

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY,  
AURANGABAD.**



**CIRCULAR NO./SYLL./B.A. HOME SCIENCE/58/2023.**

It is hereby inform to all concerned that, on the recommendation of the Dean, under the Faculty of Interdisciplinary Studies the Hon'ble Vice-Chancellor has **accepted curriculum of "B.A. Home Science Second year & Third Year, Semester- IIIrd to Vith" under the scheme of Choice Based Credit and Grading System** in his emergency powers under Section-12[7] of the Maharashtra Public Universities Act, 2016 on behalf of the Academic Council.

This is effective from the Academic Year 2023-2024 and Onwards.

This syllabus is also available on the University website [www.bamu.ac.in](http://www.bamu.ac.in).

All concerned are requested to note the contents of the circular and bring notice to the students, teachers and staff for their information and necessary action.

University campus,  
Aurangabad-431 004.  
Ref. No. SU/Home Sci. /IIInd & IIIrd yr./curri./  
2023/27294-303  
Date:- 15.04.2023

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*Deputy Registrar,  
Academic Section  
(Syllabus).*

**Copy forwarded with compliments to :-**

- 1] **The Principal, affiliated concerned Colleges, Dr. Babasaheb Ambedkar Marathwada University.**
- 2] **The Director, University Network & Information Centre, UNIC, with a request to upload this Circular on University Website.**

**Copy to :-**

- 1] The Director, Board of Examinations & Evaluation,
  - 2] **The Section Officer, [B.A. Unit] Examination Branch,**
  - 3] The Section Officer, [Eligibility Unit],
  - 4] **The Programmer [Computer Unit-1] Examinations,**
  - 5] **The Programmer [ Computer Unit-2] Examinations,**
  - 6] The In-charge, [E-Suvidha Kendra],
  - 7] The Public Relation Officer,
  - 8] The Record Keeper,
- Dr. Babasaheb Ambedkar Marathwada University, Aurangabad

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**D.R. BABASAHEB AMBEDKAR  
MARATHWADA UNIVERSITY,  
AURANGABAD.**



**Curriculum under Choice Based Credit &  
Grading System**

**B.A. Home Science  
Second to Third Year**

**Third to Sixth Semester  
[IIIrd to VIth ]**

**[ EFFECTIVE FROM 2023-2024 & PROGRESSIVELY ]**

*Muzlat*  
*Chairman BOS*

*Dr. C.P. Senkanale*



# **Dr. Babasaheb Ambedkar Marathwada University, Aurangabad**

## **Structure and Syllabus for**

### **Degree of B.A. Regular Three Year (VI Semester) Course**

#### **(Subject to the Modification made from time to time)**

#### **1. Preamble :**

The undergraduate programme (B.A.) is three year regular programme in the faculty of Arts, Which aims to preparing the students of their Academic Development. Home Science is one of the subject among overall subject which is included in the syllabus of B.A. This syllabus is introduced by Dr. Babasaheb Ambedkar Marathwada University, Aurangabad. The Board of Studies in Home Science decided to modify the existing syllabus to incorporate various modern aspects of Home Science.

Home Science (Family and Community Science) is an interdisciplinary field of studies comprising of Food and Nutrition Science, Clothing and Textile Science, Human Resource Management, Human Development, Extension Education and Communication. Each of this area is multi-disciplinary in nature dealing with the 'Art and Science of Living'. The individual, the family and the community are the Home Science. The security and development of the family is so much part of the social fabric of individuals and communities which are reflected in the curriculum of Home Science, with due focus on gender neutral, career perspectives and region specific urban as well as rural areas.

Home Science is a unique field of knowledge and its inter-disciplinary approach in synthesizing knowledge drawn from Physical, Biological, Social Science, Arts and Humanities, Technology and Management has enriched its educational programme which prepare an individual in improving the standard of living, quality of life of individuals and communities, which contributes significantly to the economic and over all development of the individual, family and nation to meet the challenges in the global context. This is achieved through a blend of academics, research training and extension as well as industrial applications. The 2 programme has considerable emphasis on integrated approach of combining theory and practical's and fieldwork. Competency based courses have sound market value and would lead to social and economic empowerment. Field placement would be incorporated to allow for the Integration of skills in the learning processes with transfer of knowledge from laboratory to classroom and from classroom to field.

The programme allows flexibility in the choice of thrust areas, which student are select, based on their career goals. It is envisaged that the current scenario at the regional and national level require trained professionals in areas such as clinical and therapeutic Nutrition, Extension Management, Natural

Design and Construction, Child and Human Rights, Nutrition for health and Fitness, Fashion Design, Interior Decoration etc. The curriculum integrating several elective courses, besides the core, has been formulated to provide professionally competent manpower for Academic and Research activities.

**Goals:** To develop an integrated programme for life and career for students and enable them to develop entrepreneurial skills.

**Objectives:**

1. To enable the students to acquire the knowledge and skills required for holistic understanding of the field of Home Science discipline.
2. To enable the students to acquire the knowledge and competence to practice Home Science in relevant setting.

**PROGRAMME DURATION: Six Semesters (Undergraduate Level)**

**2. Applicability of the Grading System**

These guidelines shall apply to all undergraduate and postgraduate level degree, diploma and certificate programmes under the credit system awarded by the Central, State and deemed to be universities in India.

**3. Definitions of Key Words:**

1. **Academic Year:** Two consecutive (one odd + one even) semesters constitute one academic year.
2. **Choice Based Credit System (CBCS):** The CBCS provides choice for students to select from the prescribed courses (core, elective or minor or soft skill courses).
3. **Course:** Usually referred to, as 'papers' is a component of a programme. All courses need not carry the same weight. The courses should define learning objectives and learning outcomes. A course may be designed to comprise lectures/ tutorials/laboratory work/ field work/ outreach activities/ project work/ vocational training/viva/ seminars/ term papers/assignments/ presentations/ self-study etc. or a combination of some of these.
4. **Credit Based Semester System (CBSS):** Under the CBSS, the requirement for awarding a degree or diploma or certificate is prescribed in terms of number of credits to be completed by the students.
5. **Credit Point:** It is the product of grade point and number of credits for a course.
6. **Credit:** A unit by which the course work is measured. It determines the number of hours of instructions required per week. One credit is equivalent to one hour of teaching (lecture or tutorial) or two hours of practical work/field work per week.



7. **Cumulative Grade Point Average (CGPA):** It is a measure of overall cumulative performance of a student over all semesters. The CGPA is the ratio of total credit points secured by a student in various courses in all semesters and the sum of the total credits of all courses in all the semesters. It is expressed up to two decimal places.
8. **Grade Point:** It is a numerical weight allotted to each letter grade on a 10-point scale.
9. **Letter Grade:** It is an index of the performance of students in a said course. Grades are denoted by letters O, A+, A, B+, B, C, P and F.
10. **Programme:** An educational programme leading to award of a Degree, diploma or certificate.
11. **Semester Grade Point Average (SGPA):** It is a measure of performance of work done in a semester. It is ratio of total credit points secured by a student in various courses registered in a semester and the total course credits taken during that semester. It shall be expressed up to two decimal places.
12. **Semester:** Each semester will consist of 15-18 weeks of academic work equivalent to 90 actual teaching days. The odd semester may be scheduled from July to December and even semester from January to June.
13. **Transcript or Grade Card or Certificate:** Based on the grades earned, a grade certificate shall be issued to all the registered students after every semester. The grade certificate will display the course details (code, title, number of credits, grade secured) along with SGPA of that semester and CGPA earned till that semester.

#### 4. Semester System and Choice Based Credit System

The Indian Higher Education Institutions have been moving from the conventional annual system to semester system. Currently many of the institutions have already introduced the choice based credit system. The semester system accelerates the teaching-learning process and enables vertical and horizontal mobility in learning. The credit based semester system provides flexibility in designing curriculum and assigning credits based on the course content and hours of teaching. The choice based credit system provides a 'cafeteria' type approach in which the students can take courses of their choice, learn at their own pace, undergo additional courses and acquire more than the required credits, and adopt an interdisciplinary approach to learning, It is desirable that the HEIs move to CBCS and implement the grading system.

#### 5. Types of Courses:

Courses in a programme may be of three kinds: Core, Elective and Foundation.

1. **Core Course:-** There may be a Core Course in every semester. This is the course which is to be compulsorily studied by a student as a core requirement to complete the requirement of a programme in a said discipline of study.
2. **Elective Course:-** Elective course is a course which can be chosen from a pool of papers. It may be:
  - Supportive to the discipline of study
  - Providing an expanded scope
  - Enabling an exposure to some other discipline/domain
  - Nurturing student's proficiency/skill.

An elective may be "Generic Elective" focusing on those courses which add generic proficiency to the students. An elective may be "Discipline centric" or may be chosen from an unrelated discipline. It may be called an "Open Elective."

### 3. **Foundation Course:-**

The Foundation Courses may be of two kinds: Compulsory Foundation and Elective foundation. "Compulsory Foundation" courses are the courses based upon the content that leads to Knowledge enhancement. They are mandatory for all disciplines. Elective Foundation courses are value-based and are aimed at man-making education.

## 6. **Examination and Assessment**

The HEIs are currently following various methods for examination and assessment suitable for the courses and programmes as approved by their respective statutory bodies. In assessing the performance of the students in examinations, the usual approach is to award marks based on the examinations conducted at various stages (sessional, mid-term, end-semester etc.,) in a semester. Some of the HEIs convert these marks to letter grades based on absolute or relative grading system and award the grades. There is a marked variation across the colleges and universities in the number of grades, grade points, letter grades used, which creates difficulties in comparing students across the institutions. The UGC recommends the following system to be implemented in awarding the grades and CGPA under the credit based semester system.

### 6.1. **Letter Grades and Grade Points:**

- i. Two methods -relative grading or absolute grading— have been in vogue for awarding grades in a course. The relative grading is based on the distribution (usually normal distribution) of marks obtained by all the students of the course and the grades are awarded based on a cut-off marks or percentile. Under the absolute grading, the marks are converted to grades based on pre-



determined class intervals. To implement the following grading system, the colleges and universities can use any one of the above methods.

- ii. The UGC recommends a 10-point grading system with the following letter grades as given below:

**Table 1: Grades and Grade Points**

<b>Letter Grade</b>	<b>Grade Point</b>
O (Outstanding)	<b>10</b>
A+(Excellent)	<b>9</b>
A(Very Good)	<b>8</b>
B+(Good)	<b>7</b>
B(Above Average)	<b>6</b>
C(Average)	<b>5</b>
P (Pass)	<b>4</b>
F(Fail)	<b>0</b>
Ab (Absent)	<b>0</b>

- iii. A student obtaining Grade F shall be considered failed and will be required to reappear in the examination.
- iv. For non credit courses 'Satisfactory' or 'Unsatisfactory' shall be indicated instead of the letter grade and this will not be counted for the computation of SGPA/CGPA.
- v. The Universities can decide on the grade or percentage of marks required to pass in a course and also the CGPA required to qualify for a degree taking into consideration the recommendations of the statutory professional councils such as AICTE, MCI, BCI, NCTE etc.,
- vi. The statutory requirement for eligibility to enter as assistant professor in colleges and universities in the disciplines of arts, science, commerce etc., is a minimum average mark of 50% and 55% in relevant postgraduate degree respectively for reserved and general category. Hence, it is recommended that the cut-off marks for grade B shall not be less than 50% and for grade B+, it should not be less than 55% under the absolute grading system. Similarly cut-off marks shall be fixed for grade B and B+ based on the recommendation of the statutory bodies (AICTE, NCTE etc.,) of the relevant disciplines.

## **6.2. Fairness in Assessment:**

Assessment is an integral part of system of education as it is instrumental in identifying and certifying the academic standards accomplished by a student and projecting them far and wide as an objective and impartial indicator of a student's performance. Thus, it becomes bounden duty of a University to ensure that it is carried out in fair manner. In this regard, UGC recommends the following system of checks and balances which would enable Universities effectively and fairly carry out the process of assessment and examination.

- i. In case of at least 50% of core courses offered in different programmes across the disciplines, the assessment of the theoretical component towards the end of the semester should be undertaken by external examiners from outside the university conducting examination, who may be appointed by the competent authority. In such courses, the question papers will be set as well as assessed by external examiners.
- ii. In case of the assessment of practical component of such core courses, the team of examiners should be constituted on 50 – 50 % basis. i.e. half of the examiners in the team should be invited from outside the university conducting examination.
- iii. In case of the assessment of project reports / thesis / dissertation etc. the work should be undertaken by internal as well as external examiners.

