DEPARTMENT OF HOME SCIENCE SARBATI DEVI WOMEN'S COLLEGE, RAJGANGPUR PO,CO,PSO- NEP-2020

Semester I

Core I Food and Nutrition

Course Outcome:

- The students will get basic knowledge on food, nutrients and their contribution.
- The students will gain practical knowledge on market survey and locally available food stuffs from each food group.

Learning Outcome:

- The students will learn the basic concepts in food, nutrition and health.
- The students will gain an insight into the classification, functions, dietary sources, and daily requirements of various nutrients.
- The students will understand about different food groups and their nutritional contribution.
- The students will be aware of different methods of cooking along their advantages and disadvantages.

Unit I: Basic Concepts in Food and Nutrition

- Introduction to Food and Nutrition Science- Definitions (food, food science, food additive, fermented food, food fortification, functional food, nutrition, health, nutrients, nutritional status, optimal nutrition, nutrition security).
- Classification and Functions of Food- Physiological, psychological, and socio-cultural.
- Food Groups- Basic five and seven food groups, their nutritional contribution.
- Methods of Cooking- Different methods of cooking and their advantages and disadvantages: Dry methods frying, sautéing, parching, roasting, grilling/broiling, toasting and baking. Moist methods boiling, steaming, stewing, simmering, poaching, blanching, pressure cooking. Combination method- braising.

Unit II: Macro Nutrients

- Carbohydrates- Introduction, classification, functions, dietary sources and daily requirements.
- Proteins- Introduction, classification, functions, dietary sources and daily requirements.
- Lipids- Introduction, classification, functions, dietary sources and daily requirements.

Unit III:Micro Nutrients

- Fat Soluble Vitamins (A, D, E and K)- Introduction, functions, dietary sources, daily requirements and deficiency diseases.
- Water Soluble Vitamins (Thiamin, Riboflavin, Niacin, Folate, Vitamin B12 and Vitamin C)- Introduction, functions, dietary sources, daily requirements and deficiency diseases.

• Minerals (Calcium, Iron, Zinc and Iodine)- Introduction, functions, dietary sources, daily requirements and deficiency diseases.

Unit IV: Practical

- Conduct a market survey (On-line/ offline of nearby locality) and prepare a list of food stuffs and food products of the following food groups:
- Cereals, Millets, Pulses, Fruits, Vegetables, Milk and Milk Products, Fish Meat and Poultry Products.
- Weights and Measures: Standardization of household measures for raw and cooked foods.
- Food preparations using different methods of cooking and understanding the principles involved in it Dry heat-frying, broiling, parching, baking) and Moist heat- boiling, stewing, cooking under pressure: (One item from each method).
- Preparation of food exchange list of cereals/pulses/fruits/vegetables.

Core II Child Development

Course Outcome:

- Students will be able to understand the crucial aspects of child development.
- Students will understand about the developmental patterns of child development.

Learning Outcome:

- The students will gain an insight on scientific methods of studying child development.
- The students will be aware of the stages of prenatal development and factors affecting pre- natal development.
- The students will understand the developmental patterns during early childhood years (0-5years).
- The students will gain practical knowledge on development tasks in childhood.

Unit I: Fundamentals of Child Development:

- Child Development- Meaning, definition, principles, stages, and methods of studying child development.
- Prenatal Growth and Development Meaning, significance and stages of prenatal growth and development, conception, period of ovum, period of embryo and period of foetus.
- Prenatal Environmental Influences- Maternal age, nutrition, drugs, irradiation, alcohol, smoking, maternal emotions, maternal health, Rh factor, diseases and birth hazards.

Unit II: Developmental Milestones (During First Five Years of Child's Life):

• Physical Development- Physical growth cycles, body size, body proportions,

bones, teeth, muscles and fat, development of the nervous system.

- Motor Development Meaning, principles and sequence of motor development.
- Speech Development Meaning, pre-speech forms of communication, essentials in learning to speak, major tasks in learning to speak and speech disorders.

Unit III: Developmental Milestones (During First Five Years of Child's Life):

- Emotional Development Meaning, common emotional patterns, and characteristics of childhood emotions.
- Social Development Meaning, process and importance of early social experiences, factors influencing social development.
- Cognitive Development Meaning and importance, factors influencing cognitive development.

