



**GOVT. DIGVIJAY AUTONOMOUS P.G.
COLLEGE, RAJNANDGAON (C.G.)
FYUP (NEP-2020 Course)**

Department: - Home Science

Session: 2025-26	Program: B.A.
Semester: 5th Semester	Subject: Home Science
Course Type: DSC	Course Code:
Course Title: Family Resource Management	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Family Resource Management
Course Learning Outcome:	(i) The course provide basic information about- (a) Family resource management (b) Home decoration (c) About kitchen arrangement (d) Home management

Title	Family Resource Management
Program Specific Outcome:	(i) This syllabus will be beneficial for students, so that they will understand about home management (ii) Kitchen arrangement and home decoration (iii) Home management and family resource management

Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	Home Management- <ol style="list-style-type: none"> 1. Introduction & Definition of Home Management, Process of Home Management. 2. Duties and responsibilities of the house wife in the family- values, goals level 3. Meaning, characteristics, classification & development, decision process. 	1
II	12	Home Decoration- <ol style="list-style-type: none"> 1. Principles of art and elements of art 2. Sample- creative and decorative sample, principles of samples 3. Importance and effect of color, selection and importance of furniture, home decoration 4. Flower arrangement, types, principles, uses 	1
III	12	Family Resources- <ol style="list-style-type: none"> 1. Family resources- classification, characteristics, influencing uses 2. Time-concept, means of time management, method of time management 3. Power- concept, principle of power, arrangement in various domestic functions 	1
IV	12	Kitchen- <ol style="list-style-type: none"> 1. Modern kitchen- types, scopes of kitchen 2. Non-conventional sources of fuel, solar energy 3. Water distribution system, air life, lighting system, storage system. 	1
Lab Course	12	Flower arrangement, Decorative things made from waste, Drawing room decoration(furniture)	1

References:

1. Family Resource Management- Dr. Vrinda Singh
2. Family Resource Management- Dr. G. P. Shetty
3. Family Resource Management- Tami James Moore


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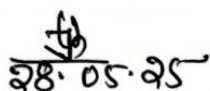
Session: 2025-26	Program: B.A.
Semester: 5 th Semester	Subject: Home Science
Course Type: DSE - 1	Course Code:
Course Title: Skills for working with children	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Skills for working with children
Course Learning Outcome:	<ul style="list-style-type: none">(i) Learn professional and personal skills for working with children.(ii) Learn the alternative use of locally available indigenous material/resource.(iii) Develop sensitivity to the socio-cultural contexts, including gender, while working with children.(iv) Learn effective way to communicate & guide children.

Title	Skills for working with children
Program Specific Outcome:	<ul style="list-style-type: none">(i) Apply theories & concept of child development in working with children.(ii) Plan developmentally and culturally appropriate programmes for children.

Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	<ol style="list-style-type: none"> 1. Definition, meaning and principles of development 2. Objectives and the importance of child development. 3. Child rearing practices according to rural/urban/and also according to local culture 4. Characteristics of infancy and childhood period. 	1
II	12	<ol style="list-style-type: none"> 1. Need and importance of early childhood education 2. Frobel and the principle of kindergarten method. 3. Montessori and the principle of sensory training. 4. Mcmillan sisters and the principle of educators and develop professional and personal skills according. 	1
III	12	<p>Participating and Administrating various activities for working with children-</p> <ol style="list-style-type: none"> 1. Language developmental activities- Communication skills, stories, songs, and their importance. 2. Physical and recreational activities- Indoor and outdoor playing games 3. Creativity- activities- Clay modeling, paper work, chalk, crayon, paint etc. 4. Mathematical Activities- puzzles, teach counting through play games, addition, subtraction 5. Curriculum planning- Daily and weekly of Anganwadi/Balwadi/Nursery school 6. Role of teacher towards various activities and motivation. 	1
IV	12	<ol style="list-style-type: none"> 1. Principles of Learning and habit formation 2. Problem behavior and guidance to parents, and dealing with children 3. Personal skills with dealing the children- nature, behavior, attitudes, emotions, control, creativity, innovative, organized managing capacity. 4. Professional skills- Knowledge, teaching aptitude, time management, managing capacity, collaborative, dealing with parents. 5. Keeping various records related to children and all equipments. 	1

Lab Course	12	<ol style="list-style-type: none"> 1. Observation & writing the report of anyone pre-school, institution centre- types of activities they have conducted and its importance. 2. Develop weekly curriculum activities plan for all round development of the children. 3. To know about the child interview with parents. 4. Prepare any one teaching material related to art-creativity, music, story or any model and its mock presentation. 	1
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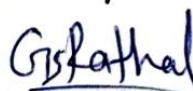
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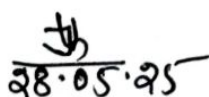
Department: - Home Science

Session: 2025-26	Program: B.A.
Semester: 5 th Semester	Subject: Home Science
Course Type: DSE - II	Course Code:
Course Title: Health & Hygiene	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Health & Hygiene
Course Learning Outcome:	(i) The course provide basic information about- (a) First aid & home nursing (b) About health (c) Care of patient (d) Works of nurse

Title	Health & Hygiene
Program Specific Outcome:	(i) This syllabus will be beneficial in getting knowledge about the health & hygiene. (ii) First aid & nursing (iii) Students will acquire the knowledge of first aid.

Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	Health & Hygiene Health- Introduction, importance, object, causes & factors affecting health. Hygiene- Introduction, importance, object of hygiene, advantage of hygiene	1
II	12	Home Nursing- What is home nursing Objects of home nursing Principles & Qualities of nurse Works of nurse	1
III	12	Care of patient- responsibilities, selection of sickroom. Equipments in patient room. Advantages and disadvantages of home nursing.	1
IV	12	First Aid Box- 1. Introduction, Importance, Object 2. Some common accidents and their first aid poison, bleeding, burns and scalds 3. Bandages- Introduction, Types, Uses of Bandages	1
Lab Course	12	First Aid Box First aid- types of bandages Home nursing- body-temperature chart, hot & cold bags patient bed.	1


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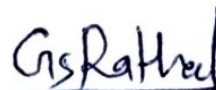


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FYUP (NEP-2020 Course)**

Department: - Home Science

Session: 2025-26	Program: B.A.
Semester: 6th Semester	Subject: Home Science
Course Type: DSC	Course Code:
Course Title: Food & Nutrition	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Food & Nutrition
Course Learning Outcome:	(i) The course provide basic information about food nutrition (ii) Nutrients, food, all seven groups (iii) Food preservation, food adulteration, food storages (iv) Food planning, therapeutic nutrition.

Title	Food & Nutrition
Program Specific Outcome:	(i) This syllabus will be beneficial for students they will know about all the food and their nutrition value (ii) Foods, nutritional foods (iii) Food planning for patients (iv) Therapeutic nutrition for patient.


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Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	<p>Nutrition</p> <ol style="list-style-type: none"> 1. Definition of Nutrition 2. Classification of dietary elements on the basis of functions <ul style="list-style-type: none"> • Proteins and minerals that provide heat • Proteins and minerals that make up the body • Water and life elements which provide protection 3. Carbohydrates – Definition, work digestion, nutrition, metabolism, regulation of blood sugar, blood and sugar, react to excess daily requirement. 4. Protein- Definition, function, classification, digestion, absorption. 5. Minerals- function, classification, means to get the effect of deficiency and excess. 6. Vitamins- function, classification, means to get the effect of deficiency and excess. 7. Water- Normal function, water balance, effect of excess and dehydration. 	1
II	12	<p>Diet- Introduction, classification, work based classification, seven food groups.</p> <ol style="list-style-type: none"> 1. Cereals- Types, structure, process before cooking, milling, polishing, par-wailing, flouring, parching, various ways of using grains, effect of grains, effects of grain heating, alkali fermentation and breeding. 2. Pulses- type organization, effects of germination and fermentation. 3. Milk- composition, products made by milk. 4. Egg- texture, effect of cooking. 5. Mass fish poultry- organization, changes caused by cooking. 6. Sugar, jiggery, honey- composition, types and method. 7. Beverages- classification, importance from nutritional point of view and effect of excessive composition. 	1

III	12	<p>Food preservation- objectives, domestic preservation, industrial preservation.</p> <p>Food poisoning- causes, types, identification, Therapeutic methods</p> <p>Food adulteration- types, importance adulterants, way to identify adulterants, ways to identify adulterants methods.</p> <p>Food storage- need, types, and important chemicals used.</p>	1
IV	12	<p>Diet planning- importance, principle of diet planning, prescribed daily Intake (RDA), factors affecting diet.</p> <p>Stages of diet, Physical changes & need of nutrients - 1. Diet for children, 2. Diet for pregnancy, 3. Diet for old age.</p> <p>Metabolic disease- Diabetes, obesity, Anemic, constipation.</p>	1
Lab Course	12	<ol style="list-style-type: none"> 1. In the legal record book the usage of any three containers like grains, pulses, eggs, milk, dry fruits, vegetables, and fruits. Calculation of calories and proteins. 2. Diet planning- pregnant women, condition of constipation, diabetes, overweight condition. 3. Food preservation- can be prepared by any of the four methods. 4. Supplementary foods- organizing, counting 5. Personality measurement method 6. Intelligence method. 	1

References:

1. Normal & Therapeutic Nutrition- C.H. Robinson
2. Clinical Nutrition & Dieterics - F.P.Anita
3. Essentials of Nutrition Vol. I & II- M.Swaminathan
4. Applied Nutrition- P.Rajalaxmi
5. Normal & Therapeutic Nutrition- Jyoti Kulkarni
6. Aahaar ewam poshan- Dr. Aruna Palta, Shiva Prakashan, Indore
7. Khadya Parikshan- Dr. Amita Sehgal, Shiva Prakashan, Indore.


