

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
EFFECTIVE SPEAKING AND WRITING
Course Code: UH02EHSC22

Theory
Credit : 02 Pd/Wk: 02 Marks: 50

OBJECTIVES:-

The syllabus tends to make the students aware about 70%

1. The importance of speaking and writing skills
2. Overcome self-consciousness and physical tension when speaking.
3. Understand the communication process as it pertains to public speaking.
4. Develop good listening habits in a wide variety of speech situations.

Theory

Unit	Content	Weightage
I	Basics of Effective Speaking Need Based <ol style="list-style-type: none"> a) Commonness and Uniqueness among Audience Focused and Target Oriented b) Interest and Level of Audience Selection of Topic c) As per the Demand of the Situation Content Briefing d) A Sense of Timing e) A Systematic Approach f) Planning g) Beginning h) Middle i) End Logical and Constructive Evaluation <ol style="list-style-type: none"> a) Evaluating Impact of One's Speaking b) Review of Results c) Future Scope 	20%
II	Essentials of Good Writing <ol style="list-style-type: none"> a) Effective and Direct Words b) Comprehensive Language c) Importance of Bullets, Highlighters, Subheading and Punctuations d) Scientific Writing and its Application e) Outlining f) Drafting g) Editing 	20%

III	Ways and Approaches of Addressing Public	20%
	<ul style="list-style-type: none"> a) Up-beat Body Language b) Preparing & Crafting a Speech c) Citation of day-to-day Examples d) Analyzing Impact and Influence of Speech on Audience e) Taking Appropriate Pauses f) Verbal and Visual Support 	
IV	Types of Speeches	10%
	<ul style="list-style-type: none"> a) Informative b) Persuasive c) Entertaining 	
	Importance of Ice-Breakers	
	<ul style="list-style-type: none"> a) At Formal and Informal Gathering b) Effective during Team Building Event 	
V	Qualities of a Presenter or a Communicator	30%
	<ul style="list-style-type: none"> a) Personal Appearance b) Vocal Delivery c) Body Language d) Gestures and Facial Expressions e) Awareness about Latest Multimedia Tools and its Applications f) Clarity of Pronunciations g) Acknowledgement of the Subject h) Etiquettes and Mannerism 	

OUTCOME:

1. The students shall be able to understand the importance of Speaking and writing effectively in every walk of life.
2. At the end of the course, the students shall become more confident in presenting their views and opinions in front of public.
3. It also shall enhance the personality of the student.

REFERENCES:

1. The Small Book of Big Presentation Skills: R.K.Bali, A.Dwivedi and Rajeev K.Bali Publisher: Lexden Publishing
2. Effective Communication and Public Speaking: S.K.Mandal Publisher: Jaico Publishing House
3. Corridors to Communication: Ranu Vanikar Publisher: Orient Longman

- b) **Fuels**
 - a) Classification
 - b) Characteristics
 - c) Important properties
 - d) Units
 - e) Types of fuels
- c) **Pesticides**
 - a) Definition and explanation
 - b) Classification
 - c) Some important Pesticides (DDT, BHC)

III

25%

- a) **Polymer**
 - a) Definition and explanation
 - b) Classification
 - c) General Properties
 - d) Structures, properties and uses of following Polymers
 - (1) Polythene
 - (2) Polystyrene
 - (3) Polypropylene
 - (4) Polyvinylchloride
 - (5) Teflon
 - (6) Nylon
 - (7) Polyester
 - (8) Bakelite
 - (9) Melamine
 - (10) UFR.
- b) **Dyes and drug**
 - a) Definition and explanation
 - b) Classification with example.

IV

25%

- a) **The molecule of life**
 - a) Carbohydrates
 - b) Lipids
 - c) Proteins
 - d) Enzymes
 - e) Nucleic acids
 - f) Vitamin
 - g) Hormones.
- b) **Water**
 - a) Sources
 - b) Types of impurities
 - c) Effect of impurities
 - d) Hardness
 - e) Types of hardness
 - f) Units of hardness
 - g) Water treatment for domestic purpose.

