

Revised Common Framework of CBCS for Colleges in Andhra Pradesh
B.Sc. Home Science
SEMESTER – I

Sno	Course	Total Marks	Mid Sem Exam*	Sem End Exam	Teaching Hours	Credits
1	First Language English	100	25	75	4	3
2	Second Language (Tel/Hin/Urdu/Sans...)	100	25	75	4	3
3	<i>Foundation Course - 1</i> HVPE (Human Values & Professional Ethics)	50	0	50	2	2
4	<i>Foundation course -2</i> Communication & Soft Skills -1	50	0	50	2	2
5	DSC 1 A Basic Nutrition	100	25	75	4	3
6	DSC 1 A Lab Practical	50	0	50	2	2
7	DSC 2 A Biochemistry	100	25	75	4	3
8	DSC 2 A Lab Practical	50	0	50	2	2
9	DSC 3 A Microbiology	100	25	75	4	3
10	DSC 3 A Lab Practical	50	0	50	2	2
	Total	750	-	-	30	25

FIRST YEAR
Semester: I
HSc-101 Basic Nutrition

THEORY

Objectives:

1. To know the functions of various nutrients in the body and the clinical manifestations of their deficiency.
2. To learn the RDA of various nutrients for different age groups.
3. To explore the interrelation between nutrients
4. To study the principles of calorimetry, water and electrolyte metabolism.

Unit I : I Definition and introduction to nutrition-good nutrition and mal nutrition
Macro Nutrients - Classification, , functions, dietary sources, RDA, clinical manifestations of deficiency and excess and storage in the body of the following in brief.

Carbohydrates, lipids and proteins

Unit II : Classification, , functions, dietary sources, RDA, clinical manifestations of deficiency and excess of the following in brief:

Fat soluble vitamins-A, D, E and K

Water soluble vitamins – thiamin, riboflavin, niacin, pyridoxine, folate, vitamin B12 and vitamin-C

Minerals – calcium, iron, iodine, fluorine and zinc

Unit III : Energy value of foods and energy requirement – the body's need for energy
BMR activities, utilization of food to energy requirements.

Basal metabolism, factors affecting basal metabolic rate, calorogenic effect of food, specific dynamic action of food.

Unit IV : Importance of water and water balance – functions, sources, requirement – effect of deficiency.

Acid base balance.

Unit : Interrelation between nutrients – nutrition and health –characteristics of good

V health.

Nutrition and Infection

PRACTICALS

1. Standardization of weights and measures of various food items.
2. Consulting Nutritive value of Indian Foods, calculating the nutritive value of recipe
3. Identification of nutrient rich sources of foods, their seasonal availability and price.

4. Study of nutrition labeling on selected foods.
5. List out low cost nutrient rich foods.
6. List out nutrient foods for different income groups.
7. Preparation of Soups
8. Preparation of salads

REFERENCES

1. Bamji MS, Krishnaswamy K, Brahman GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition Mosby
3. Swaminadhan S, Advanced Text book on foods & nutrition,(1985) Vol. I&II (2nd revised and enlarge) Rappc.
4. Vijaya Khader, (2000)Food, nutrition & health, Kalyan Publishers,

HSc-101 Basic Nutrition

Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences
Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Write the classification of proteins.
2. Define acid base balance and how it is maintained in the body.
3. Write the functions of carbohydrates.
4. Discuss the role of vitamin-A.
5. What are the visible symptoms of good health?
6. What are the functions of lipids?
7. Discuss the functions of B-complex vitamins in the body.
8. Explain the nutritional role of Vitamin K

Section – B

Answer any five Questions not exceeding (2) pages each
Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Give the relation between nutrition and infection.
10. What is BMR? What are the factors affect BMR.
11. Importance of water and water balance in the body.
12. Write in detail about flourine.
13. What do you know about Iron.
14. Discuss the interrelationship of the nutrients.
15. Write about the functions and sources of Iodine.
16. What are the dietary sources and functions of zinc.

Semester: I

HSc-102 Biochemistry

THEORY

Objectives:

- To help the students to understand the importance of Biochemistry as the basis for Nutrition.
- To acquire knowledge about digestion of foodstuffs.
- To make them aware of the fundamentals of macronutrients and their reactions.

Unit-I

Introduction to the study of Biochemistry-

Digestion of food: Structure of alimentary canal, Digestion of carbohydrates, lipids and proteins; Role of salivary glands, liver, pancreas in digestion; Absorption of food.

Unit-II

Chemistry of carbohydrates, chemical characteristics, classifications, Isomerism – (Stereo – Geometrical & optical isomerism) structure of glucose, properties and tests of mono, di and polysaccharides, ring structure & tautomeric forms of sugars, colour reactions of carbohydrates.

Unit-III

Chemistry of lipids – Classifications and properties of fatty acids, and lipids. Colour reactions of lipids.

Unit-IV

Chemistry of proteins: Definition, properties, classification, structures of proteins and amino acids. Colour reactions of proteins.

Unit-V

Nucleic acids- DNA structure, Types of RNA, Nucleoproteins – Their role in protein synthesis.

PRACTICALS

Qualitative analysis of carbohydrates-

1. Monosaccharides (Glucose, Fructose),
2. Disaccharides (Lactose, Maltose and Sucrose) and
3. Polysaccharides(Starch).
4. Stages in acid hydrolysis of starch
5. Qualitative analysis of amino acids (Tyrosine, Tryptophan and Arginine).
6. Qualitative analysis of Lipids.

REFERENCES

- 1.A.V.S.S. Rama Rao, A Text book of Biochemistry, 6th edition, UBSPD publications.
- 2.J.L.Jain, Sunjay Jain, Nitin Jain, S.C.H and publications.
- 3.S.C.Rastogi, Biochemistry, TATA MC Graw Hill 2nd edition.
- 4.U.Satyanarayana, Biochemistry, Uppala Author publishers, 2nd edition.
5. BIOCHEMISTRY – Saras publications

Semester: I
HSc-102 Biochemistry
Model Question Paper

Time : 3 hrs

Max.

Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

- 1) Write the colour reactions of carbohydrates.
- 2) Explain ring structure of Glucose.
- 3) Write about Phospholipids.
- 4) What are essential fatty acids.
- 5) Write about Isolation of proteins.
- 6) Write about peptide bond.
- 7) Discuss on polysaccharides.
- 8) What is isoelectric P^H

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

- 9) Write any three chemical reactions of carbohydrates.
- 10) Write the classification of lipids.
- 11) Explain about the structure of proteins.
- 12) Write properties of fatty acids due to double bond.
- 13) Explain the structure of DNA.
- 14) Explain the Isomerism of carbohydrates.
- 15) Explain the classifications of proteins.
- 16) Explain the role of nucleoproteins in protein synthesis.

Semester: I

HSc-103 Microbiology

THEORY

UNIT-I

1. Introduction to Microbiology and its history.
2. Economic importance, Classification, general characteristics and reproduction of
 - a. Bacteria
 - b. Saccharomyces
 - c. Moulds
 - d. Viruses
 - e. Algae

UNIT –II

Microbial pathogenesis

A) Important bacterial diseases (Tuberculosis, Diphtheria)

Rickettsial (typhus, group of spotted fever)

Viral (Measles, Influenza)

Protozoa: Diseases (Amoebiasis, Malarial disease of man)

(Modes of infection, diagnosis, treatment, and control of infection of the above mentioned diseases)

B) Immunity–definition,-types-active-passive immunity

UNIT III

Food Poisoning

1. Food intoxication: Botulism, staphylococcus
2. Food and water borne infections: Salmonellosis, Cl.welchi, Diarrhea and typhoid.

UNIT IV

Methods of Food Preservation

1. Physical agents in food preservation (heat, low temperature, dehydration, irradiation, mechanical destruction of micro-organisms)
2. Chemical agents in food preservation
 - a. Chemicals used at home
 - b. Inorganic chemicals
 - c. Organic chemicals
 - d. Antibiotics

UNIT V

Spoilage and preservation of following foods

1. Cereals
2. Fruits

3. Vegetables
 4. Milk & Milk products
 5. Meat & Fish
 6. Eggs
3. Water-water purification methods

PRACTICALS

1. Study of Microscope and its parts
2. Simple staining method
3. Gram staining
4. Acid fast staining
5. Laboratory equipment
6. Observation of fixed slides

REFERENCES

Text book of Microbiology by P.D. Sharma.

General Microbiology by R.P. Singh.

General Microbiology by Pelczar.

College Microbiology by Sundar Rajan.

Microbiology by Saras Publications.

FIRST YEAR

Semester: I

HSc-103 Microbiology

Model Question Paper

Time: 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Passive immunity
2. Write about general classification of saccharomyces.
3. Write five characteristics of virus
4. Write about economic importance of moulds
5. What is food poisoning? Explain one type of food poisoning.
6. How will you preserve vegetables and fruits?
7. Write about the structure of yeast.
8. Describe Pasteurization

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Describe the bacterial structure diagrammatically.
10. Explain contamination spoilage and preservation of milk
11. Describe in detail about water microbiology including purification methods.
12. Explain about food preservation methods.
13. Write about factors influencing bacterial growth?
14. Write about mode of infection, diagnosis, treatment, and control of Rickettsial (typhus, group of spotted fever)
15. Write about the reproduction of moulds
16. Explain about mode of infection, diagnosis, treatment, and control of typhoid.

FIRST YEAR

B.Sc., SEMESTER – II

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	First Language English	100	25	75	4	3
2	Second Language (Tel/Hin/Urdu/Sans...)	100	25	75	4	3
3	<i>Foundation course - 3</i> Environmental Sci	50	0	50	2	2
4	<i>Foundation course – 4A</i> ICT – 1 (Information & Communication Technol)	50	0	50	2	2
5	DSC* 1 B Human Physiology	100	25	75	4	3
6	DSC 1 B Lab Practical	50	0	50	2	2
7	DSC 2 B Nutritional Biochemistry	100	25	75	4	3
8	DSC 2 B Lab Practical	50	0	50	2	2
9	DSC 3 B General Psychology	100	25	75	4	3
10	DSC 3 B Lab Practical	50	0	50	2	2
	Total	750	-	-	30	25

FIRST YEAR

Semester: II

HSc-201 Human Physiology

THEORY

UNIT-I

(A) Circulatory system : Blood- Composition, functions, clotting of blood, blood groups, R^h factor, anemia.

(B) Cardiovascular system: Anatomy of the heart, heart rate, Cardiac cycle, Blood Pressure, Factors maintaining blood pressure.

UNIT-II

Respiration : Structure of respiratory organs; Mechanism and Chemistry of respiration. Abnormal types of respiration- anoxia, hypoxia, asphyxia and Artificial respiration.

UNIT-III

Excretory system: Structure and functions of Kidney, urine- composition volume, formation and micturition

UNIT-IV-

Nervous system:

(a) Structure of neuron, reflex action, spinal cord, brain and their membranes, autonomic nervous System.

UNIT-V

Endocrine glands : Hormones, Secretion of hormones, and their influence on growth Metabolism & reproduction.

Physiology of Reproduction : Anatomy of male and female reproductive system. Puberty changes.

PRACTICALS

I. Slides

- 1 .Types of epithelium -any three (columnar, ciliated, squamous,etc)
- 2 Types of muscle -any three (striated, non-striated, cardiac, etc.)
3. T..S of organs -any three (cartilage, bone, kidney, testes, ovary, etc.)

II. Experiments.

- 4 Identification of Blood groups & Rh factor
- 5 Preparation of Blood smear.
- 6 Observation and recording of body temperature and pulse rate before and after exercise.
- 7 Estimation of Hb -.Demonstration

REFERENCES

1. Telugu Academy Books – Volume I, II, III - Pineni Indira, P.K.Jayalakshmi.
2. Text Book of Medical Physiology. - Arthur C.Guyton.
3. Living Body – Best and Taylor.
4. Human Physiology – C.C. Chatterjee.
5. Medical Physiology – Ganong.
6. Human physiology – Dr. N.M. Muthayya.