Unit IV: Practical

- Assessing developments (physical/motor/emotional/social/cognitive/speech) using different methods of child study interview schedule / observation schedule / anthropometry/ psychometry tests.
- Assessment of existing knowledge, attitudes and practices of parents and field functionaries (ANM/anganwadi workers/teachers) related to developmental milestones of children (any five samples).
- Plan and develop activities for children to facilitate motor and cognitive development through preparation of learning materials such as posters/charts/ toys etc.
- Plotting growth monitoring chart for children from one to five years and its interpretations.

Semester II

Core III Family Resource Management

Course Outcome:

- Students will be oriented about the available human and non-human resources in the family and their management.
- Students will learn the importance of judicious management of resources and their conservation techniques for sustainability.

Learning Outcome:

- The students will gain an insight on family resource management and its application. LO2: The students will be aware of the management process.
- The students will learn about judicious utilization of resources management for conservation and sustainability.
- The students will get practical knowledge on event planning and management.

Unit I: Resource Management in Family Setting

• Family Resource Management- Concept, definition and scope of family resource management.

- Resources- Meaning, classification and characteristics of family resources, factors affecting utilization of resources.
- Decision making- Types of decisions, steps of decision making.

Unit II: Motivating Factors in Management and Management Process:

- Motivating Factors in Management- Motivation in management, theories of motivation, Maslow's hierarchy of needs theory
- Motivating Factors- Values, goals and standards, interrelatedness of values, goals, and standards.
- Management Process- Definition and steps in management process: planning, organizing, controlling and evaluating, qualities of a good home maker.

Unit III: Resource Conservation:

- Money- Types of income, supplementing family income.
- Time- Concept and steps in time management, factors to be considered in making time and activity plan.
- Energy-Efforts, fatigue, work simplification techniques and Mundel's classes of change.
- Space Meaning, importance, functional storage space management.

Unit IV: Practical

- Conduct a SWOC analysis of self/organization.
- Event planning for departmental activity (Celebration of any special day/seminar/workshop).
- Decision making through management games (Chess/tug of war/UNO).
- Plan and evaluate time activity chart for one day.

Core IV Home Science Extension Education

Course Outcome:

- To enrich students about relevance of extension education and its application.
- To understand about the application of extension teaching methods for teaching and training purpose. **Outcome Learning:**
- The students will be enriched with the principle and behavioral changes brought about by extension education.
- The students will understand extension education in community development.
- The students will be aware of the methods of teaching in extension education.
- The students will learn about the educative materials preparation of for different training purposes and get experience of various extension organizations.

Unit I: Introduction to Extension Education:

• Definition, needs, objectives and scope of extension education.

- Philosophy and principles of extension education.
- Behavioral changes through extension education.

Unit II: Role of Home Science Extension Education in Community Development:

- Meaning, definition and areas of community development. Home science extension education and it is interrelationship with community development.
- Role & qualities of Home Science extension workers.
- Home Science Extension Programmes- Mission Shakti, MGNREGA, National Mission for empowerment of women, ICDS, Green India Mission (GIM).

Unit III: Teaching Methods in Extension Education:

- Classification of Extension Teaching Methods- Individual, group and mass methods. individual methods: farm and homevisits, office calls, telephone calls, personal letters.
- Group Methods- Method demonstration, campaign, puppetry, general meeting result demonstration, roup discussion, tours, field trips, lecture, seminar, and workshop, advantages and disadvantages.
- Mass Methods- Leaflets and folders, exhibition, circular letter, radio, television, bulletins, storyfilmshow, and news articles, advantages & disadvantages.

Unit IV: Practical

- Prepare a leaflet/poster on various issues related women, children and environment.
- Prepare a project report within one thousand words on women/children/environment.
- Prepare a flow chart on the steps of method demonstration by extension worker.
- Visit to Mission Shakti centers/ NGO and prepare a report (Objectives, Functions, Achievements) Text Books:
- 2 V. K Dubey, Indira Bishnoi, Extension Education and Communication, New Age International Publishers.
- S. V Supe, An Introduction to Extension Education, Oxford and Publishing Co. Pvt. Ltd
- 2 Nibedita Mishra and Gayatri Biswal, Text Book of Home Science Extension Education, Recent Edition.

Semester III

Core V Introduction to Textiles

Course Outcome

- Students will develop an idea about different textile fibers.
- Students will develop the skills to analyse yarn construction techniques.