## **7. Computation of SGPA and CGPA**

The UGC recommends the following procedure to compute the Semester Grade Point Average (SGPA) and Cumulative Grade Point Average (CGPA):

- i. The SGPA is the ratio of sum of the product of the number of credits with the grade points scored by a student in all the courses taken by a student and the sum of the number of credits of all the courses undergone by a student, i.e

$$\text{SGPA (Si)} = \frac{\sum(C_i \times G_i)}{\sum C_i}$$

where  $C_i$  is the number of credits of the  $i$ th course and  $G_i$  is the grade point scored by the student in the  $i$ th course.

- ii. The CGPA is also calculated in the same manner taking into account all the courses undergone by a student over all the semesters of a programme, i.e.

$$\text{CGPA} = \frac{\sum(C_i \times S_i)}{\sum C_i}$$

where  $S_i$  is the SGPA of the  $i$ th semester and  $C_i$  is the total number of credits in that semester.

- iii. The SGPA and CGPA shall be rounded off to 2 decimal points and reported in the transcripts.



## 8. Illustration of Computation of SGPA and CGPA and Format for Transcripts

### i. Computation of SGPA and CGPA

#### *Illustration for SGPA*

Course	Credit	Grade letter	Grade point	Credit Point (Credit x Grade)
Course 1	3	A	8	3 X 8 = 24
Course 2	4	B+	7	4 X 7 = 28
Course 3	3	B	6	3 X 6 = 18
Course 4	3	O	10	3 X 10 = 30
Course 5	3	C	5	3 X 5 = 15
Course 6	4	B	6	4 X 6 = 24
	20			139

Thus,  $SGPA = 139/20 = 6.95$

#### *Illustration for CGPA*

Semester 1	Semester 2	Semester 3	Semester 4
Credit : 20 SGPA:6.9	Credit : 22 SGPA:7.8	Credit : 25 SGPA: 5.6	Credit : 26 SGPA:6.0
<b>Semester 5</b>	<b>Semester 6</b>		
Credit : 26 SGPA:6.3	Credit : 25 SGPA: 8.0		

Thus,  $CGPA = \frac{20 \times 6.9 + 22 \times 7.8 + 25 \times 5.6 + 26 \times 6.0 + 26 \times 6.3 + 25 \times 8.0}{139} = 6.73$

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- ii. Transcript (Format): Based on the above recommendations on Letter grades, grade points and SGPA and CCPA, the HEIs may issue the transcript for each semester and a consolidated transcript indicating the performance in all semesters.

#### **Duration of the Course:**

The Undergraduate programme shall be duration of three academic years. A candidate shall be allowed to keep term for subsequent semester irrespective of number of heads of failure in the semester. Students shall be permitted to complete the programme requirements of the three year programme within a maximum period of five years from the date of admission to the programme. The terms and vacations of the course shall be as prescribed by the University from time to time.

**Eligibility:**

Candidate seeking admission to the B.A. (Under Graduate) programme should have obtained at least 35% marks.

**Fees:**

The institution shall charge only such fees as prescribed by the affiliating body / University rules.

**STANDARD OF PASSING**

The U.G. Home Science degree in the Faculty of Interdisciplinary will be conferred on a candidate who has pursued a Regular course of study for Six semesters of two academic years as prescribed in the Scheme of examination.

**SCHEME OF EXAMINATION AND CLASSIFICATION OF SUCCESSFUL STUDENTS**

1. Six semester - end examinations will be held during the Three year under U.G. Regular course.
2. Each theory paper will be of 30 marks of which 20 marks will be for External practical examination and 20 marks will be for internal evaluation throughout the Semester, based on the attendance, performance and activity reports.
3. Minimum for pass in each paper/activity shall be 40% marks obtained in the External examination and internal evaluation separately and 50% in aggregate of six semesters put together.
4. Internal examination Includes: Test, assignment, seminar and /or any other evaluation technique.
5. The concerned teacher for each practicum component has to issue a certificate declaring the student has completed the practicum along with the Credit hours and submit it to the Head / Principal. Home Science Course have been completed by the student along with the Credit hours . The student shall be declared to have been Passed only after the student has passed all the Theory papers and Practicum.

**The declaration of class shall be on the aggregate of the total marks of Six Semesters put-together as follows:**



**Table No. 1**  
**CLASSIFICATION OF RESULTS**

Aggregate of Total Marks of Six Semesters	Letter Grade	Class
75-100	O	Distinction
65-74	A+	First Class
60-64	A	First Class
55-59	B+	Higher Second Class
50-54	B	Second Class/Pass Class
49 and less	F	Fail

**Working days and Attendance**

There shall be at least one hundred and eighty working days each year, exclusive of the period of admission and examination and inclusive of classroom transaction, practicum, and field study. The institution shall work for a minimum of thirty six hours in a week (six days) during which faculty and students concerned with the conduct of the programme shall be available for interaction, dialogue, consultation and mentoring students.

The minimum attendance of students shall be 80% for Theory Course and Practicum and 90% for Field Attachment, subject to the general provisions existing in the University for condonation of attendance.

**Credits:** As shown in the structure of the course, Maximum Credits: 60 (Six Semesters put together) based on Marks Minimum Credits for PASS: 30 (Six semesters put-together) based on Marks

**Note:** Credit may be acquired in decimal points also.

**COB: -**

1. Home Science is a unique field of knowledge and its inter-disciplinary approach.
2. Home Science course programme synthesizing knowledge from Physical, Biological, Social Sciences, Technology and Management.
3. Home Science course programme prepare an individual in improving the standard of living.
4. Home Science course contributes significantly to economic and over all development of the individual, family and nation to meet challenges in the global context.
5. Home Science Course would be incorporated to allow for the integrate of skills in the learning process with transfer of knowledge from laboratory to classroom & from classroom to field.

## Structure Plan of B.A II Year CBCS Home Science Syllabus

Sem.	Paper No.	Name of the Paper	Credit	Theory	Practical hrs/w	External marks	Internal Marks	Total
	V	Human Development (Prenatal to early childhood development)	4	4	-	-	30	30
IIIrd	VI	Fundamentals of Textile & Clothing	4	4	-	-	30	30
		Textile & Clothing Practical	2	-	3	20	20	40
IVth	VII	Human Development (Late childhood to Adolescence)	4	4	-	-	30	30
	VIII	Textile & Clothing	4	4	-	-	30	30
		Textile & Clothing Practical	2	-	3	20	20	40

## Structure Plan of B.A.T.Y. CBCS Home Science Syllabus

Sem.	Paper No.	Name of the Paper	Credit	Theory	Practical hrs/w	External marks	Internal Marks	Total
V	<b>Core</b>							
	XIII	Marriage & Family Dynamic	4	4	-	-		30
	XIV	Housing & Interior Decoration	4	4	-			30
	Pract.	Housing & Interior Decoration	2	-	3	20	20	40
	XV SEC	Fundamentals of Food Science & Nutrition	4	4	-	-	-	30
	SEC	Home Based Catering	4	4	-	-	-	30
		Home Based Catering Or	2	-	3	20	20	40
	SEC	Nutrition & Fitness	4	4	-	-	-	30
	Pract.	Nutrition & Fitness Or	2	-	3	20	20	40
	SEC	Food Processing & Application	4	4	-	-	-	30
Pract.	Food Processing & Application	2	-	3	20	20	40	

		<b>Main</b>							
	<b>XVI</b>	Project	4	4	-	-	-	30	
	<b>XVII</b>	Nutritional Management in Health & Disease	4	4	-	-	-	30	
	<b>Pract.</b>	Nutritional Management in Health & Disease	2	-	3	20	20	40	
	<b>DSE</b>	Public Nutrition & Dietetics	4	4	-	-	-	30	
		<b>Core</b>							
<b>VI</b>	<b>XVIII</b>	Human Development (Adulthood & Oldage)	4	4	-	-	-	30	
	<b>XIX</b>	Fundamental of Art & Design	4	4	-	-	-	30	
	<b>Pract.</b>	Fundamental of Art & Design	2	-	3	20	20	40	
	<b>XX</b>	NGO Management & CSR	4	4	-	-	-	30	
	<b>SEC</b>	Diet Therapy	4	4	-	-	-	30	
	<b>Pract.</b>	Diet Therapy Or	2	-	3	20	20	40	
	<b>SEC</b>	Computer Application in Fashion Designing	4	4	-	-	-	30	
<b>VI</b>	<b>Pract.</b>	Computer Application in Fashion Designing Or	2	-	3	20	20	40	
	<b>SEC</b>	Food Equipment & Packaging	4	4	-	-	-	30	
	<b>Pract.</b>	Food Equipment & Packaging	2	-	3	20	20	40	
			<b>Main</b>						
	<b>XXI</b>	Project	4	4	-	-	-	30	
	<b>XXII</b>	Communication Process in Home Science	4	4	-	-	-	30	
	<b>Pract.</b>	Communication Process in Home Science	2	-	3	20	20	40	
	<b>DSE</b>	Entrepreneurship Development	4	4	-	-	-	30	
		<b>Total</b>	120	72	33	200	200	500	

SEC – Skill Enhancement Course

DSE – Discipline Specific Elective



**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

**Name of the course : B.A. II- Home Science**

**Semester : III**

**Paper No. & Title : V Human Development (Prenatal  
Development and early Childhood Development**

**Credit : 4**

**Total Marks : 30**

**Workload per week : 4 (50 Minutes per lecture)**

**Objective:-**

1. To study the meaning & scope of Human Development.
2. To understand the importance of prenatal development.
3. To know the problems of infancy & early child development.

**Outcomes of the course:**

1. Students can know the health hazards of infancy & early childhood.
2. Students can aware of problems of infancy & early childhood.
3. Students can able to know about the prenatal development in detail.

**Unit 1- Introduction to Human Development .**

**Credit –1.0**

- a. Meaning, Definition, Importance and scope of Human Development.
- b. Stages of Human Development.
- c. C. Growth and Development- Definition of Growth and Development, Difference between growth and Development.
- d. Principles of Growth and Development, Factors influencing on growth and Development.

## **Unit-II The beginning of new Life**

**Credit -1.0**

- a. Reproductive system of male and Female, Conception, Sex determination.
- b. Preparation for parenthood.
- c. Prenatal development- Signs and symptoms, stages of prenatal development, prenatal care.
- d. Factors affecting parental development.
- e. Stages of birth process, Types of birth
- f. Postnatal care of mother and baby.

## **Unit- III. Period of infancy to early childhood (6 years) Credit -1.0**

- a. Definitions, characteristics and reflexes.
- b. Adjustments during infancy, milestones, factors affecting development during infancy. Physical Growth and development, motor, development, cognitive development, language development, social development, development of different senses, sensory and perceptual development.
- c. Developmental tasks of infancy and childhood.
- d. Importance of early stimulation.

## **Unite- IV: Childhood Problems.**

**Credit-1.0**

- a. Child rearing practices Types and Effects on personality development.
- b. Behavioral problems in early childhood Thumb sucking, Bed Wetting, temper tantrum.

### Sectional Work (Any one)

1. A visit to pediatric ward/Private children Hospital having modern Medical facilities. Or A visit to maternity Hospital to know about the possibility of complications during delivery.
2. Case study of a pregnant Women. Or Case study of a lactating mother.

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4. Date and Akhani, "Child Development" Kitab Mahal.
5. M. Ganorka, "An approach to child development", Supustika Prakashan, Indore.
6. Elizabeth & Hurlock, "Child Development", McGraw Hill Kogausa Ltd.
7. Dr. Mullick Pramila, "A Text book, of Home Science, Kalyani Publications New Delhi.
8. Prashant pr.Roule, Prof Ashatputre, Balvikas, Nilkanth books, Pune.
9. Prof Primvada Lathkar, Matrukala v Balvikas, Vidya book publishers, A. bad.
10. Dr. Gaikwad Jyoti, Balvikas shastra, Shri Mangal publisher, A. bad.
11. Dr Nalini Varahalpande, Balvikas Shastra, Pimpala pure & Publishers, Nagpur.
12. Dhate Panna Akhani, Balvikasachi Multtve, Kitab Mahal, Nagpur.
13. Prof Surekha Marathe, Dr Pushpa Bhagwat Manav, Borode, Vaikasik Manshastra, A. bad.
14. Prof Borode Vaikasik Manshastra, A. bad.
15. Jununkar Kusum, Matrakala, Maharashtra Vidiyapith Granthnirmiti Mandal, Pune.
16. Kandalkar Leena, Manav Vikas, Vidiya Prakashan, Nagpur.
17. Shirvaadkar, Balachi pheli saha varsh, Megistic Publisher, Nagpur.



