

# **SYLLABUS**

# **B.A. HOME-SCIENCE**

# <u>2011-2012</u>

B. A. FIRST YEA	AR
A 117 PAPER I HOME MANAGEMENT AN	ND HOUSING 35
A 118 PAPER II EXTENSION EDUCA	ATION 35
A 717 PRACTICAL	30
TOTAL:	100
A 217 PAPER III B. A. SECOND YI	EAR 35
TEXTILES	
A 218 PAPER IV CHILD DEVELOPM	IENT 35
PRACTICAL	30
A 817 TOTAL:	100
B. A. THIRD YE	AR
FAUNDAMENTALS OF F	FOOD AND
NUTRITION	
A 317 PAPER V	35
A 318 PAPER VI DIETETICS	35
A 917 PRACTICAL	30
TOTAL:	100

## PAPER I

# HOME - MANAGEMENT AND HOUSING

## Code No: A-117

#### **M. MARKS: 35**

Objectives:- The paper provides information to the students -

- About management of family resources.
- About importance of family resources in achieving family goals and decision making.
- To understand the importance of money management, savings and investments.
- To create awareness about housing needs selection, construction and maintenance of house.
- To impart basic knowledge of Interior Decoration.

# Unit-I-Home Management.

- Meaning, Definitions, Philosophy, and Concept of Home Management.
- Process of Management
- Concept, types, importance and factors affecting-Values, Goals and Standards.
- Decision Making- Meaning, process, types and factors affecting Decision Making

# Unit II- Resources

- Family Resources and their Management.
- Money Management---Family Income, Types of income, Budget, Saving and Investment.
- Work Simplification---Definitions, Importance and Techniques.

# Unit III----<u>Housing</u>

- Housing Needs- Protective, Economic, and Social
- Selection of site
- Basic Knowledge of Building Materials.
- Allocation of Space
- Home Financing- Need, Ways, and Legal Aspects.

# Unit IV---Interior Decoration--Part I

- Meaning and Importance of Interior Decoration
- Elements of Art----Line, Form, Texture, Colour, light, Space and design
- Principals of Design----Proportion, Balance, Emphasis, Rhythm and Harmony.

#### Unit V--- Interior Decoration--Part II

- Flower Arrangement-
- Furniture Arrangement---Types of furniture, Importance and Maintenance

# **REFERENCE BOOKS**

1.	Management in family living	Nickle and Dorsey
2.	Home - furnishing	A. H. Rutt.
3.	Home with characters	Craig and Rush.
4.	Home Management	Gross and Crandell.
5.	गृह प्रबन्ध (स्टार पब्लिकेशन्स, आगरा)	मंजू पाटनी
6.	गृह प्रबन्ध, साधन व्यवस्था एवं आंतरिक सज्जा	रीना खनूजा
	(विनोद पुस्तक मन्दिर, आगरा)	
7.	गृह प्रबन्ध, साधन व्यवस्था एवं आंतरिक सज्जा	बेला भार्गव
	(यूनिवर्सिटी बुक हाउस, जयपुर)	

PAPER II

## **EXTENTION EDUCATION**

## Code No: A-118

#### **M. MARKS: 35**

**Objective:** This paper deals with various areas of extension education and community health.

- To make the student understand about importance and need of home science extension education.
- To learn different ways of extending knowledge to the community.
- To participate in Community Development by approaching and communicating people using available resources.
- To develop awareness about community health, immunity and diseases.
- To ensure safety and provide first aid.

## **Unit I- Extension Education**

- Concept and Definitions
- Objectives and Scope of Home science Extension Education

# Unit II-- Community Approach

Methods of Approaching People-

- Personal Approach
- Group Approach
- Mass approach.

# Unit III---Communication.

- Definitions and Importance of communications.
- Functions and Role of communications
- Audio Visual Aids-Posters, Charts, Flash cards, Puppets.

# Unit IV---Community Health

Definitions of Community Health, Positive Health, Good Health and factors affecting health.

- Immunity and types of immunization.
- Immunization schedule.
- Diseases-Carriers of infection, symptoms, incubation period, treatment and preventive measures of- Diphtheria, Whooping cough, Tetanus, Cholera, Tuberculosis, AIDS, Hepatitis B

# Unit V---Safety Measures.

 Safety measures at home and simple first - aid for-Burns, Poisons, Electric Shocks, hemorrhage or bleeding, Drowning, Unconsciousness, Fractures, Insect bites, Snake bite, Epitasis or Nose bleeding, Sunstrokes and Sprains.

