



પરિપત્ર:

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટીની હોમ સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમ ચલાવતી તમામ સંલગ્ન કોલેજોનાં આચાર્યશ્રીઓને સવિનય જણાવવાનું કે હોમ સાયન્સ વિદ્યાશાખા હેઠળનો NEP-૨૦૨૦ અંતર્ગત હોમ સાયન્સ (સાયન્સ) વિષય સેમેસ્ટર-૬નો અભ્યાસક્રમ આ સાથે સામેલ છે.

માનનીય કુલપતિશ્રીની મંજૂરી અનુસાર સદર અભ્યાસક્રમ શૈક્ષણિક વર્ષ જુન, ૨૦૨૫ થી અમલવારી કરવાની રહે છે. હોમ સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમ ચલાવતી તમામ સંલગ્ન કોલેજો ધ્વારા તેની અમલવારી કરવા જણાવવામાં આવે છે.



ક્રમાંક/બીકેએનએમયુ/ એકેડેમિક/૮૧૫/૨૦૨૫

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી,

સરકારી પોલીટેકનિક કેમ્પસ,

ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી રોડ,

ખડીયા, જૂનાગઢ-૩૬૨૨૬૩

તા.૨૫/૧૧/૨૦૨૫

પ્રતિ,

- ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી સંલગ્ન હોમ સાયન્સ વિદ્યાશાખાનાં અભ્યાસક્રમો ચલાવતી તમામ કોલેજોના આચાર્યશ્રીઓ તરફ....

નકલ સાદર રવાના:-

- માન.કુલપતિશ્રી/ કુલસચિવશ્રીનાં અંગત સચિવશ્રી.
- પરીક્ષા નિયામકશ્રી, ભક્તકવિ નરસિંહ મહેતા યુનિવર્સિટી, જૂનાગઢ

નકલ રવાના જાણ તથા યોગ્ય કાર્યવાહી અર્થે:

- સીસ્ટમ મેનેજરશ્રી, આઈ.ટી.સેલ વિભાગ (વેબસાઇટ ઉપર પ્રસિદ્ધ થવા અર્થે.)



BHAKTA KAVI NARSINH MEHTA UNIVERSITY
JUNAGADH



BOARD OF STUDIES
FACULTY OF HOME SCIENCE
SYLLABUS FOR
HOME SCIENCE (SCIENCE) (HONOURS)
PROGRAMME (SEMESTER- VI)
EFFECTIVE FROM JUNE, 2025

GENERAL HOME SCIENCE – SEM. – 6												
SEM	SR.NO	CATEGORY OF COURSE	TITLE		CODE	LEVEL	CREDIT	TEACHING HOUR	SEE MARKS	CCE MARKS	TOTAL MARKS	EXAM DURATION
SEM.-6	1	MAJOR -14	CONCEPT OF FASHION DESIGN		HSGEN6MAJ14	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	2	MAJOR- 15	NGO MANAGEMENT		HSGEN6MAJ15	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	3	MAJOR - 16	INDIAN TRADITIONAL FOOD AND COOKERY (IKS)		HSGEN6MAJ16	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	4	MINOR – 6	FN	HEALTH NUTRITION PROGRAMME AND POLICIES	HSGEN6MIN61	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
			EDEX	PARTICIPATORY PROGRAMME MANAGEMENT	HSGEN6MIN62	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
			CT	FASHION DESIGN AND DEVELOPMENT	HSGEN6MIN63	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
			FRM	CANTEEN MANAGEMENT	HSGEN6MIN64	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
			HD	CHILD AND HUMAN RIGHT	HSGEN6MIN65	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	5	SEC – 5	INTERNSHIP			5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	6	AEC	LANGUAGE			5.5	2	2	25	25	50	1.0 HRS

FOOD AND NUTRITION HOME SCIENCE – SEM . – 6												
SEM	SR.NO	CATEGORY OF COURSE	TITLE		CODE	LEVEL	CREDIT	TEACHING HOUR	SEE MARKS	CCE MARKS	TOTAL MARKS	EXAM DURATION
SEM.-6	1	MAJOR -14	FOOD ANALYSIS		HS0FN6MAJ14	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	2	MAJOR- 15	DIETETICS – 2		HS0FN6MAJ15	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	3	MAJOR - 16	INDIAN TRADITIONAL FOOD AND COOKERY (IKS)		HS0FN6MAJ16	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	4	MINOR – 6	GEN	HEALTH NUTRITION PROGRAMME AND POLICIES	HS0FN6MIN61	5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	5	SEC - 5	INTERNSHIP			5.5	4	3+1 (2) =5	50	50	100	2.0 HRS
	6	AEC	LANGUAGE			5.5	2	2	25	25	50	1.0 HRS

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Faculty of Home Science
Effective from June 2025
Subject: Home Science (Science)
SEMESTER- VI

Course Level	5.5	Internal Marks	50
Programme	B.Sc (General Home Science)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Major-14	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HSGEN6MAJ14	Exam Duration	02:00
Course Title	Concept of Fashion Design		

Course Objectives:

