



हेमचंद यादव विश्वविद्यालय, दुर्ग (छ.ग.)

(पूर्व नाम- दुर्ग विश्वविद्यालय, दुर्ग)

रायपुर नाका, दुर्ग (छ.ग.)-491001

ई मेल : academic@durguniversity.ac.in वेब साइट : www.durguniversity.ac.in दूरभाष : 0788-2359400

क्र. 4034 / अका. / 2025

दुर्ग, दिनांक : 15/07/25

प्राचार्य,
समस्त संबद्ध महाविद्यालय,
हेमचंद यादव विश्वविद्यालय,
दुर्ग (छ.ग.)

विषय:- स्नातक स्तर के नवीन पाठ्यक्रम के भाग-तीन को सत्र 2025-26 से विश्वविद्यालय में लागू करने विषयक।
संदर्भ:- अपर संचालक, उच्च शिक्षा संचालनालय, नवा रायपुर, अटल नगर का पत्र क्र. 3985/237/आउशि/2023, दिनांक 13.06.2023।

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विषयांतर्गत लेख है कि संदर्भित पत्र के माध्यम से प्राप्त स्नातक स्तर भाग- तीन के निम्नलिखित कक्षा/विषयों के परिवर्तित/संशोधित पाठ्यक्रम शिक्षा सत्र 2025-26 से लागू किये जाते हैं:-

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|----------------------------|---|--|
| 1. बी.ए. | — | आधार पाठ्यक्रम-हिन्दी भाषा, अंग्रेजी भाषा, हिन्दी साहित्य, अंग्रेजी साहित्य, राजनीतिशास्त्र, अर्थशास्त्र, नृत्य, दर्शनशास्त्र, समाजशास्त्र, इतिहास, संस्कृत, मानवविज्ञान, भूगोल, मनोविज्ञान, कम्प्यूटर। |
| 2. बी.एस-सी. | — | आधार पाठ्यक्रम-हिन्दी भाषा, अंग्रेजी भाषा, जीव विज्ञान, मानवविज्ञान, गणित, बायोटेक्नोलॉजी, कम्प्यूटर साईंस, भौतिकी, प्राणीशास्त्र, भूविज्ञान, आई.टी., सूक्ष्मजीवविज्ञान, वनस्पतिशास्त्र, इलेक्ट्रॉनिक्स, रसायन शास्त्र, भूगोल। |
| 3. बी.एस-सी. (गृह विज्ञान) | — | आधार पाठ्यक्रम — हिन्दी भाषा, अंग्रेजी भाषा एवं गृह विज्ञान। |
| 4. बी.कॉम. | — | आधार पाठ्यक्रम — हिन्दी भाषा, अंग्रेजी भाषा एवं वाणिज्य। |
| 5. विधि | — | एल.एल.बी. |
| 6. प्रबंध | — | बी.बी.ए. |
| 7. कम्प्यूटर | — | बी.सी.ए. |
| 8. शिक्षा | — | बी.एड. |
| 9. लाईब्रेरी साईंस | — | बी.लिब. |

उपरोक्त विषयों को शिक्षा सत्र 2025-26 से संशोधित रूप में स्नातक स्तर भाग-तीन के लिए लागू किया जाता है।

अतः आपसे अनुरोध है कि पाठ्यक्रम परिवर्तन/संशोधन से महाविद्यालय के शिक्षकों एवं छात्र-छात्राओं को अवगत कराने का कष्ट करेंगे।

टीप :- परिवर्तित/संशोधित पाठ्यक्रम विश्वविद्यालय की वेबसाइट पर उपलब्ध है।

संलग्न : उपरोक्तानुसार।


कुलसचिव

क्र. 4035 / अका. / 2025

दुर्ग, दिनांक 15/07/25

प्रतिलिपि:-

1. अपर संचालक, उच्च शिक्षा संचालनालय, नवा रायपुर, अटल नगर का पत्र क्र. 3985/237/आउशि/2023, दिनांक 13.06.2023 के परिपेक्ष्य में सूचनार्थ।
2. कुलपति के निज सहायक एवं कुलसचिव के निज सहायक, हेमचंद यादव विश्वविद्यालय, दुर्ग।
3. उपकुलसचिव, परीक्षा विभाग एवं उपकुलसचिव, गोपनीय विभाग हेमचंद यादव विश्वविद्यालय, दुर्ग।


उपकुलसचिव (अका.)

General Information of B.Sc. Home Science Program

1. **Title and code of the program:** The title of the programme shall be Bachelor of Home Science (B.Sc. H.Sc.) The program code of B.Sc. Home Science shall be "HSc2022".
2. **Eligibility for admission:** Eligibility of admission in B.Sc. Home Science will be as follow:
 - i. Students must pass H.Sc. (Class 12th) in any stream/Three year diploma course in any branch of technical education / Vocational Education or equivalent from a recognized board.
 - ii. Students must have a minimum aggregate of 40% marks in HSc examination (Relaxation in percentage will be as per rule of C.G. Govt.).
3. **Scheme of examination:** Each theory paper is divided into three components as follow, there shall not be any Internal Assessment (IA) for practical part of every subject :-
 - i. Total Marks:100 Marks
 - ii. University Examination (UE): 60 Marks
 - iii. Internal Assessment (IA): 15 Marks
 - iv. Practical : 25 Marks
4. **Internal Assessment (IA):** The structure of IA shall be as follow:
 - i. **Internal test (15 Marks):** There shall be two internal tests of 15 marks each, the average of both tests shall be considered as the marks of internal test. The marks of assignment shall be of 15, the average of the both tests shall be added with marks of assignment, and the total will be divided by two.
5. **University Examination (UE):** The pattern of examination shall be as follow:
 - i. There shall be three sections of question paper: A, B and C.
 - ii. Section A (20 Marks) shall consists "Very Short Answer questions", Three questions from each unit with internal choice of solving two.
 - iii. Section B (20 Marks) shall consist of "Short answer questions" from each unit, two questions from each unit with internal choice of solving one.
 - iv. The Section C (20 Marks) shall consist "Long answer questions", one from each unit, with internal choice of solving any two questions, each has 10 marks.
6. **Programme Learning Outcomes (PLO):** On completion of this programme, the students are expected to:

PLO1: To Apply knowledge of Basic Nutrition, Textile and Fibre Science, Resource Management , Community Development , Human Development with basic knowledge of women empowerment and Computer Basics at the individual level , community level and also on commercial level.

PLO2: To apply knowledge of nutrition as Medical Nutrition Therapy for disease correction, Technical knowledge of physio-chemical nature of textile fibres and yarn making, working of various systems in human body, Skillful communication techniques, Developmental stages in life cycle and consumer economics related knowledge.

PLO3: To apply knowledge of Biochemistry of Macro molecules as Protein, Lipids, Carbohydrates and Micro-Molecules as Vitamin, Minerals, Antioxidants, Preservation Technology, Extension education for the community and national benefit, Care of human in early years of life, Principles of Art and Designing and skills of apparel making with fashion designing.

PLO4: To apply new technology in the field of Nutrition as Neutrogenomics, Nanotechnology for Medical Nutrition Therapy, Management of human resources properly, advances in Textile science, advances in Human developments as maintenance of good mental health and Research Methodology with latest data collection and analysis details in the field of Home Science Research.



B.Sc. (HOME SCIENCE)

Year	Course Code	Subject Name	Theory / Practical	Total Credit	UE	IA	Marks	
							Total	
							Max	Min
First	HSCF-1T	Environmental studies	Theory	4	60	15	75	25
	HSCF-2T	Hindi Language	Theory	4	60	15	75	25
	HSCF-3T	English Language	Theory	4	60	15	75	25
	HSC-1T	Basic Nutrition	Theory	4	60	15	75	25
	HSC-2T	Introduction to Resource Management	Theory	4	60	15	75	25
	HSC-3T	Introduction to Human Development	Theory	4	60	15	75	25
	HSC-4T	Textile and Clothing	Theory	4	60	15	75	25
	HSC-5T	Community Development	Theory	4	60	15	75	25
	HSC-6T	Personal Empowerment and Computer Basics	Theory	4	60	15	75	25
	HSCF-1P	Environmental Study Field work	Practical	2	25	NA	25	25
	HSC-1P	Basic Nutrition	Practical	2	25	NA	25	09
	HSC-2P	Introduction to Resource Management	Practical	2	25	NA	25	09
	HSC-3P	Introduction to Human Development	Practical	2	25	NA	25	09
	HSC-4P	Textile and Clothing	Practical	2	25	NA	25	09
	HSC-5P	Community Development	Practical	2	25	NA	25	09
	HSC-6P	Personal Empowerment and Computer Basics	Practical	2	25	NA	25	09
		Total		50	715	135	850	

Second	HSCF-4T	Hindi Language	Theory	4	60	15	75	25
	HSCF-5T	English Language	Theory	4	60	15	75	25
	HSC-7T	Nutritional Management in Health & Diseases	Theory	4	60	15	75	25
	HSC-8T	Textile and Fiber Science	Theory	4	60	15	75	25
	HSC-9T	Human Physiology and Community Nutrition	Theory	4	60	15	75	25
	HSC-10T	Communication Process	Theory	4	60	15	75	25
	HSC-11T	Life Span Development	Theory	4	60	15	75	25
	HSC-12T	Consumer Economics	Theory	4	60	15	75	25
	HSC-7P	Nutritional Management in Health and Diseases	Practical	2	25	NA	25	09
	HSC-8P	Textile and Fiber Science	Practical	2	25	NA	25	09
	HSC-9P	Human Physiology and Community Nutrition	Practical	2	25	NA	25	09
	HSC-10P	Communication Process	Practical	2	25	NA	25	09
	HSC-11P	Life Span Development	Practical	2	25	NA	25	09
	HSC-12P	Consumer Economics	Practical	2	25	NA	25	09
		Total		44	630	120	750	

Third	HSCF-6T	Hindi Language	Theory	4	60	15	75	25
	HSCF-7T	English Language	Theory	4	60	15	75	25
	HSC-13T	Nutritional Biochemistry	Theory	4	60	15	75	25
	HSC-14T	Food Preservation	Theory	4	60	15	75	25
	HSC-15T	Early Childhood Care and Education	Theory	4	60	15	75	25
	HSC-16T	Extension Education	Theory	4	60	15	75	25
	HSC-17T	Foundation of Art and Design	Theory	4	60	15	75	25
	HSC-18T	Apparel Making and Fashion Designing	Theory	4	60	15	75	25
	HSC-13P	Nutritional Biochemistry	Practical	2	25	NA	25	09
	HSC-14P	Food Preservation	Practical	2	25	NA	25	09
	HSC-15P	Early Childhood Care and Education	Practical	2	25	NA	25	09
	HSC-16P	Extension Education	Practical	2	25	NA	25	09
	HSC-17P	Foundation of Art and Design	Practical	2	25	NA	25	09
	HSC-18P	Apparel Making and Fashion Designing	Practical	2	25	NA	25	09
		Total		44	630	120	750	

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

Abbreviations Used-

UE: University Examination

IA: Internal Assessment

Note:

1. Students have to pass the Environment Studies (Additional & Compulsory) till the end of the maximum duration provided for the program. Degree will not be awarded without passing the environmental studies paper.
2. There shall be four extra credits in all the years of under graduation for internship/apprenticeship/Skill development program/Value added program. The certificate of extra credits would be provided by the university concern and is not mandatory.



B.Sc. (CLINICAL NUTRITION)**(Student drops Botany, instead study Clinical Nutrition)**

Year	Course Code	Subject Name	Theory / Practical	Total Credit	Marks			
					UE	IA	Total	
							Max	Min
First	CN-1T	Anatomy and Physiology	Theory	4	60	15	75	25
	CN-2T	Physiology and Basic Nutrition	Theory	4	60	15	75	25
	CN -1P	Anatomy and Physiology	Practical	2	50	NA	50	17
Second	CN-3T	Biochemistry and Microbiology	Theory	4	60	15	75	25
	CN-4T	Basic Dietetics and Community Nutrition	Theory	4	60	15	75	25
	CN -2P	Biochemistry and Microbiology	Practical	2	50	NA	50	17
Third	CN-5T	Nutrition for Health and Fitness	Theory	4	60	15	75	25
	CN-6T	Advanced Dietetics	Theory	4	60	15	75	25
	CN -3P	Advanced Dietetics	Practical	2	50	NA	50	17

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

The foundation courses will be as per common syllabus of any B.Sc. program me.

Abbreviations Used- UE: University Examination IA: Internal Assessment

B.Sc. (Food Science & Quality Control)**(Student drops Botany, instead study Food Science and Quality Control)**

Year	Course Code	Subject Name	Theory / Practical	Total Credit	Marks			
					UE	IA	Total	
							Max	Min
First	FQ-1T	Basic Nutrition and Food Chemistry	Theory	4	60	15	75	25
	FQ-2T	Food Microbiology and Sanitation	Theory	4	60	15	75	25
	FQ-1P	Food Microbiology	Practical	2	50	NA	50	17
Second	FQ-3T	Food Preservation, Sensory Evaluation and Food Packaging	Theory	4	60	15	75	25
	FQ-4T	Post Harvest Technology and Analytical Instrumentation	Theory	4	60	15	75	25
	FQ-2P	Analytical Instrumentation	Practical	2	50	NA	50	17
Third	FQ-5T	Food Analysis and Food Toxicology	Theory	4	60	15	75	25
	FQ-6T	Food Manufacturing, Adulterating and Testing	Theory	4	60	15	75	25
	FQ-3P	Food Analysis	Practical	2	50	NA	50	17

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

The foundation courses will be as per common syllabus of any B.Sc. programme.

Abbreviations Used- **UE:** University Examination **IA:** Internal Assessment

बी.ए./ बी.एस-सी./ बी.कॉम./ बी.एच.एस.सी. भाग- तीन

(आधार पाठ्यक्रम)

प्रथम प्रश्नपत्र

हिंदी भाषा

कोड....

