



પરિપત્ર:

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટીની સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમ ચલાવતી તમામ સંલગ્ન કોલેજોનાં આચાર્યશ્રીઓને સવિનય જણાવવાનું કે સાયન્સ વિદ્યાશાખા હેઠળનો NEP-૨૦૨૦ અંતર્ગતનો હોમ-સાયન્સ વિષયનો (બી.એસસી હોમ-સાયન્સ વિથ ઓનર્સ) નો સેમેસ્ટર-૩ અને સેમેસ્ટર-૪ નો અભ્યાસક્રમ આ સાથે સામેલ છે.

માનનીય કુલપતિશ્રીની મંજૂરી અનુસાર સદર અભ્યાસક્રમ શૈક્ષણિક વર્ષ જુન, ૨૦૨૪ થી અમલવારી કરવાની રહે છે. સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમ ચલાવતી તમામ સંલગ્ન કોલેજો ધ્વારા તેની અમલવારી કરવા જણાવવામાં આવે છે.



[Signature]
૨૦/૦૭/૨૦૨૪
પ્રાસ ફરજ પરના અધિકારી
(એકેડેમિક)

ક્રમાંક/બીકેએનએમયુ/ એકેડેમિક/૮૨૮/૨૦૨૪

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી,

સરકારી પોલીટેકનિક કેમ્પસ,

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી રોડ,

ખડીયા, જૂનાગઢ-૩૬૨૨૬૩

તા.૧૦/૦૭/૨૦૨૪

પ્રતિ,

- ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી સંલગ્ન સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમો ચલાવતી તમામ કોલેજોના આચાર્યશ્રીઓ તરફ....

નકલ સાદર રવાના:-

- માન.કુલપતિશ્રી/કુલસચિવશ્રીનાં અંગત સચિવશ્રી.
- પરીક્ષા નિયામકશ્રી, ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી, જૂનાગઢ

નકલ રવાના જાણ તથા યોગ્ય કાર્યવાહી અર્થે:

- સીસ્ટમ મેનેજરશ્રી, આઇ.ટી.સેલ વિભાગ (વેબસાઇટ ઉપર પ્રસિદ્ધ થવા અર્થે.)



**BHAKTA KAVI NARSINH MEHTA UNIVERSITY
JUNAGADH**



**BOARD OF HOME SCIENCE STUDIES
FACULTY OF SCIENCE
SYLLABUS FOR
B.S.C (HOME-SCIENCE) (HONOURS) PROGRAMME
(SEMESTER- III & IV)
MAJOR/MINOR/MULTIDISCIPLINARY
EFFECTIVE FROM JUNE, 2024**

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

SUMMARY OF THE SEM. – 3 & 4 SYLLABUS (GENERAL HOME SCIENCE)

Sem No.	Sr. No.	Category of Course	Course Title	Course Level	Credit	Teaching Hrs.	SEE Marks	CCE Marks	Total Marks	Exam Duration
Sem-3	1	Major-5	INTRODUCTION TO EXTENSION EDUCATION	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	2	Major-6	FOUNDATION OF ART AND DESIGN	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	3	Major-7	FUNDAMENTALS OF NUTRITION	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	4	MDC-3	PHYSICAL SCIENCE	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
				Total	16					

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Sem No.	Sr. No.	Category of Course	Course Title	Course Level	Credit	Teaching Hrs.	SEE Marks	CCE Marks	Total Marks	Exam Duration
Sem-4	1	Major-8	EARLY CHILDHOOD CARE AND EDUCATION	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	2	Major-9	DYEING AND PRINTING	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	3	Major-10	INFORMATION EDUCATION COMMUNICATION MATERIAL FOR DEVELOPMENT	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	4	Minor-3.1	(FN) POST HARVEST TECHNOLOGY	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
		3.2	(EDX) FOLK MEDIA	5.0						
		3.3	(CT) TEXTILE AND LAUNDRY	5.0						
		3.4	(HM) INTERIOR DECORATION	5.0						
		3.5	(CD) ORGANIZATION AND MANAGEMENT OF ECCE CENTRE	5.0						
				Total	16					

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

SUMMARY OF THE SEM. – 3 & 4 SYLLABUS (FOOD & NUTRITION)

Sem No.	Sr. No.	Category of Course	Course Title	Course Level	Credit	Teaching Hrs.	SEE Marks	CCE Marks	Total Marks	Exam Duration
Sem-3	1	Major-5	FOOD SCIENCE – 1	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	2	Major-6	NUTRITION FOR FAMILY	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	3	Major-7	INTRODUCTION TO MICROBIOLOGY	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	4	MDC-3	PHYSICAL SCIENCE	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
				Total	16					

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Sem No.	Sr. No.	Category of Course	Course Title	Course Level	Credit	Teaching Hrs.	SEE Marks	CCE Marks	Total Marks	Exam Duration
Sem-4	1	Major-8	FOOD SCIENCE - 2	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	2	Major-9	INTRODUCTION TO DIET THERAPY	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	3	Major-10	POST HARVEST TECHNOLOGY	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
	4	Minor -3	IEC MATERIAL FOR DEVELOPMENT	5.0	4	3+1(2) =5	50	50	100	2.0 HRS
				Total	16					

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0		Internal Marks	25
Programme	B.Sc.		External Marks	50
Semester	III (General Home Science)		Practical Internal	5
Category of Course	MAJOR – 5		Practical External	20
Course Credit	4 (3+1)		Prac. External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5		Total	100
Course Code			Exam Duration	2.00 HRS
Course Title	INTRODUCTION TO EXTENSION EDUCATION			

Course Objectives:

- To Know that Need and importance of Extension education.
- To know that how to Raise the standard of people living of rural and urban slum area by helping them.
- To know that People's participation and social change.

