



स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ

नांदेड— ४३१६०६ (महाराष्ट्र)

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY
NANDED-431606, MAHARASHTRA STATE, INDIA.



स्वामी रामानंद तीर्थ
मराठवाडा विद्यापीठ, नांदेड.

Established on 17th September 1994 - Recognized by the UGC U/s 2(f) and 12(B), NAAC Re-accredited with 'A' Grade

ACADEMIC (1-BOARD OF STUDIES) SECTION

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आंतर-विद्याशाखीय अभ्यास
विद्याशाखेतील बी. ए.— तृतीय वर्ष
गृहविज्ञान (Home Science) या
विषयाचा सी.बी.सी.एस. पॅटर्नचा
अभ्यासक्रम शैक्षणिक वर्ष २०१८-१९
पासून लागू करण्याबाबत.

प रि प त्र क

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, प्रस्तुत विद्यापीठाच्या संलग्नित महाविद्यालयांतील चालणारा खालील विषयाचा **C.B.C.S. (Choice Based Credit System) Pattern** चा अभ्यासक्रम शैक्षणिक वर्ष २०१८-१९ पासून लागू करण्यात येत आहे. करिता यापूर्वीचे परिपत्रक शैक्षणिक-०१/परिपत्रक/पदवी-सीबीसीएस अभ्यासक्रम/२०१८-१९/५९३, दि. १८/०७.२०१८ रद्द समजावे.

१) बी.ए. — तृतीय वर्ष — गृहविज्ञान (Home Science)

सदरील परिपत्रक व अभ्यासक्रम प्रस्तुत विद्यापीठाच्या www.srtmun.ac.in या संकेतस्थळावर उपलब्ध आहेत. तरी सदरील बाब ही सर्व संबंधितांच्या निदर्शनास आणून द्यावी.

‘ज्ञानतीर्थ’ परिसर,
विष्णुपुरी, नांदेड — ४३१ ६०६.
जा.क्र.: शैक्षणिक-०१/परिपत्रक/पदवी-सीबीसीएस /अभ्यासक्रम/
२०१८-१९/१२२९
दिनांक : ०४.०९.२०१८.

स्वाक्षरित /—
उपकुलसचिव
शैक्षणिक (१-अभ्यासमंडळ विभाग)

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. कुलसचिव यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- २) मा. संचालक, परीक्षा व मूल्यमापन मंडळ, प्रस्तुत विद्यापीठ.
- ३) प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ४) उपकुलसचिव, पदव्युत्तर विभाग, प्रस्तुत विद्यापीठ.
- ५) साहाय्यक कुलसचिव, पात्रता विभाग, प्रस्तुत विद्यापीठ.
- ६) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ.

Swami Ramanand Teerth Marathwada University, Nanded

FACULTY OF INTERDISCIPLINARY STUDIES

SYLLABUS

B.A. (Home Science)

Structure – B.A. I, II, III year

Third Year (CBCS Pattern)

(SEMESTER V - VI)

[Syllabus effective from 2018-19 onwards]

Swami Ramanand Teerth Marathwada University, Nanded

Choice Based Credit System (CBCS) Course Structure (New Scheme)

Faculty of Interdisciplinary Studies

B.A. I Year 2019 – 20

Semester Pattern effective from June 2018

Semester	Core Course	Paper No.	Name of Paper	Lect / Week	Total No. of Lectures	CA	ESE	Total Marks	Credits
Semester I	CCHS I	I	Human Development (Introduction to Human Development)	4	55	Marks 10 Soft toy	40	50	2
	CCHS II	II	Foods and Nutrition (Introduction to Foods and Nutrition)	4	55	Marks 10 Seminar	40	50	2
	CCHS PR - I	III	Basics of Textiles - I	4	55	Marks 10	40	50	2
			Total - I	12	165	30	120	150	6
Semester II	CCHS I	IV	Textile (Textiles and Clothing)	4	55	Marks 10 (Appliqué work)	40	50	2
	CCHS II	V	Home Management (Introduction to Home Mgt.)	4	55	Marks 10 Seminar	40	50	2
	CCHS PR - II	VI	Basics of Textiles - II	4	55	Marks 10	40	50	2
			Total - II	12	165	30	120	150	6
			Total – I, II	24	330	60	240	300	12
CCHS – Core Course Home Science									
ESE – End Semester Examination									
CA – Continuous Assessment									

Swami Ramanand Teerth Marathwada University, Nanded
 Choice Based Credit System (CBCS) Course Structure (New Scheme)
 Faculty of Interdisciplinary Studies
B.A. II Year 2020 – 2021
 Semester Pattern effective from June 2018