OUTCOME:

1. Students completing this course will be able to give answer about uses of organic chemistry in various branches of home science.
2. Students will be able to make a chemical structures, properties of some important organic chemicals . student also gain knowledge about dyes, drugs, fibers ,polymers and various house hold organic chemicals.
3. Students will also be able to know molecule required for life and about water.

REFERENCE:

- (1) Chemistry for F. Y. B. Sc. Home Science
- (2) Fundamental Chemistry by P. L. Soni
- (3) Organic Chemistry by B.S. Bhal
- (4) Chemistry –Std- XI (Gujarat State boards of School text book)
- (5) Chemistry –Std-XII (Gujarat State boards of School text book)
- (6) Chemistry for XI & XII by R.D. Madan &B.S. Bisht
- (7) A text book of Applied Chemistry for Home Science and allied Science by thankamma Jacob.
- (8) Understanding Chemistry by CNR Rao
- (9) Synthetic Organic Chemistry by Gurdeep R. Chatwal.
- (10) Chemical technology in Gujarati by Yogi Prakashan.

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
CHEMISTRY
Course Code: UHO2CCHE24

Credit : 01

Practical
Pd/Wk: 02

Marks: 50

PRACTICAL :

- (1) Identification of Functional group from mono substituted Organic Compounds.

Functional Groups:

- CHO
- CO
- COOH
- COOR
- OH
- NH₂
- CONH₂
- NO₂
- NHCOCH₃

Carbohydrates
Phenol
Hydrocarbon

- (2) Redox titration : $\text{KMnO}_4 \rightarrow \text{FeSO}_4 \cdot 7\text{H}_2\text{O}$
 $\text{KMnO}_4 \rightarrow \text{H}_2\text{C}_2\text{O}_4 \cdot 2\text{H}_2\text{O}$
 $\text{K}_2\text{Cr}_2\text{O}_7 \rightarrow \text{FeSO}_4 \cdot 7\text{H}_2\text{O}$

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
BIOLOGY
Course Code: UH02CBIO25

Theory
Credit : 02 Pd/Wk: 02 Marks: 50

OBJECTIVES:

1. To acquaint the students with the practices of gardening
2. Training the students to learn the garden operations and take care of indoor/outdoor plants and make use of cut flowers.
3. To make them understand the significance of growing vegetable in the home garden.

Theory

Unit	Content	Weight age
I		25%
	<ol style="list-style-type: none">1. Horticulture<ol style="list-style-type: none">a) Introduction,b) Significance and scopec) Different branches2. Landscaping<ol style="list-style-type: none">a) Design and lay-out of a garden (essential and decorative features)3. Vegetables<ol style="list-style-type: none">a) Kitchen garden, Planning and vegetable culture4. Making of a lawn and its maintenance	
II		25%
	<ol style="list-style-type: none">1. Summer, winter and rainy season common annuals, Herbs shrubs, creepers, trees, Edge Plants and hedge plants2. Propagation methods3. Rose cultivation and maintenance4. Cacti and bulbous plants	
III		25%
	<ol style="list-style-type: none">1. Pot culture and Indoor gardening selection and placement of indoor plants first aid,2. Grooming and general care of house plants.3. Cut flowers – varieties, care and handling	

IV

25%

1. Garden operations and Nursery management
 - a) Staking, Budding, Disbudding,
 - b) Types of soil enrichment, Organic and Inorganic Manures
Compost making.
2. Common pest and diseases of plants.

OUTCOME:

- 1) At the end of the course students would learn the fundamentals of Horticulture and landscaping.
- 2) They learn about creation and maintains of Home garden.
- 3) Knowledge of Horticulture might enable the students to establish a nursery and generate Income.