Course Learning Outcomes: After completion of the course:

- To know that the role of Extension worker and Role of Home scientist in development
- Basic of extension and how to use as a extension worker.
- How to reach at grassroots level and How to contact the for development programme.
- How to select Extension techniques for target group.
- Student know about Community Development programme run by government and what need to Community at local level.
- In Future they serve as a extension worker. They understand that their role and responsibility.
- They actively participate at development programme as home scientists

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Concept of extension education • Origin. • Meaning and definition. • Philosophy. • Objectives. • Principles and scope of extension. • Characteristics of Extension Education • Importance of extension education • Role of Extension Education in Rural Development • Extension education in the Rural development perspectives	11
	2	Types of Education A. Formal Education B. Non formal Education C. Comparison between Formal Education and Extension Education Extension Educational Approaches. 1. The Extension Approach. 2. Training Approach 3. Co-operative Self -help Approach 4. Integrated Development Approach Misconceptions about Extension	11
	3	Extension teaching methods. • Selection of Extension techniques • Classification of Extension teaching Methods (Techniques and Aids)-Methods of Contact, 1. Individual contact, Group Contact, Community, or mass contact Extension Techniques, Audio-visual Aids)	11
	4	Popular Extension Educational Methods • Demonstration. -Exhibition. -Workshop. -Group discussion. Campaigning. -Meeting. And sightseeing. Extension Materials (leaflet, pamphlet, folder), Newspaper and newsletter.	

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		Home science and Extension • R Role of Home science in Rural Development	
PRATICALS		1. Listing the Community Development programme. Running by Indian government Last 10 years and replotting any two of them. 2. Planning in implements anyone techniques of extension Workshop/ demonstration/ Exhibition. 3. Collect information and report on Jila Gramme Vikas Agency. DRDA .activities. Write note on PRA and RRA techniques	30

Suggested Reading:

1. Dhirajdhakan.,(1998) Vistaranshikshannamultatvo,Kanakddhakan,Jamnagar,
2. Dhirajdhakan (1990) VistaranShikshan,RajdeepPrinters,NearPancheshvar tower.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (General Home Science)	Practical Internal	5
Category of Course	MAJOR – 6	Practical External	20
Course Credit	4 (3+1)	Prac. External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	FOUNDATION OF ART AND DESIGN		

Course Objectives:

- Understand elements and principles at art and design learn to appreciate art
- Develop an understanding to the application of art principles in design composition of traditional and contemporary art architecture and Textiles and interior design

Course Learning Outcomes: After completion of the course:

- Develop skill in creating designs in making art objects

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	INTRODUCTION TO FOUNDATION OF ART AND DESIGN • Definitions and types • Structural, decorative, geometry, Modern Art, natural and traditional design	11
	2	ELEMENTS OF DESIGN • Line, size, structure, space, pattern, safe, light, color PRINCIPLES OF DESIGN • Definition and their characteristics balance, harmony, proportion, Rhythm, emphasis	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	3	FLOWER ARRANGEMENT • Application of elements of Art and principles of design in arranging flower • Preparation of flower before arranging • Equipping required for flower arrangement • Types of flower arrangement • Line • Mass • Line and mass arrangement • Miniature arrangement • dry arrangement	11
	4	Study Of Colors • Classification Of Colours Primary, Secondary, Intermediately, Tertiary, Quaternary • Colour Sachems Monochromatic, Analogous, Complimentary, Split Complimentary, Double Splits, Triads, Contrasts Colors	12
PRACTICALS		1. Making different types of design • Structural design • Geometric design • decorative design • modern art • natural design • traditional design 2. Preparation at color wheel and color scheme 3. To make artificial flower /making fresh flower arrangement Preparing decorative articles	30

Suggested Reading:

1. Koontz. H. and O'Donnel C., 2005. Management - A systems and contingency analysis of managerial functions. New York: McGraw-Hill Book Company
2. Kreitner. 2009, Management Theory and Applications. Cengage Learning: India
3. Rao V.S. and Narayana P.S. Principles and practices of Management, 2007, Kona Publishers Pvt. Ltd.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (General Home Science)	Practical Internal	5
Category of Course	MAJOR – 7	Practical External	20
Course Credit	4 (3+1)	Prac. External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	FUNDAMENTALS OF NUTRITION		

Course Objectives:

- This course enables the student to understand the functions of and the role of various nutrients and the effects of deficiency and excess. (In brief)
- Be Familiar with Different Methods of Cooking Their Advantaged 'Disadvantages.
- Develop The Ability to Improve the Nutritional' Gravity of Food.

Course Learning Outcomes:

- Learn About the Composition and Notational Contribution Selection of Different Foo Stuff.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	INTRODUCTION • Concept of nutrition • Definition of Food, diet, nutritional status & malnutrition. Signs of good & poor nutrition	11
	2	NUTRIENTS; - classification, sources, functions, R.D.A. and deficiency and excess • Carbohydrate • Protein • Fat • Energy	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	3	MICRONUTRIENT: - • Vitamins, Fat soluble vitamins, Water soluble Vitamins • Minerals (calcium, phosphorus, magnesium, sodium potassium, iron, fluorine, iodine, copper, zinc)	11
	4	Water • Function, Distribution and Dehydration	12
PRACTICALS		• Preparation & calculation of following nutrient rich recipes • Carbohydrates rich • Protein rich • Energy rich • Fat rich • Vitamins • Minerals	30

Suggested Reading:

1. Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). The Art and Science of Cooking: A Practical Manual, Revised Edition. Elite Publishing House Pvt Ltd.
2. Raina U, Kashyap S, Narula V, Thomas S, Suvira, Vir S, Chopra S (2010). Basic Food Preparation: A Complete Manual, Fourth Edition. Orient Black Swan Ltd.
3. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
4. Srilakshmi (2007). Food Science, 4th Edition. New Age International Ltd.
5. Wardlaw and Insel MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition. Mosby.
6. Chadha R and Mathur P (eds). Nutrition: A Lifecycle Approach. Orient Blackswan, Delhi.2015

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (General Home Science)	Practical Internal	5
Category of Course	MDC – 3	Practical External	20
Course Credit	4 (3+1)	Prac. External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	PHYSICAL SCIENCE		

Course Objectives:

- To understand basic concept of science

Course Learning Outcomes:

- Students learn basic working house hold chemicals with principal of science

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Acids, Bases And Salts • Concept of acid, base and salt • Neutralization reaction • pH and pH scale • Buffer solutions • Applications in everyday life	11
	2	Household Chemical • Chemicals in foods- preservatives and colorants • Antiseptics and disinfectants • Soaps and detergents	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	3	Heat • Temperature and its measurements. • Types of thermometers • Heat Transfer- Modes and examples.	11
	4	Consumer Awareness • Guarantee and warranty of all household equipments. • Precautions while using equipments and servicing of equipment used	12
PRACTICALS		1. Acid base titration 2. Preparation of Detergent Powder 3. Preparation of liquid soap 4. Simple thermometer 5. Doctor thermometer	30

