Part	A: Introduction	atter .		
Program: Bachelor in Arts (Diploma/Degree/Honors)		Semester: III	Session: 2024-2025	
1	Course Code	HSSC – 03T		
2	Course Title	FOOD SCIEN	CE AND NUTRITION	
3	Course Type		DSC	
4	Pre-requisite(if any)	As per Program		
5	Course Learning. Outcomes (CLO)	<ul> <li>Basic Knowledgeo</li> <li>KnowledgeofFood</li> <li>KnowledgeofExce</li> <li>KnowledgeofVitar</li> </ul>	ss&deficienciesofnutrients.	
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation	
7	Total Marks	Max. Marks: 100	Min Passing Marks: 40	

	Part B: Content of the Course	
Unit Unit	eaching-learning Periods (1 hour per period): 45 Period (45 hours)  Topics (Course Contents)	No. of Period
1	<ul> <li>Nutrition- definition, Classification of nutrients based on work, carbohydrate, fat, protein and mineral. Water</li> <li>Carbohydrate-definition, function, classification, digestion, absorption, blood sugar level, daily requirement</li> <li>Fat- definition, function, classification, digestion, absorption, daily requirement</li> <li>Protein- definition, function, classification, digestion, absorption, daily requirement</li> <li>Mineral- definition, function, classification, digestion, absorption, daily requirement</li> <li>Vitamins- definition, function, classification, resources (ABCDEK)</li> </ul>	12
	<ul> <li>Water-general function, water balance, effect of excess,</li> <li>Diet- classification, function, food groups</li> </ul>	
2	<ul> <li>Diet- classification, function, food groups</li> <li>Cereal</li> <li>Pulses</li> <li>Milk</li> </ul>	11

	• Egg			
	Meat, fish ,poltry			
	Sugar, jaggrey, hony			
	• Beverage	1		
	• Spices			
	Food preservation			
	Food adulteration			
3	Food poisoning	1 ,,		
	<ul> <li>Food storage</li> </ul>	111		
	putrefaction in foods			
4	Meal planning			
	Child nutrition			
	<ul> <li>Nutrition in pregnancy &amp; lactation</li> </ul>	1		
	Diet and nutrition in old age			
	Therapeutic nutrition			
	Metabolic disease			
	diseases caused by nutritional deficiencies			
Keyv	ords:Nutrition, carbohydrate, fat, protein, minerals, water, food groups			

### Part C: Learning Resources

### Text Books. Reference Books, Other Resources

### Text Book Recommended

- Normal & Therapeutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd.
- Normal & Therapeutic Nutrition- Robinson, 16th Revised Edition, Macmillan publisher.
- Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher.
- Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar Cengage Learning publisher.
- Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.

### Other Resources

- Carbohydrates
   https://www.medicalnewstoday.com/articles/161547
   https://www.hsph.harvard.edu/nutritionsource/carbohydrates/
- Protein
   https://www.britannica.com/science/protein
   www.youtube.com/watch?v=HSCUAiZOhXI
- www.youtube.com/watch?v=HSCUAjZQhXI
   Fat
- https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/fats-and-chttps://www.youtube.com/watch?v=QhUrc4BnPgg
- Nutrition Care Process https://youtu.be/4IMhVISEcxA
- Nutritional Management of Diabetes -2 https://youtu.be/4iDi7fjSAGE
- Nutritional requirements during pregnancy https://youtu.be/o6s1jGdo7po
- Nutritional Management of Diabetes 1 https://youtu.be/FMZNmgmwXag
- Nutritional Management of infections https://youtu.be/B0vLIHvNxAY
- Nutritional Care During Fever -1 https://youtu.be/6EHdeYmq\_ic
- Nutritional Care Celiac Disease and Lactose Intolerance https://youtu.be/DiNI31acMGc
- Nutritional Management of Hepatitis https://youtu.be/z34vP8uus5E
- Nutritional management Eating Disorders https://youtu.be/79V\_jHpMB3A
- Management of Metabolic Syndrome https://youtu.be/GjSeaWcVpjl

B.A. (Home Science) Page No: 14

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- Management of Hypertension II
- https://youtu.be/eAonEBKWMhE
- Management of Food allergy & Intolerance https://youtu.be/JfZ4G0aF8DA