Learning Outcome:

- The students will learn about classification, usage and production of textile fibres.
- The students will know the manufacturing process and yarn construction techniques.
- The students will gain an insight on techniques of fabric construction, dyeing and printing.
- The students will be enriched about different types of dyeing and printing techniques.

Unit I: Introduction to Textile Fibres:

- Definition of textile fibres, terminology and classification of textile fibres.
- Production, Manufacturing Process, Properties and usage of fibres- Natural fibre (cotton, silk and wool).
- Production, Manufacturing Process, Properties and Usage of Fibres- Man-made fibers (rayon (Viscose), polyester, nylon). **Unit II: Yarn Construction**
- Types and Classification of Yarns- Simple, ply yarns, cord yarns, novelty yarns. twist in yarn:
- "s" and "z" twist.
- Staple yarn formation.
- Woolen and worsted yarn formation process.
- Chemical spinning (wet, dry, melt)

Unit III: Techniques of Fabric Construction

- Weaving- Meaning, essential weaving operation, classification of weaves (plain, basket, ribbed, twill, satin, sateen)-structure, properties, usages.
- Dyeing and Printing Methods Raw stock dyeing, skein-dyeing, piece dyeing, cross dyeing, tie-die, batik dyeing, printing methods direct printing, block printing, stencil printing and printing by machine.

Unit IV: Practical

- 1. Fiber identification: Identification of natural and manmade fibers by following three methods microscopic test, burning test.
- 2. Characteristics of Fabric (following standards): Fabric count using pick glass
- 3. Printing of fabrics using:
- i. Direct style Block, stencil and screen
- ii. Resist style Tie and dye, batik
- 4. Weaves- Prepare sample weave on plain, basket, ribbed, twill, satin, sateen.

Core VI Dynamics of Communication

Course Outcome:

- Understand the need of communication and communicate effectively.
- Gain the knowledge about the different aspects of communication.

Learning Outcome:

- The students will understand the concept, functions, types and scope of communication.
- The students will be aware of the principles, elements and models of communication.
- The students will learn about the concept of effective communication.
- The students will learn skills of writing scripts and preparation of educational aids for effective communication.

Unit I: Introduction to Communication

- Meaning, definition concept, nature and scope of communication
- Types of Communication- Formal and informal communication, verbal and non-verbal communication.
- Functions and characteristics of communication.

Unit II: Principles, Elements, and Models of Communication:

- Elements of communication and principles of communication
- Barriers to communication- Mental, physical, technical, environmental, semantic.
- Models of communication- Aristotle, Laswell, Shannon and Weaver, Osgood and Schramm, Riley model.

Unit III: Effective Communication

- Meaning, concept, and importance of effective communication.
- Factors influencing and hindering effective communication, importance of communication process.
- Role of empathy, persuasion, perception, listening, propaganda and publicity for effective communication.

Unit IV: Practical

1. Plan and conduct a small group communication in classroom setting on any topic and prepare

a report.

2. Visit to a nearby slum/community/village and communicate with the people on specific issues (health/ environment / social and write a report.

- 3. Write a short story with any social message related to Home Science.
- 4. Prepare a power point presentation on any contemporary social issue.

Core VII Development in Late Childhood and Adolescence

Course Outcome:

CO1- Students will able to gain understanding about the various needs of adolescent years.

CO2-This course will help to provide guidelines about the developmental tasks of adolescent years.

Learning Outcome:

LO1: The students will know about the characteristics, body changes and effect of puberty

LO2: The students will earn about the characteristics, developmental tasks and body changes during adolescence.

LO3: The students will gain an insight on characteristics, developmental tasks, and changes in early adulthood.

LO4: The student will understand about various adjustments of family.

Unit I: Late Childhood Years:

- Characteristics and developmental tasks of late childhood.
- Physical development, speech improvements and emotional expressions in late childhood.
- Social grouping and personality changes in late childhood.

Unit II: Puberty:

- Meaning, characteristics and age at puberty
- Body changes at puberty, puberty growth spurt: age and stages of puberty growth.
- Physical, psychological, and emotional changes during puberty.

Unit III: Adolescence:

- Meaning, characteristics of adolescent years.
- Developmental tasks during adolescence.
- Physical, emotional, hormonal and behavioral changes.

Unit-IV: Practical:

- Prepare a poster on developmental tasks of late childhood / adolescence.
- Develop an interview schedule for identifying adolescent's problems / issues and drawing inferences (at least 2 boys and 2 girls).