पूर्णांक 75

क्रेडिट 05

पाठ्यक्रम का उद्देश्य:-

1. हिंदी साहित्य की मूल संवेदना से सामान्य रूप से परिचित कराना ।
2. भारत की सामाजिक, आर्थिक एवं पर्यावरण संबंधी समग्र राष्ट्रीय विकास की रणनीति के विषय में सामान्य जानकारी प्रदान करना।
3. हिंदी में अभिव्यक्ति की पद्धतियों से अवगत कराना एवं उनके संप्रेषण कौशल में वृद्धि करना।
4. कामकाजी भाषा का सम्यक ज्ञान प्रदान करना।

2/2

23/12/2023

23/12/23

<p>इकाई 1 (क) भारत माता : सुमित्रानंदन पंत शहर से सोचता हूँ : विनोद कुमार शुक्ल (ख) कथन की शैलियाँ:</p> <ol style="list-style-type: none"> 1. विवरणात्मक शैली 2. मूल्यांकनपरक शैली 3. व्याख्यात्मक शैली 4. विचारात्मक शैली 	<p>अंक 15 18 कालखंड</p>
<p>इकाई 2(क)सूखी डाली : उपेंद्रनाथ अशक अपोलो का रथ : श्रीकांत वर्मा (ख) विभिन्न संरचनाएँ</p> <ol style="list-style-type: none"> 1. विनम्रता सूचक संरचना 2. विधिसूचक संरचना 3. निषेधपरक संरचना 4. कालबोधक संरचना 5. स्थान बोधक संरचना 6. दिशाबोधक संरचना 7. कार्य-कारण संबंध संरचना 8. अनुक्रम संरचना 	<p>अंक 15 18 कालखंड</p>
<p>इकाई 3 (क) रहीम चाचा: शानी निमित्त : भीष्म साहनी (ख) कार्यालयीन पत्र</p> <ol style="list-style-type: none"> 1. परिपत्र 2. आदेश 3. अधिसूचना 4. ज्ञापन 5. अनुस्मारक 6. पृष्ठांकन 	<p>अंक 15 18 कालखंड</p>
<p>इकाई 4(क) आज भी खरे हैं तालाब (आज भी खरे हैं तालाब का अध्याय) : अनुपम मिश्र एक गाँव में विश्व पर्यावरण वर्ग (धरती की पुकार का अध्याय) : सुंदरलाल बहुगुणा (ख) समसामयिक विषयों पर एक निबंध (शब्द सीमा 250)</p>	<p>अंक 15 18 कालखंड</p>
<p>इकाई 5 (क)संस्कृति और राष्ट्रीय एकीकरण : योगेश अटल शक्तिमानता का अर्थशास्त्र :ओंकारशरणश्रीवास्तव</p>	<p>अंक 15 18 कालखंड</p>

212

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Curry
23/1/23

23.2.2023

(ख) घटनाओं, समारोहों का प्रतिवेदन, विभिन्न प्रकार के निमंत्रण पत्र	
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मूल्यांकन योजना:-

प्रत्येक इकाई से एक-एक प्रश्न पूछे जाएंगे। एक प्रश्न के 15 अंक होंगे। प्रत्येक प्रश्न में आंतरिक विकल्प होगा। प्रत्येक प्रश्न के दो भाग 'क' और 'ख' होंगे एवं अंक क्रमशः 08 एवं 07 होंगे। प्रश्नपत्र का पूर्णांक 75 निर्धारित है। प्रश्नपत्र के पूर्णांक का दस प्रतिशत अंक आंतरिक मूल्यांकन के लिए निर्धारित है।

पाठ्यक्रम के संभावित परिणाम:-

1. हिंदी साहित्य से सामान्य परिचय हो सकेगा।
2. हिंदी में अभिव्यक्ति की पद्धतियों से परिचय होगा एवं उनके संप्रेषण कौशल में वृद्धि हो सकेगी।
3. कामकाजी भाषा लेखन का कौशल विकसित हो सकेगा।
4. भारतीय संस्कृति के समन्वयात्मक स्वभाव के प्रति विश्वास जागृत हो सकेगा।

2/2

2

23/2/23

23-2-2023

23/2/23

BA/B.Sc./B.Com/B.Sc. Home.Sc. (Part-III)
Foundation Course Paper-II English Language

Qualifying Marks:26

Max. Marks:75
 Total credits: 05

Paper-II	Mark's	Period's	Credit
Unit-I English in Use: A Textbook for College Students (Semester III), Macmillan Publishers India Pvt Ltd	3x5=15	18	01
Unit -II Writing Skills Writing a Film Review Book Review Editorial Writing Story Writing	1x10=10	18	01
Unit -III Reading Comprehension (a) Unseen Passage (MCQ -based) (b) Vocabulary (Text-based)	1x5=05 1x10=10	09	0.5
Unit -IV CV Writing: Chronological CV & Functional CV Precis Writing	1x10=10	09	01
Unit-V Grammar • Reported speech • Punctuation • Simple, Compound & Complex Sentences • Clause Analysis: Co-ordinate Clauses & Subordinate Clauses • Translation from English to Hindi(5 sentences only)	1x25=25	27	1.5
Total	75	90	05
Recommended Books- 1. Essential English Grammar, 2nd Edition by Raymond Murphy, Cambridge Publication 2. English Grammar in use 5th edition by Raymond Murphy, Cambridge Publication. 3. Advanced English Grammar by Martin Hewings Cambridge University Press.			

[Signature]
 11/07/2023
 (P.C. Choudhary)

त्रिवर्षीय उपाधि पाठ्यक्रम
(सत्र-2022-23)

बी.ए. भाग - तीन
हिन्दी साहित्य
प्रथम - प्रश्नपत्र
छत्तीसगढ़ी भाषा एवं साहित्य

पूर्णांक : 75
क्रेडिट - 5, 90 कालखण्ड

प्रस्तावना एवं उद्देश्य -

1. छत्तीसगढ़ी भाषा और संस्कृति के प्रति रुचि और सजगता का विकास।
2. छत्तीसगढ़ी भाषा के स्वरूप से परिचय।
3. लोक- साहित्य तथा उसकी विभिन्न विधाओं से परिचय तथा छत्तीसगढ़ी लोक-संस्कृति के प्रति जागरूकता का विकास।
4. समकालीन छत्तीसगढ़ी साहित्य से परिचय।
5. छत्तीसगढ़ी भाषा के संरचनात्मक एवं प्रयोजनात्मक पक्ष से परिचय।
6. छत्तीसगढ़ी के सामाजिक जीवन एवं संस्कृति तथा व्यवहार से सामान्य परिचय।

पाठ्य विषय :

इकाई - 01 छत्तीसगढ़ी भाषा : संरचनात्मक विशेषताएँ एवं प्रयोजनीयता 18 कालखण्ड

- क. छत्तीसगढ़ी की व्याकरणिक कोटियाँ
संज्ञा, सर्वनाम, विशेषण, क्रिया विशेषण, लिंग, वचन और कारक
ख. 1. कार्यालयीन पत्र व्यवहार
2. रेडिया पत्रकारिता : उद्घोषणा, रेलवे, आकाशवाणी एवं अन्य

इकाई - 02 क. छत्तीसगढ़ी लोक साहित्य - 1 : अर्थ, स्वरूप एवं महत्व 18 कालखण्ड

- ख. छत्तीसगढ़ी लोक काव्य :
करमा - 1 चोला रोवत हे राम बिन देखे परान
2. करिया सियाही कागद लिख ना गा
सुवा गीत : - 1. पहिली गबन के मोला डेहरी बैठाये
2. तरी नरी न न ना तरी नरी ना ना

वदरिया :- 1. कया के पेड मा, हड़िया के मारे, तवा के रोटी, पीपर के पाता, तोर
मन चलती, फूटहा रे मंदिर मोर जरत करेजा, गोरी के अचरा, नवा
घर मा, चंदा तो दाई

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इकाई - 03 क. छत्तीसगढ़ी लोक साहित्य -

18 कालखण्ड

2 लोक नाट्य नाचा : (सामान्य परिचय)

गम्मत : माया-परीच्छा

पंथीगीत - 1 सत्यनाम सार2 माटी के चोला.....

ख. छत्तीसगढ़ी लोक कथाएं : 1. जा रे ठेकवा नेवता खा

2. घोड़ी वाला जिर्मींदार

इकाई - 04 आधुनिक छत्तीसगढ़ी काव्य : ऐतिहासिक विकास

18 कालखण्ड

क. छत्तीसगढ़ी काव्य : संत काव्य परंपरा - 1 संत धर्मदास- तीन पद

क. गुरु पड़या लागों नाम लखा दीजो हो।

ख. नैन आगे ख्याल घनेरा।

ग. भजन करौं भाई रे, अइसन तन पाय के।

(सन्दर्भ- धर्मदास के शब्दावली से उद्धृत)

ख. छत्तीसगढ़ काव्य : आधुनिक काव्य - 1 भगवती लाल सेन -

1 दही के भोरहा मां

2. आ गे बसंत

2. विनय कुनार पाठक

1. तेंय उठथस सुरुज उथे

2. एक किसिम के नियाव

3. जीवनलाल यदु

1. बादर करय साहूकारी

2. चेत चेत रे चिरैया

इकाई - 05 क. आधुनिक छत्तीसगढ़ी गद्य - ऐतिहासिक विकास

18 कालखण्ड

1. छत्तीसगढ़ी कहिनी - 1. केयूर भूषण - ऑसूं म फिले अंचरा,

2. डॉ. परदेशी राम वर्मा - लोहार बारी

2 छत्तीसगढ़ी निबंध - 1. लखन लाल गुप्त - सोनपान

2. डॉ. सत्यभामा आडिल - सीख - सीख के गोठ

अंक विभाजन-

3 व्याख्याएं

21 अंक

2 आलोचनात्मक प्रश्न

24 अंक

3 लघु उत्तरीय प्रश्न

15 अंक

15 अति लघु उत्तरीय प्रश्न

15 अंक

कुल - 75 अंक

23/02/23

संदर्भ ग्रन्थ—

1. छत्तीसगढ़ी भाषा और साहित्य, संपादक — डॉ. सत्यभामा आडिल (प्रकाशक—विकल्प प्रकाशन, रायपुर, छ.ग.)
2. जनपदीय भाषा—साहित्य छत्तीसगढ़ी, संपादक— डॉ. सत्यभामा आडिल (प्रकाशक—छत्तीसगढ़ राज्य हिंदी ग्रन्थ अकादमी वि.वि. परिसर, रायपुर, छ.ग.)
3. मानक छत्तीसगढ़ी व्याकरण — चंद्रकुमार चंद्रकार
4. छत्तीसगढ़ी की व्याकरणिक कोटियां — डॉ. चितरंजन कर
5. छत्तीसगढ़ी भाषा, साहित्य व संस्कृति के विकास में डॉ. विनय पाठक का योगदान—डॉ. मनीष कुमार दीवान, छत्तीसगढ़ टुडे पब्लिकेशन, रायपुर

पाठ्यक्रम अध्ययन की परिलब्धियाँ (CLO) :

इस पाठ्यक्रम का अध्ययन करने के पश्चात् विद्यार्थी —

1. छत्तीसगढ़ी भाषा और संस्कृति के प्रति अभिमुख होंगे।
2. छत्तीसगढ़ी भाषा के स्वरूप का सामान्य परिचय प्राप्त होगा।
3. लोक साहित्य एवं उसकी विभिन्न विधाओं से परिचय होगा।
4. छत्तीसगढ़ी लोक संस्कृति के प्रति जागरूकता का विकास होगा।
5. छत्तीसगढ़ी समकालीन साहित्य से परिचय होगा।
6. छत्तीसगढ़ी भाषा के संरचनात्मक एवं प्रयोजनात्मक पक्ष से परिचित होंगे
7. छत्तीसगढ़ी के सामाजिक जीवन एवं संस्कृति तथा भाषा व्यवहार से परिचय होगा।
8. छत्तीसगढ़ी भाषा के क्षेत्र में करियर बनाने के इच्छुक विद्यार्थियों को तैयार करना।
9. राज्य स्तरीय प्रतियोगी परीक्षाओं के लिए विद्यार्थियों को तैयार करना

The bottom section of the page contains several handwritten signatures and dates. On the left, there is a signature that appears to be 'Mandil'. In the center, there is a signature that looks like 'Rajendra' and another one that is less legible. On the right, there is a date '23.2.2023' and a signature that looks like 'Sankar'. Below the date, there is another signature and the date '23/02/23'.