Part D	Part D: Assessment and Evaluation				
Suggested Continuous Evaluation M Maximum Marks: Continuous Internal Assessment (CL End Semester Exam (ESE): Continuous Internal Assessment(CIA): (By Course Teacher)	ethods: 100 Marks	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks			
End Semester Exam (ESE):					

Name and Signature of Convener & Members of CBoS:

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B.A. (Home Science) Page No. 15

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P	PART- A: Introduction				
Pi	rogram: Bachelor in	Semester -III	Section	2024-2025	
(L	Diploma / Degree/Hon	Semester -III	Session,	KU24-2U25	
1	Course Code	HSSC-0	)3P		
2	Course Title	FOOD SCIENC	E AND NUTRITI	ON( PRACTIC	CAL)
3	Course Type	DSC		o como di disensi i sidentifica dalla, per Victor Pagisti.	and the second second
4	Pre-requisite (if, any)		requirement		
5	Course Learning. Outcomes (CLO)	<ul> <li>At the end of this course, the students will enable to know:</li> <li>Basic Knowledge of health &amp; Nutrition.</li> <li>Knowledge of Food Groups.</li> <li>Knowledge of Excess &amp; deficiencies of nutrients.</li> <li>Knowledge of Vitamins.</li> <li>Knowledge of Normal &amp; Therapeutic nutrition</li> </ul>			
6	Credit Value	1 Credits		Hours Labora rning/Training	
7	Total Marks	Max. Marks: 50		Min Passing	g Marks: 20
PAF	RT -B: Content of t				
	Total No. of lear	ning-Training/performance I	Periods: 30 Perio	ds (30 Hours	)
	Module	Topics (Course			No. of Period
Lab./Field Training/ Experiment Contents of Course  Prepare food from any three me pulses, egg, milk, dry fruits.  Meal planning (calorie & Prote pregnant woman condition of constipation diabetes disease overweight status Diet plan in different economic Supplementary food Food preservation by any recipe			uits. & Protein calculati n onomic situation		30
	Keywords Nutrition, carbohydrate, fat, protein, minerals, water, food groups				

### Learning Resources PART-C:

## Text Books, Reference Books and Others

## Text Books Recommended -

- Normal & Therapcutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd.
- Normal & Therapeutic Nutrition- Robinson. 16th Revised Edition, Macmillan publisher.
- Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher.
- Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar

PART- A: Introduction					
	Program: Bachelor in Arts (Diploma / Degree/Honors)		Semester -III	Session: 2	024-2025
1	Course Code	HSSC-0	)3P		
2	Course Title	FOOD SCIENC	E AND NUTRITI	ON( PRACTIC	AL)
3	Course Type	DSC			
4	Pre-requisite (if, any)	As per	requirement		
5	Course Learning. Outcomes (CLO)	<ul> <li>At the end of this course, the students will enable to know:</li> <li>Basic Knowledge of health &amp; Nutrition.</li> <li>Knowledge of Food Groups.</li> <li>Knowledge of Excess &amp; deficiencies of nutrients.</li> <li>Knowledge of Vitamins.</li> <li>Knowledge of Normal &amp; Therapeutic nutrition</li> </ul>			
6	Credit Value	1 Credits  1 Credit = 30 Hours Laboratory or Field learning/Training		•	
7	Total Marks	Max. Marks: 50		Min Passing	Marks: 20
PA	RT -B: Content of		D : 1 20 D :	1 (20 II	
-	Module	rning-Training/performance		ds (30 Hours)	No. of Period
Module  Lab./Field Training/ Experiment Contents of Course  On Course  Diet plan in different economic situation  Supplementary food  Food president of Course ontents  Prepare food from any three methods with Cereals-pulses, egg, milk, dry fruits.  Meal planning (calorie & Protein calculation)  pregnant woman  condition of constipation  diabetes disease  overweight status  Diet plan in different economic situation  Supplementary food  Food preservation by any recipe method					
	Keywords Nutrition, carbohydrate, fat, protein, minerals, water, food groups				

### PART-C: Learning Resources

### Text Books, Reference Books and Others

### Text Books Recommended -

- Normal & Therapcutic Nutrition- C.H. Robinson, 1st Edition, Collier Macmillan Ltd.
- Normal & Therapeutic Nutrition- Robinson. 16th Revised Edition, Macmillan publisher.
- Normal & Therapeutic Nutrition- Vipul Khetarpaul, 1st Edition, Generic publisher.
- Foundations of Normal and Therapeutic Nutrition- T. Randall Lankford, 2nd Edition, Delmar

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B.A. (Home Science) Page No: 16

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Cengage Learning publisher.

Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.

Online Resources-

· e-Resources / e-books and e-learning portals

Online Resources-

e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation				
Suggested Continuou	s Evaluation Methods:			
Maximum Marks:	50 Marks			
Continuous Internal	Assessment(CIA): 15 Marks			
End Semester Exam(	ESE): 35 Marks			
Continuous Internal	Internal Test / Quiz-(2): 10 & 10	Better marks out of the	two Test / Ouiz	
	Assignment/Seminar +Attendance - 05	+obtained marks in Ass		
	Total Marks - 15	considered against		
End Semester	End Semester Laboratory / Field Skill Performance: On spot Assessment Managed by			
D C 10 70 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			Course teacher	
Zami (Lob).	1 K Spotting based on tools & tools on tools at the 10 Marks			
	C. Viva-voce (based on principle/tech	nology) - 05 Marks	as per lab. status	

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Food Science- B Srilakshmi, 6th Edition, New Age International Publishers.

## Online Resources-

e-Resources / e-books and e-learning portals

## Online Resources-

e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation				
Suggested Continuou	s Evaluation Methods:			
Maximum Marks:		0 Marks		
Continuous Internal	Assessment(CIA): 15 M	Aarks		
End Semester Exam(	ESE): 35 M	Marks		
Continuous Internal	Internal Test / Quiz-(2):	10 & 10	Better marks out of the	two Test / Ouiz
	Assignment/Seminar +At	tendance - 05	+obtained marks in Assi	•
(By Course Teacher)	Total Marks -	15	considered against	
End Semester				
			Course teacher	
(ESE).	(BSB). In Country to the Country to			as per lab. status
	C. Viva-voce (based o	on principle/techn	ology) - 05 Marks	, ,

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Part A	A: Introduction		
Program: Bachelor in Arts		Semester:III	Session: 2024-2025
(Diple	oma / Degree)		
1	Course Code		HSSE-01T
2	Course Title		ANITATION AND HYGIENE
3	Course Type		DSE
4	Pre-requisite(if any)	As	per Program
5	Course Learning. Outcomes (CLO)	<ul> <li>At the end of this course, the students will be enable to-</li> <li>Upon completion of this course, the student will be able to: 1. Identify causes of and prevention procedures for food-borne illness, intoxication, and infection.</li> <li>Demonstrate good personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse</li> <li>Discuss Occupational Safety and Health Administration (OSHA) requirements and effective</li> </ul>	
6	Credit Value	workplace safety Industries.	programs in Food Service  1 Credit = 15 Hours - learning &
7	Total Marks	Max. Marks: 100	Observation  Min Passing Marks: 40
7	Total Marks	14147' 14141 V2: 100	Main Lassing Marks . 40

	Part B: Content of the Course				
No.of	Teaching-learning Periods (1 hour per period : 45 Period (45 hours)				
Unit	Topics (Course Contents)	No. of Periods			
1	1.Introduction to Food Safety and adulteration Basic Principles of Food Safety Food contamination: definition Sources of contamination Difference between food poisoning and food infection Safety in food	12			
	processing- a. Food procurement; b. Storage;				
	c. Handling; d. Preparation  2. Safety of leftover foods Framework for creating enabling environment				
	for serving safe & nutritious food at the workplace.  3. Regulatory compliance requirements for the canteen establishments,				
	Food Service Industries Safe & nutritious food tips for the employee 4. Factors affecting food safety and food spoilage: Food adulteration -				
	definition, types of adulteration in various foods- intentional, incidental and metallic contaminants				

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B.A. (Home Science) Page No: 42

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2	Current Food Safety Standards in India Current Food Safety regulations, Food Safety and Standards Authority of India, objectives of developing food safety standards, Food Safety Management System (FSMS) Good Practices/ PRPs - HACCP, GMP, GHP	11
	Certification - HACCP, ISO 22000, FSSC 22000	
3	Sanitation Procedures Basic Principles of Hygiene and Sanitation Personal hygiene and Environmental hygiene Methods of Sanitation and Hygiene Sterilization and disinfection using heat and chemicals Waste product handling and control- Solid and liquid waste disposal Control of infestation- Pest control Importance and methods of pest control; Outlining methods of disposal of liquid, solid and gaseous waste	11
4	Importance of Personal hygiene of food handlers General principles of hygiene – personal and environmental hygiene, hygienic practices in handling and serving foods, planning and implementation of training programme for health person Cleaning and sanitizing- need for efficient cleaning program, cleaning agents, equipment's, Methods to wash, rinse and sanitizing food contact surfaces.	11

Keywords: Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.