REFERENCE:

1. Gopalswamiengar (1970) : 'Complete Gardening in India : G. Kasturi Rangan, 177, 5th Rd. CHAMARJPET, Banglore-18
2. Grindal E. W. 1968 : Everyday Gardening in India : D.B. Taraporevala Sons & Co. Dr. Dadabhai Naorojo Road Fort Bombay – 1
3. Trivedi P.P 1983 : Home Gardening ; Indian council of Agricultural Research New Delhi
4. Bose T.K.& Mukharjee D. 1977 Gardening in India Gulab Primalani oxford & IBH Publishing Co. 17 Park Street Calcutta 700016.
5. Manibhushan Rao K. 1991 : Text books of Horticulture , Macmilan India Ltd. 2/10

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
FAMILY DYNAMICS
Course Code: UH02CHUD27

Theory
Credit : 01 Pd/Wk: 01 Marks: 25

OBJECTIVES:

1. To acquaint the students with the dynamics of contemporary marriage and its alternatives.
2. To sensitize the students to the dynamics of family systems in India.
3. To make the students aware of some pertinent contemporary issues that affect the quality of life of individual families and community.

THEORY

Unit	Content	Weightage
I	<ol style="list-style-type: none"> 1. Definition of family 2. Functions of family 3. Types of family with reference to India 	10%
II	<ol style="list-style-type: none"> 1. Family life cycle – stages and sub stages 2. Alternate family life styles <ol style="list-style-type: none"> a) Female headed households b) Single parent families c) Working families d) Families with adopted children e) Voluntary childlessness f) Live in relationship 	25%
III	<ol style="list-style-type: none"> 1. Marriage as an institution <ol style="list-style-type: none"> a) Need of marriage b) Types of love marriage c) Changes and challenges in marriage 2. Selection of a life partner <ol style="list-style-type: none"> a) Factors influencing selection of life partner 4. Marital adjustments <ol style="list-style-type: none"> a) Areas of adjustment within the family. b) Ways of dealing with adjustment 	15%
IV	Significant contemporary issues and concerns: <ol style="list-style-type: none"> a) Families with marital disharmony and crisis, b) Factor responsible for stress in family. c) Violence in the family, children, women and elderly. 	10%
		15%
		25%

OUTCOME:

1. It will help in mate selection, preparation of marriage, adjustment in marriage.
2. Students will learn about the dynamics of family system in india.
3. Students will come to know contemporary issues related to marriage and family.

REFERENCES:

1. Mussen, P. N Conger,J.J. Kagar, J & Huston, A C(1990) Child Development & Personality(7ed) N. Y Harper Collins.
2. Cole M & Cole. S (1993) : The development of children. New York: Scientific American Books.
3. Hurlock “ development and psychology”
4. Pappalia “ human development”
5. Berk L.E. “child development” new delhi
6. Craig G. “human development” N.J. Prentice Hall

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
INTRODUCTION TO TEXTILES
Course Code: UHO2CTCL28

Theory
Credit : 02 Pd/Wk: 02 Marks: 50

OBJECTIVES:

1. To impart knowledge of various fibers, yarns and fabrics used in textiles.
2. To gain knowledge on various fabric construction techniques, its fabric count and relation to the weight of fabric.

THEORY

Unit	Content	Weightage
I	Classification of Textile fibers	10%
II	Properties, use & care of the natural fibers 1. Animal/ Protein fiber 2. Plant/ Cellulosic fiber 3. Natural Rubber 4. Natural Mineral	20%
III	Properties, use & care of the manufactured fibers 1. Regenerated fiber 2. Synthetic fiber 3. Inorganic fiber	20%
IV	Yarns 1. Classification of yarns 2. Types of yarns – Simple, Novelty , Textured 3. Sewing Threads	20%
IV	Methods of Fabric construction 1. Weaving-properties, uses and care 2. Knitting- properties, uses and care 3. Non-woven- properties, uses and care 4. Other methods- laces, braiding, tufting etc.	20%
V	Textile Finishes 1. Classification- temporary, durable, permanent 2. Importance	10%

REFERENCES:

1. Fiber Science And Technology, Nakamar A (1996), Oxford & IBH Pub. Bombay.
2. Fundamentals of Textiles and Their Care, (1996), Dantyagi Sushila
3. Modern Home Laundry Work, Hentry E, Byett J.D
4. Fabric Structure & Design;(2009) N. Gokaneshan; New Age International (P) Ltd. New Delhi;
5. Textile-Fibers to Fabrics, (1983) B.P.Corbman; M.C.grow Hill International Editions;
6. Textile technology to GCSE(1999), Dawn J., Oxford university press

OUTCOMES:

- 1) Student will be able to understand the fabric effect achieved by fiber and yarn variation.
- 2) student are indentify the construction of fabrics available in market.
- 3) Enable students in purchase of suitable garments.

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
BASICS OF DESIGN APPLICATION
Course code: UH02CFRM30

Theory
Credit: 02 Pd/Wk: 02 Marks: 50

OBJECTIVES:

1. To guide students gain an understanding of basic art principles
2. To learn to appreciate art.
3. To develop skill in creating designs and making art objects
4. To develop an understanding to the application of principles of art and design in decoration.
5. To develop ability of using colors effectively.

THEORY

Unit	Content	Weightage
I	Design Fundamentals 1. Types of Design: Structural & Decorative. 2. Elements of Art: Space, Point, Line, Shape, Form, Texture, Light & Color. 3. Principles of Art – Rhythm, Balance, Proportion, Emphasis, Unity	30%
II	Color and its application 1. Importance of colour 2. Properties of color: hue, value and intensity 3. Classification of color: primary, secondary, intermediate, tertiary and quaternary colors. 4. Color harmonies: Related and contrast	35%
III	Flower arrangement as an art 1. Importance and types 2. Application of Principles of Design 3. Equipments and accessories	15%
IV	Traditional & Contemporary arts <ul style="list-style-type: none">• Batik• Tie & Dye• Pottery• Marble Printing• Stencil Printing• Block Printing• Screen Printing	20%

OUTCOME:

1. The students will be able to understand the basic concept of design and principles of art.
2. The students will be enlightened regarding color and its usage.
3. The course will help them to understand the art of flower arrangement.
4. The course is designed to prepare the students to recognize the significance of light and accessories as an art.

REFERENCES:

1. Anna Hong Rutt (1948) "Home Furnishing" Joh Wiley and Sons, New Yourk.
2. Bhatt Pranav and Goenka Shantika, (1990) "Foundation of Art and Design: The lakperw book depot Bombay.
3. Crag Hazel and Rush Day (1952) "Homes with Character" Bosten D. C. Health and Co.
4. Varghese M., Ogale N., Srinivasan K., (1996) "Home Management" New Age International Ltd.
5. "Home Management" (2007) Arya publishing House, New Delhi.
6. Han Hall, "The Creative book of Flower Arranging" Salmander Books Ltd., London.
7. "Creative Ideas with color from creating a h\Home Series" (1997), Ward lock, UK.
8. Prof Gandotra V., Shukul Maneesha, Jaiswal N., (2010). "Introduction to Interior Design and Decoration" Dominant Publishers and Distributors, New Delhi.
9. Kasu A, (2005) "An Introduction to art craft Technique Science and Profession of Interior Design" Ashish Book centre, Mumbai

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
NUTRITION FOR FAMILY
Course Code: UH02CFDN32

Theory
Credit: 02 Pd/Wk: 02 Marks: 50

OBJECTIVES:

To Enable Students-

1. To learn the principles of nutrition planning.
2. To be able to plan and prepare a balanced meal for different age groups and special group.
3. Plan meal for different income and activity groups..

THEORY

Unit	Content	Weightage
I	Meaning, Objectives, Factors affecting meal planning, basic meal of the day, basic meal pattern and its modification to suit different levels, use of food groups in meal planning.	15%
	MEAL PLANNING DURING VARIOUS PHASES OF LIFE.	
II	a. Adolescent age b. Adulthood c. Geriatrics	30%
III	a. Pregnancy-reasons for increased requirements. b. Lactation- reasons for increased requirements.	20%
IV	a. Infancy and preschoolers b. Importance-Breast Feeding, ARF, Weaning c. School going children	25%
V	a. Athlete	10%

OUTCOME:

The students will learn to plan meals with reference to age, gender, occupation, income and nutritional needs.

