

SARDAR PATEL UNIVERSITY
B.Sc. (HOME SCIENCE)
Semester-III
Syllabus with Effect from: June-2012

Core Courses	Course Code	Subject	T/P	Credit	Contact Hrs/Week	Exam Duration in Hrs	Marks					
							Internal		External		Total	
							Total	Passing	Total	Passing	Total	Passing
Foundation Courses	UH03FENG01	English	T	2	2	2	20	5	30	12	50	20
	UH03FSOC02	Sociology	T	2	2	2	20	5	30	12	50	20
Core Course	UH03CFDN01	Community Nutrition	T	3	3	3	40	10	60	24	100	40
	UH03CFDN02	Community Nutrition	P	1	2	3	20	5	30	12	50	20
	UH03CFRM03	Foundation of Arts & Design	T	3	3	3	40	10	60	24	100	40
	UH03CFRM04	Foundation of Arts & Design	P	1	2	3	20	5	30	12	50	20
	UH03CTCL05	Clothes & Individual	T	3	3	3	40	10	60	24	100	40
	UH03CTCL06	Clothes & Individual	P	1	2	3	20	5	30	12	50	20
	UH03CHUD07	Early Child Hood Care & Education	T	3	3	3	40	10	60	24	100	40
	UH03CHUD08	Early Child Hood Care & Education	P	1	2	3	20	5	30	12	50	20
Specific To Specialization	UH03CFDN09	Institutional Food Service Management	P	2	4	3	40	10	60	24	100	40
	UH03CFRM10	Consumer Education	P	2	4	3	40	10	60	24	100	40
	UH03CTCL11	Clothing Construction	P	2	4	3	40	10	60	24	100	40
	UH03CHUD12	Programme Planning In E.C.C.E	P	2	4	3	40	10	60	24	100	40
Elective Courses (Any One)	UH03ECHE01	Applied & Allied Chemistry	T	1	1	Internal	25	10			25	10
	UH03ECHE02	Applied & Allied Chemistry	P	1	2	3	20	5	30	12	50	20
	UH03EBIO03	Health & Herbs	T	1	1	Internal	25	10			25	10
	UH03EBIO04	Health & Herbs	P	1	2	3	20	5	30	12	50	20
	UH03EFRM05	Landscaping & Gardening	T	1	1	Internal	25	10			25	10
	UH03EFRM06	Landscaping & Gardening	P	1	2	3	20	5	30	12	50	20



SARDAR PATEL UNIVERSITY
B.Sc. (HOME SCIENCE)
Semester-III
(Food Science & Quality Control – Vocational)
Syllabus with Effect from: June-2012

Core Courses	Course Code	Subject	T/P	Credit	Contact Hrs/Week	Exam Duration in Hrs	Marks					
							Internal		External		Total	
							Total	Passing	Total	Passing	Total	Passing
Foundation Courses	UH03FENG01	English	T	2	2	2	20	5	30	12	50	20
	UH03FSOC02	Sociology	T	2	2	2	20	5	30	12	50	20
Core Course	UH03CFDN01	Community Nutrition	T	3	3	3	40	10	60	24	100	40
	UH03CFDN02	Community Nutrition	P	1	2	3	20	5	30	12	50	20
	UH03CFDN09	Institutional Food Service Management	P	2	4	3	40	10	60	24	100	40
	UH03CFRM10	Consumer Education	P	2	4	3	40	10	60	24	100	40
	UH03CVFN13	Food Packaging	T	3	3	3	40	10	60	24	100	40
	UH03CVFN14	Food Packaging	P	1	2	3	20	5	30	12	50	20
	UH03CVFN15	Food Costing	T	2	2	2	20	5	30	12	50	20
	UH03CVFN16	Entrepreneurship	T	3	3	3	40	10	60	24	100	40
Elective Courses (Any One)	UH03ECHE01	Applied & Allied Chemistry	T	1	1	Internal	25	10			25	10
	UH03ECHE02	Applied & Allied Chemistry	P	1	2	3	20	5	30	12	50	20
	UH03EBIO03	Health & Herbs	T	1	1	Internal	25	10			25	10
	UH03EBIO04	Health & Herbs	P	1	2	3	20	5	30	12	50	20
	UH03EFRM05	Landscaping & Gardening	T	1	1	Internal	25	10			25	10
	UH03EFRM06	Landscaping & Gardening	P	1	2	3	20	5	30	12	50	20