- The core objectives of fashion design encompass self-expression, aesthetic appeal, functionality, trendsetting, and innovation, while also considering cultural impact, sustainability, and economic viability

Course Outcomes:

- The outcome of fashion design is the creation of clothing and accessories that express creativity, reflect trends, and cater to diverse needs and preferences, encompassing both aesthetic and functional aspects.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Fashion 1.1 Terminology 1.2 Fashion cycle- 1.3 Sources of fashion 1.4 Factors favoring and retarding fashion 1.5 Factors favoring and retarding fashion 1.6 Role of a Designer 1.7 Leading Fashion centres and designers	3+1 (2) = 5
	2	Importance of clothing 2.1 Clothing functions and theories of origin 2.2 Clothing terminology 2.3 Individuality and conformity, conspicuous consumption and emulation 2.4 Selection of clothes for self 2.5 Selection and Evaluation of ready-made garments	
	3	Components of garment: classification and application 3.1 Fabric, seams, stitches, thread, shaping methods, dart equivalents 3.2 Sleeves, cuffs, necklines, collars, plackets, yokes, pockets and trims 3.3 Style variation: bodice, skirts, trousers in various silhouettes	

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	4	Design 4.1 Elements and principles of design 4.2 Structural and applied design	
	Practical	1. Flat sketching of garment components 2. Identification of garment components 3. Interpretation of elements and principles of design concepts from print and visual mediums 4. Study of collections of famous designers	

References:

1. Brown, Patty, Rice J., 1998, Ready to Wear Apparel Analysis. Prentice Hall.
2. Marshall S G, Jackson H O, Stanley MS, Kefgen M & Specht T, 2009, Individuality in Clothing & Personal Appearance, 6th Edition, Pearson Education, USA.
3. Tate S.L., Edwards M.S., 1982, The Complete Book of Fashion Design, Harper and Row Publications, New York.

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Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Major-15		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MAJ15		Exam Duration	02:00
Course Title	General	NGO Management		

Course Objectives:

- To provide the students the basic information about N.G.O.
- To inform the students the functions & functional area of N.G.O.
- To intimate the students the work methodology of self helps group management
- To prepare a student for planning of rural area's social and economical development.

Course Outcomes:

- Effective NGO management outcomes include measurable improvements in the lives of beneficiaries, increased operational efficiency, sustainable funding, and a strengthened ability to respond to societal needs.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	NGOs: Basic concept • Evolution of NGOs in India, Meaning, Definition, Objectives, types, goals, classification, vision and mission, structure and Characteristics of NGOs	3+1 (2) = 5
	2	Functions of NGOs: • Social Justice (Uniform opportunities for everyone all the social evils and barriers) • Sustainable Development • The Healthy world and nation • Information exchange • Human Right • Protection of Interest • Awareness	
	3	NGOs and their Functional Areas • Women empowerment and women welfare (Widows, Women. etc).women education. • Underprivileged Children's education and, education for all • Mentally challenged and juvenile criminal' observation room	

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		• Old people's home and their welfare • Vaccinations and Donations of eye, kidney, blood, sperm. AIDS, Thalesimia, Malnutrition, Cancer, low rates treatment centre. • Saving the planet, earth, Environment and Wildlife conservation. • Gender Issues and equality • Rural and Urban development	
	4	NGOs and their Registration Process • Basic documentation • Permission and other formalities • Governments' approval • Hierarchy involved in registration • Legal Environment • Domain Registration on Internet and promotions of NGO	
	Practical	1. Student training Programs with NGO/OR visit to- any one NGO. Collect information, and prepare a report on it. 2. To plan a Programs for community awareness on any one challenges e. g. 3. AIDS/Cancer/Women education/ malnutrition /Importance of vaccination/,any other 4. Prepare any one media on:(visual/Audiovisual /computer aided learning-power 5. Point presentation) Function/ functional area/objectives of NGOs/SHG 6. Management. 7. Know about the role of NGOs in Environmental Development, prepare a list of 8. NGOs working in the field of environment. 9. Collect information of NGOs work in state, National & International Level, 10. Their Work Areas & Beneficiaries.	

References:

1. Goyal. V.P.(2005), Schemes for NGO's in Development, Mangal Deep Publication, Jaipur
2. Gulati. Ravi and Kaval Gulati (1996), Strengthening Voluntary Action in India, Delhi: Konark. Laxmi, Kulshreshta and Archana Gupta, (2002),
3. NGO's in Micro-Financing Patterns in Rural Development, Kurukshetra-Journal of Rural Development, Vol-50
4. Laxmi. Kulshreshta and Archana Gupta, (2002), NGO's in Micro-financing Patterns in Rural Development, Kurukshetra-Journal of Rural Development, Vol-50
5. Manimekalai, N.(2000), NGOs intervention through Micro-credit for Self-Help Women Groups in Rural Tamil Nadu, NGO's and Socio – Economic Development Opportunities, Deep & Deep Publications. PVT. Ltd. New Delhi.
6. Pruthi, R.K. (2006), NGO's in the New Millennium, Saad Publications, New Delhi.
7. Puran Chandra, (2005), NGOs in India - Role, Guidelines & Performance Appraisal Akansha Publishing