**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

**Name of the Course :B. A. II. Home Science**

**Semester :IV**

**Paper No&Title :VI Fundamentalof Textile(Textile Science & Apparel Construction)**

**Credit : 04**

**Total Marks : 30**

**Workload Per week :4 Lect. / week**

**Objectives**

- 1) Understand the basic Process of clothing Construction.
- 2) Explain how matrial choices,style and design.
- 3) Demonstrate the elements of apparel construction.
- 4) Develop entrepreneurship skills in clothing construction.

**Outcomes :-**

Outcomes :-

- 1)Students will develop an approch towards ideation.
- 2)students will be able to drape the desired idea of their design on to the fashion figures.
- 3)Students will be able to enhance their skills of textile materials.

**Unit -I : Principles of clothing Construction.**

**Credit -1**

- a) Taking of body measurment.
- b) Drafting and making paper pattern.
- c) Preparation of cloth lay out and cutting.

(Seams -, plain, corded, Curcule)

**Unit -II Selection of fibres and influencing selection of fabrics**

**Credit -1**

- a) Age, Season's, Occupation, Personality, Income.
- b) Influences of Fashion.

**Unit -III Laundry Science**

**Credit -1**

- a) Bleaching agents -Fluorescent whiteness
- b) Starches - stiffening & Softness.
- c) Laundry agents - water, Soap, acidic & alkaline agents
- d) Stain removers - classification of stains.
- e) Types of clothing stain removers & techniques of stain removers.

**Unit- IV wardrobe management**

**Credit -1**

- a) Wardrobe planning for all age group.
- b) Care of clothing all types of fibers.  
(Cotton, wool, Silk, polyester)

**REFERENCES**

1. Anna Jacob, " parts of sewing " UBS publications, New Delhi.
2. Brij Bhushan Janila, " The craft of Weavers, the costume and textile of India," the Tarapore Vallabhai and Company Pvt. Ltd. Bombay.
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- 6) Gupta, Garg and Saini, " A Text book of Clothing and Textile,"Kalyani Publishers, New Delhi.
- 7) G. K. Ghosh and Shukul Ghosh, "Indian Textile - Past and present," APH publishing Corporation New Delhi.

- 8) Isaqel B, W., " Textile fabrics and their relations" prentice Hill inc Englewood cliffs.
- 9) Mehta J.R, " Handicrafts of India." Tarapore walla House of Books, Mumbai.
- 10) Mullick Pramila, " A Textbook of Home Science," Kalyani Publishers, New Delhi.
- 11) Needle Craft by Readers Digest - A complete guide to Sewing Association Inc. New York, New Delhi.
- 12) Savitri Pandit, " Manual for children," McGraw Hill company New Year.
- 13) Murphy, " Textile Finishing," Abhishek Publication, Chandighadh.

**Periodical's :-**

- 1) Man Mad Textiles in India, The synthetic & Art silk mils Resarch Association, Sasmira marg, Worli, Mumbai 400050.
- 2)Textile Trends :Eastland publications pvt. Ltd., 44 Chittaranjan Avenue, Kolkata - 700012.India
- 3) Journals of the Textile Association, The textile Association (India )santosh, 72-A, Dr. M. B. Rout Road, Shivaji park, Dadar, Mumbai - 28

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**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

Name of the Course :B. A. II. Home Science

Semester : IV

Paper No.Title : Practical (Fundamental of Textile(Textile Science &Apparel Construction)

Total Marks : (20+20) 40

Workload Perweek :3 (50 minutes/Lecture)

Credit : 2

**Objectives:**

- 1) To Understand the basic Process of clothing Construction.
- 2)To know selection of materials and, style and design are available in market.
- 3) To understand the elements of apparel construction.
- 4)To develop entrepreneurship skills in clothing construction

**Outcomes:**

- 1) Understand the basic Process of clothing Construction.
- 2) Aware about how to select clothing materials and styles and designs in clothing.
- 3) Able to know the elements of apparel construction.
- 4) Can develop his skill in entrepreneurship in clothing construction.

**Unit -I** Drafting, cutting andStitching the garments **Credit 0.5**

yoke zhabla, preschools children's self- help shirt

**Unit -II** accessories kit for ornament's, sarre kit, jewellery kit ) **Credit 0.5**

**Unit -III** Stain removal for clothing **Credit 0.5**

(all types of stain - dye's, animals and grease )

**Unit IV** Survey of textile market and report writing of new **Credit 0.5**

Apparels trends marketing

## Scheme of Marking for Examination Total : 40 Marks

### Scheme of Marking for Practical Exam

Que. No.	Distribution of marks	Total marks (40)
1	Drafting Cutting and Stitching yoke Zhabla / Preschools children / Self - Help Shirt	20
2	Record book	10
3	Sessional	10
	Total	40

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD**

<b>Name of the Course</b>	<b>: B.A. II Year Home Science</b>
<b>Semester</b>	<b>: III<sup>rd</sup></b>
<b>Paper No &amp; Title</b>	<b>: VII - Human Development (Late Childhood and Adolescence)</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work load per week</b>	<b>: 4 Periods (50 min. / Lect.)</b>
<b>Credit</b>	<b>: 04</b>

**Objectives:**

1. To understand development in late childhood and adolescence
2. To study significant changes during late childhood to adolescence
3. To gain knowledge of issues concerning late childhood and adolescence.

**Unit I- Late childhood:Physical,Motor,social emotional development. Credit 1.0**

- 1.Developmental tasks of late childhood.,Physical development,Changes in body size, nutrition and health, physical fitness
- 2.Factors influencing Motor Skills
- 3.Changes in emotional development, coping with stress
- 4.Development of self- understanding, understanding others,self-esteem and self- concept, self-efficacy, self-regulation,industry vs inferiority.
5. Relationships with family peers, teachers
- 6.Influence of school and media.

**Unit II-Late Childhood: Cognitive and language Credit 1.0**

1. Cognitive development - theoretical perspectives on cognitive development factors influencing cognitive development
2. Intelligence and creativity, influences on intelligence and creativity
3. Development of language in late childhood, bilingualism / Multilingualism, influences on language development
4. Moral development – Perspectives on morality, influences on moral reasoning and behavior.



### **Unit III Early adolescence / Puberty (12-16 Years)**

**Credit 1.0**

1. Puberty – Sub stages of puberty, primary sex characteristics
2. and secondary sex characteristics, effects of puberty changes
3. sex education
4. Adolescence - Development tasks and theoretical perspectives
5. Physical and physiological changes.

### **Unit IV Adolescence, Cognitive, Language & Moral Development.**

**Credit 1.0**

1. Perspective on cognitive development
2. Development of intelligence and creativity
3. Adolescent language
4. Self and Identity at adolescence
5. Family relationships – parents, grandparents & significant others
6. Peer relationships

#### **Sessional Activities: (Any Two)**

1. Visit to Remand Home (Report Writing)
2. Case study of Behavioral problems
3. Survey of Adolescent's interests
4. Preparation of scrap book regarding child labour

#### **References**

1. Berk, L.E. (2007). Development through the life span (4<sup>th</sup>ed). Allyn& Bacon, Boston
2. Rice, E.P., (1999). The Adolescent- Development, Relationships & culture (9<sup>th</sup>ed). Allyn& Bacon, Boston
3. Santrock J. B., (2006). Lifespan Development (10<sup>th</sup>ed). Mc. GrawHill.
4. Sharma N.(1999). Understanding adolescence. New Delhi : NBT
5. M. Ganorkar, "An approach to child development", supustiksprakashan, Indore.
6. Dr. MullickPramila, "A Text book of Home Science", Kalyani Publications, New Delhi.
7. प्रा. लेले, प्रा. अष्टपुत्रे "बालविकास" नीलकंठ बुक्स, पुणे.
8. प्रा. प्रियवंदा लाठकर "मातृकला व बालविकास" विद्या बुक्स पब्लिशर्स, औरंगाबाद.
9. डॉ. नलिनी वरहाडपांडे "बालविकासशास्त्र" पिंपळापुरे आणि पब्लिशर्स, नागपूर.

**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

**Name of the Course :B. A. II. Home Science**

**Semester : IIIrd**

**Paper NO. & Title :VI Textile and Clothing (Fiber To Fabric)**

**Total Marks :30**

**Workload Perweek: 4 (50 minutes/Lecture)**

**Credit : 4**

**Objectives:**

- 1)To enable the students to basic information for textile and clothing
- 2)To acquire knowledge about, the fibre to fabric process.
- 3) To develop the ability to improve forentrepreneurship

**Outcomes :-**

- 2)Students can understanding regarding the fiber and clothing structure.
- 2)Students can know the basic concept of psychological aspects of clothing and fashion.
- 3Students can develop & express their ideas on sheet .
- 4)Students can able to enhance their skills by applying different colour combination.

**Unit: I Fundamentals of textile fibre**

**Credit 1**

a) Introduction and tabular classification of textile fibre.

Natural, Animals, Mineral and Synthetic fibre.

b) Properties of fibre:

Primary Properties - length, width, Tenacity, Flexibility, Cohesiveness, uniformity.

Secondary Properties -

Lustre, Moisture, Absorption and regain, Elasticity, Thermalbehaviour,

Environmental resistance, Sunlight resistance, microorganism resistance,

Affinity to dyes.

**Unit: II Finishes****Credit 1**

Introduction to Finishing process and finishing methods.

a) Physical Finishes - Singeing, Brushing, Napping, Shrinking, tendering, Calendaring

b) Chemical Finishes-

Mercerizing, Bleaching, Water resistance and repellent, Flame retardant and anti Pilling.

**Unit: III Clothing dyes and printing****Credit 1**

Classification of dyes-

a) Natural dyes, Synthetic dyes

b) Introduction of printing

Types of printing- Direct printing, Discharge printing, Resist printing.

**Unit: IV Fundamentals of Embroidery****Credit 1**

History of embroidery, rules of embroidery, Principles of design, Colour combination and threads selection.

**REFERENCES**

1. Anna Jacob, " parts of sewing " UBS publications, New Delhi.
2. Brij Bhushan Janila, " The craft of Weavers, the construme and textile of India," the Tarapora Valla on and camp Pvt. Ltd. Bombay.
- 3) Bane A, " Tailoring":McGras Hill publications, New York.
- 4) Dantyagi S, " Fundamentals of Textiles and Care ", Orient longman Ltd.New Delhi.
- 5) Deulkar D. " Household Textiles and laundry work", Atma and sons. New Delhi 1985.
- 6) Gupta, Garg and Saini, " A Text book of Clothing and Textile,"Kalyani Publishers, New Delhi.
- 7) G. K. Ghosh and Shukal Ghosh, "Indian Textile - Past and present," APH publishing Corporation New Delhi.
- 8) Isaqel B, W., " Textile fabrics and their relations" prentice Hill inc Englewood ciffs.
- 9) Mehta J.R, " Handicrafts of India." Tarapore walla House of Books, Mumbai.



- 10) Mullick Pramila, " A Textbook of Home Science," Kalyani Publishers, New Delhi.
- 11) Needle Craft by Readers Digest - A complete guide to Sewing Association Inc. New York, New Delhi.
- 12) Savitri Pandit, " Manual for children," McGraw Hill company New Year.
- 13) Murphy, " Textile Finishing," Abhishek Publication, Chandighadh.

**Periodical's :-**

- 1) Man Mad Textiles in India, The synthetic & Art silk mils Resarch Association, Sasmira marg, Worli, Mumbai 400050.
- 2)Textile Trends :Eastland publications pvt. Ltd., 44 Chittaranjan Avenue, Kolkata - 700012.India
- 3) Journals of the Textile Association, The textile Association (India )santosh, 72-A, Dr. M. B. Rout Road, Shivaji park, Dadar, Mumbai - 28

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**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

**Name of the Course : B.A II Year. HOME SCIENCE**

**Semester : : III rd**

**Paper NO.& Title : VI Practical Textile & Clothing ( Fiber to Fabric )**

**Total Marks : : 20+20 = 40**

**Workload Perweek: : 3 Period (50 minutes/Lecture)**

**Credit : 04**

**Objectives:**

- 1) To Understand the basic Process of clothing Construction.
- 2) To Know the materials require for clothing construction.
- 3) To develop entrepreneurship skills in clothing construction.

**Outcomes:** 1) To enable students to basic information for textile and clothing

2) To acquire knowledge about, the fiber to fabric process.

