

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY,
CHHATRAPATI SAMBAJINAGAR.**



CIRCULAR NO./SYLL./B.A. HOME SCIENCE/89/2024.

It is hereby inform to all concerned that, the syllabus prepared by the Board of studies and recommended by the Dean, Faculty of Interdisciplinary Studies, the **Academic Council meeting held on 08 April, 2024 has accepted the Revised Course Structure and Curriculum of "B.A. Home Science" (Three/Four Years Honrs & Honars with Research) Degree Programme First Year [Semester - Ist to IInd] as per the Norms of National Education Policy-2020** under the Faculty of Interdisciplinary Studies for the all Affiliated Colleges, This is effective from the **Academic Year 2024-2025 and Onwards** as appended herewith.

This Circular is also available on the University Website www.bamu.ac.in

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


University campus,

Chhatrapati Sambhajinagar. -431 004.

Ref. No. SU/Home Sci./Ist yr./curri./ 2024/25940-49

Date:- 09.05.2024

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Deputy Registrar,
Academic Section
(Syllabus).

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

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- 1] The Director, Board of Examinations & Evaluation,
- 2] **The Section Officer, [B.A. Unit] Examination Branch,**
- 3] The Section Officer, [Eligibility Unit],
- 4] **The Programmer [Computer Unit-1] Examinations,**
- 5] **The Programmer [Computer Unit-2] Examinations,**
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- 7] The Public Relation Officer,
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Dr. Babasaheb Ambedkar Marathwada University, Chhatrapati Sambhajinagar

Dr. Babasaheb Ambedkar Marathwada University
Chhatrapati Sambhajnagar- 431001



B.A Degree Programme

(Three Year / Four Years (Hons) / Four Years (Hons with Research))

Course Structure

(Revised)

(AS PER NEP-2020)

Subject (Major): Home Science

Ankhandat
28.8.24

Prof. Khandab M.S.
Chairman,
Home Science

Rawal

B.O.S Member

Dr. Anodhya puwal

WS

Dr. Vaashda kulkaoni

Effective from 2024-25

Chitambar

Dr. C.V. Donglikar
B.O.S. Member.

**Dr. Babasaheb Ambedkar Marathwada University
Chhatrapati Sambhajinagar- 431001**



B.A Degree Programme

(Three Year / Four Years (Hons) / Four Years (Hons with Research))

Course Structure

(Revised)

(AS PER NEP-2020)

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Effective from 2024-25

PREFACE

As we stand on the threshold of a new era in education, the dawn of the National Education Policy 2020 illuminates our path toward a holistic, inclusive, and progressive educational landscape. The Bachelor of Arts (B.A.) curriculum outlined herein reflects the ethos and aspirations of this transformative policy, aiming to equip learners with the knowledge, skills, and values necessary to thrive in the dynamic world of the 21st century.

At its core, the National Education Policy 2020 envisions an educational framework that is learner-centric, multidisciplinary, and geared towards fostering creativity, critical thinking, and innovation. It emphasizes the integration of knowledge across disciplines, breaking down traditional silos to encourage holistic understanding and application of concepts. The Bachelor of Arts (B. A.) curriculum embodies these principles by offering a diverse array of courses spanning various scientific domains, while also incorporating interdisciplinary studies to nurture well-rounded graduates capable of addressing complex challenges with agility and insight.

Furthermore, the curriculum is designed to promote experiential learning, research, and hands-on exploration, recognizing the importance of practical engagement in deepening understanding and cultivating real-world skills. Through laboratory work, field experiences, internships, and project-based learning opportunities, students will have the chance to apply theoretical knowledge in practical settings, develop problem-solving abilities, and cultivate a spirit of inquiry and discovery.

Integral to the National Education Policy 2020 is the commitment to inclusivity, equity, and access to quality education for all. The Bachelor of Arts (B. A.) curriculum reflects this commitment by embracing diversity in perspectives, backgrounds, and experiences, and by fostering an inclusive learning environment where every student feels valued, supported, and empowered to succeed.

Moreover, the curriculum emphasizes the cultivation of ethical values, social responsibility, and global citizenship, instilling in students a sense of accountability towards society and the environment. By integrating courses on ethics, sustainability, and social sciences, the Bachelor of Arts (B. A.) program aims to produce graduates who are not only proficient in their respective fields but also compassionate, ethical leaders committed to making a positive impact on the world.

As we embark on this journey of educational transformation guided by the National Education Policy 2020, the Bachelor of Arts (B. A.) curriculum stands as a testament to our collective vision of a more equitable, inclusive, and enlightened society. It is our hope that through rigorous academics, innovative pedagogy, and unwavering dedication to excellence, we can inspire the next generation of scientists, scholars, and change-makers to realize their full potential and contribute meaningfully to the advancement of knowledge and the betterment of humanity.

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Structure of B. A. (Three / Four Years Honours / Honours with Research Degree) Programme with Multiple Entry and Exit Options

Subject(Major): Home Science

BA First Year: 1st Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) M1 Mandatory	DSC-1	Basics of Foods and Nutrition-1	2		2		2+2 = 4
	DSC-2	Practical based on DSC-1		4		2	
Major (Core) M2 Mandatory	DSC-1	-	2		2		2+2 = 4
	DSC-2	Practical based on DSC-1		4		2	
Major (Core) M3 Mandatory	DSC-1	-	2		2		2+2 = 4
	DSC-2	Practical based on DSC-1		4		2	
Generic / Open Elective (GE/OE) (Choose any two from pool of courses) It should be chosen compulsorily from the faculty other than that of Major	GE/OE-1	Indian Culinary Art	2		2		2
SEC (Skill Enhancement Courses) (Choose any one from pool of courses)	SEC-1	1) Introduction to colour family. 2) Instant Mix Recipes	1		1		2
	SEC-2	Practical based on SEC-1		2		1	
AEC, VEC, IKS	AEC-1	English (Common for all the faculty)	2		2		2+2 =4
	IKS-1	Choose any one from pool of courses	2		2		
OJT/ FP/CEP/CC/RP	CC-1	Health and Wellness (Common for all the faculty)		4		2	2
			13	18	13	09	22

BA First Year:2nd Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) M1 Mandatory	DSC-3	Essential Nutrients	2		2		2+2 = 4
	DSC-4	Practical based on DSC-3		4		2	
Major (Core) M2 Mandatory	DSC-3		2		2		2+2 = 4
	DSC-4	Practical based on DSC-3		4		2	
Major (Core) M3 Mandatory	DSC-3		2		2		2+2 = 4
	DSC-4	Practical based on DSC-3		4		2	
Generic / Open Elective (GE/OE) (Choose any two from pool of courses) It should be chosen compulsorily from the faculty other than that of Major	GE/OE-2	Entrepreneurship Development	2		2		2
VSC (Vocational Skill Courses) (Choose any one from pool of courses)	VSC-1	1) Laundry Science 2)Handicrafts	1		1		2
	VSC-2	Practical based on VSC-1		2		1	
AEC, VEC, IKS	AEC-2	English/Hindi/Marathi/ Urdu/Sanskrit/Pali and Buddhism. (Choose any one)	2		2		2+2 =4
	VEC-1	Constitution of India (Common for all the faculty)	2		2		
OJT/ FP/CEP/CC/RP	CC-2	Yoga Education / Sports and Fitness (Common for all the faculty)		4		2	2
			13	18	13	09	22
Exit Option : Award of UG Certificate in 3 Majors with 44 credits and an additional 4 credits of core NSQF course / Internship OR continue with Major and Minor							

GE/OE-1 : This is a 2 credit theory course to be designed for other faculty

GE/OE-2 : This is a 2 credit theory course to be designed for other faculty

Students will have to choose any three subjects as a Major 1, Major 2, Major 3, from Basket 1 under the Faculty of Interdisciplinary Studies .