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8. Goel.S.,and Kumar R. (2005) , Administration and Management of NGOs, New Delhi Deep & Deep Publications Pvt.Ltd.,2/13,Ansari Road, Daryaganj,Delhi. 110 002.
9. Nabhi's .,(2006), Handbook For NGOs, An Encyclopedia for Non-Government
10. Organizations and Voluntary Agencies Vol,1,New Delhi : Nabhi Publication ,Jain
11. Book Depot,C-4,opp.PVR Plaza, Connaught place, post box No: 51,
12. New Delhi,110 001
13. Varma,sethi,kaushik,rani,goyal,(2009)Extension and communication
Management,Udaipur:Agrotech publishing Academy.
14. Bishnoi,I,Dubey,V.,(2008),Extension education and communication, New Delhi: New Age
International Publishers.
15. Chandra,S.,(2007)Non-GovernmentalOrganisations,structure,Relevance and Function, New
Delhi:Kanishka Publishers, distributors.

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Faculty of Home Science
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SEMESTER- VI

Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Major-16		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MAJ16		Exam Duration	02:00
Course Title	FN	INDIAN TRADITIONAL FOOD AND COOKERY (IKS)		

Course Objectives:

- To Understand the important role of Experimental cookery in the development of Food technology. To be Familiar with different Quality Characteristics embedded on the research perceptions and activities value the background of e-research at large
- Scope of Indian Traditional Cookery: Cookery innovation food is amazing trying new recipe and new Product is the best it is feels to your-self that innovator or research scholar healthy living is must

Course Outcomes:

- Scope of Indian Traditional Cookery outcomes include increased efficiency, convenience, and precision in food preparation, alongside advancements in food safety and preservation, all facilitated by technological innovations and a growing emphasis on health and wellness.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	1A Introduction Cookery as Science Application of science in food preparation Advances in food cookery Use oh heat in cookery 1B Composition of Food Enzymes Pigments Flavours	3+1 (2) = 5
	2	2A Cooking materials Foundation ingredients Fats Raising agents Eggs Salt Flavoring agents Thinking agents 2B Purpose of Cooking Food-	

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	Effect on Flavor Effect on Texture Effect on Nutrients Effect on Organism	
3	Unconventional Food /Unfamiliar Food 3-A Meaning, Importance and Health Benefits of Unconventional Food 3-B Cereals and Millets- Bajara, Javar, Makai, Ragi,Jav, Thulu, Raja Garo, Kang, Kodari, Moriyo Roots and Tubers- Tapioca, Sweet potato,yam Elephant, PlantainStem (Kela noDand) Pulses – Soyabean Leafy Vegetables-Beetroot Leaves,Drumstick leaves Oilseed- Groundnut	
4	Use of Heat in Cookery Changes of state and heat Relation of boiling point to pressure Kinds of heat transfer Electronic heat transfer (Microwave)	
Practical	1. A. Instruction for working in a food laboratory or kitchen 2. Cookery Preparation Terms: 1. Washing 2. Peeling 3. Scraping 4. Paring 5. Cutting 6. Grating 7. Grinding 8. Mashing 9. Sewing 10. Milling 11. Steeping 12. Centrifuging 13. Evaporation 14. Homogenization 3. CookeryMixingTerms:1. Beating 2. Blending3. Cutting4.Creaming5. Folding6.Kneeding7. Rubbing in 8.Rolling in 9.Pressing10.Stearing 4. Prepare a recipe: A.Prepare a Recipe with use of Different Unconventional Foods- Pulses, Cereals, Leaves, Millets, Legumes, Oil seeds B. Prepare arecipewith use of Unconventional food in Microwave C.Prepare a recipe with use of Leavening Agent	

References

Reference books For Theory

1. Foundation of Food Preparation by Packham. Macmillan Publishingco.in. New York.For chapter 1,2,3,4,
2. Modern Cookery Vol.1 by Thangam &Fillip. For Chapter 3,5, practical cookery terms

Reference books For Practical

1. 'Basic food Preparation 'Department of Food &Nutrition, Lady Irvin College Sikandra Road, New Delhi. Orient Longman Publication
2. Modern Cookery Vol.1 & 2 by Thangam &Fillip. Orient Longman Publication

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Course Level	5.5	Internal Marks	50
Programme	B.Sc (General Home Science)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Minor-6	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HSGEN6MIN16	Exam Duration	02:00
Course Title	HEALTH NUTRITION PROGRAMME AND POLICIES		

Course Objectives:

- To know about nutrition and health status of India
- To equip student's necessary knowledge and skill required to manage health and nutrition programme in developing country
- To develop skill for critical evaluation of existing nutrition and health programs

Course Outcomes:

- Health and nutrition programs and policies aim to improve health outcomes, prevent malnutrition, and reduce diet-related diseases through interventions like food security, food safety, and promoting healthy eating habits

