

SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR

B.Sc. Home Science

(Under Choice Based Credit Scheme)

**Semester - Fifth (Foods Science and Quality Control)Vocational
(Effect from June, 2020)**

Sr. No.	Course Type	Course Code (10 Digit)	Name of Course	Theory (T)	Credit	Contact hrs/ week	Exam Duration in hrs	Marks			
				Practical (P)				Internal	External	Total	
1	Foundation Courses	UH05FPRO21	Programme for Rural and Urban Development	T	3	3	3	30	70	100	
2		UH05FPRO22	Programme for Rural and Urban Development	P	1	2	3	15	35	50	
3	Core Courses	UH05CFDN23	Computer Application in Foods and Nutrition	P	1	2	3	15	35	50	
4		UH05CFDN24	Medical Nutrition Therapy-1	T	3	3	3	30	70	100	
5		UH05CFDN25	Medical Nutrition Therapy-1	P	1	2	3	15	35	50	
6		UH05CFDN29	Clinical Nutrition	T	3	3	3	30	70	100	
7		UH05CFDN30	Maternal and Child Nutrition	T	2	2	2	15	35	50	
8		UH05CVFN41	Training	P	2	4	Internal	100	-	100	
9		UH05CVFN42	Techniques in Instrumentation	T	2	2	2	15	35	50	
10		UH05CVFN43	Techniques in Instrumentation	P	2	4	3	30	70	100	
11		UH05CVFN44	Post Harvest Technology-I	T	2	2	2	15	35	50	
Elective Course (Any One 12,13,14,15)											
12	Elective Courses	UH05EHSC01	Consumerism	T	2	2	2	15	35	50	
13		UH05EHSC02	NGO Management	T	2	2	2	15	35	50	
14		UH05EHSC03	Accessories and Adornment	T	2	2	2	15	35	50	
15		UH05EHSC04	Public Health Epidemiology	T	2	2	2	15	35	50	
				Total		24	31	29	325	525	850

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

Theory

Pd/wk: 03

Marks: 100

Credit: 03

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, Anmol 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.

SARDAR PATEL UNIVERSITY
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.

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
COMPUTER APPLICATION IN FOODS AND NUTRITION
COURSE CODE: UHO5CFDN23
Practical

Credits: 01
Practical

PD/WK-02

Marks: 50

- 1 a) Introduction to Excel-including writing formulas.
b) Formatting Data
- i. Changing column- Width and row height.
 - ii. Aligning work sheet data
 - iii. Formatting fonts
 - iv. Changing number formats
 - v. Formatting dates
 - vi. Adding borders and colors
- 2 a) Charting data
- i. What are charts?
 - ii. Creating charts
 - iii. Selecting the chart type
 - iv. Modifying a chart
 - v. Creating a chart sheet
 - vi. Simple data analysis- coding and graphs
- 3 a) Preparation of slides in power point
- i. 13. Slide presentation
 - ii. 14. Adding clip art to slides
 - iii. 15. Insert pictures in slides
 - iv. 16. Setting time for slides show.
 - v. 17. Preparing note pages
 - vi. 18. Preparing audience handouts
- 4 a) Use of internet
Web search for updated information.
Net surfing specific topics related to the subject including the latest advances.
Locating journals on website.
Listing of software related to food and nutrition available in the market.
- 5 Use of any one software for nutritional calculation

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
MEDICAL NUTRITION THERAPY –I
COURSE CODE: - UHO5CFDN24
Theory

Credit: 03

Pd/wk: 03

Marks:100

- Objectives:
1. This course will enable students to learn about different diets other than routine diets.
 2. It will help them to plan and calculate diets according to the disease condition