FIRST YEAR
Semester: II
HSc-201 Human Physiology
Model Question Paper
Max. Marks :75

Time : 3 hrs

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Blood Pressure
2. Artificial Respiration.
3. Classification of blood groups
4. Write about anemia
5. Structure of kidney
6. Reflex Action
7. Puberty Changes
8. Discuss the role of thyroid gland

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain the female reproductive system.
10. Describe the structure and functions of brain
11. Describe the structure of lungs and process of respiration
12. Explain the structure of Nephron and how urine is formed
13. Draw the diagram of heart and explain the cardiac cycles
14. Explain the influence of endocrine glands on growth, metabolism and reproduction
15. Give an account on spinal cord.
16. Discuss the functions of blood and factors influencing clotting of blood .

FIRST YEAR

Semester -II

HSc-202 Nutritional Biochemistry

Theory

Objectives:

- To enable the students to know the metabolism of macronutrients.
- To highlight the inter-relationship among macronutrients.
- To pinpoint the nuances of energy metabolism.
- To emphasize the role of enzymes and co-enzymes in the metabolism.

Unit I: Metabolism of Carbohydrates: Introduction, anabolism, catabolism, metabolism. Glycogenesis, Glycogenolysis, Glycolysis, Krebs's cycle, energy output, Homeostasis of blood sugar-role of hormones, Glucose Tolerance Test.

Unit II: Metabolism of lipids:

Introduction, β -oxidation of fatty acids, Biosynthesis of fatty acids, Synthesis of triglycerides, Synthesis of cholesterol, cholesterol and atherosclerosis (in brief)

Unit III: Metabolism of proteins:

Dynamic equilibrium, nitrogen balance, Essential Amino Acids, glycogenic, ketogenic, and both glycogenic and ketogenic amino acids.

Oxidation of amino acids-(i) Transamination, (ii) Deamination-

- a. Oxidative, b. Non-oxidative, (iii) Decarboxylation.

Metabolism of carbon skeleton,

Metabolism of ammonia (i) Glutamine pathway (ii) Urea cycle.

Unit IV: (a) Integration of carbohydrate, lipid and protein metabolism.

(b) Bioenergetics:

Exergonic and endergonic reactions, Source of energy, Release of energy Oxidative Phosphorylation, High energy compounds, Biological Oxidation-Reduction (electron Transport chain)

Unit V: Enzymes:

Introduction, Definitions, Mechanism of action of enzymes and coenzymes, Physical factors altering enzyme activity, classification of enzymes.

Vitamins as coenzymes in the metabolism of carbohydrates, lipids and proteins:

coenzyme functions of

- Thiamine,
- Riboflavin,
- Niacin,
- Pyridoxine
- Pantothenic acid

- Biotin
- Folic acid
- Vitamin B 12

Practical:

1. Estimation of reducing sugar by Benedict's quantitative method
2. Estimation of ascorbic acid in limejuice
3. Estimation of iodine value of fat/ free fatty acid value (gingilly oil, groundnut oil, or coconut oil)

Demonstrations:

Estimation of blood glucose (Glucose Tolerance Test)
 Chromatographic separation of carbohydrates/ amino acids
 Enzymes- ptyalin or salivary amylase action on boiled starch solution- spot plate testing with iodine.

Text Books and Reference Books.

S No	Title	Author	Publisher	
1	Text book of Biochemistry	Dr.A.V.S.S. Ramarao	L.K.&S.Publishing, S.M.V.R..M.Hospitals campus, Tanuku	Text Books
2	Biochemistry for Medical Students	M.Swaminathan,	Geetha Book House, K.R.Circle, Mysore	
3	Elements of Biochemistry	H.S.Srivasthava	Rasthogi Publishers, Meerut	
4	Essentials of Biochemistry	Dr.M.C. Pant	Kedarnath, Ramnath and Co. Meerut, U.P.	
5	Review of Physiological Chemistry	H.A Harper	Kothari Book Depot, Bombay	Reference Books
6	Hawk's practical Physiological Chemistry	P.L.Oser	Tata-McGraw Hill Publishing Company, NewDelhi	
7	Text Book of Biochemistry	West and Todd	The MacMillan Co	
8	Text Book of Biochemistry	Eric E. Conn	India Book House	

I year

II Semester

202. Nutritional Biochemistry

Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Illustrate the reactions of glycogenesis
2. What is the relation between cholesterol and atherosclerosis?
3. Elaborate the mechanism of enzyme action
4. Explain the coenzyme role and deficiency condition of niacin
5. Write about deamination reaction
6. Define homeostasis and write the role of hormones in it
7. Describe glutamine pathway
8. Describe oxidative phosphorylation

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Discuss classification enzymes with suitable examples
10. Describe the reactions of the Urea Cycle
11. Explain the β -oxidation of fatty acids and illustrate the energy output
12. Discuss the reactions of Krebs's cycle and energy output
13. Explain the reactions of triglyceride synthesis
14. Discuss the reactions of electron transport chain
15. Define glycogenesis, explain the reactions.

16. Explain the inter-relationship between nutrients.

**FIRST YEAR
Semester-II
HSc-203 General Psychology**

THEORY

UNIT-I

Introduction to Psychology: Definitions, scope and methods used – observational, experimental, clinical and survey methods.

Branches of psychology -1.Pure psychology 2.Applied psychology

Various approaches to Psychology – neurobiological, behaviouristic, psycho-analytical, cognitive and humanistic approaches

UNIT-II

(a) Perception: Definition, meaning- perceptual organization and its principles - perceptual constancies: shape, size, brightness, space, distance, direction, etc; perceptual organization and illusions

(b) Attention-definition- types – determinants of attention. meaning of span of attention, shifting of attention, Division of attention, Distraction of attention

UNIT-III

Learning and Remembering :

- (a) **Learning-** Definition – classical and operant conditioning- learning by imitation – cognitive learning .
- (b) **memory** – definition, kinds of memory immediate, short term, and long term memory **forgetting-** definition, nature of forgetting – improving memory.

UNIT-IV

(a) Motivation and Emotions : definitions – psychological basis – classification – physiological, psychological and social motives, unconscious motivation.

(b) Definition of emotion and feelings- development of emotions. Theories-Some examples of adaptive and disruptive emotions

(c) Intelligence, Aptitude and Interest : Definition of intelligence and its nature – classification of intelligence, gifted, slow learners, and retarded and their characteristics, concept of I.Q, tests of intelligence,-verbal and nonverbal, .
Definition of the terms – aptitude and interest – assessment through well known tests.

UNIT –V

Personality : Definition- personality theories in brief, Personality types- assessment of personality – normal and abnormal personalities – preventing personality disorders.

PRACTICALS

1. Muller Iyer illusion – Perception.
2. Thurstones Interest Schedule – Vocational Interest.
3. Bells Adjustment Inventory – Personality.

4. Raven's progressive Matrices – Intelligence.
5. Memory tests – Memory.
6. Projective tests - Personality.
7. Interest record.
- 8.

REFERENCES

- (1) Hilgard.F.R; Atkinson, R.C. and Atkinson R.L. – Introduction to Psychology, Oxford, IBM, 1975.
- (2) S.K. Mangal, General Psychology, Sterling Publishers
- (3) Baron, R.A. Psychology (2001) (5th edition), Pearson Education Inc., New Delhi.
- (4) Feldman, R.S. (1997), Essentials of understanding psychology (3rd Edition) Mc Graw-Hill Companies. Inc. New York
- (5) Parameswaran, E.G. and Beena, C. Invitation to psychology, Hyderabad: Neel Kamal Publications.

**I year II Semester
Paper HSC 203 General Psychology
Model Question Paper**

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Define Psychology and list out the branches
2. Factors of Attention
3. Physiological Changes during Emotion
4. Classification of Intelligence
5. Describe Observation Method
6. Primary Motives
7. Explain forgetting
8. Illusions

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Describe the scope and methods of Psychology
10. Describe the theories of emotions
11. Describe the various tools (tests) to assess personality
12. Explain Classical conditioning theory of learning
13. Define motivation and explain physiological, psychological and social motives
14. Define Intelligence. Give an account of tests of general intelligence
15. Define Personality. Explain normal and abnormal personalities
16. Explain any two approaches to Psychology

II year
B.Sc., SEMESTER – III

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	First Language English	100	25	75	4	3
2	Second Language (Tel/Hin/Urdu/Sans...)	100	25	75	4	3
3	<i>Foundation Course - 5</i> Entrepreneurship	50	0	50	2	2
4	<i>Foundation course -2B</i> Communication & Soft Skills -2	50	0	50	2	2
5	DSC 1 C Food Science	100	25	75	4	3
6	DSC 1 C Practical	50	0	50	2	2
7	DSC 2 C Textile Fibers	100	25	75	4	3
8	DSC 2 C Practical	50	0	50	2	2
9	DSC 3 C Housing for Better living	100	25	75	4	3
10	DSC 3 C Practical	50	0	50	2	2
	Total	750	-	-	30	25

SECOND YEAR
Semester-III
HSc-301: Food Science
THEORY

Objectives:

1. To impart basic knowledge about the composition of various food stuffs and their products.
2. To explore different methods of food preservation
3. To understand the advantages and disadvantages of various cooking methods.
4. To know the miscellaneous food products available in the market.

Unit I Introduction to food science -

Definitions: Food, food science, nutrition, nutrients, health, over nutrition, balanced diet.

Functions of food

Classification of food, basic five food groups (NIN), energy yielding, bodybuilding and protective foods; food guide pyramid

Unit II : Methods of cooking-Definition, advantage and disadvantages of cooking,

Classification of cooking methods-

- i. Wet methods-* boiling, simmering, steaming (direct, indirect), cooking under pressure
- ii. Dry methods-* baking, broiling or grilling, pan-broiling, parching/drying/puffing.
- iii. Frying methods-* deep fat frying, shallow fat frying,
- iv. Microwave cooking, solar cooking.*

Effect of cooking on food and nutrients.

Minimizing the loss of nutrients while processing/cooking

Unit III

Study of food from vegetable origin:

a. Cereals, cereal products and millets- Introduction

i. Rice- Structure, composition, nutritive value, parboiling, gelatinization-definition, rice products (rice flakes, puffed rice).

ii. Wheat- Structure, composition, nutritive value, wheat products (spaghetti, vermicelli, bread, noodles).

iii. Maize- Structure, composition, nutritive value.

iv. Millets- Ragi, jowar, bajra, oats; malting.

b.Legumes or pulses- Composition, nutritive value, sprouting or germination, fermentation, natural toxins present in pulses, lathyrism, factors affecting the cooking of dhals and legume.

c.Nuts and oil seeds- Groundnut, coconut, gingili seeds, soybean, etc., and their role in cookery.

d.Fruits and vegetables- Classification, composition, nutritive value, pigments, ripening changes, browning reaction(enzymatic and non-enzymatic).

e.Spices and condiments- Definition, uses, role in cookery, common spices and condiments used in India.

Unit IV: Study of food from animal origin:

a. Milk and milk products- Importance, composition, nutritive value, and types of milk available in the market (non fermented, fermented, etc),

b. Eggs- Structure, composition, nutritive value, coagulation of egg proteins, formation of dark green discoloration in hard boiled eggs, role of eggs in cookery.

c. .Flesh food-

d. i.Meat- Composition, nutritive value, tenderness of meat, means of altering tenderness, changes that take place on cooking.

e. ii.Poultry- Composition, nutritive value.

f. iii.Sea foods- Fish, shrimp: composition, nutritive value.

Unit V: Miscellaneous foods:

a.Beverages- Definition, classification, uses, ingredients used in beverages (coffee, tea, cocoa, milk, fruits, sugar, jaggery), preparing and serving beverages.

b.Ready-to-eat or convenience foods- Advantages and disadvantages, types of convenience foods available in the market.

PRACTICALS

1. Preparations with cereals and millets.
2. Preparations with legumes.
3. Preparations with fruits.
4. Preparations with vegetables.
5. Preparations with Milk
6. Preparations with Egg
7. Preparations with Flesh foods
8. Preparation of Beverages
9. Experimental cookery on:
 - a. Cereals
 - b. Pulses
 - c. Fruits
 - d. Vegetables
 - e. Green leafy vegetables
 - f. Milk
 - g. Eggs.

REFERENCES

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Srilakshmi (2010). Food Science, 5th Edition. New Age International Ltd.
3. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition, Mosby.