# **REFERENCE BOOKS**

1.Family Health and community welfare	Bela Bhargave
(University Book House, Jaipur)	
2. पारिवारिक स्वास्थ एवं सामाजिक कल्याण	बेला भार्गव
(University Book House, Jaipur)	
3.Extension and Rural Welfare	O.P. Dhama

4.Community Development Programmers in India

5.First – Aid

6.प्राथमिक चिकित्सा

7.स्वास्थ विज्ञान

Ministry of child Development

Red cross Society

**Red cross Society** 

डा० कुसुम साह

# PRACTICLES

# Code N0: A -717

M. MARK: 30

- 1. Project work on Money Management
  - (a) How to open various types of bank accounts.
  - (b) Filling of following slips forms of banks and post office.
    - (i) Account opening
    - (ii) Application for Draft
    - (iii) Various types of cheques
    - (iv) Withdrawal Slip
    - (v) Money Order form
    - (vi) Post Office saving Account.
    - (vii) Forms of N.S.C. and K.V.P.
- 2. Floor Decoration- Alpana and Rangoli.
- 3. Flower Arrangement-Fresh and Dry arrangements.
- 4. Make any one Audio Visual Aids ---Poster, Chart, Flesh cards, Puppets.

#### PAPER III

#### **INTRODUCTION TO TEXTILES**

#### Code No: A-217

#### **M. MARKS: 35**

Objectives: This paper imparts knowledge -

- To make students acquainted with different types of fibers.
- To learn and understand different types of yarns, their construction and basic weaves.
- About basic finishes applied on fabrics.
- To develop the skills in different techniques of printing and dyeing.
- To develop the awareness of selecting, caring and storage of fabrics.

#### Unit I---Introduction to Textiles

- Characteristics, Uses and Classification of textiles fibers.
- Importance, Manufacturing process and properties (Physical and Chemical) of following fibers.

Cotton, Linen

Wool, Silk

Rayon, Nylon

#### Unit II-----Yarn and Weaves

- Construction of yarn
- Types of yarn
- Basic Weaves.

#### Unit III-----Finishes

- Importance of Finishes
- <u>Basic finishes</u> Bleaching, Seizing, Tentring, Calendaring, Mercerizing and Sanforising.

 <u>Functional finishes</u> – Resin finish, Crease resistance, and Water proofing, Stain and Soil resistance.

# Unit IV-----Dyeing and Printing- Methods and Style.

- Block Printing, Stencil Printing
- Roller Printing, Screen Printing
- Batik, Tie and Dye.

# Unit V----Selection of Fabrics.

- Buying
- Factors affecting Selection of Fabric.
- Use and Care of fabrics.
- Storage of fabrics.
- Consumer Problems

# **REFERENCE BOOKS**

- 1. Introduction to textiles Joseph Mayory.
- वस्त्र विज्ञान एवं धुलाई कला बेला भार्गव

(यूनिवर्सिटी बुक हाउस, जयपुर)

वस्त्र विज्ञान एवं परिधान व्यवस्था
 अलका अग्रवाल एवं मंजू पाटनी

(स्टार पब्लिकेशन्स, आगरा)

4. Grooming, Selection and care of clothes S. Pandit & E. Tanplag

## PAPER IV

# CHILD – DEVELOPMENT

## Code No: A-218

**M. MARKS: 35** 

Objectives: The course will enable the students -

- To understand the meaning and importance of child development.
- To understand different developmental tasks in children
- To recognize the importance and role of play in child development.
- To understand the personality

<ul> <li>To learn about different types of characteristic, problems and care of children.</li> </ul>			
<u>Unit I</u>	Introduction to child development.		
	<ul> <li>Definitions and Scope of Child Development.</li> </ul>		
	<ul> <li>Principles of Development.</li> </ul>		
	<ul> <li>Stages of development and developmental tasks of each stage.</li> </ul>		
	<ul> <li>Factors affecting development.</li> </ul>		
Unit II Development with Characteristics from Birth to Adolescence.			
	Physical Development		
	Motor Development		
	Emotional Development		
	Language Development		
	Social Development		
	Mental Development		
<u>Unit II</u>	Play and work		
	<ul> <li>Types and Importance of Play.</li> </ul>		
	<ul> <li>Difference between Play and Work</li> </ul>		
Unit IV Personality			
	Concept and Definitions		
	Factors Affecting Personality Development.		
Unit V Exceptional Children			
	<ul> <li>Physically Challenged</li> </ul>		
	<ul> <li>Mentally Challenged</li> </ul>		
	<ul> <li>Problem Children</li> </ul>		
	<ul> <li>Gifted children.</li> </ul>		
	<ul> <li>Juvenile delinquents Meaning, Causes and Preventive Measures.</li> </ul>		
REFERENCE BOOKS			
1.	बाल विकास एवं बाल मनोविज्ञान डा० प्रीति वर्मा		
	(विनोद पुस्तक मंदिर, आगरा)		

2. बाल विकास : बाल मनोविज्ञान भाई योगेन्द्रजीत

(विनोद पुस्तक मंदिर, आगरा)