Semester	Core Course	Paper No.	Name of Paper	Lect / Wee k	Total No. of Lectures	CA	ESE	Total Marks	Credits
Semester III	CCHS I	VII	Human Development (Development in later years)	4	55	Marks 10 Case Study	40	50	2
	CCHS II	VIII	Foods and Nutrition (Nutrients)	4	55	Marks 10 Menu Card (1)	40	50	2
	CCHS PR - III	IX	Home Management - I	4	55	Marks 10	40	50	2
	SEC - I		Sugar Cookery	3	45	25	25	50	2
			Total - I	15	210	55	145	200	8
Semester IV	CCHS I	X	Home Management (Applied Arts and Interior Decoration)	4	55	Marks 10 Best out of waste (1 article)	40	50	2
	CCHS II	XI	Foods and Nutrition (Food Science)	4	55	Marks 10 (Diet Survey (low/medium/high - 3)	40	50	2
	CCHS PR - IV	XII	Home Management - II	4	55	Marks 10	40	50	2
	SEC - II		Renovation	3	45	25	25	50	2
			Total - II	15	210	55	145	200	8
		Total - I, II	30	420	110	290	400	16	
CCHS = Core Course Home Science									
ESE = End of Semester Examination									
CA = Continuous Assessment									
SEC = Skill Enhancement Course									

Swami Ramanand Teerth Marathwada University, Nanded
 Choice Based Credit System (CBCS) Course Structure (New Scheme)
 Faculty of Interdisciplinary Studies
B.A. III Year 2018 – 19
 Semester Pattern effective from June 2018

Sem.	Core Course	Paper No.	Name of Paper	Lect./ Week	Total No. of Lectures	C.A.	E.S.E	Total Marks	Credits
Sem - V	DSE - I	XIII	Home Science Education and Extension	04	55	10 (Chart)	40	50	02
	GE - I	XIV	Home Management (Family Resource Management)	04	55	10 (Greeting Card, Spray)	40	50	02
	CCHS – PR - V	XV	Food and Nutrition - I	04	55	10	40	50	02
	SEC III		Jewellery Making	03	45	25	25	50	02
			TOTAL	15	210	55	145	200	08
Sem - VI	DSE - I	XVI	Human Development (Human Development and Family Relationships)	04	55	10 (Seminar)	40	50	02
	GE - I	XVII	Textile and Laundering	04	55	10 (Cloth Bag)	40	50	02
	CCHS – PR - VI	XVIII	Food and Nutrition - II	04	55	10	40	50	02
	SEC IV		Preservation	03	45	25	25	50	02
			TOTAL	15	210	55	145	200	08
			Total (Sem. V + Sem VI)	30	420	110	290	400	16

B.A. III Year

Semester V

Home Science Education and Extension

DSE - I	Theory	Paper – XIII
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No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. The objective of the course is to provide in depth knowledge of the Home Science Extension
2. Applicability of the knowledge in field work of education and extension.

Utility:

1. To disseminate the knowledge of Home Science as well as that of various central and state government schemes to grass root level.

Pre-requisites:

Theoretical and practical knowledge of various methods of communication.

Unit I. Home Science Education Extension:

- a. Concept
- b. Philosophy
- c. Importance
- d. Scope
- e. Objectives
- f. Characteristics of Home Science Education and Extension.

Unit II. Methods of Home Science Education and Extension:

- a. Classification:
 - i. Individual – Home visit, Phone call
 - ii. Group – Demonstration, Group discussion, Field trip

iii. Mass – Lectures, Exhibitions, Campaign

Unit III. Communication:

- a. Meaning
- b. Communication development steps

Unit IV. Audio-visual aids:

- a. Meaning
- b. Classification:
 - i. Projected aids: Films, Television, Computers, Radio
 - ii. Non Projected aids: Charts, Flash cards, Puppets, Folders

C.A. – Chart

B.A. III Year

Semester V

Home Management (Family Resource Management)

GE - I

Theory

Paper – XIV

No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. The objective of the course is to provide sufficient knowledge regarding applied arts and interior decoration.
2. To make students aware of the art principles.
3. To gain the knowledge of resources, goals and values.

Utility:

The knowledge will definitely be helpful to become economically self sufficient.

Pre-requisites:

Student should have interest in arts and decoration and should have creativity.

Unit I. Introduction to Home Management

- a. Concept of Home Management
- b. Meaning and definition of Home Management

Unit II. Process of Home Management:

Planning, Controlling, Evaluation

Unit III. Decision Making:

- a. Importance
- b. Steps

Unit IV. Family Resources and Management

- a. Resources and its types

- b. Goals and its types
- c. Values
- d. Standard

C.A. – Greeting card - Spray

B.A. III Year

Semester V

Food and Nutrition - I

CCHS PR - V

Practical

Paper – XV

No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. To prepare student to apply knowledge of in a practical way

Utility:

To boost the creativity of the students and prepare them to use their skills.