SECOND YEAR
Semester-III
HSc-301 Food Science
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. What are basic five food groups? How do you use the food guide?
2. Describe the preparation and advantages of parboiled rice.
3. What is enzymatic browning? What measures would you take to prevent it?
4. Explain about pressure cooking.
5. What is the significance of spices in cooking?
6. Explain the composition of milk.
7. What are multipurpose foods and their importance?
8. Explain the role of nuts and oilseeds in cookery.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Describe the various types of milk and milk products available in the market.
10. Classify beverages. What are the points to be considered while preparing and serving beverages.
11. Define cooking. What are the advantages and disadvantages of cooking food?
12. Discuss the nutritive value of nuts and oil seeds.
13. Draw the diagram of egg and explain its role in cookery.
14. Describe the use ready to use foods.
15. Write about the natural toxins present in pulses and explain about lathyrism.

16. Explain the nutritive value of meat, how do you alter the tenderness of meat ?

**SECOND YEAR
Semester-III
HSc-302 Textile Fibers**

THEORY

Objectives:

- To understand about fiber- staple, filament
- Yarn-simple and compound
- Yarn formation- its importance and kinds of natural yarns.
- To know about various textile fibers

Unit I : Introduction to Textiles and Clothing:

Importance of study of textiles to the consumer:

Terminology-Staple, filament, tenacity, abrasion resistance, heat conductivity, absorbancy, dyeability, dimensional stability, drapability, and wrinkle resistance

Properties: Physical, thermal and chemical properties.

Classification of textile fibers:

- (a) Based on length-Staple and filament
- (b) Based on source- Natural, manmade, synthetic

Unit II:Detailed study of production, properties, use and care of

- a. Natural vegetable fibers-cotton, linen, and minor cellulose fibers
- b. Natural protein fibers- rayon, wool, silk and other hair fibers

Unit III: Detailed study of production, properties, use and care of

Manmade fibers- nylon, polyester and acrylic fibers

Unit IV: Detailed study of mineral fibres, fibre- glass and asbestos,

mixtures and blends of natural cellulose fibres, natural protein fibres and manmade fibres

Unit V: Yarn formation: Definition, steps in spinning- mechanical and chemical, yarn count (denier- used for manmade fibers), yarn twist, classification of yarns-simple, novelty, textured yarns.

PRACTICALS

1. Sewing machine description, use, care and simple repairs
2. Sewing kit, sewing equipment, measuring tools, marking tools and tools used during construction
3. **Basic hand stitches:**

I) Decorative stitches-stem, chain, lazy-daisy, satin, buttonhole, feather, straight, French knot, bullion stitch, etc. (any 10 stitches)

II. constructive stitches-

a. Temporary stitches:

- i. Even basting
- ii Uneven basting
- iii. Diagonal basting
- iv. Slip basting

b. Permanent stitches: Running

- ii.Back stitch

4. **Hem stitches:**

- i. Ordinary hemming
- ii.Slip hemming

Seams and seam finishes

5. i. Plain
- ii.French
- iii.Run and fell

6. Introducing fullness:

a. Darts:

- i.Single
- ii.Double pointed

b. Pleats:

- i. Box
- ii.Knife

c. Tucks:

- i. Pin tucks

7. **Neckline finishes:** Preparation of bias strip, stay stitching, facing and binding.

8. Plackets:

- i. Two way
- ii. Continuous

9. **Fasteners:**

- i. Buttons and buttonholes
- ii. Hooks and eyes
- iii. Zipper

10. Textiles chemistry- identification of textile fibres- microscopic examination- burning test

Textbooks and references

S.No	Author	Title	Publisher	
1	Durga Deulkar	Household Textiles and laundry work	Atmaram &sons.	Text Books
2	Susheela Dantyagi	Fundamentals of Textiles and their care	Orient Longman	
3	Sushma Gupta, Neeru Garg, Renu Saini	Textbook of Clothing and Textiles	Kalyani Publishers, Hyderabad	
4	V. Nurjahan, R. Santha		Telugu Academy Publication	
5	Katherine Paddock Hess	Textiles Fibers and their use.	Oxford &IBH, New Delhi	
6	Bernard P. Corbman	Textiles- Fiber to Fabric	Mc Graw International Edition	
7	Mc. Calls Sewing in Colour		Hamlyn House, London	Reference Books
			Kalyani Publishers	

8	Manmeeth Sing	Dress Designing		
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BSc HOME SCIENCE
Semester-III
HSc-302 – Textiles – I
Model Question Paper

Time: 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Write about the importance of textiles
2. Write about the properties of cotton
3. Discuss the properties of Protein fibers
4. Name minor cellulose fibers
5. Write about Jute
6. How will you take care of cotton clothes.
7. Types of Cotton
8. Sericulture

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Describe the manufacture of Nylon fiber and given an account of its properties.
10. Discuss the physical and chemical properties of cellulosic fibers
11. Mention the fibers suitable for winter wear. Give an account of their physical and chemical properties.
12. Write about physical & Chemical properties of cotton
13. Write about any minor cellulosic fibers.
14. Describe different types of yarns.
15. Explain mechanical spinning
16. Blends of cellulosic fibers.

**Second Year
Semester-III**

HSc-303 Housing for Better Family Living

THEORY

- Unit-I** Housing
- a) Home management and its importance, Functions of a house
 - b) Housing needs in different stages of family life cycle.
 - c) Selection of site
 - d) Orientation
 - e) Factors to be considered while planning different rooms aspect, prospect, privacy, grouping, circulation, sanitation Language of drafts man
- Unit-II** a) Practical considerations- plumbing and drainage facilities
- b) Planning for efficient work centers and storage areas in the kitchen, bathroom, laundry and other areas of house
- Unit-III** Kitchen plans, work triangle, store area in kitchen (differentiate L, U, Broken L, U, Single walled, peninsular shaped kitchen)
- Unit-IV** **(a)** House plans for different groups
- a. High income
 - b. Middle income
 - c. Low income
- (b)** Advantages of owning and renting a house
- Unit -V** **A)** Household equipment- importance, classification, factors in selection of equipment
- B)** Construction, mechanism use and care of refrigerator vacuum cleaner, washing machine, geysers, microwave, mixer, iron box, pressure cooker, A.C, dish washer & induction stove.
- C)** cost effective appliances – smokeless chulah, gobar gas , solar cooker and rural refrigerator

PRACTICALS

1. House plan- symbols, site plan, floor plan, elevation landscape
2. Different levels of house plan- low income house plan, middle income house plan, high income house plan.
3. Kitchen plans- L shape, U shape, broken, L, U Shape, peninsular, one walled
4. Market study on building material- floor finishes- wall finishes- ceiling finishes
5. Study of house hold equipment with demonstration
6. Study of cost effective appliances with demonstration
7. Field visit to observe various types of kitchens

REFERENCES

Home management by Dr. varghes and Dr.Ogale

Build your own home by R.S.Desh pande

Mangement for Indian families by Mann K.M

House hold equipment by pert J.L and et al

Title: Housing and Interior Decoration

- Home furnishing by Rett
- Home management by Gross and Crandle
- Textbook of homescience- Premlata Multick
- Household equipment- selection and management- Wilson

HOME SCIENCE
Semester-III
HSc-303 – Housing for Better Family Living

Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. How do you select a site for construction of a house?
2. What are the advantages and disadvantages of own house
3. What is orientation?
4. What precautions do you take while planning drainage facilities?
5. Write about Functions of house.
6. Write about the factors influencing selection of household equipment
7. How do you plan a house for middle income family?
8. How do you take care of washing machine?

1. Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain about various cost effective home appliances
10. How do you plan a house for high income family and explain about influencing factors
11. What are the factors to be considered while planning different rooms.
12. Draw any three kitchen plans and explain.
13. Write about housing needs in different stages of family life cycle.
14. Illustrate and explain about the mechanism of refrigerator.
15. Write the planning for efficient work centers and storage areas in the kitchen.
16. Discuss the working mechanism of pressure cooker and washing machine.

Second Year
B.Sc., SEMESTER – IV

Sno	Course	Total Marks	Mid Sem Exam*	Sem End Exam	Teaching Hours**	Credits
1	<i>Foundation Course – 2C*</i> Communication & Soft Skills -3	50	0	50	2	2
2	<i>Foundation Course – 6*</i> Analytical Skills	50	0	50	2	2
3	<i>Foundation Course - 7 **</i> CE (Citizenship Education)	50	0	50	2	2
4	<i>Foundation course – 4B</i> ICT – 2 (Information & Communication Technol)	50	0	50	2	2
5	DSC 1 D Family Nutrition	100	25	75	4	3
6	DSC 1 D Lab Practical	50	0	50	2	2
7	DSC 2 D Fabric Construction	100	25	75	4	3
8	DSC 2 D Lab Practical	50	0	50	2	2
9	DSC 3 D Interior Decoration	100	25	75	4	3
10	DSC 3 D Lab Practical	50	0	50	2	2
	Total	750	-	-	30	25

SECOND YEAR

SEMESTER IV

HSc- 401 FAMILY NUTRITION

Unit-I. Selection of food: Socio-economic and socio-cultural factors influencing family food choices with special emphasis on food fads and fallacies.

Unit-II. Principles of meal planning, dietary guidelines, nutrient needs and balanced diets for different age groups

- a. Infancy (breast and bottle feeds, weaning and supplementary foods)
- b. Preschool children
- c. School going children-importance of snacks- Packed lunch

Unit-III. Principles of meal planning, dietary guidelines, nutrient needs and balanced diets for

- d. Adolescent boys and girls
- e. Adult- Reference man, Reference woman-nutrient requirements for various physical activities (sedentary, moderate, and heavy work)

Unit IV: Principles of meal planning, dietary guidelines, nutrient needs and balanced diets for

Geriatric nutrition-physiological changes, factors affecting food intake, nutrition related problems, nutrition and health concerns in old age and their management

UnitV: Principles of meal planning, dietary guidelines, nutrient needs and balanced diets for

Different physiological conditions-

- i. Pregnancy –weight gain, physiological changes and complications
- ii. Lactation

PRACTICALS

1. Planning and preparation of a balanced diet for pregnant women.
2. Planning and preparation of a balanced diet for a Nursing Mother.
3. Preparation of low cost weaning mixes
4. Planning and preparation of a balanced diet for a Pre School Child.
5. Planning and preparation of packed lunch for school going child
6. Planning and preparation of a balanced diet during Adolescence.

7. Planning and preparation of a balanced diet for adult man and woman doing different physical activities-sedentary, moderate, heavy worker.
8. Planning and preparation of a balanced diet for elderly.

REFERENCES

1. Srilakshmi, B., Dietetics, New Age International (P) Ltd., 2000.
2. Swaminadhan, M., 1988, Essentials of Food and Nutrition, Volume I and II, The Bangalore Printing and Publishing Co. Ltd., Bangalore.
3. Guthrie Helen A. and Mary Frances Picciano, 1999, Human Nutrition, WCB Mc. GrawHill, Boston.

BSc HOME SCIENCE
HSc-301 FAMILY NUTRITION
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Why lactating mother needs more nutrients? Discuss?
2. Define adolescence what are the likes and dislikes?
3. What are old age problems?
4. What care will you take while planning a diet for a pre-school child?
5. Discuss the importance of breast feeding and suggest your comments.
6. What are the common food fads prevalent among people ?
7. A balanced diet during pregnancy helps to produce better baby. Discuss.
8. Write about importance of snacks.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain the physiological changes of pregnancy and complications?
10. Write about the nutrient requirements during adolescents.
11. State the need for inducing weaning food to an infant and give examples for liquid, semi solid and solid weaning foods.
12. Write about RDA and nutrition for sedentary women.
13. Why calories are not required more in aged people? Prescribe a diet.
14. What are different ways by which you can improve the nutritive value of foods? Discuss with examples.
15. Discuss the factors that influence food selection
16. Write about RDA and nutrition for heavy work man.

SECOND YEAR
Semester-IV
HSc-402- Fabric Construction

THEORY

Unit I: Fabric Construction:

- i. Weaving – Introduction, parts of a loom, essential weaving operations,.
- ii. Types of weaves – Basic-plain, basket, rib, twill, satin and sateen.
- iii. Thread count, selvage, grain, fabric balance.
- iv. Non-Woven fabrics – Knitting: Felting, Braiding, Netting, Laces- crochet

Unit II: Preparation of fabric for cutting-importance of grain, steps in preparing the fabric for cutting, laying the pattern on fabric, cutting, marking and stay stitching.

Unit III: Finishes: Introduction, definition, classification.

