

॥ सा विद्या या विमुक्तये ॥



स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ, नांदेड

“ज्ञानतीर्थ” परिसर, विष्णुपुरी, नांदेड - ४३१६०६ (महाराष्ट्र)

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

“Dnyanteerth”, Vishnupuri, Nanded - 431606 Maharashtra State (INDIA)

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
विविध पदवी विषयांचे सी.बी.सी.एस.
पॅटर्नचे अभ्यासक्रम शैक्षणिक वर्ष २०-२१
पासून लागू करण्याबाबत.

परिपत्रक

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, दिनांक २० जून २०२० रोजी संपन्न झालेल्या ४७ व्या मा. विद्या परिषद बैठकीतील विषय क्र. १३/४७-२०२० च्या ठरावानुसार प्रस्तुत विद्यापीठाच्या संलग्नित महाविद्यालयांतील आंतर-विद्याशाखीय अभ्यास विद्याशाखेतील पदवी स्तरावरील खालील विषयांचे **C.B.C.S. (Choice Based Credit System) Pattern** नुसारचे अभ्यासक्रम शैक्षणिक वर्ष २०-२१ पासून लागू करण्यात येत आहेत.

- 1) B.A.-II Year Physical Education
- 2) B.A-I Year Education
- 3) B.A- II Year Library and Information
- 4) B.A.-II Year-Music)
- 5) B. Lib. and Information
- 6) B.A- II Year- Fashion Design
- 7) B.A.-I Year-Journalism & Mass Communication) (Optional I, II, III)
- 8) B.A.-II Year-Home Science
- 9) B.A.- II Year-Computer Animation and Web Designing
- 10) Bachelor of Journalism (B.J. Yearly Pattern.
- 11) B.S.W.-III Year

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/२०२०-२१/६६६.

दिनांक : ०१.०९.२०२०.

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.



स्वाक्षरित / -
उपकुलसचिव
शैक्षणिक (१-अभ्यासमंडळ विभाग)

**Swami Ramanand Teerth Marathwada University,
Nanded**

FACULTY OF INTERDISCIPLINARY STUDIES

SYLLABUS

B.A. (Home Science)

Structure – B.A. II year

Second Year (CBCS Pattern)

(SEMESTER III - IV)

[Syllabus effective from 2020-21 onwards]

B.A. II Year

Semester III

Human Development (Development in Later Years)

CCHS - I

Theory

Paper – VII

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

Learning Objectives:

1. The objective of the course is to make the students aware about various stages of human life cycle.
2. To understand the problems arising in puberty to old age.

Utility:

1. To sensitize the students regarding each age group so as to develop harmonious relationships.
2. To make students to get knowledge about various age groups.

Pre-requisites:

Student should be curious to understand the human life cycle.

1. Puberty

- a. Characteristics
- b. Physical Growth
- c. Changes in behavior and interests
- d. Concerns of Pubescent
- e. Hazards

2. Adolescence

- a. Early and late adolescence

- b. Characteristics
- c. Developmental tasks
- d. Physical growth
- e. Psychological and health needs
- f. Social changes
- g. Interests
- h. Emotions
- i. Problems

3. Adulthood

- a. Early and middle adulthood
- b. Characteristics
- c. Developmental tasks
- d. Interests and activities

4. Middle age

- a. Characteristics
- b. Developmental tasks
- c. Changes in interests
- d. Vocational interests
- e. Social interests and activities

5. Old age

- a. Characteristics
- b. Developmental tasks
- c. Changes in interests
- d. Hazards

C. A. – Case Study

B.A. II Year

Semester III

Foods and Nutrition: Meal Planning

CCHS – II

Theory

Paper - VIII

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 make student aware of meal planning for different age groups.
2. To disseminate the knowledge of therapeutic nutrition.

Utility:

1. Students get acquainted with the knowledge of meal management.
2. To utilize the knowledge of meal planning.

Pre-requisites:

Student should know the basic concepts in Foods and Nutrition, and its role in healthy life.

1. Food groups:

- a. Concept
- b. Types
- c. Five Food groups

2. Meal Planning

- a. Definition
- b. Concept & Importance
- c. Factors affecting meal planning

3. Diet in -

Pregnancy & Lactation

4. Diet in –

First year & for preschooler (2 to 6 years)

5. Diet in -

Malnutrition & under nutrition

6. Diet in -

Anaemia

7. Diet in -

Diabetes

C.A. – Menu Card (1)

B.A. II Year
Semester III
Home Management - I

CCHS Practical - III

Paper – IX

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

Learning Objective:

1. To encourage student to learn practical in Home Management with regards to colour scheme, structural planning of house, etc.
2. To learn the modern type of rangoli, flower arrangement and curtains used in home decoration.