REFERENCE:

1. Educational Planning group(1991) : “Food and Nutrition, Text book of home Science. For senior students.” 3rd Edition, Arya publishing house, New Delhi.
2. Mudambi, S.R and Rajagopal M.V . Fundamentals of Nutrition, New Age International Ltd.

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
BASICS OF DESIGN APPLICATION
Course code: UHO2CFRM31

Credit: 01

Practical
Pd/Wk: 02

Marks: 50

PRACTICAL:

Maintaining a scrap book on

1. Color wheel
2. Classes of color
3. Properties of color
4. Color harmonies
5. Types of printing
6. Flower arrangements
7. Rangoli
8. Greeting cards
9. Preparation of one accessory

- (c) Healthy habits
 - i) Importance of health checkups
 - ii) Mental health
 - iii) Importance of recreation / hobbies in one's own life.

- (d) AIDS and sexually transmitted diseases awareness and education

OUTCOME:

1. It will enhance their personal empowerment in general.
2. They will come to know about contemporary issues like gender discrimination, substance abuse, AIDS, peer pressure etc.
3. Students will learn importance of adjustment and readjustment with technological, social, and economic changes.

REFERENCES:

- Mussen, P. N Conger, J.J. Kagar, J & Huston, A C(1990) Child Development & Personality(7ed) N. Y Harper Collins.
- Cole M & Cole. S (1993) : The development of children. New York: Scientific American Books.
- Hurlock “ development and psychology”
- Pappalia “ human development”
- Berk L.E. “child development” new delhi
- Craig G. “human development” N.J. Prentice Hall
- Cole M. and Cole S. “The development of Children ”

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
COMPUTER APPLICATION
Course Code: UH02ECOM01

Theory
Credit: 01 Pd/Wk: 01 Marks: 25

OBJECTIVES:

1. To develop skills in using tools of word processor, to manage data base, to make graphs, to analyze reports using spread sheet.
2. To make the students aware about various services offered by the internet.
3. To give knowledge about troubleshooting tips for software.

THEORY

Unit	Content	Weightage
I MS-PowerPoint		25 %
<ul style="list-style-type: none">• Starting PowerPoint• Creating a presentation• Saving the presentation• Naming presentations• Opening a presentation• PowerPoint views• Creating and Editing slides• Entering text in a placeholder• Giving life to a presentation	<ul style="list-style-type: none">• Adding new text boxes• Working with text levels• Selecting text• Editing text and formatting text• Changing the layout of a slide• Displaying the ruler• Applying a new design• Changing the slide background	
II (A) MS-Excel		25 %
<ul style="list-style-type: none">• Advantages of spreadsheets (Excel)• Starting Excel• Workbook, Worksheets and cells	<ul style="list-style-type: none">• Saving a workbook• Entering information (Data in worksheet)• Types of Data	
	(B) Editing and formatting data in worksheet	
<ul style="list-style-type: none">• Selecting a range• Editing cell contents• Undo/Redo command• Deleting data• Copying data• Moving data• Inserting rows and columns• Deleting Row/Columns	<ul style="list-style-type: none">• Inserting / Deleting cells• Changing row height• Changing columns width• Formatting data• Formatting data• Formatting text• Adding comments• Using auto fill• Creating custom lists	

III Current Trends and Technology

35%

- Emerging Trends in Computing
- Mobile computing
- Wi-Fi
- 3G and 4G
- Blue tooth
- Smartphone and Tablets
- Radio Frequency Identification (RFID)
- Biometrics

IV Internet Safety

15%

REFERENCES:

1. Fundamentals of Computers by V. Rajaraman and Neeharika Adabala-Edition-2014
2. Computer Basics By G. Manjunath ,Vasan Publication-2010
3. Basic computer course by C. S changeriya
4. Venus Computer Campus
5. Sanjay Saxena- A first course in computers 2003 edition
6. Computer Studies, 2018 Gujarat State Board of School of Texbooks, Gndhinagar by Harshal Arollcat et al.
7. Plug In- A series of Computer Books, Green earth Publication, 2015 by chandrakala devi et al.