### Part C: Learning Resources

Text Books. Reference Books, Other Resources

### **Text Book Recommended**

- 1. Mahtab, S, Bamji S, Kamala Krishnasamy, Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
- 2. Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013.
- 3. Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.
- Dietary Guidelines for Indians, ICMR, National Institute of Nutrition.

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Part D:Assessment and Evaluation					
Suggested Continuous Evaluation M	Suggested Continuous Evaluation Methods:				
Maximum Marks:	100 Marks				
Continuous Internal Assessment (CI.	A): 30 Marks				
End Semester Exam (ESE):	70 Marks				
Continuous Internal	Internal Test /	Better marks out of the two Test /			
Assessment(CIA):	Quiz-(2): 20 +20	Quiz + obtained marks in			
(By Course Teacher)	Assignment /	Assignment shall be considered			
	Seminar - 10	against 30 Marks			
	Total Marks - 30				
End Semester Exam (ESE):	Two section - A	& B			
	Section A: Q1 Objective-10x1=10 Mark; Q2.Short answer				
	type-5y4=20 Marks				
	Section B: Descriptive answer type qts.1 out of 2 from				
	each unit-4x10=40	) Marks			

Name and Signature of Convener & Members of CBoS:

P	ART- A: Introd	uction		
Pr (Dip	ogram: Bachelor in ploma/Degree/Hono	n Arts rs)	Semester -III	Session: 2024-2025
1	Course Code	HSSE-01P		
2	Course Title	FOOD SAFETY, SANITATI	ON AND HYGIENE (PRACTICA	L)
3	Course Type		DSE	
4	Pre-requisite (if, any)	As per requirement		
5	Course Learning. Outcomes (CLO)	<ul> <li>Upon completion of this of and prevention proce infection.</li> <li>Demonstrate good persodescribe food storage and dishes, equipment, and refuse</li> <li>Discuss Occupational S</li> </ul>	e students will be enable to- s course, the student will be able to dures for food-borne illness, intox onal hygiene and safe food handlin nd refrigeration techniques; explain kitchens including cleaning materi afety and Health Administration (e	ication, and  g procedures; n sanitation of al, garbage, and  OSHA) requirements
6	Credit Value	1 Credits 1 Credit = 30 Hours Laboratory or Field learning/Training		
7	Total Marks	Max. Marks: 50		Min Passing Marks: 20
PA		of the Course		
	Total No. of le		ance Periods: 30 Periods (30 H	
L	Module ab./Field Training/ Experiment Contents of Course	samples  2. Bacteriological Ana  3. Assessment of surf method  4. Assessment of persons  5. Biochemical tests for the determinent of common in the same in the sam	amination of different food  allysis of Water  ace sanitation by swab/rinse  onal hygiene  or identification of bacteria  action of food borne pathogens	No. of Period

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B.A. (Home Science) Page No: 45

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Keywords

Food Safety, adulteration, Safety, Authority of India, Waste product handling, Cleaning and sanitizing.

### Learning Resources PART-C:

## Text Books, Reference Books and Others

### Text Books Recommended -

- 1. Mahtab, S, Bamji S, Kamala Krishnasamy, Brahmam G.N.V, Text Book of Human Nutrition, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
- 2. Srilakshmi, B., Dietetics, New Age International (P) Ltd., New Delhi, 2013.
- 3. Swaminathan, M., Advanced Textbook on Food and Nutrition, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.
- 4. Dietary Guidelines for Indians, ICMR, National Institute of Nutrition