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Concept of public Nutrition and Health education 1. Nutrition Education 1. Training of professional worker of nutrition 2. Training innutrition for worker in other profession 3. Channel of nutrition education of community 2. Health Educations 1. Objectives of Health education 2. Principles of health education 3. Emphasis on Health education	3+1 (2) = 5
	2	Problem of under nutrition in India. Their implication 1. Etiology, Prevalence Clinical features 2. Preventing strategies of 1. Protein-energy malnutrition 2. Nutritional Anemia 3. Vitamin=A deficiency 4. Iodine deficiency 5. Zinc deficiency	

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	6. Obesity 7. Heart diseases 8. Diabetes	
3	Key program Nutrition and health 1. ICDS 2. Balwadi nutrition program 3. Special nutrition program 4. National nutritional anemia prophylaxis programme 5. National profile access program for prevention of blindness due to Vitamin A deficiency 6. National iodine deficiency disorder Control Programme 7. Mid-Day- Meal program 8. NIN, CFTRI 9. UNICEF, CARE Key program for health 1. NRHM and NUHM (Mamta Divas- village health and nutrition day) 2. Women's 3. Total sanitation program 4. The national water supply 5. Rural Health Scheme 6. National health policies 7. ICAR, International Organizations in Community Nutrition and Health FAO, WHO,	
4	Policies and nodal sectors concerned with nutrition and health 1. Current National policies in India 2. Gujarat state nutrition policy and national/state plan of action 3. Role of various nodal sector 4. Health policies of Gujrat	
Practical	1. Demonstration of low cost nutritious recipes in community educate the community by different messages on nutrition and health 2. Themes and messages in nutrition and health education • Themes in nutrition Education Theme; - nutrition during school age adolescence Adulthood and old age • Themes in health education Theme; - preventing and treating common sickness And problems • Messages in nutrition and health education • Messages in nutrition education • Messages in health Education • How to improve relevance and effectiveness of a message 3. Communication media useful in nutrition and health Education • Leaflet	

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		• pamphlet • folder • Poster • Chart • Script writing 4. A Visit to nutritional programme run by government at local area (any one) 4. B Visit to health programme run by government at local area (any one)	
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References

1. Gibson (1992) Principles of nutritional assessment, New York, Oxford University Press
2. Gopalan C (1989) Combating undernutrition – Basic issues and practical approaches. New Delhi, Nutrition foundation of India
3. Gopaldas T., Sheshadri S. (1989) Nutrition Monitoring and Assessment, New Delhi Oxford University Press.
4. Jlliffie DB and Jelliffe EP (1980) Community Nutritional Assessment Oxford University Press New Delhi
5. Food and Nutrition Board(1995) National Plan of Action on Nutrition,
6. Department of Women and Child Development, Ministry of HRD, Govt of India IGNOU - DNE – 2 Block – 6
7. IGNOU DNE -3 Block – 6
8. IGNOU DNE -3 Block – 2
9. IGNOU DNE -2 Block – 6
10. IGNOU Public Health Nutrition
11. Preventive and Social medicine by Park & Park 21st Edition
- 12.

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Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Minor-6		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MIN62		Exam Duration	02:00
Course Title	ED EX	PARTICIPATORY PROGRAMME MANAGEMENT		

Course Objectives:

- Understand the concept and process of program me planning
- Comprehend PRA techniques adopted in the villages to locate local resources
- Learn the Characteristics, tools and techniques of evaluation and recording
- Gain knowledge on project management techniques Learning

Course Outcomes: Understand program me planning and related models

- Identify the needs of the community and develop programmes
- Analyze techniques of implementing a program me
- Examine assessment of programmes and documentation.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Concept of Extension Programme Planning: • Meaning, nature, scope and principle of program me planning Elements, functions and criteria for developing a plan Importance of planned change Program me development cycle and its components	3+1 (2) = 5
	2	• Participatory Planning Importance of peoples' participation in program me planning. Formation of Self Help Groups. Role of women in project planning and management • LOCF: HOME SCIENCE 92 Principles, methods, tools and techniques of PRA and application of PRA methods in field studies. Supportive techniques – secondary sources, direct observation, and semi structured interviews, case studies and stories, drama, games, role play, scenario, workshops, triangulation, continuous analysis and reporting. Presentation techniques – Ranking, scoring and diagrammatic	

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	3	- Project Management Techniques Project management techniques Strength, weakness, opportunity and challenges (SWOC) - Network analysis –critical path method (CPM), Programme (project) Management and Review Technique (PERT) Technical and monetary support from Government and non-governmental organizations availability and access Project management and evaluation and documentation - Training personnel in PRA techniques	
	4	- Extension Evaluation and Follow up Definition, nature, types, purpose and characteristics of evaluation Phases, tools and techniques of evaluation, uses of evaluation Need and methods of follow up Analysis of existing extension programmes, prospects for improvement - Documentation Need for reporting and recording Types of records Analysis and document preparation Procedures for recording – records and registers to be maintained Training personnel in PRA techniques, project management, evaluation and documentation.	
	Practical	- Application of PRA methods in the real life situations. LOCF: HOME SCIENCE 9 - Critical review of evaluation studies on women and rural development programmes. - Analysis of monitoring and evaluation of developmental programmes. - Preparation and implementation of home improvement work plan. - Evaluation of work plan using evaluation techniques. - Organizing and evaluating programmes for women and children at village level. Learning Experiences - Regular lectures, case studies, exercises, observation and follow up, discussion, field visits. Evaluation Class test, Presentation and records, model preparation and seminars.	