Mechanical finishes – Beetling; Brushing and shearing; Calendaring, Sanforising, Crepe effect. Embossing, Moireing, Glazing; Napping; Smooth finish: Tentering.

Unit IV: Chemical finishes; Sizing and Dressing; Mercerizing: Crease resistant, Crêpe effect. Flame proof.

Unit V: Special purpose finishes – Water repellency: Water proof; Absorbent finishes, Moth proof, mildew proof, slip resistance; Antiseptic and anti static finishes.

PRACTICALS

1. Preparation of fabric for garment construction- straightening- shrinking- pressing-
2. **Taking body measurements**
3. **Construction of Sleeves:** Basic (plain) sleeve
4. **Weaving:**
 - a. Plain weave
 - b. Basket weave
 - c. Rib weave
 - d. Twill
 - e. Satin and sateen weave
 - f. Thread count
4. Field visit to textile mill.
5. Construction of a baby frock (5-6 years)

Textbooks and references

S.No	Author	Title	Publisher	
1	Durga Deulkar	Household Textiles and laundry work	Atmaram & sons.	Text Books
2	Susheela Dantyagi	Fundamentals of Textiles and their care	Orient Longman	
3	Sushma Gupta, Neeru Garg, Renu Saini	Textbook of Clothing and Textiles	Kalyani Publishers, Hyderabad	
4	V. Nurjahan, R. Santha		Telugu Academy Publication	
5	Katherine Paddock Hess	Textiles Fibers and their use.	Oxford & IBH, New Delhi	
6	Bernard P. Corbman	Textiles- Fiber to Fabric	Mc Graw International Edition	
7	Mc. Calls Sewing in Colour		Hamlyn House, London	Reference Books
8	Manmeeth Sing	Dress Designing	Kalyani Publishers	

BSc HOME SCIENCE
Semester-IV
HSc-402 Fabric construction
Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. What is selvedge
2. What is weaving
3. Bleaching
4. Decating
5. Felting
6. Mechanical Spinning
7. What is felting?
8. Decorative weaves

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain about loom and its parts.
10. Explain basic weaves diagrammatically
11. Write about any 5 chemical finishes.
12. What is finish? Classify finishes? And Write about any three special purpose finishes.
13. What is knitting? And mention the types of knitting
14. Write about napping, flocking, decating, sewing and tentering.
15. Write about any three special purpose finishes.
16. Write about thread count and fabric balance.

SECOND YEAR
Semester-IV
HSc-403 Interior Decoration

THEORY

Unit I: Interior Design Meaning and importance of interior design

- a) Principles of Art- Harmony, Balance, Rhythm, Emphasis and Proportion and art elements

Unit II: Colour- prang colour chart, colour schemes , emotional effects of colours

Unit III: Accessories –importance, classification types, use in interior decoration

- b) Flower arrangement- traditional, modern, Japanese- Ikbana- Miniature and Deminiature

Unit IV: Furniture : types, selection arrangement

- c) table setting: requisites, westren and Indian styles

Unit V: Household cleaning and care

Daily cleaning

Pest control

Safety in home- gas leakage- short circuits- accident, slippery falls etc.

Practicals

1. Interior Design- A) Elements of Design, B) Types of Design- Natural, Decorative conventional, Geometric abstract drawing/ painting/ clipping using magazines.
2. Application of principles of art in different rooms- a) Harmony b) Balance c) Rhythm, d) Emphasis and e) Proportion, Drawing/ painting/ clipping from magazine.
3. Colour- value chart, prang colour chart, six standard colours, application of colour harmonies in different rooms of the house.
4. Different types of flowers arrangement
5. Table setting- Indian and western styles
6. North Indian and south Indian meal laying
7. Buffet arrangement

REFERENCE

Art in Everyday life by Goldstein and Goldstein

Home furnishing by rutt

Interior decoration by Mehta.p

Home management by varghis et.al

Management in family living by Nickell and Dorsey

SECOND YEAR
Semester-IV
HSc-403 Interior Decoration
Model Question paper

Time: 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Write the importance of flower arrangement?
2. What are the factors to be considered while selecting furniture?
3. Write about design.
4. List measures to make a house pest – proof
5. Write about emotional effects of colour.
6. What are the measures to be taken for the gas leakage
7. Write the importance of daily cleaning.
8. Discuss about harmony

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain any two art principles with illustration
10. Illustrate and explain about the colour harmony.
11. Illustrate the shapes of flower arrangement.
12. Explain about accessories.
13. Write the importance of house hold cleaning in detail.
14. How do you arrange a table for breakfast in western style & write about requisites.
15. Write about Art Elements.
16. Explain Indian style of food service

Third Year
B.Sc., SEMESTER –V

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	Skill Development Course – 1 (University's Choice)	50	0	50	2	2
2	DSC 1 E Human Development	100	25	75	4	3
3	DSC 1 E Lab Practical	50	0	50	2	2
4	DSC 2 E Management of Family Resources	100	25	75	4	3
5	DSC 2 E Lab Practical	50	0	50	2	2
6	DSC 3 E Home Science Extension	100	25	75	4	3
7	DSC 3 E Lab Practical	50	0	50	2	2
8	Elective -1*: a.Sociology b.Counseling	100	25	75	4	3
9	Elective-1 Lab Practical	50	0	50	2	2
10	Elective*-2: a.Fabric Embellishment b.Fashion Designing	100	25	75	4	3
11	Elective-2 Lab Practical	50	0	50	2	2
12	Elective*-3: a.Community Nutrition b.Food Service Management	100	25	75	4	3
13	Elective-3 Lab Practical	50	0	50	2	2
14	Total	950	-	-	38	32

THIRD YEAR
Semester-V
HSc-501 Human Development

THEORY

- Unit-I Growth and development- definitions of growth, development, maturity, learning, heredity, environment, developmental tasks and Havighurst developmental tasks during various stages of life span-principles of development
- Needs of children biological, social and psychological, effects of non-satisfaction of needs, reasons for the same and tips for parents
- Prenatal period- stages of prenatal development with its Hazards – factors influencing
- Parturition-stages, types of birth
- Unit-II Infancy and babyhood (0-2yrs) sub divisions of infancy- physical and physiological needs of neonate- characteristics of infant, adjustments, physical, social and other developments.
- Babyhood-characteristics- physical, motor, language, social, moral, emotional and cognitive developments
- Unit-III Early childhood -
- characteristics- physical, motor, language, social, moral, emotional and cognitive developments
- Children with special needs- classification
- Unit-V Late childhood-
- characteristics- physical, motor, language, social, moral, emotional and cognitive developments
- puberty- characteristics physical and physiological changes

adolescence- characteristics physical, social, moral, emotional and cognitive developments, adjustment problems in the family

Unit-V

Characteristics of adulthood, middle age, old age in brief and the problems of age.

PRACTICALS

Observation of characteristic of infant

Observation of characteristics of preschool child

Observation of characteristics of preschool

Observation of characteristic of late childhood

Visit to special schools- 2 visually challenged, mentally challenged and hearing impaired.

Case study of any one category of challenged

Case study of adolescent and adjustment problems

REFERENCES

Title: Human Development

A textbook of child development- R.P. Devadas and Jaya (1983)

Child welfare and Development Paul Chowdhary.D. Atmaram and Sons Delhi (1980)

Child development- Swiakanthi

Telugu Academy Book N.V. Seshamma (1974)

THIRD YEAR
Semester-V
HSc-501 Human Development
Model Question Paper

Time: 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

What are differences between growth and development?

Write types of birth?

Characteristics of neonate?

Explain language development in infancy?

Discuss the peer group influence in gang age?

Describe the characteristics of puberty?

Adjustments during adolescence?

Discuss personality crisis in adolescence?

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

Describe the stages in prenatal period with its hazards?

Discuss language and social developments during early child hood.

Describe the development tasks and developments in baby hood?

Write in detailed about principles of development?

What are the radical adjustments a neonate has to make? Explain care of neonate.

Discuss about Children with special need?

Adolescence is a period of stress and storm explain

Explain about late child hood.

THIRD YEAR
Semester-V
HSc-502 Management of Family Resources

Theory: 4hrs/week
Practicals: 4hrs./week

THEORY

- Unit-I** Resources- types, meaning, classification and characteristics, guidelines for use of resources
- Unit-II** Management process- planning, organizing, controlling, delegating, guiding, coordinating, supervising and evaluating its importance
- Unit III** Management of time- nature and significance- different activities in the home
- Unit IV** Energy management in the home- meaning- principles of work simplification- Mundels classification of change/ Body mechanisms, fatigue- meaning- types of fatigue and methods of avoiding fatigue- peak loads
- Unit-V** Decision making, definitions- kinds of decision- habitual versus conscious decision making, individual and group decisions, steps in decision making- role of decision making

PRACTICALS

- 1) Identifying human wants a) necessary, b) comfort, c) luxuries
- 2) Do any activity with and with out using work simplification techniques and observe the difference.
- 3) Plan and arrange for household functions by using art elements and principles.
- 4) Plan and arrange for a festival a) Sankranthi b) X-mas, c) Ramzan by using art elements and principles.
- 5) Identifying individual and group decisions
- 6) Identifying short term, long term goals of a family.
- 7) Time plans
 - a) Students on a working day and holiday
 - b) Time plan for house wife
 - c) Time plan for working women on a working day and holiday

REFERENCES

Title: Management of Family resources

- Management for Indian families- M.K. Manu
- Textbook of Home management- N. Ogale, Srinivasan and Vergheese
- Theory and practice of Home management- Dr. K. Kaur and Dr.C. Macheil

THIRD YEAR
Semester-V
HSc-502 Management of Family resources
Model Question Paper

Time : 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Write characteristics of resources
2. Role of decision making in home management.
3. Write about the management process.
4. Write the time norms and peak-loads.
5. What is individual and group decisions
6. Difference between human and non-human resources
7. List out techniques of work simplification.
8. What are the guidelines for use of resources?

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Define resources and types of resources and explain.
10. How does time management helps the home maker.
11. Define decision making and write the steps in decision making
12. How do you Plan a programme for house hold function – Birthday
13. What are mundell's laws. Explain with examples.
14. What is fatigue? write about types of fatigue how can you reduce it.
15. What are types of decisions and explain with suitable examples.
16. Time plan for working women on a working day and holiday.

THIRD YEAR
Semester-V
HSc-503 Home Science Extension

Theory: 4hrs/week
Practicals: 3 hrs./week

THEORY

Objectives:

- To introduce the students to the concept and philosophy of extension education
- To acquaint them with the elements and scope of communication.
- To make them understand the principles of teaching and learning, different teaching aids..

Unit I : Nature and scope of Extension education–

- Definitions
 - Meaning of Extension
 - Concept of Extension
 - Need for Extension Education
 - Distinguishing features of Extension Education/ Objectives and functions of extension
 - Principles and Philosophy of Extension Education/ Principles underlying the philosophy of extension.
- Role and qualities of Extension worker/ agent

Unit II: Basic Principles of Teaching and Learning.

- Definition: Teaching, Learning, learning experiences, learning situation.
- Basic elements of learning situation and their characteristics.
- Principles of learning and their implications for teaching.
- Steps in Extension teaching.
- Steps in conducting a class/techniques of conducting a class.

Unit III: Communication- Introduction

- What is communication?-definition
- Definitions

- Types/ forms, and functions of communication.
- Concept of communication process.
- Nature and importance of communication
- Components of communication process (Leagan's model)
- Common barriers/Obstructions in communication

Unit IV: Teaching aids

- Definition and advantages
- Classification of audio-visual aids
- Audio-aids, Visual aids, Audio-usual aids
 - Public address system, telephone
 - Models, mock-ups, specimens, objects
 - Exhibits, motion pictures, video, recordings
 - Still pictures (a) projected, (b) non-projected
 - Other visual aids- chalk board, bulletin board, flannel graph, flash cards, poster, charts- different types of charts.
 - Dust and mud sketching.
 - Dramatization, puppets, role play, harikatha, burrakatha, etc.
- Cone of experience
- Principles of preparation of teaching aids
- Selection and use of teaching aids
- Advantages and limitations of each aid.

Unit V: Role of Home Science in community Development

- Meaning and scope of Home Science
- Role of Home Science in Community Development
- Role of Home Science Extension
-

PRACTICALS

- **Preparation of Teaching aids**

- Model
- Poster
- Flash cards
- Flannel graph
- PPT/ OHP Slides
- Charts
 - Pull chart
 - Tree chart
 - Flip chart
 - Striptease chart
 - Overlay chart
- Puppets

2. Putting up display:

- Bulletin board
- Exhibition

- **List of text books and reference books**

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Author	Title of the book	Publisher	
Dr. A. Adivi Reddy	Extension Education	Sri Lakshmi Press, Bapatla	Text Books
Aravind Chandra	Fundamentals of Teaching Home Science		
R.R. Das, Binitha Ray	Teaching of Home Science		
Devadas. R.P.	Methods of Teaching Home Science	A.D.U. Coimbatore	
	Extension Education for Community Development	Directorate of Extension, Govt. of India	
S.V. Supe	Extension Education	Mohan Primlan for Oxford and IBH Publishing Co., New Delhi	
M. InduBala		Telugu Academy Publications	

Sadhu. A.S.	Extension Programme Planning	Oxford and IBH Publishing Co., New Delhi	Reference Books
Ray. G.L.	Extension Communication and Management	NayaPrakash, New Delhi	
Helen A. Stores	Home Making Handbook		
O.P. Dahama	Extension and Rural Welfare		

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THIRD YEAR
Semester-V
HSc-503 Home Science Extension
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Part – A

Answer any five Questions not exceeding 10 sentences each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Define meaning & principles of extension education.
2. Write about the qualities of an extension worker.
3. Define Teaching , Learning, learning situation, learning experience
4. Explain the need of motivation in extension.
5. Discuss on the elements of learning situation
6. Discuss the steps in extension teaching
7. Write about the preparation of flash cards.
8. Draw a poster on “Swatcha Bharat”

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. What are teaching Aids – classify according their use.
10. Describe the “Cone of Experience”.
11. Write about any two types of Audio – Visual Aids.
12. Define Communication. Write about the importance of communication in Extension.
13. Discuss the role of Home Science in community development
14. What are different types of charts.
15. Write about the preparation, use & evaluation of any two visual aids.
16. Differentiate Formal and Non-formal education.

THIRD YEAR

Semester-V
Elective I
HSc-504(a) Sociology

Theory: 4hrs/week

THEORY

- Unit-I (A) Sociology- its relation to other social sciences, nature of society and culture
(B) Society and individual, social interaction, socialization, agents of socialization, social institutions- family, marriage, religion and educational institution
- Unit-II Social groups- primary- secondary groups, formal and non formal groups
Characteristics of rural urban and tribal communities
- Unit-III Indian city- consequences of planned and unplanned industrialization, problems of providing basic amenities
- Unit-IV Prevailing practices- current social problems Juvenile delinquency uncontrolled population (poverty, beggary, human trafficking and domestic violence). Areas needing social change- social reforms and progress with special reference to women.
Role of individuals, organization (Government and voluntary) in bringing about social reforms and progress
- Unit-V Concept of welfare state- Indian constitution- directive principles

REFERENCES

- RM. Sharma, Principles of Sociology Media Promoters and publishers Pvt. Ltd., Bombay 1982
- Vijaya Vize Bhushan Sachdeva, Introduction to Sociology, Kitab Mahal Allahabad, 1970
- G.R. Madam, Indian Social Problems Second Edition , Allied Publishers Pvt Ltd. 1973
- Vidyabhu shan sha, Text book of Sociology
- Local Government in India- Telugu Academy
- K.singh- Urban Sociology- Prakash and Kendra- Sivapur Road, Lucknow- 226020, 1992
- Smt. Rajeswari, Samajasastram, Telugu Academy Text book.

THIRD YEAR
Semester-V
Elective I
HSc-504(a) Sociology
Model Question Paper

Time: 3 hrs

Max. Marks: 75

Part – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

Define sociology, its scope in nature.

Causes of over population

Agents of socialization

Differentiate primary & Secondary groups

Describe the characteristics of tribal community

Social Interaction

Features of welfare state.

Consequence of unplanned city.

Part – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

What is a social problem? List down the causes & eradivative measures of nay two social problems.

Explain the status of the women in different fields.

Describe the social institutions.

Problem faced by municipalities in providing basic Amenities

Write about Indian Constitution.

Poverty alleviation programmes by the Government for the people

Relationship of Sociology with other social sciences

What are directive principles?

THIRD YEAR
Semester-V
Elective I
HSc-504(b) Counseling

UNIT I: Introduction to Counseling

Definition, nature and scope of counseling, need for and Goals of counseling, counseling and Psychotherapy, counseling and clinical Psychology. 6

UNIT II: Counseling Skills

Pre- helping skills – Attending & listening skills –

Stage – I skills: Primary level empathy, genuineness, respect, concreteness:

Stage – II Skills: Advanced level – accurate empathy, self – disclosure, Immediacy and conformation.

Stage – III skills – Action Programme 10

UNIT III: Counseling process

Preparation for counseling, Pre-counseling interview – Process of counseling – physical setting – Establishing the relationship – conducting counseling interview – Problems involved – Termination of counseling – variables affecting the process – characteristics of effective e counselor 13

UNIT IV: Counseling children and adolescents

Counseling children with behavioural and emotional problems, counseling children with special needs – counseling Adolescents – Educational & vocational counseling

12

UNIT V: Counseling for special groups

Counseling clients with chronic illnesses, family counseling Marital counseling – Employee counseling – Genetic counseling.

10

PRACTICALS:

1. Adjustment Inventories
2. Anxiety test
3. Personality tests
4. Achievement tests

List of text books and reference books

Author	Title of the book	Publisher	
Narayana Rao, S (2000)	Counseling Psychology		Text books
Margaret, H (2006)	counseling skills and theory		
Anna Hong Rutt – Nelson – Jones, R (1994)	The theory and practice of counseling Psychology.		Reference books
Nelson – Junes (2005)	Introduction to counseling skills.		

THIRD YEAR
Semester-V
Elective I
HSc-504(b) Counseling
Model Question Paper
Part – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Define how counseling helps in relation
2. Define counseling process
3. Explain guiding needs related to education?
4. Explain parent counseling.
5. What are the influencing factors in guidance?
6. What are problems and solutions in counseling?
7. Explain women counseling.
8. How do you counsel student?

Part – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain pre and post marital counseling
10. Discuss the role of a counselor
11. Explain Counseling children with behavioral and emotional problems
12. What are the characteristics of effective counselor?
13. Explain need for and Goals of counseling.
14. Discuss Stage – I skills.
15. Write about Process of counseling.
16. describe about Genetic counseling.

THIRD YEAR
Semester-V
Elective II
HSc-505(a)- Fabric Embellishment

THEORY

Unit I: Dyes and Dyeing: Definition-dye, mordant, dyeing, fastness.

Classification of dyes:

Natural Dyes: Vegetable Animal, Mineral

Synthetic Dyes: Direct or substantive dyes, Vat dyes, Mordant or Chrome dyes, Acid, Basic, Sulphur, Disperse.

Methods of Dyeing: Preparation of material for dyeing and printing

Stock dyeing, Yarn dyeing, Piece dyeing, solution dyeing, Pigment or dope dyeing, garment dyeing.

Identifying dyeing defects:

Unit II: Printing: Introduction, definition.

Various methods of printing:

Direct-:Block, Stencil, Roller, Duplex

Discharge,

Resist- Screen, Transfer, Warp, Photo, Batik, Tie Dyeing and Flocking.

Unit III: Care of clothing:

- i. Laundry equipment – reagents uses and applications.
- ii. Principles of laundering-washing machines-brands available and types
- iii. Methods of laundering – Bleaching and finishing.
- iv. Stain removal
- v. Dry cleaning

Unit IV: Traditional Indian Textiles : History of art of weaving in India,.

North Indian Textiles: Dacca muslins and Saris, Chanderi muslins, Silk Saris, Baluchar, Buttedar, Paithanis, Patola, Benaras brocades, Himrus & Amrus, Bandhani.

South Indian Textiles: Kanjeevaram, Mysore silk, Venkatagiri, Mangalagiri, Gadwal, Uppada, Narayanpet, Pochampalli, and Kalamkari (Machilipatnam, Kalahasthi) fabrics.

Unit V: Study of Traditional Indian Costumes and accessories- Introduction, definition of costume, accessory.

Traditional male and female costumes prevalent in different states of India: their importance in present scenario in textiles and apparel industry.

Different types of accessories

PRACTICALS

1. Laundering:

- a. Sorting
- b. Mending, darning
- c. Stain removal
- d. Laundering of cotton, wool, silk and synthetic fabrics
- e. Application of blue (direct and indirect method)
- f. Application of starch
- g. Finishing /ironing

3. Dyeing and Printing

- i) Direct dyeing/printing
 - (a) Stencil- with brush, spray techniques
 - (b) Block printing.
 - ii) Resist dyeing/printing
 - (a) Batik using cold dyes.
 - (b) Tie dyeing with naphthals and vats
4. Attaching sari fall
 5. Picot
 6. Renovating old garments
 7. Drafting, pattern laying, cutting and Construction of
 - i. Pillow cover
 - ii. Sari petticoat
 - iii. Kameez/ kurthi
 - iv. Salvar/chudidar.

Textbooks and references

S.No	Author	Title	Publisher	
1	Durga Deulkar	Household Textiles and laundry work	Atmaram & sons.	Text Books
2	Susheela Dantyagi	Fundamentals of Textiles and their care	Orient Longman	
3	Sushma Gupta, Neeru Garg, Renu Saini	Textbook of Clothing and Textiles	Kalyani Publishers, Hyderabad	
4	V. Nurjahan, R. Santha		Telugu Academy Publication	
5	Katherine Paddock Hess	Textiles Fibers and their use.	Oxford & IBH, New Delhi	
6	Bernard P. Corbman	Textiles- Fiber to Fabric	Mc Graw International Edition	
7	Mc. Calls Sewing in Colour		Hamlyn House, London	Reference Books
8	Manmeeth Sing	Dress Designing	Kalyani Publishers	
9	Mary Kefgen	Individuality in clothing		
10	Mary Mathews	Clothing Construction		
11	Biswas	Indian Costumes		

THIRD YEAR
Semester-V
Elective II
HSc-505(a)- Fabric Embellishment
Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. What is a stain? How are these classified? Give examples for each classification
2. Write about oxidizing bleaches.
3. Explain the action of soap
4. Describe direct dyeing methods
5. Chikankari embroidery
6. Bandinies of Uttar Pradesh
7. Explain the process of dry cleaning
8. Write about Tie and Dye

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain about any four traditional Indian Sarees
10. Write about stain removal
11. Methods of laundering
12. Write about classification of dyes with examples.
13. Write in detail about roller printing
14. Discuss on traditional male costumes of India.
15. Write about Punjab, Uttar Pradesh and Kashmir male and female costumes.
16. Write about any four types of printing
17. Write in brief about Indian Embroidery

THIRD YEAR
Semester-V
Elective II
HSc-505(b)- Fashion designing

Unit - I

Introduction to fashion

1. Fashion terminology
2. Sources of fashion
3. Fashion cycles and seasons
4. Factors favoring and retarding fashion

Unit - II

1. Fashion theories:- Traditional fashion adoption (Trickle-Down theory), Reverse adoption (Trickle-Up or Bottom-Up theories), Mass dissemination (Trickle-Across theory)
2. Fashion forecasting.

Unit - III

Dyeing: - Introduction, classification and selection of dyes.

1. Types of dyes; direct, acid, reactive, basic, vat, azoic, sulphur, disperse and mordant dyes.
2. Methods of dyeing.
3. Identifying dyeing defects.
4. Colorfastness: fastness to washing, light, perspiration, crocking and gasfading

Unit –IV

1. Introduction to printing, difference between dyeing and printing.
2. Methods of printing: - Direct, Discharge and Resist printings.

Unit –V

.Applications of Printing:-Block, Roller, Duplex, Stencil, Screen printing (Flat screen, Rotary screen printing), Transfer (Dry heat and Wet heat transfer), Blotch, Jet spray (Polychromatic dyeing, Microjet), Electrostatic, Photo, Warp, Batik and Tie – Dyeing.

Practical:

- Dyeing of yarn and fabrics with different dyes.
- Creating designs on fabrics through various dyeing process.:-Tie and dye, Batik
- Preparation of printing samples:-Stencil, block, screen and hand painting on:- cotton, silk, wool, cotton-wool, cotton-silk, cotton-polyester with different dye classes.
- Making one article each of:- Block, Stencil, Screen, Tie and Dye and Batik.
- Visit to a printing unit.

Reference books

1. Costantino Maria. Fashion Marketing and PR. Butterworths Ltd. 1998.
2. Mike Eassey. Fashion Marketing. Blackwell Science. 2002
3. Anderson, F. 1974. Tie-dyeing and Batik. London, Octopus Editorial Production by Berkeley Publishers Ltd.
4. Smith, J.L. Textile Processing: Printing, Finishing, Dyeing.
5. H.Panda. Modern Technology of Textile: Dyes & Pigments.

THIRD YEAR
Semester-V
Elective III
HSc-506(a)- COMMUNITY NUTRITION

Theory: 4hrs/week

Practicals: 3hrs./week

THEORY

Unit – I

1. Food adulteration-

- a. Adulterants in different foods, their harmful effects.
- b. Simple tests for detection of adulterants in food
- c. Prevention of Food Adulteration Act
- d. Food standards-ISI, Agmark.FPO, Meat Products Order

2. Food additives- intentional, incidental

Unit: II: Assessment of nutritional status of the community.

Introduction, definition- nutritional assessment , nutritional status, need for nutritional assessment

Anthropometry-body weight, BMI, WHR, MUAC, head circumference, chest circumference

1. Clinical
2. Biochemical –need for biochemical tests

Unit III :

Nutrition surveys-types, interview or oral questionnaire, inventory or log book method, food weighing method, recording method, points requiring special attention

Unit: IV:

1. National, International programmes related to nutrition

- a) ICDS –
- b) Prophylactic programmes - Vitamin-A, Iron, Iodine etc.
- c) Role of National and international agencies – ICMR, WHO, FAO, CARE, UNICEF, etc.
- d) Nutrition programmes for improving nutrition and health standards – Supplementary feeding programmes – Special nutrition programmes (SNP) – school lunch programme, feeding and nutrition education programmes.

Unit V:

- 1. Nutritional problems prevalent in India** – Malnutrition-Under nutrition, and Over nutrition – Deficiency diseases of vitamins and minerals with special reference to protein energy malnutrition, Anaemia, Vitamin-A, Iodine deficiency and B-complex deficiencies –

Functional consequences.

2. Nutrition and infection

PRATICALS

1. Simple physical and chemical tests for detection of adulterants in food
2. Diet and Nutrition surveys
3. Identifying vulnerable, at risk groups
4. Breast feeding and weaning practices of specific groups.
5. Use of Anthropometric measurements in assessing the nutritional status.

6. Observation of mid day programme at Anganwadi Center.
7. Observation and Planning of School Lunch Programmes.

8. REFERENCES

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition, Mosby
3. Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). The Art and Science of Cooking: A Practical Manual, Revised Edition. Elite Publishing House Pvt Ltd.
4. 4.NIN, ICMR (1990). Nutritive Value of Indian Foods.
5. 5.Raina U, Kashyap S, Narula V, Thomas S, Suvira, Vir S, Chopra S (2010). Basic Food Preparation: A Complete Manual, Fourth Edition. Orient Black Swan Ltd.
6. Seth V, Singh K (2005). Diet planning through the Life Cycle: Part 1. Normal Nutrition. A Practical Manual, Fourth edition, Elite Publishing House Pvt Ltd.
7. Srilakahmi, B., Dietetics, New Age International (P) Ltd., 2000.
8. Swaminadhan, M., 1988, Essentials of Food and Nutrition, Volume I and II, The Bangalore Printing and Publishing Co. Ltd., Bangalore.

THIRD YEAR
Semester-V
Elective III
HSc-506(a)- COMMUNITY NUTRITION
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Part-A

Answer any FIVE questions.

5x5=25

1. How do you assess the growth of pre-school children with growth chart?
2. Explain school lunch programmes in brief?
3. Write about Integrated Child Development Service scheme?
4. Write about anaemia and its preventive measures?
5. Write about food additives
6. List the common nutritional deficiency diseases prevalent in our country?
7. Expand WHO and UNICEF and write about them.
8. Discuss the need for nutritional assesment of the community.

Part-B

Answer any FIVE questions.

5x10=50

- 9 Explain the interaction between nutrition and infection.
10. How do you assess the nutritional status of children and adults with Anthropometry.
11. What is meant by prophylaxis programmes? Discuss various prophylaxis programmes in brief.
12. Explain the common food adulterants and their harmful effects
13. Define nutritional status. Write on clinical examination techniques used to assess nutritional status of a community.
14. Write about diet surveys.
15. Write about the B complex deficiency disease in brief.
16. Write about international programmes related to nutrition.

THIRD YEAR
Semester-V
Elective III
HSc-506(b) - Food Service Management

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit I** : a. Food Service in institutions – General factors to be considered – Kitchen Layout: Size of Kitchen, Types of Kitchen – Hospitals – Institutions.
- b. Book – Keeping and Accounting: Book – keeping: System of book keeping : Advantages of the double entry system: Books of account :
- Unit II** : a. The types of cash books: Posting of the cast Book: Purchases book: Sales book; Purchases returns book : Journal, Entries of transactions; maintaining a complete set of books; restaurant books; trial balance: Profit and loss account.
- b. Equipment for food preparation and service. Classification and selection of equipment. Care and maintenance of equipment.
- Unit III** : a. Food cost control: Factors responsible for losses: lack of proper supervision at the point of receiving food from suppliers: Methods of controlling food costs: kitchen calculations and cost statements.
- b. Food Management: Characteristics of food – Food purchasing – Receiving and storage of food.
- Unit IV** : a. Menu planning – Food production – Food Service – Types.
- b. Sanitation and Hygiene: Personal hygiene – Environment Hygiene and Sanitation.
- Unit V** : a. Ventilation lighting, water supply, Food storage, signs of infestation – prevention and control, Preparations: cooking, holding serving, cleaning and dish washing, waste disposal.
- b. Personnel Management – Development and Policies – Inservice training / appraisals.

PRACTICALS

1. Planning physical layouts of food service institutions, commercial, non-commercial, school feeding, ICDS etc.,
2. Quantity Food Production & Purchase and sale by the students.
3. Visit to Mid day Meal Programmes and observation of food service.
4. Visits to food service institution to study layout and food service equipment.
5. Visits to dietetic departments in hospitals.

REFERENCES

1. Mohini Sethi and Surjeet Molhan Catering Management – An Integrated Approach, Wiley Eastern Ltd., 1987.
2. The Complete Book of Cooking Equipment Jules Wilkinson, 2nd edition, A CBI Book, Published by Reinhold Company, 1981.
3. Design and Layout of Food Service Facilities, John C. Birchfield endorsed by the Food Service Consultants Society International 1988 by Van Nostrand Reinhold, 1981.
4. Kawala, K. (1963). Environmental Sanitation in India, Lucknow Publishing House.
5. Van Nostrand, Principles of Food Sanitation – II edition, AVI Book, Reinhold, New York.
6. Avery-A, A Modern Guide to Food Service Equipment, CBI Publishing Inc., 1980.
7. D.M.A. Arulanadam, Dr. K.S. Raman, Financial Accounting, Himalaya Publishing House, 2000.

THIRD YEAR
Semester-V
Elective III
HSc-506(b)- Food Service Management
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Explain the factors to be considered in designing kitchen in institutions.
2. Sketch the different types of kitchen layout.
3. List of importance of appearance in food selection and presentation.
4. What are the methods used to improve the nutritive quality of foods in preparation?
5. List down the delivery methods of food to food service establishment.
6. What are the storage methods used for different types of food materials.
7. Write about the importance of planning menus.
8. Explain the different types of menus.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. What are the different cooking methods.
10. What are the factors responsible for losses at the point of receiving food from suppliers?
11. What are the factors to be considered in selection of kitchen equipment.
12. What are the functions of a personnel manager in food service institution?
13. Write about waste disposal?
14. What is the importance of environmental hygiene and sanitation in food preparation?
15. What are subsidiary books? Explain each one in brief.
16. Write the advantages of double entry book keeping.

Third Year
B.Sc., SEMESTER –VI

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	Skill Development Course – 2 (University's Choice)	50	0	50	2	2
2	DSC 1 G (Early Childhood Care and Education- 1)	100	25	75	4	3
3	DSC 1 G Lab Practical Early Childhood Care and Education- 1)	50	0	50	2	2
4	DSC 2 G (Medical Nutrition Therapy- 2)	100	25	75	4	3
5	DSC 2 G Lab Practical Medical Nutrition Therapy	50	0	50	2	2
6	DSC 3 G Home Science Extension & Community Development - 3	100	25	75	4	3
7	DSC 3 G Lab Practical Home Science Extension & Community Development - 3	50	0	50	2	2
8	Elective -4*: DSC 1 Family dynamics Research Methodology	100	25	75	4	3
9	Elective-4 Lab Practical	50	0	50	2	2
10	Elective*-5: DSC 2 a. Family Attire and Consumer Education b. Entrepreneurship	100	25	75	4	3
11	Elective-5 Lab Practical	50	0	50	2	2
12	Elective*-6: DSC 3 a. Household Economics b. Event Management	100	25	75	4	3
13	Elective-3 Lab Practical	50	0	50	2	2
14	Total	950	-	-	38	32

THIRD YEAR

Semester-VI

HSc-601 Early Childhood Care and Education

THEORY

Unit-I	History and significance of ECCE- Aims and Objectives, Types of preschools- nursery, Anganwadi, Montessori schools
Unit-II	Characteristics of preschool - site, location, space, equipment, facilities, qualities of preschool teachers, records and registers to be maintained.
Unit-III	Play behavior in children- stages of play behavior- values of plays- physical, social, educational psychological and therapeutic values. Types of play- free play, dramatic, constructive etc.
Unit-IV	Preschool program- long term, short term planning. Daily program, model program- importance of each activity in a days program (Medical check up, outdoor and indoor play, snack, rest, story, rhyme, creative activity and science experience) - importance of parent teacher meeting.
Unit-V	Rights of Child - Organization and programs for child welfare international- UNICEF, WHO, UNESCO, FAO, CARE National- NIPCCD, ICDS, NCERT, SSA, SOS village, ICCW, IAPE etc

PRACTICALS

1. Observation of preschool child - recording the all round developmental behavior of the child.
2. Observation of preschool teachers
3. Observation of preschool program
4. Visit to Anganwadi centre.
5. Planning a days program and participating in preschool
6. Preparation of any play equipment
7. Organizing - participating in parent teacher meeting

REFERENCES

1. Title: Preschool Education
 - Play and child development 1984. Sylvia. K et al National Institute of Public co-operation and child development.
 - Telugu Academy Book N.V. Seshamma (1974)
 - Systems of pre school education- R. Muralidharan, IAPE, New Delhi, 1965.
 - The nursery school a human relationship laboratory read K.H. IBH, Calcutta- 1968.
 - Good schools for young children by _____
 - History and Philosophy of Preschool education by Agarwal

THIRD YEAR
Semester -VI
HSc-601 Early Childhood Care and Education

Model Question Paper

Time: 3 hrs

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Play needs of children?
2. Importance of Stories in pre-school education?
3. Characteristics of a preschool teacher?
4. Need for good habit formation in children?
5. Role of rhymes in language development of preschoolers?
6. Explain about – ICDS
7. Write the importance of preschool education?
8. Write about types of play.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Write the principles of preschool programme planning
10. What are the qualities needed for a preschool teacher?
11. Write about the characteristics of ideal preschool?
12. Discuss montessory method of teaching and contribution of Maria Montessory to education
13. Write each ability in days programme?
 - a. Medical checkup
 - b. outdoor / indoor play
 - c. Snack
 - d. Story
 - e. rest
 - f. rhyme
 - g. creative action
14. Explain about play values?
15. Describe the preschool building and equipment?
16. Briefly explain about
 - a. UNICEF
 - b. WHO
 - c. UNESCO

THIRD YEAR
Semester-VI
HSc-602 Medical Nutrition Therapy

THEORY

Unit – I

1. Role & responsibilities of dietician- Ethics of a dietician
2. Indian Dietetic Association, introduction- history, membership, registered dietitian
3. Importance of Medical Nutrition Therapy-diet counseling
4. The therapeutic adaptation of normal diet and principles
5. Food exchange lists- Indian exchange lists, and meal planning.
6. Routine hospitals diets- clear fluid, full fluid, soft and regular normal diet

Unit-II

- a. Diet in febrile conditions- T.B and typhoid
- b. Diet in malnutrition-
 1. Under nutrition – PEM-Classification according to Gomez, IAP (Indian Association of Paediatrics) Kwashiorkor, Iron deficiency anemia
 2. Over nutrition - Obesity

Unit: III: Diet in Diabetes Mellitus

Introduction, Classification, etiology, metabolism in diabetes, symptoms, diagnosis, GTT, and drugs, patient education, Glycemic index.