CONTENT

WEIGHTAGE

I	Therapeutic Diets: <ol style="list-style-type: none"> 1. Diet therapy and types of therapeutic diets. Hospital diets and Modification of normal diets. <ol style="list-style-type: none"> 2. Nutrition support method 3. Effective nutrition Counseling -Role of Dietitian. -Nutrition care process. -Documentation in nutrition care record. -Guideline for counseling. -Behavior change, counseling strategy, cognitive behavioral therapy, motivation of effectiveness.	20%
Unit 2	Nutrition in weight management <ol style="list-style-type: none"> 1. Body weight components. 2. -Regulation of body weight. 3. -Weight Imbalance overweight and obesity management of obesity in adults. 4. -Nutrition in underweight. 	20%
Unit 3	Nutrition in eating disorder <ol style="list-style-type: none"> 1. Anorexia Nervosa 2. Bulimia. Nutrition during fever and infection	20%
Unit 4	<ol style="list-style-type: none"> 1. Nutrition in Rheumatoid arthritis. 2. Nutrition for oral health. 3. Inborn errors of metabolism 4. Food allergy 	10%
Unit 5	Medical nutritional therapy in Gastro Intestinal Disorders. <ol style="list-style-type: none"> 1. Etiology, symptoms, dietary management in 2. Diarrhea, constipation, peptic ulcer and ulcerative colitis 	25%
Unit 6	Medical nutritional therapy in menopause	5%
Outcomes	The student will be able to calculate nutrients and plan diets according to disease condition	
References:	<ol style="list-style-type: none"> 1. Joshi S.A.(1992) Nutrition and Dietetics Tata McGraw Hill Publication New Delhi. 2. Anderson, L, Dibble, M.U.Turkki, P.R.Mitchell, H.S. and Rynbergin, H.J. (1982) Nutrition In Health Disease latest ed, J.B.Lippincott& Co. Philadelphia. 3. Antia, F.P. (1973) Clinical Dietetics and nutrition 2nded, Oxford University press New Delhi. 4. Mahan, L.K. Arli, M.T. (1992) Krause Food Nutrition and Diet Therapy 8th ed. W.B. Saunders Co. London. 5. Robinson, C.H.Lawer, M.R.,Chenoweth, W.L. and Garwlic, 6. A.E.(1986) normal and therapeutic 17th ed. Mac.Millsn Publishing Co. 7. Williams S.R. (1989) Nutrition and Diet therapy 6th ed. Tumes mirror/Mosby College publishing St. Louis. 8. Raheena Begum (1989) A text book of Food Nutrition and Dietetics Sterling Publisher New Delhi. 	

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
MEDICAL NUTRITION THERAPY –I
COURSE CODE: - UHO5CFDN25
Practical

Credit: 01
Objectives:

Pd/wk: 02

Marks :50

1. This course will enable students to learn about different diets other than routine diets.
2. It will help them to plan and calculate diets according to the disease condition

Practical

Content

- | | |
|---|--|
| 1 | Planning preparation for the following diets:
Modification in normal diet (Clear fluid ,full fluid and soft diet) |
| 2 | Medical nutrition therapy in weight management
a) Over weight
b) Underweight |
| 3 | Medical nutrition therapy in Eating Disorders
a) Anorexia nervosa
b) Bulimia Nervosa |
| 4 | Medical nutrition therapy in fevers and infections
a) Acute Fever
b) Chronic Fever |
| 5 | Diet for oral health.
Diet for rheumatoid arthritis patient |
| 6 | Medical nutrition therapy in gastrointestinal disorder
a) Diet for Diarrhea patient
b) Diet for constipation patient
c) Diet for Peptic Ulcer patient
d) Diet for Ulcerative Colitis patient |

Outcomes The student will be able to calculate nutrients and plan diets according to disease condition

References:

1. Joshi S.A.(1992) Nutrition and Dietetics Tata McGraw Hill Publication New Delhi.
2. Anderson, L, Dibble, M.U.Turkki, P.R.Mitchell, H.S. and Rynbergin,H.J.(1982) Nutrition In Health Disease latest ed, J.B.Lippincott& Co. Philadelphia.
3. Antia, F.P. (1973) Clinical Dietetics and nutrition 2nded, Oxford University press New Delhi.
4. Mahan, L.K. Arli, M.T. (1992) Krause Food Nutrition and Diet Therapy 8th ed. W.B. Saunders Co. London.
5. Robinson, C.H.Lawer, M.R.,Chenoweth, W.L. and Garwlic, A.E.(1986) normal and therapeutic 17th ed. Mac.Millsn Publishing Co.
7. Williams S.R. (1989) Nutrition and Diet therapy 6th ed. Tumes mirror/Mosby College publishing St. Louis.
8. Raheena Begum (1989) A text book of Food Nutrition and Dietetics Sterling Publisher New Delhi.