Assess physical/social/emotional development among boys and girls during late childhood /adolescence.

Semester IV

Core VIII Maternal And Child Nutrition

Course Outcome:

- The students will gain knowledge about the fundamentals of maternal and child nutrition.
- The students will be able to prepare diets for different stages of life.

Learning Outcome:

- The students will learn about the recommended dietary allowance and principles of balanced diet.
- The students will have an insight about nutritional requirements during infancy, preschool and school going age.
- The students will able to understand about the nutrition requirement during adolescence and nutrition for women in special conditions.
- The students will gain practical knowledge on menu planning for different stages of women and children.

Unit I: Menu Planning

- Explanation of terms related to menu planning (health, nutrient requirement, dietary standards, dietary reference intake, RDA, adequate intake, Estimated Average Requirement), determinants of food choice
- Food Guide- Food pyramid, my plate, mediterranean diet.
- Balanced Diet- Meaning, principles of planning balanced diet, steps involved in planning a diet.

Unit II: Nutrition in Infancy, Preschool and School Going Age

- Nutrition during Infancy- Introduction, growth and development during infancy, nutritional requirements, food requirements, breast feeding, weaning and artificial feeding.
- Nutrition in Preschool- Introduction, nutritional requirements, food requirement, factors affecting nutritional status, nutritional related problems and feeding programs for preschool children.
- Nutrition in School Going Age- Introduction, nutritional requirement, food requirement, nutritional problems of school children, packed lunches, and school lunch program.

UnitIII: Nutrition in Adolescents and Women in Special Conditions:

- Nutrition in Adolescence- Introduction, nutritional requirements, food requirement, nutritional problems, nutritional program for the adolescents
- Nutrition during Pregnancy- Introduction, physiological changes during pregnancy, nutritional requirement, food requirement, general dietary problems.
- Nutrition during Lactation- Introduction, role of hormones during lactation, nutritional requirements and dietary guidelines for lactating women.

Unit-Iv: Practical

- Plan and prepare one day menu, calculate calorie, protein, and fat for the following age groups: infant, children and adolescent.
- Plan a one-day menu for pregnant / lactating woman and calculate calorie, protein, calcium, and iron.
- Plan and prepare one set of packed lunch for school going children (vegetarian/non-vegetarian).
- Develop and prepare one weaning food mix from local available foods.

Core IX Human Physiology

Course Outcome:

- The students will understand the structure and function of different organ systems of the body.
- The students will be able to get practical knowledge in human physiology.

Learning Outcome:

- The students will be able to understand the physiology of cell, blood, and heart.
- The students will gain knowledge on the structure and functions of digestive, excretory and reproductive system.
- The students will be able to understand the structure and functions of nervous, respiratory, and endocrine system.
- The students will be able to get practical experience on human physiology.

Unit I: Cell and Blood Circulation

- Human Cell Structure and functions of cell organelles, cell division.
- Blood Composition, structure and functions of RBC, WBC, blood platelets, blood coagulation, blood groups and Rh factor.
- Heart- Structure and function of heart, cardiac cycle, blood pressure. **Unit II: Digestive, Excretory and Reproductive Systems**
- Digestive System Structure and functions of different parts of digestive system and accessory glands (liver, pancreas, and gall bladder).
- Excretory System- Structure and functions of Urinary system and mechanism of urine formation.

• Reproductive System- Structure and functions of reproductive system (male and female), physiology of menstrual cycle.

Unit III: Nervous, Respiratory and Endocrine Systems

- The Nervous System- Structure and function of brain, sympathetic and parasympathetic nervous system.
- The Respiratory System Structure and functions of lungs, mechanism of respiration, external and internal respiration and vital capacity.
- The Endocrine System The location and functions of various endocrine glands Pituitary, Thyroid, Parathyroid, Adrenal, Islets of Langerhans and Gonads.

Unit IV: Practical

- Prepare posters (any two) showing the organs and functions of human system. (Digestive/ Reproductive / Respiratory/Endocrine).
- Record blood pressure of five persons by using sphygmomanometer.
- Measure and record pulse rate, oxygen level and body temperature of five persons using oximeter and thermometer.
- Prepare any one model of (Cell/Digestive system/Circulatory systems/Respiratory system/Renal system/ Reproductive system/Skin).