Suggested Reading:

1. Arun Bahl and B.S. Bahl : 2010, Advanced Organic Chemistry, S. Chand
2. B.Sc. Practical Physics by Harnam Singh, S. Chand and Co, 2001.
3. Lal. S. (1995). Fundamentals Physics, Pradeep Publications, Delhi.
4. Peet, L.J., Pickett, M.S. & Arnold, M.G.(1979), Household Equipment, John Wiley and Sons, USA.
5. Partab, H. (1987). Electrical Gadgets. Dhanpat Rai & Sons.
6. Sharma, S.K. & Jerath, R. (2013). Dinesh New Millennium Physics. Vol. I and Vol. II.
7. Khan, N. (2008). Physics. Oxford University Press.
8. Ahluwalia, V.K. Dharma, S., Gulati, A., 2005, College Practical Chemistry University Press India Pvt. Ltd.
9. B.Sc. Practical Physics by Harnam Singh, S. Chand and Co, 2001

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

SEMESTER: 3

FOOD & NUTRITION

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (Food & Nutrition)	Practical Internal	5
Category of Course	MAJOR – 5	Practical External	20
Course Credit	4	Prac.External Exam Duration	2.00 HRS
Teaching Hours	4	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	FOOD SCIENCE – 1		

Course Objectives:

- To impart knowledge pertaining to the basic properties of food.
- To provide basic understanding of principles behind food and also with processing
- Technology used for different foods.

Course Learning Outcomes:

- Identify the different types of energy giving, body building and regulatory foods Available in market

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Energy Giving Foods Cereals: - Selection of cereals and millet. Nutritional factors in selection of cereals. a) Wheat; - Types, structure, composition and milling. Products of wheat (whole flour, bread flour, self-rising flour, all-purpose cake flour, Maida, semolina), macaroni product. b) Rice; - Composition and par boiling Roots and tubers: - Selection of roots and tubers. Fats and oils: Selection of fats and oils, nutritional importance of fats and oils. Functions of fats and oils. Sugar, jiggery and other sweetening agents: Selection of sugar, jiggery and other sweetening agents. White crystalline sugar, cube sugar, brown sugar, liquid sugar	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		glucose, jiggery, honey and saccharine related products. Indian chikki.	
	2	Body Building Foods Pulses: - Selection of pulses, commonly used pulses, nutritional factors in section of pulses, Toxic factors in pulses. Milk and milk products: Selection of milk and milk products, chemical composition, standardizing, pasteurization, kinds of milk available, food products derived from milk such as cream, ghee, curd, paneer, khoa, milk powder, cheese. Flesh foods: Selection of flesh foods, meat, poultry, eggs, fish and other sea foods. Nuts: Selection of nuts.	11
	3	Protective/ Regulatory Foods Vegetables: Selection of vegetables, chemical composition of vegetables, salad. Fruits: Selection of fruits, composition, ripening and storing of fruits, banana, orange, mango, lime, custard apple, pineapple, papaya, chickoo, guava, amla, melons, grapes, peach, berries	11
	4	Unconventional Foods Soyabean, ragi, oats, and barley, unconventional leaves, mushrooms, spirulina.	12
PRACTICALS		Selecting, preparing and serving items from current restaurant menus (ONE PREPARATION EACH) a) Cereals e) Pulses b) Roots and tubers f) Milk and milk products c) Sugar jiggery g) Vegetables d) Fats and oils h) Fruits Preparation of unconventional foods (ONE PREPARATION EACH) a) Soya bean products c) Unconventional cereal b) Unconventional leaves d) Unconventional roots and tubers	30

Suggested Reading:

1. N ShukuntalaManay, M. Sadaksharaswamy, "Foods –Facts and Principles.
2. M Swaminathan "Food Science and Experimental Food."
3. Srilaxmi- Food Science.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

4. Norman P N "Food Science" The A V I Publishing Co. 1982

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (Food & Nutrition)	Practical Internal	5
Category of Course	MAJOR – 6	Practical External	20
Course Credit	4	Prac.External Exam Duration	2.00 HRS
Teaching Hours	4	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	NUTRITION FOR FAMILY		

Course Objectives: This course will enable the students to

- Diet and the importance of meal planning.
- Know about RDA and healthy food choices.

Course Learning Outcomes: After completion of the course:

- Gain Knowledge about dietary management in common ailments.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Introduction Food Groups and Concept of Balance Diet	11
	2	Basic concepts meal planning Food exchange list Concept of Dietary Reference Intakes Factors effecting meal planning and food related behavior. Dietary guidelines for Indians and food pyramid.	11
	3	Nutrition during the adult years Physiological changes, RDA, nutritional guidelines, nutritional concerns and healthy food choices. • Adult • Pregnant woman • Lactating mother • Elderly	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	4	Nutrition during childhood Growth and development, growth reference/ standards, RDA, nutritional guidelines, nutritional concerns and healthy food choices. • Infants • Preschool children • School children • Adolescents	12
PRACTICALS		1. Introduction to meal planning - Use food exchange list 2. Planning and preparation of diets and dishes for - Young adult - Pregnant and Lactating woman - Preschool child - School age child and adolescents - Elderly 3. Planning Supplementary foods for Infants	30

Suggested Reading:

1. Seth V and Singh K (2006). Diet Planning through the Life Cycle: Part 1 Natural Nutrition. A Practical Manual. Elite Publishing House Pvt. Ltd., New Delhi.
2. Gopalan C. Rama Sastri BV, Balasubramanian SC (1989) Nutritive Value of Indian Foods, National Institute of Nutrition, ICMR, Hyderabad.
3. Khanna K. Gupta S. Seth R, Passi SJ, Mahna R, Puri S (2013). Textbook of Nutrition and Dietetics. Phoenix Publishing House Pvt. Ltd.
4. Wardlaw GM. Hampi JS. DiSilvestro RA (2204). Perspectives in Nutrition. 6Th edition. McGraw Hill.
5. Chadha R and Mathur P eds. Nutrition: A Lifecycle Approach. Orient Blackswan, New Delhi. 2015