बी.ए. भाग-3
(हिंदी साहित्य द्वितीय प्रश्नपत्र)
हिंदी भाषा-साहित्य का इतिहास तथा काव्यांग विवेचन

पूर्णांक 75
क्रेडिट - 5, 90 कालखण्ड

प्रस्तावना : हिंदी भाषा का इतिहास जितना प्राचीन है उतना ही गूढ़-गहन भी। इसमें रचित साहित्य ने लगभग डेढ़ हजार वर्षों का इतिहास पूरा कर लिया है। इसलिए हिंदी भाषा और साहित्य के ऐतिहासिक विवेचन की बड़ी आवश्यकता है। साथ-साथ हिंदी ने अपना जो स्वतंत्र साहित्य शास्त्र निर्मित किया है उसे भी रूपायित करने की आवश्यकता है। संज्ञान द्वारा विद्यार्थी की मर्मग्राहिणी प्रतिभा का विकास होगा और ऐतिहासिक परिप्रेक्ष्य में शुद्ध साहित्यिक विवेक का समावेश होगा।

पाठ्य विषय :

(क) हिंदी भाषा का स्वरूप-विकास : हिंदी की उत्पत्ति, हिंदी की मूल आकर भाषाएँ तथा विभिन्न विभाषाओं का विकास।

हिंदी भाषा के विभिन्न रूप- 1.बोलचाल की भाषा 2.रचनात्मक भाषा

3.राष्ट्रभाषा 4.राजभाषा 5.संपर्क भाषा 6.संचार भाषा।

हिंदी का शब्द भंडार- तत्सम, तद्भव, देशज, आगत शब्दावली।

(ख) हिंदी साहित्य का इतिहास : आदिकाल एवं मध्यकाल (पूर्व मध्यकाल, उत्तर मध्यकाल, युगीन प्रवृत्तियाँ)

(ग) आधुनिक काल : सामाजिक सांस्कृतिक पृष्ठभूमि, प्रमुख युगीन प्रवृत्तियाँ।
विशिष्ट रचनाकार, और उनकी प्रतिनिधि कृतियाँ, साहित्यिक विशेषताएँ।

(घ) काव्यांग : काव्य का स्वरूप एवं प्रयोजन। रस के विभिन्न भेद, अंग, विभावादि तथा उदाहरण।
प्रमुख पाँच छंद : दोहा, सोरठा, चौपाई, कुंडलियाँ तथा सवैया।
अलंकार : शब्दालंकार-अनुप्रास, यमक, श्लेष, वक्रोक्ति, पुनरुक्ति प्रकाश।
अर्थालंकार : उपमा, रूपक, उत्पेक्षा, अतिशयोक्ति, भ्रांतिमान तथा संदेह अलंकार।

अंक विभाजन :

4 आलोचनात्मक प्रश्न	44 अंक
4 लघुउत्तरीय प्रश्न	16 अंक
15 वस्तुनिष्ठ/अतिलघुउत्तरीय प्रश्न	15 अंक

कुल 75 अंक

[Handwritten signatures and marks]
23/02/23

इकाई विभाजन :

इकाई एक	— हिंदी भाषा का स्वरूप— विकास (खण्ड—क)	18 कालखण्ड
इकाई दो	—हिंदी का शब्द भंडार (खण्ड—क, का अंतिम भाग)	18 कालखण्ड
इकाई तीन	—हिंदी साहित्य का इतिहास (खण्ड—ख एवं ग)	18 कालखण्ड
इकाई चार	—काव्यांग— रस, छंद, अलंकार (खण्ड—घ)	18 कालखण्ड
इकाई पाँच	—लघुत्तरीय एवं वस्तुनिष्ठ प्रश्न (सम्पूर्ण पाठ्यक्रम से)	18 कालखण्ड

संदर्भ ग्रंथ :

1. हिंदी साहित्य का इतिहास — सं. डॉ. सुनील त्रिवेदी एवं बाबूलाल शुक्ल, (प्रकाशक— म.प्र. उच्च शिक्षा अनुदान आयोग)
2. राजभाषा हिंदी —मलिक मोहम्मद (प्रभात प्रकाशन दिल्ली)
3. हिंदी भाषा — डॉ. भोलानाथ तिवारी
4. हिंदी भाषा साहित्य का इतिहास तथा काव्यांग विवेचन — डॉ. प्रतिभा चतुर्वेदी, डॉ. हरिमोहन बुधोलिया (प्रकाशक—मध्यप्रदेश हिंदी ग्रन्थ अकादमी)

पाठ्यक्रम अध्ययन की परिलक्षियाँ (CLO)

1. हिंदी भाषा के आधारभूत ज्ञान प्राप्ति के साथ, हिंदी के विविध रूपों से अवगत कराना।
2. हिंदी के शब्द भंडार से परिचित कराना जिससे विद्यार्थियों की भाषा समृद्ध और परिमार्जित हो सके।
3. भाषा साहित्य तथा संस्कृति के प्रति विद्यार्थियों की समझ और विवेक को विकसित करना।
4. हिंदी साहित्य के इतिहास की संक्षिप्त जानकारी देकर विद्यार्थियों को साहित्य की प्रमुख युगीन प्रवृत्तियों के साथ विकास क्रम से अवगत कराना तथा उस काल की ऐतिहासिक, सामाजिक, सांस्कृतिक पृष्ठभूमि से भी परिचित कराना।
5. काव्यांग विवेचन में अलंकारों और छंदों का अध्ययन कर भाषा के सौंदर्य के साथ-साथ, काव्य— परंपरा को भी समृद्ध करना।

(Signatures and Date)
23.2.2023
23/02/23

Part - I
SYLLABUS FOR ENVIRONMENTAL STUDIES AND HUMAN RIGHTS
(Paper code-0828)

MM. 75

इन्वार्मेंटल साईंसेस के पाठ्यक्रम को स्नातक स्तर भाग—एक की कक्षाओं में विश्वविद्यालय अनुदान आयोग के निर्देशानुसार अनिवार्य रूप से शिक्षा सत्र 2003—2004 (परीक्षा 2004) से प्रभावशील किया गया है। स्वशासी महाविद्यालयों द्वारा भी अनिवार्य रूप से अंगीकृत किया जाएगा।

भाग 1, 2 एवं 3 में से किसी भी वर्ष में पर्यावरण प्रश्न—पत्र उत्तीर्ण करना अनिवार्य है। तभी उपाधि प्रदाय योग्य होगी।

पाठ्यक्रम 100 अंकों का होगा, जिसमें से 75 अंक सैद्धांतिक प्रश्नों पर होंगे एवं 25 अंक क्षेत्रीय कार्य (Field Work) पर्यावरण पर होंगे।

सैद्धांतिक प्रश्नों पर अंक — 75 (सभी प्रश्न इकाई आधार पर रहेंगे जिसमें विकल्प रहेगा)

- | | | | |
|-----|------------------|---|--------|
| (अ) | लघु प्रश्नोंत्तर | — | 25 अंक |
| (ब) | निबंधात्मक | — | 50 अंक |

Field Work — 25 अंकों का मूल्यांकन आंतरिक मूल्यांकन पद्धति से कर विश्वविद्यालय को प्रेषित किया जावेगा। अभिलेखों की प्रायोगिक उत्तर पुस्तिकाओं के समान संबंधित महाविद्यालयों द्वारा सुरक्षित रखेंगे।

उपरोक्त पाठ्यक्रम से संबंधित परीक्षा कूा आयोजन वार्षिक परीक्षा के साथ किया जाएगा।

पर्यावरण विज्ञान विषय अनिवार्य विषय है, जिसमें अनुत्तीर्ण होने पर स्नातक स्तर भाग—एक के छात्र/छात्राओं को एक अन्य विषय के साथ पूरक की पात्रता होगी। पर्यावरण विज्ञान के सैद्धांतिक एवं फील्ड वर्क के संयुक्त रूप से 33: (तैंतीस प्रतिशत) अंक उत्तीर्ण होने के लिए अनिवार्य होंगे।

स्नातक स्तर भाग—एक के समस्त नियमित/भूतपूर्व/अमहाविद्यालयीन छात्र/छात्राओं को अपना फील्ड वर्क सैद्धांतिक परीक्षा की समाप्ति के पश्चात् 10 (दस) दिनों के भीतर संबंधित महाविद्यालय/परीक्षा केन्द्र में जमा करेंगे एवं महाविद्यालय के प्राचार्य/केन्द्र अधीक्षक, परीक्षकों की नियुक्ति के लिए अधिकृत रहेंगे तथा फील्ड वर्क जमा होने के सात दिनों के भीतर प्राप्त अंक विश्वविद्यालय को भेजेंगे।

UNIT-I THE MULTI DISCIPLINARY NATURE OF ENVIRONMENTAL STUDIES

Definition, Scope and

Importance Natural Resources:

Renewable and Nonrenewable Resources

- (a) Forest resources: Use and over-exploitation, deforestation, Timber extraction, mining, dams and their effects on forests and tribal people and relevant forest Act.
- (b) Water resources: Use and over-utilization of surface and ground water, floods drought, conflicts over water, dam's benefits and problems and relevant Act.
- (c) Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources.
- (d) Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity.
- (e) Energy resources: Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources.
- (f) Land resources: Land as a resource, land degradation, man induced landslides soil erosion and desertification.

(12 Lecture)

UNIT-II ECOSYSTEM

(a) Concept, Structure and Function of and ecosystem

- Producers, consumers and decomposers.
- Energy flow in the ecosystem
- Ecological succession
- Food chains, food webs and ecological pyramids.
- Introduction, Types, Characteristics Features, Structure and Function of Forest, Grass, Desert and Aquatic Ecosystem.

(b) Biodiversity and its Conservation

- Introduction - Definition: genetic. species and ecosystem diversity
- Bio-geographical classification of India.
- Value of biodiversity: Consumptive use. Productive use, social ethics, aesthetic and option values.
- Biodiversity at global, National and local levels.
- India as mega-diversity nation.

- Hot spots of biodiversity.
- Threats to biodiversity: habitat loss, poaching of wildlife, man-wild life conflict.
- Endangered and endemic species of India.
- Conservation of biodiversity: In situ and Ex-situ conservation of biodiversity.

(12 Lecture)

UNIT- III

(a) Causes, effect and control measures of

- Air water, soil, marine, noise, nuclear pollution and Human population.
- Solid waste management: Causes, effects and control measures of urban and industrial wastes.
- Role of an individual in prevention of pollution.
- Disaster Management: floods, earthquake, cyclone and landslides.

(12 Lecture)

(b) Environmental Management

- From Unsustainable to sustainable development.
- Urban problems related to energy.
- Water conservation, rain water harvesting, watershed management.
- Resettlement and rehabilitation of people, its problems and concerns.
- Environmental ethics: Issues and possible solutions.
- Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust.
- Wasteland reclamation
- Environment protection Act: Issues involved in enforcement of environmental legislation.
- Role of Information Technology in Environment and Human Health.

UNIT- IV

General background and historical perspective- Historical development and concept of Human Rights, Meaning and definition of Human Rights, Kind and Classification of Human Rights. Protection of Human Rights under the UNO Charter, protection of Human Rights under the Universal Declaration of Human Rights, 1948. Convention on the Elimination of all forms of Discrimination against women. Convention on the Rights of the Child, 1989.

UNIT- V

Impact of Human Rights norms in India, Human Rights under the Constitution of India, Fundamental Rights under the Constitution of India, Directive Principles of State policy under the Constitution of India, Enforcement of Human Rights in India. Protection of Human Rights under the Human Rights Act, 1993- National Human Rights Commission, State Human Rights Commission and Human Rights court in India. Fundamental Duties under the Constitution of India.

Reference/ Books Recommended

1. SK Kapoor- Human rights under International Law and Indian Law.
2. HO Agrawal- Internation Law and Human Rights
3. एस.के. कपूर – मानव अधिकार
4. जे.एन. पान्डेय – भारत का संविधान
5. एम.डी. चतुर्वेदी –भारत का संविधान
6. J.N.Pandey - Constitutional Law of India
7. Agarwal K.C. 2001 Environmental Biology, Nidi pub. Ltd. Bikaner
8. Bharucha Erach, the Biodiversity of India, Mapin pub. Ltd. Ahmedabad 380013, India, Email: mapin@icenet.net(R)
9. Bruinner R.C. 1989, Hazardous Waste Incineration. McGraw Hill Inc.480p
10. Clark R.S. Marine pollution, Clanderson press Oxford (TB)
11. Cuningham, W.P.Cooper. T.H.Gorhani, E & Hepworth. M.T,200
12. Dr. A.K.- Environmental Chemistry. Wiley Eastern Ltd.
13. Down to Earth, Center for Science and Environment (R)
14. Gloick, H.P. 1993 Water in crisis. pacific institute for studies in Deve. Environment & Security. Stockholm Eng. Institute. Oxford University, Press. m 473p.
15. Hawkins R.E. Encyclopedia of Indian Natural History, Bombay Natural History Society, Mumbai (R)

16. Heywood, V.H. & Watson, T.T.1995 Global Biodiversity Assessment, Cambridge Univ. Press 1140p
17. Jadhav H. & Bhosale, V.H. 1995 Environmental Protection and Law. Himalaya pub. House, Delhi 284p
18. Mckinney M.L.& School R.M.1996, environmental Science systems & solutions, web enhanced edition, 639p
19. Mhadkar A.K. Matter Hazardous, Techno-Science publication(TB)
20. Miller T.G.Jr. Environment Science, Wadsworth publication co. (TB)
21. Odum E.P.1971, Fundamentals of Ecology, W.B. Saunders Co. USA,574p
22. Rao M.N. & Datta, A.K. 1987, Waste water treatment. Oxford & IBH pub.co.pvt. Ltd 345p
23. Sharma B.K. 2001, Environmental chemistry, Goel pub. House, Meerut
24. Survey of the Environment, The Hidu(M)
25. Townsend C. Harper J. And Michael Begon, Essentials of Ecology, Blackwell Science(TB)
26. Trivedi R.K.Handbook of Environment Laws, Rules, Guidlines, Compliances and Standards, Vol I and II, Environment Media(R)
27. Trivedi R.K. and P.K. Goel, Introduction to air pollution, Techno-Science publication (TB)
28. Wanger K.D.1998, Environmental Management. W.B. Saunders Co. Philadelphia, USA 499

B.Sc. (HOME SCIENCE)

Year	Course Code	Subject Name	Theory / Practical	Total Credit	UE	IA	Marks	
							Total	
							Max	Min
First	HSCF-1T	Environmental studies	Theory	4	60	15	75	25
	HSCF-2T	Hindi Language	Theory	4	60	15	75	25
	HSCF-3T	English Language	Theory	4	60	15	75	25
	HSC-1T	Basic Nutrition	Theory	4	60	15	75	25
	HSC-2T	Introduction to Resource Management	Theory	4	60	15	75	25
	HSC-3T	Introduction to Human Development	Theory	4	60	15	75	25
	HSC-4T	Textile and Clothing	Theory	4	60	15	75	25
	HSC-5T	Community Development	Theory	4	60	15	75	25
	HSC-6T	Personal Empowerment and Computer Basics	Theory	4	60	15	75	25
	HSCF-1P	Environmental Study Field work	Practical	2	25	NA	25	25
	HSC-1P	Basic Nutrition	Practical	2	25	NA	25	09
	HSC-2P	Introduction to Resource Management	Practical	2	25	NA	25	09
	HSC-3P	Introduction to Human Development	Practical	2	25	NA	25	09
	HSC-4P	Textile and Clothing	Practical	2	25	NA	25	09
	HSC-5P	Community Development	Practical	2	25	NA	25	09
	HSC-6P	Personal Empowerment and Computer Basics	Practical	2	25	NA	25	09
		Total		50	715	135	850	
Second	HSCF-4T	Hindi Language	Theory	4	60	15	75	25
	HSCF-5T	English Language	Theory	4	60	15	75	25
	HSC-7T	Nutritional Management in Health & Diseases	Theory	4	60	15	75	25
	HSC-8T	Textile and Fiber Science	Theory	4	60	15	75	25
	HSC-9T	Human Physiology and Community Nutrition	Theory	4	60	15	75	25
	HSC-10T	Communication Process	Theory	4	60	15	75	25
	HSC-11T	Life Span Development	Theory	4	60	15	75	25
	HSC-12T	Consumer Economics	Theory	4	60	15	75	25
	HSC-7P	Nutritional Management in Health and Diseases	Practical	2	25	NA	25	09
	HSC-8P	Textile and Fiber Science	Practical	2	25	NA	25	09
	HSC-9P	Human Physiology and Community Nutrition	Practical	2	25	NA	25	09
	HSC-10P	Communication Process	Practical	2	25	NA	25	09
	HSC-11P	Life Span Development	Practical	2	25	NA	25	09
	HSC-12P	Consumer Economics	Practical	2	25	NA	25	09
		Total		44	630	120	750	