Utility:

1. By using practical knowledge of Home Management student can decorate their own home.
2. Knowledge of Home Management will develop entrepreneurship skills among students.

Pre-requisites:

Student should have interest in decoration and managerial skills.

1. Rangoli

- a. Flower & Leaves carpet
- b. Salt
- c. Alpana
- d. Dhannyachi

2. Fancy curtain -3 Types

- a. Beads
- b. Thermocol balls

c. Glass straws

3. Flower Arrangements

- a. Modern – Any 2 types
- b. Japanese-Vertical & Horizontal
- c. Dry flower Arrangement

4. Colour

- a. Colour shades
Lighter & Darker
- b. Classification of Colours
Primary, Secondary, Intermediate
- c. Colour wheel
- d. Colour Schemes

5. Structural Planning of House

Planning on graph paper

- a. Lower income group
- b. Middle income group
- c. Higher income group

C. A. – Best out of Waste

B.A. II Year
Semester III
Sugar Cookery

SEC - I

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

Learning Objective:

1. To enhance the skill of student in method of sugar product.
2. To develop the knowledge of student regarding the properties of sugar.

Utility:

Student can prepare different recipes by using different consistencies of sugar syrups.

Pre-requisites:

Student should have interest in using various sugar syrups to develop new products or to prepare established one.

1. Sugar

- a. Introduction
- b. Properties
- c. Factors affecting crystallization
- d. Method of Sugar Production

2. Syrups

- a. Candy
- b. Fondant

- c. Fudge
- d. Caramels
- e. Toffee
- f. Brittles

B.A. II Year

Semester IV

Home Management

CCHS – I

Theory

Paper - X

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 make students aware regarding money management.
2. To equip the students with skills of work simplification.
3. To impart knowledge of care of home appliances.

Utility:

1. Students will understand various aspects of money management.
2. Students will understand the pros and cons of money management.
3. Students will be able to take care of appliances used in their homes.

Pre-requisites:

The student should have interest in learning techniques related to money management, work simplification and appliances used in home.

1. Income

- a. Importance
- b. Types

2. Saving

- a. Objectives
- b. Types

3. Work simplification

- a. Definition

b. Utility

c. Charts

4. Lighting & Ventilation

a. Importance

b. Types

5. Care of Home

6. Care of

a. Washing Machine

b. Refrigerator

c. Vacuum Cleaner

C.A. – Best out of Waste: 1 Article

B.A. II Year

Semester IV

Foods and Nutrition: Food Science

CCHS - II	Theory	Paper - XI
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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 this course is to make students aware of the function of foods and relation between nutrition and health.
2. To sensitize students about food adulteration and food preservation.

Utility:

1. To understand the importance of balanced diet in leading healthy life.
2. This course will be helpful in dealing with major problems of malnutrition in India.

Pre-requisites:

Student should have interest in preparing healthy diets.

1. Nutrition and Health

- a. Definition of Nutrition, Health
- b. Functions of food

2. Methods of Cooking

3. Balanced diet

- a. Concept
- b. Importance

4. Malnutrition

- a. Concept
- b. Causes
- c. Types
- d. Remedies

5. Food Preservation

- a. Concept
- b. Types

6. Food Adulteration

- a. Concept
- b. Types
- c. Laws

C.A. – Diet survey (Low/Medium/High - 3)

B.A. II Year

Semester IV

Home Management

CCHS Practical IV

Paper - XII

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 this practical is to develop various skills among students regarding home management and Interior decoration aspects.
2. To teach students various skills used in Home Decoration.

Utility:

1. Students will learn various skills regarding interior decoration.
2. This course will boost the programme of Skill India.

Pre-requisites:

Student should have interest in interior decoration.

1. Paper Mache

2. Gift Wrapping

3. Work Simplification

- a. Charts
- b. Process
- c. Flow
- d. Pathway Chart

4. Artificial flower making (From paper)

5. Mehendi frame / Whitening paste frame

C.A. – Mobile Cover

B.A. II Year

Semester IV

Renovation

SEC - II

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

Learning Objective:

1. To impart the knowledge of Renovation in Textiles.
2. This course will help the students to use their creativity in renewing garments.

Utility:

1. Students will be able to reuse garments.
2. Students will be self sufficient by creating new products through renovation technique.

Pre-requisites:

1. Student should have interest in textiles.
2. Student should have interest in creating new things.

1. Renovation.

- a. Concept
- b. Need

2. Material used for Renovation

3. Types of Renovation

- a. Darning
- b. Patch work
- c. Alteration
- d. Decorative Patches.