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0		Internal Marks	25
Programme	B.Sc.		External Marks	50
Semester	III (Food & Nutrition)		Practical Internal	5
Category of Course	MAJOR – 7		Practical External	20
Course Credit	4		Prac. External Exam Duration	2.00 HRS
Teaching Hours	4		Total	100
Course Code			Exam Duration	2.00 HRS
Course Title	INTRODUCTION TO MICROBIOLOGY			

Course Objectives:

- The course will enable the students to gain deep knowledge and role of microorganism and environment

Course Learning Outcomes:

- Understand the importance of microorganism and its characteristic

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Introduction of microbiology • what is microbiology • Brief history of microbiology • Virus • Bacteria • Importance of microbiology (Economical – industrial – medicinal)	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	2	Sterilization - Physical method - Chemical method	11
	3	Microscopy and Staining - Microscopy - Types of Microscopy - Staining - Types of staining (wet mounting simple, special and differential staining)	11
	4	Immunity - Immunity - Roll of immunity in our body	12
PRACTICALS		1. Studies of Microscope 2. Studies of laboratory instrument (autoclave, Incubator, hot air oven, centrifuge) 3. Wet mounting of yeast 4. Wet mounting of fungi 5. Staining of microorganism from cured sample 6. Visit to a pathological laboratory	30

Suggested Reading:

1. Food Microbiology – Frazier W.C. and Westhoff D.C. McGraw Hill Inc. Ltd.
2. Modern Food Microbiology – Jay James M. Van Nostrand Reinhold Company Inc.
3. Peleczar and Reid – Microbiology McGraw-Hill Book Company New York

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	III (Food & Nutrition)	Practical Internal	5
Category of Course	MDC – 3	Practical External	20
Course Credit	4 (3+1)	Prac. External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	PHYSICAL SCIENCE		

Course Objectives

- The students will be able to understand about different solutions, their applications, and pH
- The Students will understand about lipids, polymers and polymerization.
- The students will understand about mechanics, heat and electricity and its applications

Course Learning Outcomes: After completion of the course:

- Student Will Gain Knowledge Regarding Fundamental of Physical Science

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Acids, Bases and Salts • Concept of acid, base and salt • Neutralization reaction • pH and pH scale • Buffer solutions • Applications in everyday life	11
	2	Household Chemicals • Chemicals in foods- preservatives and colorants	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		- Antiseptics and disinfectants - Soaps and detergents	
	3	Heat - Temperature and its measurements. - Types of thermometer - Heat Transfer- Modes and examples.	11
	4	Consumer Awareness - Guarantee and warranty of all household equipments. - Precautions while using equipments and servicing of equipment used	12
PRACTICALS		1. Acid base titration 2. Preparation of Detergent Powder 3. Preparation of liquid soap 4. Simple thermometer 5. Doctor thermometer	30

Suggested Reading:

1. ArunBahl and B.S. Bahl : 2010, Advanced Organic Chemistry, S. Chand
2. B.Sc. Practical Physics by Harnam Singh, S. Chand and Co, 2001.
3. Lal. S. (1995). Fundamentals Physics, Pradeep Publications, Delhi.
4. Peet, L.J., Pickett, M.S. & Arnold, M.G.(1979), Household Equipment, John Wiley and Sons, USA.
5. Partab, H. (1987). Electrical Gadgets. DhanpatRai& Sons.
6. Sharma, S.K. &Jerath, R. (2013). Dinesh New Millenium Physics. Vol. I and Vol. II.
7. Khan, N. (2008). Physics. Oxford University Press.
8. Ahluwia, V.K. Dhingra, S., Gulati, A., 2005, College Practical Chemistry University Press IndiaPvt. Ltd.
9. B.Sc. Practical Physics by Harnam Singh, S. Chand and Co, 2001.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

SEMESTER – IV

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MAJOR – 8	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	EARLY CHILDHOOD CARE AND EDUCATION		

Course Objectives:

- To Understand the Concept and Significance of Early Childhood Care and Education.
- To Develop Understanding of Child Care Education.
- To Create Component and Skilled Professionals to Work in the Areas of child Care and Education.

Course Learning Outcomes: After completion of the course:

- After completion of the course of the study, the students will Be aware of Basic Information of Early Childhood care and education and Different Method, Educators and Curriculum, Program planning for ECCE.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Significance and Objectives of Early Childhood Care and Education • Concept of Ecce • Objective OF ECCE • Characteristic of Early Childhood Year • Significance of Early Childhood years in individual's Development • Importance of Early Childhood Care and Education • Pre Admission Training- Training given to children at home/family before admission to the ECCE center	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	2	View of Educationists and philosopher's for ECCE • Frobel • Montessori • Mahatma Gandhiji • Gijubhai Badheka and Taraben Modak	11
	3	Programme Planning of ECCE Setting Curriculum for ECCE • Meaning of Curriculum • Types of Curriculum • The foundation of the developed curriculum and • Sample of curriculum of ECCE • Activity Conducted for Early Childhood Development	11
	4	ECCE in India: • Overview of pre and post-independence period • Roll of Organization in ECCE Sector • NGO, • National Organization • International Organization	12
Practical		1. Study of Different Education Method of ECCE Setting and give your opinion on ECCE Education Method 2. Programme Planning of ECCE Setting 3. Write Information about the Activities Conducted for early childhood development 4. Visit/Collect information Organization of ECCE Sector: any one Organization (NGO, National Organization International Organization)	30

Suggested Reading:

1. Taraporevala & Chhugni, 2002, Early Childhood Years, English Edition Publisher & Distributors (INDIA) ISBN- 81-87853-18-2
2. Pathak, 2003, Early childhood Education, Rajat Publications, new Delhi- ISBN- 81-7880 060-8
3. Beaty, J.J. - Skill for preschool teachers
4. Decker, C. and Decker, J - Planning and administering early childhood programs
5. Hilderbrand, V - Management of child development centres
6. Pathashalaprabandhavansvasthayshixan, Rajasthan Jayapur
7. Prabhakar, 1991, shishushixa, madhuvanprakashan PVT, new Delhi
8. Bhavasar, shah, hasanaji, 1992- Balavadi Vyavasthaanesanchalan- AtulPrakashan Ahamedabad
9. ડૉ. બાબાસાહેબ આંબેડકર ઓપન યુનિ.- CCCD-01 – બાળસંભાળ અને કેન્દ્રનું સંચાલન

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MAJOR – 9	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	DYEING AND PRINTING		