Third	HSCF-6T	Hindi Language	Theory	4	60	15	75	25
	HSCF-7T	English Language	Theory	4	60	15	75	25
	HSC-13T	Nutritional Biochemistry	Theory	4	60	15	75	25
	HSC-14T	Food Preservation	Theory	4	60	15	75	25
	HSC-15T	Early Childhood Care and Education	Theory	4	60	15	75	25
	HSC-16T	Extension Education	Theory	4	60	15	75	25
	HSC-17T	Foundation of Art and Design	Theory	4	60	15	75	25
	HSC-18T	Apparel Making and Fashion Designing	Theory	4	60	15	75	25
	HSC-13P	Nutritional Biochemistry	Practical	2	25	NA	25	09
	HSC-14P	Food Preservation	Practical	2	25	NA	25	09
	HSC-15P	Early Childhood Care and Education	Practical	2	25	NA	25	09
	HSC-16P	Extension Education	Practical	2	25	NA	25	09
	HSC-17P	Foundation of Art and Design	Practical	2	25	NA	25	09
	HSC-18P	Apparel Making and Fashion Designing	Practical	2	25	NA	25	09
		Total		44	630	120	750	

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

Abbreviations Used-

UE: University Examination

IA: Internal Assessment

Note:

1. Students have to pass the Environment Studies (Additional & Compulsory) till the end of the maximum duration provided for the program. Degree will not be awarded without passing the environmental studies paper.
2. There shall be four extra credits in all the years of under graduation for internship/apprenticeship/Skill development program/Value added program. The certificate of extra credits would be provided by the university concern and is not mandatory.

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-13T	
2	Course Title	Nutritional Biochemistry	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand concepts of Biochemistry. • To understand metabolic cycles related to Carbohydrates. • To understand metabolic cycles related to Protein and Lipids. • To understand Chemistry and functions of Hormones. • To understand kinetics of Enzymes. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total NO of Periods: 60		
Unit	Topics	NO. of Periods
I	Introduction to Biochemistry: definition, objectives, scope and Inter-relationship between Biochemistry and other biological sciences. Carbohydrates: Definition, classifications functions and properties of MoNOsaccharide's : Glucose, Fructose, Galactose , Disaccharides: Maltose, Lactose, Sucrose, Polysaccharides : Dextrin, Starch, Glycogen. Metabolic cycles- Glycolysis, Gluconeogenesis, Glycogenesis, Glycogenolysis, citric and cycle, Hexose Mono-phpsahe Shunt, Blood sugar regulation procedure.	12
II	Lipids: Definition, composition, importance and classification Fatty Acids: Functions, properties Significance of Acid value, Iodine value and saponification value. Chemistry and function of Phospholipids, Glycolipids and sterols. Metabolism : B (Beta) Oxidation. Aspects of transport-Passive diffusion, Facilitated diffusion, Active transport.	12
III	Proteins : Definition composition function and classification. AmiNO acids: Essential and NOnessential. Metabolism: Urea cycle, one carbon metabolism. Nitrogen balance, AmiNO acid pool. Enzymes: Definition, properties, classification, Mode of action of enzymes, factors affecting velocity of enzyme catalyzed reactions, coenzymes.	12

IV	Hormones: Biological roles of hormones of Pituitary, Adrenal cortex and medulla, Thyroid, Parathyroid, Pancreas, Sex glands. Urine: Formation procedure and Composition.	12
V	Energy: Definition, Unit, calorimeter, caloric value of foods, BMR, RQ, SDA of Foods. Nucleic Acid and Nucleo-proteins : Chemistry, composition, structure, Functions, Types of RNA.	12
Keywords: : Biochemistry, Carbohydrate Metabolism, Gluconeogenesis, Glycogenolysis, Urea Cycle, Beta Oxidation of Fatty Acids, Energy Metabolism, Nucleic Acid, Hormones, Urine synthesis, Enzymes.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Biochemistry: O.P Agrawal, 5th Edition, Prasad's Publication.
2. Lehninger's Principles of Biochemistry: H. Lehninger, 6th Edition, Macmillan publication.
3. Biochemistry: Harper Illustrated Biochemistry, 31st Edition, Mac Graw Hill publication.
4. Biochemistry: Asha Chaudhary, , 11th edition, Shiva Publication.
5. Microbiology: RC Dubey and Maheswari, 4th Edition, S.Chand Publication.
6. Biochemistry: Ranjana Chawala and Sushmita Nyer, 5th Edition, Jaytee Brothers publication
7. Textbook of Biochemistry and Human Biology : G.P. Talwar, 3rd edition, PHI Publication.
8. Fundamentals of Biochemistry : A.C. Deb, 6th Edition, NCBI Publication.

E-Learning Sources:

1. The Active Site of enzymes
https://youtu.be/x_KvWqdzSII
2. Applications and importance of factors affecting enzyme action
<https://youtu.be/LbXx3j7b7hE>
3. Coenzymes and cofactors
<https://youtu.be/bubY2Nm7hVM>
4. Sources of Ammonia
<https://youtu.be/gSB4bshZcMU>
5. Ammonia detoxification
<https://youtu.be/x0BAnbfK5f8>
6. Disorders of ammonia metabolism
<https://youtu.be/WVhbn6OspZk>
7. Overview of neurotransmitter metabolism with emphasis on myasthenia gravis and Parkinson disease
<https://youtu.be/N6OpSyzyOJY>
8. Formation and fate of Bilirubin
<https://youtu.be/r2s0RPnCfZA>
9. Disorders of ammonia metabolism
<https://youtu.be/WVhbn6OspZk>
10. Bilirubin formation

https://youtu.be/qX0_q0ZJtCA

11. Biochemical basis for jaundice

<https://youtu.be/bBUCKxeqeAQ>

12. Jaundice: A introduction classification and causes of each type with emphasis on physiologic jaundice

<https://youtu.be/wmlt0D2nY8>

13. Investigations for differential diagnosis of jaundice

<https://youtu.be/Y11f9xQVHlo>

14. Alcohol metabolism

<https://youtu.be/TMbGJTsrQpk>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Assignment Marks: 15
(Mean of Two Tests +
Assignment Divided by 2)

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-13P	
2	Course Title	LAB13: Nutritional Biochemistry	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of Biochemistry of Carbohydrates, Protein, Lipids, Vitamins.	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be able to:</p> <ul style="list-style-type: none"> • To understand concepts of Biochemistry based identification tests. • To understand various qualitative tests of major nutrients. • To understand quantitative tests of nutrients. • To understand Titration methodology. • To understand formation and uses of Haemin crystals from human blood. • To understand Idiometric method for quantitative estimation of Ascorbic Acid. • To understand quantitative estimation of Serum Hemoglobin level to assess the condition of anemia. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part B: Content of the Course	
Total No. of Periods: 15	
Tentative practical List	<p>Note: This is tentative list; the teachers concern can add more Experiment as per requirement.</p> <ol style="list-style-type: none"> 1. Identification of Glucose, Fructose, Maltose, Lactose, Sucrose, Starch. 2. Colour and precipitation reactions of Protein. 3. Colour reactions of Cholesterol. 4. Estimation of Glucose by Benedict's method. 5. Estimation of Ascorbic acid by Idiometric method. 6. Estimation of Glycine by double Titration. 7. Estimation of Hemoglobin by Acid Hematin method. 8. Preparation of Haemin crystals. 9. Action of Salivary amylase on conversion of starch. 10. Project: Recording Hemoglobin level, its correlation with age, sex, weight.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Biochemistry: O.P Agrawal, 5th Edition, Prasad's Publication.
2. Lehninger's Principles of Biochemistry: H. Lehninger, 6th Edition, Macmillan publication.
3. Biochemistry: Harper Illustrated Biochemistry, 31st Edition, Mac Graw Hill publication.
4. Biochemistry: Asha Chaudhary, 11th edition, Shiva Publication.
5. Microbiology: RC Dubey and Maheswari, 4th Edition, S.Chand Publication.
6. Biochemistry: Ranjana Chawala and Sushmita Nyer, 5th Edition, Jaytee Brothers publication
7. Textbook of Biochemistry and Human Biology : G.P. Talwar, 3rd edition, PHI Publication.
8. Fundamentals of Biochemistry: A.C. Deb, 6th Edition, NCBI Publication.

E-Learning Sources:

1. The Active Site of enzymes
https://youtu.be/x_KvWqdzSII
2. Applications and importance of factors affecting enzyme action
<https://youtu.be/LbXx3j7b7hE>
3. Coenzymes and cofactors
<https://youtu.be/bubY2Nm7hVM>
4. Sources of Ammonia
<https://youtu.be/gSB4bshZcMU>
5. Ammonia detoxification
<https://youtu.be/x0BAnbfK5f8>
6. Disorders of ammonia metabolism
<https://youtu.be/WVhbn6OspZk>
7. Overview of neurotransmitter metabolism with emphasis on myasthenia gravis and Parkinson disease
<https://youtu.be/N6OpSyzyOJY>
8. Formation and fate of bilirubin
<https://youtu.be/r2s0RPnCfZA>
9. Disorders of ammonia metabolism
<https://youtu.be/WVhbn6OspZk>
10. Bilirubin formation
https://youtu.be/qX0_q0ZJtCA
11. Biochemical basis for jaundice
<https://youtu.be/bBUCKxeqeAQ>
12. Jaundice: A introduction classification and causes of each type with emphasis on physiologic jaundice
<https://youtu.be/wmlt0D2nY8>
13. Investigations for differential diagnosis of jaundice
<https://youtu.be/Y11f9xQVHlo>
14. Alcohol metabolism
<https://youtu.be/TMbGJTsRQpk>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Not Applicable



आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- अध्यक्ष,
डॉ. बबीता दुवे	- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर
डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, भिलाई-3, दुर्ग	- सदस्य
डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर	- सदस्य
डॉ. संध्या मदन मोहन, प्राचार्य, भिलाई महिला महाविद्यालय, भिलाई,	- सदस्य
एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय	
डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर	- सदस्य
डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि. दुर्ग	- सदस्य
डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर	- सदस्य
डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर	- सदस्य
श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.	- सदस्य
सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य
डॉ. दीपाली राय, शासकीय धनश्याम सिंह गुप्त स्नातको. महावि. बालोद	- सदस्य
डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य
डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर	- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे.



Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III	Year: 2022
		Year	Session: 2022-2023
1	Course Code	HSC-14T	
2	Course Title	Food Preservation	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand Basic Knowledge of Principles of Preservation. • To understand Basic Knowledge of Asepsis, Temperature. • To understand Basic Knowledge of Food Processing. • To understand Basic Knowledge of Traditional Foods preservation. • To understand Basic Knowledge of Effects of Food Storage. • To understand Basic Knowledge of Dehydration and Pasteurization. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total NO. of Periods: 60		
Unit	Topics	NO. of Periods
I	Food Preservation: Food and its preservation. Home and community level including commercial operations. Principles of food Preservation. Causes of spoilage of food.	12
II	Food Storage: Food Storage Principles -Plant product. Storage, Animal product Storage, Effects of Storage. Canning: Principles and methodology.	12
III	Pasteurization: Principles and Methodology, Effect on food quality. Drying and Dehydration: Methods used and effect on food quality.	12
IV	Uses of low temperature: Refrigeration and freezing methods, Principles and applications. Shelf life of frozen foods Pickling and Fermentation: Pickles, chutneys, ketchups sauces. Fermentation: Types, products and method use.	12
V	Chemical Preservatives: Preparation of Fruit, Juices, Squashes, Fruited Syrups, Cordials, Jam Jelly. Nutritional Implications of food processing: Causes for loss of Vitamins and minerals, Enrichment and Fortification.	12
Keywords: : Food preservation, Food Storage, Pasteurization, Drying and Dehydration, Uses of low temperature, Pickling and Fermentation, Chemical Preservatives, Nutritional Implications of food processing.		

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. Fruit and vegetable preservation, R.P.Shrivastava, 3rd Edition, CBS Publication,
2. Food processing and preservation, G.Subulakshmi, 2nd Edition, New age International Publication.
3. Food science, B. Shrilaxmi, 7th Edition, New age International Publication.
4. Food processing and preservation, D S Warris 1st Edition, CBS Publication.
5. Food processing and techNOlogy, Atul Agnihotri, 2nd Edition, Crescent publication.
6. Food processing, packaging, preservation and safety, R.D.Joshi, 3rd Edition, Agrotech press Publication
7. Handbook of Food Preservation, M. Shafiur Rahman, 5th Edition, CRC publication.