References

- Bandarkar, P.I. and T.S. (2000). Methodology and Techniques of Social Research. Mumbai: Himalaya Publishing House
- Dhama, O.P, and Bhatnagar O.P. (1991) Communication for Development. New Delhi: Oxford & IBH Publishing Co. Pvt. Ltd
- Narayanaswamy, N. (2009). Participatory Rural Appraisal: Principles, Methods and Applications. New Delhi: Saga Publications
- Neeta Mukherjee. (1997). Participatory Rural Appraisal: Methodology and Applications. New Delhi: Concept Publishing Company

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8. Sandhu, A.S. (2015). Extension Program me Planning. New Delhi: Oxford & IBH Publishing Co.Pvt.

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Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Minor-6		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MIN63		Exam Duration	02:00
Course Title	CT	FASHION DESIGN AND DEVELOPMENT		

Course Objectives:

- Indian culture is reflected partly in Indian Costumes. Costumes themselves speak about the blending of different cultures into the art of dressing.

Course Outcomes:

- Modern clothing and its variety can be achieved through a basic understanding of the traditional costumes belonging to different regions.

This enables the students to understand the art, which can form the basis for Textile Design.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Fashion Study 1.1 Timeline of clothing of draped style of early civilization up to stitched style of 21st century 1.2 Indian costume- Vedic and Mughal	3+1 (2) = 5
	2	Adoption of Fashion 2.1 Consumer groups- fashion leaders, followers 2.2 Adoption process- Trickle-up, Trickle-down, Trickle-across theory.	
	3	Development of Fashion details 3.1 Necklines- high and low 3.2 Collars - classification, stand and fall, shawl- flat & raised, shirt collar, peter-pan collar on deep open necklines 3.3 Sleeves and cuffs- cap, leg-o-mutton, shirt maker and bishop, pet al & saddler 3.4 Skirts- high and low waist, gathered, gored, pleated, flared with & without yokes 3.5 Pockets- applied, in-seam & slashed 3.6 Plackets centralized, asymmetric and double breasted	

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	4	Designing a successful garment 4.1 Role of a designer 4.2 Facets of successful design, aesthetics 4.3 Organization of a line 4.4 Fabricating a line 4.5 Cost of a garment	
	Practical	1. Technical drawing of fashion details: skirts, bodices, sleeves, necklines, collars, accessories. 2. Applied and in- seam pockets 3. Style reading and Development of paper patterns of various collars and sleeve 4. Design variations in bodice through dart manipulation 5. Design variations in skirt on half scale templates	

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3. Jarnow, J. Dickerson Kitty G (1987), Inside the Fashion Business, New Jersey, Merrill, Prentice Hall
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Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Minor-6		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MIN64		Exam Duration	02:00
Course Title	FRM	CANTEEN MANAGEMENT		

Course Objectives: To enables the students to:

- Understand the management principles of canteen.
- Understand interior designing in canteen.
- Provide practical experience in actual management skill of canteen.
- Develop management skill for entrepreneurship development.
- Analyze the small-scale industry and business related to canteen

Course Outcomes: At the end of the course the student will be able to get knowledge and understanding of:

- Know how the daily activities are carried out in a canteen.
 - Understand the regular room service and housekeeping and keeping hygiene standards in a canteen.
 - Understand the Officers/Staff duties.
 - Get knowledge about expediting food delivery, strengthening order processing, inventory management, and streamlining canteen operations.
- Be aware with best practices in canteen management and operation.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Introduction of canteen management 1.1 Meaning and history of canteen 1.2 Essential steps of canteen management 1.3 Stages of canteen management: Planning, Organizing, Directing, Coordinating, Controlling, Evaluating.	3+1 (2) = 5
	2	Menu planning, food service, cost and serving balance in canteen Management 2.1 Introduction, Definition, Meaning and need of menu planning in canteen 2.2 Steps of menu planning in canteen preparation 2.3 Principles and types of menu planning in canteen management	

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	2.4 Types of food service 2.5 Importance of food cost control 2.6 Factors affecting on food cost control	
3	Training and account keeping for helpers in canteen management 3.1 Meaning of training 3.2 Need of training for canteen management 3.3 Planning of training programmes for helpers 3.4 Aims and types of account keeping	
4	Interior decoration of canteen in relation to selection of -- Colour, Lighting, Music, Window curtains, Pictures, Table setting, Floor covering, Flower arrangement, Furniture, and Wall covering.	
Practical	1. Planning of your own college canteen for students. Allot various duties to the students in group, like cook, sanitary officers, accountant, cashier, pantry, purchaser, helpers etc. Write in systematic way. 2. Running your own college canteen for requirement. (i.e. one day/three days/ one week) 3. Arrange table setting and prepare menu card for tea party/ buffet/ children party/ any other occasion. 4. Project work: - Visit to or collect information of Hostel/Hotel/Restaurant/Mess and prepare report in detail with: Area of the food institute, use of furnishing, menu card, furniture arrangement, staff and their duty (Cook, manager, receptionist, cashier, waiters, servants etc.), dress code for workers (if any), storage area, interior designing, accounting system, sanitation & hygiene, atmosphere of the food institute and other details, if any.	