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Dyeing. - History of Dyeing. - Classification and Types Colour. - Natural colour - Synthetic colour - Types of Dyeing - Batik - Bandhani - Union cross - Application of Dyeing.	11
	2	Printing. - History of textile printing. - Method of printing. - Block print. - Batik print. - Screen print - Stencil print. - Roller Print - Rotary screen printing - Styles of Printing - Direct style - Discharge style - Resist style - Krimp style	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		• Braso style • Azoic style • Raised style • Transfer printing	
	3	Dyeing defects and remedies • Uneven dyeing • Batch to batch shade verification • Patch dyeing effect • Roll to roll verification • Crease mark • Dye spot • Wrinkle mark • Softener mark	11
	4	Colour Fastness • Factor effecting colour fastness • Chemical structure and composition of the fibres • Chemical structure of dye or pigment • Techniques of dyeing and printing methods • The addition of chemical additives of substances that aid in the dyeing or printing of the fabric • Testing of colour fastness of the fabric • Fastness for washing • Fastness for steaming • Fastness for Ironing • Fastness for Perspiration • Fastness for Sunlight	12
Practicals		1. Methods of dyeing (any two) • Simple Dye • Tie & Dye • Batik 2. Application of Printing on fabric (any two) • Stencil • Block Screen • Varli • Spry • Discharge • Project work (any one) Making of Article: Uses of dyeing and printing method on fabric.	30

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Suggested Reading:

1. Dr Vimleshkumari 'Textile and Laundry'
2. Dr Bela Bhargav 'Textile and Laundry Work'
3. Dr.BrundaSinh 'VastraVignanavmParidhan'
4. Prof.GajjarNayna 'Dyeing and Printing niPrakriya no khyal'
5. M.L. Gulrajani and Deepti Gupta (1990) 'Natural Dyes and their Application to Textile'
6. R.S. Prayag 'Technology Textile Printing' – Noyes Data Corporation
7. Singer Margo 2007 'Textile Surface Decoration Silk &Velvet A& C Black Ltd.'

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MAJOR – 10	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	INFORMATION EDUCATION COMMUNICATION MATERIAL FOR DEVELOPMENT		

Course Objectives: This course will enable the students to

- To know the role of IEC material for development

Course Learning Outcomes: After completion of the course:

- To develop skill for selection preparing IEC materials

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	CONCEPT OF IEC MATERIAL • Meaning of IEC Material • Importance and scope of IEC material for development. • Different types of IEC materials for development. • Role of IEC material for development.	11
	2	GUIDELINES FOR DEVELOPMENT OF IEC MATERIALS • Selection of IEC material ▪ Strength and Limitations of Various IEC materials ▪ Criteria for selecting IEC material ▪ IEC materials for combining for greater impact • Developing a creative brief ▪ Importance of creative brief. ▪ Elements of creative brief. • Preparing prototype IEC material	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE

Effective from June 2024

Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		▪ Guidelines for developing new IEC material ▪ Qualities of effective IEC material • Pretesting the prototype of IEC material ▪ Assessing the pretested results and revising IEC materials • Monitoring the use and impact of IEC materials.	
	3	VARIOUS TYPES OF IEC MATERIALS FOR DEVELOPMENT • Graphics and audiovisual charts, posters, flashcards, flexes, flip books, Brochures, booklets	11
	4	Mass Media: • Script writing essential points in IEC materials for mass media • Radio scripts writing • T.V. programme scripts writing • Newspaper, magazine article writing	12
PRACTICALS		1. Content analysis of various IEC materials for development messages. 2. Designing layouts for various IEC materials 3. Writing scripts on selected development issues for radio, and T.V. programmes 4. Viewing and recording various types of television and radio programmes. 5. Preparation of various graphic (IEC) materials 6. Identifying various IEC materials used by NGOs and GOs for development work.	30

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Suggested Reading:

1. Enderson (1972): Introduction to communication theories and practices.
Cummings publishing house. California
2. Bernice Hurst (1996): The handbook of communication skills, Kogan Page
Limited, London.
3. Chandra A. Shah A, Joshi U (1989): Fundamentals of teaching home science.
Sterling publishers, New Delhi
4. Wittich and Schulter (1967): Audio visual materials. Havper& Row
publications. London.
5. Keval Kumar (2010): Mass communication in India, Jaico publishing house
Ahmedabad
6. Maniyar A., Graphic Aids Designing

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MINOR – 3.1	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	(FN) POST HARVEST TECHNOLOGY		

Course Objectives: This course will enable students to -

- Understand the process of development of food product
- Develop new food products which are marketable nutritionally and economically
- To teach the students basics of food preservation
- To develop entrepreneurial abilities for small scale food industries

Course Learning Outcomes: After completion of the course:

- Understand the process of development of food product

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Canning and bottling Principles, steps in canning, types of containers used, spoilage of canned foods.	11
	2	Freezing and refrigeration Principles, differences between, freezing and refrigerate, selection criteria for freezing materials	11
	3	Drying and dehydration. Principles of sun drying, Homemade drier, commercial dehydrators	11
	4	Food Irradiation- Technology and application and Preservation by Concentration.	12

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

PRACTICALS	1. FREEZING OF VEGETABLES AND FRUITS 2. DRYING OF VEGETABLES AND FRUITS 3. PRESERVATION BY CONCENTRATION 4. (MURRABA, CONDENSED MILK & TOMATO PUREE)	30
-------------------	---	-----------

Suggested Reading:

1. Association of food scientists and Technologies (India) (1988 and onwards)
Proceeding of the Annual Conference. Proceeding of the second international food Science and technology conference (1988).
2. Paine F. (Ed.) (1987) Modern processing packaging and Distribution Black & lasgow.
3. Ritson C. Gofton L, Mckenzi J. (1986) The food consumer, New York John wiley & son.
4. Porry H. mulky mj (1993) Food processing, Oxford and I BH publishing co. Pvt. Ltd.
Darrah LB (1971) Food marketing, The Ronald press Co.
5. Bedekar SJ (1991) Marketing concepts and strategies oxford university press,
Kulshrestha Sk (1994)
6. Girdharilal siddhapa GB and Tandon Bl (1986) Preservation of fruits and vegetables,
New Delhi ICAR Kulkade S and Bhav N and Mehta