E: Resources:

1. Food preservation
<https://youtu.be/2PgVWLjK0gE>
2. Food Preservation Part II. Preservation by Chemical preservatives.
<https://youtu.be/HTIetKeQx1g>
3. Food chemistry : preservatives and additives (beginners guide)
<https://youtu.be/9dhjmfdbQh8>
4. Physical and chemical methods of food preservation | Food and industrial Microbiology
<https://youtu.be/ItmBg5FBdRM>
5. Principles and methods of food preservation
<https://youtu.be/sE6ABn7qbmY>
6. CANNING: canning of fruits and vegetables. Types of cans process of canning.
https://youtu.be/XKvo9_Jdjt4
7. खाद्य परिरक्षण //Food preservation
<https://youtu.be/WngqPRYWvAY>
8. Food Preservation Techniques? Definition, Principle, Physical and Chemical Methods
<https://youtu.be/M:5pgPzyCS4>
9. Chemical Preservation of Foods I Food Preservation Methods : Lesson 11 Food Processing TechNOlogy
<https://youtu.be/BQFC4APvqDo>
10. Food Preservation and Storage
<https://youtu.be/uRd3VzOfOJc>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment:	Class Test	Two Test each of 15
Continuous Comprehensive Evaluation (CCE)	Assignment/Presentation	Assignment Marks: 15
		(Mean of Two Tests + Assignment Divided by 2)

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III	Year: 2022
		Year	Session: 2022:2023
1	Course Code	HSC-14P	
2	Course Title	LAB14: Food Preservation	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of principles and technology of food preservation.	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand Basic Knowledge of Principles of Preservation. 2. To understand Basic Knowledge use of temperature for preservation. 3. To understand use of chemical preservatives. 4. To understand Basic Knowledge of Asepsis. 5. To understand technology of dehydration up to optimal level. 6. To understand packing techniques. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part B: Content of the Course	
Total NO. of Periods:15	
Tentative Practical List	Note: This is tentative list; the teachers concern can add more Experiment as per Requirement. <ol style="list-style-type: none"> 1. Preparation of Jam, Jellies marmalades. 2. Preparation of Pickles and chutneys. 3. Dehydration of Vegetables and Fruits. 4. Preparation of synthetic syrups and squashes. 5. Preparation of Sauces. 6. Preparation of preserved foods by using chemical preservatives by using quantities suggested by FAD and to observe their shelf life. 7. Preparation of Papad, Badi, Chips. 8. Survey of market products. 9. Packaging technique. 10. Project: Survey of popular preserved foods in market.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. Fruit and vegetable preservation, R.P. Shrivastava, 3rd Edition, CBS Publication,
2. Food processing and preservation, G. Subulakshmi, 2nd Edition, New age International Publication.
3. Food science, B. Shrilaxmi, 7th Edition, New age International Publication.
4. Food processing and preservation, D S Warris 1st Edition, CBS Publication.
5. Food processing and technology, Atul Agnihotri, 2nd Edition, Crescent publication.
6. Food processing, Packaging, Preservation and safety- R.D. Joshi, 3rd Edition, Agrotech press Publication
7. Handbook of Food Preservation, M. Shafiur Rahman, 5th Edition, CRC publication.

E-Learning Sources:

1. Food Preservation Part II. Preservation by Chemical preservatives.
<https://youtu.be/HTletKeQx1g>
2. Food Chemistry : preservatives and additives (beginners guide)
<https://youtu.be/9dhjmfdbQh8>
3. Physical and chemical methods of food preservation | Food and industrial Microbiology
<https://youtu.be/ItmBg5FBdRM>
4. Principles and methods of food preservation
<https://youtu.be/sE6ABn7qbmY>
5. CANNING: canning of fruits and vegetables. Types of cans process of canning.
https://youtu.be/XKvo9_Jdjt4
6. खाद्य परिरक्षण // Food preservation
<https://youtu.be/WngqPRYWvAY>
7. Food Preservation Techniques? Definition, Principle, Physical and Chemical Methods
<https://youtu.be/M:5pgPzyCS4>
8. Chemical Preservation of Foods | Food Preservation Methods : Lesson 11 | Food Processing TechNOlogy
<https://youtu.be/BQFC4APvqDo>
9. Food Preservation and Storage
<https://youtu.be/uRd3VzOfOJc>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment:

Continuous Comprehensive
Evaluation (CCE)

Class Test
Assignment/Presentation

Not Applicable

आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, गिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, गिलाई महिला महाविद्यालय, गिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि, दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर, देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि, बालोद

- सदस्य

डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विश्लेषण तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे.



Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-15T	
2	Course Title	Early Childhood Care and Education	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand basic Knowledge of early Childhood care. 2. To understand basic Knowledge of Theoretical approaches. 3. To understand basic Knowledge of current status and expansion of ECCE. 4. To understand basic Knowledge of Language skills. 5. To understand basic Knowledge of Effects of various Play. 6. To understand basic Knowledge of Evaluation techniques. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total Periods: 60		
Unit	Topics	NO. of Periods
I	Significance and objectives of Early Childhood care and education: Significance if early childhood years in individual's development Meaning and need for intervention programs for better growth and development. Objectives of ECCE-Different types of programs currently offered, objectives of the programs routine and target group covered by each of the following: ECE programs Balwadi, Aanganvadi, Nursery school, Kinder garden, Montessori School, Laboratory nursery school. ECCE programs - ICDS and Mobile crutch, Day Care Centre.	12
II	Current status and expansion and scope of ECE to ECCE: Expansion from ECE TO ECC, Current / status of ECCE programs, Objectives: staff qualifications, teacher: children ratio, Indoor and Outdoor Play space, Play facilities, Equipments, curriculum and evaluation, Admission tests and effects on children Needs for ECCE programs to provide quality acre where mothers are at work.	12

III	Meaning of curriculum, foundation of curriculum development: Impact of play as meanings of development and learning. Teacher's role in creating environment and promoting play. Classical theories of play: surplus energy theory, relaxation theory, pre-exercise and recapitulation theory. Programs Planning: Approaches to learning: incidental and planned learning, Principles of programs planning: from known to unknown, simple to complex, concrete to abstract, Factors influencing programs planning, Balance between individual and group activity, indoor and outdoor play, guided and free activities, quite and active plays.	12
IV	Language: Goals of language teaching, Readiness for ready and writing, meaning of readiness, Factors to be considered for readiness: age , vision, caring, physical, emotional , social ,experimental background, finger: motor coordination, eye and hand coordination, reading from left to right and top to bottom. Mathematics: Importance of number and mathematics, Number as a language and history of its development, Abstract nature of number, Mathematical readiness, Decimal system, Number line position and relevance of zero, Subtraction, multiplication and division, Two and three dimensional shapes: properties, characteristics.	12
V	Project Method: Introduction, Meaning and advantages of using project method, Planning Resource unit, Alternative to home work, Disadvantages of learning by role, Suitable alternatives such as observations, Experimentation and reporting orally, picture etc, something related to the Concepts covered in class, Evaluation-Need for evaluation, formatting Evaluation, Method of evaluation: Observations, Evaluation of daily work, Tools for evaluation, reporting to parents.	12
Keywords: : Early Childhood, ECCE, curriculum, foundation of curriculum development, Program Planning, Language, Learning, Evaluation.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. प्रारम्भिक बाल्यावस्था, देखभाल एवं शिक्षा, डा. सविता सक्सेना, 4th edition, Shri viNOd mandir Publication.
2. Early childhood care and education, M Sen Gupta, Eastern ecoNOmy edition, PHI publication.
3. Early childhood care and education, J.C. Aggarwal, S. Gupta, 2nd edition, Shipra Publication.
4. Child care and education, Tina Bruce and Carolyn Meggitt, 2nd edition, Hodder Publication.
5. Early childhood care and education, Dr. Amaresh Chandra sahu, 3rd edition, Data book world publication.
6. Play and practice in the early years: Foundation stage. Canning, N. 2010th edition, Sage Publication.
7. Early detection of disabilities and persons with disabilities in the community, Chopra, G.2012th

edition, Engage Publications.

E-Learning Sources:

1. भाषा एवं वाणी किसे कहते हैं
<https://youtu.be/2vcqU2FOU90>
2. भाषा विज्ञान के सिद्धान्त
<https://youtu.be/4ug6UUqWcQM>
3. भाषा विकास में वाणी विकार क्या होते हैं
<https://youtu.be/1V35upbHPPY>
4. Eric:eriction theory:!!psycho:social development!!child development
<https://youtu.be/NEL6wNmSqFQ>
5. खेल एवं विकास
<https://youtu.be/dXMRB97r57E>
6. बाल विकास में खेल और काम में अन्तर
<https://youtu.be/FANhL3AdksE>
7. संवेगात्मक विकास
<https://youtu.be/EFxIkCpedlg>
8. विभिन्न अवस्थाओं में क्रियात्मक विकास
<https://youtu.be/v9Zra08uS9Q>
9. Stages of development infancy babyhood ,earl childhood late childhood adolescence adulthood old age
<https://youtu.be/2fgDs8SgpY8>
10. जौन पियाजे के सिद्धांत
<https://youtu.be/gnlkUzdWV0Y>
11. POC SO,PCPNDT CARA GAWA!!FOR WOMEN AND CHILDREN
<https://youtu.be/aL6tEqkbD64>
12. Psycho sexual theory by Freud (child development)
<https://youtu.be/Y7jyaURVJuM>
13. बाल्यावस्था में होने वाले क्रियात्मक विकास
<https://youtu.be/1Fy:FJY4WhY>
14. Child Development :Reflex Action: Moro, rooting, palmer, grasp reflex in Infancy Stage
<https://youtu.be/BU52UO5Si1o>
15. गर्भावस्था की अवस्थाएं
<https://youtu.be/Idui61y1M5A>
16. शैशवावस्था की विशेषताएं
<https://youtu.be/JwhscommKQg>
17. कोलबर्ग की थ्योरी
<https://youtu.be/9AAV21IfTOY>
18. Piagets Cognitive development theory
<https://youtu.be/QRXOneFB0Qo>
19. Piaget's Cognitive development theory
<https://youtu.be/L9weWOrZzK4>
20. psychosexual theory
<https://youtu.be/GSMNW0D45VA>
21. फ्रायड की मनोविश्लेषणात्मक सिद्धान्त
<https://youtu.be/ZgKrYH3HF34>

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Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Assignment Marks: 15
(Mean of Two Tests + Assignment
Divided by 2)

P-1

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-15P	
2	Course Title	LAB15: Early Childhood Care and Education	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of objectives and various methods of studying Early childhood care and education.	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand Basic Knowledge objectives of child care. 2. To understand approaches to care children. 3. To understand current status and expansion techniques of ECCE. 4. To understand how to develop Language skills in children. 5. To understand importance of play in childhood. 6. To understand Basic Knowledge of Evaluation techniques related with children. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part B: Content of the Course	
Total NO. of Periods:15	
Tentative Practical List	<p>Note: This is tentative list; the teachers concern can add more Experiment as per requirement</p> <ol style="list-style-type: none"> 1. Plan three activities for children: list objectives, analyst tasks to achieve goals, select and organize instructional and .learning materials, teacher's role, Preparation of evaluation sheets i.e. chick list, rating scale. 2. Prewriting activities. <ol style="list-style-type: none"> (a) Mathematics (b) Readiness (c) Materials for classifying, comparing, serrations, patterning, counting shapes, Fractions, list vocabulary related to mathematical concepts. (d) Material for addition, subtraction, multiplication and divisions. , (e) Graphs. (f) Experiences for understanding time distance weight, capacity and Money. 4. Plan science experiences. 5. Project: Plan a study based on lessons of first and second standard, plan Activities which children can do at home.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. प्रारम्भिक बाल्यावस्था, देखभाल एवं शिक्षा, डा. सविता सक्सेना, 4th edition, Shri vinod Mandir Publication
2. Early childhood care and education, M Sen Gupta, Eastern economy edition, PHI publication.
3. Early childhood care and education, J.C. Aggarwal, S. Gupta, 2nd edition, Shipra Publication.
4. Child care and education, Tina Bruce and Carolyn Meggitt, 2nd edition, Hodder Publication.
5. Early childhood care and education, Dr. Amaresh Chandra Sahoo, 3rd edition, Data book world publication
6. Play and practice in the early years: Foundation stage. Canning, N. 2010th edition, Sage Publication..
7. Early detection of disabilities and persons with disabilities in the community, Chopra, G. 2012th edition, Engage Publications.