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
CLINICAL NUTRITION
COURSE CODE: UHO5CFDN29
Theory

Credits: 03

PD/WK: 03

Marks: 100

I	<p>Introduction ,principles of clinical nutrition</p> <ol style="list-style-type: none"> 1. Spectrum of nutritional problems, nutrient requirements. 2. Effects of disorders on nutritional requirements. 3. Importance of nutritional screening. 4. Clinical assessment of nutritional status. 5. Nutritional assessment tools in clinical decision making. <ol style="list-style-type: none"> a) MUST, SGA, NIA, MNA GMRI b) Different types of histories 	15%
II	<p>Over nutrition and Under nutrition-</p> <ol style="list-style-type: none"> 1. Introduction, clinical presentation, clinical assessment, treatment approaches and prevention , 2. Chronic under nutrition, under nutrition in elderly individuals, assessment of under nutrition, metabolic disorder, treatment. 	20%
III	<ol style="list-style-type: none"> 1. Gastrointestinal tract-the pathophysiology, laboratory assessment and nutritional assessment - <ol style="list-style-type: none"> a. Esophagitis, peptic ulcers b. Celiac disease-ulcerative colitis and Irritable Bowel Syndrome 2. Liver diseases-- the pathophysiology, laboratory assessment and nutritional assessment- <ol style="list-style-type: none"> a. Acute Viral Hepatitis, Chronic Viral Hepatitis b. Alcoholic Liver Diseases-Hepatic Steatosis, Alcoholic Hepatitis, Alcoholic Cirrhosis, Malnutrition in Liver Disease. 3. Pancreatic and gall bladder disorder- the pathophysiology, laboratory assessment and nutritional assessment- <ol style="list-style-type: none"> a. Diseases of Exocrine Pancreas <ol style="list-style-type: none"> i. Acute Pancreatitis ii. Chronic Pancreatitis iii. Diseases of Endocrine Pancreas iv. Diabetes mellitus-types, factors causing, pathophysiology, v. Complications of Diabetes Mellitus- DKA, Macro Vascular Diseases, Micro Vascular Diseases b. Diseases of gall bladder <ol style="list-style-type: none"> i. Cholestasis ii. Cholelithiasis 4. Kidney Disorder- the pathophysiology, laboratory assessment and nutritional assessment- <ol style="list-style-type: none"> a. Nephritis b. Nephrotic Syndrome 	45%

- c. Nephrolithiasis,
 - d. Acute Renal Failure
 - e. Chronic Renal Failure
 - f. ESRD
5. Heart and blood vessels- the pathophysiology, laboratory assessment and nutritional assessment-
- a. Cardio Vascular Diseases-
 - b. Atherosclerosis-Factors-Modifiable and Non-Modifiable
 - c. Lipoproteins- their role in CVD
 - d. Hyper tension
 - e. Heart Failure

IV Nutrition in surgery and trauma- 10%
Introduction, stress response to trauma and its effects on mechanism

V Nutrition support in preoperative care. 10%
Nutrition and Drug interaction

- a. Risk factors of Food drug interactions
- b. Effect of Drugs on Nutritional Status,
- c. Effect of Drugs on Food and Nutrition
- d. Effect of food on Drug Therapy

REFERENCES:

1. Antia F.P. "Clinical Dietetics" Nutrition 3rd 2000. Oxford University Press. New Delhi/Bombay.
2. Passmore, R. Eastwood M.A. "Human Nutrition & Dietetics" 8th Ed. 1986. ELBS Publ.
3. Robusseau C.H. & Wyley E.S. "Basic Nutrition & Diet Therapy" 6th Ed. 1989 Macmillan Pub New York.
4. Anderson L. & Others "Nutrition in Health & Disease" 1982 17,th ed J.B. Lippincott Cp. Philadelphia. Vocational Training Course - Clinical Nutrition & Dietetics.

OUTCOME:

1. At the end of the course the students shall have the knowledge of
2. The basic nutrition screening process and the tools used
3. Clinical assessment of nutritional status in various diseases
4. Metabolic changes in stress and trauma and drug and nutrient interaction

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
MATERNAL AND CHILD NUTRITION
COURSE CODE: UH05CFDN30
Theory

Credits-02

Pd/Wk-02

Marks-50

OBJECTIVES:

This course should enable the students to-

1. Understand the physiology of pregnancy and lactation and how these influence nutritional requirements.
2. Learn benefits of breast feeding.
3. Be aware of problems encountered in pregnancy and during breast feeding and how to cope with these problems.
4. Understand the process of growth and development from birth until adulthood.
5. Get familiar with nutritional needs at different stages of growth.
6. Understand the concept of growth promotion.