Students will be having three subject options of equal credits (instead of Major and / or minor verticals) in the first year. Students will have to select / declare choice of major subject either in the first year or second year from / out of such options.

Detailed Illustration of Courses included in 1st and 2nd semester:

- 1) **Major** (Core) subject are mandatory.

DSC-1 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-2 : This is a 2 credit practical course based on DSC-1

DSC-3 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-4 : This is a 2 credit practical course based on DSC-3

- 2) **Generic / Open Elective (GE/OE):** (Needs to be chosen (any two) from pool of courses available at respective college). **These courses should be chosen compulsorily from faculty other than that of Major.**

GE/OE -1 : This is a 2 credit theory course should be chosen compulsorily from faculty other than that of Major.

GE/OE -2 : This is a 2 credit theory course should be chosen compulsorily from faculty other than that of Major.

- 3) **SEC** (Skill Enhancement Courses) : Choose any one from pool of courses. These courses needs to be designed to enhance the technical skills of the students in specific area.

SEC-1 :This is a 1 credit theory course to enhance the technical skills of the students in specific area.

SEC-2 : This is a 1 credit practical course based on SEC-1.

- 4) **VSC** (Vocational Skill Courses) : Choose any one from pool of courses. These courses should be based on Hands on Training corresponding to Major (core) subject.

VSC-1 :This is a 1 credit theory course based Hands on Training corresponding to Major (core) subject.

VSC-2 : This is a 1 credit practical course based on VSC-1

- 5) **AEC** (Ability Enhancement courses): The focus of these courses should be based on linguistic and communication skills. In first semester it will be English and will be common for all the faculty.

AEC-1 : English

This is a 2 credit theory course based on linguistic proficiency. It will be common for all the faculty.

AEC-2 : English

This is a 2 credit theory course based on linguistic proficiency. It will be common for all the faculty.

- 6) **IKS (Indian Knowledge System)** : The courses related to traditional and ancient culture of India will be included in this section. The respective college will have to choose one of the courses from the pool of courses designed by the University.

IKS-1 : To be chosen from the pool of courses designed by the University

This is a 2 credit theory course based on Indian Knowledge System. It will be common for all the faculty

- 7) **VEC (Value Education Courses)**: The courses such as understanding India, Environmental Science / Education, Digital and Technological solutions etc will be part of Value Education Courses.

VEC-1 : Constitution of India

This is a 2 credit theory course based on value education. It will be common for all the faculty

- 8) **CC (Curricular Courses)**: The courses such as Health and wellness, Yoga education, Sports and Fitness, Cultural activities, NSS/NCC, Performing Arts.

CC-1 : Health and Wellness

This is a 2 credit practical course based on Co-curricular activities. It will be common for all the faculty

CC-2 : Yoga education / Sports and Fitness

This is a 2 credit practical course based on Co-curricular activities. It will be common for all the faculty

BA Second Year: 3rd Semester

Students will have to select / declare choice of **one major subject** and **one minor subject** from three major options M1, M2 and M3 (which were opted in the first year)

Course Type	Course Code	Course Name	Teaching Scheme (Hrs / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-5	Family Resource management	2		2		2+2+2+2 = 08
	DSC-6	Basics of Textiles and Clothing	2		2		
	DSC-7	Practical based on DSC-5		4		2	
	DSC-8	Practical based on DSC-7		4		2	
Minor (Choose any two from pool of courses) It is from different discipline of the same faculty	Mn-1	Stress Management	2		2		2+2 = 04
	Mn-2	Ethics in Daily Life & life Skills	2		2		
Generic / Open Elective (GE/OE) (Choose any one from pool of courses) It should be chosen compulsorily from the faculty other than that of Major	GE/OE-3	Weight Management and Fitness	2		2		02
VSC (Vocational Skill Courses) (Choose any one from pool of courses)	VSC-3	1) Professional Rangoli Training 2) Warli Art Painting	1		1		1+1 =02
	VSC-4	Practical based on VSC-3		2		1	
AEC, VEC, IKS	AEC-3	English (Common for all the faculty)	2		2		02
OJT/ FP/CEP/CC/RP	FP-1	Environmental Studies		4		2	2+2= 04
	CC-3	Cultural Activity / NSS,NCC (Common for all the faculty)		4		2	
			13	18	13	09	22

Minor Courses for other Discipline

Mn-1 : This is a 2 credit theory course to be designed for other discipline

Mn-2 : This is a 2 credit theory course to be designed for other discipline

Generic /Open Elective Courses for other faculty

GE/OE-3 : This is a 2 credit theory course to be designed for other faculty

BA Second Year: 4th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-9	Fabric Embellishment (Embroidery Dyeing & Printing)	2		2		2+2+2+2 = 08
	DSC-10	Human Development (Reproductive System & Process of Conception)	2		2		
	DSC-11	Practical based on DSC-9		4		2	
	DSC-12	Practical based on DSC-10		4		2	
Minor (Choose any two from pool of courses) It is from different discipline of the same faculty	Mn-3	Gender Sexuality and Life Skills	2		2		2+2 = 04
	Mn-4	Home safety and Disaster Management	2		2		
Generic / Open Elective (GE/OE) (Choose any one from pool of courses) It should be chosen compulsorily from the faculty other than that of Major	GE/OE-4	Community Nutrition	2		2		02
SEC (Skill Enhancement Courses) (Choose any one from pool of courses)	SEC-3	1) Kitchen Hygiene & waste Management 2) Nutritious Breakfast Recipes	1		1		1+1 =02
	SEC-4	Practical based on SEC-3		2		1	
AEC, VEC, IKS	AEC-4	Modern Indian Language (MIL-2) (Choose any one from the pool of Language courses) (Common for all the faculty)	2		2		02
OJT/ FP/CEP/CC/RP	CEP-1	Community engagement and service		4		2	2+2= 04
	CC-4	(Fine/ Applied/ Visual/ Performing Arts) (Common for all the faculty)		4		2	
			13	18	13	09	22
Exit Option : Award of UG Diploma in major and minor with 88 credits and an additional 4 credits NSQF course (related to major / minor) / Internship during summer vacation OR Continue with Major and Minor							

Minor Courses for other Discipline

Mn-3 : This is a 2 credit theory course to be designed for other discipline

Mn-4 : This is a 2 credit theory course to be designed for other discipline

Generic /Open Elective Courses for other faculty

GE/OE-4 : This is a 2 credit theory course to be designed for other faculty

Detailed Illustration of Courses included in 3rd and 4th semester:

1) Major (Core) subject are mandatory.

DSC-5 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-6 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-7 : This is a 2 credit practical course based on DSC-5

DSC-8 : This is a 2 credit practical course based on DSC-6

DSC-9 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-10 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-11 : This is a 2 credit practical course based on DSC-9

DSC-12 : This is a 2 credit practical course based on DSC-10

2) Minor : It is from different discipline of the same faculty

Mn1 : This is a 2 credit theory from different discipline of the same faculty

Mn2 : This is a 2 credit theory from different discipline of the same faculty

Mn3 : This is a 2 credit theory from different discipline of the same faculty

Mn4 : This is a 2 credit theory from different discipline of the same faculty

3) Generic / Open Elective (GE/OE) : (Needs to be chosen (any one) from pool of courses available at respective college). **These courses should be chosen compulsorily from faculty other than that of Major.**

GE/OE -3 : This is a 2 credit theory course should be chosen compulsorily from faculty other than that of Major.

GE/OE -4 : This is a 2 credit theory course should be chosen compulsorily from faculty other than that of Major.

4) VSC (Vocational Skill Courses) : Choose any one from pool of courses. These courses should be based on Hands on Training corresponding to Major (core) subject.

VSC-3 :This is a 1 credit theory course based Hands on Training corresponding to Major (core) subject.

