01IDBSC01	Title of the Course	Basic Science-I (Theory)
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. To impart basic information about the fundamentals of chemistry.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.
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Course Content		
Unit	Description	Weightage* (%)
1.	<p>(a) Fundamentals of Chemistry</p> <ol style="list-style-type: none">i. Scope, usefulness and branches Classification of matter and Laws of chemical combination,ii. Structure of atom, Bohr's Model of atom, Electronic Configuration, Atomic number, Mass number, Valence shell, and Valence electrons.iii. Modern Periodic table, Symbols, Radicals, Chemical Formulas, Chemical Bonding and Chemical Reactionsiv. Acid, Base and salts/pH: Acid (Definition, Properties and types), Base (Definition, Properties and types), pH-Definition, pH Scale, Explanation, Usefulness of pH, Indicator, Buffer Solution.v. Solution: Types of Solution, Methods for representing Concentration of solution, Molarity, Normality, Formality, Molality, Percentage W/W, W/V, V/V, Mole Concept. <p>(b) Temperature and its measures</p> <ol style="list-style-type: none">i. Calorimetricii. Change of state with applicationsiii. Heat transfer - modes and examples.	50

2.	<p>Biological Science</p> <p>(a) Introduction: Definition, Salient features, Importance on the frontiers of science and technology, major branches and brief history of biology.</p> <p>(b) Plant and animal cell</p> <p>(c) Plant metabolism: Photosynthesis and Respiration</p> <p>(d) Transport of materials in living systems: Diffusion, Osmosis</p> <p>(e) Plant Morphology</p> <p>i. Form, Structure and function of vegetative and reproductive part of seed-bearing plants</p> <p>ii. Unisexual and bisexual flowers.</p> <p>iii. Pollination, fertilization and reproduction in plants.</p>	50
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Teaching-Learning Methodology	Lectures, Interactive sessions, ICT enabled teaching and learning experiences in terms of video lessons, Discussion, Project Work, Demonstrations, Practical guidance
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCSR.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCSR.6.8.3)	15%
3.	University Examination	70%

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.

Suggested References:	
Sr. No.	References
1.	G.D.Tuli., & B.S.Bahl. (1983). <i>Intermediate Inorganic Chemistry</i> . S. New Delhi: Ram Nagar, Chand & Company LTD.

2.	P.L.Soni.,&KatyalM.(2007). <i>TextbookofInorganicChemistry</i> .Sultan:Chand&Sons.
3.	DuttaA.C.(1980). <i>AclassbookofBotany</i> .JohnBrown,Calcutta-13:Oxforduniversitypress.FaradayHouse.
4.	SharmaV.K.(1990). <i>BiologyclassXI</i> .Daryaganj:Publishers23.
5.	MaheshwariP.Manoharlal(1996). <i>BiologyPart1-7</i> .NewDelhi-110002: NCERT
6.	KennethW.(1975). <i>BasicPhysics</i> .UniversityofCalifornia,IrvinsNewDelhi : Oxford andIBHPublishingCo.

On-lineresourcestobeusedifavailableasreferencematerial
On-lineResources
http://www.edudel.nic.in/



SARDAR PATEL UNIVERSITY
(Under Choice Based Credit System)
NEP Syllabus for Bachelor of Science (Home Science) (With effect from: June-2023-2024)

Bachelor of Science - Home Science (Basic Science) Semester (I)

Course Code	UH01IDBSC02	Title of the Course	Basic Science-I (Practical)
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"> 1. To make them understand Volumetric and inorganic Qualitative analysis. 2. To demonstrate parts of microscope and prepare slides. 3. To recognize the various parts of flowering plants.
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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 weak acid.	10
2.	Qualitative analysis of water-soluble Inorganic Compounds containing one Positive and one Negative Radicals. 2 (a) Positive radicals- Ag^{+1} , Pb^{+2} , Cu^{+2} , Bi^{+3} , Al^{+3} & Negative radicals- SO_4^{-} , NO_3^{-1} , Cl^{-} 2(b) Positive radicals- Fe^{+3} , Fe^{+2} , Mn^{+2} , Zn^{+2} , Ni^{+2} , CO^{+2} , & Negative radicals- SO_4^{-} , NO_3^{-1} , Cl^{-} 2(c) Positive radicals- Ca^{+2} , Ba^{+2} , Mg^{+2} , NH_4^{+} , K^{+} , & Negative radicals - CrO_4^{-2} , $Cr_2O_7^{-2}$, Cl^{-} , Br^{-} , I^{-} , OH^{-}	10 10 10
3.	To study the parts of Compound Microscope and its Uses.	10
4.	To prepare temporary slides of onion peels for studying the cell Structure.	10
5.	To prepare temporary slides of Rhoeo peels for studying the stomata and chloroplast.	05
6.	To study a typical flowering plant body.	05
7.	To study Unisexual and Bisexual flowers through dissection method (Datura, Hibiscus, Sunflower, Cucurbits)	10
8.	Plant physiology: (Photosynthesis and Respiration)	15

9.	To study of Osmosis and Diffusion.	05
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Teaching-Learning Methodology	Practical, ICT enabled teaching and learning experiences in terms of video lessons Discussion, By way of Demonstrations.	
Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written/Practical Examination (As per CBCSR.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCSR.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
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., J Barnes., K, Thomas. <i>Vogel's text book of Quantitative Chemical Analysis.</i> (6 th ed.).
2.	<i>An Advanced course in Practical Chemistry</i> , Ghoshal, Mahapatra, Nad.
3	Dutta A.C., John Brown, (1980) <i>A class book of Botany</i> , Calcutta: oxford university press. Faraday House.
4	Sharma V.K. (1990) <i>Biology class XI</i> , New Delhi: 23, Daryaganj Publishers.



SARDAR PATEL UNIVERSITY
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Syllabus with effect from the Academic Year 2023-2024

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

Course Content		
	Description	Weightage
1	<p>A Speaking:</p> <ol style="list-style-type: none">1. Self Introduction2. Describe a person, place or situation3. Greeting, Asking and giving information, requesting, asking for permission4. Everyday conversations. <p>B Listening</p> <ol style="list-style-type: none">1. Simple Conversations based on familiar situations2. Specific information3. Announcements4. Identify key words and phrases in short dialogues5. Comprehend simple spoken information in familiar contexts. <p>C Reading:</p> <ol style="list-style-type: none">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	50%
2	<p>A Writing</p> <ol style="list-style-type: none">1. Write answers to questions from Passages2. Write leave application, apology and request letters3. Write a Paragraph on the given Topic <p>B Grammar & Vocabulary</p> <ol style="list-style-type: none">1. Articles2. Make correct use of Concord or Subject-Verb Agreement3. Form words properly using prefixes/ suffixes<ol style="list-style-type: none">i Prefixes / Suffixesii Prepositions of Place, Time and Direction4. Questions Tags	50%

Teaching-Learning Methodology	Using Audio-Video material Interactive method Group work and pair work Role Paly
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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, Seminars, Assignments (As Per CBCS R.6.8.3)	15%
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 1) Learn English Teens – (20 episodes, British Council) 2) Spoken English — D Sasikumar and PV Dhamija. (With Audio Cassette) (Tata McGraw Hill Publication Ltd, New Delhi) (Units 1-13) 3) Keep Up Your English, BBC by Standard Allan



SARDAR PATEL UNIVERSITY
NEP Syllabus for Bachelor of Science (Home Science) Semester- I
(With effect from: June - 2023-2024)

Bachelor of Science - Home Science
(Textiles and Clothing) Semester (I)

Course Code	UH1SEFRM01	Title of the Course	Accessories in Fashion and Interiors
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none">1. To gain knowledge on importance of accessories& adornments in dress design.2. Enable Students gather knowledge on accessories& adornmentsused in various garments and interiors.3. Make students aware of the materials, styles and placement of accessories& adornments.
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Course Content		
Unit	Description	Weightage*(%)
1.	a. Importance of adornment and accessories b. Types of accessories and adornment <ul style="list-style-type: none">• Hats and Head gear,• Jewellery,• Sash• Shoes and boots• Muffs and gloves• Hand bags• Through surface ornamentation	50
2.	(a)Accessories for Interiors <ul style="list-style-type: none">• Art work• Mirrors• Rugs• Decorative objects (Candle and Candle holders, Pictures, Clocks, lamps)• Curtains and Cushion Covers• Bookends• Indoor Plants (b) Accessories selection and Arrangement (c) Flower arrangement	50

Teaching-Learning Methodology	Lectures, Power -point Presentations, blackboard and chalk, Field Visits, ICT enabled Teaching, market survey, discussions, assignments, Presentations, Individual / group project.
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SARDAR PATEL UNIVERSITY
NEP Syllabus for Bachelor of Science (Home Science) Semester- I
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Appreciate the role of accessories in fashion.
2.	Comprehend the techniques of adornment.
3.	Develop the skill to coordinate adornments & accessories in garments.

Suggested References:	
Sr. No.	References
1.	Dickerson K.G. (2003), <i>Inside the Fashion Business</i> . New Delhi: VII Edition, Person Education Pvt. Ltd., Indian Branch.
2.	Jarnow, Guerreiro, Judelle, (1987), <i>Inside the Fashion Business</i> , New York: IV Edition, Macmillan Publishing Company.
3.	Kumar. A. (2010), <i>Fashion Tourism</i> , New Delhi: Sonali Publication, India.
4.	Makelvey K. (2006), <i>Fashion Source Book</i> , U.S.A.: II Edition, Blackwell Publishing Ltd.
5.	Pundir N., (2007), <i>Fashion Technology- Today & Tomorrow</i> , New Delhi: Mittal Publication, India.
6.	Neelima, (2009), <i>Fashion & Textile Design</i> , New Delhi: Sonali Publications.

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





Multidisciplinary Course on Introduction to Indian Knowledge Systems

Course Code	UA01IKSFN01	Title of the Course	Introduction to Indian Knowledge Systems
Total Credits of the Course	2	Total Hours	30

Course Objectives:	<p>The course will enable the student teachers to</p> <ul style="list-style-type: none">• Examine 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.
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Course Content		
Unit	Description	Weightage* (%)
1	<p>Spiritual Bharat and Introduction to IKS</p> <ul style="list-style-type: none">• 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 Bhartiya Life Style• Introduction to IKS and Its Importance• Introduction of Various Indian Knowledge Systems	50 %
2	<p>Contribution of IKS to the World</p> <ul style="list-style-type: none">• Bhartiya Contribution in Mathematics and Astronomy• Bhartiya Wisdom related to Life Science: Physics, Chemistry, Botany• Bhartiya Science of Architecture with reference to Lothal, Mohan Jo Daro, Dholavira, Temple Architecture	50 %





	<ul style="list-style-type: none">• Ayurveda : Concept, Branches, Books and Pioneers• Bhartiya Literature and Bhartiya Theory of Aesthetics and Rasa	
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Teaching-Learning Methodology	Lecture-cum-discussion, Group Discussion, Presentations, Seminars, tutorials, Research Exercises
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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%

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.
7.	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:

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