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Department: - Home Science

Session: 2025-26	Program: B.A.
Semester: 6th Semester	Subject: Home Science
Course Type: DSE – I	Course Code:
Course Title: Challenges & Children with Disability	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Challenges & Children with Disability
Course Learning Outcome:	<ul style="list-style-type: none">(i) Orient the students about the need and importance of studying children with different disabilities and how of these children differ from others.(ii) Develop an understanding and awareness of the basic terms, issues, and concepts related to disability.(iii) Explain students about the educational and welfare programs, facilities and services available the efficacy of the same.

Title	Challenges & Children with Disability
Program Specific Outcome:	<ul style="list-style-type: none">(i) Explain the need and importance of studying children with different disabilities(ii) Describe the causes, the characteristics, assessment and intervention of various disabilities.(iii) Identify the common disabilities prevalent in childhood.(iv) Demonstrate first-hand experience of interacting & understanding children with disabilities.

Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	Historical background of disability Pioneers in this field Definitions and the causes of disability Physical disabilities Unhealthy handicapped children.	1
II	12	Sensory Disabilities- 1. Visual handicapped 2. Orally handicapped 3. Speech handicapped 4. Intellectual disability- characteristics, causes, classification.	1
III	12	Parent Education regarding disabilities- 1. Learning disabilities in children 2. Speech disabilities 3. Emotional disabilities 4. Identification of disabilities, parental acceptance.	1
IV	12	Welfare programmes and Rehabilitations- 1. Education of physically handicapped 2. Education of mentally retarded children 3. Training programmes and Rehabilitation 4. Some welfare policies and programmes.	1
Lab Course	12	1. Visit to any one institution working with children with disabilities. 2. Observing children with disabilities in family or organization. 3. Interview the teachers of disabled institutions/special school or parents to ask about their experiences and difficulties faced. 4. Exploring audio-visual sources with reference to children with disabilities. 5. Collect latest informations and trends or innovational services through newspaper/magazines/social media and write the brief summary. 6. Find out and collect the informations about programmes/services at governmental level (Local level).	1

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Department: - Home Science

Session: 2025-26	Program: B.A.
Semester: 6th Semester	Subject: Home Science
Course Type: ESE - II	Course Code:
Course Title: Food Preservation	
Credit: 4	Lecture: 60
M.M. 100 = (ESE 80+IA 20)	Minimum Passing Marks: 40%

Title	Food Preservation
Course Learning Outcome:	<ul style="list-style-type: none">(i) To learn the principles behind the methods of preservation(ii) To understand the stages of cookery and chemical characteristics in the preservative of fruits and vegetables(iii) Able to formulate preserved food products(iv) Acquire skills to preserve different types of food items based on their perishability.

Title	Food Preservation
Program Specific Outcome:	<ul style="list-style-type: none">(i) Know the principles of preservation behind the methods of preservation(ii) Understand the stages of sugar cookery, quality of inspection, and acidity in the development of preserved food products(iii) Acquire skills to formulate food based products(iv) Explore the principles of preservation in fruits and vegetables based products.

Units	Lectures	Lectures (12 x 5 = 60)	Credits
I	12	Food Preservation- Meaning, Definition Importance of food preservation Factors affecting food preservation Basic Principles of food preservation	1
II	12	Food Spoilage- Meaning and Definition of food spoilage Factors of food spoilage Types of food spoilage by micro-organisms and by enzymes.	1
III	12	Preparing of dehydrated products- 1. Method of drying & dehydration, different types of driers, freeze drying- hoplisation, packing and storage 2. Drying method for the selected products- rice, wheat, maida, rice flakes. Black gram, dal, green gram dal. 3. General tips with drying foods.	1
IV	12	Preservation by Using Sugar- 1. Role of pectin in preserved foods. 2. Sugar concentrates- principles of gel formation 3. Preservation by using chemicals & salts and fermentation. 4. Preservation by advanced preservation technology.	1
Lab Course	12	Write to note 4 processes to food preservation methods in notebook Food preservation can be prepared by any of the four methods.	1

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