References

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2. Kazarian E., Food Service Facilities Planning (Second Edition 1983), Van Nostrand Reinhold Company, Newyork.
3. Brain J. and Lenox M. Hotel Hostel and Hospital House Keeping(Second Edition, Reprint 1987) New Delhi: Gulab Vaziran; for Arnold Heinemann Publishers(India) Pvt. Ltd. 110029
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Course Level	5.5		Internal Marks	50
Programme	B.Sc (General Home Science)		External Marks	50
Semester	6		Practical Internal	-
Category of Course	Minor-6		Practical External	-
Course Credit	4		Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5		Total	100
Course Code	HSGEN6MIN65		Exam Duration	02:00
Course Title	HD	CHILD AND HUMAN RIGHT		

Course Objectives:

- Student will gain knowledge about the Human Rights.
- Student will gain knowledge about the child Rights.
- Student will gain knowledge about the women Rights.
- Student will gain knowledge about the Implementation and Violation Of Human Right

Course Outcomes: After Completion of the Course of the Study, Human rights, child rights, women rights, Implementation and Violation of Human Right.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	INTRODUCTIO TO HUMAN RIGHT 1.1 Meaning And Concept Of Homan Right 1.2 Origin And Development Of Human Right 1.3 Characteristics And Importance Of Human Right 1.4 Types And Classification Of Human Right 1.5 Nature And Ideology Of Human Right 1.6 Fundamental Human Right And Duties 1.7 Challenges/Limitation Of Human Right	3+1 (2) = 5
	2	CHILD RIGHTS 2.1 Meaning: Child (In Terms Of Law) And Child Right 2.2 Evolution Of Child Rights 2.3 Children's Human Rights 2.4 Indian Constitution And Children 2.5 Legal Issues Related To Children	
	3	WOMEN'S RIGHT 3.1 Meaning And Concept Of Women's Right 3.2 The Need For Women's Right 3.3 Human Right Of Women's Right 3.4 Indian Constitutional Provision For Women 3.5 Obstacles That Hinder Women's Rights 3.6 C.E.D.A.W. (Convention On The Elimination Of All Forms Of Discrimination Against Women)	

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	4	IMPLEMENTATION AND VIOLATION OF HUMAN RIGHT 4.1 Implementation Of Human Right In India 4.2 Concept Of Violation Of Human Right 4.3 Causes Of Violation Of Human Right 4.4 Solution Of Violation Of Human Right 4.5 Positive Action For Awareness Of Human Right	
	Practical	1. Prepare A Questionnaire To Know The Awareness Of Human Right In The Community And Get Information About Human Rights Awareness In The Community. 2. Collect Information Of Major Judgment Under The Children's Rights 3. Survey: Women's Awareness Of Their Rights 4. Project Work: Areas Of Violation Of Human Rights In Society.	

References

1. M.H.SYED (2003) Human Right- the new Era, Kilaso books new delhi
2. Sushmasood (1990) Violence Against Women, ArihantPuvlishersjayapu
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9. पुरणमल2003मानवाधिकार, सामाजिकन्यायऔरभारतकासंविधान, पोइंटरपब्लिशर्सजयपुर
10. प्रकाशनारायणनाटाणी2004महिलाएवंबालविकासकेनूतनआयाम, मायाप्रकाशमंदिरजयपुर
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Course Level	5.5	Internal Marks	50
Programme	B.Sc (FOOD AND NUTRITION)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Major-14	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HS0FN6MAJ14	Exam Duration	02:00
Course Title	FOOD ANALYSIS		

Course Objectives:

- To know the principles and applications of different techniques used in food and nutrition research
- To gain knowledge about different instruments used
- To enable the students to familiarize with different methods of investigation used in food analysis

Course Outcomes:

- Food analysis aims to determine a food's composition, safety, and quality, providing information crucial for product development, quality control, and ensuring consumer health and safety.

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Sampling • Sampling Techniques • Preparation of sample • Reporting results	3+1 (2) = 5
	2	General methods of analysis of food • Densitometry • Food Rheology • Viscosity • pH Metry	
	3	Separation & Tracer technique • Paper Chromatography • Thin layer chromatography • Gas liquid chromatography • Electrophoresis • Use of radioactive isotopes in biology and medicine and food	

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	4	Principals ,operation and use of techniques and Instruments in analysis • Colorimetry • Flame photometry • Fluori metry • Soxhlet apparatus , • Oven , • centrifuge machine , • balances , • water bath , • Hot plate	
	Practical	1. Separation techniques for identification of amino acids or sugars a. Thin layer chromatography b. Paper Chromatography 2. Estimation in food a. Moisture b. Crude fiber c. Calcium d. Ascorbic acid 3. Analysis of a. Milk (Protein, fat, total solids) b. Fats and oils (Acid value, Saponification value, iodine value,) c. Honey (Reducing sugar) d. Tea (Tannin) e. Spices (Ash) f. Grains (Gluten content in wheat flour) g. Pulses h. Coffee i. Cold drinks/Soft drinks j. Butter h. cold drinks soft drinks	