3.	Child Psychology	S. P. Chaube
4.	Child Development	Hurlock E.B.
5.	Development Behaviour	Gale R. F.
6.	एडवान्स बाल विकास (स्टार पब्लिकेशन्स, आगरा)	डा० कमलेश शर्मा

## PRACTICALS

## Code No: A- 817

## M. MARK: 35

- a. Tie and Dye
- b. Printing Block printing, Screen Printing, Stencil Printing, Batik.
- c. Fixing of Fasteners Making of various samples of buttonhole, Hook and eye, press button, etc.
- d. Samples of minimum six Traditional Embroidery Stitches.Kantha, Chickenkari, Kasuti, Rajesthani Sindi and Phulkari
- e. One article with any Traditional Embroidery stitches(Mentioned above)

#### PAPER V

## FUNDAMENTALS OF FOODS AND NUTRITION

#### Code No: A-317

## **M. MARKS: 35**

**Objectives:** This paper imparts the knowledge of —

- Importance of Food
- Various Nutrients, food groups, their importance, sources, functions, requirements and deficiencies
- Process of digestion and absorption of food.
- Different methods of cooking and retention of nutritive value of food while cooking.
- Food adulteration, food poising and their impact on human health

## Unit I Introduction of foods and Nutrition

- Definitions Foods, Nutrition and Nutrients.
- Classification

• Functions of food.

## Unit II Essential Constituents of food,

 Sources, Functions, Requirements, Digestion, Absorption and Deficiency Diseases.
 Protein, Carbohydrate
 Lipids, Vitamins

Minerals, Water

## Unit III Basic food Groups -

Importance of basic food groups in the diet, nutritive combination of food stuffs and their importance in diets like cereals and millets, pulses, nuts and oil seeds, vegetables, fruits, Milk and Milk products, Egg, fish, meat and other flesh foods. Fats and oils, Sugar and jiggery, Spices and condiments.

#### Unit IV <u>Methods of cooking.</u>

- Various types of Cooking Methods.
- Retention of Nutritive value while preparation and cooking.

## Unit V Food Adulteration & Food Poisoning

- Food Adulteration- Meaning and common adulterants in food.
- Food Poisoning- Meaning, Causes and Effects on Human Health.

#### PAPER VI

## DIETETICS AND THERAPEUTIC NUTRITION

#### Code No: A-318

#### **M. MARKS: 35**

Objectives: The course will enable the students-

- To learn and understand malnutrition , meal planning and dietetics
- To understand importance and need of therapeutic nutrition
- To learn the dietary requirements of phases of lifecycle.
- To plan and modify diets in various special conditions and

diseases.

# Unit I Introduction:

- Definitions Balanced Diet, Dietetics and Therapeutic nutrition.
- Meal planning, factors affecting Meal planning, Recommended Dietary Allowances (R. D. A.)

# Unit II <u>Malnutrition</u>

- Concept and Definitions.
- Causes and Factors Affecting.

# Unit III <u>Nutrition During lifecycle</u>:

- Nutrition during infancy.
- Nutrition during childhood.
- Nutrition for adolescence.
- Nutrition for Adults.
- Nutrition during Old age.
- Nutrition during Pregnancy and Lactation.

## Unit IV Therapeutic Nutrition:

- Importance of Therapeutic Nutrition.
- Different types of Diets with respect to Consistency.
- Therapeutic Adaptation to Normal diet.

# Unit V Dietary modification for the following diet:

Acute and chronic Fever

Diarrhea and Constipation

Underweight and Over weight

**Diabetes Mellitus** 

Hypertension

Jaundice

#### **REFERENCE BOOKS**

1.	Nutrition and Dietetics	Shubhangini A Joshi.
2.	Hand book of Foods and Nutrition	M. swaminakhan.
3.	Normal and Therapeutic Nutrition	Proudfit & Robinson.
4.	आहार एवं पोषण विज्ञान (स्टार पब्लिकेशन्स, आगरा)	डा० ललिता शर्मा
5.	आहार एवं पोषण विज्ञान के मूल सिद्धांत	एस० पी० सुखिया
6.	भारतीय खाद्यानों के पोषक मूल्य (स्टार पब्लिकेशन्स आगरा)	डा० अनिता सिंह

## PRACTICALS

#### Code No: A-917

**M. MARKS: 30** 

Instructions for Working in Kitchen.

- 1. Weights and Measures
- 2. Cookery terms
- 3. Recipes related to
  - Breakfast. Lunch.
  - Evening Tea, Dinner
- 4. Table setting, serving and napkin folding.
- 5. Menu planning and Preparation for the following:
  - Adolescents Girls
  - Adult
  - Pregnant women and lactating mother.
  - Underweight and Overweight.
  - Diabetes Mellitus
  - Hypertension
  - Diarrhea
  - Constipation