**Kurukshetra University, Kurukshetra**

**(Established by the State Legislature Act XII of 1956)**

**(‘A+’ Grade, NAAC Accredited)**



**Scheme of Examinations and Syllabus of Bachelor of Science (B.Sc.) Home Science (CBCS-LOCF)**

**Vth & VIth Semesters**

w.e.f. 2022-23 (For IIHS only)

**Department of Home Science**

CBCS-LOCF CURRICULUM (2022-23)

(For the Batches Admitted From 2020-2021)

**Scheme of Examinations for B.Sc. Home Science (Vth and VIth Semester) under (CBCS-LOCF)**

 **Semester V**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Course | PaperCode | Nomenclature | Credits | ContactHr/week | Examtime (hr) | ExternalMarks | InternalMarks | Total |
| DSE1 | HS501-A | Dietetics-I | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS501-A | Dietetics-I Lab | 2 | 4 | 3 | 50 | - | 50 |
| OR |
|  | HS501-B | Therapeutic Nutrition-I | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS501-B | Therapeutic Nutrition I Lab | 2 | 4 | 3 | 50 | - | 50 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| DSE2 | HS502-A | Entrepreneurial Techniques inHome Science-I | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS502-A | Entrepreneurial Techniques inHome Science-I Lab | 2 | 4 | 3 | 50 | - | 50 |
| OR |
|  | HS502-B | Entrepreneurship & EnterpriseManagement-I | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS502-B | Entrepreneurship & EnterpriseManagement-I Lab | 2 | 4 | 3 | 50 | - | 50 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| DSE3 | HS503-A | Indian Textiles Heritage andDesigning  | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS503-A | Indian Textiles Heritage andDesigning Lab  | 2 | 4 | 3 | 50 | - | 50 |
| OR |
|  | HS503-B | MOOCS in relevant subject | 6 | - | - | - | - | 150 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| SEC-3 | HS504 | E-Commerce of artifacts | 2 | 4 | 3 | 50 | - | 50 |
| Total |  |  | 20 | 28 |  |  |  | 500 |

**Semester VI**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Course | PaperCode | Nomenclature | Credits | ContactHr/week | Examtime (hr) | ExternalMarks | InternalMarks | Total |
| DSE4 | HS601-A | Dietetics-II | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS601-A | Dietetics IILab | 2 | 4 | 3 | 50 | - | 50 |
| OR |
|  | HS601-B | Therapeutic Nutrition-II | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS601-B | Therapeutic Nutrition II Lab | 2 | 4 | 3 | 50 | - | 50 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| DSE5 | HS602-A | Entrepreneurial Techniques inHome Science-II | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS602-A | Entrepreneurial Techniques inHome Science-II Lab | 2 | 4 | 3 | 50 | - | 50 |
| OR |
|  | HS602-B | Entrepreneurship & Enterprise Management-II | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS602-B | Entrepreneurship & Enterprise Management-II Lab | 2 | 4 | 3 | 50 | - | 50 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| DSE6 | HS603 | Advance Appareldesigning &Fashion illustrations | 4 | 4 | 3 | 80 | 20 | 100 |
|  | HS603 | Advance Appareldesigning &Fashion illustrations Lab | 2 | 4 | 3 | 50 | - | 50 |
| SEC-4 | HS604 | Introductory cosmetology Practical | 2 | 4 | 3 | 50 | - | 50 |
| Total |  |  | 20 | 30 |  |  |  | 500 |

**Programme Outcomes (POs) for UG courses of Faculty of Life Sciences**

1. To develop skills in graduate students to be able to acquire theoretical and practical knowledge in fundamentals of biology in respective disciplines of plants, animals, microbes and environment.

2. To inculcate the ability to critically evaluate problems and apply lateral thinking and analytical skills for professional development.

3. To create awareness on ethical issues, good laboratory practices and biosafety.

4. To develop ability in youth for understanding basic scientific learning and effective communication skills.

5. To prepare youth for careers in teaching, industry, government organizations and self-reliant entrepreneurship.

6. To make students aware of natural resources and environment and its sustainable utilization.

7. To provide learning experience in students that instills deep interest in biological science for the benefit of society.

**Programme Specific Outcomes (PSOs) for B.Sc. Home Science**

1. **PSO1:** To impart knowledge and facilitate the development of skills and techniques in different areas of Home science (namely Foods, nutrition & dietetics, Human development, Textile and fashion technology and community resource management) required for personal, professional and community advancement.

2. **PSO2:** To inculcate in students values and attitudes that enhance personal and family growth and to sensitize them to various social issues for the development of human society.

3. **PSO3:** To promote in students a scientific temper and competencies in research to enable contribution to the national and international knowledge base in Home science and allied fields.

4. **PSO4:** Consequently, to empower our women students such that they are able to effect positive changes at multiple levels.

**B.Sc. (HOME SCIENCE)**

**SEMESTER – V**

**DSE 1**

**Course No.:  HS 501- A: Dietetics –I                                   MM: 80 + 20 =100**

 **Duration of Exam: 3 hrs.**

 **Course Credit: 4**

**Instructions for the Examiner:**

 The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question

.

**Instructions for the Candidate:**

 The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory questions.

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand the modifications of normal diet for therapeutic purposes

 **CO2:** Obtain knowledge about dietary management of diseases

 **CO3:** Gain experience in making therapeutic adaptations of the normal diet

 **CO4:** To gain practical knowledge of planning and preparing therapeutic diets.

**UNIT –I**

1. **Diet therapy:** Definition, significance and principles of diet therapy
2. **Modifications of the Normal Diet:**
	* 1. General or Regular, Adequate or House Diet,
		2. Soft Diet
		3. Liquid Diets- Clear Liquid Diet, Full Liquid Diet
		4. Mode of Feeding- Enteral or Oral Route- Enteral (via) tube feeding Parenteral – Peripheral Vein Feeding, Total Parenteral Nutrition (TPN)
3. **Causes, symptoms and dietary modifications in following gastrointestinal disorders (GIT):** Peptic ulcer, Irritable bowel syndrome (IBS), Constipation, Diarrhoea and general dietary considerations for healthy gut,
4. **Nutrition during Febrile Disorders:**
5. Classification, metabolism and general dietary considerations of fevers
6. Acute & chronic fevers -Typhoid &Tuberculosis
7. **Dietary modifications in surgical conditions:** General Considerations, Pre-Operative and Postoperative Diet

**Unit-II**

1. **Causes, symptoms and dietary modifications of the following weight imbalance –**  Underweight, Overweight, Obesity

 2. **Role of Nutrition in Liver disorders:**

Hepatitis: Types, Etiology, Symptoms, dietary modification

Cirrhosis: Types, Etiology, Clinical Symptoms, dietary modification

Hepatic Encephalopathy: Etiology, Clinical Symptoms, dietary modification

3. **Diseases of the Gallbladder: (brief) Cholecystitis and Cholelithiases**

**4.** Etiology, Symptoms &treatment of Arthritis & its types and Gout

**References:**

1. Khanna K, Gupta S, Seth R, Passi SJ, Mahna R, Puri S (2013.0). Textbook of Nutrition and Dietetics. Phoenix Publishing House Pvt. Ltd.
2. B. Srilakshmi (2019). Dietetics, 6th Edition, New Age International Publishers
3. Antia.F.P. & Philip Abraham, Clinical Nutrition and Dietetics, 4th edition (1998), Oxford University Press.
4. Seth V and Singh K (2007). Diet Planning through the Life Cycle Part II: Diet Therapy. A Practical Manual, 4th edition. Elite Publishing House Pvt. Ltdiseases.
5. Stacy Nix (2009). William’s Basic Nutrition and Diet Therapy, 13.0th Edition. Elsevier Mosby.  Wadhwa A and Sharma S (2003.0). Nutrition in the Community- A Textbook. Elite Publishing Pvt Ltd, New Delhi.
6. ICMR (1989) Nutritive value of Indian Foods. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
7. ICMR (2011) Dietary Guidelines for Indians – A Manual. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
8. Wardlaw, Smith. Contemporary Nutrition: A Functional Approach. 2nd ed: 2012.Mc Graw Hill. 46 Williams Melvin. Nutrition for health, fitness and sports. 2004.Mc Graw Hill

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE-1: HS 501-A Dietetics-I**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 3.0 | 1.5  | 1.5  | 2.0 | 2.0  | 3.0  | 1.5 |
| **CO2** | 2.5  | 1.5 | 2.0 | 1.5  | 3.0  | 2.0 | 1.5 |
| **CO3** | 2.0 | 1.5 | 2.0 | 1.5 | 2.5  | 2 .0 | 2.0 |
| **CO4** | 2.5  | 2.0 | 2.0 | 1.5 | 3.0  | 2.0 | 2.0  |
| **Average** | 2.5 | 1.6  | 1.8  | 1.6  | 2.6  | 2.2  | 1.7  |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE-1: HS 501-A Dietetics-I**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 3.0 | 1.5 | 2.0 | 2.5 |
| **CO2** | 2.5 | 1.5 | 2.0 | 2.0 |
| **CO3** | 3.0 | 1.5 | 2.0 | 2.0 |
| **CO4** | 3.0 | 1.5 | 2.0 | 2.0. |
| **Average** | 2.8 | 1.5 | 2.0 | 2.1 |

**B.Sc. (HOME SCIENCE)**

**V Semester**

**DSE 1**

**Course No.: HS 501 A: Dietetics-I Lab M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To prepare diet plans for various physiological conditions.