3) To develop the ability to improve for entrepreneurship

**Unit - I Stitches**

**Credit -1**

Basic stitches - Running, Hemming, Slip stitch, back stitch, stem stitch,  
feather stitch, knot stitch, Lazy daisy

**Unit -II Cloth Printing**

**Credit -1.0**

a) Printing- Tie and dye, Batik print, Block print

**Unit -III Traveling bag, shopping bag, kitchen apron.**

**Credit -1.0**

**Unit -IV Survey recording Handlooms and boutiques and Report writing Credit-1.0 Scheme of marking for practical examination Total: 40 Marks**

Que. No.	Details	Distribution of Marks	Total Marks (40)
1	Design one stitch in hand embroidery/ travelling bag/ shopping bag/ kitchen apron	20	20
2	Record book	10	10
3	Seasonal	10	10
	<b>Total</b>	<b>40</b>	<b>40</b>

**Structure Plan of B.A.T.Y. CBCS Home Science Syllabus**

Sem.	Paper No.	Name of the Paper	Credit	Theory	Practical hrs/w	External marks	Internal Marks	Total
V	<b>Core</b>							
	XIII	Marriage & Family Dynamic	4	4	-	-		30
	XIV	Housing & Interior Decoration	4	4	-			30
	Pract.	Housing & Interior Decoration	2	-	3	20	20	40
	XV SEC	Fundamentals of Food Science & Nutrition	4	4	-	-	-	30
	SEC	Home Based Catering	4	4	-	-	-	30
		Home Based Catering Or	2	-	3	20	20	40
	SEC	Nutrition & Fitness	4	4	-	-	-	30
	Pract.	Nutrition & Fitness Or	2	-	3	20	20	40
	SEC	Fruit and vegetable Processing	4	4	-	-	-	30
	Pract.	Fruit and vegetable Processing	2	-	3	20	20	40
	<b>Main</b>							
	XVI	Project	4	4	-	-	-	30
	XVII	Nutritional Management in Health & Disease	4	4	-	-	-	30
	Pract.	Nutritional Management in Health & Disease	2	-	3	20	20	40
	DSE	Public Nutrition & Dietetics	4	4	-	-	-	30



		<b>Core</b>						
<b>VI</b>	<b>XVIII</b>	Human Development (Adulthood & Oldage)	4	4	-	-	-	30
	<b>XIX</b>	Fundamental of Art & Design	4	4	-	-	-	30
	<b>Pract.</b>	Fundamental of Art & Design	2	-	3	20	20	40
	<b>XX</b>	NGO Management & CSR	4	4	-	-	-	30
	<b>SEC</b>	Diet Therapy	4	4	-	-	-	30
	<b>Pract.</b>	Diet Therapy Or	2	-	3	20	20	40
	<b>SEC</b>	Computer Application in Fashion Designing	4	4	-	-	-	30
<b>VI</b>	<b>Pract.</b>	Computer Application in Fashion Designing Or	2	-	3	20	20	40
	<b>SEC</b>	Food Equipment & Packaging	4	4	-	-	-	30
	<b>Pract.</b>	Food Equipment & Packaging	2	-	3	20	20	40
	<b>Main</b>							
	<b>XXI</b>	Project	4	4	-	-	-	30
	<b>XXII</b>	Communication Process in Home Science	4	4	-	-	-	30
	<b>Pract.</b>	Communication Process in Home Science	2	-	3	20	20	40
	<b>DSE</b>	Entrepreneurship Development	4	4	-	-	-	30
<b>Total</b>		120	72	33	200	200	500	

**SEC – Skill Enhancement Course**

**DSE – Discipline Specific Elective**

**Dr. Babasaheb Ambedkar Marathwada University, Aurangabad**

**Name of the Course** : B.A. IIIrd Year Home Science

**Semester** : V

**Paper No. and Title** : XIII Marriage and family Dynamics

**Total Marks** : 30

**Workload Per week** : 4 Period (50 min/ Lect)

**Credit** : 4

**Objectives:**

- 1) To help the students with values and goals for achieving a satisfying and useful personal and home life.
- 2) To help the students develop an understanding in playing a responsible role as a member of society by giving in sights in to role expectations in marriage.

**Outcome :**

- 1) Student will learn about the process of marriage.
- 2) Student will get knowledge about child care
- 3) Students will be able to solve problems in married life.
- 4) This will provide guidance to empower the next generation.

**Unit : I The Marriage : As an Institution**

**Credit -1.5**

**a)Definition** and Concept of marriage, Need of marriage

**b)Functions of marriage,** Readiness for Marriage-Physiological and Psychological ,Economical and other.

**c) Mate selection and Engagement period**, Factors to be considered for mate selection. Modern Aspects of mate selection. Dating courtship engagement period.

**d) Types of marriage**-arrange marriage, love marriage, contract marriage and other, Its advantages & disadvantages, changes and challenges in marriage.

**Unit-II The Family:**

**Credit-1.0**

a) Definitions and Functions of Family.

b) Types of family-. Joint & Nuclear family.

c) Families with –Special child, single child, girl child, adopted child, no child, Single parents.

d) Changing forms of family, Surrogacy, live in relationship

e) Role of husband and Wife-Traditional & Modern

f) Stages of family life cycle.

**Unit-III Adjustment, Parenthood, & Family crises**

**Credit-1.5**

**a) Adjustments in marriage & Family**-Financial, sexual, , inlaws, career, religious and social.

**b) Parenthood**-Joys and Challenges.

**c) Family Planning**-Need & Methods

**d) Family Crises**-Concept, causes & wages of camping, Divorce, Unemployment and Death.



**Unit -IV Laws related to women and Counselling      Credit -0.5**

- a)Hindu Marriage act,special marriage act.
- b)PCPNDT Act,Family violence act.
- c) Laws about sexual harassment at work place(Vishakha),dowry, &child marriage.
- d)Counselling: Scope, Definition, importance
- e) Premarital counselling & Post marital.

**Transition :**

Lectures, Group Discussion, Seminars, Assignment.

**Essential Reading :**

- 1) Marriage and family : A Christian perspective, 2nd edition
- 2) Principles of marriage and family ethics.

**References / Books**

- 1) Mussen, P. N Conger,J.J. Kagar, J & Huston, A C(1990) Child Development Harper Collins.
- 2) Cole M & Cole. S (1993): The development of children. New York
- 3) Hurlock" development and psychology"
- 4) Pappalia "human development"
- 5) Berk L.E. "child development" new delhi
- 6) Craig G. "human development" N.J. Prentice Hall
- 7) Cole M. and Cole S. "The development of Children"
- 8) Hurlock E.B. "Adolescent Development, MC Graw Book Company, INC, 1978.
- 9) Hansa Seth. Juvenile Delinquency'.
- 10) Kapadia K.M., "Marriage and family in India", Oxford University, Press, Bombay.
- 11) Landis J.T. and Landis M.G. Personal Adjustment, Marriage and family, Prentice Hall international INC 1975.



## **Dr. Babasaheb Ambedkar Marathwada University, Aurangabad**

Name of the Course : **B.A.IIIrd Yr. (Home Science)**

Semester : **V**

Paper No. & Title : **XIV, Housing & Interior Designing**

Credit : **04**

Total Marks : **30**

Work Load per Week : **4 Per Week (50 Mintutes)**

### **Objectives -**

1. To develop the concept of housing.
2. To learn the different house planning.
3. To better understand the Art of designing in the house.
4. To develop differnt skills in Art & Design.

### **Outcome of the Course:**

#### **Unit I - Housing**

**Credit-1.0**

- a - Its functions, importance & types (According to economic status)
- b - Features contributing to livability of house.
- c - Important feature in the house - storage, space, parking area, boundary walls, plumbing & Drainage facility.
- d - Selection of site :- Types of land, legal implications, Hygiene & Sanitation, Lighting - Types of lighting, Lighting Arrangement in different rooms, Methods of Lighting.
- e - Ventilation : Types of ventilation, Accessories in Ventelation.

#### **Unit II - House Plans**

**Credit-0.5**

- a - Principles of planning, Symbols used in house plan a house.
- b - Types of House Plan - Site, Election, Cross sectional plan, Building laws.

#### **Unit III - Building Materials**

**Credit-1.5**

- a - Foundation
- b - Wall's, doors & windows.
- c - Roof, Floor and Other Structures.
- d - Finishing Materials for diffrent purpose.





## **Dr. Babasaheb Ambedkar Marathwada University, Aurangabad**

Name of the Course : **B.A.IIIrd Yr. (Home Science)**

Semester : **V**

Paper No. & Title : **XIV, Housing & Interior Designing**

Credit : **04**

Total Marks : **30**

Work Load per Week : **4 Per Week (50 Mintutes)**

### **Objectives -**

1. To develop the concept of housing.
2. To learn the different house planning.
3. To better understand the Art of designing in the house.
4. To develop differnt skills in Art & Design.

### **Outcome of the Course:**

#### **Unit I - Housing**

**Credit-1.0**

- a - Its functions, importance & types (According to economic status)
- b - Features contributing to livability of house.
- c - Important feature in the house - storage, space, parking area, boundary walls, plumbing & Drainage facility.
- d - Selection of site :- Types of land, legal implications, Hygiene & Sanitation, Lighting  
- Types of lighting, Lighting Arrangement in different rooms, Methods of Lighting.
- e - Ventilation : Types of ventilation, Accessories in Ventelation.

#### **Unit II - House Plans**

**Credit-0.5**

- a - Principles of planning, Symbols used in house plan a house.
- b - Types of House Plan - Site, Election, Cross sectional plan, Building laws.

#### **Unit III - Building Materials**

**Credit-1.5**

- a - Foundation
- b - Wall's, doors & windows.
- c - Roof, Floor and Other Structures.
- d - Finishing Materials for diffrent purpose.

**Unit IV - a) Housing Finance & Housing Scheme.**

**Credit-1.0**

i) Housing Finance - financing Agencies,

Factors affecting on housing finance.

**b) Owning vs renting House.**

**Course Outcome :**

After completion of course students will be able to.

1. To prepare floor plan according to various income group.
2. To utilize the skill of planning a house.

**Reference Books :**

1. The house and Art's of its design - Kennedy.
2. Home and its furnishing - Anna H. Ratt.
3. How to decorate and light your home - Coonev and Stephenson.
4. Dr. Chitale M. J., Foundation of Art and design manual - Co-ordinator, SNTD College of Home Science , Karve Road, Pune.
5. Gurho Sajawat, Kandelkar, Kilosker Pubisher, Pune
6. Gurho Vaisthpan vo Gurhokala, Dr Limaye Vikas Prakashan, Nagpur.
7. Gurho Vaisthpan & Antrik Sajawat, Dr Vasu-Meher, Sainath Publisher, Nagpur.
8. Gurho Sajawat Vo Gurhokala, Dr Nuzhat Sulana M.B, Aurangabad.
9. Sanskruti Varsa Rangoli, Priyamvada Ladkar, Vidiya Prakashan, A. bad.
10. Gurho Vaisthpan ani Gurhokala, Indra Khadse, Himaliyan Publcation , Nagpur



**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A.III Year</b>
<b>Semester</b>	<b>: V</b>
<b>Paper No. &amp; Title</b>	<b>: Housing and Interior Decoration(Practical)</b>
<b>Credit</b>	<b>: 02</b>
<b>Total Marks</b>	<b>:20+20= 40</b>
<b>Work load per week</b>	<b>: 3 (50 mins per lecture)</b>

**Objectives -**

1. To develop the concept of housing.
2. To learn the different house planning.
3. To understand the Art of designing in the house.
4. To develop different skills in Art & Design.

**Outcome of the course:**

- 1.Students can plan the house very successfully.
- 2.Students can develop their skills in Art and designing.
- 3.Students can develop their career in flolwer arrangement skill.

**Unit I** Draw a house plan for different economic group- Lower ,lower middle,middle Higher,Higher Income group. **Credit-1.0**

**Unit-II** Preparation of any decorative article. **Credit-0.5**

**Unit-III** Making Curtain Samples, Criss cross,ruffled,Three plated,American Decorative,Glass curtain Modern decorative curtain. **Credit-0.5**

**Dr. Babasaheb Ambedkar Marathwada University, Aurangabad**

Name of the Course : B.A. IIIrd Year Home Science

Semester : V

Paper No. and Title : XV, Fundamentals of Food Science & Nutrition

Total Marks : 30

Workload Per week : 4 Period (50 min/ Lect)

Credit : 4

**Objectives:**

1. Students can understand the scientific knowledge about Food & Nutrition.
2. Students acquire the knowledge about nutritious foods for their growth & development.
3. Students various nutritious food sources for daily diet.

**Outcomes of the course:**

1. Student can able to plan nutritious food for different age group.
2. Student can plan various recipes in daily life.
3. Student can improve the nutrition quality of food in the daily diet.