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8. The food chemistry laboratory - A manual for experimental foods, dietetics, and food science - Connie Weaver, CRS Series.
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10. Sharma S (1993) - Practical Biochemistry, Classic Publishing House, Jaipur.
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Course Level	5.5	Internal Marks	50
Programme	B.Sc (FOOD AND NUTRITION)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Major-15	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HS0FN6MAJ15	Exam Duration	02:00
Course Title	DIETETICS – 2		

Course Objectives:

- To understand the applications of principles of diet therapy
- Plan and prepare diets for different diseases
- To understand and use functional foods in diet therapy

Course Outcomes:

- Dietetics outcomes encompass improved health and well-being through evidence-based nutrition interventions, encompassing disease prevention, management, and overall quality of life enhancement

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Etiology, Diagnosis and Dietary Management of Patients With 1. Cardiovascular disease : • Hypertension • Atherosclerosis • Bypass surgery and heart attack 2. Renal disorders • Glomerulonephritis • Nephrotic Syndrome • Renal Failure • Dialysis • Renal Calculi	3+1 (2) = 5
	2	Dietary Management in Special Conditions • Pre And Post-Operative Patients • Bone Disorders • Allergy • Burns • Metabolic Disorders : Disease Of Adrenal Cortex, Thyroid,	

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	Parathyroid, Gout, Spontaneous Hypoglycemia, Phenylketonuria	
3	Interactions between Drugs, Nutrients And Nutritional Status	
4	Prebiotics And Probiotics : Introduction, Types, Role in Health and Disease, Functional Characteristic and Applications	
Practical	1. Planning and preparation of diets for patients with ● Cardiovascular Disease --- A. Hypertension B. Atherosclerosis C. Heart Attack D. After Bypass Surgery ● Renal Disorders --- A. Acute Nephritis B. Chronic Renal Failure C. Dialysis D. Renal Calculi ● Metabolic Disorders--- A. Gout B. Hypothyroidism C. Spontaneous Hypoglycemia D. Phenylketonuria 2. List And Importance of Pre and Probiotic Foods	

References

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Course Level	5.5	Internal Marks	50
Programme	B.Sc (FOOD AND NUTRITION)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Major-16	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HS0FN6MAJ16	Exam Duration	02:00
Course Title	GENERAL	INDIAN TRADITIONAL FOOD AND COOKERY (IKS)	

Course Objectives:

- To Understand the important role of Experimental cookery in the development of
- Food technology. To be Familiar with different Quality Characteristics embedded on the research perceptions and activities value the background of e-research at large

Course Outcomes:

- Scope of Indian Traditional Cookery: Cookery innovation food is amazing trying new recipe and new Product is the best it is feels to your-self that innovator or research scholar healthy living is must

Sem	Unit No.	Syllabus	Teaching Hours
6	1	1 A. INTRODUCTION • Cookery as a science • Application of science to food preparation. • Advances in Food Technology • Use of heat in cookery 1B Composition of Food • Enzymes • Pigments • Flavours	3+1 (2) = 5
	2	2A Cooking Material • Foundation Ingredients • Egg • Raising Agents • Salt • Liquid • Flavouring and Seasoning • Sweetening Agents • Thickening Agents	

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	2B Purpose of Cooking Food- • Effect on Flavour • Effect on Texture • Effect on Nutrients • Effect on Organism	
3	Unconventional Food /Unfamiliar Food 3-A Meaning, Importance and Health Benefits of Unconventional Food 3-B • Cereals and Millets- Bajara, Javar, Makai, Ragi, Jav, Thulu, Raja Garo, Kang, Kodari, Moriyo • Roots and Tubers- Tapioca, Sweet potato, yam Elephant, Plantain Stem (Kela no Dand) • Pulses - Soyabean • Leafy Vegetables- Beetroot Leaves, Drumstick leaves • Oilseed- Groundnut	
4	Use of Heat in Cookery • Changes of state and heat • Relation of boiling point to pressure • Kinds of heat transfer • Electronic heat transfer (Microwave)	
Practical	1.A. Instruction for working in a food laboratory or kitchen 2. Cookery Preparation Terms: 1. Washing 2. Peeling 3. Scraping 4. Paring 5. Cutting 6. Grating 7. Grinding 8. Mashing 9. Sewing 10. Milling 11. Steeping 12. Centrifuging 13. Evaporation 14. Homogenization 3. Cookery Mixing Terms: 1. Beating 2. Blending 3. Cutting 4. Creaming 5. Folding 6. Kneeding 7. Rubbing in 8. Rolling in 9. Pressing 10. Stearing 4. Prepare a recipe: A. Prepare a Recipe with use of Different Unconventional Foods- Pulses, Cereals, Leaves, Millets, Legumes, Oilseeds B. Prepare a recipe with use of Unconventional food in Microwave C. Prepare a recipe with use of Leavening Agent	