**CO2:** To calculate the nutritional content provided by these dietary plans as compared with the recommended dietary allowances.

 **Syllabus:**

 **1.** Planning of diets in various diseased conditions as mentioned in the theory.

 2. Calculation of nutrient content of diet using unitary method/food exchange method

 3.. Preparation of therapeutic diets for patients and calculation of its nutritive value

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE-1: HS 501-A Dietetics-I Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2.0** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2.0** | **2.0** | **2.0** | **3.0** | **2.0** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2.0** | **3.0** | **2.5** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE-1: HS 501-A Dietetics-I Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| COs/PSOs | PSO1 | PSO2 | PSO3 | PSO4 |
| **COs/PSOs** | **3.0** | **2.0** | **3.0** | **3.0** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2.0** |
| **CO2** | **3.0** | **2.5** | **3.0** | **2.5** |

**B.Sc. (HOME SCIENCE)**

**SEMESTER – V**

**DSE 1**

**Course No.:  HS 501- B: Therapeutic Nutrition-I                         MM: 80+20=100**

 **Duration of Exam: 3 hrs.**

 **Course Credit: 4**

**Instructions for the Examiner:**

 The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question

.

**Instructions for the Candidate:**

 The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory questions.

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand the importance of health and fitness

 **CO2:** Obtain knowledge on the role of diet in disease conditions

 **CO3:** Gain experience in planning, preparing and serving therapeutic diets

 **CO4:** To gain practical knowledge of preparing therapeutic diets.

**Unit -I**

1. Understanding Fitness: Definition of fitness, health and related terms
2. Assessment of fitness Approaches for keeping fit
3. Introduction & Basic concepts of diet therapy and, role of dietician
4. Therapeutic modifications of the normal diet
5. Common diseases/ disorders: Etiology, clinical features and nutritional management of:
6. Febrile disorders and HIV-AIDS
7. Diarrhoea, constipation
8. Diabetes (Type I & Type II) and cardiovascular diseases

**Unit II**

1. Weight Management: Assessment, etiology, health complications of overweight and obesity:
* Diet and exercise for weight management
* Fad diets
* Principles of planning weight and reducing diet
1. Causes, symptoms and dietary modifications in following Gastrointestinal

 Disorders:

* Diarrhoea
* Constipation
* Peptic Ulcer,
* Irritable Bowel Syndrome (IBS)

C. Etiology, clinical features and nutritional management of

* Food allergy
* Food intolerance

 D. Etiology, clinical features and nutritional management of

* Eating disorders: anorexia nervosa
* Metabolic syndrome

**References:**

1. Khanna K, Gupta S, Seth R, Passi SJ, Mahna R, Puri S (2013.0). Textbook of Nutrition and Dietetics. Phoenix Publishing House Pvt. Ltd.
2. B. Srilakshmi (2019). Dietetics, 6th Edition, New Age International Publishers
3. Antia.F.P. & Philip Abraham, Clinical Nutrition and Dietetics, 4th edition (1998), Oxford University Press.
4. Seth V and Singh K (2007). Diet Planning through the Life Cycle Part II: Diet Therapy. A Practical Manual, 4th edition. Elite Publishing House Pvt. Ltdiseases.
5. Stacy Nix (2009). William’s Basic Nutrition and Diet Therapy, 13.0th Edition. Elsevier Mosby.  Wadhwa A and Sharma S (2003.0). Nutrition in the Community- A Textbook. Elite Publishing Pvt Ltd, New Delhi.
6. ICMR (1989) Nutritive value of Indian Foods. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
7. ICMR (2011) Dietary Guidelines for Indians – A Manual. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
8. Wardlaw, Smith. Contemporary Nutrition: A Functional Approach. 2nd ed: 2012.Mc Graw Hill. 46  Williams Melvin. Nutrition for health, fitness and sports. 2004.Mc Graw Hill

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 1: HS 501 B Therapeutic Nutrition-I**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **2** | **2** | **3.0** | **2** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **3.0** | **3.0** |
| **CO3** | **3.0** | **2** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2.5** | **3.0** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 1: HS 501 B Therapeutic Nutrition-I**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | PSO1 | PSO2 | PSO3 | PSO4 |
| **CO1** | **3.0** | **3.0** | **2** | **3.0** |
| **CO2** | **3.0** | **3.0** | **2** | **2** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** |
| **Average** | **3.0** | **3.0** | **2.25** | **2.75** |

**B.Sc. (HOME SCIENCE)**

**Semester V**

**DSE 1**

**Course No.: HS 501 B: Therapeutic Nutrition-I Lab M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To prepare diet plans for various physiological conditions.

**CO2:** To calculate the nutritional content provided by these dietary plans as compared with the recommended dietary allowances.

 **Syllabus:**

 **1.** Planning of diets in various diseases: Febrile disorders, Diarrhoea, constipation, Peptic ulcer, Underweight, overweight/ obesity, Diabetes and Cardiovascular diseases.

 2. Calculation of nutrient content of diet using unitary method/food exchange method

 3. Preparation & cooking of diets

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 1: HS 501-B Therapeutic Nutrition-I Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 3.0 | 2 | 3.0 | 2 | 2 | 2 | 3.0 |
| **CO2** | 3.0 | 3.0 | 2 | 3.0 | 2 | 3.0 | 3.0 |
| **Average** | 3.0 | 2.5 | 2.5 | 2.5 | 2 | 2.5 | 3.0 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 1: HS 501-B Therapeutic Nutrition-I Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 3.0 | 2 | 2 | 3.0 |
| **CO2** | 3.0 | 2 | 3.0 | 2 |
| **Average** | 3.0 | 2 | 2.5 | 2.5 |

**B.Sc. HOME SCIENCE**

**SEMESTER – V**

**DSE 2**

**Course No. HS 502-A: Entrepreneurial Techniques in Home Science-I**

**MM: 80+20=100**

 **Duration of exam: 3 hrs.**

 **Credit: 4**

**Instructions for examiner:** The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.

**Instructions for candidate:** The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory question.

**Course Outcomes:** The outcome of this course is:

**CO1**. To understand the concept of entrepreneurship

**CO2**. To appreciate the need for entrepreneurship in present scenario

**CO3**. To understand the various Government schemes for development of entrepreneurship

**CO4**. To help the students to plan and start counseling center/boutique business

**Unit– I**

1. Entrepreneurship: Definition, significance and barriers to entrepreneurship
2. Functions of Entrepreneur: Entrepreneurial, Promotional, Managerial and Commercial Functions
3. Types of Entrepreneurs: - On the basis of: Economic development, type of business, technology used, motivation, ownership, personality traits and Stages of development.
4. Difference between an entrepreneur and an employee/intrapreneur.
5. Process of entrepreneurship

 **Unit-II**

1. Competencies of an entrepreneurs
2. Some of great Indian entrepreneurs
3. Business idea & its feasibility study:
* Process of generating idea
* Importance of evaluating idea
* Importance of feasibility study
* Types of feasibility study
1. Business plan & its execution
* Elements of business plan
* Format of a business plan
1. Educational franchise: how to take franchise to start any business (a preschool/ kids play school) under established brand name.
2. Government programmes for entrepreneurs and incentives given by Government for promotion of entrepreneurs

**References:**

1. Gundry Lisa K. &Kickul Jill R.,2007, Entrepreneurship Strategy: Changing Patterns in New Venture Creation, Growth, and Reinvention, SAGE Publications, Inc.
2. Taneja& Gupta, 2001, Entrepreneur Development- New Venture Creation, Galgotia Publishing Company
3. Arvind Kumar Bhatt, 2018, Innovation and Entrepreneurship. Laxmi Publications Pvt. Ltd.
4. Mukherjee, A.K. and Roy, S. (2019), Entrepreneurship Development and Business Ethics. Oxford University Press.