**Unit –I Introduction to the study of food. Credit -0.5**

1. Meaning of food.
2. Factors affecting selection of food-availability, economy, colour, texture and flavor of food, socio-cultural etc.
3. Physio-chemical properties of food.
4. Methods of improving nutritional quality of food - germination  
Fermentation, Supplementation, Fortification.

**Unit –II Carbohydrate Foods:**

**Credit -0.5**

**a) Cereal-Structure and Composition**

2. Various ways of using cereals-Whole grain flour,refined flour,Convenience cereal product.

3. Selection of Cereal ,Storage and Care.

**b)Sugars-** Various types of sugar product- composition,manufacturing process and uses,Properties of sugar, Storage of sugar.

**Unit-III ProteinFoods:**

**Credit-1.5**

**a)Animal Sources:** Milk and Milk products-Kind,composition,nutritive contribution, Processing techniques-Pasteurization, Homogenization.

Selection of milk and milk products,care of milk.

2)Eggs:Structure,Composition & nutritive measures of quality and grading of eggs, Cookery-uses of eggs in cookery,methods of cooking egg dishes.

3)Fish & Other foods ( Meat & poultry)-Kinds,composition and nutritive value

Meat cookery-Changes during cooking, Selection and storage of meat & poultry product.

**b)Vegetable Sources:** Legume and Pulses-Structure, Composition, effect of methods of soaking, germination, Nuts and oil seeds-nutritive value & importance.

**Unit –IV a)Fats and Oil:**

**Credit-1.5**

**a)** Kinds, composition and properties, Importance in cookery, Changing in fats and on heating, Rancidity of fats, Selection and care during storage.

**b)Protective foods:** Fruits and vegetables-Classification, composition and importance in diet, pigment present ,Effect of cooking on Fruits & vegetables Selection and storage.



**c)Condiments and Spices:** Herbs, coloring & flavoring agents used in Indian cookery.

**References:**

- 1 Mudambi, S.R. andRajgopal, M.V. (2012), *Fundamentals of Foods and Nutrition* New Age International Pvt. Ltd.
- 2 Food Science 1<sup>st</sup> Edition (2012) Sheth Publications. Maharashtra State Board of Secondary and Higher Secondary education Pune.
- 3 Roday S. (2012) *Food Science and Nutrition* (2<sup>nd</sup> Ed.) Oxford University Press.
- 4 Joshi S. (2009) *Nutrition and Dietetics*Mcgraw Hill Higher Education
- 5 Robinson, and Lawler (1990) *Normal and Therapeutic Nutrition* (17<sup>th</sup>Edn) Macmillan Pub. Co.
- 6 GuthrieHelen (1986) ntroductory Nutrition, Mosby College Publishing. Times Mirror
- 7 Wardlaw G.M (1997) *Contemporary Nutrition, Issues and Insights*, 3<sup>rd</sup> Edition Tata McGrawHill Inc. Boston.
- 8 Guthrie H. A. and Frances M. (1994) *Human Nutrition* WilliamC Brown Pub.
- 9 Poshan and Ahar by sau. Shobha waghmare , vidya books, pimpalasure Prakashan.
- 10 Annashashtra by Indira Khadase, Fadake prakashan Nagpur.

**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

**Name of the Course :B. A. III. Home Science**

**Semester : V**

**Paper No.Title : Home Based Catering (SEC)**

**Total Marks : 30**

**Workload Perweek :4 (50 minutes/Lecture)**

**Credit : 4**

**Objectives :**

1. To know about Food Service Establishments,
2. To make aware about Food Production, Purchase and Storage,
3. To Know the resources like Money, Manpower, Time etc., and,
4. To know how to plan Food Service Activities.

**Out Come of the Course:**

- 1.Students can know about the different Food Service areas.
- 2.Students can able to purchase food in fresh quality &reasonable price.
- 3.Students can able to plan menu for different age group.
- 4.Student can utilize resource management perfectly.

**Unit 1 : Introduction to Food Service**

**Credit-1.0**

- 1.Factors contributing to the growth of Food Service Industry
- 2.Kinds of Food Service Establishments

**Unit II : Food Production**

**Credit-1.0**

- 1.Menu Planning : Importance of Menu Planning, Factors affecting Menu Planning, Menu Planning for different kinds of Food Service Units
- 2.Food Purchase and Storage
- 3.Quantity Food Production : Standardisation of Recipes, quantity Food Preparation Techniques, Recipe Adjustment and Portion Control
- 4.Hygiene and Sanitation

### **Unit III: Resources Management**

**Credit-1.0**

1. Money
2. Manpower
3. Time
4. Facilities and Equipment
5. Utilities

### **Unit 4 : Planning of Food Service Unit**

**Credit-1.0**

1. Preliminary Planning : Survey of Types of Units, Identifying Climate, Menu, Operations and Deliver
2. Planning the setup :
  - a. Identifying the Resources
  - b. Developing Project Plan
  - c. Determining Investments
  - d. Project Proposals

### **References**

- West B. Bessie & Wood Levelle (1988) Food Service in Institutions 6<sup>th</sup> Edition Revised By Harger F V, Shuggart S G & Palgne Palacio June, Macmillian Publishing Company, New York
- Sethi Mohini (2005) Institution Food Management, New Age International Publishers
- Knight J B & Kotschevar L H (2000) Quantity Food Production Planning & Management 3<sup>rd</sup> edition John Wiley & Sons
- Philip E Thangam (2008) Modern Cookery for Teaching and Trade Part I & II Orient Longman
- Taneja S and Gupta S L (2001) Entrepreneurship Development, Galgotia Publishin



**DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD**

**Name of the Course :B. A. III. Home Science**

**Semester : V**

**Paper No.&Title : Nutrition and Fitness, SEC**

**Total Marks : 30**

**Workload Perweek :4 (50 minutes/Lecture)**

**Credit : 4**

**Objectives:**

1. Students to understand meaning of Fitness,
2. To get acquainted with importance of Nutrition in Fitness,
3. To Know the importance of Physical Activities, and,
4. To make Students aware about Weights and Measurements.

**Outcomes:**

- 1.Students can able to fit oneself.
- 2.Students can know about the importance of nutrition in daily life.
- 3.Students know about relation of weight management &physical activities.

**Unit 1 : Understanding Fitness**

**Credit-1.0**

- 1.Definition of Fitness, Health and related terms
- 2.Assessment of Fitness
- 3.Approaches for keeping Fit

**Unit 2 : Importance of Nutrition**

**Credit-1.0**

1.Role

of Nutrition in Fitness

2. Nutritional Guidelines for Health and Fitness
- 3.Nutritional Supplements

**Unit 3 : Importance of Physical Activities**

**Credit-1.0**

- Importance and Benefits of Physical Activity
- Physical Activity – Frequency, Intensity, Time and type with Examples
- Physical Activity Guidelines and Physical Activity Pyramid

#### **Unit 4 : Weight Management**

**Credit-1.0**

- Assessment, Etiologic, Health Complications of Overweight and Obesity
- Diet and Exercise for Weight Management
- Fad Diets
- Principles of Planning Weight Reducing Diet

#### **References :**

- Wardlaw, Smith. : Xontemporary Nutrition: A functional Approach. 2<sup>nd</sup> Edition: 2012. Mc Grow Hills
- Willium Melwin.: Nutrition For Health, Fitness and Sports. 2004 McGraw Hills
- Joshi A.S. : Nutrion and Dietetics 2010. TATA McGraw Hills

DR. BABASHAEB AMBEDKAR MARATHWDA UNIVERSITY, AURANGABAD

Name of the Course :B. A. III. Home Science

Semester : V

Paper No.& Title : Nutrition and Fitness, SEC (Practical)

Total Marks : 20+20=40

Workload Per week : 3 (50 minutes/Lecture)

Credit : 2

Unit I: List 10 signs of good health. Evaluate yourself using the following format .Credit-I

Signs of good health	Rating of yourself		
	Satisfactory	Normal	normal
1			
2			
3			
4			

Unit II: Record your diet for a day. Evaluate each meal in terms of inclusion of the five food groups. Do you think the diet is balanced? Use the following format to write your response

Credit-I

Meal/menu	Inclusion of five food groups	Inclusion of five food groups

Unit III: Interview members of your family such as your grandmother, mother or aunt to collect information about— (a) food taboos giving reasons why the taboos are followed. (b) food practices during fasting and festivity from the region of India to which you belong. (c) preparations during fasting.

Credit-I

**Tabulate the information as follows.**

Region	Occasion (nature of fast)	Preparation	Nutrients present

**Give two inferences on the basis of the information tabulated.**

**Unit IV: Body Measurements & Exercise**

**Credit-I**

- 1) Measurements of fitness components (muscular strength, muscular endurance, flexibility, cardiac endurance)
- 2) Developing 5-10 mins aerobics exercise plan with appropriate music.
- 3) Preparation of diet plan.



**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI (SEC)</b>
<b>Paper No. &amp; Title</b>	<b>: Fruits and Vegetable Processing &amp; Application</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work Load per week</b>	<b>: 4 Lect./ week</b>

**Objectives:**

- 1) To understand post-harvest fruits and vegetable processing application.
- 2) To enable students to know processing of various value-added products.
- 3) To educate students about the applications of fruits and vegetable processing.
- 4) To know applications for preservation of fruits and vegetable.

**Outcomes of the Course:**

- 1) Students can Prepare different processed fruit and vegetable-based products and become an entrepreneur.
- 2) Student can maintain the quality and safety in processed fruits and vegetables.
- 3) Student can familiar with modern type of processing methods and equipment.
- 4) Student can know the packaging and storing of processed fruits and vegetables.

**Unit I – Classification and Importance of Fruits and Vegetables.**

**Unit -II - Fruits & Vegetables**

**Credit -1.0**

- a. Composition of fruits and vegetables
- b. Effect of cooking and other processing methods on the nutritive value of fruits and vegetables.

**Unit- III Chemical Reactions on fruits & Vegetables**

**Credit -1.0**

- a. Food pigments
- b. Browning reactions in fruits and vegetables

**Unit- IV Food additives & Beverages**

**Credit -1.0**

- a. Classification and importance of beverages
- b. Definition, classification, uses and legal aspects of food additives

## References

1. Belle, L. 2019. Experimental Cookery from the Chemical and Physical Standpoint. Facsimile Pub.
2. Potter, N. N. and Hotchkiss, J. H. 2007. Food Science. 5<sup>th</sup> Edition, CBS, New Delhi.
3. Roday, S. 2018. Food Science and Nutrition. 3<sup>rd</sup> Edition, Oxford University Press, UK.
4. Sharma, A. 2005. Textbook of Food Science and Technology. 3<sup>rd</sup> Edition, CBS, New Delhi.
5. Sofia, J. 2013. Elements of Food Science. New India Publishing Agency, New Delhi ISBN: 979-93-81450-24-6.
6. Stone, H. 2004. Sensory Evaluation Practices (Food Science and Technology). 3<sup>rd</sup> Edition, Academic Press, Cambridge.
7. Subbalakshmi, G. and Udipi, S. A. 2006. Food Processing and Preservation. New Age International, New Delhi.
8. 2004. Sensory Evaluation Practices (Food Science and Technology). 3<sup>rd</sup> Edition, Academic Press, Cambridge.
9. Subbalakshmi, G. and Udipi, S. A. 2006. Food Processing and Preservation. New Age International, New Delhi.
10. Vaclavik, V. A. and Christian, E. W. 2014. Essentials of Food Science. 4<sup>th</sup> Edition, Springer-Verlag, New York.

### Websites:

1. <https://www.ift.org>
2. <https://www.ifst.org>

### Journals:

1. Agricultural and food science
2. Annual review of food science and technology
3. Current nutrition and food science
4. Food additives and Contaminants
5. Journal of Food Science
6. Nutrition and food science

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI (SEC)</b>
<b>Paper No. &amp; Title</b>	<b>: Fruits and Vegetable Processing &amp; Application (practical)</b>
<b>Credit</b>	<b>: 2</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work Load per week</b>	<b>: 3 Lect./ week</b>

**Objectives:**

- 1) To understand processing application on fruits and vegetable..
- 2) To enable students to know processing of various value-added products.
- 3) To educate students about the applications of fruits and vegetable processing.
- 4) To know applications for preservation of fruits and vegetable.

**Outcomes of the Course:**

- 1) Students can Prepare different processed fruit and vegetable-based products and become an entrepreneur.
- 2) Student can maintain the quality and safety in processed fruits and vegetables.
- 3) Student can familiar with modern type of processing methods and equipment.
- 4) Student can Know the packaging and storing of processed fruits and vegetables

**Unit I- Fruit Processing-(Any 3)**

**Credit-0.5**

- a) Preparation of fruit jam: Apple/ mango/ guava
- b) Preparation of fruit jelly: wood apple/ tamarind/ guava
- c) Preparation of fruit syrup: Anyone which is available according to season/rose
- d) Preparation of fruit squash (Lime/Pine apple), candy and dried raisin: Anyone which is available according to season.