SARDAR PATEL UNIVERSITY
B.Sc. (Home) II-Semester
NATIONAL SERVICE SCHEME
Course Code: UH02EHSC03

Theory
Credit: 02 Pd/Wk: 02 Marks: 50

THEORY

Unit	Content	Weightage
I	Importance and Role of Youth Leadership a) Meaning and types of leadership b) Qualities of good leaders; traits of leadership c) Importance and role of youth leadership	15%
II	Life Competencies a) Definition and importance of life competencies b) Communication c) Inter Personal d) Problem-solving and decision-making	35%
III	Social Harmony and National Integration a) Indian history and culture b) Role of youth in peace-building and conflict resolution c) Role of youth in Nation building	25%
IV	Youth Development Programmes in India a) National Youth Policy b) Youth development programmes at the National Level, State Level and voluntary sector c) Youth-focused and Youth-led organisations	25%

3.Pickling

- a. Principles involved
- b. Action of Preservatives
- c. Types of Pickles
- d. Spoilage of pickles

- IV** Cereal, Pulses & Products (one cereal, one millet & one pulse) 20%
- a. Preservation of cereals, Pulses and its products
 - b. Advance technology used in various methods like Baking, Extrusion, and Roasting ect.
 - c. Steps involved in preparation and preservation of various products

- V** Processing methods for food preservation 25%
- a. Canning & bottling steps involved, Principle of processing acid & non acid foods(one each)
 - b. Preservation by use of low temperature, Principles involved, Types of low temperature, Storage, Types of freezing changes during freezing & thawing Types of containers used
 - c. Drying & dehydration, Principle involved methods of drying & dehydration.
 - d. Different types of driers freeze drying packing & storage.
 - e. By- Products Utilization
 - i) Different types of by-products from fruits and vegetables.
 - ii) Different types of by-products from cereals and pulses.(also include recent researches)

OUTCOME:

1. Students can learn to develop skill of food preservation by different methods.
2. The students will learn to preserve food on small scale industry and household purpose and can learn food standards.

REFERENCE:

- 1) Food preservation and processing. By Manoranjan Kalia
- 2) Fruits and Vegetables preservation Principles and Srivastava, Sanjeev Kumar.
- 3) Modern technology on Food Preservation. By, NIIR Board
- 4) Preservation of Fruits and Vegetables, By, Girdharilal,G.S. Siddappa and G. L. Tandon

SARDAR PATEL UNIVERSITY
B.sc. (Home) II semester
FOOD PRESERVATION
Course code:UH02CVFN42

Credit: 01

Practical
Pd/Wk: 02

Marks: 50

OBJECTIVE:

1. To acquire knowledge regarding Principles of methods of preserving foods.
2. To acquire knowledge concerning nutritive value of preserved foods.
3. To learn about the food adulteration and food standards
4. To develop ability in preparing & preserving various foods by household and commercial methods.

PRACTICAL:

- A Preparation of various foods products for preservation
- a. Preparation of fruit juice, squash and fruit juice cordial.
 - b. Preparation of mix fruit jam, jelly, marmalade- compare and find the difference.
 - c. Preparation of pickles-mixed vegetables and lemon pickle.
 - d. Preparation of tomato ketchup, sauce and chutney.
 - e. Preparation of instant mixes-upma/dhokla/wadas
 - f. Preparation of dehydrated products-Potato katri, papad, papadi, Vegetables and fruits.
- B Processing methods for food preservation.
- a. Bottling of sauces & ketchup
 - b. Freezing of fruits and vegetables.
 - c. Drying of fruits and vegetables.
 - d. Reconstitution of dried vegetables.