Other Resources-

PART -D: Asse	essment and Ev	aluation		
Suggested Continuou	s Evaluation Methods:			
Maximum Marks:		Marks		
Continuous Internal	Assessment(CIA): 15 M	arks		
End Semester Exam(				7 10
	Internal Test / Quiz-(2):	10 & 10	Better marks out of the	
Assessment(CIA):	Assignment/Seminar +Att	endance - 05	+obtained marks in Ass	ignment shall be
(By Course Teacher)		15	considered against	t 15 Marks
	Laboratory / Field Skill l	Performance: Or	spot Assessment	Managed by
Ella Semester	A. Performed the Ta	ask based on lab.	work - 20 Marks	Course teacher
Exam (ESE):	B. Spotting based on t	ools & technolog	y (written) – 10 Marks	as per lab. status
	C. Viva-voce (based o	n principle/techn	ology) - 05 Marks	

Name and Signature of Convener & Members of CBoS:

Part	A: Introduction		
	ram: Bachelor in Arts Ioma / Degree/Honors)	Semester: IV	Session: 2024-2025
1	Course Code		HSSC - 04T
2	Course Title	FAMILY RES	OURCE MANAGEMENT
3	Course Type	to writing helder any consideration and construction of the second state of the second	DSC
4	Pre-requisite(if any)	A.	s per Program
5	Course Learning. Outcomes (CLO)	<ul> <li>Basicknowledged</li> <li>Basicknowledged</li> <li>Basic knowledged</li> <li>management.</li> </ul>	he students willbeenable to know. ofHomemanagement. ofworksimplification. of time management, energy of Financemanagement.
6	Credit Value	3 C	1 Credit = 15 Hours - learning & Observation
7	Total Marks	Max. Marks: 100	Min Passing Marks : 40

	Part B: Content of the Course	
No.of	Teaching-learning Periods (1 hour per period: 45 Period (45 hours)	
Unit	Topics (Course Contents)	No. of Periods
1	<ul> <li>Home management- definition, process, duties and responsibility of the housewife in the family.</li> <li>Price targets and levels-characteristics, classification and</li> </ul>	12
	development.  • Dicission process	
2	<ul> <li>Home decoration- Principle of design, elements of art, Design-structural and decorative.</li> <li>Colour-importance and effect.</li> </ul>	11
e la	<ul> <li>Selection of furniture and its importance</li> <li>Home decoration accessories</li> </ul>	
	Flower arrangement-types, principle and use	
3	<ul> <li>Family resources- classification, characteristics.</li> <li>Time management-concept, resources, process.</li> <li>Energy management- concept, resources, process, value of power in domestic work. Process of power management.</li> <li>Income- resource and process, family budget, account keeping</li> </ul>	11
	Living standard	

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4	•	rentriation, Eight arrangement, storage arrangement.	11
		Work simplification-meaning, methods, process and pathway chart	
1/	•	Time, energy andlabor saving equipments	
Kevn	vords:F	Tome management process principle of design element of out C	11 1 1 1

ome management, process, principle of design, element of art, family budget, time and energy management, work simplification.

### Part C: Learning Resources

### Text Books. Reference Books, Other Resources

## Text Book Recommended

- Familyresourcemanagement-Brindasingh,3<sup>rd</sup>Edition,PanchsheelPrakashan.
- Familyresourcemanagement-PremavathySeetharaman,SoniaBatra,PreetiMehra,6thEdition,CBS Publication.
- Familyresourcemanagement-TamiJamesMoore,SylviaM.Asay,4<sup>th</sup>Edition,SAGEPublishing.
- Foundation of Family resource management-Elizabeth B Goldsmith, 6th Edition, SAGE
- ManagementofModernFamilies- $In ma, N., Gross, Elizabeth Crandall, Manjorim. Knoll 2^{nd} Edition Appleton \ Century Crofts$ Publisher.
- HomeManagement-Varghese, MA, Srinivasan, Kogale, NN, 2<sup>nd</sup> Edition, New AgeInternational Publisher.
- Managementformodern families-Gross, Cranalland Kloli, 3<sup>rd</sup> Edition, Princtice e Hall Inc.
- ManagementinFamilyliving-Nickell andDorsey, J, 4th Edition, WileyEasternLimited.
- FamilyResourceManagement andInteriorDecoration- Bhargava, B, 4th Edition, Jaipur:ApplePrinterand V. R.Printers
- HomeManagement:ContextsandConcepts-Deacon, R.F., and Firebaugh, F.M.7<sup>th</sup> Edition, Boston: Houghton Mifflin Company.