VSC-4 : This is a 1 credit practical course based on VSC-5

- 5) **SEC (Skill Enhancement Courses)** : Choose any one from pool of courses. These courses should be based on Hands on Training corresponding to Major (core) subject.

SEC-3 : This is a 1 credit theory course based Hands on Training corresponding to Major (core) subject.

SEC-4 : This is a 1 credit practical course based on SEC-5

- 6) **AEC (Ability Enhancement courses)**: The focus of these courses should be based on linguistic and communication skills. In 3rd semester it will be MIL and will be common for all the faculty.

AEC-3 : MIL-1

This is a 2 credit theory course based on linguistic proficiency. It will be common for all the faculty.

AEC 4 : Modern Indian Language MIL-2

This is a 2 credit theory course based on linguistic proficiency. It will be common for all the faculty.

- 7) **FP : Field Project** : This is a 2 credit course, should be corresponding to Major (core) subject

- 8) **CC (Curricular Courses)**: The courses such as Health and wellness, Yoga education, Sports and Fitness, Cultural activities, NSS/NCC, Performing Arts. In the 3rd semester it will be either cultural activities OR NSS/NCC and will be common for all the faculty.

CC-3 : Cultural Activity / NSS, NCC

This is a 2 credit practical course based on Co-curricular activities. It will be common for all the faculty

CC-4 : Fine/ Applied/ Visual/ Performing Arts

This is a 2 credit practical course based on Co-curricular activities. It will be common for all the faculty

- 9) **CEP-1 : Community engagement and service** : This is a 2 credit course related to community engagement and service

BA Third Year : 5th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-13	Fundamental of Art and Design	2		2		2+2+2+2=08
	DSC-14	Family Dynamics	2		2		
	DSC-15	Practical based on DSC-13		4		2	
	DSC-16	Practical based on DSC-14		4		2	
Discipline Specific Electives (DSE) (Choose any one from pool of courses)	DSE-1	1) Meal Planning 2) Communication techniques in home science.	2		2		2+2=4
	DSE-2	Practical based on DSE-1		4		2	
Minor (Choose any two from pool of courses) It is from different discipline of the same faculty	Mn-5	Scientific Importance of Vastushstra	2		2		2+2 = 04
	Mn-6	NGO mgt. & CSR	2		2		
VSC (Vocational Skill Courses) (Choose any one from pool of courses)	VSC-5	1) Fashion Accessories and Jewellery making. 2) Bakery and Confectioneries	2		2		2+2 =04
	VSC-6	Practical based on VSC-5		4		2	
OJT/ FP/CEP/CC/RP (Choose any one from pool of courses)	FP/CEP-2	Field Project / community engagement and service		4		2	02
			12	20	12	10	22

Minor Courses for other Discipline

Mn-5 : This is a 2 credit theory course to be designed for other discipline

Mn-6 : This is a 2 credit theory course to be designed for other discipline

BAThird Year: 6th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs. / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-17	Housing and Interior Decoration	2		2		2+2+2+2+2 = 10
	DSC-18	Extension Education	2		2		
	DSC-19	Practical based on DSC-17		4		2	
	DSC-20	Practical based on DSC-18		4		2	
	DSC-21	IKS-2 Traditional Indian Home Décor.	2		2		
Discipline Specific Electives (DSE) (Choose any one from pool of courses)	DSE-3	1) Diet Therapy 2)House Keeping	2		2		2+2=4
	DSE-4	Practical based on DSE-3		4		2	
Minor (Choose any one from pool of courses) It is from different discipline of the same faculty	Mn-7	Health and Nutrition	2		2		2+2 = 04
	Mn-8	Textiles Industries	2		2		
OJT/ FP/CEP/CC/RP (Choose any one from pool of courses)	OJT-1	On Job Training		8		4	04
			12	20	12	10	22
Exit option : Award of UG degree in Major with 132 credits OR continue with Major and Minor							

Minor Courses for other Discipline

Mn-7 : This is a 2 credit theory course to be designed for other discipline

Mn-8 : This is a 2 credit theory course to be designed for other discipline

Detailed Illustration of Courses included in 5th and 6th semester:

1) **Major (Core)** subject are mandatory.

- DSC-13 : This is a 2 credit theory course corresponding to Major (core) subject
- DSC-14 : This is a 2 credit theory course corresponding to Major (core) subject
- DSC-15 : This is a 2 credit practical course based on DSC-13
- DSC-16 : This is a 2 credit practical course based on DSC-14
- DSC-17 : This is a 2 credit theory course corresponding to Major (core) subject
- DSC-18 : This is a 2 credit theory course corresponding to Major (core) subject
- DSC-19 : This is a 2 credit practical course based on DSC-17
- DSC-20 : This is a 2 credit practical course based on DSC-18
- DSC-21 (IKS-2) : This is a 2 credit theory course corresponding to Indian Knowledge System related to Major

2) **Discipline Specific Electives (DSE)** :(Needs to be chosen any one from pool of courses available at respective college). **These courses should be chosen related to Major.**

- DSE-1** :This is a 2 credit discipline specific course (elective) related to Major
- DSE-2** :This is a 2 credit practical course based on DSE-1
- DSE-3** :This is a 2 credit discipline specific course (elective) related to Major
- DSE-4** :This is a 2 credit practical course based on DSE-3

3) **Minor : It is from different discipline of the same faculty**

- Mn5 : This is a 2 credit theory from different discipline of the same faculty
- Mn6 : This is a 2 credit theory from different discipline of the same faculty
- Mn7 : This is a 2 credit theory from different discipline of the same faculty
- Mn8 : This is a 2 credit theory from different discipline of the same faculty

10) **VSC (Vocational Skill Courses)** : Choose any one from pool of courses. These courses should be based on Hands on Training corresponding to Major (core) subject.

- SEC-5** :This is a 1 credit theory course based Hands on Training corresponding to Major (core) subject.
- SEC-6** : This is a 1 credit practical course based on SEC-5

11) **FP / CEP-2** : Field Project / Community engagement and service : This is a 2 credit course related to Field Project / community engagement and service

12) **OJT-1** : This is a 4 credit course related to On job Training

BA Fourth Year (UG Honours Degree): 7th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs. / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-22	Early Childhood education	2		2		2+2+2+2 = 08
	DSC-23	Apparel Designing & Construction	2		2		
	DSC-24	Practical based on DSC-22		4		2	
	DSC-25	Practical based on DSC-23		4		2	
	DSC-26	Human Development (Adulthood & Old age)	2		2		2+2+ 2=06
	DSC-27	Extension education Management	2		2		
	DSC-28	Practical based on DSC-26 and DSC-27		4		2	
Discipline Specific Electives (DSE) (Choose any one from pool of courses)	DSE-5	1)Traditional Textiles & Regional costumes of India 2) Textiles Handicrafts	2		2		2+2=04
	DSE-6	Practical based on DSE-5		4		2	
Research Methodology	RM	Research Methodology	4		4		04
			14	16	14	08	22

BA Fourth Year (UG Honours Degree) : 8th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs. / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-29	Advance Nutrition	2		2		2+2+2+2 = 08
	DSC-30	Management for Early Childhood Education	2		2		
	DSC-31	Practical based on DSC-29		4		2	
	DSC-32	Practical based on DSC-30		4		2	
	DSC-33	Ergonomics	2		2		2+2+ 2=06
	DSC-34	Welfare Schemes and Laws related to Women	2		2		
	DSC-35	Practical based on DSC-33 and DSC-34		4		2	
Discipline Specific Electives (DSE) (Choose any one from	DSE-7	1) Gender and Development 2) Management of	2		2		2+2=04

pool of courses)		Entrepreneurship Development					
	DSE-8	Practical based on DSE-7		4		2	
OJT	OJT-2	On job training		8		4	04
			10	24	10	12	22
Four Year UG Honours Degree in Major and Minor with 176 Credits							

Detailed Illustration of Courses included in 7th and 8th semester:

1) **Major (Core) subject** are mandatory.