E-Learning Sources:

1. भाषा एवं वाणी किसे कहते हैं
<https://youtu.be/2vcqU2FOU90>
2. भाषा विज्ञान के सिद्धान्त
<https://youtu.be/4ug6UUqWcQM>
3. भाषा विकास में वाणी विकार क्या होते हैं
<https://youtu.be/IV35upbHPPY>
4. Eric:eriction theory!!psycho:social development!!child development
<https://youtu.be/NEL6wNmSqFQ>
5. खेल एवं विकास
<https://youtu.be/dXMRB97r57E>
6. बाल विकास में खेल और काम में अन्तर
<https://youtu.be/FANhL3AdksE>
7. संवेगात्मक विकास
<https://youtu.be/EFxIkCpedlg>
8. विभिन्न अवस्थाओं में क्रियात्मक विकास
<https://youtu.be/v9Zra08uS9Q>
9. Stages of development infancy babyhood ,earl childhood late childhood adolescence adulthood old age
<https://youtu.be/2fgDs8SgpY8>
10. जीन पियाजे के सिद्धांत
<https://youtu.be/gnlkUzdWV0Y>
11. POCSO,PCPNDT CARA GAWA!!FOR WOMEN AND CHILDREN
<https://youtu.be/aL6tEqkbD64>
12. Psycho sexual theory by Freud (child development)
<https://youtu.be/Y7jyaURVJuM>
13. बाल्यावस्था में होने वाले क्रियात्मक विकास
<https://youtu.be/1Fy:FJY4WhY>
14. गर्भावस्था की अवस्थाएं



<https://youtu.be/Idui61y1M5A>

15. शैशवावस्था की विशेषताएं

<https://youtu.be/JwhscommKQg>

16. कोलबर्ग की थ्योरी

<https://youtu.be/9AAV21IfTOY>

17. Piagets Cognitive development theory

<https://youtu.be/QRXOneFB0Qo>

18. Piaget's Cognitive development theory

<https://youtu.be/L9weWOrZzK4>

19. psychosexual theory

<https://youtu.be/GSMNW0D45VA>

20. फ्रायड की मनोविश्लेषणात्मक सिद्धान्त

<https://youtu.be/ZgKrYH3HF34>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Not Applicable

आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, भिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, भिलाई महिला महाविद्यालय, भिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधाधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि. दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधाधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर, देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि. बालोद

- सदस्य


डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

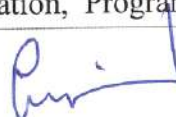
- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य अग्न लाइन
उपस्थित रहे,



Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-16T	
2	Course Title	Extension Education	
3	Course Type	Theory	
4	Pre-requisite(if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand basic concept of Extension. • To understand basic Knowledge of Role of NGOs for the community. • To understand basic concept of Principle and Methods of extension. • To understand basic Knowledge of Enhancement of food production. • To understand basic concept of Family welfare programs. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total Periods: 60		
Unit	Topics	NO. of Periods
I	Concept of Education: Meaning of Extension, Origin of Extension Extension Education Process-Environment for learning, Role of educator.	12
II	Concept of adult / Non formal education: Meaning, Purpose Five Year Plans: History of planning in India, Five year plans and their focus.	12
III	Programs to enhance food production: National food production programs. Poverty alleviation efforts: Programs for poverty alleviation for rural and urban areas.	12
IV	Programs for women and children: Women as target groups: specific measures for women and children such as DWCRA, ICDS, IMY. Current programs for women as initiated and implemented by the different ministries and Departments. Role of NGOs: Need for participation of Non-Governmental organizations in developmental efforts.	12
V	Advertising Media: Non-media advertising, Outdoor advertisement : Hoardings, Posters, Bill boards, Bulletin Boards, and Electronic sings, Litterbins, Aerial methods, Transportation media (Mobile Vehicles).	12
Keywords:: Concept of Education, Extension Education Process, adult / Non formal education, Five Year Plans, food production, Poverty alleviation, Programs for women and children, Role		



of NGO, Advertising Media.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. Extension Education: Vrinda Singh, 2nd edition, Panchsheel Publication
2. Education and communication for development: O P Dhama, 2rd edition, oxford publication.
3. Extension Education and Communication: V K Dubey, 1st edition, New age International Publication.
4. Extension Communication and Management: G L Ray, 3rd edition, Kalyan Publication
5. A brief book on Extension Education: Shruti Madan Singh, 2nd edition, New Vishal Publication.

E-Learning Sources:

1. Communication: types, function, model
<https://youtu.be/bW8gYwOlGM>
2. प्रसार शिक्षा क्या होता है :2
<https://youtu.be/c7fQOnIyV6s>
3. प्रसार शिक्षा क्या होता है :1
<https://youtu.be/6EI5S2wpBlk>
4. History of extension education
<https://youtu.be/oCJ4NIzch7w>
5. Process of Extension Education
<https://youtu.be/vOVmKIgSCzs>
6. प्रसार शिक्षा के दर्शन
<https://youtu.be/NKQIQMVNZdQ>
7. Extension Teaching method: Audio ,Visual, Audio-visual
<https://youtu.be/kSXiAQFd7sI>
8. Types of chart: pictorial ,organization, flow-line
<https://youtu.be/ILhXyUbrI70>
9. Types of communication : intra ,inter group ,communication.
https://youtu.be/T50JUwc1_Bs
10. Elements of Adoption and categories of Adopters in extension education!! Extension Education!
https://youtu.be/sBCXbB_7_44
11. Extension and communication
<https://youtu.be/V8IZsdIzbMc>
12. Extension Education
<https://youtu.be/x4VqsPFSXcA>
13. Teaching aids
https://youtu.be/l5amubD_DZg
14. प्रसार शिक्षा में कार्यक्रम नियोजन की प्रक्रिया
https://youtu.be/sIUE_xg5ElM

15. seven C's of effective communication
<https://youtu.be/tZkvgFuzLSw>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Assignment Marks: 15
(Mean of Two Tests + Assignment
Divided by 2)

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Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-16P	
2	Course Title	Extension Education	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of Extension education practices in Home Science	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand importance of Extension techniques. 2. To understand importance of role of NGOs for the community. 3. To understand techniques for mass communication. 4. To understand script writing related with community problems. 5. To understand implication of extension activities for the subject. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part B: Content of the Course	
Total NO. of Periods :15	
Tentative Practical List	Note: This is tentative list; the teachers concern can add more Experiment as per requirement : <ol style="list-style-type: none"> 1. Visits to Radio / T.V. stations. 2. Script writing for Radio. 3. Visit to Extension Education Unit. 4. Write slogan about Adult-Education. 5. Project: Designing an Advertisement for any product with relevant slogan 6. Designing an advertising policy for any product.

Part C: Learning Resources
Text Books. Reference Books, Other Resources
Suggested Readings: <ol style="list-style-type: none"> 1. Extension Education: Vrinda Singh, 2nd edition, Panchsheel Publication 2. Education and communication for development: O P Dhama, 2rd edition, oxford publication. 3. Extension Education and Communication: V K Dubey, 1st edition, New age International Publication. 4. Extension Communication and Management: G L Ray, 3rd edition, Kalyan Publication 5. A brief book on Extension Education: Shruti Madan Singh, 2nd edition, New Vishal Publication.

E-Learning Sources:

1. Communication:types, function, model
<https://youtu.be/bW8gYwOIGM>
2. प्रसार शिक्षा क्या होता है :2
<https://youtu.be/c7fQOnIyV6s>
3. प्रसार शिक्षा क्या होता है :1
<https://youtu.be/6EI5S2wpBlk>
4. History of extension education
<https://youtu.be/oCJ4NIzch7w>
5. Process of Extension Education
<https://youtu.be/vOVmKIgSCzs>
6. प्रसार शिक्षा के दर्शन
<https://youtu.be/NKQIQMVNZdQ>
7. Extension Teaching method:Audio ,Visual, Audio:visual
<https://youtu.be/kSXiAQFd7sI>
8. What is chart and poster? types of chart: pictorial ,organization, flow,line
<https://youtu.be/ILhXyUbrI70>
9. What is communication? types of communication :intra ,inter group ,communication.
https://youtu.be/T50JUwc1_Bs
10. Elements of Adoption and categories of Adopters in extension education!! Extension Education!
https://youtu.be/sBCXbB_7_44
11. Extension and communication
<https://youtu.be/V8IZsdIzbMc>
12. Extension Education
<https://youtu.be/x4VqsPFSXcA>
13. Teaching aids
https://youtu.be/l5amubD_DZg
14. प्रसार शिक्षा में कार्यक्रम नियोजन की प्रक्रिया
https://youtu.be/sIUE_xg5EIM
15. Seven C's of effective communication
<https://youtu.be/tZkvgFuzLSw>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment: Continuous Comprehensive Evaluation (CCE)	Class Test Assignment/Presentation	Not Applicable
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आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, भिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, भिलाई महिला महाविद्यालय, भिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि, दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि, बालोद

- सदस्य

डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा दोष अन्या सदस्य ऑन लाइन उपस्थित रहे.

1

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III	Year: 2022
		Year	Session: 2022:2023
1	Course Code	HSC-17T	
2	Course Title	Foundation of Art and Design	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand basic Knowledge of various designs. 2. To understand basic Knowledge of role of accessories in any house. 3. To understand basic concept of family housing needs. 4. To understand basic Knowledge of financial management in home. 5. To understand basic concept of Landscape planning. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total Periods: 60		
Unit	Topics	NO. of Periods
I	Introduction to foundation of Art: Design, Definition and types:: Structural and Decorative, Elements of design ,Light : Characteristics and Classification, Study of Colour : classification, dimensions, colour schemes and effect.	12
II	Indian, regional, traditional and contemporary arts and their use in: Floor decoration, Home decoration, Accessories.	12
III	Family's Housing Needs: Protective, economic, affection, social, standard of living, housing goals, style and function occupation. Factors influencing selection and purchase of site for house building. Legal aspects, location, physical feature, soil conditions, cost, services. Landscape planning : Principles and application.	12
IV	Financial Considerations: Availability of funds for housing, Housing Development finance corporation, Cooperative Housing Society, Life Insurance corporation, Cooperative Banks, Loan from provident fund Finance corporation of India. Disability of owning versus renting: Housing problems, causes and remedial measures.	12
V	Furniture: Styles of furniture: traditional contemporary and modern. Selection of furniture for comfort, rest and relaxation for work, for storage Arrangement of furniture for living. Sleeping, dining and multipurpose rooms, Accessories and their role in interiors.	12

Keywords: Introduction to foundation of art, Indian, regional, traditional and contemporary arts, Family's Housing , Needs, Landscape planning, Financial Considerations, Disability of owning versus renting, Furniture, Accessories and their role in interiors.

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Art and Design , Rachel Logan
2. Art and Design: Garry whitehead, 1st edition, Collins Publication.
3. Foundation of art and design: Dr.Pranav Bhatt, 3rd Edition, Embassy Publication.
4. Art and Design: Virginia Evans, 11th edition, Express Publishing Company
5. Foundation of digital art and design: Xtine Burrough, 1st edition, Adoby creative Art publication, New Ridders publication.
6. The Interior Design: Chris Grimley, 3rd edition, Rockport publication.
7. Home Management: MA Varghese, 2nd edition. New age International Publication.
8. Management in Family living: Nickell Dorsie ,4th edition, Macmillan Publication.

E- Learning sources:

1. बुनाई के प्रकार!! सादी ,टवील,सेटीन!
<https://youtu.be/RAIuqExxtdw>
2. भारत के प्रसिद्ध परम्परागत वस्त्र एवं कढ़ाई
https://youtu.be/7kk3kb_YOBA
3. भारत के प्रसिद्ध परम्परागत वस्त्र !!जामदानी, कशीदाकारी,कसूती, चिकनकारी भाग
https://youtu.be/wdNF_R39zTg
4. What is garment design
https://youtu.be/Ef:0HUjl_Tc
5. Man made fibres :part 2# nylon, polyester ,acrylic
<https://youtu.be/4Y4Ic9v:Rxs>
6. What is printing? types of printing:Hand and modern printing
<https://youtu.be/fvDeOy3BedE>
7. Types of printing:block roller, transfer,batik, digital printing
<https://youtu.be/W4d0WIHFFSk>
8. विभिन्न प्रकार के रेशों एवं उनके गुण:cotton ,wool and Silk ,rayon
<https://youtu.be/Ps:hY1BwZd4>
9. Textile Fibre Properties and Definition of Textile
<https://youtu.be/NC7Hlk8cV84>
10. Physical and Chemical Properties of Cotton II Ginning and Harvesting of Cotton
<https://youtu.be/XcCSOEGt8YU>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous Comprehensive Evaluation (CCE)	Class Test Assignment/Presentation	Two Test each of 15 Assignment Marks: 15 (Mean of Two Tests + Assignment Divided by 2)
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Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session:2022:2023
1	Course Code	HSC-17P	
2	Course Title	LAB17:Foundation Of Art And Design	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of Indian Art, housing and family's financial management.	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand concept of Indian Art. 2. To understand basic Knowledge Family housing needs of Indian Families. 3. To understand techniques for the financial management for families. 4. To understand basic concept of colour schemes and their impact. 5. To understand basic concept of Landscape planning. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part B : Content of the Course	
Total NO. of Periods :15	
Tentative Practical List	Note: This is tentative list; the teachers concern can add more Experiment as per requirement <ol style="list-style-type: none"> 1. Freehand drawing: Memory drawing and sketching. 2. Scale drawing, solid geometry, orthographic. 3. Preparation of colour wheel and colour schemes. 4. Elements of design laws of field size, proportion, types of shadows. 5. Residential space planning : scale, lines, abbreviations, metric projections, definingspace by shades, shadows. 6. Lettering. 7. Use of colour for wall/floor decoration and making accessories. 8. Application of design principles in flower arrangement, styles of flower ar arrangement,inNOvation of new styles. 9. Gift wrapping and preparing decorative articles of fibre, fabric, coir, bamboo, clay,metal etc. 10. Project:Drawing house plans with standard specification. 11. Furniture layout of living, dining. Kitchen and bedroom designs presentation withfurniture layout, sectional elevation, views. 12. Development of designs and construction of any five of the under mentioned items :Cushions, curtains, carpets, doormats, rugs, table mates. 13. Wall paintings, picture frame design. 14. Graphic designs.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. Art and Design , Rachel Logan
2. Art and Design: Garry whitehead, 1st edition, Collins Publication.
3. Foundation of art and design: Dr. Pranav Bhatt, 3rd Edition, Embassy Publication.
4. Art and Design: Virginia Evans, 11th edition, Express Publishing Company
5. Foundation of digital art and design: Xtine Burrough, 1st edition, Adoby creative Art publication, New Ridders publication.
6. The Interior Design: Chris Grimley, 3rd edition, Rockport publication.
7. Home Management: MA Varghese, 2nd edition. New age International Publication.
8. Management in Family living: Nickell Dorsie ,4th edition, Macmillan Publication.