Unit – IV: Diet in diseases of cardiovascular system

1. Dietary management in cardiovascular diseases risk factors, - symptoms.
2. Atherosclerosis- Arteriosclerosis- congestive heart failure - Ischaemic heart disease – Hypertension
3. Dietary management

Unit-V: Diet in diseases of the gastro intestinal tract

1. Dietary management in diarrhea, constipation and peptic ulcer.
2. Dietary management in liver diseases- hepatitis, jaundice- cirrhosis of the liver.
3. **Dietary management in kidney diseases**, functions of kidney- Acute and Chronic glomerulo nephritis- nephrosis- urinary calculi
Modification of diet in chronic glomerulonephritis

PRACTICALS

1. Modification of normal diet.
2. Planning and preparation of diets for the following conditions
 - a. Peptic ulcer and constipation
 - b. Diabetes Mellitus
 - c. Atherosclerosis
 - d. Nephritis
 - e. Obesity
 - f. Jaundice
3. Diet in Kwashiorkor, Marasmus

4. Planning a diet for typhoid patient
5. Planning a diet for Tuberculosis patient
6. Planning a diet for hypertension patient
7. Visit to dietary department

REFERENCES

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Srilakshmi, B., Dietetics, New Age International (P) Ltd., 2000.
3. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition, Mosby
4. Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). The Art and Science of Cooking: A Practical Manual, Revised Edition. Elite Publishing House Pvt Ltd.
5. NIN, ICMR (1990). Nutritive Value of Indian Foods.

THIRD YEAR
Semester-VI
HSc-602 Medical Nutrition Therapy
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Classify fevers and explain tuberculosis disease and diet?
2. Define hypertension. Write the causes and diet?
3. Define liver cirrhosis. Describe the condition and suggest dietary treatment?
4. Explain type 2 diabetes and the role of insulin in controlling it?
5. What is Therapeutic diet? What are the changes made in therapeutic diets?
6. Write about the responsibilities of Dietitian
7. How do you prevent constipation? Plan a diet.
8. Explain the importance of diet counseling.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Narrate the condition of coronary heart disease and role of the diet in it?
10. Describe chronic Glomerulonephritis. What are the dietary restrictions you suggest during this condition.
11. What are the functions of liver and the agents which are responsible for liver damage.
12. Write about the change of normal diet in to soft and semi-solid diet.
13. What is PEM? Explain the role of nutrition education in preventing malnutrition.
14. What are the causes and complications of obesity.
15. Write about nutritional anaemias.
16. Define ulcer. Write symptoms, diagnosis and dietary management.

THIRD YEAR
Semester-VI
HSc-603 Home Science Extension & Community Development

THEORY

Objectives:

- › To explore the students to different teaching methods.
- › To introduce them to the basic elements of programme planning.
- › To get them learn the lesson planning techniques.
- › To acquaint them with the concept of non-governmental organizations.

UNIT I: Extension Programme Planning

* Definitions

- Extension Programme
- A plan of work
- A project
- A calendar of work.

- Need to have a programme
- Principles of Programme planning
- Steps for making a programme
- Methods to find out felt and unfelt needs of the community.
- PRA (Participatory Rural Appraisal) methods
- Evaluation: Principles, methods of evaluating individual and group performances

UNIT II: Extension teaching methods:

- Introduction
- Definition
- Classification of Extension teaching methods
 1. According to use
 2. According to form
- **Individual contacts**
 - (i) Form and home visits (ii) Office calls (iii) Personal letters
 - (iv) Result demonstration
- **Group contacts**
 - (i) Method demonstration (ii) General meetings (iii) Field trips
- **Mass contacts**
 - (i) Publications (ii) Circular letters (iii) News articles (iv) Radio
 - (v) Television (vi) Campaign
- Strong and weak points of three categories of Extension methods
- Factors to be considered in the selection, combination and use of Extension methods.

UNIT III: Planning lessons for specific groups.

- Definition
- Introduction
- values and necessities of lesson plan
- components of lesson plan,
- Important aspects of good lesson plan, etc.

UNIT IV: Contribution of voluntary organizations in Extension

International- CARE- REDCROSS

National--DWACRA -TRYSEM - MNGREA , NIXI, NIRD ICAR, DDA -KVK-
MAHILA MANDAL- NES

UNIT V: Panchayat raj system in India (brief)

Gram Panchayat, Mandal Parishad, District , State and Central Government

PRACTICALS

1. . Preparation of literature:

2. (Pamphlet/folders)
3. .Survey in a community to find out needs and interests of people and resources available.
4. Planning lessons for the women based on their needs and interests.
5. Plan an activity to create awareness among women and children of community surveyed according to their needs and interest (Nutrition Education, Child care)
 - a. Lecture cum group discussion
 - b. Method demonstration
6. Conducting workshop to teach any craft.
7. Planning and conducting a field trip to any institute related to Extension work to get acquainted with the set-up.
8. . Extension programme planning- a model.
9. Visit to the Mandal office

list of text books and reference books

Author	Title of the book	Publisher	
Dr. A. Adivi Reddy	Extension Education	Sri Lakshmi Press, Bapatla	Text Books
Aravind Chandra	Fundamentals of Teaching Home Science		
R.R. Das, Binitha Ray	Teaching of Home Science		
Devadas. R.P.	Methods of Teaching Home Science	A.D.U. Coimbatore	
	Extension Education for Community Development	Directorate of Extension, Govt. of India	
S.V. Supe	Extension Education	Mohan Primlan for Oxford and IBH	

		Publishing Co., New Delhi	
M. InduBala		Telugu Academy Publications	
Sadhu. A.S.	Extension Programme Planning	Oxford and IBH Publishing Co., New Delhi	Reference Books
Ray. G.L.	Extension Communication and Management	NayaPrakash, New Delhi	
Helen A. Stores	Home Making Handbook		
O.P. Dahama	Extension and Rural Welfare		

THIRD YEAR
Semester -VI
HSc-603 – Home Science Extension And Community Development
Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Part – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Describe the Importance of Teaching methods in Extension
2. Classify Teaching methods according to use.
3. Individual contacts.
4. Literature.
5. Felt and unfelt needs.
6. Participatory approach.
7. Criteria for selection of teaching methods.
8. Mandal Prajaparishat.

Part – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Result demonstration VS. Method demonstration.
10. Small group discussion.
11. Methods of evaluating Group Performance.
12. Define Programme planning write the steps in programme planning.
13. Plan a programme to educate the rural People on “Swatcha Bharath.
14. Write about the objectives & services rendered by any two voluntary organizations.
15. Plan a lesson to educate the rural adolescent s girls on health and nutrition.
16. Define lesson plan. Explain the need for it. Write a lesson plan to educate urban slum people on the preventive measures of encephalitis.

THIRD YEAR

Semester-VI

Elective I

HSc-604(a) Family dynamics

- Unit-I (a) Marriage definition - goals of marriage, factors in mate selection- rituals followed in various marital ceremonies like Hindu, Muslim and Christian - forms of Hindu marriage - practice of dowry and its present status
- Unit-II Areas of marital adjustment
Sex-in law and financial adjustments. Factors promoting marital adjustments. Inter-religious marriages and their specific objectives, pre marital and marital counseling
- Unit-III Family definition - functions, types of families - nuclear and joint - characteristics - changing trends in family system - values needed for better family relations
- Unit-IV (a) Stages in family life cycle-
a. Family in the beginning
b. Expanding family
c. Maturing family
d. Old age
(b) Preparation for parenthood - parenting styles(authoritarian, permissive and democratic styles) their impact on child development
- Unit-V Status of women in the modern world education, employment and marriage, economic responsibilities and privileges, legal rights and opportunities for equality with men

Practicals:

1. evaluation of matrimonial advertisements
2. attitudes of students towards marriage
3. visit to family counseling centre
4. visit to old age home
5. role play on problems of the aged
6. panel discussions on social problems of adults
7. picture talks on problems of adolescents

References:

Indian social system by K.Singh
Urban sociology by K.Singh
Vivahamu kutumbha sambandhalu Telugu Academy book
Text book of sociology by Vidhyabhushan.
Marriage and family by Landis and Landis
Marriage by Blood.O

THIRD YEAR
Semester-VI
Elective I
HSc-604(a) Family dynamics
Model Question Paper

Time: 3 hrs

Max. Marks: 75

Part – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Values & Goals of a marriage
2. Criteria for mate selection
3. Define family. Write about the expanding stages.
4. Arranged Vs Love Marriages
5. Factors promoting marital adjustments in the beginning of the family.
6. Planned Parenthood.
7. Maturing family.
8. Discuss about Christian marriage.

Part – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. What are the customary practices of Hindu & Muslim marriages
10. What are the Psycho – Social problems faced by the aged people in the family & society?
11. What are the forms of Hindu marriage according to Manusmruthi
12. Discuss about marital adjustments
13. Tasks of a new father
14. Equal right to Property Vs. Dowry
15. Write about need for preparation for parenthood and discuss the parenting styles
16. Describe the status of Women in different fields.

THIRD YEAR
Semester-VI
Elective I
HSc-604(b) Research Methodology

Theory

- Unit I : Introduction, Meaning and Significance of research.
Types of research: pure, applied, analytical,
exploratory, descriptive, surveys.*
- Unit II: Research process :
Sources of Data - primary and secondary
Methods of collecting primary data in brief:
observation, interview, schedule, case study and questionnaire
Sources of secondary data*
- Unit III: Analysis of data
Classification and tabulation
Graphical presentation
Measures of central tendency*
- Unit IV: Hypothesis: definition, role of hypothesis
types, of hypothesis
criteria of good hypothesis*
- Unit V: Report writing
Meaning and significance
Types of research report
Format of research report
Principles of writing research report*

REFERENCES=RESEARCH METHODOLOGY

1. Basotia, G.R. and Sharma, K.K., (2002), Research Methodology, Mangal Deep Publications, Jaipur, Pp. 22, 56, 59, 60, 72, 117.
2. Best, J.W. and Kahn, J.V. (2002), Research in Education, Prentice Hall of India Pvt. Ltd., New Delhi, Pp. 62, 246.
3. Devadas, R.P. and Kulandaivel, K. (1989), A Handbook of Methodology of Research, Sri Ramakrishna Mission Vidyalaya Press, Coimbatore, Pp. 94-105.
4. Gupta, S.P. (2006), Statistical Methods, Sultan Chand, New Delhi, Pp. 65, 69.
5. Gupta, S. (2003), Research Methodology and Statistical Techniques, Deep and Deep Publications Pvt. Ltd., New Delhi, Pp. 28, 33, 37, 135, 136, 151, 152, 153, 154, 201.
6. Kothari, C.R. (2006), Research Methodology – Methods and Techniques, New Age International (P.) Ltd., Hyderabad, Pp. 15, 17, 56, 97, 102, 113.
7. Panneerselvam, R. (2006), Research Methodology, Prentice-Hall of India Pvt. Ltd., New Delhi, P. 201.
8. Reddy, R.J.P. (2004), Research Methodology, APH Publishing Corporation, New Delhi, Pp. 60, 62.
9. Saravanavel, P. (1999), Research Methodology, Kitab Mahal Agencies, Allahabad, P. 50.

10. Shanthi, K., (2005), Women in India, Anmol Publications Pvt. Ltd., New Delhi, P. 1.
11. Sharma, C.K. and Jain, M.K., (2004), Research Methodology, Shree Publishers, New Delhi, Pp. 24, 89.