DSC-22 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-23 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-24 : This is a 2 credit practical course based on DSC-22

DSC-25 : This is a 2 credit practical course based on DSC-23

DSC-26 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-27 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-28 : This is a 2 credit practical course based on DSC-26 and DSC-27

DSC-29 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-30: This is a 2 credit theory course corresponding to Major (core) subject

DSC-31 : This is a 2 credit practical course based on DSC-29

DSC-32 : This is a 2 credit practical course based on DSC-30

DSC-33 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-34 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-35 : This is a 2 credit practical course based on DSC-33 and DSC-34

2) **Discipline Specific Electives (DSE) :**(Needs to be chosen any one from pool of courses available at respective college). **These courses should be chosen related to Major.**

DSE-5 :This is a 2 credit discipline specific course (elective) related to Major

DSE-6 :This is a 2 credit practical course based on DSE-5

DSE-7 :This is a 2 credit discipline specific course (elective) related to Major

DSE-8 :This is a 2 credit practical course based on DSE-7

3) **Research Methodology**

RM : This is a 4 credit theory course based on Research Methodology

4) **On Job Training**

OJT-2 : This is a 4 credit course based on On Job Training

BA Fourth Year (UG Honours with Research Degree) : 7th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs. / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-22	Early Childhood education	2		2		2+2+2+2 = 08
	DSC-23	Apparel Designing & Construction	2		2		
	DSC-24	Practical based on DSC-22		4		2	
	DSC-25	Practical based on DSC-23		4		2	
	DSC-26	Human Development (Adulthood & Old age)	2		2		02
Discipline Specific Electives (DSE) (Choose any one from pool of courses)	DSE-5	1)Traditional Textiles & Regional costumes of India 2) Textiles Handicrafts	2		2		2+2=04
	DSE-6	Practical based on DSE-5		4		2	
Research Methodology	RM	Research Methodology	4		4		04
Research Project	RP-1	Research Project		8		4	04
			12	20	12	10	22

BA Fourth Year (UG Honours with Research Degree): 8th Semester

Course Type	Course Code	Course Name	Teaching Scheme (Hrs. / Week)		Credits Assigned		Total Credits
			Theory	Practical	Theory	Practical	
Major (Core) Mandatory	DSC-27	Advance Nutrition	2		2		2+2+2+2 = 08
	DSC-28	Management for Early Childhood Education	2		2		
	DSC-29	Practical based on DSC-27		4		2	
	DSC-30	Practical based on DSC-28		4		2	
	DSC-31	Welfare Schemes and Laws related to Women	2		2		02
Discipline Specific Electives (DSE) (Choose any one from pool of courses)	DSE-7	1) Gender and Development 2) Management of Entrepreneurship Development	2		2		2+2=04
	DSE-8	Practical based on DSE-7		4		2	
Research Project	RP-2	Research Project		16		8	08
			08	28	08	14	22
Four Year UG Honours with Research Degree in Major and Minor with 176 Credits							

Detailed Illustration of Courses included in 7th and 8th semester:

1) **Major (Core) subject** are mandatory.

DSC-22 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-23 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-24 : This is a 2 credit practical course based on DSC-22

DSC-25 : This is a 2 credit practical course based on DSC-23

DSC-26 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-27 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-28 : This is a 2 credit theory course corresponding to Major (core) subject

DSC-29 : This is a 2 credit practical course based on DSC-27

DSC-30 : This is a 2 credit practical course based on DSC-28

DSC-31 : This is a 2 credit theory course corresponding to Major (core) subject

2) **Discipline Specific Electives (DSE) :**(Needs to be chosen any one from pool of courses available at respective college). **These courses should be chosen related to Major.**

DSE-5 :This is a 2 credit discipline specific course (elective) related to Major

DSE-6 :This is a 2 credit practical course based on DSE-5

DSE-7 :This is a 2 credit discipline specific course (elective) related to Major

DSE-8 :This is a 2 credit practical course based on DSE-7

3) **Research Methodology**

RM : This is a 4 credit theory course based on Research Methodology

4) **Research Project (RP):**

RP-1 : This is a 4 credit practical course based on Research Pr

RP-2: This is a 8 credit practical course based on Research Methodology

General Guidelines for Course Selection

- 1) The Major subject is the discipline or course of main focus, bachelors degree shall be awarded in that discipline / subject.
- 2) Students will have to choose any three subjects as a Major 1, Major 2, Major 3, from Basket 1 under the Faculty of Interdisciplinary Studies .
- 3) Students will be having three subject options of equal credits (instead of Major and / or minor verticals) in the first year.
- 4) In the beginning of second year, students will have to select / declare choice of **one major subject** and **one minor subject** from three major options M1, M2 and M3 (which were opted in the first year)
- 5) Once the students finalize their **Major Subject** and **Minor Subject** in the beginning of the second year of the programme, they shall pursue their further education in that particular subject as their **Major and Minor** subjects. Therefore, from second year onwards curriculum of the Major and Minor subjects shall be different.
- 6) Students are required to select Minor subject from other discipline of the same faculty
- 7) Students are required to select Generic /Open Elective (vertical 3 in the credit framework) compulsorily from the faculty different than that of their Major / Minor subjects.
- 8) Vocational Skill Courses and Skill Enhancement Courses (VSC and SEC) shall be related to the Major subject

Programme Educational Objectives (PEOs) :

Programme Educational Objectives (PEOs) for the Bachelor of Arts Curriculum under the National Education Policy 2020:

1. **Mastery of Discipline-Specific Knowledge:** Graduates of the Bachelor of Arts program will demonstrate a deep understanding of fundamental principles, theories, and methodologies in their chosen scientific discipline, enabling them to analyze complex problems, propose innovative solutions, and contribute to advancements in their field.
2. **Interdisciplinary Proficiency:** Graduates will possess the ability to integrate knowledge and skills from multiple scientific disciplines, fostering a holistic approach to problem-solving and innovation. They will be equipped to address multifaceted challenges by drawing upon diverse perspectives and methodologies.
3. **Critical Thinking and Analytical Skills:** Graduates will develop strong critical thinking abilities, enabling them to evaluate information rigorously, analyze data effectively, and make informed decisions based on evidence. They will demonstrate proficiency in applying logical reasoning and scientific methods to solve problems and generate new knowledge.

General Guidelines for Course Selection

- 1) The Major subject is the discipline or course of main focus. bachelors degree shall be awarded in that discipline / subject.
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- 5) Once the students finalize their **Major Subject and Minor Subject** in the beginning of the second year of the programme, they shall pursue their further education in that particular subject as their **Major and Minor** subjects. Therefore, from second year onwards curriculum of the Major and Minor subjects shall be different.
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BOS Home Sc
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4. **Leadership and Innovation:** Graduates will demonstrate leadership qualities and entrepreneurial mindset, capable of initiating and driving positive change in their organizations and communities. They will exhibit creativity, resilience, and adaptability, harnessing innovation to address complex challenges and seize opportunities for growth and advancement.
5. **Global Citizenship and Cultural Sensitivity:** Graduates will possess a global perspective and cultural sensitivity, recognizing the interconnectedness of diverse communities and the importance of collaboration across borders. They will engage in cross-cultural dialogue, embrace diversity, and contribute to the advancement of knowledge and understanding on a global scale.

These Programme Educational Objectives serve as guiding principles for the Bachelor of Arts curriculum, reflecting our commitment to nurturing well-rounded graduates who are prepared to excel in their careers, contribute to society, and lead meaningful lives in a rapidly changing world.