E- Learning sources:

1. बुनाई के प्रकार!! सादी ,ट्वील,सेटीन!
<https://youtu.be/RAIuqExxtDw>
2. भारत के प्रसिद्ध परम्परागत वस्त्र एवं कढ़ाई
https://youtu.be/7kk3kb_YOBA
3. भारत के प्रसिद्ध परम्परागत वस्त्र !!जामदानी, कशीदाकारी,कसूती, चिकनकारी भाग
https://youtu.be/wdNF_R39zTg
4. What is garment design
https://youtu.be/Ef:0HUjl_Tc
5. Man made fibres :part 2# nylon, polyester ,acrylic
<https://youtu.be/4Y4Ic9v:Rxs>
6. What is printing? types of printing:Hand and modern printing
<https://youtu.be/fvDeOy3BedE>
7. Types of printing:block roller, transfer,batik, digital printing
<https://youtu.be/W4d0WIHFFSk>
8. विभिन्न प्रकार के रेशों एवं उनके गुण:cotton ,wool and Silk ,rayon
<https://youtu.be/Ps:hY1BwZd4>
9. Textile Fibre Properties and Definition of Textile
<https://youtu.be/NC7Hlk8cV84>
10. Physical and Chemical Properties of Cotton II Ginning and Harvesting of Cotton
<https://youtu.be/XcCSOEGt8YU>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment: Continuous Comprehensive Evaluation (CCE)	Class Test Assignment/Presentation	Not Applicable
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आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- अध्यक्ष,
डॉ. बबीता दुबे	- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर
डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, भिलाई-3, दुर्ग	- सदस्य <i>BWS 31/5/22</i>
डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर	- सदस्य <i>SNC</i>
डॉ. संध्या मदन मोहन, प्राचार्य, भिलाई महिला महाविद्यालय, भिलाई,	- सदस्य <i>Shr</i>
एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय	
डॉ. रश्मि मिंज, दूधाधारी महिला महावि. रायपुर	- सदस्य <i>Ry</i>
डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि. दुर्ग	- सदस्य <i>Alu 31.5.22</i>
डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर	- सदस्य <i>Nishu</i>
डॉ. शिप्रा बनर्जी, दूधाधारी महिला महावि. रायपुर	- सदस्य <i>Shrji</i>
श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.	- सदस्य <i>Alu</i>
सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य <i>Shr</i>
डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि. बालोद	- सदस्य <i>Shr</i>
डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य
डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर	- सदस्य <i>Shr</i>

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे,

Shr

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session: 2022:2023
1	Course Code	HSC-18T	
2	Course Title	Apparel Making and Fashion Designing	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand textile fibers. • To understand Importance of Clothing. • To understand Latest Fashion trends. • To understand various patterns in clothing. • To understand traditional embroidery of Indian tradition. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total Periods: 60		
Unit	Topics	NO. of Periods
I	Clothing: meaning and significance: Origin of clothing, Costumes of ancient age , Costumes of modern age, Importance of clothing, Sociological and psychological aspects of clothing , Selection of suitable fabric for dress.	12
II	Personality: meaning, types and factors affecting personality Role of costumes in improving personality, Clothing and personality. Fashion: definition, theories, Fashion trends in India, Trimming materials used for making garment, Ornamentation techniques.	12
III	General principles of tailoring and sewing machine: Tailoring tools, Methods of taking body measurements for different garments, Pattern making techniques and pattern alteration, Flat pattern, Cloth estimation.	12
IV	Fashion Illustrations: Disposals of fullness, Plackets, Neck lines, Collars, Sleeves, Frill and gathers, Patch work.	12
V	Traditional Embroideries of India: Kasida of Kashmir, Kantha of Bengal, Chikankari of lucknow, Kutch and Kathiawar, Kasuti of Karnataka, Phulkari of Punjab, Zari embroidery.	12
Keywords:: Clothing , Impact of clothing on psychological profile, Cloth for various different occasions, Body Measurements, Fashion Illustrations, Finishing of garments, Embroidery.		

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. वस्त्र विज्ञान एवं परिधान का परिचय, डा. मंजु पटनी, स्टार पब्लिकेशन, आगरा.
2. वस्त्र विज्ञान एवं परिधान: डा. प्रमिला वर्मा, 11th edition, Privilege Publication.
3. Fundamental of textiles and their care : Susheela Dantgagi, 5th edition, Orient blackswan Publication.
4. Textile Design (Theory and concepts): Charu Swami, 7th edition, New age International publication .
5. Textile Science(A Practical Manual): Dr. Deepali Rastogi, 3rd edition, Elite Publication.
6. Textile Yarns: B.C.Goswami, 3rd edition, Wiley India Publication.

E-Learning sources:

1. बुनाई के प्रकार!! सादी ,ट्वील,सेटीन!
<https://youtu.be/RAIuqExxtdw>
2. भारत के प्रसिद्ध परम्परागत वस्त्र एवं कढ़ाई
https://youtu.be/7kk3kb_YOBA
3. भारत के प्रसिद्ध परम्परागत वस्त्र !!जामदानी, कशीदाकारी,कसूती, चिकनकारी भाग
https://youtu.be/wdNF_R39zTg
4. What is garment design
https://youtu.be/Ef:0HUjl_Tc
5. Man made fibres :part 2# nylon, polyester ,acrylic
<https://youtu.be/4Y4Ic9v:Rxs>
6. What is printing? types of printing: Hand and modern printing
<https://youtu.be/fvDeOy3BedE>
7. Types of printing:block roller, transfer,batik, digital printing
<https://youtu.be/W4d0WIHFFSk>
8. विभिन्न प्रकार के रेशों एवं उनके गुण:cotton ,wool and Silk ,rayon
<https://youtu.be/Ps:hY1BwZd4>
9. Textile Fibre Properties and Definition of Textile
<https://youtu.be/NC7Hlk8cV84>
10. Physical and Chemical Properties of Cotton II Ginning and Harvesting of Cotton
<https://youtu.be/XcCSOEGt8YU>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment:

Continuous Comprehensive
Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Assignment Marks: 15
(Mean of Two Tests + Assignment
Divided by 2)

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Home Science III Year	Year: 2022 Session:2022:2023
1	Course Code	HSC-18P	
2	Course Title	Apparel Making and Fashion Designing	
3	Course Type	Practical	
4	Pre-requisite (if any)	Theoretical Knowledge of Cloth construction.	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand textile fibers fit for any specific occasion. • To understand techniques of body measurement. • To understand cloth cutting and stitching techniques. • To understand various patterns in clothing construction. • To understand traditional embroidery of Indian tradition. 	
6	Credit Value	Practical: 2	
7	Total Marks	Max. Marks: 25	Min Passing Marks : 09

Part C: Content of the Course	
Total NO. of Periods :15	
Tentative Practical List	<p>Note: This is tentative list; the teachers concern can add more Experiment as per requirement</p> <ol style="list-style-type: none"> 1. Making samples of traditional embroideries of India : <ol style="list-style-type: none"> (i) Kashida of kashmir (ii) Kantha of Bengal. (iii) Kasuti of karnataka (iv) Kutch and kathiawar (v) Phulkari of punjab (vi) Chikankari of luckNOW (vii) Zari embroidery 2. 07 days workshop on Trimming materials 3. 07 days workshop on Ornamentation techniques in garments 4. 07 days workshop on Tailoring 5. 07 days workshop on fashion illustration 6. 07 days workshop on hand embroidery stitches 7. Educational visit to Boutique and famous tailoring shop Preparation of paper pattern for all age groups 8. Adoption of the basic block to various clothes and their stitching: blouse, Salwar, Chudidar Kameez , Petticoats , Frock , Night Dress. 9. Educational visit to garment industry.

Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. वस्त्र विज्ञान एवं परिधान का परिचय, डा. मंजु पटनी, स्टार पब्लिकेशन, आगरा.
2. वस्त्र विज्ञान एवं परिधानरू डा. प्रमिला वर्मा, 11th edition, Privilege Publication.
3. Fundamental of textiles and their care : Susheela Dantgagi, 5th edition, Orient blackswan Publication.
4. Textile Design (Theory and concepts): Charu Swami, 7th edition, New age International publication .
5. Textile Science(A Practical Manual): Dr. Deepali Rastogi, 3rd edition, Elite Publication.
6. Textile Yarns: B.C.Goswami, 3rd edition, Wiley India Publication.

E- Learning sources:

1. बुनाई के प्रकार!! सादी ,ट्वील,सेटीन!
<https://youtu.be/RAIuqExxtdw>
2. भारत के प्रसिद्ध परम्परागत वस्त्र एवं कढ़ाई
https://youtu.be/7kk3kb_YOBA
3. भारत के प्रसिद्ध परम्परागत वस्त्र !!जामदानी, कशीदाकारी,कसूती, चिकनकारी भाग
https://youtu.be/wdNF_R39zTg
4. What is garment design
https://youtu.be/Ef:0HUjl_Tc
5. Man made fibres :part 2# nylon, polyester ,acrylic
<https://youtu.be/4Y4Ic9v:Rxs>
6. What is printing? types of printing:Hand and modern printing
<https://youtu.be/fvDeOy3BedE>
7. Types of printing:block roller, transfer,batik, digital printing
<https://youtu.be/W4d0WIHFFSk>
8. विभिन्न प्रकार के रेशों एवं उनके गुण:cotton ,wool and Silk ,rayon
<https://youtu.be/Ps:hY1BwZd4>
9. Textile Fibre Properties and Definition of Textile
<https://youtu.be/NC7Hlk8cV84>
10. Physical and Chemical Properties of Cotton II Ginning and Harvesting of Cotton
<https://youtu.be/XcCSOEGt8YU>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods::

Maximum Marks: 25

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 25

Internal Assessment:

Continuous Comprehensive
Evaluation (CCE)


Class Test
Assignment/Presentation

Not Applicable

आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- अध्यक्ष,
डॉ. बबीता दुबे	- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर
डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, गिलाई-3, दुर्ग	- सदस्य
डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर	- सदस्य
डॉ. संध्या मदन मोहन, प्राचार्य, गिलाई महिला महाविद्यालय, गिलाई, एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय	- सदस्य
डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर	- सदस्य
डॉ. अल्का दुग्गल, वामन राय पाटनकर महिला महावि, दुर्ग	- सदस्य
डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर	- सदस्य
डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर	- सदस्य
श्रीमती ममता आर, देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.	- सदस्य
सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य
डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि, बालोद	- सदस्य
डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर	- सदस्य
डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर	- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे,



B.Sc. (CLINICAL NUTRITION)**(Student drops Botany, instead study Clinical Nutrition)**

Year	Course Code	Subject Name	Theory / Practical	Total Credit	Marks			
					UE	IA	Total	
							Max	Min
First	CN-1T	Anatomy and Physiology	Theory	4	60	15	75	25
	CN-2T	Physiology and Basic Nutrition	Theory	4	60	15	75	25
	CN -1P	Anatomy and Physiology	Practical	2	50	NA	50	17
Second	CN-3T	Biochemistry and Microbiology	Theory	4	60	15	75	25
	CN-4T	Basic Dietetics and Community Nutrition	Theory	4	60	15	75	25
	CN -2P	Biochemistry and Microbiology	Practical	2	50	NA	50	17
Third	CN-5T	Nutrition for Health and Fitness	Theory	4	60	15	75	25
	CN-6T	Advanced Dietetics	Theory	4	60	15	75	25
	CN -3P	Advanced Dietetics	Practical	2	50	NA	50	17

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

The foundation courses will be as per common syllabus of any B.Sc. program me.

Abbreviations Used-

UE: University Examination

IA: Internal Assessment

Part A: Introduction

Program: Degree Course		Class: B.Sc. Clinical Nutrition III		Year: 2022	Session: 2022-2023
		Year			
1	Course Code	CN-5T			
2	Course Title	Nutrition For Health And Fitness			
3	Course Type	Theory			
4	Pre-requisite (if any)	NO			
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none">• To understand Basic Knowledge of Physical Fitness.• To understand Basic knowledge of. Role of Nutrients for Sports Fitness.• To understand Basic knowledge of Muscular Endurance.• To understand Basic knowledge of. Pre and Post Event Meals.• To understand Basic knowledge of Nutrients for sports Fitness.			
6	Credit Value	Theory: 4			
7	Total Marks	Max. Marks: 60+15		Min Passing Marks : 25	

Part B: Content of the Course

Total No. of Periods: 60

Unit	Topics	No. of Periods
I	Definition components and assessment criteria of age: specific fitness and health status, Structure of muscles, contraction process and muscular kinetics.	12
II	Holistic approaches to the management of fitness and health: energy input output diet and exercise. Effect of specific nutrition on work performance and physical fitness. Nutrition exercise physical fitness and health interrelation ship. Review of different energy system of endurance and power activity: fuels and nutrition to support physical activity. Shift in fat and carbohydrate metabolism, mobilization of storage during exercise, effect of glycogenic index on health and fitness. Effect of nutrients on endurance capacity, zinc and endurance relationship.	12
III	Nutrition in sports: sports specific requirement. Diet manipulation, pre game and post game meals. Assessment of different nutrigenic aids and commercial supplement. Diet for person with high energy requirement, stress and fracture injury. Water and electrolyte balance: losses and their replenishment during exercise and sports event, effect of dehydration, sports drinks, formula feeds.	12
IV	significance of physical fitness and nutrition: in the prevention and management of weight control, obesity, diabetes mellitus , CV disorders, bone health and cancer. Nutritional and exercise regimens for management of obesity. Critical review of various dietary regimens for weight and fat reduction, prevention of weight cycling. Defining nutritional goals/guidelines appropriate to health, fitness and prevention	12

	and management of the above chronic degenerative disorders.	
V	Nutrition and exercise regimens: for pre and post natal fitness, Alternative systems for health and fitness like ayurveda, yoga, meditation, vegetarianism and traditional diets.	12
Keywords: Muscles, Actin and Myosin, Muscular contraction Process, Physical Fitness, Muscular Endurance, Pre and Post Meal, Exercise, Role of specific nutrients for Physical Fitness.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Nutrition for Health, Fitness & Sport- Williams, Melvin, 5th Edition, Brown Co. Publication.
2. Fitness Nutrition- Nicholas Bjorn, 5th Edition, Lulu.com Publication.
3. Sports Nutrition for health and Performance- Melinda M. Manore, 2nd Edition, Human Kinetics Publication.
4. Health and Fitness- Dr. Philip Maffetone, 1st Edition, Skyhorse Publication.