OUTCOME:

1. The Students will learn skills of food preservation by different methods on household and commercial basis.

SARDAR PATEL UNIVERSITY
B.sc. (Home) II semester
FOOD ADULTERATION AND TESTING
Course code:UH02CVFN43

Theory
Pd/Wk: 02

Credit:02 **Marks: 50**

OBJECTIVES:

1. To enable students to be familiar with foods standards
2. .To test different foods for their quality
3. To be familiar with different test

THEORY

Unit	Content	Weightage
I	<ul style="list-style-type: none">• Food adulteration .Definitions and types• Contaminants residues and pollutants and its effect on health	10% 15%
II	Food Standards, laws and Regulations and laws (National and international)	20%
III	Give specification for any five products of following: <ul style="list-style-type: none">• Food grains and Flours• Milk and Milk products• Oil and Fats• Spices and Condiments• Canned foods• Fruit and vegetables products• Flesh foods• Sugar and preserves• Beverages- non alcoholic	30%
IV	Conditions for sale and license	25%

OUTCOME:

The students will learn to conduct adulteration test on a small scale basis, enterprise, and household level & will gain knowledge of agencies working for it.

REFERENCES:

- ISI Publications on above topics
1. Association of Analytical Chemists(1984),official method of Analysis(latest edition)Washington, AOAC
 2. Raghuranulu, N Mahavir, K.N & KalyaSundaram S(eds) (1983) A manual of laboratory technique

SARDAR PATEL UNIVERSITY
B.sc. (Home) II semester
FOOD ADULTRATION AND TESTING
Course code:UH02CVFN44

Credit: 01

Practical
Pd/Wk: 02

Marks: 50

OBJECTIVE:

1. The Students will be able to conduct test on small scale basis, enterprise and household level. and will gain about agencies working for it.

Tests for adulterants in

1. Food grains and Products
2. Pulses and legumes
3. Oil and fats
4. Milk and Milk Products
5. Sugar and Preserves
6. Spices and Condiments
7. Beverages

SARDAR PATEL UNIVERSITY

B.sc. (Home) II semester

DISASTER MANAGEMENT

Course code:UH02EHSC04

Theory

Credits: 02

Pd/Wk 02

Total Marks:50

OBJECTIVES:

1. To make students aware with concepts of natural disasters.
2. To sensitize students with issues concerned with disaster management.
3. To Impart Knowledge of measures to be taken during Disasters

THEORY:

Unit	Content	Weightage
I	Introduction to Disaster-Meaning and types	10%
II	(a) Natural Calamities and disasters-Types, its effect and its mitigation- Flood, earthquake, drought, cyclonic storms, global warming, Heat and cold waves, volcano blast, Tsunami, forest fire, land slides etc. (b) Manmade disasters- Types, its effects and its mitigation chemical, biological, nuclear, building fire, deforestation, air pollution, Water pollution, soil/land pollution, industrial effluents etc.	30%
III	Disaster Management- (a) Importance and concepts of disaster management. (b) Role of police, armed forces, health workers, media, humanitarian organizations in disaster management	30%
IV	(a) Framework and policies of government for disaster management. (b) Funds and financial aids for disaster management.	30%

OUTCOME:

Students will be able to cope up with any situations during natural or manmade disasters.

REFERENCES:

1. Disaster Management (2003), H.K. Gupta, University Press (India) Private Ltd., Hydrabad.
2. Disaster Mitigation, Preparedness, Recovery and Response (2007), P.C. Sinha SBS Publishers and Distributers Pvt. Ltd., New Delhi
3. Natural Hazard & Disaster Management Vulnerability and Mitigation, R.B.Singh, Rawat Publication, Jaipur.
4. Disaster Mitigation, Experience and Reflections (2004), (1) Pradeep Sahni (2) Uma Medury, PHI Publisher, New Delhi.
5. Disaster Management of Mitigation (2016), R.B. Singh, World Focus Publisher, New Delhi.