Programme Outcomes (POs) :

The National Education Policy (NEP) 2020 for India emphasizes several key aspects for Bachelor of Arts (B.A.) programs, aiming to produce graduates who are not only well-versed in their respective disciplines but also equipped with skills necessary for holistic development and employability. While specific program outcomes may vary between institutions and disciplines within B.A. programs, here are some common outcomes aligned with NEP 2020:

- **PO1.The citizenship and society:** Apply broad understanding of ethical and professional skill in Arts subjects in the context of global, economic, environmental and societal realities while encompassing relevant contemporary issues.
- **PO2.Environment and sustainability:** Apply broad understanding of impact of Arts subjects in a global, economic, environmental and societal context and demonstrate the knowledge of, and need for sustainable development.
- **PO3.Ethics:** Apply ability to develop sustainable practical solutions for Arts subject related problems within positive professional and ethical boundaries.
- **PO4.Individual and team work:** Function effectively as a leader and as well as team member in diverse/ multidisciplinary environments.
- **PO5.Communication:** Communicate effectively on complex Arts subject related activities with the scientific community in particular and with the society at large, such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.

- **PO6. Project management and finance:** Demonstrate knowledge and understanding of the first principles of Arts and apply these to one's own work as a member and leader in a team, to complete project in any environment.
- **PO7. Life-long learning:** Recognize the need for lifelong learning and have the ability to engage in independent and life-long learning in the broadest context of technological change.

These program outcomes align with the broader goals of NEP 2020 to transform higher education in India and prepare students for the challenges and opportunities of the 21st century. Board of Studies designing B.A. curricula are encouraged to incorporate these outcomes into their program objectives and learning outcomes.

Programme Specific Outcomes(PSOs):

(Programme specific outcomes are discipline / major specific.

B.A. First Year (U.G. Certificate in Arts)

PSO-1:

At the end of the program following outcomes are expected from students:

- Learn about the discipline of Home Science as a holistic field of study covering basic foods & nutrition, dietary importance of essential nutrients, health and wellness and introduction to color family.
- Develop capabilities to start earning by enhancing their skills in Textiles, handicrafts, & instant nutritional pre mixes.
- Knowledge of entrepreneurship development and basic skills having occupational value.

B.A.S.Y. / Diploma in Arts

PSO-2:

At the end of the program following outcomes are expected from students:

- Knowledge beginning of new life as an important aspect of human development, different types of textile fiber, awareness, need & importance of family resource management, fitness concept through weight management, Nutritious breakfast recipes to inculcate healthy eating practices & traditional and professional skill of warli art painting and rangoli making having occupational value.
- Learn about the concepts of Home Science such as stress management, ethics in daily life and life skills, extension education, communication & soft skill development,
- Knowledge about basic kitchen waste management, Home safety & disaster management.
- Field project & community engagement programs are to focus on the basic needs of marginalized & back ward group of society.

B.A.T.Y/ U.G. Degree

PSO-3:

At the end of the program following outcomes are expected from students:

- Grasp Knowledge of Health & Nutrition for Happy & Healthy life, Importance of healthy meal at various stages of life, communication techniques and family dynamics.
- Apply principles of art & design to refine personal aesthetic senses, knowledge of housing need & selection of site, scientific importance of vastushatra, housekeeping & interior furnishing accessories for home décor.
- Acquaint with NGO management and CSR.

- Knowledge of Journey of Textile fiber & Textile Industry, clothing Management, occupational knowledge regarding entrepreneurial area related to field of Home Science, preparation of fashion accessories & handmade jewelry.
- Community engagement programs related the respected courses.

B.A.T.Y/ U.G. Honors Degree

PSO-4:

At the end of the program following outcomes are expected from students:

- Develop concept of ergonomics, advance nutrition, early child education and management of it.
- Knowledge about characteristics & importance of adulthood, old age & their basic problem related to human development.
- Acquaint with gender and development, welfare schemes and laws related to women.
- Develop ability to manage entrepreneurship development.
- Learn about textile handicrafts, traditional textiles & regional costumes of India & apparel designing & construction to enhance personality.
- Promotion of research & its application to all discipline of Home Science.

B.A. Home Science Semester I
DSC -I: Basics of Foods & Nutrition

Total Credits: 02

Total Contacts Hours: 30 Hrs.

Maximum Marks: 50

Course Outcomes (CO's)

After completion of course students will be able to

Co. 1 Students will be able to acquire knowledge about food & Nutrition and improve the quality of their foods.

Co. 2 Students will know the importance of balanced diet, health and hygiene and different concepts related to food and nutrition.

Co. 3 Study of nutrients will enable students to maintain the health of whole family as well as self

Module No.	Content of the Syllabus	Contact Hours
I	Unit - 1 – Food Science I. Concept of food & Nutrition a) Definition of Food, Balanced diet, Deficient diet and Optimal diet b) Functions of Food; Physical, Psychological, cultural and Social c) Interrelationship of Foods; nutrition, diet and health II. Classification of Food a) Five Food Groups; Nutritional Importance and Sources	10 Hrs.
II	Unit- II –Nutrition I. Nutrition a) Recommended Dietary Allowances (RDA), b) Health and Hygiene c) Malnutrition, under nutrition, over nutrition, Nutritional status, BMI II .Determinants of Nutritional Intake a) Nutritional Knowledge b) Economic Determinants c) Environmental Determinants d) Social Determinants e) Psychological Determinants	10 Hrs.
III	Unit-III-Digestive System a) Definition and Importance of Digestive system b) Functions of Digestive System c) Working of digestive system d) Organs involved in digestion process I. Digestion of Food a) Digestion Process b) Necessary enzymes for digestion of food c) Metabolic Process of Digestion	10 Hrs.

Books Recommended:-

1. SeemaYadav, "Text book of Nutrition & Health" Anmol Publications Pvt. Ltd., New Delhi.
2. MullickPramila, "A text book of Home Science", Kalyani Publications, New Delhi.
3. Robinson, "Fundamentals of Normal Nutrition", Macmillan Publishing company, New York.
4. Wilson, Katherine, Fequa, "Principles of Nutrition" Wiley Eastern Pvt. Ltd. New York.
5. Joshi Shubhangini, "Nutrition & Dietetics," tataMcGraw Hill Pub . Co. New Delhi.
6. Swaminathan M. S., "Essentials of Foods & Nutrition" Ban Publications.
7. डॉ. आशादेऊसकर, "मानवीपोषणवआहारशास्त्रपिंपळापुरेअॅन्डकॅ. पब्लिशर्सनागपूर
8. प्रा. फरकाडेसौ. गोंगे, पोषणवआहारशास्त्रपिंपळापुरेअॅन्डकॅ. पब्लिशर्सनागपूर
9. डॉ. मंजुषामोळवणे, आहारशास्त्रकैलाशपब्लिकेशन्सऔरंगाबाद
10. डॉ. मंजुषामोळवणे, पोषणशास्त्रकैलाशपब्लिकेशन्सऔरंगाबाद
11. प्रा. कुकडे, प्रा. भावे, अन्नशास्त्रनिष्कंठबुक्सपुणे.
12. प्रा. शोभावाघमारेनाईक, पोषणवआहार, विद्याबुक्सपब्लिशर्स, औरंगाबाद
13. डॉ. मिनाक्षीतारणेकरपोषणआणिस्वास्थ्यविश्वपब्लिशर्सवडिस्ट्रीब्युटर्स, नागपूर
14. प्रा. सरललेले, "पोषणवआहारशास्त्रपरिचय" पिंपळापुरेअॅन्डकॅ. पब्लिशर्सनागपूर
15. डॉ. इंदिराखडसे, अन्नशास्त्र, हिमालयपब्लिशिंगहाऊस, नागपूर
16. डॉ. स्नेहामहाजनी, " आहारशास्त्राचीमूलतत्वे" गुणवंतप्रिंटर्स, नागपूर
17. प्रा. राजकुमारकांबळे, "अन्नसंरक्षणमेहतापब्लिशिंगहाऊस, पुणे

Discipline Specific Course -DSC-I (Practical)

Practical- Basics of Food & Nutrition

Course Outcomes (Cos)

After completion of course students will be able to

1. Learn food measurements and various methods of cooking.
2. Gain knowledge about different food groups and its nutritional importance.