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No DSE 2: HS 502-A: Entrepreneurial Techniques in Home Science-I**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **2** | **1** | **3.0** | **3.0** | **1** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **3.0** | **3.0** |
| **CO3** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO4** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **2.25** | **2.5** | **2.25** | **2.75** | **3.0** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No DSE 2: HS 502-A: Entrepreneurial Techniques in Home Science-I**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | PSO1 | PSO2 | PSO3 | PSO4 |
| **CO1** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **3.0** | **3.0** | **2** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** |
| **Average** | **3.0** | **3.0** | **2.75** | **2.75** |

**B.Sc. HOME SCIENCE**

**SEMESTER – V**

**DSE 2**

**Course No.: HS 502 A: Entrepreneurial Techniques in Home Science-I Lab**

 **M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To gain knowledge on how to make a business plan

**CO2:** To assess the potential of your business plan in practical life

 **Syllabus:**

**1.Developing a Business Plan/ Project Proposal:**

* Market survey to Identify main business idea and Selection of Product (home based food unit/ trading/ services)
* Prepare a business logo (if applicable) and identifying the product to be prepared
* Analysis of similar services available in the market

**2. Learn to Earn**

* Procurement of raw material and equipment / trading material and production of material
* Options:
1. Manufacturing: Chocolates/ snacks/ Beverages/dupatta/suit/T-shirt/bed sheet/any decorative items/wall hanging/ face masks/utility item etc. using various techniques like tie and dye/printing/painting/sketching/embroidery/ mirror work etc.
2. Trading: Stationery/ wrist band/ sauvenirs/ craft work/ biscuits/ fruit juices/ festival related items like diyas, rakhis, candles etc.
3. Services: Mehndi art/ T-shirt painting/ sale of saplings/ running the stationery shop
* Preparation of products as mentioned above

**3. Organizing an Exhibition:**  Depending upon the number of students, groups will be formed. Each group will be given a unit and have to exhibit the content of that unit.

**4. Analyzing cost and profit**

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 2: HS 502-A Entrepreneurial Techniques in Home Science-I Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2** | **3.0** | **2.5** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 2: HS 502-A Entrepreneurial Techniques in Home Science-I Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| COs/PSOs | PSO1 | PSO2 | PSO3 | PSO4 |
| **COs/PSOs** | **3.0** | **2** | **3.0** | **3.0** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** |
| **CO2** | **3.0** | **2.5** | **3.0** | **2.5** |

**B.Sc. HOME SCIENCE**

**SEMESTER – V**

**DSE 2**

**Course No: HS 502-B: Entrepreneurship and Enterprise Management-1**

**MM: 80+20=100**

 **Duration of exam: 3 hrs.**

 **Credit: 4**

**Instructions for examiner:** The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.

**Instructions for candidate:** The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory question.

**Course Outcomes:** The outcome of this course is:

**CO1.** To understand entrepreneurship development.

**CO2.** To understand the concept of enterprise and its components

**CO3.** To help the students to plan and start their own start up in field of home-based bakery and childcare center

**CO4.** To understand the process of entrepreneurship

**UNIT I**

1. Concept, nature and significance of entrepreneurship in India.
2. Entrepreneurial Values and Core values
3. Entrepreneurial Attitude: Features and Sources of Attitude

 Essential attitude of entrepreneur

1. Entrepreneurial Motivation: Process of motivation and motivational theories
2. Qualities of a successful entrepreneur

**UNIT II**

1. Importance of ecological system framework in managing childcare center
2. Understanding of developmental theory and management theory to run a childcare center as an enterprise
3. Components of Monitoring and evaluation of childcare services and programmes.
4. Leading enterprises as childcare service providers (KIDZEE, Hello kids, Shemrock, Kangaroo kids).
5. Conducting market survey to study the trend of boutique business.
6. Various Outlets/Shops for procurement of different fabrics and latest accessories.
7. Steps to be followed for running a successful boutique business.
8. To study popular brands of famous dress-designers.
9. Application of Digital Marketing.

**References:**

1. Gundry Lisa K. &Kickul Jill R.,2007, Entrepreneurship Strategy: Changing Patterns in New Venture Creation, Growth, and Reinvention, SAGE Publications, Inc.
2. Taneja& Gupta, 2001, Entrepreneur Development- New Venture Creation, Galgotia Publishing Company
3. Arvind Kumar Bhatt, 2018, Innovation and Entrepreneurship. Laxmi Publications Pvt. Ltd.
4. Mukherjee, A.K. and Roy, S. (2019), Entrepreneurship Development and Business Ethics. Oxford University Press.

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 2: HS 502-B: Entrepreneurship and Enterprise Management-1**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **2** | **2** | **1** | **2** | **2** | **2** | **3.0** |
| **CO2** | **3.0** | **3.0** | **2** | **1** | **2** | **3.0** | **3.0** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **2.5** | **2.75** | **2.0** | **2.25** | **2.5** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 2: HS 502-B: Entrepreneurship and Enterprise Management-1**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | **3.0** | **2** | **2** | **2** |
| **CO2** | **3.0** | **2** | **3.0** | **2** |
| **CO3** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.75** | **2.5** |

**B.Sc. HOME SCIENCE**

**SEMESTER – V**

**DSE 2**

**Course No.: HS 502-B: Entrepreneurship and Enterprise Management-1 Lab**

 **M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To gain knowledge on how to select a business venture and make a business plan

**CO2:** To gain knowledge to assess the market potential of your business plan in terms of profit

 **Syllabus:**

* Market survey to Identify main business idea and Selection of Product (Boutique or Trading)
* Prepare a business logo (if applicable) and identifying the product to be prepared
* Analysis of similar services available in the market
* Procurement of raw material and equipment / trading material and production of material like dupatta/suit/ saree/ T-shirt/bed sheet/any decorative items/wall hanging/ face masks/ any utility item etc.) using various techniques like tie and dye/printing/painting/sketching/embroidery/ mirror work etc. or trading of material
* Organizing exhibition/stalls in department
* Calculation of selling price and estimation of profit

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 2: HS 502- B: Entrepreneurship and Enterprise Management-1 Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2** | **3.0** | **2.5** | **3.0** |

 **Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 2: HS 502- B: Entrepreneurship and Enterprise Management-1 Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| CO1 | 3.0 | 2 | 3.0 | 3.0 |
| CO2 | 3.0 | 3.0 | 3.0 | 2 |
| Average | 3.0 | 2.5 | 3.0 | 2.5 |

 **B.Sc. HOME SCIENCE**

**SEMESTER-V**

**DSE-3**

**Course No: HS 503 A: Indian Textiles Heritage and Designing**

**MM:80+20=100**

 **Duration of Exam: 3hrs.**

 **Course credit: 4**

**Instructions for Examiner**

The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**Instructions for Candidate**

The candidate will attempt five questions in all, selecting two questions from each unit and attempt one compulsory question.

**Course Outcomes:** The outcomes for this course are:

**CO1:** To gain knowledge about woven textiles, dyed textiles, printed and painted textiles of India.

**CO2:** To acquaint with the methods of conservation of textiles.

**CO3:** To develops skill for traditional embroideries.

**CO4:** To understand the consumer behavior and trends of textile industry.

**Unit-I**

**A.** Origin, manufacturing process, color combinations and motifs used for following:

**Woven Textiles**

1. Uttar Pradesh – Banaras Brocade
2. Bengal - Jamdani and Baluchar
3. Dhaka – Mulmul
4. Maharashtra – Paithani
5. Tamil Naidu – Kanjeevaram
6. Madhya Pradesh – Chanderi, Maheshwari
7. Kashmir – Carpets, durries, rugs and shawls.

**Resist Dyed Textiles**

1. Gujrat – Bandhani,Patola.

2.Rajasthan – Bandhej and leheriya.

3. Andhra Pradesh – Ikat (Telia rumal, pochampalli)

**Printed and Painted Textiles**

**Printed:**

 1. Gujrat – Ajrakh and dabu printing.

 2. Rajasthan – Bagru Printing.

 3. Madhya Pradesh – Bagh printing

 **Painted:**

 1.Andhra Pradesh – Kalamkari.

 2. Bihar – Madubani

 3. Rajasthan – Pichhwai

 4. Orissa – Patchitra

**Unit – II**

1. Traditional embroideries: History, origin, types, Stitches, fabrics, threads, color combination and motifs of following:
2. Kashmir – Kashida
3. Himachal Pradesh- Chambarumal
4. Punjab - Phulkari
5. Bengal – Kantha
6. Karnataka – Kasuti
7. Uttar Pradesh – Chickenkari
8. Bihar – Applique and patch work
9. Gujrat – Kutch
10. Care and maintenance of luxurious embroidery articles
11. Consumer and textile industry:
12. Factors influencing consumption of textile.
13. Role of label for consumer in intelligent selection of clothing.
14. Significance of Indian textile industry (Structure, growth, size of textile industry, role, govt. initiative and SWOT analysis of Indian textile industry).

**Reference:**

1. Saraf D.N, “Indian Crafts”, Vikas Publishing House Pvt. Ltd. 1982
2. NaikShailaja D, “Traditional Embroideries of India”, APH Pub. Corp, New Delhi, 1996
3. Paine Sherla, “Embroidered Textiles”, Thames and Hudson Ltd, 1990
4. Chattopadhyay K, “Indian Embroidery”, Wiley Eastern Ltd., New Delhi, 1977.
5. Marrel A, “The techniques of Indian Embroidery”, B.T. Batsford, London, 1992.
6. Mehta J. Rustom, “Master pieces of Indian Textiles”, D.B.Taraporevala, Bombay (1970).
7. Gillow John & Barnard Nicholas, “Traditional Indian Textiles”, Thames & Hudson Ltd. London (1991)
8. Webb M, “Embroidery Stitches”, Bounty Books London, 2006.
9. Pandit S., “Indian Embroidery- its variegated charms”, Vinubhai Patel Baroda, 1976

M**apping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DES 3: HS 503-A: Indian Textiles Heritage and Designing**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 2 | 1  | 1.5  | 2 | 2  | 1.5 | 2 |
| **CO2** | 1.5 | 2 | 2 | 1.5  | 1  | 1.5 | 1.5 |
| **CO3** | 2 | 1 | 2  | 1.5 | 2  | 1.5 | 1.5 |
| **CO4** | 1.5  | 1.5 | 2  | 2 | 1.5  | 2 | 2 |
| **Average** | 1.7 | 1.3.0  | 1.8  | 1.7  | 1.6 | 1.6 |  1.7 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DES 3: HS 503- A: Indian Textiles Heritage and Designing**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 1.5 | 2 | 1.5 | 2 |
| **CO2** | 1.5 | 1.5 | 1.5 | 1.5 |
| **CO3** | 2 | 2 | 1.5 | 1.5 |
| **CO4** | 2 | 2 | 2 | 2 |
| **Average** | 1.7 | 1.8 | 1.6 | 1.7 |

**B.Sc. HOME SCIENCE**

**SEMESTER-V**

**DSE-3**

**Course No: HS 503 A: Indian Textile Heritage and Designing Lab**

**MM: 50 Time Allowed: 3hrs.**

 **Course Credit: 2**

**Course Outcomes:** The outcomes for this course are:

**CO1.** To gain knowledge about popular Indian Traditional Textiles such as woven, resistdyed,

 Painted/printed Textiles.

**CO2.**  To acquire knowledge and develop skill for Indian Traditional Embroideries.

**CO3.** To study the consumer behavior and significance of Textile Industry.

**CO4.**  To understand the various surface Ornamentation Techniques.

**SYLLABUS FOR PRACTICAL:**

1. **Portfolio Development:**
2. Woven Textiles.
3. Dyed Textiles
4. Printed and Painted Textiles
5. Embroideries and embroidery stitches
6. **Preparation of one sample from each embroidery:** Phulkari, Kashidakari, kasuti, Chikenkari, Kutch, Kantha, Chamba rumal
7. **Prepare one article of Surface Ornamentation of following**
8. Applique Work**(b)** Patch Work

 **(Bed sheet/Dupatta/saree/Table cloth/Wallhanging)**

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 3: HS 503 A: Indian Textiles Heritage and Designing Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 1.5 | 1  | 1.5  | 2 | 1.5 | 1.5 | 2 |
| **CO2** | 1.2 | 2 | 1.5 |  1.5  | 1.5 | 1.5 | 1.5 |
| **CO3** | 2 | 1 | 2  | 1.5 | 1.5 | 2  | 1.5 |
| **CO4** | 1.5  | 1.2 | 1.5  | 2 | 1.5 | 1 |  1 |
| **Average** | 1.5 | 1.3.0  | 1.6 | 1.7  | 1.5 | 1.5 | 1.5 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 3: HS 503 A: Indian Textiles Heritage and Designing Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 1.5 | 1.2 | 1.5 | 1.5 |
| **CO2** | 2 | 1.5 | 1.2 | 1.5 |
| **CO3** | 1.5 | 1 | 1.2 | 1.2 |
| **CO4** | 1.5 | 1.2 | 1.5 | 1.5 |
| **Average** | 1.6 | 1.2 | 1.3.0 | 1.4 |

**B.Sc. (HOME SCIENCE)**

**SEMESTER - V**

**SEC 3**

**Course No.: HS 504: E-Commerce of Artifacts                                                        MM: 50**

 **Duration of Exam: 3 hrs.**

 **Course Credit: 2**

**Instructions for the Examiner:**

 The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question

.

**Instructions for the Candidate:**

 The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory questions.

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand traditional and electronic commerce

 **CO2:** To obtain knowledge about e-commerce and its operation in major market segments

 **CO3:** To gain practical experience in starting an e-commerce business

**CO4:** To know about security system and making payment on online platform

**UNIT 1**

1. Introduction to electronic commerce: history, definition and its basic features.
2. Different types of e-commerce.
3. Understanding e-commerce and Its operation in major market segments (B2B, B2C, C2C, C2B, D2C, B2G, G2B, G2C).
4. Advantages and disadvantages of e-commerce.

**UNIT 2**

1. Steps to start an E-Commerce business of artifacts.
2. Difference between traditional commerce, e-commerce and e-business.
3. Payment and security system of e-commerce.
4. Understand the business strategy of some successful e-commerce brands like Amazon, Flipkart, Alibaba, eBay, Walmart etc.

**Reference:**

1. Dave Chaffey(2013.0). E-business and e-commerce management:strategy, implementation and practice:5th edition, pearson education India.
2. Dr. Shivani Arora (2017).E-commerce:1st edition, Taxmann, New Delhi.
3. Dr. Sudeshna Chakraborty(2020). E-commerce for entrepreneurs:launch your ecommerce start up with strong technology and digital marketing ,BPB Publication
4. P.T.Joseph, S.F(2019). E-commerce:an Indian perspective:6th edition, PHI learning pvt ltd

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. SEC-3: HS 504 E-Commerce of artifacts**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 3.0 | 1.5  | 1.5  | 2 | 2  | 3.0  | 1.5 |
| **CO2** | 2.5  | 1.5 | 2 | 1.5  | 3.0  | 2  | 1.5 |
| **CO3** | 2 | 1.5 | 2  | 1.5 | 2.5  | 2  | 2 |
| **CO4** | 2.5  | 2 | 2  | 1.5 | 3.0  | 2 | 2  |
| **Average** | 2.5 | 1.6  | 1.8  | 1.6  | 2.6  | 2.2  | 1.7  |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. SEC-3: HS 504 E-Commerce of artifacts**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 3.0 | 1.5 | 2 | 2.5 |
| **CO2** | 2.5 | 1.5 | 2 | 2 |
| **CO3** | 3.0 | 1.5 | 2 | 2 |
| **CO4** | 3.0 | 1.5 | 2 | 2 |
| **Average** | 2.8 | 1.5 | 2 | 2.1 |

**B.Sc. HOME SCIENCE**

**SEMESTER – VI**

**DSE 4**

**Course No.: HS  601 A: Dietetics -II                                 MM :80+20=100**

 **Duration of Exam: 3 hrs.**

 **Course Credit:4**

**Instructions for the Examiner:**

**The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.**

**Instructions for the Candidate:**

**The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory questions.**

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand the modifications of normal diet for therapeutic purposes

 **CO2:** Obtain knowledge about dietary management of diseases

 **CO3:** Gain experience in making therapeutic adaptations of the normal diet

 **CO4:** To gain practical knowledge of planning and preparing therapeutic diets.

**Unit-I**

1. **Nutrition in Diabetes Mellitus:**
	* 1. Prevalence, Classification, Risk Factors, Clinical Characteristics and

Metabolic changes in Diabetes.

* + 1. Diagnosis of Diabetes Mellitus (In brief), Management & Principles of

Nutritional Therapy

* + 1. Nutritional management of Insulin Dependent Diabetes Mellitus and Non-

Insulin Dependent Diabetes

* + 1. Complications of Diabetes & dietary management
1. **Hypertension – Classification, Risk Factors, Symptoms, Dietary Management**
2. **Nutrition in Cardiovascular Disorders:**
	* 1. Atherosclerosis – Introduction, Etiology, Multiple Risk Factors, Treatment, Diet and Feeding Pattern, Food to be avoided and included.
		2. Acute Cardiovascular Disease – (myocardial infarction)– Dietary Management of Chronic Coronary Heart Disease and Congestive heart failure.

**Unit-II**

**A. Nutritional care in Cancer:**

Danger Signals, Causes, Nutritional management, Role of Antioxidants, Nutritional problems in cancer treatment·

B. **Causes, symptoms and dietary modification in following:**

* + 1. Acute and chronic renal failure
		2. Nephritis Type 1 & Type 2
		3. Kidney stones

C. **Nutritional requirements and care during burn and surgery**

**References:**

1. Khanna K, Gupta S, Seth R, Passi SJ, Mahna R, Puri S (2013.0). Textbook of Nutrition and Dietetics. Phoenix Publishing House Pvt. Ltd.
2. Stacy Nix (2009). William’s Basic Nutrition and Diet Therapy, 13.0th Edition. Elsevier Mosby.  Wadhwa A and Sharma S (2003.0). Nutrition in the Community- A Textbook. Elite Publishing Pvt Ltd, New Delhi.
3. ICMR (1989) Nutritive value of Indian Foods. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
4. ICMR (2011) Dietary Guidelines for Indians – A Manual. National Institute of Nutrition, Indian Council of Medical Research, Hyderabad.
5. Seth V and Singh K (2007). Diet Planning through the Life Cycle Part II: Diet Therapy. A Practical Manual, 4th edition. Elite Publishing House Pvt. Ltdiseases.
6. Wardlaw, Smith. Contemporary Nutrition: A Functional Approach. 2nd ed: 2012.Mc Graw Hill. 46  Williams Melvin. Nutrition for health, fitness and sports. 2004.Mc Graw Hill
7. William Aspden, Fiona Caple, Rob Reed, Allan Jones & Jonathan Weyers, Practical skills in Food Science, Nutrition and Dietetics (2011), Pearson Education Limited.
8. Antia.F.P. & Philip Abraham, Clinical Nutrition and Dietetics, 4th edition (1998), Oxford University Press. 13.0. Srilakshmi.B., Dietetics, 6th Edition (2011), New Age International.

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 4 HS 601-A: Dietetics-II**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 3.0 | 2 | 1 | 3.0 | 3.0 | 2 | 3.0 |
| **CO2** | 2 | 3.0 | 2 | 2 | 3.0 | 3.0 | 3.0 |
| **CO3** | 3.0 | 2 | 3.0 | 3.0 | 3.0 | 2 | 2 |
| **CO4** | 2 | 3.0 | 2 | 3.0 | 3.0 | 2 | 3.0 |
| **Average** | 2.5 | 2.5 | 2.0 | 2.75 | 3.0 | 2.25 | 2.75 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 4 HS 601-A: Dietetics-II**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 3.0 | 2 | 1 | 3.0 |
| **CO2** | 2 | 2 | 3.0 | 2 |
| **CO3** | 3.0 | 3.0 | 2 | 3.0 |
| **CO4** | 2 | 3.0 | 2 | 3.0 |
| **Average** | 2.5 | 2.5 | 2.0 | 2.75 |

**B.Sc. (HOME SCIENCE)**

**VI Semester**

**DSE 4**

**Course No.: HS 601 A: Dietetics-II Lab M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To prepare diet plans for various diseased conditions and calculation of their nutritional content.

**CO2: C**omparison of nutrient content of diets with the recommended dietary allowances and suggesting modifications in the diets.

 **Syllabus:**

 **1.** Planning of diets in various diseased conditions

* Diabetes
* Cardio-vascular diseases
* Hypertension
* Cancer
* Nephritis
* Kidney stones
* Burns,
* Surgery (Pre and post operative conditions)

 2. Calculation of nutrient content of diet using unitary method/food exchange method

 3. Preparation of diets for patients

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE-4: HS 601-A Dietetics-II Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2** | **3.0** | **2.5** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE-4: HS 601-A Dietetics-II Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| COs/PSOs | PSO1 | PSO2 | PSO3 | PSO4 |
| **CO1** | **3.0** | **2** | **3.0** | **3.0** |
| **CO2** | **3.0** | **3.0** | **3.0** | **2** |
| **Average** | **3.0** | **2.5** | **3.0** | **2.5** |

**B.Sc. (HOME SCIENCE)**

**SEMESTER – VI**

**DSE 4**

**Course No.:  HS 601- B: Therapeutic Nutrition-II MM: 80+20=100**

 **Duration of Exam: 3 hrs.**

 **Course Credit: 4**

**Instructions for the Examiner:** The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.

**Instructions for the Candidate:**

The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory questions.

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand the importance of health and fitness

 **CO2:** Obtain knowledge on the role of diet in disease conditions

 **CO3:** Gain experience in planning, preparing and serving therapeutic diets

 **CO4:** To gain practical knowledge of preparing therapeutic diets.

**Unit -I**

1. Principles of diet therapy-
* Routine hospital diets-Pre and Post operative diets
* Special feeding methods-Tube feeding and Total Parenteral nutrition
1. Metabolic change in fevers-Modification of diet in Typhoid and Tuberculosis
2. Diet in Burns and HIV
3. Diabetes mellitus-Prevalence, types, symptoms and metabolic changes, Diagnosis, treatment with diet and insulin, complications.
4. Nutrition management in acute and chronic pancreatitis
5. Diet in degenerative diseases Etiology and modification of diet in Hypertension

**Unit-II**

1. Prevalence, risk factors and modification of diet in atherosclerosis Risk factors
2. Modification of diet in cancer-Nutritional problems of cancer therapy Role of antioxidants in the prevention of degenerative diseases
3. Diet in kidney disorders Etiology, symptoms and modification of diet in nephritis, nephritic syndrome, acute renal failure and chronic renal failure-Dialysis
4. Etiology and modification of diet in urinary calculi, gout, phenylketonuria.
5. Diet therapy in nutritional anemia

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 4: HS 601 B Therapeutic Nutrition-II**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **2** | **2** | **3.0** | **2** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **3.0** | **3.0** |
| **CO3** | **3.0** | **2** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2.5** | **3.0** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 4: HS 601 B Therapeutic Nutrition-II**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | PSO1 | PSO2 | PSO3 | PSO4 |
| **CO1** | **3.0** | **3.0** | **2** | **3.0** |
| **CO2** | **3.0** | **3.0** | **2** | **2** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** |
| **Average** | **3.0** | **3.0** | **2.25** | **2.75** |

**B.Sc. (HOME SCIENCE)**

**Semester VI**

**DSE 4**

**Course No.: HS 601 B: Therapeutic Nutrition-II Lab M.M:   50**

**Duration of Exam: 3 hrs**

**Course Credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To prepare diet plans for various physiological conditions.

**CO2:** To calculate the nutritional content provided by these dietary plans as compared with the recommended dietary allowances.

 **Syllabus:**

 **1.** Planning of diets in various diseases: Typhoid, tuberculosis, , diabetes, atherosclerosis, burn, HIV, pancreatitis, renal diseases, gout and nutritional anaemia

 2. Calculation of nutrient content of diet using unitary method/food exchange method

 3. Preparation of diets

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 4: HS 601-B Therapeutic Nutrition-II Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 3.0 | 2 | 3.0 | 2 | 2 | 2 | 3.0 |
| **CO2** | 3.0 | 3.0 | 2 | 3.0 | 2 | 3.0 | 3.0 |
| **Average** | 3.0 | 2.5 | 2.5 | 2.5 | 2 | 2.5 | 3.0 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 4: HS 601-B Therapeutic Nutrition-II Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 3.0 | 2 | 2 | 3.0 |
| **CO2** | 3.0 | 2 | 3.0 | 2 |
| **Average** | 3.0 | 2 | 2.5 | 2.5 |

**B.Sc. HOME SCIENCE**

**SEMESTER – VI**

**DSE 5**

**Course No. HS 602-A: Entrepreneurial Techniques in Home Science-II**

**MM: 80+20=100**

 **Duration of exam: 3 hrs.**

 **Course Credit: 4**

**Instructions for examiner:**

The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.

**Instructions for candidate:**

The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory question.

**Course Outcomes:** The outcome of this course is:

**CO1**. To understand various components of entrepreneurship development.

**CO2**. To understand the significance and need of women entrepreneurs.

**CO3**. To understand the self-employment programes for development of entrepreneurship

**CO4**. To help the students to plan and start home based bakery unit and childcare center

**Unit-I**

1. Causes of slow growth of entrepreneurship in India
2. Women Entrepreneurship: a) Business promoted by women entrepreneur

 b) Classification of women entrepreneur

 c) Issues and limitations faced by women entrepreneur

1. Self-employment programmes for an entrepreneur
2. Skills required for an entrepreneur
3. SWOT analysis and matrix
4. Meaning and importance of ethical entrepreneurship

**Unit- II**

1. Marketing research: Importance and process of marketing research
2. Market survey:
3. Importance and common methods used for surveying
4. Steps in a market survey
5. Financial Planning:
* Importance of financial plan
* Components of financial plan
1. Role of technology and social media in creating new forms of business
2. Social entrepreneurship: Characteristics and some examples

**References:**

1. Gundry Lisa K. &Kickul Jill R.,2007, Entrepreneurship Strategy: Changing Patterns in New Venture Creation, Growth, and Reinvention, SAGE Publications, Inc.
2. Taneja& Gupta, 2001, Entrepreneur Development- New Venture Creation, Galgotia Publishing Company
3. Arvind Kumar Bhatt, 2018, Innovation and Entrepreneurship. Laxmi Publications Pvt. Ltd.
4. Mukherjee, A.K. and Roy, S. (2019), Entrepreneurship Development and Business Ethics. Oxford University Press.

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No DSE 5: HS 602-A: Entrepreneurial Techniques in Home Science-II**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **2** | **1** | **3.0** | **3.0** | **1** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **3.0** | **3.0** |
| **CO3** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO4** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **2.25** | **2.5** | **2.25** | **2.75** | **3.0** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No DSE 5: HS 602-A: Entrepreneurial Techniques in Home Science-II**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | PSO1 | PSO2 | PSO3 | PSO4 |
| **CO1** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **3.0** | **3.0** | **2** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | 2 | **3.0** | **3.0** | **3.0** |
| **Average** | **2.75** | **3.0** | **2.75** | **2.75** |

**B.Sc. Home Science**

**SEMESTER – VI**

**DSE 5**

**Course No.: HS 602 A: Entrepreneurial Techniques in Home Science-II Lab**

 **M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To gain knowledge on how to make a business plan

**CO2:** To assess the potential of your business plan in practical life

**Syllabus:**

1. **Developing a Business Plan/ Project Proposal:**
* Market survey to Identify main business idea and Selection of Product(Home based food unit)/Trading/Service(Day care center)
* Prepare a business logo (if applicable) and identifying the product to be prepared
* Analysis of similar services available in the market
1. **Plan for Production/ Trading**
* Procurement of raw material and equipment / trading material and production of material
* Sequential grouping of activities/ time management

**3. Production / Trading**

* Preparation of home-based food products
* Marketing plan: Target consumers, advertising and promotion ideas, packaging (if applicable), storage and distribution
* Creating online (if possible) and offline platform for sale and distribution/ or organizing fate/stalls in department

4. **Estimating cost (fixed cost and Variable cost)**

**5. Calculation of selling price and estimation of profit**

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 5: HS 602-A Entrepreneurial Techniques in Home Science-II Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | **2** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2** | **3.0** | **2.5** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 5: HS 602-A Entrepreneurial Techniques in Home Science-II Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| COs/PSOs | PSO1 | PSO2 | PSO3 | PSO4 |
| **COs/PSOs** | **3.0** | **2** | **3.0** | **3.0** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** |
| **CO2** | **3.0** | **2.5** | **3.0** | **2.5** |

**B.Sc. HOME SCIENCE**

**SEMESTER – VI**

**DSE 5**

**Course No: HS 602-B: Entrepreneurship and Enterprise Management-1I**

**MM: 80+20=100**

 **Duration of exam: 3 hrs.**

 **Course Credit: 4**

**Instructions for examiner:**

The examiner will set nine questions in all, selecting four questions from each section/unit and one compulsory objective type question.

**Instructions for candidate:**

The candidate will attempt five questions in all, selecting at least one question from each unit as well as compulsory question.

**Course Outcomes:** The outcome of this course is:

**CO1**.To understand entrepreneurship development.

**CO2**. To understand the concept of enterprise and its components

**CO3**. To impart knowledge of managing finance for entrepreneurship.

**CO4**. To help the students to plan and start a home-based food unit /childcare center

**UNIT I**

1. Enterprise Planning and launching: Sensing business opportunities and assessing market potential
2. Selection of enterprise and appraising its feasibility
3. Managing production and understanding marketing
4. Financial management: Estimation of project cost and profit assessment
5. Networking of enterprise

**UNIT II**

1. Scope of baking as entrepreneurial start and as up and as a full-time career
2. Duties and responsibilities of a baker
3. Planning to become a home baker entrepreneur
4. Success stories of famous baking entrepreneurs
5. Scope of establishing a childcare center as an enterprise and where to start it.
6. How to start the childcare center: Building, equipment, staffing, materials and supplies,
7. Licensing and certification.

**References:**

1. Gundry Lisa K. &Kickul Jill R.,2007, Entrepreneurship Strategy: Changing Patterns in New Venture Creation, Growth, and Reinvention, SAGE Publications, Inc.
2. Taneja& Gupta, 2001, Entrepreneur Development- New Venture Creation, Galgotia Publishing Company
3. Arvind Kumar Bhatt, 2018, Innovation and Entrepreneurship. Laxmi Publications Pvt. Ltd.
4. Mukherjee, A.K. and Roy, S. (2019), Entrepreneurship Development and Business Ethics. Oxford University Press.

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No.  DSE 5: HS 602-B: Entrepreneurship and Enterprise Management-1I**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **2** | **2** | **1** | **2** | **2** | **2** | **3.0** |
| **CO2** | **3.0** | **3.0** | **2** | **1** | **2** | **3.0** | **3.0** |
| **CO3** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **2** | **3.0** |
| **CO4** | **2** | **3.0** | **3.0** | **3.0** | **3.0** | **2** | **3.0** |
| **Average** | **2.5** | **2.75** | **2.0** | **2.25** | **2.5** | **2.25** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No.  DSE 5: HS 602-B: Entrepreneurship and Enterprise Management-1I**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | **3.0** | **2** | **2** | **2** |
| **CO2** | **3.0** | **2** | **3.0** | **2** |
| **CO3** | **3.0** | **3.0** | **3.0** | **3.0** |
| **CO4** | **3.0** | **3.0** | **3.0** | **3.0** |
| **Average** | **3.0** | **2.5** | **2.75** | **2.5** |

**B.Sc. HOME SCIENCE**

**SEMESTER – VI**

**DSE 5**

**Course No.: HS 602-B: Entrepreneurship and Enterprise Management-II Lab**

 **M.M:   50**

**Duration of Exam: 3 hrs**

**Course credit: 2**

**Course Outcomes:** The course outcomes for this course are-

**CO1:** To gain knowledge on how to select a business venture and make a business plan

**CO2:** To gain knowledge to assess the market potential of your business plan in terms of profit

**Syllabus:**

1. Selection of nature of entrepreneurship (Product development/Trading/ Service)
2. Market study of available similar products
3. Visit to some entrepreneurs to get practical knowledge
4. Arranging raw materials and equipment
5. Developing product/ Arranging product
6. Marketing the product and estimating profit

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. DSE 5: HS 602- B: Entrepreneurship and Enterprise Management-1I Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/Pos** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **3.0** | **3.0** | **3.0** | **2** | **3.0** | **3.0** | **3.0** |
| **CO2** | **3.0** | **2** | **2** | **2** | **3.0** | 3.0 | **3.0** |
| **Average** | **3.0** | **2.5** | **2.5** | **2** | **3.0** | **3.0** | **3.0** |

 **Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 5: HS 602- B: Entrepreneurship and Enterprise Management-1I Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| CO1 | 3.0 | 2 | 3.0 | 3.0 |
| CO2 | 3.0 | 3.0 | 2 | 2 |
| Average | 3.0 | 2.5 | 2.5 | 2.5 |

**B.Sc. (HOME SCIENCE)**

**SEMESTER – VI**

**DSE6**

**Course No.: HS 603: Advance Apparel Designing and Fashion Illustrations**

**MM:80+20=100**

 **Duration of Exam: 3 hrs**

 **Course Credit: 4**

**Instructions for Examiner**

The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**Instructions for Candidate**

The candidate will attempt five questions in all, selecting two questions from each unit and attempt one compulsory question.

**Course Outcomes:** The outcomes for this course are:

**CO1**: To obtain knowledge about pattern making, draping: their types and principles applied.

**CO2**: To understand the methods of application of Design.

**CO3**: To acquire knowledge about fashion Illustrations.

**CO4**: To understand the concept of computer aided designing, Rendering and Portfolio making.

**UNIT-1**

1. Flat pattern: Concept, Importance, Terminology and tools.
2. Advanced draping techniques, draping tools and equipment
3. Principles of Draping,
4. Fitting: (i) Proper Fit.

 (ii) Factors affecting good Fit.

 (iii)Common Fitting problems and their remedies.

5. **Figure Analysis**: Body proportion Theory and different types of women’s body shapes and figures; Selection of Design in relation to figure types and fashion tips for various shapes (Silhouette)

**6.** Types of Textile Designing: Structural and Applied Design. Decorative Design: Naturalistic, Conventional, Abstract, Historic and Geometric

**Unit-II**

 **1. Fashion**: Terminology, Fashion Cycle, Fashion Forecast, Elements and principles

2.**Fashion illustration**: Concept and its importance in fashion design, Theories of fashion adoption

**3. Sketching**: Definition and mediums of sketching:

 (i) Wet Media- Gouache, paint, acrylic water colours, pigments.

 (ii) Dry Media- Pencil, Pen, graphite, charcoal, pastels, conte, silverpoint.

4. Fashion accessories and its role in fashion and preference of fashion accessories among college girls

**5. Computer aided Designing**, **Rendering**: Definition Rendering tools (Marker, copic Refills, Tria marker, prisma.colour, marker, white Gouache)

. Rendering types and techniques. (Stipling, hatching and cross.hatching)

**6. Port Folio**: Concept and Importance.

 7. Role of Fashion illustrator and career opportunities in fashion industry

**References:**

1. Mckelvey, Kathryn &Munslow, Janine, “Illustrating Fashion”, Blackwell Publishing Co. USA, 2007.
2. Abling, Bina, “Fashion Sketchbook”, Om Book International, New Delhi, 2005.
3. Kathryn McKelvey, “Fashion Source Book”, Om Book International, New Delhi,2005.
4. Ireland, Patrick J, “Fashion Design Drawing & Presentation”, Om Book International, New Delhi, 2005.
5. Greenwood, Kathyrn Moore and Murphy, Mary Fox, “Fashion Innovation & Marketing” Mac Millian Publishing Co., New York, 1978.
6. Bevlin, Marjorie Elliote, “Design through discovery”, Holt, Rinehart and Winston, Inc., 1963.0.
7. Lee, Sharon, “Inside fashion design”, Pearson Hall, 2004.
8. Stone, Elaine, “In Fashion”, Fairchild Books, 2012.
9. Fogg, Marne, “Illustrating Fashion bazaar 193.00-1970” Batsford, 2011.
10. Troxelle&Judelle, Fashion Merchandising.

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 6: HS 603: Advanced Apparel Designing and Fashion Illustrations**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 1.5 | 1 |  2 | 1 | 1  | 2 | 1.5 |
| **CO2** | 1  | 2.5 | 3.0 | 1.5  | 1  | 2  | 2 |
| **CO3** | 1.5 | 1 | 2 | 1.5 | 1.5  | 1.5 | 2 |
| **CO4** | 2 | 1.5 |  2.5  | 2 | 1.5  | 1.5 | 1.5  |
| **Average** | 1.5 | 1.6  |  2.3.0  | 1.5  | 1.2  | 1.7 | 1.7  |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 6: HS 603: Advanced Apparel Designing and Fashion Illustrations**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 2 | 1.5 | 2 | 2 |
| **CO2** | 2.5 | 1 | 1.5 | 2 |
| **CO3** | 2 | 1 | 1.5 | 1.5 |
| **CO4** | 1.5 | 1.5 | 1 | 1.5 |
| **Average** | 2 | 1.2 | 1.5 | 1.7 |

**B.Sc. (HOME SCIENCE)**

**SEMESTER – VI**

**DSE6**

**Course No.: HS 603: Advance Apparel Designing and Fashion Illustrations Lab**

 **MM: 50**

 **Time Allowed: 3 hrs**

 **Course Credit: 2**

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To understand the concept of basic figure drawing and their variations.

 **CO2:** To learn the method of draping and preparation of computer aided designs.

 **CO3:** To enhance the knowledge of sketching and garment detailing

 **CO4:** To develop skill for advanced apparel designing and garment construction.

**Syllabus**

1. Basic figure drawing, eight head and nine head figures.
2. Draping of adult bodice block (front and back).
3. Apply computer aided designs on decorative items-

(Bed linen, curtain, table runner, mat, towel, etc.)

1. Sketching of silhouettes in various textures:

(Fur, satin, denim, tissue, silk, chiffon, knits, plaids, corduroy)

1. Preparation of sample for Neckline finishes- Piping (on square, round and V-shaped neckline)
2. Preparation of sample for sleeves, pockets, frills, fringes.
3. Garment Construction:
4. Skirts - gathered, yoked or flared(anyone)
5. Palazzo or Trouser Pant(anyone)
6. Construction of formal Party Dress (Lehenga, Garara, Sharara) or Party Gown[anyone] using draping technique
7. Preparing any 2 fashion accessories: Cap/Hat/ Belt/ bag

**Mapping of Course Outcomes with Program Outcomes (CO/PO)**

**Paper No. DSE 6: HS 603: Advance Apparel Designing and Fashion Illustrations Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | 1.5 | 1.5  | 2  | 1 | 1  | 1 | 1 |
| **CO2** | 1 | 1 | 2 | 1  | 1  | 1  | 1.5 |
| **CO3** | 1 | 1.5 | 2  | 1.5 | 1  | 2  | 1.5 |
| **CO4** | 1.2  | 1.5 | 1.5  | 1.5 | 1.2  | 1.5 |  1.5 |
| **Average** | 1.1 | 1.3.0  | 1.8  | 1.2  | 1  | 1.3.0 | 3.0 |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 6: HS 603: Advance Apparel Designing and Fashion Illustrations Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | 2 | 1.5 | 1.5 | 1.5 |
| **CO2** | 1.5 | 1.2 | 1.2 | 2 |
| **CO3** | 2 | 1.2 | 1.2 | 1.5 |
| **CO4** | 1.5 | 1 | 1.5 | 1.5 |
| **Average** | 1.7 | 1.2 | 1.3.0 | 1.6 |

**B.Sc. (HOME SCIENCE)**

**SEMESTER - VI**

**SEC-4**

**Course No.:  HS 604: Introductory Cosmetology (Practical)**

**MM: 50**

**Duration of Exam: 3 Hrs.**

 **Course Credit: 2**

**Course Outcomes:** The outcomes for this course are:

 **CO1:** To know about essentials of self-grooming for personality development

 **CO2:** To have basic knowledge of skin, hair, nail art in professional way.

 **CO3:** To get experience in professional makeup artistry.

 **CO4:** To get practical knowledge of starting up a salon or beauty care center.

1. **Self-Grooming**: Clean up, Exfoliation, Moisturizing, Threading, Waxing, Bleaching, Practice of manicure and pedicure, Practice of nail art
2. **Hair Styling**: Thermal styling, Wet styling, Roller Setting, Artificial Aid, Blow drying, Ironing/ Crimping, Tongs, Pin curls, Finger waving
3. **Practice of Massage:** Hands, Arms, Legs, Head, Face
4. **Make-up**
5. Essentials of make-up***:*** Pre make up, Product knowledge, Colour theory, knowledge of different brushes used in make-up, Effects of light on make-up, Make up removal
6. Types of make-up**:**Day time, Evening and Party, Bridal, Procedure of CTM
7. Basic corrective make-up for***:*** Cheeks, Nose, Lips, Double chin
8. **Indian traditional beauty concept:** Use of natural remedies for skin (ubtan, masks etc), Bindi designing, Henna designing, Saree draping (4 styles)
9. Professional live sessions by visiting skin care centers, beauty clinics and salons for the purpose of professional exposure.

**Mapping of Course Outcome with Program Outcome (CO/PO)**

**Paper No. SEC 4: HS 604 Introductory Cosmetology Lab**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COs/POs** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** |
| **CO1** | **2** | **3** | **2** | **2** | **3** | **1** | **3** |
| **CO2** | **2** | **3** | **2** | **2** | **3** | **2** | **3** |
| **CO3** | **2** | **2** | **3** | **2** | **3** | **-** | **3** |
| **CO4** | **3** | **3** | **2** | **2** | **3** | **2** | **3** |
| **Average** | **2.25** | **2.75** | **2.25** | **2.0** | **3.0** | **1.6** | **3.0** |

**Mapping of Course Outcomes to Program Specific Outcomes (CO/PSO)**

**Paper No. DSE 4: HS 604 Introductory Cosmetology Lab**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COs/PSOs** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| **CO1** | **3** | **2** | **3** | **2** |
| **CO2** | **3** | **2** | **3** | **2** |
| **CO3** | **3** | **2** | **3** | **3** |
| **CO4** | **3** | **3** | **3** | **3** |
| **Average** | **3.0** | **2.75** | **3.0** | **2.5** |

**Overall Mapping Matrix for B. Sc. (Home Science)**

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **COS** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PSO1** | **PSO2** | **PSO3** | **PSO4** |
| HS 101-A | 3.0 | 2.6 | 2.8 | 2.8 | 3.0 | 2.8 | 3.0 | 2.6 | 2.8 | 2.8 | 2.8 |
| HS 101-A Lab | 3.0 | 2.5 | 2.5 | 2.5 | 2.0 | 2.5 | 3.0 | 3.0 | 2.0 | 2.5 | 2.5 |
| HS 101-B | 2.5 | 2.5 | 2.0 | 2.75 | 3.0 | 2.25 | 2.75 | 2.5 | 2.5 | 2.0 | 2.75 |
| HS 101-B Lab | 2.5 | 2.5 | 2.0 | 2.5 | 2.0 | 2.5 | 3.0 | 2.0 | 2.0 | 2.5 | 2.5 |
| HS 102-A | 2.5 | 2.75 | 2.0 | 2.25 | 2.5 | 2.25 | 3.0 | 3.0 | 2.5 | 2.75 | 2.5 |
| HS 102-B | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| HS 103.0-A | 3.0 | 2.75 | 2.25 | 2.0 | 3.0 | 1.6 | 3.0 | 3.0 | 2.75 | 3.0 | 2.5 |
| HS 103.0-B | 3.0 | 2.6 | 2.3.0 | 2.5 | 3.0 | 2.6 | 3.0 | 2.8 | 2.0 | 2.15 | 2.16 |
| HS 103-B Lab |  2.7 | 2.0 | 2.2 | 2.5 | 2.5 | 1.5 | 2.7 | 3.0 3 | 2.2 | 3.0 | 2.0 |
| HS 201-A | 1.7 | 2.0 | 2.3 | 2.0 | 1.7 | 2.0 | 2.3 | 3.0 | 2.5 | 2.1 | 2.8 |
| HS 201-A Lab | 1.3 | 2.0 | 1.7 | 1.2 | 2.7 | 1.5 | 1.7 |  2.5 | 1.2 | 1.5 | 1.5 |
| Hs 201-B | 2.8 | 1.7 | 1.8 | 1.5 | 3.0 | 1.5 | 1.3 | 3.0 | 2.8 | 3.0 | 3.0 |
| HS 201 B Lab | 2.8 | 1.7 | 1.8 | 1.5 | 3 | 1.5 | 1.3 | 3 | 2.8 | 3 | 3 |
| HS 202-A | 2.25 | 2.25 | 2.25 | 2.0 | 2.25 | 2.5 | 2.0 | 2.25 | 2.0 | 2.5 | 2.75 |
| HS 202-B | 2.25 | 2.5 | 1.75 | 2.5 | 2.5 | 2.5 | 1.75 | 2.25 | 2.0 | 2.5 | 2.75 |
| HS 203.0-A | 2.8 | 1.3.0 | 2.1 | 1.6 | 2.1 | 1.8 | 1.5 | 2.3 | 1.6 | 1.6 | 1.0 |
| HS 203-B  | 3.0 | 2.8 | 2.5 | 2.5 | 2.8 | 2.7 | 3.0 | 2.3 | 2.1 | 3.0 | 2.3 |
| HS 203-B Lab | 3.0 | 2.0 | 2.7 | 2.0 | 2.7 | 2.0 | 2.5 | 3.0 | 1.5 | 2.7 | 2.0 |
| HS 203-C | 2.2 | 3.0 | 2.8 | 2.7 | 3.0 | 2.0 | 2.5 | 2.8 | 1.7 | 2.7 | 2.5 |
| HS 301-A | 2.5 | 1.6  | 1.8  | 1.6  | 2.6  | 2.2  | 1.7  | 2.8 | 1.5 | 2 | 2.1 |
| HS 301-A Lab | 2.0 | 1.5  | 1.2  | 1.3.0  | 2.0  | 1.5  | 1.5  | 3.0 | 1.5  | 1.3.0 | 2.0  |
| HS 301-B | 1.6 | 1.3.0  | 2.1  | 1.6  | 2.0 | 1.8  | 1.6 | 2.5 | 1.6  | 1.8 | 1.8  |
| HS 301-B Lab | 2.2 | 1.5  | 2  | 1.4  | 1.7 | 1.6  | 1.6 | 2.6 | 1.6  | 1.7 | 2.0  |
| HS 302-A | 2.2 | 1.5  | 2  | 1.4  | 1.7 | 1.6  | 1.6 | 2.6 | 1.6  | 1.7 | 2.0 |
| HS 302-A Lab | 2.0 | 1.5  | 1.2  | 1.3.0  | 2.0  | 1.5  | 1.5  | 3.0 | 2.0  | 2.0 | 2.0 |
| HS 302-B | 2.0 | 2.5 | 2.2 | 2.3.0 | 2.0 | 2.2 | 2.2 | 3.0 | 2.3.0 | 2.3 | 2.5 |
| HS 302- B Lab | 2.0 | 2.7 | 2.3 | 2.5 | 2.0 | 2.5 | 2.2 | 3.0 | 2.2 | 2.3 | 2.2 |
| HS 303.-A | 2.5 | 2.75 | 2.0 | 2.25 | 2.5 | 2.25 | 3.0 | 3.0 | 2.5 | 2.75 | 2.5 |
| HS 303 -A Lab | 3.0 | 2.5 | 3.0 | 2.5 | 2.0 | 2.5 | 2.75 | 3.0 | 2.5 | 2.75 | 2.5 |
| HS 303 -B | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| SEC-1 | 3.0 | 2.5 | 2.5 | 2.5 | 2.0 | 2.5 | 3.0 | 3.0 | 2 | 2.5 | 2.5 |
| HS 401-A | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.75 | 2.75 |
| HS 401-A Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| HS 401-B | 3.0 | 2.5 | 2.5 | 2.5 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| HS 401-B Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| HS 402-A | 2.4 | 2.0  | 2.1  | 2.4 | 2  | 2.1  | 2.6 | 2.5 | 2.6  | 2.5 | 2.6  |
| HS 402-A Lab | 3.0 | 2.5 | 2.5 | 2.5 | 2 | 2.5 | 3.0 | 3.0 | 2.0 | 2.5 | 2.5 |
| HS 402-B | 2.5 | 2.75 | 2.25 | 2.5 | 3.0 | 2.25 | 2.75 |  3.0 | 2.75 | 2.25 | 2.75 |
| HS 402-B Lab | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| HS 403-A | 2.5 | 2.75 | 3.0 | 3.0 | 3.0 | 2.5 | 3.0 | 2.75 | 2.5 | 2.75 | 2.5 |
| HS 403-B | 3.0 | 2.75 | 2.75 | 3.0 | 3.0 | 2.5 | 3.0 | 2.75 | 2.75 | 2.75 | 2.75 |
| HS 403-C Lab | 3.0 | 2.5 | 2.5 | 2.5 | 3.0 | 1.5 | 2.0 | 3.0 | 2.0 | 3.0 | 3.0 |
| SEC-2 |  2.3 | 2.6 | 2.2 | 2.3 | 2.0  | 2.0 | 2.5  | 2.0 3 | 2.6  | 2.3 | 2.0  |
| DSE 1 HS 501 A | 2.5 | 1.6  | 1.8  | 1.6  | 2.6  | 2.2  | 1.7  | 2.8 | 1.5 | 2.0 | 2.1 |
| DSE 1 HS 501 A Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| DSE 1 HS 501-B | 3.0 | 2.5 | 2.5 | 2.5 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| DSE 1 HS 501-B Lab | 3.0 | 2.5 | 2.5 | 2.5 | 2.3 | 2.5 | 3.0 | 3.0 | 2.0 | 2.5 | 2.5 |
| DSE 2 HS 502-A | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.75 | 2.75 |
| DSE 2 HS 501-A Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| DSE 2 HS 502-B  |  2.5 | 2.75 | 2.0 | 2.25 | 2.5 | 2.25 | 3.0 | 3.0 | 2.5 | 2.75 | 2.5 |
| DSE 2 HS 502-B Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| DSE 3 HS 503-A | 1.7 | 1.3  | 1.8  | 1.7  | 1.6 | 1.6 |  1.7 | 1.7 | 1.8 | 1.6 | 1.7 |
| DSE 3 HS 503-A Lab | 1.5 | 1.3  | 1.6 | 1.7  | 1.5 | 1.5 | 1.5 | 1.6 | 1.2 | 1.3 | 1.4 |
| SEC-3 HS 504 | 2.5 | 1.6  | 1.8  | 1.6  | 2.6  | 2.2  | 1.7  | 2.8 | 1.5 | 2 | 2.1 |
| DSE-4 HS 601-A | 2.5 | 2.5 | 2.0 | 2.75 | 3.0 | 2.25 | 2.75 | 2.5 | 2.5 | 2.0 | 2.75 |
| DSE-4 HS 601-A Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3 | 2.5 |
| DSE-4 HS 601-B  | 3.0 | 2.5 | 2.5 | 2.5 | 3.0 | 2.25 | 3.0 | 3.0 | 3.0 | 2.25 | 2.75 |
| DSE-4 HS 601-B Lab | 3.0 | 2.5 | 2.5 | 2.5 | 2.0 | 2.5 | 3.0 | 3.0 | 2.0 | 2.5 | 2.5 |
| DSE-5 HS 602-A  | 2.25 | 2.5 | 2.25 | 2.75 | 3.0 | 2.25 | 3.0 | 2.75 | 3.0 | 2.75 | 2.75 |
| DSE-5 HS 602-A Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 2.5 | 3.0 | 3.0 | 2.5 | 3.0 | 2.5 |
| DSE-5 HS 602-B | 2.5 | 2.75 | 2.0 | 2.25 | 2.5 | 2.25 | 3.0 | 3.0 | 2.5 | 2.75 | 2.5 |
| DSE-5 HS 602-B Lab | 3.0 | 2.5 | 2.5 | 2.0 | 3.0 | 3.0 | 3.0 | 3.0 | 2.5 | 2.5 | 2.5 |
| DSE-6 HS 603 |  1.5 | 1.6  |  2.3  | 1.5  | 1.2  | 1.7 | 1.7  | 2.0 | 1.2 | 1.5 | 1.7 |
| DSE-6 HS 603 Lab | 1.1 | 1.3  | 1.8  | 1.2  | 1.0 | 1.3 | 3.0 | 1.7 | 1.2 | 1.3 | 1.6 |
| SEC-4 HS 604 | 2.25 | 2.75 | 2.25 | 2.0 | 3.0 | 1.6 | 3.0 | 3.0 | 2.75 | 3.0 | 2.5 |
|  |