SARDAR PATEL UNIVERSITY B.Sc. (Home) II-Semester ENGLISH Course Code: UH02FENG21

Theory Pd/Wk: 02

Marks: 50

Credit:02

OBJECTIVES:

- 1. To develop advanced reading and writing skills among learners.
- 2. To enhance core vocabulary to be conversant in English

Note:- Three Short stories selected from prescribed collection
Name of the Text: Ten Short Stories
Edited by Jatin Mohanty. Universities Press
(Story No. 1. What Men Live By, 3. A Cup of Tea, 7. The Bet)

THEORY

Unit	Content	Weightage
Ι	Questions based on short stories to be asked.	30%
II	(a) Short notes based on short stories. (Any One)	10%
	(b) Report Writing	10%
III	Grammar and Vocabulary	20%
	a) Jumbled Up Sentences	
	b) Prefix and Suffix	
	c) Confused Words (Match A with B)	
IV	Letter Writing:	30%
	(a) Introduction and types of letter	
	(b) Formal, Informal, business, official, social, circular, Employment	
	(C) Tips of letter writing	
OUT	COME:	
	At the end of this course learners will be able to:	
	1. To write formal Write –ups like reports etc.	
	2. To use essential words in English to communicate	
REFI	ERENCES:	
	1. Essentials of Business Communication - Rajendra Pal ar	nd JS
	Korlahalli (Sultan Chand & Sons)	
	2. Modern Commercial Communication – BS Shah Public	cation.

- 2. Modern Commercial Communication BS Shah Publication, Ahmedabad
- 3. Cambridge International Dictionary of Phrasal Verbs CambridgeUniversity Press
- 4. Developing Communication Skills Krishna Mohan &MeeraBenerji (Macmillan)
- 5. Business Communication US Rai & SM Rai (Himalaya Publishing House, Mumbai)

IN EFFECT FROM : 2018-19

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

Theory

Pd/Wk: 02

Credit : 02

OBJECTIVES:-

OBJE	OBJECTIVES:-				
The sy	The syllabus tends to make the students aware about 70%				
	The importance of speaking and writing skills Overcome self-consciousness and physical tension when speaking. Understand the communication process as it pertains to public speaking. Develop good listening habits in a wide variety of speech situations.				
Theor Unit		Weightage			
Ι	Basics of Effective Speaking	20%			
	Need Based				
	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) Planningg) Beginning				
	h) Middle				
	i) End				
	Logical and Constructive Evaluation				
	a) Evaluating Impact of One's Speaking				
	b) Review of Results				
	c) Future Scope				
II	Essentials of Good Writing	20%			
	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				

IN EFFECT FROM : 2018-19

Marks: 50

III	Ways and Approaches of Addressing Public	20%
	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%
	a) Informative	
	b) Persuasive	
	c) Entertaining	
	Importance of Ice-Breakers	
	a) At Formal and Informal Gathering	
	b) Effective during Team Building Event	
\mathbf{V}	Qualities of a Presenter or a Communicator	30%
	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	
OUTC	1E:	
1.	e students shall be able to understand the importance of Speaking and writing ectively in every walk of life.	
2.	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

SARDAR PATEL UNIVERSITY B.Sc. (Home) II-Semester CHEMISTRY Course Code: UHO2CCHE23

Theory Pd/Wk: 02

Marks: 50

OBJECTIVES:

Credit: 02

- **1.** To provide basic knowledge related to organic chemistry including petroleum products.
- **2.** To acquaint students with the application of basic knowledge of chemical ingredient and various organic products.

THEORY

Unit Content

I

a) Introduction to organic chemistry

- a) Introduction
- b) sources
- c) importance
- d) petroleum

b) Organic compounds

- a) Hydrocarbons
- b) Functional Groups
- c) IUPAC nomenclature
- d) Examples of aliphatic and aromatic compounds
- e) Isomerism
- f) Homologues series
- g) Properties of alkane, alkene, alkyne.

Π

a) Structures, Properties And Uses Of Organic Compound

- a) Citric Acid
- b) Tartaric Acid
- c) Phenol
- d) Acetone
- e) Ethyl Alcohol,
- f) Glycerin,
- g) Glucose
- h) Formaldehyde,
- i) Carbon Tetra Chloride,
- j) Naphthalene,
- k) Paracetamol
- 1) Aspirine

IN EFFECT FROM : 2018-19

Weightage 25%

25%

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

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

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.

25%

25%

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 :	$KMnO_4 \rightarrow FeSO_4, -7H_2O$
	$KMnO_4 \rightarrow H_2C_2O_4, -2H_2O$
	$K_2Cr_2O_7 \rightarrow FeSO_4, -7H_2O$

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

Theory Pd/Wk: 02

Marks: 50

OBJECTIVES:

Credit: 02

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

Theory

Unit		Content	Weight age
Ι			25%
	1.	Horticulture	
		a) Introduction,	
		b) Significance and scope	
		c) Different branches	
	2.	Landscaping	
		a) Design and lay-out of a garden (essential and decorative featur	res)
	3.	Vegetables	
		a) Kitchen garden, Planning and vegetable culture	
	4.	Making of a lawn and its maintenance	
Π			25%
	1.	Summer, winter and rainy season common annuals, Herbs shrubs, crea	
		trees, Edge Plants and hedge plants	1 ,
	2.	Propagation methods	
	3.	Rose cultivation and maintenance	
	4.	Cacti and bulbous plants	
III			25%
	1.	Pot culture and Indoor gardening selection and placement of indoor pl first aid,	ants
	2.		
		Cut flowers – varieties, care and handling	

IV

- 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 Horticul ture , Macmilan India Ltd. 2/10

SARDAR PATEL UNIVERSITY B.Sc. (Home) II-Semester BIOLOGY Course Code: UH02CBIO26

Practical Pd/Wk: 02

Marks: 50

PRACTICAL:

Credit:01

Practicals will be conducted related to theory course and the records will be maintained by each candidate in a special record book / journal

Content:

- 1. Garden tools
- 2. Types of pot filling and repotting
- 3. Methods of plant propagation division, cutting layering, graft age
- 4. Study of flowering annuals, shrubs, creepers and trees, Ornamental plants, foliage
- 5. Cacti and bulbous plants
- 6. Preparing seed bed and transplanting seeding and growing vegetables
- 7. Preparing a plan of home garden
- 8. Use of cut flowers
- 9. Learning garden operation and study of pests & diseases
- 10. Organic and inorganic fertilizes and compost making

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 Horticul ture , Macmilan India Ltd. 2/10
- ઠૉ. મજબુદાર અવનીશરાય મ. (1972) ફલોદ્યાનવિદ્યા યુનિવર્સિટી ગ્રંથનિર્માણ બોર્ડ, ગુજરાત રાજ્ય, અમદાવાદ.

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

Credit:01

Theory Pd/Wk: 01

Marks: 25

OBJECTIVES:

- 1. To acquaint the students with the dynamics of contemporary marriage and it alternates.
- 2. To sensitization the students to dynamics of family systems in India.
- 3. To make the students aware of same pertinent contemporary issues that affect the quality of life of individual families and community.

THEORY

Unit	Content	Weightage
Ι	1. Definition of family	10%
	2. Functions of family	
	3. Types of family with reference to India	
II	1. Family life cycle – stages and sub stages	25%
	2. Alternate family life styles	
	a) Female headed households	
	b) Single parent families	
	c) Working families	
	d) Families with adopted children	
	e) Voluntary childlessness	
	f) Live in relationship	
III	1. Marriage as an institution	15%
	a) Need of marriage	
	b) Types of love marriage	
	c) Changes and challenges in marriage	
	2. Selection of a life partner	
	a) Factors influencing selection of life partner	10%
	4. Marital adjustments	
	a) Areas of adjustment within the family.	15%
	b) Ways of dealing with adjustment	
IV	Significant contemporary issues and concerns:	25%
	a) Families with marital disharmony and crisis,	
	b) Factor responsible for stress in family.	
	c) Violence in the family, children, women and elderly.	

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 Pd/Wk: 02

Marks: 50

OBJECTIVES:

Credit: 02

- 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 I	Content Classification of Textile fibers	Weightage 10%
II	Properties, use & care of the natural fibers	20%
	 Animal/ Protein fiber Plant/ Cellulosic fiber Natural Rubber Natural Mineral 	
III	Properties, use & care of the manufactured fibers	20%
	 Regenerated fiber Synthetic fiber Inorganic fiber 	
IV	Yarns	20%
	 Classification of yarns Types of yarns – Simple, Novelty, Textured Sewing Threads 	
IV	Methods of Fabric construction	20%
	 Weaving-properties, uses and care Knitting- properties, uses and care Non-woven- properties, uses and care Other methods- laces, braiding, tufting etc. 	
V	Textile Finishes	10%
	 Classification- temporary, durable, permanent Importance 	IN EFFECT FROM : 2018-19

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 INTRODUCTION TO TEXTILES Course Code: UHO2CTCL29

Credit:01

Practical Pd/Wk: 02

Marks: 50

PRACTICAL :

- Fiber identification(microscopic appearance)

 a) cotton, jute, silk, wool, rayon, acetate, polyester, nylon
- 2. Calculate fabric count
 - a) poplin, muslin, buckram/canvas, kantaan, lizy bizy, art silk,
- 3. Study the weight per unit areaa) georgette, jean, poplin, flannel, jersey, marquisite/ net, velvet
- 4. Sample collection and fabric identification(any 05 each)
 - a) Woven fabrics
 - b) knitted fabrics
 - c) non-woven fabrics
- 5. Sample Collection of types of yarn
 - a) Simple yarn- single, ply, cord
 - b) Novelty yarn-loop, slub, ratine, metallic
 - c) Textured yarns
 - d) Sewing Threads

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

Theory

Credit: 02		02 Pd/Wk: 02 Ma	rks: 50
OI	BJEC	TIVES:	
	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 decoration.	lesign in
	5.	To develop ability of using colors effectively.	
TH	HEOR	XY	
Unit		Content	Weightage
I	Do	sign Fundamentals	30%
1	1.	Types of Design: Structural & Decorative.	30 /0
	2.	Elements of Art: Space, Point, Line, Shape, Form, Texture, Light &	
	2.	Color.	
	3.	Principles of Art – Rhythm, Balance, Proportion, Emphasis, Unity	
Π		lor and its application	35%
	1.	Importance of colour	
	2.	Properties of color: hue, value and intensity	
	3	Classification of color: primary, secondary, intermediate, tertiary and	l
		quaternary colors.	
	4.	Color harmonies: Related and contrast	
III		Flower arrangement as an art	15%
	1.	Importance and types	
	2.	Application of Principles of Design	
	3.	Equipments and accessories	
IV		Traditional & Contemporary arts	20%
		• Batik	
		• Tie & Dye	
		• Pottery	

• Marble Printing

- Stencil Printing
- Block Printing
- Screen Printing

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.
- "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 Pd/Wk: 02

Marks: 50

Credit: 02

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
Ι	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%
II	 MEAL PLANNING DURING VARIOUS PHASES OF LIFE. 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 preschoolersb. Importance-Breast Feeding, ARF, Weaningc. 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:

- 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 NUTRITION FOR FAMILY Course Code: UH02CFDN33

Credit: 01

Practical Pd/Wk: 02

Marks: 50

OBJECTIVES:

- 1. To familiarize the students with planning of balanced meals.
- 2. To sensitize the students to differences in dietary requirements and nutritional needs through the different stages of lifespan
- 3. To equip the students with skills to plan balanced meals

*Record of one's own diet based on factors affecting balanced diet.

MEAL PLANNING THROUGH VARIOUS STAGES OF LIFE SPAN.

*Meal planning according to (a)

- Meal times viz. breakfast, lunch, snacks, dinner.
- (b) Physical activity.
- (c) Physiological Changes, their calculations and comparison with RDA

PRACTICAL

Content

- 1 Meal planning with the use of five food groups (balanced meal)
- 2 Meal planning for Adolescent boy and girl-(Differences)
- 3 Meal planning for Adult Men (Different Income and Activity)
- 4 Meal planning for Adult Women (Different Income and Activity)
- 5 Meal planning for Pregnant women (Different Income and Activity)
- 6 Meal planning for Lactating women (Different Income and Activity)
- 7 Meal planning for infants (6-12 months)
- 8 Meal planning for pre-school child
- 9 Meal planning for school age children (Only packed lunch)
- 10 Meal planning for Geriatric age.
- 11 Meal planning for a sports person.

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

SARDAR PATEL UNIVERSITY B.Sc. (Home) II-Semester PERSONAL EMPOWERMENT Course Code: UH02CHUD34

Card		Theory	
Cred	it: 02	Pd /WK:02 M	arks: 50
OBJI	ECTI	VES:	
i)		make the students aware of their own potential.	
ii)		empower the students for self improvement and self enhancement	-
THE			
Unit		Content	Weightage
Ι	1	The shellongs understanding speedlf and being swere of one's	10%
I	1.	The challenge – understanding oneself and being aware of one's strengths and weaknesses.	10%
	2.	Personality development	20%
		i) Concept of positive self and negative self.	20 /0
		ii) Impact of personality.	
		iii) Coping strategies	
		iv) Factors influencing personality development	
II		Peer pressure	20%
		i) Issues and management	
		ii) Group conformity	
		iii) Individualism as co existing aspects	
		iv) Changing relationships [hetero sexual]	
		v) Conflicts and stress	
		vi) Simple coping strategies	
III		Adjustment and readjustment to changing needs and conditions	of 15%
		contemporary society	
		i) Adjustment to technological changes	
		ii) Adjustment to social changes	
		iii) Changes in values	
		iv) development of identity	
IV		Some significant contemporary issues of concern	35%
- '	(a)	Gender issues	
	()	i) Inequities and discriminations	
		ii) Biases and stereo types	
		iii) Myths and facts	
	(b)	Substance abuse	
	(0)	i) Causes	
		i) Types	
		iii) Remedial measures	

- (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

Pd/Wk: 01

Credit: 01

OBJECTIVES:

- 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.

Content

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3. To give knowledge about troubleshooting tips for software.

THEORY

Unit

I MS-PowerPoint

- 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

II (A) MS-Excel

- Advantages of spreadsheets (Excel)
- Starting Excel
- Workbook, Worksheets and cells

(B) Editing and formatting data in worksheet

- Selecting a range
- Editing cell contents
- Undo/Redo command
- Deleting data
- Copying data
- Moving data
- Inserting rows and columns
- Deleting Row/Columns

- Selecting text
- Editing text and formatting text
- Changing the layout of a slide

Adding new text boxes

Working with text levels

- Displaying the ruler
- Applying a new design
- Changing the slide background

25 %

- Saving a workbook
- Entering information (Data in worksheet)
- Types of Data
- Inserting / Deleting cells
- Changing row height
- Changing columns width
- Formatting data
- Formatting data
- Formatting text
- Adding comments
- Using auto fill
- Creating custom lists

IN EFFECT FROM : 2018-19

Weightage

Marks: 25

25 %

III Current Trends and Technology

- 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 COMPUTER APPLICATION Course Code: UH02ECOM02

Credit: 01

Practical PD/WK:02

Marks:50

PRACTICAL:

***** MS-power point

- Create new presentation.
- Prepare slide and apple various icons according to instruction
- Create a presentation based on topic related to your stydy.

* MS-Excel

- Create a worksheet in excel.
- Change in worksheet according to instruction.
- Create charts.

✤ Internet

- Functions & applications.
- Software troubleshooting.

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

Theory	
Pd/Wk: 02	Marks: 50

THEORY

Credit: 02

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

SARDAR PATEL UNIVERSITY B.sc. (Home) II semester FOOD COMMODITIES Course code:UH02CVFN45

Credit: 02

Theory Pd/Wk: 02

Marks: 50

OBJECTIVES:

- 1. Understanding the basic commodities both raw & processed used in catering & varial aspects of their production & distribution.
- 2. To discuss the qualities & standards of available commodities & their suitability different purposes.

Nutritional & Chemical composition in brief. Variety, selection, storage and use of the below listed commodities.

	THEORY					
Unit	;	Content	Weightage			
		FOOD COMMODITIES				
Ι	(a)	Cereal & Millets, Raw & Processed Cereal (Wheat & Rice) (Bajra & Ragi) products.	25%			
	(b)	Pulses & Legumes, Raw & Processed products of Pulses & Legumes.				
II	(a)	Milk & milk Product	25%			
	(b)	Fats & Oils: - Types & Sources of Fats & Oils (Vegetable & Animal)				
III	(a)	Eggs - Grade & Quality	25%			
		Meat, Fish & Poultry				
	(b)	Vegetables & Fruits, Raw & Processed.				
IV	(a)	Sugar & Sugar products	25%			
VI	(b)	Beverages				
VII	(c)	Spices and condiments				

OUTCOME:

The students will get the knowledge of quality products, grading of food, composition of food and various aspects of food production.

REFERENCES:

1. Dowell, Pand Bailey A. (1980). The book of Ingredients, Dorling Kindersley Ltd. London.

- 2. Hughes, O & Bennion M.(1970), Introductory Foods, Macmillan & Co. New York.
- 3. Lavies, S. (1988). Food Commodities, Heinemarm Ltd. London.
- 4. Pruthi J.S. (1979). Spices & Condiments National Book Trust, New Delhi

SARDAR PATEL UNIVERSITY B.sc. (Home) II semester FOOD PRESERVATION Course code:UH02CVFN41

Theory Pd/Wk: 02

Marks: 50

Credit: 02 OBJECTIVES:-

- 1. To acquire knowledge regarding principles & methods of preserving foods.
- 2 To acquire knowledge concerning nutritive value of preserved foods. Food adulteration food standards and packaging.
- 3 To develop ability in preparing and preserving various foods by household methods.

THEORY

Unit Content Weightage Ι a. Introduction to food Preservation, Principles, Techniques used and its importance, 15% b. Principals involved in Preserving foods by different methods, preservation by salting, sugar, chemicals, fermentation antibiotics & irradiation, concentration & heat. П Preparation of different products for preservation 20% 1.Fruit juice, Squashes Types of fruit beverages a. Steps involved in preparation and preservation b. Preservatives used c. 2. Jams, Jellies and Marmalades composition a. b. Pectic substances present in fruits c. Fruits rich in pectin and acid Methods of determining pectin content in fruit extract d. Extraction of pectin from fruit e. Theory of jelly formation f. Difficulties in jelly making g. 3. Preserves & candies: Steps involved in preparation & preservation Ш 1.Tomato products 20% a. Different tomato products b. Effect of heat on tomato pigments Steps involved in preparation c. 2. Chutneys & Sauces Types of sauces. a. b. Methods of preparation & preservation of chutneys & sauces.

- 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)

- 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

- 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

20%

25%

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

Marks: 50

OBJECTIVES:

Credit:02

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

THEORY

Unit Content

Weightage

I • Food adulteration .Definitions and types 10% • Contaminants residues and pollutants and its effect on health 15% Π Food Standards, laws and Regulations and laws (National and international) 20%Give specification for any five products of following: Ш 30% • 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 25%

IV Conditions for sale and license

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

- Association of Analytical Chemists(1984),official method of Analysis(latest 1. 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 Pd/Wk 02

Total Marks:50

Credits: 02 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		
Ι	Introduction to Disaster-Meaning and types	10%		
II	(a) Natural Calamities and disasters-Types, its effect and its mitigation-	30%		
	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.			
III	Disaster Management-	30%		
	(a) Importance and concepts of disaster management.			
	(b) Role of police, armed forces, health workers, media, humanitarian			
	organizations in disaster management			
IV	(a) Framework and policies of government for disaster management.	30%		
	(b) Funds and financial aids for disaster management.			
OUTCO	OME:			
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.