Syllabus- Content	Total Hours:
I- Weights & Measures of Raw Food (Minimum 10 and Maximum 20)	10
II- Weights & Measures of cooked food (any 06) Chapati, Phulka, Paratha, Bhakri, Tandoor, Rice, Dal, Vegetable, Chuttney, Soup, Egg Omelet, One Serving Meat, Chicken, Fish, fried food & any sweet.	15
III- Plan & prepare food group rich recipes for one serving each, for High, Medium and Low income groups. a) Cereals, Pulses and Legumes b) Vegetables, Roots & Fruits c) Milk & Milk Products d) Egg, Meat & Fish e) Sugar, Jaggery & Honey / Oils & Fat	35

B.A. Home Science Semester I

GE/OE-1

Indian Culinary Art

Total Credits: 02

Total Contacts Hours: 30 Hrs.

Maximum Marks: 50

Learning Objectives :

- Discuss the major religions found in India and their role in moulding India's cuisine
- Explain similarities and differences between the cuisines found in the north and south of India
- Discuss the importance and uses of spices in the cookery of India
- Learn about the variety of Indian dishes

Course Outcomes (CO's):

After completion of course students will be able to

- Understanding various concepts of- **Indian Culinary**
- Gain the knowledge of Professional Development
- To develop professional attitude, creating awareness among children about Indian food culture.

Module No.	Content of the Syllabus	Contact Hours
I	1. History of Indian Cuisines a) History of Indian Cuisines b) Factors driving globalization of Indian cuisine 2. Influencing factors a) Influencing factors of Indian Culinary Culture, Tradition, Region, Religion Current trends b) Elements of Indian Culinary Importance of five food groups	10 Hrs.
II	Indian cuisine a) North Indian Cuisines b) West Indian Cuisines c) East Indian Cuisine d) South Indian Cuisine	10 Hrs.

III	<p style="text-align: center;">1. Cooking Method</p> <p>a) Cooking food by moist heat. - Steaming Boiling, Simmering, Pressure cooking, Poaching and Blanching.</p> <p>b) Cooking food by dry heat. - Grilling, Roasting, Toasting ,Baking, Sautéing</p> <p>c) Cooking food using fatty substances. – Shallow Frying & Deep Frying</p> <p>d) Cooking food using microwaves and Solar cooking</p> <p style="text-align: center;">2. Flavours and Cuisines</p> <p>a) Importance of Flavours in Indian Cuisines</p> <p>b) Essential Indian Spices</p> <p>c) Preservative Qualities of Spices</p> <p>d) Health benefits of spices</p>	10 Hrs.
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Books Recommended:

- 1) महाराष्ट्राचाखाद्यसंस्कृतीकोष-संपादक डॉ. अनुपमानिरंजनउजगरे, संपादनसाहाय्य- डॉ. सुनंदाविनोदपाटीलवश्रीविष्णुदिगंबरमनोहरप्रकाशकसचिवमहाराष्ट्रराज्यसाहित्यआणिसंस्कृतीमंडळरवींद्रनाट्यमंदिर, दुसरामजला, पु.।ल. देशपांडेमहाराष्ट्रकलाअकादमीआवार, सयानीरोड, प्रभादेवी, मुंबई-४०००२५ प्रथम आवृत्ती २०१५
- 2) "Indian Cookery" by Dharamjit Singh
- 3) "India Cookbook" by Pushpesh Pant
- 4) "The Essential Marathi Cookbook" by Kaumudi Marathe
- 5) "The Bengali Five Spice Chronicles" by Rinku Bhattacharya
- 6) "The Art of Indian Vegetarian Cooking" by Yamuna Devi

Websites:

- Sanjeev Kapoor: sanjeevkapoor.com
- Tarla Dalal: tarladalal.com
- Vahrehvah: vahrehvah.com
- Manjula's Kitchen: manjulaskitchen.com
- Archana's Kitchen: archanaskitchen.com

B. A. Home Science Semester I
Skill Enhancement Course SEC: I (1)
Introduction to Colour Family

Total Credits: 02 (1 Theory + 1 Practical)
Total Contacts Hours: 45 Hrs. (15 theory + 30 Practical)
Maximum Marks: 50

Learning Objectives :

- Students will define color related terms related to color theory.
- Define terms: Color, Hue, Color Wheel, Primary, Secondary, Tertiary, Tint, and Shade.
- Students will practice using paint and color mixing to create a color wheel.
- Students will understand color relationships and how they change throughout different cultures.

Course Outcome (CO):

After completion of course student will be able to-

- Gain knowledge about color scheme
- Aesthetic knowledge will be increased
- **Visual content is a key factor in eLearning and applying graphic techniques appropriately could enhance knowledge acquisition.**

Module No.	Content of the Syllabus (Theory)	Contact Hours
I	Introduction a) Importance of Colour b) Origin of Colour, Colour Prism c) Properties Of Colours a. Hue Of The Colour b. Value Of The Colour c. Intensity	05
II	Effects of Colour a) Warm and Cool Colours b) Advancing and Retiring Colours c) Visual Perception of Colour Effect or Illusion Caused by Colour	05
II	Classification of Colours a. Colour Wheel b. Primary Colours c. Secondary Colours d. Intermediate Colours e. Symbolic Meaning Of Colours • Red Colour / Yellow Colour / Blue Colour / Organ Colour / Green Colour /Purple Colour / White Colour / Black Colour	05

	<ul style="list-style-type: none">• Colour Schemes.<ul style="list-style-type: none">a. Monochromatic Colour Schemeb. Contract Colour Schemec. Warm Colour Schemed. Cool Colour Schemee. Neutral Colour Scheme	
	Unit- II Practical	30hrs
I	Prepare Colour Samples on Card Sheet using; <ul style="list-style-type: none">a. Hue Of The Colourb. Value Of The Colourc. Intensityd. Warm and Cool Colourse. Advancing and Retiring Coloursf. Visual Perception of Colour Effect or Illusion Caused by Colour	12
II	<ul style="list-style-type: none">a) Draw Colour Wheelb) Prepare a Design using any five Colour Schemes on Card Sheet	12
III	Prepare an Album of Shade Card	06

References:

- Dr Vaishali R. Shivde Dr. Jayshri Godse, Sajavatitil Saptarang, Shivam Prakashan
- Dr. Limaye, Gruh Vyavasthapan Va Grahkala, Vikas Prakashan ruikar Marg Nagpur
- Dr Nuzhat Sultana, Gruh Sajavat Gruh Kala, Gyan Prakashan Aurangabad
- Dr Vairagade, Dr Latkar, Dr Mule, Aadhunik Vyavasthapan, Vidya Prakashan Aurangabad
- Dr vairagade Dr Latkar, Dr Mule, Aadhunik Grah Sajavat Ani Antarik Sajavat, Vidya Prakashan Aurangabad

B.A. Home Science Semester I

Subject –Instant mix Recipes

SEC: 1 (2)

Total Credits: 02 (1 Theory + 1 Practical)

Total Contacts Hours: 45 Hrs. (15 theory + 30 Practical)

Maximum Marks: 50

Learning Objectives:

- Provide Professional instant premixes skills to students.
- To get acquainted with instant pre mixes.
- To gain knowledge about various concepts of premixes.
- Imparting skills of preparation of instant mix recipes.