THIRD YEAR
Semester-VI
Elective I
HSc-604(b) Research Methodology

Model question paper

Time: 3 hours

Max. 70 Marks

Part – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Define Research. Write about the criteria of good research.
2. Mention the factors that motivate a researcher to do research.
3. What are the qualities of a good research worker?
4. How do you perceive a research problem?
5. Write about case study.
6. Give a model questionnaire.
7. What is tabulation?
8. Explain about the overall format of thesis

Part – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Explain the steps involved in research process.
10. Write about the problems encountered by researchers in India
11. Explain the various scaling techniques.
12. What is organization and treatment of data and interpretation of results?
13. Explain about C.S.I.R.
14. Define sampling? Explain sampling procedures.
15. Write the format of bibliography
16. What are the objectives of research? Write about research process.

THIRD YEAR
Semester-VI
Elective II
HSc-605(a) Family Attire and Consumer Education

THEORY

Unit-I Criteria of selection of fabrics for garment

- a. Characteristics and needs
- b. Characteristics of fabrics
- c. Thread count
- d. Shrinkage, labels, reliable brands
- e. Size of budget
- f. Selecting garments for different age groups

Unit-II Readymade clothing- selection and examination of garments for quality of cloth, shape of garments, fitting and price, comparison of readymade garments with homemade and tailor made-garments.

Unit-III Consumer buying- budget, advertising, labeling and standards

Factors which control price fashion- advertising- production cost- world condition- availability of raw materials

Unit-IV Wardrobe planning: Introduction, wardrobe-definition.

- a) Aims, personal analysis, inventory & clothing extenders
- b) Principles of wardrobe planning – budget, occasion, climate, occupation, interest, number of family members, age, figure, fashion, quality, accessories etc.
- c) Principles applied to general figure problems and use of colour, prints, lines and checks.
- d) Renovation of old garments.

Unit V Household textiles: introduction, definition, classification

Table linen: fabric count, size, finish, design suitability, serviceability, workmanship, use and care.

Towels and bathroom ensembles: size, fiber construction, dimensions of pile, absorption, strength, compactness of background, colour co-ordination, use and care.

Bed linen- types, brands, size, quality, attraction, fiber content, colour co-ordination, construction, weight, finish, warmth, comfort, workmanship, use and care.

PRACTICALS

1. Shrinkage Test/ dimensional stability
2. Colour fastness for sunlight.
- b. Making an inventory of one's own clothing.
- c. Planning wardrobe for two income groups.
2. Attaching sari fall
3. Picot
4. Renovating old garments
5. Drafting, pattern laying, cutting and Construction of
 - v. Pillow cover
 - vi. Kameez/ kurthi
 - vii. Salvar/chudididar.

Textbooks and references

S.No	Author	Title	Publisher	
1	Durga Deulkar	Household Textiles and laundry work	Atmaram & sons.	Text Books
2	Susheela Dantyagi	Fundamentals of Textiles and their care	Orient Longman	
3	Sushma Gupta, Neeru Garg, Renu Saini	Textbook of Clothing and Textiles	Kalyani Publishers, Hyderabad	
4	V. Nurjahan, R. Santha		Telugu Academy Publication	
5	Katherine Paddock Hess	Textiles Fibers and their use.	Oxford & IBH, New Delhi	
6	Bernard P. Corbman	Textiles- Fiber to Fabric	Mc Graw International Edition	
7	Mc. Calls Sewing in Colour		Hamlyn House, London	Reference Books
8	Manmeeth Sing	Dress Designing	Kalyani Publishers	
9	Mary Kefgen	Individuality in clothing		
10	Mary Mathews	Clothing Construction		
11	Biswas	Indian Costumes		

THIRD YEAR
Semester-VI
Elective II
HSc-605(a) Family Attire and Consumer Education
Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. How do you select fabric for college going girl?
2. What is thread count? Why it is important.
3. What are the factors should kept in mind while selecting clothes for children.
4. Reliable brands
5. Describe the methods of renovating old garments
6. What is the importance of shape and fitting in readymade garments.
7. Role of Labelling
8. Importance of Advertising.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. What types of fabrics are suitable for curtains?
10. What are the factors that lead to control price of clothing
11. Plan a wardrobe for a college going girl.
12. Compare and contrast readymade and Tailor made garments
13. What are the factors that influence consumer buying.
14. Points to be remember while selecting readymade clothes.
15. Characteristics of fabrics
16. Discuss the principles applied to general figure problems.

THIRD YEAR
Semester-VI
Elective II
HSc-605(b) Entrepreneurship development skills

UNIT I

3. Introduction – Benefits – Processes – Factors involved – Human & Environmental factors – Entrepreneur development cycle.
4. Entrepreneurial behavior.
5. Values needed – entrepreneurial trials – attitudes.

UNIT II

Entrepreneurial motivation

Types of motivation- need of achievement motivation- characteristics of high achievers- obstacle in achievements.

Entrepreneurial goals

Needs of goal setting- risk taking behavior-achievement planning-reorganizing the opportunities- characteristic of successful entrepreneurs.

UNIT III

1. Entrepreneurship management
2. Competencies to be developed- four Cs of entrepreneur ship-stages of enterprise building and behavioral competency required sources of behavioral competences of entrepreneur.

UNIT IV

1. Planning for small enterprise
2. Concept of micro & macro level enterprises related to food , textiles and boutiques.
3. Factors responsible for initiative of units.
4. Scopes of activities related to production – related to business - business opportunity identification - scanning of environment – market assessment techniques needed.

UNIT V

Project formulation & funding agencies DIC, KUIC, NABARD, etc. Elements of project report project appraisals-technical-commercial – financial management etc, preparation of model projects.

REFERENCES:

1. Intermediate vocational course text book.
2. **Entrepreneur development** by *Satyanarayana*.

THIRD YEAR
Semester-VI
Elective II
HSc-605(b) Entrepreneurship development skills
Model Question Paper

Time: 3 hrs
70

Max.marks:

PART A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. What are the characteristics of entrepreneur
2. Explain the macro-level structure of organization in entrepreneurship
3. Describe the attitudes of entrepreneur
4. What are the achievement plannings of entrepreneur
5. Write about the values of an entrepreneur
6. Explain the role of NABARD, DIC, in entrepreneurship
7. How do you start a small-scale industry?
8. Explain the technical and commercial management process in small businesses.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Define motive/ classify the types of motives and explain them.
10. Define goal. Explain need of goal setting.
11. Explain the four Cs of entrepreneurship.
12. Explain the elements of project report.
13. Definition of Entrepreneur? Factors involved in entrepreneurship
12. Meaning of small scale industry? Planning small scale industry
13. What is management? write about financial management
14. Explain qualities of entrepreneur

15. Discuss some examples of human motives

16. Mention any 4 entrepreneurs in India

THIRD YEAR
Semester-VI
Elective III
HSc-606(a) Household Economics

THEORY

- Unit-I (A) Basic terminology of economics concept of household economics
(B) a) Human wants- nature and classification, laws of consumption
b) Standard of living- Definition factors influencing standard of living, ways of improving standard of living
- Unit-II Consumer education
a) purchasing methods- guidelines for wise purchase,-
b) Consumer rights
c) Consumer laws
d) consumer problems and protection
- Unit III Values, goal, standards, and their inter-relationship Qualities of good homemaker
- Unit-IV Money management in the home
a) Budget- meaning, types and importance
b) Household financial records
c) Ways of Supplementing family income
- Unit –V i)Meaning and importance of savings
ii)Types of savings in post office LIC and saving schemes of banks

PRACTICALS

- 1) Budget plans for different incomes
 - a) Low income group
 - 2) Middle income group
 - 3) High income group
- 4) Interview any head of the family and collect the information about their savings
- 5) Prepare a check list of qualities of good home maker and evaluate your self
- 6) Prioritise your values and record the same

- 7) Residential stay/ home management cottage stay.

REFERENCES

- Family resource management: Principles- Deacon R. and Firebangh
- Management for living- Nickell P. and Dorney J.M

THIRD YEAR
Semester-VI
Elective III
HSc-606(a) Household Economics

Model Question Paper

Time : 3 hrs

Max. Marks :75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks (Marks = 5x5 = 25 marks)

1. Write about meaning and importance of savings
2. Guidelines for wise purchase .
3. Importance of consumer education
4. Define constitution of standard of living
5. What is Budget and types of Budget
6. Discuss the ways of supplementing family income.
7. classify wants
8. What is the importance of savings?

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks (Marks = 5x10 = 50 marks)

9. Plan Budget for high income family
10. What are the consumer rights and laws

11. Write the types of savings in post office
12. Trace out the interrelationship between values and goals.
13. What are qualities of good home maker.
14. Write about consumer awareness in India.
15. Discuss account keeping and models available in a home
16. Define budget? what are types explain steps in making budget.

THIRD YEAR
Semester-VI
Elective III
HSc-606(b) Event Management

Unit I:

Introduction to Event management: Event management-meaning, concept, aims and objectives of event. Types and category of events-conference, convention, exhibition, sports, rallies wedding and others, meeting planning-meaning and process; role and contribution of event management in hospitality industry; the event business of tomorrow and hospitality industry. Awareness of cross cultural activities of region/ state/ country/ abroad – Organizational structure and protocol.

Unit II:

Planning Events: The nature of planning; planning for one time events; planning the setting. Location and site; the operation plan; developing the strategic plan, event planning principle- theme, logistics, graphics and special effects. Nature of Marketing, Process of Marketing, Marketing Mix, Sponsorship, Developing a marketing plan; the difference between sales and marketing; the importance of marketing; the marketing plan, steps of the marketing plan. Cross Occupational skills – Organizing and implementing, communication and cooperation, application of mental technique and learning methods, independency and responsibility feeling, stress bearing.

Unit III:

Convention services: The service function; the convention service manager and other convention service staff; guest room reservation system; room assignment; preparing the event, function rooms and meeting setups; audio visuals requirements; budgeting and financial control for the events; convention billing and post-convention review/performance. Food services- Type of food function ; menu planning; managing food for the events; factor affecting for the food and beverage decisions; food and beverage services for various types of events; staffing requirements for serving the food and beverage; food and beverage control procedure; display and exhibitions.

Unit IV:

Event Production & Logistics – Concept, theme, fabrication, light & sound, handling vendors, Logistic policy, procedures, performance standards, functional areas, motivation and leadership. Relevant legislations, liquor licenses, trade acts, Stake holders and official bodies.

Unit V:

Planning, Scheduling and Organizing: Arrangement of infra-structure and facilities - Venue, Material, Transport facilities, P A system, decoration, tenting, Furniture, food supplying, Firefighting requirement, First aid , electrical safety , refreshment and recreation, General amenities, Legal formalities & Permission from competent authority Cost estimation. Feedback and Evaluation - Communication processing skill, Gathering the all relevant information analyzing the existing discrepancies, adopting the means to plug it, Documentation & Record keeping.

PRACTICALS

1. Plan an event for birthday party.
2. Plan an event for wedding.
3. Plan an event for corporate company.
4. Plan an organizational event.
5. Organize an event for nutritional awareness in a village.
6. Organize an event for any regional festival.

Recommended Text Books:

1. Donaldgetz, event management & event tourism 1999
2. Goldbalttjj ; the art of science ;New York 1990

Recommended Reference Books:

1. Watt dc event management in leisure and Tourism Harlow, Essex; audition welsy ltd;1998
2. Event Management : for tourism, cultural, business and sporting events, Wagen, Lynn Van Der, Melbourne, Hospitality Press, 2001.
3. Successful event management: a practical handbook, Shone, Anton and Parry, Bryn, London and New York: Continuum, 2001.

THIRD YEAR
Semester-VI
Elective III
HSc-606(b) Event Management

Model Question Paper

Time: 3 hrs.

Max. Marks: 75

Section – A

Answer any five Questions not exceeding 10 sentences

Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Write the categories and types of events.
2. Discuss the role and contribution of event management in hospitality industry.
3. Write about the principles of event planning.
4. Discuss the budgeting and financial control for the events.
5. What are the steps in marketing plan.
6. What are the Relevant legislations for official bodies.
7. Discuss the arrangement of infra-structure and facilities.
8. write about the Communication processing skills.

Section – B

Answer any five Questions not exceeding (2) pages each

Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

9. Describe the Organizational structure and protocol cultural activities of region.
10. Discuss about planning and process an event business of tomorrow

11. write about planning for onetime events and planning the setting.
12. Discuss about Cross Occupational skills
13. Write in detail about food services.
14. What things must be kept in mind while budgeting an event.
15. Describe the Event Production & Logistics.
16. Discuss the latest trends in promotion of an event.