### Online Resources:

- **Management Process** https://www.youtube.com/results?search\_query=management+pr ocess
- EnergyManagementhttps://www.youtube.com/results?search\_query=process+of+energy +management+in+hindi

Part D	:Assessment and Ex	valuation
Suggested Continuous Evaluation M Maximum Marks: Continuous Internal Assessment (CI End Semester Exam (ESE): Continuous Internal Assessment(CIA): (By Course Teacher)	ethods: 100 Marks	Better marks out of the two Test / Quiz + obtained marks in Assignment shall be considered against 30 Marks
End Semester Exam (ESE):	type-5x4=20 Mark	ective-10x1=10 Mark; Q2.Short answer s tive answer type qts.1 out of 2 from

Name and Signature of Convener & Members of CBoS:

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P	ART- A: Introduc	etion		
	ogram: Bachelor in A Piploma / Degree/Hond		ester -IV	Session: 2024-2025
1	Course Code	HSSC-04P		
2	Course Title	FAMILY RESOURCE MANAGEMENT( PRACTICAL)		
3	Course Type	DSC		
4	Pre-requisite (if, any)	As per requirement		
5	Course Learning. Outcomes (CLO)	Atthe endofthis course, the students  Basicknowledge of Homeman  Basicknowledge of works imp  Basic knowledge of time ma  Basicknowledge of Financen	nagement. lification. nagement, energy ma nanagement.	anagement.
6	Credit Value	1 Credits 1 Credit = 30 Hours Laboratory or Field learning/Training		
7	Total Marks	Max. Marks: 50		Min Passing Marks: 20
PAI	RT -B: Content of			
	Total No. of lear	ning-Training/performance Perio	ds: 30 Periods (30	
	Module	Topics (Course content	s)	No. of Period
L	ab./Field Training/ Experiment Contents of Course	<ul> <li>Flower Arrangement</li> <li>Identify and formulate five will have.</li> <li>Identify and formulate vario</li> </ul>		
		decision, write process o making.  To work out minimum working approach. (Vertical	and maximum	30
		<ul> <li>To develop simplify method</li> <li>Visit to energy garden.</li> <li>Project/ Field Work- Take trip/function/picnic/party and situation. Write the process of the pro</li></ul>	up a situation d manage that of management	
	Keywords	implementing and report. M student (at least for a week) Home management, process, princip budget, time and energy management	and explain it. ole of design, elemer	nt of art, family

## PART-C: Learning Resources

## Text Books, Reference Books and Others

## Text Books Recommended -

- Family resource management- Brinda singh, 3 rd Edition, PanchsheelPrakashan.
- Family resource management Premavathy Seetharaman, Sonia Batra, Preeti Mehra, 6th Edition, CBS Publication.
- Family resource management- Tami James Moore, Sylvia M.Asay, 4th Edition, SAGE Publishing.
- Foundation of Family resource management- Elizabeth B Goldsmith, 6th Edition, SAGE
- Management of Modern Families- Inma, N., Gross, Elizabeth Crandall, Manjori m. Knoll 2<sup>nd</sup> Edition Appleton Century Crofts Publisher.
- Home Management- Varghese, MA, Srinivasan, Kogale, NN, 2<sup>nd</sup> Edition, New Age International Publisher.

### Online Resources-

• e-Resources / e-books and e-learning portals

### Online Resources-

e-Resources / e-books and e-learning portals

PART -D: Assessment and Evaluation
------------------------------------

Suggested Continuous Evaluation Methods:

Maximum Marks:

50 Marks

Continuous Internal Assessment(CIA): 15 Marks

End Semester Exam(ESE): Continuous Internal Internal Test / Quiz-(2):

35 Marks

C. Viva-voce (based on principle/technology)

Assessment(CIA):

Assignment/Seminar +Attendance - 05

Better marks out of the two Test / Quiz

(By Course Teacher)

+obtained marks in Assignment shall be

Total Marks -

considered against 15 Marks

**End Semester** 

Exam (ESE):

Laboratory / Field Skill Performance: On spot Assessment A. Performed the Task based on lab. work

- 20 Marks

Managed by Course teacher

B. Spotting based on tools & technology (written) - 10 Marks

- 05 Marks

as per lab. status

Name and Signature of Convener & Members of CBoS: