

SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR

B.Sc. Home Science

(Under Choice Based Credit Scheme)

Semester - FIFTH (Family Resource Management)

(Effect from June, 2020)

S.No.	Course Type	Course Code	Name of Course	Theory (T) Practical (P)	Credit	Contact hrs/ week	Exam Duration in hrs	Marks		
								Internal	External	Total
1	Foundation Courses	UH05FPRO21	Programme for Rural & Urban Development	T	3	3	3	30	70	100
2		UH05FPRO22	Programme for Rural & Urban Development	P	1	2	3	15	35	50
3	Core Courses	UH05CFRM23	Context & Concept in Management	T	3	3	3	30	70	100
4		UH05CFRM24	Computer Application in F.R.M. (Auto CAD-I)	P	2	4	3	30	70	100
5		UH05CFRM25	Food Service Management	T	3	3	3	30	70	100
6		UH05CFRM26	Housekeeping (FRM & GEN.)	T	3	3	3	30	70	100
7		UH05CFRM27	Housekeeping (FRM & GEN.)	P	1	2	3	15	35	50
8		UH05CFRM28	Building Structure & Materials	T	2	2	3	15	35	50
9		UH05CFRM29	Building Structure & Materials	P	1	2	3	15	35	50
10		UH05CFRM30	Basics of Ergonomics	T	2	2	3	15	35	50
		UH05CFRM31	Basics of Ergonomics	P	1	2	3	15	35	50
Elective Course (Any One 11,12,13,14)										
11	Elective Courses (Any One)	UH05EHSC01	Consumerism	T	2	2	3	15	35	50
12		UH05EHSC02	NGO Management	T	2	2	3	15	35	50
13		UH05EHSC03	Accessories & Adornment	T	2	2	2	15	35	50
14		UH05EHSC04	Public Health Epidemiology	T	2	2	2	15	35	50
			Total		24	30		255	595	850

**THIRD YEAR BSC (HOME) V SEMESTER
PROGRAMME FOR RURAL AND URBAN DEVELOPMENT
COURSE CODE: UH05FPRO21**

Theory

Credit: 03

Pd/wk: 03

Marks: 100

Objectives:

1. To develop understanding regarding the national towards urban and rural development
2. To examine the cumulative impact of these developmental efforts in quantitative and qualitative dimensions.

Theory	Content	Weightage
I	Introduction Introduction to Community Development Programmes. Program-Before and After Independence	10%
II	History and Concept History in planning in India Five year plan and their focus. Planning at different levels: National to grassroots	10%
III	Programmes to enhance food productions: Thrust on agriculture. National food production programmes. Independence, Intensive production schemes.	20%
IV	Poverty alleviation efforts: Rural and Urban communities, characteristics, nature, difference, village organization, rural and urban development (NGOs working), role of CAPART Programmes for poverty alleviation for rural and urban areas, employment generation and social inputs. Current programmes for rural and urban poor. (Latest five year plan should be emphasized).	30%
VI	Programmes for women and Children: Women as target groups, Specific measures for women and children such as DWCRA, ICDS, IMY, ANARDE, SEVA, CHETNA, TF, SGSY, ARSP. Current programmes for women as initiated and implemented by the different ministries and departments. Shift from welfare to development to empowerment approach. Role of Home Science in rural and urban development.	30%

Outcomes:

1. The students can get the knowledge of different five years plan.
2. They use the knowledge in self empowerment and indirectly helps the society in poverty alleviation.

References:-

1. Upadhyaya, H.C.(1991): Modernisation and Rural Development New Delhi, anmaol publications.
2. National institute of Rural development, Hyderabad, 1991.Rural development statistics NIRD.
3. Narayan Manohar S(1989) Integrated Rural energy programmes, Delhi Shree Hari printers.
4. Ghosh Bahanisikha (1990) The Indian population problem, Madras, Sage publications.
5. Thingalaya N.K(1986) Rural India-Real India, Bombay ,Himalaya Publishing House.
6. Journal of Social welfare ,Journal of Rural development ,Journal of Yojana, Journal of Family welfare, Journal of extension education.

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

Credit: 01

Pd/wk: 02

Marks: 50

Experiment

- 1 Appraisal of the efforts of the students in the community.
- 2 Examining the impact of the development efforts in selected rural areas Quantitative achievement and qualitative improvement of a programmes
- 3 Study of the evaluation reports of the various departments.
- 4 Conducting Welfare programmes for target groups.
- 5 Planning a programme for the target groups in link with ongoing programmes in Home Science Problems/need identification of a community.

**THIRD YEAR B.SC. (HOME) V SEMESTER
CONTEXT AND CONCEPTS IN RESOURCE MANAGEMENT
COURSE CODE: UH05CFRM23**

Theory

Credit:03

PD/WK-03

Marks: 100

Objectives:

1. To clarify the various concepts of management.
2. To gain knowledge and awareness regarding role importance of decision making and communicating.
3. To bring about awareness regarding values and to incorporate those in family living.

Unit	Content	Weightage
Unit I.	Concepts of Management and Principles of Management	10%
Unit II.	Values Goals and Standards <ol style="list-style-type: none"> 1. Values: Definitions, Sources, Classification, Conflict Evidence of values. 2. Goals: Definitions, Classification, Conflict Evidence of goals. 3. Standards: Definitions, Classification. 4. Interlinking values, goals and standards. 	30%
Unit III	Resources: <ol style="list-style-type: none"> 1. Definitions, Classification and 2. Characteristics of resources 3. Use of resources, factors affecting utilization of resources. 4. Maximizing use of resources and resource conservation 	25%
Unit IV	Decision making: <ol style="list-style-type: none"> 1. Role & Scope 2. Classification 3. Decision styles 4. Decision making process 	15%
Unit V	The management process: <ol style="list-style-type: none"> 1. Planning: types, enablers and constraints. 2. Implementing: enablers and constraints, 3. Evaluating feedback. 	20%

Outcome:

After the completion of this course the

1. Students will be able to distinguish between the values, goals and standards.
2. Take effective decision making considering the available resources
3. They will learn alternate use of resources.

References:

1. Gross, Crandall and Knoll,(1980) "Management for modern families",
2. Hall Inc.Englewood, New Jersey.
3. Deacon and Firebaugh FRM(1981), "Home Management context and concepts".
4. Swanson B.B (1981) "Introduction to Home Management", Mc Millan Publishing Co.Inc.New York and Collier McMillan Pub, London.
5. Prasad L M (2000) "Principles & practice of Management" Sultan Chand & Sons, New Delhi.
6. B. P. Singh, A.K.Singh(1999), "Essentials of Management" annexcel Pub Pvt. Ltd. New Delhi
7. T.N. Chhabra(2003), "Principles & Practice of Management", Dhanpalrai& Co Ltd, New Delhi
8. David Schwartz, "Introduction to Management Principles, Practices & Processes, Harcourt Brace Jovanovich Inc. New York.
9. Nirmal Singh (2000)"Principles of Management Theory,Practices, Techniques," Deep& Deep Pub.Pvt.Ltd, New Delhi

**THIRD YEAR B.SC. (HOME) V SEMESTER
COMPUTER APPLICATION IN FRM (AUTOCAD-I)
COURSE CODE: UH05CFRM24**

Practical

Credit:02

PD/WK: 04

Marks: 100

1. Getting Started With AutoCAD

- Starting AutoCAD
- AutoCAD's User Interface
- Working With Commands
- AutoCAD's Cartesian Workspace
- Opening An Existing Drawing File
- Viewing Your Work
- Saving Your Work

2. Basic Drawing Commands

3. Editing (Modify) Commands

4. Drawing Precision In AutoCAD

- Using Running Object Snaps
- Using Object Snap Overrides
- Polar Tracking At Angles
- Object Snap Tracking

5. Adding Text in a drawing

- Working With Annotations
-

6. Adding dimensions

- Dimensioning concepts
- Adding linear dimensions
- Adding radial and angular dimensions
- Editing dimensions

7. Drawing 2D Plan

**THIRD YEAR B.SC. (HOME) V SEMESTER
FOOD SERVICE MANAGEMENT
COURSE CODE: UH05CFRM25**

Theory
PD/WK- 03 **Marks: 100**
Credit:03

Objectives:

1. To familiarize the students with the organization of food service department and their management.
2. To acquire the knowledge about financing of food service department.
3. To make them understand the importance of human resources in food and beverages.

Unit	Content	Weightage
Unit I	Introduction to food and beverage management <ol style="list-style-type: none">1. Purpose and scope.2. Classification: Commercial and Noncommercial3. Food and Beverage outlets.4. Staff organization and attributes of food service personnel.	30%
Unit II	Food and Beverage Equipments Restaurant furniture-Trolleys-Linen-Tableware-Silverware-glassware-Disposables-Bar equipment- Buffet equipment- Personal equipment.	20%
Unit III	Food planning and serving <ol style="list-style-type: none">1. Menu Planning2. Types of Food service.3. Laying the Table and Etiquette & Manners.	20%
Unit IV	Finance Management <ol style="list-style-type: none">1. Elements of costs<ol style="list-style-type: none">a) Food cost controlb) Labor cost controlc) Energy cost control2. Budgeting Control<ol style="list-style-type: none">a) Budgeting cycleb) Limiting factors	20%
Unit V	Human Resources Development in food and beverages.	10%

Outcome:

After the completion of this course the student should be able to recognize the role of food and beverage department in hospitality industry. The students will get acquainted with types of menus and styles of food serving professionally

References:

1. Brian Verghese (1999) Professional Food and Beverage Services Management MacMillan India Ltd.
2. John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
3. Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitality operations and management", Wheeler Pub.
4. Sudhir Anderews, (1980) Food and Beverage Service Training Manual, Tata Mc Graw Hill Pub Co Ltd, New Delhi.
5. Ahmed Ismil (1999) "Catering Sales and Convention Services", Delmar pub.
6. Carl Riegel & Melissa Dallas (1980) "Hospitality & Tourism Careers, Prentice Hall Inc. A Simon & Schuster Company.

THIRD YEAR B.SC. (HOME) V SEMESTER (FRM + GEN)

HOUSEKEEPING

COURSE CODE: UH05CFRM26

Theory

Credit:03

Pd/Wk:03

Marks: 100

Objectives:

1. To make the students aware of different areas and functions of housekeeping department.
2. To familiarize students with housekeeping activities.
3. To acquaint them with linen handling and laundry procedure.
4. To enhance students with professional skills in hospitality institutes.

Unit	Content	Weightage
Unit I	Housekeeping Introduction and importance of hospitability <ol style="list-style-type: none">1. Functions of housekeeping department.2. Organization and Layout.3. Co-ordination with other department.4. Job description and job specification5. Competencies of housekeeping personnel.6. Duties & responsibilities of housekeeping staff.7. Record keeping.	30
Unit II	Areas in housekeeping department <ol style="list-style-type: none">1. Linen and uniform room<ol style="list-style-type: none">a) Layout and physical features.b) Types of linen & uniform & their selection.c) Storaged) Stock determination, control and distribution.e) Recycling of condemned linens.2. Laundry<ol style="list-style-type: none">a) Layout.b) On-off premises laundry-advantage and disadvantage.c) Laundry procedure.d) Stain removale) Valet service and care labels.	25
Unit III	Cleaning <ol style="list-style-type: none">1. Cleaning agents and equipment.<ol style="list-style-type: none">a) Types of cleaning- Daily, weekly, yearly.b) Cleaning guest room & public area.	15

- c) Cleaning and care of different surfaces.
2. Pest Control

Unit IV	Safety in housekeeping	20
	<ol style="list-style-type: none">1. Occupational hazards.2. Work hazards.3. Hazardous chemicals.4. Housekeeper's responsibilities towards safety.5. First Aid.	
Unit V	Window Treatment	10
	<ol style="list-style-type: none">1. Window Treatment.2. Need and importance.3. Exterior window treatments.4. Interior window treatments.	

Outcome:

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

References:

1. John Fuller (1982) "Modern Restaurant Service", Hutchinson & co Ltd.
2. Krishna. K. Kamra Robert C Mill & S. Kaushil(2000) "Hospitabilty operations and management", Wheeler Pub.
3. SudhirAnderews, (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&Melissa Dallas (1980) "Hospitability & Tourism Careers, Prentice Hall IncA Simon & Schuster Company.
6. Prue Leith(1997) "Hospitability and catering Casell

THIRD YEAR B. SC. (HOME) V SEMESTER (FRM + GEN)
HOUSEKEEPING
COURSE CODE: UH05CFRM27

Practical

Credit:01

Pd/Wk:02

Marks: 50

1. Visit to various hospitality institutes to explore.
 - Organization.
 - Job description and job specification of housekeeping staff.
 - Maintenance of registers.
 - Safety aspects.
2. Cleaning procedure
 - Equipment handling.
 - Room cleaning.
 - Bed making.
 - Room inspection and check list.
3. Cleaning & maintenance of various surfaces.
4. Methods of removing stains from various linens and uniforms.
5. Arranging flowers for different areas and occasions.
6. Preparing samples of curtains.
7. Prepare-First aid box.

