

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

CHOICE BASED CREDIT SYSTEM [CBCS]

SEMESTER PATTERN

Faculty of Science

Under Graduate [UG] Programme

HOME SCIENCE-CURRICULUM

[W.e.f. Academic year 2017-2018]

An Outline Class :B.A. II year 2017-18

Sem	Core Course	Paper No.	Name of Paper	Lect/Week	Total No of Lecturers	CA	ESE	Total Marks	Credits
	CCHS-I	V	Human Dev [Dev. in Later Years]	04	55	35 Case study	40	75	03
III	CCHS- II	VI	Practical [Home Management]	04	55	35 Best out of waste	40	75	03
	SEC-I	-	Sugar Cookery	03	45	25	25	50	02
			Total	11	155	95	105	200	08
IV	CCHS I	VII	Foods and Nutrition [Meal Planning]	04	55	35 Diet Survey	40	75	03
	CCHS II	VIII	Practical Foods & Nutrition [Cooking]	04	55	35 MenuCard [2 types]	40	75	03
SEC II			Textile Renovation	03	45	25	25	50	02
			Total :	11	155	95	105	200	08

SEC-SKILLS ENHANCENENT COURSE

Examination C. A.: Continuous Assessment (Internal)

Note : ESC of SEC I, SEC II, CCHS II and CCHS II, should be Evaluated at annual.

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[W.e.f. Academic year 2017-2018]

An Outline Class : B.Sc. II year 2017-18

B.A./B.Sc. III year 2018-19

Sem	Core Course	Paper No.	Name of Paper	Lect/Week	Total No of Lecturers	CA	ESE	Total Marks	Credits
	CCHS-A	IX	Home Sci Education &Extinction	04	55	35 [Flash cards]	40	75	03
SEM V	CCHS –B	X	Home Management] [Art & Interest Decoration.	04	55	35 Greeting card Thread/spray	40	75	03
	CCHS-C	XI	Practical Management Extenuation	04	55	35 R.B.S. Internal work	40	75	03
	SEC III		Knitting 1]Bonnet 2] Socks 1 Pair	03	45	50	00	50	02
			Total :	15	210	155	120	275	11
SEM VI	COHS-A	XII	Textile &Laundering	04	55	35 Textile Based Best out waste	40	75	03
	CREHS-B	XIII	Marriage& Family	04	55	35 Seminar	40	75	03
	CCHS-C	XIV	Practical Textile tailoring	04	55	35 RB& internal work	40	75	03
	SEC IV		Preservation Sauce tomoto, Imli, Red Chilli Squash- lime pine apple, Orange	03	45	50	00	50	02
			Total :	15	210	155	120	275	11

SEC-SKILLS ENHANCENENT COURSE

Semester-III
HUMAN DEVELOPMENT
(DEVELOPMENT IN LATER YEARS)

Theory

CCHS- I

B.Sc/B.A. II Year

Credit- 2

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

Semister – III
HOME MANAGEMENT
PRACTICAL

CCHS II

B.Sc/B.A. II Year

Credit-2

1. Rangoli

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

2. Fancy curtain -3 Types

- a) Beeds
- b) Thermacol 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

Semister- III

Sugar cookery

Credit-2

SEC-1

B.Sc./B.A. II year

1. Sugar

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

2. Syrups

- a) Candy
- b) Fondan
- c) Fudge
- d) Caramels
- e) Toffy
- f) Brittles

Semisters – IV
Foods And Nutriion
[MEAL PLANNING]

Theory

CCHS-I

B.Sc/B.A-II Year

Credit-2

1. Food groups :- Concept, Types. Five Food group
2. Meal Planning
 - a) Defination
 - b) Concept & Importance
 - c) Factors affecting meal planning
3. Diet in-
Preganancy & 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

SEMISTER-IV
FOODS AND NUTRITION
COOKING

PRACTICAL

CCHS -II

B.Sc/B.A-II Year

Credit-2

- 1. Weights and measurements by-**
 - a) Spoon
 - b) Khatri
 - c) Glass
 - d) Fist
- 2. Preparation of Salads**
 - a)Cucumber
 - b)Tomato
 - c) Mix
- 3. Preparation of Paratha**
 - a) PaneerParatha
 - b) TricolourParatha
- 4. Shakes**
 - a) Chickoo
 - b) Mix Fruit
- 5. Soups**
 - a) Tomato
 - b) Corn
- 6. Baking-**

Sponge Cake
- 7 Curries**
 - a) Stuffed potato Kofta
 - b)Paneer butter masala
- 8. Sweets**
 - a) Fruit custard
 - b) Instant Jalebi
- 9. Snacks**
 - a) Veg. Manchurian
 - b) Dhokla
- 10. Rice**
 - a) Pulihara
 - b) Coconut sweet rice

Semester IV
TEXTILE RENOVATION

Credit 2

B.Sc/B.A- II Year

SEC– II

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.