Core X Fundamentals of Clothing and Fashion Design

Course Outcome:

• Students will acquire a comprehensive understanding on clothing and its dimensions. • Students will learn the fundamentals on fashion and its application in textile industry.

Learning Outcome:

- The students will be aware about the origin, functions, and importance of clothing.
- The students will learn about the selection, use of clothing and evaluation of ready-made garments.
- The students will get advanced knowledge on fashion and role of a fashion designer.
- The students will understand the aesthetics in dress and will gain practical knowledge in it

Unit I: Importance of clothing:

• Clothing: Meaning, history, importance, functions of clothing: Protection and comfort, Identity, status, and prestige, ornamental and aesthetic, sociability and conformity, self-expression, and actualization function.

- Clothing for Different Activities Sports and athletic activities, formal events and celebrations, casual outings and everyday wear, work environments, outdoor and adventure activities, gym and fitness workouts, formal education settings, entertainment and performance.
- Theories of Origin of Clothing Modesty theory, immodesty theory, adornment theory, protection theory, new advances in clothing: Water-repellent clothing, antibacterial clothing, wrinkle-free clothing, clothing with protection against UV radiation, concept and advantages.

Unit II: Selection of Clothing:

- Selection of clothing according to body build, age group (infant, toddler, teenager, adolescent, and old age), Selection and evaluation of ready-made garments (design, fit, workmanship, price, comfort, care, maintenance), use of colors in clothing.
- Factors Influencing Buying of Ready-made Garment- Size, suitability, durability, aesthetic appeal, occupation, labels (basic information and care labels), brand, socio economic-conditions, location, climate.
- Types of Design and Components in Garments Structural and applied design, components of garments (sleeves, necklines, collars, pockets).

Unit III: Fashion Design

- Definition and origin of fashion in India, factors favoring and retarding fashion.
- Fashion cycle, classic fashion, and fashion fad, theories of fashion: trickle-down, trickle up, trickle across, role of a fashion designer.
- Leading fashion designing centers in India NIFT, NID, SID, NIIFT.

Unit-IV: Practical

- Flat sketching of sleeves and necklines.
- Flat sketching of collars and pockets.
- Preparation of an album of garment feature collections of famous designers.
- Prepare a catalogue of different garment labels available in market.

Course Outcome:

- Students will able to understand about relevance of marriage in sustenance of social life.
- This course will help to bring a harmonious society and family life.

Learning Outcome:

- The students will learn about marriage, types of marriage and marriage in contemporary society.
- The students will gain an insight on marriage rituals and ceremonies in different Indian communities.
- The students will understand the family, kinship relationship and stages of family life cycle.
- The students will understand about the problems of family.

Unit I: Marriage as an Institution:

- Meaning, definitions, functions of marriage and importance of marriage.
- Types of marriages -Monogamy, polygamy, exogamy, endogamy, polyandry, polygyny.
- Marriage in contemporary society–Arranged marriage, free-choice marriage, inter-caste marriage, inter-religion marriage.

Unit II: Marriage Rituals and Ceremonies:

- Significance of marriage rituals and ceremonies among various Indian communities: Hindus, Muslims, and Christians community.
- Adjustments in marriage- Sexual, financial, within-in-laws family and among working couples.
- Changes in marriage system in India Unit III: Family System
- Meaning, definition, importance, characteristics of family
- Functions of family (Traditional and Modern)
- Family Life Cycle: meaning, importance and stages of family life cycle.
- Family-in-Transition –Merits and demerits, contemporary family types prevalent in India.

Unit IV: Problems Of Family Life:

- Prevailing Family Problems- Prolonged sickness/illness, accidents, widowhood, unemployment, economic distress/poverty, broken family, family with a disables and suicide in the family.
- Marital Problems- Marital disharmony and conflict, separation and divorce, single parenthood, loss of spouse.
- Counseling and other strategies to overcome the family and marital problem

Core XII

Family Finance and Consumer Studies

Course Outcome:

- The students will be enabled to understand the principles of household economics.
- The students will learn the importance and scope of consumer education and consumer protection measures.

Learning Outcome:

- The students will gain knowledge about household income and expenditure.
- The students will be educated on consumer education and problems.
- The students will learn the importance of consumer protection.
- The students will gain practical knowledge on banking system and consumer organizations.