THEORY	CONTENT	WEIGHTAGE
Unit-I	Nutrition during pregnancy: a) Placental development and function, foetal growth and development b) physiological changes during pregnancy, Importance of proper weight gain c) Nutritional and non- nutritional factors affecting pregnancy outcome d) Antenatal care ,Effects of fetal malnutrition e) Common problems of pregnancy and their management f) Pregnancy induced diabetes and hypertension g) Food aversions and cravings, Pica h) Importance of nutritional requirements and modification of a. existing diet. supplementations, Deficiency of nutrients and their b. impact. i) Adolescent pregnancy, consequences, cares, etc.	35%
Unit-II	Nutrition during Lactation: a) Nutrition during lactation and dietary management, food supplements, lactogogues b) Physiology of lactation c) Factors affecting lactation d) problems during lactation e) lactation amenorrhea, breast hygiene, milk bank in India and its function	25%
Unit-III	Nutrition during Infancy: a) Breast feeding- colostrums, its composition and importance in	20%

- feeding. Initiation of breast
- b) Feeding and duration of breast feeding. Nutritional and other advantages of breast feeding.
- c) Introduction of complimentary foods, initiation and management of weaning, sterilization of bottles, mixed feeding and artificial feeding. Teething and management of problems.

Unit-IV Growth and development during preschool, school going and adolescent child with special needs: **20%**

- a) Management of preterm and low birth weight children
- b) Dietary management of preschoolers and school going child.
- c) Physical, brain and mental development, anorexia nervosa & bulimia during Adolescents.
- d) Puberty, Prepubertal and pubertal changes, Menarche/menstrual cycle.

OUTCOME:

1. The students will get the knowledge of importance of nutrition during childhood and adolescence which influence a woman's preconceptional nutritional status which subsequently influences the outcome of pregnancy and health of her child.

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
TRAINING
COURSE CODE UH05CVFN41
Practical

Pd/wk: 04

Credit:02

Marks:100

Objectives: To develop knowledge and specific skills for working in food industries

Content

Unit 1 The students will be placed for on the Job training at various food Industries, Small scale/large scale. Foods and Drug Lab for a period of 3 weeks. Where they will be exposing to and will be trained in the following area.

- a) Food Manufacture, Packaging, Marketing
- b) Quality Control aspects
- c) Plant Layout, Sanitation, Hygiene & Safety.
- d) Cost Control

Unit 2 Report writing and presentation would be done at the end of the training period.

Unit 3 Evaluation would be carried out for the same.

OUTCOME:

- The students will get firsthand knowledge of plant layout ,working with the workers supervisors .
- They will get firsthand experience to work in the quality control laboratory with latest techniques and instruments.

SARDAR PATEL UNIVERSITY
THIRD YEAR B SC (HOME) V SEMESTER
TECHNIQUES IN INSTRUMENTATION
COURSE CODE: UH05CVFN42
Theory

Credits: 02

PD/WK: 02

Marks: 50

OBJECTIVES:

To enable the students-

1. To be familiar with different methods of investigation used in Food Analysis and biochemical assays.
2. To gain knowledge different that are used in Food Analysis and biochemical assays.
3. To know the principles and applications of different techniques used in Food and Nutrition research.

THEORY	CONTENT	WEIGHTAGE
I	Visual Colorimeter, Photoelectric Colorimeter, Spectrophotometer, Atomic absorption and fluorometer- Their principles and applications.	25%
II	Principles and Techniques of separation of biologically important components of: 1. Paper Chromatography 2. Column Chromatography 3. Thin Layer Chromatography 4. Gas Liquid Chromatography	25%
III	Electrophoresis- 1. Paper electrophoresis. a. Agar. b. Moving Boundaries.	25%
IV	1. Acid Base Buffers- Measurement of pH 2. Principles of –Flame photometer and densitometer	25%

OUTCOME:

1. The students will understand basic principles of various Analytical Instruments.
2. The students shall be able to operate different types of Analytical Instruments

REFERENCES:

1. Joslyn. M.A.(1970)"Methods of Food analysis".
2. Physical, chemical & Instrumental methods of analysis. 2nd edition academic press, New York.
3. Pearson David,(1976)"The chemical analysis of food".7th edition. Churchill Livingstone: New York
4. Pomeranz Y cliffton.E.M. (1996) Food Analysis. Theory and Practical' IIIrd edition CBS .Publishers & Distributors

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
TECHNIQUES IN INSTRUMENTATION
COURSE CODE: UH05CVFN43
Practical

CREDITS: 02

PD/WK: 04

MARKS: 100

PRACTICALS

CONTENT

1. Use of Colorimeter:
 - a. Maximum wavelength of different color solution.
 - b. Estimation of concentration of different unknown solutions

2. Types of Chromatography:
 - a. Paper chromatography
 - b. Column Chromatography
 - c. Thin layer Chromatography

3. Separation of Amino acids by paper electrophoresis.
4. Use of fluorimeter to find fluorescence from standard solutions.

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
POST HARVEST TECHNOLOGY-I
COURSE CODE: UH05CVFN44

Theory

Credits: 03

Pd/Wk: 03

Marks: 100

OBJECTIVES:

1. This course enables students to know the importance of food processing and various methods used.
2. Understand the basic principles and other procedures used in food processing.
3. Be familiar with technological developments in the field.

THEORY	CONTENT	WEIGH
	Introduction of post-harvest management of food, Status of products, losses, need, scope and importance.	10'
I		
II	Principles of food processing, high temperature, low temperature, irradiation, chemical and physical changes in food. Due to foods processing transportation and storage affecting colour, texture, flavour, odour stability and nutritive quality of food.	25%
III	General Principles and storage structure of cereals, Legumes, fruits, Vegetables, Meat, Fish, Poultry, Oilseeds its products with traditional and modern processing technology.	20'
IV	Post-harvest treatment to increase shelf life: Packaging and its type, Concept of modified atmosphere packaging, Freezing, Chilling, dehydration, Canning etc.	20%
V	Fermentation Technology: types, products and methods used, home and commercial operations, Food additives and preservatives, Extruded foods, food concentrate and semi moist food.	25%

OUTCOME:

1. The students can get the knowledge of post-harvest techniques for different foods.
2. They use the knowledge of various technologies in quality improvement and storage of different foods.

References:

1. Salunkhe D.K.(1947) Storage processing and nutritional quality of fruits and vegetables. -CRC press Ohio
2. Encyclopedia of food technology AUI Publication
3. Girdhari Lal (1967) Preservation of fruits vand vegetables.
4. Desrosier, N.W. and desrosier J.N. (1977) the technology of food preservation AUI Publishing Co. Connecticut
5. Joslyn M.A.and J.L. (19674) Food Processing operations ,their management machines materials and methods AUI Publishing Co. Connecticut

SARDAR PATEL UNIVERSITY
THIRD YEAR B.SC. (HOME) V SEMESTER
CONSUMERISM
COURSE CODE: UH05EHSC01
Theory

Credit:02

Pd/Wk: 02

Marks:50

Objectives:

1. To make them understand the role of consumer in the market.
2. To increase their awareness about consumer buying behaviour, their rights and responsibilities.
3. To familiarize them with various consumer problems.
4. To enhance their knowledge base about redressal agencies.

Unit	Content	Weightage
Unit I	Consumer and consumer problems 1. Definition of a consumer. 2. Problems of consumer (including services as water, gas, electricity etc) 3. Adulteration 4. Misleading advertisement 5. Other malpractices	25%
Unit II	Advertisement and consumer guides 1. Advertisement features, importance, media, usefulness 2. Brands, trademark, quality mark 3. Labels 4. Grading and standardization	25%
Unit III	Consumer Buying Behaviour 1. Consumer Behaviour models 2. Factors influencing buying Behaviour	15%
Unit IV	Consumer Movement and consumerism 1. Meaning, characteristics and objectives 2. Need for consumer education 3. Consumer rights and responsibilities	20%
Unit V	Consumer protection 1. Meaning, Need 2. Ways of providing consumer education 3. Acts of Agencies	15%

Outcome:

After the completion of this course the student should be able to deal with the consumer problems and become aware about various laws and regulations for redressal.

References:

1. Sarkar A.(1989) "Problems of consumers in modern India" Discovery publishing House, New Delhi.
2. Agarwal Anju (1989) "A practical handbook for consumers" Bombay, India book house.
3. Singh Gurbase (1990) "Law of Consumer Protection", Bharat law publishers Jaipur.
4. Hevery Asset "Consumer behavior and marketing action" South western college publishing.
5. Leon G. Schiffman, "Consumer Behavior" Prentice hall of India.
6. MohiniShethi, "Consumerism a growing concept".
7. Consumer reports CERC, Thakurbhai Desai SmarakBhavan, Ahmedabad.
8. Consumer Confrontation CERC, Thakurbhai Desai SmarakBhavan, Ahmedabad.
9. "The Consumer Protection Act" Bhuvenshwer capital Law Bhubabeshwar 1987.

SARDAR PATEL UNIVERSITY
THIRD YEAR B.SC. (HOME), V SEMESTER
ACCESSORIES AND ADORNMENT
COURSE CODE: UH05EHSC03

Credit: T2

PD/WK: 02

Marks:50

Objective:

1. To gain knowledge on importance of accessories & adornments in dress design.
2. To enable students gather knowledge on accessories & adornment used in garments.
3. To make students aware of the materials, styles and placement of accessories and adornments.

Theory:

UNIT	CONTENT	WEIGHTAGE
I	Importance of adornment and accessories	10%
II	Accessories & adornments during middle age	20%
III	Accessories in modern times: 1. Hats & headgear 2. Jewellery 3. Sash 4. Shoes& boots 5. Muffs & gloves 6. Handbags	30%
IV	Adornments 1. Buttons 2. Lapel pins 3. Laces & ruffles 4. Ribbons 5. Braids 6. Through surface ornamentation 7. Hand & machine embroidery	30%
V	Innovations in adornment & Accessories	10%

Outcome:

After this course learner can coordinate adornments & accessories in garments.

Reference:

1. Inside the Fashion Business VII Edition; Dickerson K.G.; Person Education Pvt. Ltd., Indian Branch, New Delhi.
2. Inside the Fashion Business IV Edition (1987); Jarnow, Guerreiro, Judelle; Macmillan publishing company, New York
3. Fashion Tourism (2010); Kumar A.; Sonali Publication, New Delhi, India.
4. Fashion Source Book, II Edition (2006); Makelvey K ;Blackwell publishing Ltd. U.S.A.
5. Fashion Technology- today &tomorrow (2007); Pundir N.; Mittal Publication, New Delhi, India.
6. Fashion & Textile design(2009); Neelima; Sonali Publications New Delhi

SARDAR PATEL UNIVERSITY
THIRD YEAR BSC (HOME) V SEMESTER
PUBLIC HEALTH AND EPIDEMIOLOGY
COURSE CODE: UHO5EHSC04
Theory

Credit: 02

Pd/wk: 02

Marks:50

Objectives:

1. To understand the concept of health from the individual and community perspective.
2. To know the importance of epidemiology and demography in health.
3. To know factors affecting health and nutritional status of individuals and community.

THEORY	CONTENT	WEIGHTAGE
I	Health <ol style="list-style-type: none"> 1. Health and dimensions of health. 2. Tobacco consumption, Alcohol, HIV, STDs, etc epidemiology ,mode of transmission, control measures and prevention 	25%
II	Public health, demography and epidemiology. <ol style="list-style-type: none"> 1. Demography and its applications 2. Epidemiology –study of the epidemiologic approach-time distribution, place, person & methods of epidemiology. 3. Prevention and levels of prevention, vital statistics. 	25%
III	Community water and waste management. <ol style="list-style-type: none"> 1. Importance of water to the community etiology and effects of toxic agents, water borne infections agents, sources of water, safe drinking water/portability and test for portability. 2. Community waste and waste disposal-sewage disposal and treatment, solid waste and disposal, liquid waste disposal. (an over view) 	25%
IV	Community food protection. <ol style="list-style-type: none"> 1. Epidemiology of food borne diseases, modes of transmission, control measures and prevention. 2. Vector control, rodent control, modes of transmission, control measures and prevention. 	25%

Outcomes:

1. The students will be able to identify various problems in community and design preventive measures for the same
2. They will come to know about government programme working for the benefit of community

References:

1. Smith G.W. (1957): Preventive medicine and public health.2nd Mac Millen Co. New York.
2. Park K (1994): Park’s textbook of preventive and social medicine, 9th edition m/s.Banarasidas Bhanot, Jabalpur.
3. Cassens B. (1990): Preventive and public health. Wiley medical publication. John Wiley and sons.
4. Aston G. Tiffany J (1981): Guide to improving food hygiene. North World, London.
5. Saha A., Shattock F., Moustafa T. (1989): Epidemiology in primary health care interpret.
6. B eaglehole R., Bonita R., Kjellstorm T (1993): Basic epidemiology, WHO, Geneva.
Clark J., Hriderson J. (1983): Community health, Churchill Livingstone.