**Unit II-Vegetable Processing-(Any 3)**

**Credit-0.5**

- a) Preparation of pickle/mixed pickle
- b) Preparation of dried ginger/amchur/onion/garlic
- c) Preparation of kasurimethi/ dried green coriander leaves/ dried curry leaves
- d) Ready-to-eat vegetable preparation and storing, Tomato sauce/Ketch-up

**Unit III-Internship of minimum 21 days or 3 weeks in any food industry/ Food technology college.  
Credit-0.5**

**Unit IV-Canning and bottling of mango/papaya**

**Credit-0.5**

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper No. &amp; Title</b>	<b>: XII – Nutrition Therapy in Health &amp; Disease.</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work Load per week</b>	<b>: 4 Lect./ week</b>
<b>Credit</b>	<b>: 4</b>

**Objectives :-**

- 1.To know the principles of diet therapy.
- 2.To Understand the role of dietician.
- 3.To Understand the modifications of normal diet for therapeutic purpose.

**Outcomes of the course:**

- 1.Students can know the concept of food habits.
- 2.Students can able to plan the diet according to different disease & modify the normal diet for therapeutic purpose.
- 3.Students can plan dietary pattern of different regions & community.

**Unit-I Health and Nutrition.**

**Credit-1.0**

1. Definition and Concept of health and Nutrition.
2. Dimension of health and Nutrition.
3. Dietary Pattern of different regions & community.

**Unit-II Food Habits:**

**Credit-1.0**

- 1.Concept and meaning of food habits.
- 2.Factors affecting on Food habits- Regional,economical,environmental, socio,cultural,psychological, & religious.

3.Effect of industrialization,Urbanizationwork pattern,Mass Media & Food habits on health.

**Unit- III Diet Therapy:**

**Credit-1.0**

- 1.Objectives & Principles of diet therapy.
- 2.Modification of Normal diet.
3. Modification in consistency: clear fluid diet,Fluid diet, Soft diet.
- 4 .Modification in Texture: High fiber, & Low fiber.
- 5 .Modification in Nutrients: High protein and Low protein diet, High calorie & Low calorie diet.

**Unit-IV Dietary Management & Nutritional Requirement in common ailment.**

**Credit 1.0**

- 1.Diarrhea.
- 2.Constipation
- 3.Jaundice .
- 4.Under weight & Over weight.
- 5.Viral fever.

**Reference:**

1. V.K.Kaushik,"Reading inFood,Nutrition and Dietetics Vol.I,II,III,Book Enclave,Jaipur.
- 2.Robin.h.E.R.et al(1986)" Normal and Therapeutic Nutrition,"17<sup>th</sup> Ed., Macmillian Publishing Co.
- 3.Williams S.R(1989) "Normal and Therapeutic Nutrition,"4<sup>th</sup> ed.", C.V Masby Co.
- 4.Anrita F.P (1983) "Clinical Dietetics and Nutrition",3<sup>rd</sup> ed,4<sup>th</sup> Impression,Oxford University Press.
- 5.Swaminathan M.S (1985)" Essentials of foods and Nutrition,"Vol.II, Bapplo Publication.



6. Joshi Shubhangini (1992) "Nutrition and dietetics" Tata McGraw Hill, Pub. Co. New Delhi.
7. Kedkar Shanta, "Health and Nutrition", Maharashtra State cultural Mandal, Mumbai.
8. Dr Lele sarla "Ahar Mimas" Maharashtra State cultural Mandal, Mumbai.
9. Dr Molwane Manjusha "Nutrition" Kailash Publication, A. bad.
10. Mrs Shobha Wagmare Naik, Nutrition and Health, Vidya Books Publishers, A. bad.
11. Dr Minakshi Tarnekar, "Nutrition and Health", Vishvo Publishers & Distributers, A. bad.
12. Mrs Pharkade, "Mrs Gonge Poshan and Aharshastra", Pimpalapur and co. publishers, Nagpur.
13. Dr Asha Deoskar, "Pushan Shastrachi mul tatve", Vidya Prakshan, Nagpur.
14. Dr Indera Khadse, "Annshastra", Himalya Publishing House, Nagpur.
15. Mrs Shobha Wagmare, "Ahar and Poshan", Pimparapur, Publication, A. bad.
16. Prof. Sneha Mahajani "Ahar Shastrachi Multatve" Gunvan Printers Nagpur.

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI (practical)</b>
<b>Paper No. &amp; Title</b>	<b>: XII – Nutritional Therapy in Health &amp; Disease.</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>: 20 +20</b>
<b>Work Load per week</b>	<b>: 3 Lect./ week</b>
<b>Credit</b>	<b>: 2</b>

**Objectives :-**

- 1.To know the principles of diet therapy.
- 2.To Understand the role of dietician.
- 3.To Understand the modifications of normal diet for therapeutic purpose.

**Outcomes of the course:** 1.Students can know the concept of food habits.

2.Students can able to plan the diet according to different disease & modify the normal diet for therapeutic purpose.

3.Students can plan dietary pattern of different regions & community.

**Unit-I** Planning and preparation of diet in common ailment. **Credit-0.5**

Clear Fluide diet, Fluid diet,Soft diet, Bland diet, High Protein diet.

.High fiber diet,Low fiber,Low Calorie &Low fat diet.

**Unit-II** Planning and preparation of diet in common ailment. **Credit-0.5**

Dirrhea,Costiatio,n,Jaundice,Overweight,Underweight,Fever.

**Unit-III** Regional Cookery **Credit-1.0**

Femous Gujarati,Punjabi, South Indian.(One Sweet Dish & One other dish)

**DR BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY ,AURANGABAD**

**Name of the Course : B.A. IIIrd Year Home Science**

**Semester : V**

**Paper No. and Title : Public Nutrition & Dietetics (DSC)**

**Total Marks : 30**

**Workload Per week : 4 Period (50 min/ Lect)**

**Credit : 4**

**Objectives:**

- 1.To apply principles of diet therapy in planning and preparing foods for healthy society.
2. To Plan foods for specific disease conditions keeping in mind cost, availability and other factors.

**Outcome of the Course:**

- 1.Students can able to plan & prepare the foods for specific disease.
- 2.Students can aware the society about balanced diet for every age group.
- 3.Students can aware about various issues related to health and nutritional status.

**Unit-I Concept and Scope of Public Nutrition.**

**Credit-1.0**

- a) Nutritional problems of the community and implication for public health.
- b) Causes,prevalence,signs,and symptoms, prevention ,treatment of protein energy malnutrition,iron deficiency anemia,iodine & Flurosis.

**Unit-II Assessment of nutritional status,Methods &application**

**Credit-1.0**

- a) Direct methods- Anthropometry,biochemical and clinical examination.
- b)Indirect methods- Dietary Surveys, Socioeconomic surveys, Vital statistics.

**Unit-III Methods and evaluation of Nutrition education programme**



**Credit- 1.0**

a) Meaning and importance of nutrition education.

b) National Nutrition Programme, ICDS, MDM programme, National Nutrition Anemia prophylaxis, Vitamin A prophylaxis & Goiter programme.

**Unit-IV Common Nutritional deficiencies.**

**Credit-1.0**

a) Etiology, prevalence, clinical features, prevention and dietary management of nutritional deficiencies.

b) PEM (protein energy malnutrition)

c) Micro nutrient deficiencies, such as Vitamin A deficiency, Nutritional anemia, and Iodine deficiency.

**References:**

1. Khanna K, Gupta S, Seth R, Passi SJ, Mahna R, Puri S (2013), Text book of Nutrition and Dietetics, Phoenix Publishing House Pvt Ltd.

2. Stacy Nix (2009) William's Basic Nutrition and diet therapy, 13<sup>th</sup> Edition. Elsevier Mosby.

3. Wadhwa A and Sharma S (2003) Nutrition in community, A Textbook, Elite publishing Pvt Ltd New Delhi.

4. ICMR (1989) Nutritive Value of Indian Foods, National Institute of Nutrition, Indian council of Medical Research, Hyderabad.

5. ICMR (2011) Dietary Guidelines for Indians - A manual, National Institute of Nutrition, Indian council of Medical Research, Hyderabad.

6. Seth V and Sing K (2007) Diet Planning through the life cycle Part II: edition. Diet Therapy A practical Manual, 4<sup>th</sup> Elite publishing House Pvt

7. Prof P.K Kulkarni, Health and Society, Demond publication, Pune.

8. Srilakshmi.B, Nutrition Science, New age international publishers, New publishing house.

9. Dr M. Swaminathan, Essentials of food & Nutrition.

10. Prof. Robinson CH & Lawers MR, Normal & Therapeutic Nutrition.

11. Kedkar Shanta Health and Nutrition, Maharashtra State Sahitya and Sanskuti Mandal,

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD**

<b>Name of the Course</b>	<b>: B.A. II Year Home Science</b>
<b>Semester</b>	<b>: IV<sup>th</sup></b>
<b>Paper No &amp; Title</b>	<b>: VII - Human Development(Adulthood and Old age)</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work load per week</b>	<b>: 4 Periods (50 min. / Lect.)</b>
<b>Credit</b>	<b>: 4</b>

**Objectives:**

1. To study the stages of adulthood and old age
2. To develop awareness about important aspects of adulthood and old age
3. To understand the problems and their adjustment during adulthood and old age.

**Outcomes of the course:**

1. Students can know the importance of different stages of human life cycle.
2. Students can develop awareness regarding different aspect of adulthood & old age.
3. Students know the problem and adjustments during adulthood & old age.

**Unit I: Adulthood**

**Credit 1.0**

1. Definition, Characteristics and stages of adulthood
2. Responsibilities and adjustments in adulthood
3. New Family – Marital problems, adjustment, parenthood and Role of husband and wife in marital life.

**Unit II: Old Age:**

**Credit 1.0**

1. Definition, physiological changes in old age.
2. Problems and its solution – Financial, emotional, social and within family. **(4 Hrs)**
3. Interests in old age – Issues in Aging, old age home, Loneliness coping with loneliness & Living in joint family Prolonged illness
4. Retirement – Effect on self, family, society, effect on identity within family, society and friendship

**Unit III: Crises in the Family**

**Credit 0.5**

1. Divorce – Causes, effects in the family, Legal provision for Divorce.
2. Death, Legal implications.
3. Effect of abnormal children on family.

**Unit IV: Laws related to marriage & family**

**Credit 1.5**

**a) Laws related to Marriage**



1. Personal law, Hindu marriage Act
2. Special Marriage Act
3. Child Marriage restrain –Issues related to child marriage & widow
4. Laws related to Dowry

**b) Laws related to Family**

Succession Act, Family Court Act, Custody of Children after Divorce & Maintenance Implication for family and child welfare., Legal provision against rapist.

**Sessional Activities: (Any Two)**

1. Visit to old age home & report writing.
2. Visit to family court & report writing.
3. Study of problems and adjustment during old age (survey of ten samples).
4. Preparation of scrap book on laws related to family, marriage and women.

**References:**

1. Craig G. C. (1999) Human Development, New Jersey, Prentice Hall.
2. Bhatia M. S., 'Aging and Society' Arays's book centre, Udaipur.
3. Desai K.G. Aging in India, Tata Institute of social sciences, Bombay.
4. Sinha J. M. P. 'Problems of Aging', Classical publishing company, New Delhi.
5. Sati P. N. "Retired and Aging People", Mittal Publishers, Delhi
6. Jain S. C., The Law relating to marriage and Divorce, Surjeet Book Depot, Delhi.
7. Sharma B. K., Divorce Law in India, Deep and Deep, New Delhi.
8. AkhtarNaseem, "Family Law on Divorce and Judicial Separation".
9. Gandhi, A. B., The Law of Maintenance of Wives, Children and parents in India, Milan Law Publishers, Bombay.
10. G. U. K. Hindu Women's Right to property in India, Deep & Deep, New Delhi.
11. Mathew P. D., The Rights of Wife, Children and Parents of Maintenance, Indian Social Institute, New Delhi.
12. Srivastava T. N., "Women and the Law". Intellectual Publishing House, New Delhi.
13. Dr. G. B. Reddy, "Women and Law". Godia Law Agency, Hyderabad.
14. डॉ. बोरुडे आर.आर. वैकासिक मानसशास्त्र, विद्या प्रकाशन औरंगाबाद.
15. प्रा. प्रियवंदा लाठकर मानव विकास, विद्या प्रकाशन औरंगाबाद.
16. डॉ. नुझहत सुलताना एम.बी., डॉ. वंदना बनकर (जमधडे) मानवी विकास, अपूर्वपब्लिशिंग हाउस, औरंगाबाद.
17. हरसुले पी. डी. हिंदू विवाह व घटस्फोट कायदा, मुकुंद पब्लिकेशन्स, पुणे.