Unit I: Household Income and Expenditure:

- Maintaining household accounts, budget: meaning, significance, types, items of budget and steps in formulating budget.
- Factors influencing expenditure, family savings: concept, importance, objectives, types of savings and institutions of savings.
- National income (GDP, NDP, GNP, NNP) and per capita income: meaning and significance in national growth.

Unit-II: Consumer Education and Problems

- Definition and role of consumers, consumer awareness and education Concept, Objectives, Importance
- Consumer rights and responsibilities
- Consumer problems- Products and service-related problems and solution Unit-III: Consumer Protection
- Basic legislative framework for consumer protection in India, consumer protection act 1986, alternative redressal mechanisms, mediation centers.
- Consumer organizations- role and functions
- Quality marks (Handloom Mark, AGMARK, FPO, FSSAI, BIS, ECO MARK, Hall Mark), standardization and quality control measures.

Unit IV: Practical

• Conduct a case study of banker, post office to understand their services and products

- Learn to fill different bank forms for depositing money fixed deposit or recurring deposit
- Preparing labels for any packaged food product
- Evaluate the packaging of any packaged food item

Core XIII

Community Health and Nutrition

Course Outcome:

- The course will enable the students to know about the concept of community health and nutrition and the nutritional problems.
- The students will learn about the assessment of nutritional status and gain experience on the planning of nutrition and health education programs.

Learning Outcome:

- The students will understand the definition, concept and scope of community health and nutrition.
- The students will gain an insight into nutritional problems and their implications.
- The students will learn about the objectives and methods of assessment of nutritional status.
- The students will gain experience about diet planning of Kwashiorkor and Marasmic child and planning and implementation of nutrition education programs.

Unit I: Nutrition Education and Assessment of Nutritional Status

- Definition and concept of community health and nutrition, concept of nutrition education, methods and teaching aids used in nutrition education.
- Meaning, importance and objective of assessment of nutritional status
- Methods of Assessment: Direct (Anthropometry, Biochemical estimation, Clinical examination, and Biophysical examination) and Indirect (Diet survey, Vital Statistics)

Unit II: Nutritional problem and their implications

- Protein Energy Malnutrition- Introduction, prevalence, classification, etiology, clinical features, nutritional requirement, treatment, and prevention.
- Iron Deficiency Anemia (IDA), and Iodine Deficiency Disease (IDD) Types, prevalence, etiology, symptoms, prevention/treatment and prophylaxis programs.
- Vitamin A Deficiency (VAD) and Fluorosis Etiology, prevalence, symptoms, prevention/treatment and prophylaxis programs.

Unit III: Nutritional Policies and Programs and Agencies to combat malnutrition

- Nutrition related Policies, Programs: National Nutrition Policy, ICDS, PDS, TPDS, Antyodaya Anna Yojana, National Food for Work Program
- National Agencies: ICAR, ICMR, NIN, NNMB
- International Agencies: WHO, UNICEF, FAO, CARE.

Unit IV: Practical

- Assessment of nutritional status of five children (1-5 years) by anthropometric measurements.
- Interpretation of data based on BMI of ten numbers of adolescents (boys/girls).
- Plan, prepare and calculate diet for kwashiorkor child /marasmus child/anemic adolescent girls.
- Visit to organizations implementing nutrition programs for children and women in your locality and prepare a report.

Core XIV Semester VI

Research Methodology

Course Outcome:

- The students will be oriented towards the importance and need of research in Home Science
- The students will be able to identify various issues in Home Science and will carry out research in the pertinent areas for societal development.

Learning Outcome:

- The students will become aware of meaning, purpose and types of research.
- The students will learn about various types of research designs.
- The students will gain an insight on sampling techniques.
- The students will be educated on research process.

Unit I: Research Methodology

- Research Meaning, objectives and significance
- Types of research- Descriptive Vs. Analytical, Applied Vs. Fundamental, Qualitative Vs.

Quantitative, Conceptual Vs. Empirical.

- Criteria of a good research. Unit-II Research Design
- Research design Meaning, concept, need
- Features of a good research design.

- Types of research design-Exploratory, Descriptive, Experimental Unit III Sampling Techniques and Data Collection:
- Sampling Meaning and Types (Probability and Non-Probability Sampling)
- Collection of data-Primary and secondary data.
- Tools and techniques of data collection-observation, interview schedule, questionnaire, case study, Focus Group Discussion (FDG).