Course Outcome (CO):

After completion of course student will be able to-

- Knowledge about Professional instant premixes skills to students.
- Understand various concepts of preparation of premixes with advanced techniques.
- Learners will gain the knowledge of various types of instant premixes
- Impart skills to implement Self-Employment

Module No.	Course Content of the Syllabus	Contact Hours
I	Introduction to Instant mix recipes a) Introduction, Importance, History b) Ready to eat Food market c) Challenges for the Industry in India d) Future of the Industry	04
II	Facts about Ready-mix recipes a) Occupational importance b) Advantages & Disadvantages c) Truth behind preserved and processed food, Environmental and health concern d) Packaging e) Labelling , mitigation and regulation f) Ready to Eat Food Wholesalers and Wholesale Dealers in India	07
III	Types of Ready-mixes a) Weaning food premixes-importance, types b) Premix recipes for working mothers-importance, types c) Travel premix recipes-importance, types d) For hostellers--importance. Types	04
	Practical	
I	Breakfast recipes (Any Three) 1. Pohe 2.Upma	12

	3. Vermicelli upma 4. Moong dal Chilla premix/ Dhirde Sweets- Daliya, Lapshi, Sheera	
II	Types of premixes (Any One) 1. Pulao-(wet masala) premix 2. Weaning premixes-Moong dal khichdi or any other.	06
III	Preparation of dry powders for recipes (Any Two) I- a. Coriander leaves powder b. Curry leaves powder c. Dried Fenugreek leaves d. Pudina leaves powder e. Onion powder f. Ginger powder g. Garlic powder h. Dried Onion slices II-a. Homemade Instant Idli mix/ Khaman Dhokla Premix/ Dosa or any other	12

A) Books Recommended:

1. Ready to eat Foods, Professor Philip m. Parker, Chair Professor of Management Science(Amezon)
2. Food Hygiene and Toxicology in Ready-to-Eat Foods, ParthenaKotzekidou (Amezon)
3. Ready to eat Matters
4. <https://en.m.wikipedia.org>Convenience foods
5. Ready to Eat Food Business Industry www.eiriindia.org
6. Making of Ready to eat food, You Tube- Anshuman Prashar Vlogs
7. The truth behind preserved and processed food, You Tube-WION 17- Jul-2022

B.A. Home Science – Semester II

DSC -1 : Essential Nutrients

Total Credits: 02

Total Contacts Hours: 30 Hrs

Maximum Marks: 50

Learning Outcomes:

- i) Students will be able to understand classification of nutrients.
- ii) Students will learn the functions of nutrients.
- iii) To enable the students to understand sources of nutrients.
- iv) Learning the daily requirements of nutrients will be easier for students.
- v) Students will know about deficiencies of nutrients.

Course Outcomes (COs):

After completion of the course, students will be able to

- i) Gain knowledge of overall nutrients.
- ii) To gain Knowledge about macro nutrients.
- iii) To gain Knowledge about micro nutrients.
- iv) To gain Knowledge about Sources, functions, daily requirements & deficiencies of nutrients.
- v) To get knowledge about healthy life.

Module No.	Topics/ actual contents of the syllabus	Contact Hours
I	Nutrients, Energy & Water A : Nutrients <ul style="list-style-type: none"> • Definition and Importance • Concept • Classification B: Energy <ul style="list-style-type: none"> • Definition and Units of Energy • Energy Requirement • Factors affecting Energy Requirement C: Water <ul style="list-style-type: none"> • Importance & Functions • Daily Requirement • Deficiency and Toxicity 	10
II	Macro Nutrients <ul style="list-style-type: none"> • Carbohydrates: Classification ,Sources ,Functions, daily requirements and deficiencies • Proteins : Classification ,Sources ,Functions, daily requirements and deficiencies • Fats : Classification ,Sources ,Functions, daily requirements and deficiencies 	10
III	Micro Nutrients: Functions, sources & deficiencies <ul style="list-style-type: none"> • Fat soluble vitamins- A, D, E and K • Water soluble vitamins- Thiamin, Riboflavin, Niacin, Folic Acid, Vitamin B12 and Vitamin C • Minerals- Calcium, Iron, Zinc and Iodine. 	10

References :-

- Swaminathan, M. (2002) Food & Nutrition volume 1, The Bangalore Printing & Publishing Company Ltd.
- Gopalan C Ramasastry B.V. and S.C. Balasubramanian (2009), Nutritive value of Indian foods ; ICMR Hyderabad.
- Joshi Shubhangi, 'Nutrition & Dietetics' Mc Graw Hill Publication Co. New Delhi.
- Dr. Asha Devuskar, Manvi Poshan Va Aaharshastra Pimpalpure and Co. Publishers, Nagpur.
- Dr. Manjusha Molwane, Poshanshastra, Kailas Publications, Aurangabad.

Practical- Essential Nutrients

Course Outcomes (Cos)

After completion of course students will be able to

3. Learn food measurements and various methods of cooking.
4. Gain knowledge about different food groups and its nutritional importance.

Syllabus- Content	Total Hours:
	60
I- Plan & prepare Carbohydrates, Protein, Fats rich recipes for one serving each, for High, Medium and Low income groups. II- Plan & prepare Calcium and Iron rich recipes for one serving each, for High, Medium and Low income groups	30
III- A Plan & prepare nutrient rich recipes for one serving each, for High, Medium and Low income groups. Vitamin A, Thiamin, Riboflavin, Niacin, Vitamin B12 and Vitamin C III- B Preparation of Dehydrating Juices ORS, Lemon Juice, Orange Juice, Amla Juice etc.	30
Total	60
Teaching hours per practical 04 hours	

B.A Home Science Semester II
Generic / Open Elective: 02
Subject – Entrepreneurship Development

Total Credits: 02

Total Contacts Hours: 30 Hrs.

Maximum Marks: 50

Learning objectives:

- To Develop Entrepreneurial qualities and habits among the upcoming youth via the help of proper training and expert counselling.
- To search and identify the best existing and upcoming business ideas and opportunities.
- Motivating and guiding various individuals for launching their own new businesses and start-ups. Thus, becoming a contributor to the economy.
- To generate employment and self-employment with the help of Entrepreneurship and the growth of small scale businesses.
- To inform about various schemes launched by various Government (central, state or regional governmental bodies) and also about various taxes put on enterprises.

Course Outcomes (CO's):

After completion of course student will be able to-

- Orient the students to the concept, need and process of entrepreneurship.
- Aware students regarding market and types of business.
- Make students understand the parameters for selecting and running an enterprise successfully.
- Make the students aware regarding various support organizations available for establishing small scale enterprise.

Module No.	Contents of the syllabus	Contact Hours
I	1. Entrepreneurship: a) Concept, Definition, Need and Significance of entrepreneurship development in India, b) Entrepreneurship Development process 2. Barriers and Challenges faced by women entrepreneurs a) Capital Motivation, Low Mood Competition, Corruption Backward. b) Thinking, Sensing business opportunities and assessing market potential. c) Identification, selection, formulation of project plan.	10 Hrs.

II	<p>1. Home Science and Entrepreneurship Development</p> <p>a) Food Industry b) Textile Industry c) Home Management and Art d) Home Science Extension e) Digital Marketing and Home Science</p> <p>2. Enterprise Planning and Management</p> <p>a) Sensing business opportunities and assessing market potential. b) Identification, selection, formulation of project plan.</p>	10 Hrs.
III	<p>1. Marketing</p> <p>a) Managing production, marketing and finance: Input-Output cycle, b) 4Ps of marketing, financial planning</p> <p>1. Introduction to Support Organizations</p> <p>a) Small Industries Development Organization (SIDO) b) National Bank for Agriculture and Rural Development (NABARD) c) Ministry of Micro, Small and Medium Enterprises (MSME) d) Small Scale Industries Development Corporation Limited (SICOP) e) Start-ups Finance Scheme f) EDI g) SIDCO</p>	10 Hrs.