18. टोपे टी.के. महिला व कुटुंब विषयक कायदा, रोहन प्रकाशन पुणे.
19. सरवटे एस. आपण आणि कायदा रोहन प्रकाशन पुणे.
20. अर्चना मेढेकर- मराठे महिलांचे कायदे, साकेत प्रकाशन, औरंगाबाद.

**Dr BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY ,AURANGBAD**

**Name of the Course : B.A.IIIrd Yr. (Home Science)**

**Semester : VI**

**Paper No. & Title : XIX Fundamentals of Interior Design**

**Credit : 04**

**Total Marks : 30**

**Work Load per Week : 4 (50 Mintutes)**

**Objectives -**

To develop skill in creative enviroment suitable to the heads of the uses.

To develop art of judging and home furnishing.

To get better understanding of the principles of designing.

**Unit I - Principles of Arts**

**Credit-1.0**

Introduction, concent, importance of Art & design

Principles of Arts - Proportion, Rhythm, Balance, Harmany

Elemenis of Art - Line, idea light, Color, Design, space, texture size.

**Unit II - Colour Scheme :**

**Credit-0.5**

Properties of color, Classification of color.

Colour scheme for different rooms-Drawing room, Kitchen & Bed.

Children room.

**Unit III - Furniture Arrangements -**

**Credit-0.5**

Principles of furniture Arrangement

Types of furniture, factors influencing on selection of furniture.

furniture arrangements for different rooms - Drawing room, Kitchen.

Living room, Bedroom, Children room.

multipurpose room etc.

**Unit IV - Floor Decorations**

**Credit-1.0**

**Curtain** - Imporatant of curtains, Types of curtains,

Modern Curtains.

**Carpet** - Types of carpets

**Rangoli Cultural** - Important of rangoli, use of principles of art in rangoli

Types of rangoli - Dotted, Alpana, using five finger (sanskar Bharti)

## **Unit V - Flower Arrangement**

**Credit-0.5**

Material for flower Arrangement

Principles of flower Arrangement

Types of flower Arrangement - Traditional, Modern Japanese  
flower Arrangement

### **Course Outcome :**

1. Students can prepare different household art & design.
2. Students can utilize/progress his artistic skill in daily life.
3. Students can furnish their house property.

### **Reference Books :**

1. Mark Kerlen, Space planning Basics, 3rd Edition, John Willey and Amp.sons.
2. Joseph De Chiara, Interior design and Space, 2nd edition. Time saver Standards.
3. Aadhunik Gruha Yojana va Antargat Sajawat (Marathi) : Dr. Vairagade, Latakar, Mule; Vidya Publishers Aurangabad.
4. Margaret G. and Greves Bery I, Fabric Furnishing Bulter, S.B.T. Batsford Ltd., London.
5. Deongarikerry K.S, Interior Decoration in India.
6. Encyclopedia of Interior Design and Decoration.
7. Fauliner and Faulkner, Inside todays Home, Helt Renehort and Winsted, New York.
8. Anna Rutt and Heng, Home Purnishing, Willey Eastern Pvt. Ltd., Delhi.
9. Purohit S.S., Home Gardening.

### **Periodicals :**

1. Inside and outside
2. Journal of Interior Design
3. Interior Architecture and Interior Design
4. Journal of Architecture, Landon
5. Human Factors : The Journal of Human factors and Ergonomics Society
6. Internatiniol Journal of Occupational safety and Ergonbomic.



**DR BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD**

**Name of the Course : B.A.IIIrd Yr. (Home Science)**

**Semester : VI**

**Paper No. & Title : XIX Fundamentals of Interior Design (Practical)**

**Credit : 02**

**Total Marks : 20+20**

**Work Load per Week : 3 (50 Mintutes)**

**Objectives -**

To develop skill in creative enviroment suitable to the heads of the uses.

To develop art of judging and home furnishing.

To get better understanding of the principles of designing.

**Unit-I Color Schemes:**

**Credit-0.5**

1.Classification of color and color wheel.

2.Different Types of color Schemes.

3.Use of color schemes in different rooms i.e Drawing room, Bed room, and Kitchen.

**Unit-II Flower Arrangement:**

**Credit-0.5**

1.Material used for flower Arrangement.

2.Types of Arrangements- Traditional/ Oriented, Modern, Japenes, Dry,Floral.

3.Demonstration on different types of garland and bouquets and Floral decoration.

4.Use of Fresh / artificial flowers in interior decoration.

**Unit-III Floor Decoration:**

**Credit-0.5**

1.Types of Rangoli: Dotted,Sanskar Bharti,Grains,Leaves &Flowers,Alpana

2.Moder Rangoli: Using- Wooden bhosa,marbal chips,kardi bhosa, salt and crystals.

**Unit –IV Preparation of Accessories for interior decoration.**

**Credit-0.5**

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD**

<b>Name of the course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper no. &amp; Title</b>	<b>: NGO MANAGEMENT &amp; CSR</b>
<b>Credits</b>	<b>: 0 4</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Workload per week</b>	<b>: 4 (50 minutes per lecture )</b>

**Objectives:**

This paper will enable students to

1. To know the concept of NGO & CSR
2. To understand NGO problems and management
3. To apply the management practices

**Course outcomes:**

After completion of this course

1. The students will be able to understand concept of NGO and CSR
2. Students prepared a proposal of NGO
3. Students know the relationship between NGO & CSR

**Unit 1 Concept of NGO**

**Credit-1.0**

- Meaning of NGO and GO
- Difference between Government Organizations and NGO
- Characteristics of good NGO
- Structures of NGO
- Functions of NGOs
- Historical Perspective of NGO
- Advantages of NGO
- Present status of NGO
- Contribution of NGO in the Development
- Role of development communicator in developing NGO

**Unit II Process of NGO's**

**Credit-1.0**

- Steps for Starting NGO
- Registration of NGO
- Selection of personnel
- Training of Personnel
- Proposal writing under NGO
- Identifying Funding agencies
- Resource Mobilization
- Planning, Implementation and Evaluation strategy under NGO
- Documentation
- PR in NGO

### Unit 3: NGO's Management

Credit-1.0

- Organizational types and structures
- Managing people and teams in NGOs
- NGO management competencies
- Applying NGO principles and Values
- Accountability and impact assessment for NGOs

### Unit 4: Problems of NGO and Concept of CSR

Credit-1.0

- Funding
- Resource Mobilization
- Documentation
- Meaning of CSR
- Role of NGO in CSR
- Relationship between NGO & CSR
- Types of CSR
- Principles of CSR

### RECOMMENDED READINGS

- S. Chandra, Guidelines for NGO Management in India (2013), Published by Kanishka Distributors, New Delhi
- D. Lewis, Management of Non Governmental Development Organization (2001), Second Edition , Published by Routledge, Newyork.
- A. Abraham, Formation and Management of NGOs (2003), Third Edition, Published by Universal Law Publishing Co. Pvt. Ltd., New Delhi.
- Sundar, P. 2013, Business and Community: The Story of Corporate Social Responsibility in India, New Delhi, Sage Publication.
- Aggarwal, S. 2008, Corporate Social Responsibility in India, Sage Publication Pvt. Ltd.
- David Winster Praveenraj .D & Vijayalakshmi .R., Role of NGOs in CSR, *IRJBM* , Vol.7 (12), Dec.,2014. ([www.irjbm.org](http://www.irjbm.org) )
- [https://www.responsenet.org/sustainable-development-goals-sdg-and-corporate-social-responsibility-csr-india/?gclid=Cj0KCQjwnP-ZBhDiARIsAH3FSRf2fRE6U\\_Lii4Zi6TYgLBgdFYCP0WPnGnneAzO7unoSJHMtSVo3h10aArebEALw\\_wcB](https://www.responsenet.org/sustainable-development-goals-sdg-and-corporate-social-responsibility-csr-india/?gclid=Cj0KCQjwnP-ZBhDiARIsAH3FSRf2fRE6U_Lii4Zi6TYgLBgdFYCP0WPnGnneAzO7unoSJHMtSVo3h10aArebEALw_wcB)
- ([https://en.reset.org/corporate-social-responsibility-csr-societal-responsibility-companies/?gclid=Cj0KCQjwnP-ZBhDiARIsAH3FSRdirdXjP-CXlnp-GHe5TjI-XBIVtB2b\\_B1mHxIINKsKx4HEAHwGD3caAkQtEALw\\_wcB](https://en.reset.org/corporate-social-responsibility-csr-societal-responsibility-companies/?gclid=Cj0KCQjwnP-ZBhDiARIsAH3FSRdirdXjP-CXlnp-GHe5TjI-XBIVtB2b_B1mHxIINKsKx4HEAHwGD3caAkQtEALw_wcB)



**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A.III Year</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper No. &amp; Title</b>	<b>: Diet Therapy</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>:30</b>
<b>Work load per week</b>	<b>: 4 (50 mins per lecture)</b>

**Objectives:**

- 1.To apply the principles of diet therapy in planning and preparing foods in specific health conditions.
- 2.To Plan foods for specific disease conditions with keeping in mind cost, availability and other factors.

**Outcome of the Course:**

- 1.Students can able to plan & prepare the foods for specific disease.
- 2.Students can know the cost,availability, and variety of food.
- 3.Students can aware about the nutritional management according to life style disorders.

**Unit I. Basic Concepts of Diet Therapy**

**Credit-1.5**

Meaning and Objectives of Therapeutic Nutrition  
Role of Dietician in Nutrition Care Process  
Therapeutic adaptations of the normal diet.  
Principles of planning therapeutic diets.  
Modification of normal diet - consistency, nutrients  
Role of Registered dietitian in Nutritional care  
**Pre and Post Operative Diets: General Dietary Guidelines**  
Indian Dietetic Association and its role.  
Principles of dietary planning for T.B, Typhoid and Malaria



**Unit II: Etiology, clinical features, types and nutritional management of Infections and Fever  
Credit-1.0**

Typhoid and Malaria. Tuberculosis, HIV

**Unit III:GI disorders: Etiology, symptoms and Nutritional management      Credit-1.0**

of the following: Peptic Ulcer, Diverticulitis.

Terms: Achlorhydria, Dumping Syndrome, Steatorrhea.

**Unit IV : Weight management - underweight and overweight      Credit-1.5**

Definition of overweight and obesity, types and grades of obesity, Theories of obesity.

Causes of obesity Assessment techniques

Dietary modification

Importance of behaviour modification, limitations of fad diets (very low calories, extreme energy restrictions)

**Underweight:** Definition, causes, assessment, and dietary modification

**References:**

1. Srilakshmi, B.(2011): Dietetics, 6<sup>th</sup> Edition,New Age International Pvt Ltd Publishers
2. Mahan, K.L , Escott-Stump, S , Raymond, J.L (2011)Krause's Food & the Nutrition Care Process, 13 edition, Saunders Publishers.
3. Nix, S. (2012): Williams' Basic Nutrition & Diet Therapy, 14 edition, Mosby publishing.
4. Whitney, E.N., Cataldo, C.B, Rolfes, S.R (2001): Understanding Normal and Clinical Nutrition, Brooks Cole Publishing.
5. Khanna, K, Gupta S, Seth, R, Passi, S. J, Mahna, R, Puri, S (2013). Text book of
6. Nutrition• and Dietetics. Phoenix Publishing House Pvt. Ltd.
7. Mahan, L. K and Escott Stump, S (2013). Krause's Food & Nutrition Therapy, 13thed.
8. Saunders-Elsevier. Stacy, Nix (2009)
9. William's Basic Nutrition and Diet Therapy, 13th Edition. Elsevier, Mosby
10. ICMR (1999). Nutritive Value of Indian Foods. National Institute of Nutrition, Indian
11. Council of Medical Research, Hyderabad
12. Joshi Shubhangini H.(2012). Nutrition and Dietetics with Indian Case Studies,Tata
13. McGraw Hill Education Private limited, New Delhi
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15. Shreelaxmi B.(2007). Dietetics: New Age International(P) Limited,Publishers, New
16. Farkade Triveni s. and Gonge Sulabha S.(2010). *Poshan Aani Aharshastra(Marathi)*,

17. Pimpalpure and Co. Publishers, Nagpur.

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

<b>Name of the Course</b>	<b>: B.A.III Year</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper No. &amp; Title</b>	<b>: Diet Therapy (Practical)</b>
<b>Credit</b>	<b>: 2</b>
<b>Total Marks</b>	<b>:20+20(Internal)</b>
<b>Work load per week</b>	<b>: 3 (50 mins per lecture)</b>

**Objectives:**

1. To apply principles of diet therapy in planning and preparing foods for specific health conditions.
2. To Plan foods for specific disease conditions keeping in mind cost, availability and other factors.