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MINOR – 3.2	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	(EDX) FOLK MEDIA		

Course Objectives:

- To develop awareness regarding historical developments in folk media.
- To develop understanding regarding folk media and its role in developmental Communication.
- To develop understanding regarding traditional as well as contemporary folk forms of Communication.
- To develop skill in selecting and using folk media for developmental Communication

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	HISTORICAL PERSPECTIVE • Genesis and growth of folk media in India. • Folk media as means of transmitting the culture of a society. • Current trends in the use of folk media in development.	11
	2	FOLK MEDIA IN DEVELOPMENTAL COMMUNICATION • Significance of folk media in developmental context. • Contribution of folk music, folk dances, and folk dramas for developmental society.	11
	3	VARIOUS TYPES OF FOLKS MEDIA	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024

Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		• Forms of folk media ▪ Music, Folk Music - The concept of folk music, the cultural, physical intellectual, Emotional, moral, and spiritual value of music – folksong, (bhajan&Dayro) ▪ Dance, Folk Dance - Various forms of folk dances and their educational value. Bajaniya&Vanzara Folk Mela& Festivals ▪ Theater, Folk theater - Street theater - meaning, preparation, its performance, its educational value, evaluation of street plays Puppets - Types, stages, accessories, storage, performance, educational values Popular Indian Folk Theater - Bhavai– Gujarat Lavani - Maharashtra Nautanki	
	4	MESSAGES FOR FOLK MEDIA • Developing messages for folk media - Their nature - Steps in developing messages - Limitations of developing messages • Integrating of the exiting messages of the community with the developmental Messages • Media blending - concept and its importance are in the use of folk media.	12
PRACTICALS		1. Identify few folk forms of different regions of India with its content, context and Origin with the specific cultural background. Select any contemporary issues and write of script based on a selected folk format and enact it. 2. Record same folk forms - Nautanki - Bhavai - Lavani etc.	30

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Suggested Reading:

1. Jain, R. (1993): Mass Media and Rural Development, Vol. II, New Delhi, Manak Pub. Pvt. Ltd.
2. Karunakaran K. and Hando J. (1988) : Folklore in India, Coimbatore Bharathiar University, Coimbatore.
3. KaurBetal (1993); Potentiality of communicating home improvement messages through traditional media, M.Sc. dissertation, Haryana Agricultural University, Hissar.
4. Mishra M.K. (1990): Role of Traditional Media Today. Folklore March
5. Mody Bella (1991): Designing Messages for Developmental Communication, New Delhi, Sage Pub.
6. Roy G.L. (1991): Extension Communication Management , Calcutta, Nayaprakash
7. Shah A. & Joshi U. (1992): Puppetry & Folk drama for Non-formal education . Sterling Publishing Pvt. Ltd. New Delhi.
8. Thakur B.S. and Agarwal C. (1989): Media Utilization for the development of women and children, New Delhi, Concept Pub. Company

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MINOR – 3.3	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	(CT) TEXTILE AND LAUNDRY		

Course Objectives:

- Acquaint with the materials, equipment, and Laundry involved in laundering.
- Teach those the differences in the laundering processes use for different fabric.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Principal of Washing and Equipment. • Principal of Washing • Treatment after Washing of clothes • Laundry Equipment's. • Equipment for Drying	11
	2	Laundry processes • Materials For Laundry • Optical Brighteners • Bluing • Starches • Ironing	11
	3	Maintains and care of clothes. • Cotton • Silk • Wool • Synthetics	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	4	Stain removal • Stains of Vegetables and Fruits. • Animal Stains. • Stains of dye. • Stains of beauty products. • Some Common Types of Stains	12
PRACTICAL		1. Laundering of Cotton, Silk, Wool & Synthetics fabric. 2. Stain removal- tea/coffee, vegetable/fruit, oil/ghee, 3. Turmeric, Blood, Oil Paint, Pan, Ink, Greece, 4. Chocolate/Ice cream, Nail police, Lipstick.	30

Suggested Reading:

1. Alexander, R.R. (1997) Textiles Product selection, use and care Boston Houghton Mifflin CO.
2. DuelkarDurga, (1976) Household textile and laundry work, Delhi Atmaram and Sons.
3. VastrVighyan and dhulaikala - Dr.Bela Bhargav.
4. Textile and Laundry Work Dr. Bela Bhargav
5. Textile and Laundry Vimleshakumari.
6. ગમેતેવાડાઘટ્ટર કેમ કરશો? દીપ્તિએમ. ઓઝા. ઉર્વીસી. ત્રિવેદી.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MINOR – 3.4	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	(HM) INTERIOR DECORATION		

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Furniture arrangement. • meaning and importance • types of furniture • selection of furniture and its care • arrangement of furniture for various rooms (living room, dining room, bedroom, multiple room)	11
	2	Windows and curtains • Introduction • types of windows • types of curtains	11
	3	Lighting arrangement • introduction • importance • Classification based on sources.	11
	4	Material used in home • introduction • importance • materials for wall, floor, ceiling	12

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024

Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Practical	• Furniture arrangement in different rooms on drawing seats only display (Any two) ▪ living room, ▪ bedroom, ▪ dining room ▪ multipurpose room • Types of windows ▪ Draw and prepare on drawing seat • Types of curtain ▪ Glass, tire, box- simple, cafe, tie back, tailored cottage, pinch pleat, cafe, inverted, Crisscross • To learn wall decoration ▪ Wall hanging, photo fram, poster, (any one)	30
-----------	--	-----------

Suggested Reading:

1. Koontz. H. and O_Donnel C., 2005. Management - A systems and contingency analysis of managerial functions. New York: McGraw-Hill Book Company
2. Kreitner. 2009, Management Theory and Applications. Cengage Learning: India
3. Rao V.S. and Narayana P.S. Principles and practices of Management, 2007, Kona Publishers Pvt. Ltd.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (General Home Science)	Practical Internal	5
Category of Course	MINOR – 3.5	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	(CD) ORGENISATION AND MANAGEMENT OF ECCE CENTRE		

Course Objectives:

- To understanding the concept of management and need for organization and Management.
- To know the different aspect of management.
- To acquire the skill for organization and management of ECCE centre.

Course Learning Outcomes: After completion of the course:

- The need for proper planning preparation and executing of ECCE programs presupposes
- Sound training inputs both at the conceptual theoretical level as well practical skill level. The
- Present course attempts to make the students of the concepts need and measures of effective and efficient management in the aspects of materials, space, personnel and routines.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
4	1	Need and concept of management • Need-effective and efficient utilization of resources • Concept-Goal orientation, Principles, and issues of • process: planning, organization, direction and • Stimulation, Coordination, controlling and appraisal.	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	2	Material management and Documents - Place/Building/space - Selection of place, - Aspects to be kept in mind while constructing building. - Furniture's - Play ground - Teaching aids - Documents	11
	3	Personnel management - Importance of personnel for ECCE center - Co-operation and co-ordination of personnel - Personnel's qualities and role - principle, teacher And other staffs. - Parents - Teacher co-operation.	11
	4	Observation of ECCE center - Meaning, need, goals, objectives, principles of - ECCE centre observation. - Types and methods of ECCE center observation. - Observer of the ECCE center - Functions and - Qualities	12
PRACTICAL		- Visit for deferent areas ECCE canter and prepare of blue prints for ECCE center. - Observation and evolution for ECCE center - Preparing of building plan for ECCE center. - Prepare a list of documents and prepare a sample of any two documents for ECCE center	30

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Suggested Reading:

1. Taraporevala & Chhugni, 2002, Early Childhood Years, English Edition
Publisher & Distributors (INDIA) ISBN- 81-87853-18-2
2. Pathak, 2003, Early childhood Education, Rajat Publications, new Delhi- ISBN- 81-7880 060-8
3. Beaty, J.J. - Skill for preschool teachers
4. Decker, C. and Decker, J - Planning and administering early childhood programs
5. Hilderbrand, V - Management of child development centres
6. Pathashalaprabandhavansvasthayshixan, Rajasthan Jayapur
7. Prabhakar, 1991, shishushixa, madhuvanprakashan PVT, new Delhi
8. Bhavasar, shah, hasanaji , 1992- BalavadiVyavasthaanesanchalan- AtulPrakashan
Ahamedabad
9. ડૉ. બાબાસાહેબ આંબેડકર ઓપન યુનિ.- CCCD-01 – બાળસંભાળ અને કેન્દ્રનું સંચાલન

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (Food & Nutrition)	Practical Internal	5
Category of Course	MAJOR – 8	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	FOOD SCIENCE - 2		

Course Objectives:

- To impart knowledge pertaining to the basic properties of food.
- To provide basic understanding of principles behind food and also with processing Technology used for different foods.
- Understand the application of science principles to experimental study of foods.
- Develop food preparations and evaluate by sensory methods.
- Select food to meet your requirements both in terms of food quality as well as cost.

Course Learning Outcomes: After completion of the course:

- Impart knowledge pertaining to the basic properties of food.

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Food acceptability • Appearance factor, kinesthetic factor and flavour factor judged by sensory organs	11
	2	Sensory evaluation of food • Definition practical requirement for conducting sensory test classification of sensory methods difference test ranking test	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE

Effective from June 2024

Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	3	- Evaluation of food by objective methods Classification - objective methods for assessing food qualities such as chemical methods physico- chemical methods microscopical examination microbiological examination assessment of textural characteristic of course such as appearance, colour volume wettability sand retention tenderness of foods rheology of foods.	11
	4	Colloidal system in foods - definitions difference between colloid suspension and solution - types of colloidal dispersion properties of colloidal dispersion - Dispersion of substance in food preparations	12
Practical		Sensory evaluation of foods by difference test A) Paired comparison test B) Triangle test C) Duo-trio test Sensory evaluation by rating test A) Ranking test B) Two sample difference test C) Multiple sample difference test D) Hedonic test E) Numerical scoring test F) Composite scoring test	30

Suggested Reading:

- 1) N Shukuntala Manay, M. Sadaksharaswamy, "Foods -Facts and Principles.
- 2) M Swaminathan "Food Science and Experimental Food."
- 3) Peckham G C. "Foundation of Food Preparation" The Mcmillan Co. 1962
- 4) Norman P N "Food Science" The A V I Publishing Co. 1982
- 5) Charley H "Food Science" John Wiley and Sons 1982
- 6) Griswold RM "The Experimental Study of Foods" Houghtan Migglin Co. 1962
- 7) Lowe B "Experimental Cookery" John Wiley and Sons. 1965
- 8) ANC-1 Nutrition for the Community- Practical manual Part-1 IGNOU.
- 9) Srilaxmi- Food Science

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (Food & Nutrition)	Practical Internal	5
Category of Course	MAJOR – 9	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	INTRODUCTION TO DIET THERAPY		

Course Objectives:

- To understand the roll of diet therapy
- To gain knowledge on the dietary modification for various dieses
- To acquire the ability to plan and prepare diets for various dieses

Course Learning Outcomes: After completion of the course:

- Understand the roll of diet therapy

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	INTRODUCTION A. Basic Concept Diet Therapy Therapeutic Diet B. Principles of Diet Therapy C. Dietetic Care of Hospital Patient D. Team Approach to Health Care And E. Assessment of Patient Need	11
	2	MODIFICATION OF NORMAL DIET A. Normal Diet B. Clear Liquid Diet C. Full Liquid Diet D. Soft Diet E. Bland Diet	11
	3	MODES OF FEEDING A. Enteral Feeding B. Tube Feeding C. Parenteral Feeding	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	4	ETIOLOGY DIAGNOSIS AND DIETARY MANAGEMENT OF PATIENT WITH A. Weight Management: Overweight, Underweight Gastrointestinal Disturbances: A. Constipation B. Diarrhea C. Peptic Ulcer D. Ulcerative Colitis Dietary Management In Febrile Condition And Infection	12
PRACTICALS		Planning and preparation of A. Clear Liquid Diet B. Full Liquid Diet C. Soft Diet D. Bland Diet Planning and Preparation of Diet for Patient With A. Overweight B. Underweight C. Constipation D. Diarrhea E. Peptic Ulcer F. Ulcerative Colitis G. Typhoid H. T.B.	30

Suggested Reading:

1. Robinson C. H. - Normal and therapeutic Nutrition, The Oxford Uni. Press.
2. Williams S.R. - Nutrition and Diet Therapy, V.C. Mosby Co.
3. Anita F.P. -Clinical Nutrition and Dietetics, The Oxford Uni. Press.
4. Krause M.V. and Hinster M.- Food, Nutrition and Diet Therapy, W.B. Saunders
5. Vaid B. M. - Diet Therapy, Saurashtra University
6. Vaid B. M. - Therapeutic Nutrition, Saurashtra University
7. Vaid B. M - Dietetics, Saurashtra University