Unit IV: The Research Process

- Formulating the problem, formulation of objectives and hypothesis, preparing the research design, review of literature.
- Data analysis, measures of central tendency- Mean, median and mode.
- Data interpretation, bibliography and report writing.

Core XV

Housing and Interior Design

Course Outcome:

- The students will gain knowledge in House Planning for different income levels
- The students will gain insight on elements and principles of design and their household application Learning Outcome:
- The students will gain understanding of the basic principles of housing and house planning.
- The students will get familiarized with the elements of interior design
- The students will be educated on principles of interior design.
- The students will acquire practical knowledge of House planning for different income groups

Unit I: Housing and Principles of House Planning:

- Meaning, Importance, Types of Housing and Housing terms; Significance, functions, and types of houses; Selection of site and Factors influencing it- Location, Size and Shape, physical features, soil condition, sanitary condition, practical convenience
- Principles of House Planning I Aspect, Privacy, Grouping, Roominess, Flexibility; Principles of

House Planning II - Circulation, Sanitation, Furniture Requirements, Prospect, Economy,

Elegance

• Building plans for Family Living – Importance and advantages of planning space, Meaning and Concepts of building plans, Site plan, Floor plan, Elevation, Cross sectional view, Perspective view, Land Scape plan

Unit II: Elements of Design:

• Meaning and Concept of Interior design; Aims of Interior Design-Beauty, Expressiveness and Functionalism

- Elements of Design- Meaning, importance, characteristics of each element and their use in designing Line, shape, form, space, size, texture and color
- Types of Motifs and arrangement- Motif development and fundamental steps in designing process

Unit III: Principles of Design

- Meaning, nature, types, and significance of design
- Principles of Design- Balance, rhythm, emphasis, proportion, harmony
- Flower Arrangement- History, meaning, types (line, mass, line-mass) and forms (circular, crescent, vertical, horizontal, miniature), tools and equipment required for flower arrangement **Unit IV: Practical**
- Draw floor plans of houses for Low/ Middle/ High Income Groups
- Draw different kitchen plans (L-shape, U-shape, Single wall)
- Make a flower arrangement using flowers and foliage (Circular, Crescent, Vertical, Horizontal, Miniature)
- Prepare a poster of different color combinations (Primary, Secondary and Tertiary)

Multi-Disciplinary Course - SEMESTER-II

Paper-VII: Food and Nutrition (Home Science)

Credits: 3

Lectures:45 Hours Full Mark:100 (Theory)

Course Outcome:

CO1: The students will get basic knowledge on macro and micro nutrients and different types of food and their nutritional contribution.

CO2: The students will gain practical knowledge on market survey and locally available food stuffs from each food group.

Learning Outcome:

- LO1: The students will learn the basic concepts in food, nutrition, and health.
- **LO2:** The students will gain an insight into the classification, functions, dietary sources, and daily of requirements various nutrients.
- LO3: The students will understand about different food groups and their nutritional contribution.

Unit-I: Basic Concepts in Food and Nutrition:

- Introduction to Food and Nutrition Science- Definitions (food, food science, food additive, fermented food, food fortification, functional food, nutrition, health, nutrients, nutritional status, optimal nutrition, nutrition security).
- Classification and Functions of Food- Physiological, psychological, and socio- cultural.
- Food Groups-Basic five and seven food groups, their nutritional contribution.
- Methods of Cooking- Different methods of cooking and their advantages and disadvantages: Dry methods Frying, Sautéing, Parching, Roasting, Grilling/Broiling, Toasting, And Baking. Moist methods-boiling, steaming, stewing, simmering, poaching, blanching, pressure cooking. Combination method-braising.

Unit-II: Macro Nutrients:

- Carbohydrates-Introduction, classification, functions, dietary sources, anddaily requirement.
- Proteins-Introduction, classification, functions, dietary sources, and daily requirement.
- Lipids- Introduction, classification, functions, dietary sources and daily requirement. Unit-III: Micro Nutrients:
- Fat Soluble Vitamins (A, D, E and K)- Introduction, functions, dietary sources, daily requirement, and deficiency diseases.
- Water Soluble Vitamins (Thiamin, Riboflavin, Niacin, Folate, Vitamin B12and Vitamin C)- Introduction, functions, dietary sources, daily requirement, and deficiency diseases.
- Minerals (Calcium, Iron, Zinc, and Iodine)-Introduction, functions, dietary sources, daily requirement, and deficiency diseases.