**THIRD YEAR B.SC. (HOME) V SEMESTER
BUILDING STRUCTURE AND MATERIALS
COURSE CODE: UH05CFRM28**

Theory

Credit: 02

Pd/Wk: 02

Marks: 50

Objectives:

1. To familiarize them about exterior & interior features of the house.
2. To make them aware about the domestic services essential for a building.
3. To study about the types of construction materials & finishes

Unit	Content	Weightage
Unit I	Exterior Construction features <ol style="list-style-type: none">1. Foundation: Deep & Shallow.2. Roof: Pitched, flat.3. Wall: Load bearing & non load bearing.	20%
Unit II	Interior Construction features of house <ol style="list-style-type: none">1. Stairways.2. Doors and Windows.3. Floors.	20%
Unit III	Domestic services <ol style="list-style-type: none">1. Water Supply.2. Drainage.3. Electricity.4. Gas supply.	20%
Unit IV	Materials used in construction of a house <p>Structural material</p> <ol style="list-style-type: none">1. Brick, Cement, Plaster ,Mortar, Concrete and R.C.C2. Stone, metal, prefabricated material. <p>Finishing Materials</p> <ol style="list-style-type: none">1. Paints, Wall Paper, Glazed tiles:2. Wood:3. Acrylic sheds	30%
Unit V	Estimation of Building construction	10%

Outcome:

After the completion of this course the students will be able to identify various materials used in the construction of the building. They will also get to know various structural features of latest trends in a building.

References:

1. Deshpande R.S.(1997) "Build your own Homes" United Book Corp, Poona.
2. Deshpande R.S.(1978) "Modern ideal homes for Indians", United Book Corp.
3. Bindra S P & Arora S P(2003) "Building Construction", Ganpat Rai Pub, New Delhi.
4. RessieAgan M.S.1970 "The house its plan and use", Oxford & IBH pub.co, New Delhi.
5. Dr.VeenaGandot& Dr. Manish Shukla
6. "Budgetwise House Plans"pub, House plan Head quarters Inc. 48 Street New York.10036.
7. "Attractive India plans" pub. Kohinoor Pub.1899 city station road, Agra.
8. "Home Plan Favourites" pub. Archway Press Inc.48 west 48th street New York.
9. "Money saving House Plans" 85 & 87 Houseplan Head Quarters, Inc. 48 West Street New York.
10. Deshpande R. S.(2000) "House of Middle Class Family", Rangwala S.C. "Town planning" Charotar Pub. House, Anand.

**THIRD YEAR B.SC. (HOME) V SEMESTER
BUILDING STRUCTURE & MATERIALS
COURSE CODE: UH05CFRM29
Practical**

Credit:01

Pd/Wk: 02

Marks: 50

1. Collection and identification of various building materials use in house construction.
2. Drawing a floor plan of selected house.
3. Making 3-D model of the given room.
4. Visits to various construction sites.

THIRD YEAR B.SC. (HOME) V SEMESTER
BASICS OF ERGONOMICS
COURSE CODE: UH05CFRM30
Theory

Credit: 02

Pd/Wk: 02

Marks: 50

Objectives:

1. To familiarize with the intricacies of ergonomics thereby increasing the efficiency and improving health.
2. To understand various ergonomic components and their interrelatedness in day today life

Unit	Content	Weightage
Unit I	About Ergonomics <ol style="list-style-type: none">1. Definition and History of Ergonomics2. Ergonomic components and their interrelation.	15%
Unit II	The Worker: Common Parameter <ol style="list-style-type: none">1. Knowledge and skill2. Likes and dislikes3. Time management4. Body type5. Physical fitness – age, BP, HR and BMI6. Posture – standing, sitting, static and dynamic7. Fatigue – physical and psychological	30%
Unit III	The Work <ol style="list-style-type: none">1. Type of work – light, moderate and heavy2. Work Cost3. Tools and equipment's	20%
Unit IV	The Work place – work environment <ol style="list-style-type: none">1. Indoor, outdoor climate2. Lighting3. Noise4. Humidity5. Temperature	20%
Unit V	Assessing physiological work load through various parameters	15%

Outcome: Students will be able to lead their working life efficiently in terms of conserving time and energy and with maximum output while maintaining good physical and mental health.

References:

1. Grandien (1973) 'Ergonomics of the Home" Taylor &frances.
2. Barnes.R.N 'Motion and time study, design and measurement of work, john willy.
3. HudsoW.R(1962).Work place dimensions and physiological cost to the worker. The journal of industrial engineering.

**THIRD YEAR B.SC. (HOME) V SEMESTER
BASICS OF ERGONOMICS
COURSE CODE: UH05CFRM31
Practicals**

Credit: 01

Pd/Wk: 02

Marks: 50

1. Study of various ergonomic instruments
2. Measurement of various human biological aspects:
 - ✓ Body temperature
 - ✓ Blood pressure
 - ✓ Heart rate
 - ✓ BMI
3. Analyzing the various human body type w.r.t WHR
4. Analyzing various posture at work through REBA and FLEXI curve
5. Assessing the type of work and its cost on worker w.r.t heart rate.
6. Time-motion study.
7. Assessing environment parameters:
 - ✓ Light
 - ✓ Noise
 - ✓ Heat