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Reference books For Theory

1. Foundation of Food Preparation by Packham. Macmillan Publishingco.in.
New York. For chapter 1,2,3,4,
2. Modern Cookery Vol.1 by Thangam & Phillip. For Chapter 3,5, practical cookery terms

Reference books For Practical

1. 'Basic food Preparation' Department of Food & Nutrition, Lady Irwin College Sikandra Road,
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2. Modern Cookery Vol.1 & 2 by Thangam & Phillip. Orient Longman Publication

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Course Level	5.5	Internal Marks	50
Programme	B.Sc (FOOD AND NUTRITION)	External Marks	50
Semester	6	Practical Internal	-
Category of Course	Minor-06	Practical External	-
Course Credit	4	Prac. External Exam Duration	-
Teaching Hours	3 + 1 (2) = 5	Total	100
Course Code	HS0FN6MIN61	Exam Duration	02:00
Course Title	HEALTH NUTRITION PROGRAMME AND POLICIES		

Course Objectives:

- To educate nutrition problem and planning
- To educate about nutritional implication
- To educate about Key Program in health and other sectors

Course Outcomes:

- Health and nutrition programs and policies aim to improve public health by addressing malnutrition, promoting healthy eating, and ensuring food security, ultimately leading to a healthier population

Sem	Unit No.	Syllabus	Teaching Hours
6	1	Nutrition Education Program Planning Implementation and Evaluation. • Need for Nutrition and Health Education Programmes. • Essentials of Nutrition and Education Planning. • Planning and Implementation of Nutrition education Programme. • Evaluation of Nutrition education Programmes	3+1 (2) = 5
	2	National problems that are implications and related Nutrition Programmes Etiology prevalence, clinical feature and strategies of • Protein energy malnutrition • Nutritional anemia • Vitamin A deficiency • Iodine deficiency • Zinc deficiency • Obesity e • Heart disease • Diabetes	

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	3	National nutritional programmes ● Integrated Child Development Service (ICDS) ● Mid day Meal programme ● National Anemia Control Programme ● Vitamin A Prophylaxis programme ● Iodine deficiency Disorder Control Programme International nutritional programmes ● UNICEF ● Care ● National Institute of Nutrition (NIN) ● ICAR ● CFTRI ● ICMR	
	4	Key Program in health and other sectors contributory to Nutrition Objectives and key strategies ● National Rural Health Management (NRHM) ● National Urban Health Management (NUHM) ● Mamta Divas ● Total sanitation programme	
	Practical	● Visit to ICDS programme ● Visit to midday meal programme ● Communication media useful in nutrition and health Education ○ Leaflet ○ pamphlet ○ folder ○ Poster ○ Chart ● Script writing	

References

- 1 Gibson(1992) Principles of nutritional assessment, New York, Oxford University Press
- 2 Gopalan C (1989) Combating undernutrition – Basic issues and practical Approaches. New Delhi, Nutrition foundation of India
- 3 Gopaldas T., Sheshadri S. (1989) Nutrition Monitoring and Assessment, New Delhi Oxford University Press.
- 5 Jlliffee DB and Jelliffe EP (1980) Community Nutritional Assessment Oxford University Press New Delhi
- 6 Food and Nutrition Board(1995) National Plan of Action on Nutrition, Department of Women and Child Development, Ministry of HRD, Govt of India
- 7 IGNOU - DNE – 2 Block – 6
- 8 IGNOU DNE -3 Block – 6
- 9 IGNOU DNE -3 Block – 2

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- 10 IGNOU DNE -2 Block – 6
 11 IGNOU Public Health Nutrition
 12 Preventive and Social medicine by Park & Park 21st Edition

INTERNAL EVALUATION SCHEME		
NO	Particulars	Marks
1	Practical Exam/ Mid Semester Exam (Mandatory)	25
2	Class Test	05
3	Open book exam/test	05
4	Open note exam/test	05
5	Self-test/ Online test	05
6	Essay/Article writing	05
7	Quizzes/Objective test	05
8	Class assignment	05
9	Home assignment	05
10	Reports Writing	05
11	Research/Dissertation	05
12	Case Studies	05
13	Viva/Oral exam	05
14	Group Discussion	05
15	Role Play	05
16	Paper presentation/Seminar	05
17	Language Lab work	05
18	Interview	05
19	Craft work	05
20	Co-curricular work	05
21	Field Assignment	05
22	Poster Presentation	05
23	Attendance	05
24	Project Work	05
	Total	50

Note: Sr.No.1 is mandatory. Select any five from Sr.No.2 to 24.

Each Contains five marks. Student should secure 18 Marks for passing in internal Exam.

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Paper Style

EXTERNAL ASSESSMENT BY UNIVERSITY		
Que. No.	Particulars	Marks
Que-1	Question 1	(10)
	OR	
	Question 1	
Que-2	Question 2	(10)
	OR	
	Question 2	
Que-3	Question 3	(10)
	OR	
	Question 3	
Que-4	Question 4	(10)
	OR	
	Question 4	
Que-5	Short Notes. (2/4)	(10)