References:

- Samudayik Vikas vistar shikshan v mahila sabalikiran by Dr. Ujwala vairagade. Vidyut mulai, Shashikant pimpallapure Vidya book publications Aurangabad second editionM (2008) “ Entrepreneurship Development and Planning”, AITBS Publishers India
- Aadhunik grah vyavasthapan bye doctor vairagade and p r o f latkar pros more Vidya book publication Aurangabad
- Taneja and Gupta (2001) “ Entrepreneurship Development- New Venture Creation”, Galgotia Publishing Company
- A. Abdul Raheem, Women Empowerment Through Self-help Groups (SHGs) Publisher: New Century Publications
- <https://leverageedu.com/blog/entrepreneurship-development/#:~:text=What%20is%20Entrepreneurship%20Development%3F,the%20risks%20associated%20with%20it.>
- <https://www.vedantu.com/commerce/entrepreneurship-development-process>
- <https://www.toppr.com/guides/business-studies/entrepreneurship-development/process-of-entrepreneurship-development/>
- <https://byjus.com/commerce/entrepreneurship-development-process/>
- <https://www.ediindia.org/entrepreneurship-and-skill-development-programmes-e-sdp/>

B.A. Home Science Semester II
Subject: LAUNDRY SCIENCE
VSC -I (A)

Total Credits: 02 (1 Theory + 1 Practical)

Total Contacts Hours: 45 Hrs. (15 theory + 30 Practical)

Maximum Marks: 50

Learning Objectives of the course-

- Laundry Techniques: Learn various laundering methods, including machine washing, hand washing, and dry cleaning, and understand when to use each method.
- Stain Removal: Develop skills in identifying stains and selecting appropriate stain removal techniques and products.
- Textile Care Labels: Understand and interpret textile care labels to ensure proper laundering practices.
- Chemical Knowledge: Gain knowledge of the chemicals used in laundry detergents, softeners, and stain removers, and understand their effects on fabrics and the environment.
- Environmental Impact: Understand the environmental impact of various laundry practices and learn about sustainable laundering methods.

Course Outcome (CO)

After completion of course student will be able to:

- Identify different types of fabrics and their care requirements.
- Demonstrate various laundering methods, including machine washing, hand washing, and dry cleaning.
- Apply appropriate stain removal techniques for common stains.
- Interpret textile care labels and select suitable laundry methods accordingly.
- Understand the environmental impact of different laundry practices and apply sustainable laundering methods.

Module No.	Contents of the syllabus	Contact Hours
	Theory	15 Hrs.
I	<ul style="list-style-type: none">• Introduction to Laundry Science• Definition and scope of laundry science• Importance of proper laundry care	04
II	1. Laundry Agents <ul style="list-style-type: none">• Cleansing Agents – Water & Soap• Bluening agents-fluorescent whiteness• Stiffening & softening agents 2. Laundry Techniques <ul style="list-style-type: none">• Machine washing: types of machines, settings, and detergents• Hand washing: techniques and precautions• Dry cleaning: process and considerations 1. Stain Removal	06

	<ul style="list-style-type: none"> Types of stains and their causes Stain removal techniques for different fabrics and stains 	
III	1. Textile Care Labels <ul style="list-style-type: none"> Understanding textile care labels Matching care labels with appropriate laundry methods 2. Environmental Considerations <ol style="list-style-type: none"> Environmental impact of laundry practices Sustainable laundering practices 	05
	Practical	30 Hrs
I	Stain Removal <ul style="list-style-type: none"> Identification of common stains and suitable removal methods Practical exercises in stain removal on different fabrics 	12
II	Laundering Techniques (Demonstration) <ul style="list-style-type: none"> Machine washing: operating different types of washing machines, selecting appropriate settings and detergents Hand washing: proper techniques for delicate fabrics Dry cleaning: understanding dry cleaning processes and precautions 	12
III	Report writing -Visit to Laundry and understand the set up and working of Laundry.	06

References Book

- Known about fabric and their manufactures –K. Thomas
- Household textile and laundry – Durga Deulakar
- A complete guide to fashion designing - Jenny Davis
- Text book of clothing & textile by Sushma Gupta, Neeru garg ,Renu Saini , Kalyani publishers , Ludhiana
- Professional Fabric Care by Mary R. Ewing-Mulligan
- Textiles for Residential and Commercial Interiors by Amy Willbanks, Nancy Oxford, and Dana Miller
- Laundry: The Home Comforts Book of Caring for Clothes and Linens by Cheryl Mendelson
- The Science of Laundry and Cleaning by Roger N. McNeill
- Spotless: The Essential Guide to Getting Rid of Spots and Stains by Shannon Lush and Jennifer Fleming

Websites:

- American Cleaning Institute (ACI) -<https://www.cleaninginstitute.org/>
- The Laundress -<https://www.thelaundress.com/>
- American Association of Textile Chemists and Colorists (AATCC) -
<https://www.aatcc.org/>
- Cleanipedia -<https://www.cleanipedia.com/>

B.A. Home Science Semester II
Subject – Handicrafts
VSC: I (B)

Total Credits: 02 (1 Theory + 1 Practical)

Total Contacts Hours: 45 Hrs. (15 theory + 30 Practical)

Maximum Marks: 50

Learning Objectives of the course:

- Understanding the history and significance of handicrafts in Indian culture and society.
- Developing practical skills in various handicraft techniques.
- Learning about the role of handicrafts in sustainable development and income generation.
- Understanding the market and business aspects of handicrafts, including marketing and entrepreneurship

Course Outcome (CO):

After completion of course student will be able to:

- Student will gain knowledge regarding different Handicrafts
- Student can start his own business and stand economically
- Creativity of students and use of local available material will be motivated

Module No.	Contents of the syllabus	Contact Hours
	(Theory)	
I	Introduction to Handicrafts a. Definition and scope of handicrafts. b. Historical overview of handicrafts in India and around the world. c. Importance of handicrafts in home décor and cultural preservation.	06
II	Marketing and Entrepreneurship a. Market trends in handicrafts. b. Marketing strategies for promoting handicrafts. c. Entrepreneurial opportunities in the handicrafts sector.	12
III	Conservation and Sustainability a. Challenges faced by traditional handicrafts b. Importance of sustainable practices in handicrafts c. Role of government and NGOs in promoting sustainable handicrafts	12
	(Practical)	30hrs
I	Articles (Any 2) a) Colourful Table Mats b) Bag / hand purse / Mobile Pouch (Any 1) c) Wall hanging / Door Mat	12

	Flower Pot / Pen Stand / Fruit basket (Any 1)	
II	Napkin Folding a) Preparation of Napkin Bouquet / Flowers b) Dining table napkin folding (Lotus Fold / Triple Pocket / Envelop Fold / Rose bud Fold / Star Fold / Tree fold / Pendant Fold)	12
III	Project a. Lamp shed / Hanging preparation from Jute Basket b. Field visits to handicrafts clusters or artisan workshops and report writing.	06

References:-

- Indian Handicrafts by P. R. Schwartz
- Handbook of Indian Art by E. B. Havell
- Traditional Crafts of India by Jaya Jaitly
- Indian Handicrafts and Design by Aditi Ranjan and M. P. Ranjan
- Crafts Atlas of India by Jaya Jaitly

Websites:

- National Institute of Design (NID) -<https://www.nid.edu/>
- Crafts Council of India -<https://www.craftscouncilofindia.in/>
- Central Cottage Industries Emporium -<https://www.cottageemporium.in/>
- Ministry of Textiles, Government of India - <http://www.handicrafts.nic.in/>
- Indian National Trust for Art and Cultural Heritage (INTACH) - <https://www.intach.org/>

	Flower Pot / Pen Stand / Fruit basket (Any 1)	
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ASA
BOS Home Science
Dr Anita Agawal