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (Food & Nutrition)	Practical Internal	5
Category of Course	MAJOR – 10	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	POST HARVEST TECHNOLOGY		

Course Objectives: This course will enable students to -

- Understand the process of development of food product
- Develop new food products which are marketable nutritionally and economically
- To teach the students basics of food preservation
- To develop entrepreneurial abilities for small scale food industries

Course Learning Outcomes: After completion of the course:

- Understand the process of development of food product

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	Canning and bottling Principles, steps in canning, types of containers used, spoilage of canned foods.	11
	2	Freezing and refrigeration Principles, differences between, freezing and refrigerate, selection criteria for freezing materials	11
	3	Drying and dehydration. Principles of sun drying, Homemade drier, commercial dehydrators	11
	4	Food izradiation- Technology and application and Preservation by Concentration.	12

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

		• PRACTICALS • FREEZING OF VEGETABLES AND FRUITS • DRYING OF VEGETABLES AND FRUITS • PRESERVATION BY CONCENTRATION • (MURRABA, CONDENSED MILK & TOMATO PUREE)	30
--	--	---	-----------

Suggested Reading:

1. Association of food scientists and Technologies (India) (1988 and onwards) Proceeding of the Annual Conference. Proceeding of the second international food Science and technology conference (1988).
2. Paine F. (Ed.) (1987) Modern processing packaging and Distribution Black & lasgow.
3. Ritson C. Gofton L, Mckenzi J. (1986) The food consumer, New York John wiley & son.
4. Porry H. mulky mj (1993) Food processing, Oxford and I BH publishing co. Pvt. Ltd.
5. Darrah LB (1971) Food marketing, The Ronald press Co.
6. Bedekar SJ (1991) Marketing concepts and strategies oxford university press,
7. Kulshrestha Sk (1994)
8. Girdharilal siddhapa GB and Tandon Bl (1986) Oreservation of fruits and vegetables, New Delhi ICAR
9. Kulkade S and Bhave N and Mehta

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Course Level	5.0	Internal Marks	25
Programme	B.Sc.	External Marks	50
Semester	IV (Food & Nutrition)	Practical Internal	5
Category of Course	Minor-3	Practical External	20
Course Credit	4 (3+1)	Prac.External Exam Duration	2.00 HRS
Teaching Hours	3+2 = 5	Total	100
Course Code		Exam Duration	2.00 HRS
Course Title	IEC MATERIAL FOR DEVELOPMENT		

Course Contents

Sem	Unit No.	Syllabi	Teaching Hours
3	1	CONCEPT OF IEC MATERIAL • Meaning of IEC Material • Importance and scope of IEC material for development. • Different types of IEC materials for development. • Role of IEC material for development.	11
	2	GUIDELINES FOR DEVELOPMENT OF IEC MATERIALS • Selection of IEC material • Strength and Limitations of Various IEC materials • Criteria for selecting IEC material • IEC materials for combining for greater impact Developing a creative brief • Importance of creative brief. • Elements of creative brief. Preparing prototype IEC material • Guidelines for developing new IEC material • Qualities of effective IEC material Pretesting the prototype of IEC material • Assessing the pretested results and revising IEC materials • Monitoring the use and impact of IEC materials.	11

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE

Effective from June 2024

Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

	3	VARIOUS TYPES OF IEC MATERIALS FOR DEVELOPMENT Graphics and audiovisual charts, posters, flashcards, flexes, flip books, Brochures, booklets	11
	4	Mass Media: Script writing essential points in IEC materials for mass media - Radio scripts writing - T.V. programme scripts writing - Newspaper, magazine article writing	12
PRACTICALS		1. Content analysis of various IEC materials for development messages. 2. Designing layouts for various IEC materials 3. Writing scripts on selected development issues for radio, and T.V. programmes 4. Viewing and recording various types of television and radio programmes. 5. Preparation of various graphic (IEC) materials 6. Identifying various IEC materials used by NGOs and GOs for development work.	30

Suggested Reading:

1. Enderson (1972): Introduction to communication theories and practices. Cummings publishing house. California
2. Bernice Hurst (1996): The handbook of communication skills, Kogan Page Limited, London.
3. Chandra A. Shah A, Joshi U (1989): Fundamentals of teaching home science. Sterling publishers, New Delhi
4. Wittich and Schulter (1967): Audio visual materials. Havper& Row publications. London.
5. London. Keval Kumar (2010): Mass communication in India, Jaico publishing house,
6. Ahmedabad Maniyar A., Graphic Aids Designing

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

INTERNAL EVALUATION SCHEME		
NO	Particulars	Marks
1	Mid Semester Exam (Mandatory)	25
2	Class Test	05
3	Open book exam/test	05
4	Open note exam/test	05
5	Self-test/ Online test	05
6	Essay/Article writing	05
7	Quizzes/Objective test	05
8	Class assignment	05
9	Home assignment	05
10	Reports Writing	05
11	Research/Dissertation	05
12	Case Studies	05
13	Viva/Oral exam	05
14	Group Discussion	05
15	Role Play	05
16	Paper presentation/Seminar	05
17	Language Lab work	05
18	Interview	05
19	Craft work	05
20	Co-curricular work	05
21	Field Assignment	05
22	Poster Presentation	05
23	Attendance	05
24	Project Work	05
	Total	50

Note: Sr.No.1 is mandatory. Select any five from Sr.No.2 to 24. Each Contains five marks. Student should secure 18 Marks for passing in internal Exam.

BHAKTA KAVI NARSINH MEHTA UNIVERSITY
Major/Minor/Multidisciplinary
Syllabus of B.Sc. HOME SCIENCE (Honors) as per NEP-2020
Faculty of HOME SCIENCE
Effective from June 2024
Subject: GENERAL HOME SCIENCE & FOOD AND NUTRITION
SEMESTER-III & IV

Paper Style

Ques. No.	Particulars	From which Unit	Marks
1	Question 1	1	10
2	Question 2	2	10
3	Question 3	3	10
4	Question 4	4	10
5	Short Note	From Each Unit	10
		Total Marks	50