**Outcome of the Course:**

- 1.Students can able toplan & prepare the foods for specific disease.
- 2.Students can able to know the cost,availability, and variety of food.
- 3.Students can aware about the nutritional management according to life style disorders.

**UnitI-** Planning and preparation of normal diet for adult sedentary man / woman. **Credit-0.5**

**UnitII-** Planning and preparation of Progressive diets–clear fluid, full fluid, soft and

Regular.

**Credit-0.5**

**Unit III-** Planning, preparation and nutritive value calculations of diet for

Typhoid/Tuberculosis.

**Credit-0.5**

**Unit IV-** Planning, preparation and calculations of nutritive value of diet for

Diarrhoea/Constipation,

**Credit-0.5**

**Unit V-**Planning, preparation and nutritive value calculations of diets for Obesity/

Underweight.

**PRACTICAL ASSESSMENT: External Examination**

**Total Marks: 20**

**Scheme of Practical Assessment:**

Q. 1 Submission of Record book

**5 marks**

Q. 2 Diet planning, preparation and nutritive value calculations of the following

Therapeutic conditions (any one)

**15 marks**

( Diet plan, Preparation and Calculations 2 marks each)

Typhoid/ Tuberculosis

Diarrhoea/Constipation

Overweight and Obesity/ Underweight

**Internal Assessment**

**20**

**Total = 40**

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD**

<b>Name of the Course</b>	<b>: B.A. VI - Home Science</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper No. &amp; Title</b>	<b>: Computer Application in Fashion in Fashion designning</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work load per week</b>	<b>: 4 (50 mins per lecture)</b>

**Objectives:**

- 1.To Apply and demonstrate various type of textile weaves with the use of computer software.
- 2.To Practice garment rendering using various tools for digital fabric, texture,Pattern of fabric and accessories creation in using CAD application.
- 3.To Understand the digital garment development by applying fashion software.

**Out Comes:**

- 1.Student can able to make different textile weaves with the use of computer soft ware.
- 2.Students can able to apply various tools for digital fabric,texturepattern of fabric.
3. Students can use fashion software that is specifically used in digital garment development. by industry.

**Unit1:** Creation of different weaves. (10 weaves) **Credit-0.5**  
Digital fabric Rendering. (10 Fabrics)

**Unit II:** Motif Development and Motif interpretation on Fabric **Credit-1.5**



creation of digital fabric with different types of repeats.

Plainweave , Ribweave, Mat weave , Basketweave , Twill weave

Satinweave, SateenWeave

**Unit III:** Motif Development and Motif interpretation on Fabric.

**Credit- 1.0**

Creation of digital fabric)with different types of repeats..

**Unit IV:**Creation of 04 digital garments .

**Credit- 1.0**

Development of 4 Digitalized garment with the implementation of motif sand prints.

#### **Reference Books:**

1. "CompleteGuidetoSewing",thereader'sdigestassociation,1976
2. CunninghamG.,*"SingerSewingBook"*,TheSingercompany,1<sup>st</sup>edition.
3. SmithA.(1999),*"CompleteBookof Sewing"*,DorlingKindersley.
4. SmithA.(2009),*"Thesewingbook"*,DorlingKindersley
5. ColussyM K., BergS G.,(2005),*"Renderingfashion,fabricsandprints"*, PearsonPrenticeHall.
- 6.LazearSM,SanDiegoMesaCollege,(2008),*"AdobeillustratorforfashionDesign"*Pearson, PrenticeHall
- 7.KondabathiniR.,(2009),*"TopweaveCreationsVol. I"*, TopweaveCreations.
- 8.ColeD.,(2007).,*"Patterns"*,LaurenceKingPublishing.
9. *"AnvilGraphicDesign,Pattern+ Palette."*,(2005),RockportPublishersInc
10. BridgsA.,(2013),*"PrintedtextilesDesign"*,Laurenkis.
- 11.TallonK.,(2006).,*"CreativeFashionDesignwithillustrator"*,BatsFord,UK.
- 12.advanceDesignSoftwareManual.(Richpeace,Lectra,Wonderweaves,Netgraphicsetc)or equivalent

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.**

**Name of the Course : B.A. III Year**

**Semester : VI (Practical)**

**Paper No. & Title : Computer Application in Fashion  
designing**

**Credit : 2**

**Total Marks : 30**

**Work load per week : 3 (50 mins per lecture)**

**Outcomes of the course:**

1. Students can stitch different types of ladies tops.
2. Students can able to stitch Trouser.
3. Students can able to stitch Men's shirt.

Credit	Objectives	Topic/Content Analysis	Assignments
0.5	To be able to stitch Ladies tops and its variations.	Ladies tops & its variations	Submission of ladies top
0.5	To be able to stitch Trouser.	Trouser & its variations	Submission of trouser
1.0	To be able to stitch Men's shirt.	Men's Shirt with cuff and collar Variations	Submission of men's shirt

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD,**

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VI</b>
<b>Paper No. &amp; Title</b>	<b>: XXII – Communication Process in Home Science</b>
<b>Credit</b>	<b>: 4</b>
<b>Total Marks</b>	<b>: 30</b>
<b>Work Load per week</b>	<b>: 4 Lect./ week</b>

**Objectives :-**

- 1] To know the process of communication and effects of media.
- 2] To develop professional competence in planning and preparation of information communication material for rural and urban community.
- 3] To know the process of communication and effects to media
- 4] To understand the role of communication in development.

**Outcomes of the course :-**

- 1] Students can understand and acquired knowledge about the communication.
- 2] Students can know the communication media and its effects.
- 3] Students can understand the effective communication.

**Unit – I :- Communication Concepts.**

**Credit- 1.5**

- \* Historical background concept and nature.
- \* Functions of communication.
- \* Types of communication – communication transactions – formal and informal communication, verbal and non-verbal communication.
- \* Scope of communication – Education, training and learning industry, motivation and management, corporate communication, management of organizations, advertising and public relations.
- \* Communication and mainstream media, newspaper, radio, television and cinema, ICTs and web based communication.

- \* Communication for social change.

**Unit – II:- Communication process.**

**Credit- 1.5**

- \* Communication process.
- \* The communication process model.
- \* Rule of five
- \* Use of channel to Transmit the message.
- \* The receiver
- \* Communication Notice.
- \* The important 'C' is communication.

**Unit III :- Methods of Communication**

**Credit- 0.5**

- \* Verbal communication.
- \* Non-verbal communication.
- \* Written Communication
- \* Visual Communication
- \* Use and importance of methods of communication in Home Science.

**Unit IV :- Communicating Effectively with Audio Visual Aids**

**Credit- 0.5**

- \* Concept, nature and relevance to communication process (empathy, persuasion, perception, listening]
  - \* Audio Visual Aids.
  - \* Barriers to communication.
-



### References :-

1. Ferkade Gunge-Home Science Extension, Vidya publication, Roikar Road, Mahal, Nagpur.
2. Dr. Vairagade, Mule-Samudiyak Vikas & Extension Education, Vidyabooks publisher, Aurangpura, A. bad.
3. Patri -and Patri (2002) Essentials of Communication, Greenspam Publications
4. Dr. Anjali Ghanekar - Communication Skills for Effective Management
5. Narula Uma (1994) development communication, New Delhi, Harimad Publication.
6. Paulo Mefalpus, development communication source book- Broodeming boundaries of communication .
7. The word bank, 2008.
8. Barkar L (1990) "Communication", series : Prentee Hall, Inc. 17L.
9. Devsto. J. (1998) Human communication, New Yark, Harper & Ruls.

### Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD.

<b>Name of the Course</b>	<b>: B.A. III Home Science</b>
<b>Semester</b>	<b>: VII</b>
<b>Paper No. &amp; Title</b>	<b>: Communication Process is Home Science</b>
	<b>Practical</b>
<b>Credit</b>	<b>: 02</b>
<b>Total Marks</b>	<b>: 40</b>
<b>Work Load per week</b>	<b>: 3 Lect./ week</b>

1. Preparation of following teaching aids. (Advise) **Credit- 02**
- \* Charts / Posters / Flash Cards / Puppets / Rollo graph / models / C.D. / Educational games / Calendar/ Folder.

**Dr. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD,**

**Name of the Course : B.A. III Home Science**

**Semester : VI (SEC)**

**Paper No. & Title : Entrepreneurship Development**

**Credit : 4**

**Total Marks : 30**

**Work Load per week :4 Lect./ week**

**Objective:**

- 1) To understand the entrepreneurial concept.
- 2) To enable students to know the different processes involved in entrepreneurship development.
- 3) To educate students about the barriers and challenges in entrepreneurship.
- 4) To know the success stories of entrepreneurs.

**Outcomes of the Course:**

- 1) Student can understand the different opportunities to become an entrepreneur.
- 2) Student can gain a Knowledge about the contribution of entrepreneurs.
- 3) Student can familiar with current procedures for the preparation of project reports.
- 4) Student can aware about the role models in the fields of entrepreneurship.

**Unit I- Entrepreneurship Development**

**Credit-1.0**

- a. Origin and development of entrepreneurship in India
- b. Concept of entrepreneurship, the meaning of entrepreneurship, definition of entrepreneurship.
- c. Importance, nature, the scope of entrepreneurship
- d. Need and Characteristics of entrepreneurship
- e. Identification of opportunities

**Unit II -Entrepreneur**

**Credit-1.0**

- a. Definition, characteristics, qualities, functions and factors affecting entrepreneurs
- b. 1 Types of entrepreneurs-Spontaneous, motivated and induce IT Entrepreneurship, Rural entrepreneurs, Service Sector opportunities for entrepreneurs.

- c. Kinds of entrepreneurship-Proprietary, Partnership and Group entrepreneurship
- d. Problems faced by entrepreneurs in India
- e. Profiles of successful entrepreneurs-Barwale, Thombare

### **Unit III-Self-employment**

**Credit-1.0**

- a. Self Help Group and Small scale Industries-Importance, concept, scope, definition
- b. Guidelines for self-employment-1. Registration 2. Training 3. Finance 4. Account keeping 5. Costing 6. Labeling and Packaging 7. Marketing
- c. Mobilization
- d. Preparation of Project report
- e. Entrepreneurship Development Program -Meaning, need, objective, contents, limitations, EDP conducting agencies in India with special reference to MCED.

### **Unit IV- Women Entrepreneurship**

**Credit-1.0**

- a. Importance, Qualities of women entrepreneurs
- b. Problems of women entrepreneurs in India, Involvement of women in different entrepreneurship
- c. Central Govt. and State Govt. policy towards Women Entrepreneurship
- d. MAVIM, Self Help Group-Meaning, Scope, Definition, Importance
- e. Home Science related entrepreneurship area.

### **Sessional Activity-Any Two**

1. Preparation of detailed project report.
2. Visit to small scale industry in your area. Write visit report.
3. Prepare any food item, sale it on College level and write report about it.
4. Schedule a planned interview of any successful woman entrepreneur in your area.

### **Recommended Books**

1. Entrepreneurship Development; S.S. Khanka, Sultan Chand & Co.Ltd
2. Fundamentals of Entrepreneurship; G.S.Sudha, Ramesh Book Depot.
3. Entrepreneurship Development; Colombo Plan Staff College for Technician Education, Manila, Tata McGraw Hill
4. Small Scale Industries And Entrepreneurship; Vasant Desai, Himalaya Publishing House.

*Dr. C.P. Barwale*

5. Entrepreneurship Development; C.B.Gupta & N.P. Srinivasan, Sultan Chand & Sons
6. Entrepreneurship of Small Scale Industries Deshpande Manohar Deep & Deep pub . New Delhi
7. Dynamics of Entrepreneurial Development and Management, Himalaya Publishing Madhurimal all and ShikhaSahai, Entrepreneurship, Robert DExcl Books, New Delhi.
8. Robert D. Hisrich and Michael P. Peters. Entrepreneurship Development, Tata McGraw Hill.
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10. Taneja, S & Gupta S.L.(1992), Entrepreneurship Development, New Venture Creation Galgotia Publishing Company, New Delhi
11. Hisrich R.D. & Peters M.P. (1995) Entrepreneurship Starting Developing and Managing a New Enterprise, Richard, D.U.S.A, Irwin.INC
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