Pre-requisites:

The student should be able to use his/her creativity to the fullest.

- I. Weights and measurements by:
 1. Spoon
 2. Katori
 3. Glass
 4. Fist
- II. Preparation of salads:
 1. Cucumber
 2. Tomato
 3. Mix
- III. Preparation of Paratha :
 1. Paneer paratha
 2. Tri- colour paratha
- IV. Shakes :
 1. Chikoo
 2. Mix Fruit
- V. Soups:
 1. Tomato
 2. Corn

B.A. III Year
Semester V
Jewellery Making

SEC III

No. of Lectures	45
Total Credits	02
Exam at college level	25
C.A.	25
Total	50

Learning Objective:

1. To make the students familiar with the new course of jewellery making.
2. To help the students to earn while they learn.
3. To teach them the making of basic jewellery designs.

Utility:

To help the students to prepare finished goods or products to be sold.

Pre-requisites:

The students should have liking in jewellery designing and making.

- Unit I. Introduction
- Unit II. Material Used
- Unit III. Types of jewellery:
- a. Earrings
 - b. Necklace
 - c. Ring
 - d. Bracelet
 - e. Bangles

B.A. III Year

Semester VI

Human Development

(Human Development and Family Relationships)

DSE - I

Theory

Paper - XVI

No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. The objective of the course is to help the students to build up cordial relationships at every level in their lives.
2. To build a strong bonding among family members.
3. To make the student aware the dimensions of marriage and the importance of in-laws relationships.

Utility:

The knowledge of this subject can spread happiness in students' life as well as create healthy society.

Pre-requisites:

Student should have interest in developing positive family relationships.

I. Middle Age:

1. Characteristics
2. Developmental tasks
3. Changes in interest
4. Vocational interests and adjustments
5. Social interests and activities

II. Old age:

1. Characteristics
2. Developmental tasks
3. Changes in interest

4. Hazards
- III. Marriage:
1. Definition
 2. Concept
 3. Types
 4. Pre – Marriage counselling
- IV. Family:
1. Definition
 2. Concept
 3. Importance
 4. Types
- V. Interpersonal Relationship:
1. Importance
 2. Types:
 - i. Husband – Wife
 - ii. In Laws
 - iii. Maternal
 - iv. Paternal

C.A. – Seminar

Topic: Views and Attitude of students towards Marriage

B.A. III Year

Semester VI

Textile and Laundering

GE – I

Theory

Paper - XVII

No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. The objective of the course is to provide in-depth knowledge of laundering of different clothes.
2. To provide them the knowledge of process of dry cleaning.
3. To impart knowledge of care of clothes.

Utility:

This knowledge will be helpful to the students for personal use. This knowledge could be a source of income with minimum investment.

Pre-requisites:

Interest in textile and laundering is a must.

Unit I. Washing:

- a. Materials used in Washing
- b. Methods of Washing:
 - i. Cotton
 - ii. Silk
 - iii. Woolen
 - iv. Synthetic

Unit II. Blueing and Starching

Unit III. Ironing of different Fabrics

Unit IV. Dry Cleaning

Unit V. Storage and care of clothing

C.A. – Cloth Bag

B.A. III Year
Semester V
Food and Nutrition - II

CCHS PR - V

Practical

Paper – XVIII

No. of Lectures	55
Total Credits	02
E.S.E.	40 Marks
C.A.	10 Marks
Total	50 Marks

Learning Objective:

1. To prepare student to apply knowledge of in a practical way

Utility:

To boost the creativity of the students and prepare them to use their skills in startup programmes.

Pre-requisites:

The student should be able to use his/her creativity to the fullest.

- I. Baking:
 1. Sponge cake
- II. Curries:
 1. Stuffed potato Kofta
 2. Paneer Butter Masala
- III. Sweets:
 1. Fruits Custard
 2. Instant Jalebi
- IV. Snacks:
 1. Veg. Manchurian
 2. Dhokla
- V. Rice:
 1. Pulihara
 2. Coconut Sweet Rice

B.A. III Year

Semester VI

Preservation

SEC IV

No. of Lectures	45
Total Credits	02
E.S.E.	25
C.A.	25
Total	50

Learning Objective:

To impart knowledge of preservation of different types of sauces and squashes.

Utility:

The knowledge of this subject will be helpful to the students to start production in their homes.

Pre-requisites:

The student should have interest in learning the process of preservation.

- I. Preservation:
 - a. Concept
 - b. Importance
 - c. Need
- II. Sauce:
 - a. Tomato
 - b. Imli
 - c. Red Chilli
- III. Squash:
 - a. Lime