E-learning Resources:

1. Nutrition in sports
https://www.google.com/search?q=1.%09Nutrition+in+sports&rlz=1C1ASUC_enIN932IN936&ei=GSqfYseMNorUhwOM9obQ
2. Water and electrolyte balance
https://www.google.com/search?q=2.%09Water+and+electrolyte+balance&rlz=1C1ASUC_enIN932IN936&ei=9
3. physical fitness and nutrition
https://www.google.com/search?q=physical+fitness+and+nutrition+&rlz=1C1ASUC_enIN932IN936&ei=_CqfYuwpovKHA-3Nh9gI&ved=0
- bone health and cancer.
https://www.google.com/search?q=bone+health+and+cancer.&rlz=1C1ASUC_enIN932IN936&ei=kSufYqKGEdqchWPWvajIC
- Structure of muscles
https://www.google.com/search?q=Structure+of+muscles&rlz=1C1ASUC_enIN932IN936&ei=0yufYofOF5H1hwPr27PADA&v

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment:

Continuous Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Total Marks: 15
(Mean of Two Tests + Assignment
Divided by 2)

आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, मिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, मिलाई महिला महाविद्यालय, मिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राय पाटनकर महिला महावि. दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि. बालोद

- सदस्य

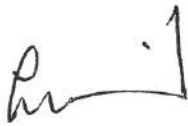
डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे.



Part A: Introduction			
Program: Degree Course		Class: B.Sc. Clinical Nutrition III Year	Year: 2022 Session: 2022-2023
1	Course Code	CN-6T	
2	Course Title	Advanced Dietetics	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ul style="list-style-type: none"> • To understand Basics Knowledge of Various body system. • To understand Basic knowledge of functioning of body system. • To understand Basic knowledge of Importance of Nutrients for health. • To understand Basic knowledge of chemistry of nutrients. • To understand Basic knowledge of Deficiency diseases caused by absence Of nutrients. 	
6	Credit Value	Theory :4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total No. of Periods: 60		
Unit	Topics	No. of Periods
I	Role of dietician: Nutrition and diet counseling, nutritional assessment of patient, dietary prescription and counseling, follow up, patient education and diet, factors affecting patients diet- Types of Diet - Liquid, Semi solid, soft and bland, Types of feeding.	12
II	Diet in Gastrointestinal Tract Disorder: Peptic Ulcer, Constipation, Diarrhea: Symptoms, treatment. Diet in Diabetes Mellitus, incidence & predisposing factors, symptoms, types and tests for dietician, metabolism in diabetes, dietary treatment and meal management, hypoglycemic agents, Insulin & it's types, Glycaemic Index versus Insulin Index, Complication of diabetes.	12
III	Diet in renal diseases: basic renal functions, symptoms & dietary treatment in acute & chronic glomerulonephritis, nephritis, Renal Failure and dialysis, urinary calculi, causes and treatment. Diet in Cardio vascular Diseases: Role of nutrition in cardiac efficiency, incidence of Atherosclerosis, dietary principles, Hypertension and Dietary Treatment.	12
IV	Diet in Liver Diseases: Jaundice, Hepatitis, Cirrhosis. Diet in Gout & Arthritis: causes, symptoms and treatment. Diet in allergy & skin disturbance: Definition, Classification, Manifestations, common food allergies, tests and dietetic treatment.	12

V	Diet in Weight Imbalance: Obesity and Under-weight. Diet in Fever and Infections: Types, metabolism in fevers, general dietary consideration, Diet in Influenza typhoid fever, recurrent malaria, tuberculosis and cancer.	12
Keywords: Medical Nutrition Therapy, Types of Diet, Therapy in Intestinal Diseases, Diabetes Mellitus, Renal Diseases, Hepatic Diseases, Weight Imbalances, Fever and Infections.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Nutrition in Health and disease- simon Langley – Evans, 3rd Edition, Wiley-Blackwell.
 2. Dietetics – B Shrilakshmi, 8th Edition, New Age Publishers.
 3. Clinical Dietetics & Nutrition - F.P. Anita, 3rd Edition, Oxford University Press.
 4. Handbook of nutritionally essential mineral elements- Boyd L. O'Dell, CRC Press.
 5. Normal and Therapeutic Nutrition- Robinson C.H., 17th Edition, Mc Millan. Pub. Com.
 6. Nutrition Science- B Srilakshmi, 8th Edition, New Age Publishers.
 7. Antioxidants in Health and Disease – Antonis Zampelas, 1st Edition, CRC Press.
- Physiological changes and nutritional requirements during

E-Learning sources:

1. Dietary Guidelines for Indians
<https://youtu.be/a-pXxDrIVjk>
2. Nutrition Care Process
<https://youtu.be/4IMhVISEcxA>
3. Nutritional Management of Diabetes -2
<https://youtu.be/4iDi7fjSAGE>
4. Nutritional requirements during pregnancy
<https://youtu.be/o6s1jGdo7po>
5. Nutritional Management of Diabetes – 1
<https://youtu.be/FMZNmgmwXag>
6. Nutritional Management of infections
<https://youtu.be/B0vLIHvNxAY>
7. Nutritional Care During Fever -1
https://youtu.be/6EHdeYmq_ic
8. Nutritional Care - Celiac Disease and Lactose Intolerance
<https://youtu.be/DiNI31acMGc>
9. Nutritional Management of Hepatitis
<https://youtu.be/z34vP8uus5E>
10. Nutritional management Eating Disorders
https://youtu.be/79V_jHpMB3A
11. Management of Metabolic Syndrome
<https://youtu.be/GjSeaWcVpjl>
12. Management of Hypertension II
<https://youtu.be/eAonEBKWMhE>
13. Management of Food allergy & Intolerance
<https://youtu.be/JfZ4G0aF8DA>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous Comprehensive Evaluation (CCE)	Class Test Assignment/Presentation	Two Test each of 15 Total Marks: 15 (Mean of Two Tests + Assignment Divided by 2)
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Part A: Introduction

Program: Degree Course		Class: B.Sc. Clinical Nutrition III Year	Year: 2022	Session: 2022-2023
1	Course Code	CN-3P		
2	Course Title	LAB3: Clinical Nutrition		
3	Course Type	Practical		
4	Pre-requisite (if any)	Theoretical Knowledge of Clinical Dietetics.		
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand Basics Knowledge of Clinical Dietetics. 2. To understand modification of diet as per disease requirements 3. To understand medical nutrition therapy for various diseases. 4. To understand Basic knowledge nutrient requirements in every separate disease. 5. To understand sports nutrition. 		
6	Credit Value	Practical: 2		
7	Total Marks	Max. Marks: 50	Min Passing Marks : 17	

Part B: Content of the Course

Total No. of Periods: 30

Tentative Practical List

Note: This is tentative list; the teachers concern can add more Experiments as per requirement.

Part-A

14. Menu Planning & Preparation of Normal and Therapeutic diet in relation to special nutrient requirement.

1. Adult.
2. Pregnancy.
3. Lactation.
4. Constipation.
5. Diarrhea.
6. Obesity.
7. Under weight.
8. Peptic Ulcer.
9. Jaundice.
10. Viral Hepatitis.
11. Cirrhosis.
12. Acute glomerulus's nephritis.
13. Chronic glomerulus's nephritis.
14. Diabetes Mellitus
 - (a) With Insulin.
 - (b) Without Insulin.
15. Hypertension.
16. Atherosclerosis.
17. Anemia.

Part B

1. Assessment of nutritional status including body composition.
2. Physiological parameters like heart rate and blood pressure.
3. Assessment of coronary risk profile- RISK factor
4. Assessment of bone health
5. Planning diets and formulating dietary guidelines for:
6. Fitness and health
7. Prevention of chronic degenerative disorders
8. Obesity management
9. Management of diabetes mellitus and CVD
10. Project-Review of existing alternative diet related systems for physical fitness and health.

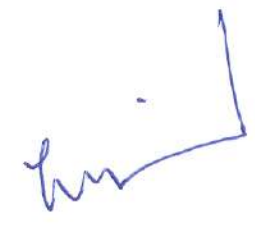
Part C: Learning Resources

Text Books, Reference Books, Other Resources

Suggested Readings:

1. Nutrition in Health and disease- simon Langley – Evans, 3rd Edition, Wiley-Blackwell.
 2. Dietetics – B Shrilakshmi, 8th Edition, New Age Publishers.
 3. Clinical Dietetics & Nutrition - F.P. Anita, 3rd Edition, Oxford University Press.
 4. Handbook of nutritionally essential mineral elements- Boyd L. O'Dell, CRC Press.
 5. Normal and Therapeutic Nutrition- Robinson C.H., 17th Edition, Mc Millan. Pub. Com.
 6. Nutrition Science- B Srilakshmi, 8th Edition, New Age Publishers.
 7. Antioxidants in Health and Disease – Antonis Zampelas, 1st Edition, CRC Press.
- Physiological changes and nutritional requirements during

E-Learning sources:

1. Dietary Guidelines for Indians
<https://youtu.be/a-pXxDrIVjk>
 2. Nutrition Care Process
<https://youtu.be/4IMhVISEcxA>
 3. Nutritional Management of Diabetes -2
<https://youtu.be/4iDi7fjSAGE>
 4. Nutritional requirements during pregnancy
<https://youtu.be/o6s1jGdo7po>
 5. Nutritional Management of Diabetes – 1
<https://youtu.be/FMZNmgmwXag>
 6. Nutritional Management of infections
<https://youtu.be/B0vLIHvNxAY>
 7. Nutritional Care During Fever -1
https://youtu.be/6EHdeYmq_ic
 8. Nutritional Care - Celiac Disease and Lactose Intolerance
<https://youtu.be/DiNl31acMGc>
 9. Nutritional Management of Hepatitis
<https://youtu.be/z34vP8uus5E>
 10. Nutritional management Eating Disorders
https://youtu.be/79V_jHpMB3A
 11. Management of Metabolic Syndrome
- 

12. Management of Hypertension II

<https://youtu.be/eAonEBKWMhE>

13. Management of Food allergy & Intolerance

<https://youtu.be/JfZ4G0aF8DA>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 50

Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 50

Internal Assessment:	Class Test	Not Applicable
Continuous Comprehensive Evaluation (CCE)	Assignment/Presentation	



आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, भिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, भिलाई महिला महाविद्यालय, भिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि, दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राय, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि, बालोद

- सदस्य


डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे.



B.Sc. (Food Science & Quality Control)**(Student drops Botany, instead study Food Science and Quality Control)**

Year	Course Code	Subject Name	Theory / Practical	Total Credit	Marks			
					UE	IA	Total	
							Max	Min
First	FQ-1T	Basic Nutrition and Food Chemistry	Theory	4	60	15	75	25
	FQ-2T	Food Microbiology and Sanitation	Theory	4	60	15	75	25
	FQ-1P	Food Microbiology	Practical	2	50	NA	50	17
Second	FQ-3T	Food Preservation, Sensory Evaluation and Food Packaging	Theory	4	60	15	75	25
	FQ-4T	Post Harvest Technology and Analytical Instrumentation	Theory	4	60	15	75	25
	FQ-2P	Analytical Instrumentation	Practical	2	50	NA	50	17
Third	FQ-5T	Food Analysis and Food Toxicology	Theory	4	60	15	75	25
	FQ-6T	Food Manufacturing, Adulterating and Testing	Theory	4	60	15	75	25
	FQ-3P	Food Analysis	Practical	2	50	NA	50	17

Note- There shall be four extra credits in each year for internship/ Apprenticeship .The certificate of extra credits for this would be provided by the concern university and it is not mandatory.

The foundation courses will be as per common syllabus of any B.Sc. programme.

Abbreviations Used- **UE:** University Examination **IA:** Internal Assessment

Part A: Introduction			
Program: Degree Course		Class: B.Sc. Food & Quality Control III Year	Year: 2022 Session: 2022-2023
1	Course Code	FQ-5T	
2	Course Title	Food Analysis And Food Toxicology	
3	Course Type	Theory	
4	Pre-requisite (if any)	NO	
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to:</p> <ul style="list-style-type: none"> • To understand Basic Knowledge of Chemical composition of Foods. • To understand Basic knowledge of sampling techniques. • To understand Basic knowledge of chemical method of Food analysis. • To understand Basic knowledge of Food Toxicology & Contamination. • To understand Basic knowledge of intentionally added substance in Foods. • To understand Basic knowledge of Food Born Illness. • To understand Basic knowledge of Food Preservation Technology. 	
6	Credit Value	Theory: 4	
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25

Part B: Content of the Course		
Total Periods: 60		
Unit	Topics	No. of Periods
I	<p>Food composition and factor affecting: Carbohydrate, Protein, Fats and oils natural emulsifiers. Organic acid, oxidant, antioxidant, enzyme, Pigment and colour, flavor, vitamins & minerals natural toxicants & water.</p> <p>Sampling techniques: Preparation of sample physical method, lactometer, Refractometry, polarimetry, viscosity, surface tension.</p>	12
II	<p>General chemical method of analysis: Total carbohydrate mono, disaccharide, starch and gum, fiber and dietary fiber, Total fat and different types of lipids, Total protein, non- protein and specific protein, Macro & micro elements-Na, K, P, Ca, Mg, Fe, Zn, Vitamin.</p>	12
III	<p>Toxicology: Introduction, Importance and Scope:</p> <p>Food Contamination: Naturally occurring toxin in various food substance animal and plant food, Substance interminably added to food, Antioxidant, colors, stabilizers.</p> <p>Residual chemicals utilized in food product and processing, Chemical preservatives, Pesticides, Heavy Metal's, Hormones In foods.</p>	12

Ami

IV	Food born illness: microbial & parasites food poisoning. Bacterial Interaction: Staphylococcal, Botulism. Bacterial infections: salmonellas, E-coli infection. Parasites: Trichinosis, Tapeworm.	12
V	Physical treatment of food preservatives: Irradiation, Application of irradiation in food preservatives, effects of irradiation. Carcinogens: definition and classification, Dietary factors. Genetically engineered food definition, Application of General technical safety.	12
Keywords: Food Composition, Factors affecting, Chemical Analysis, Food Toxicology, Bacterial Infestation, Genetically Engineered Foods.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Food Borne Toxicants-Michael Granvogl, 1st edition, ACS publication.
2. Introduction to food Toxicology- Leonard Bjeldanes, - Second Edition, Academic Press.
3. Food Poising and food infection – william G. Savage, reissue edition, Cambridge University press.
4. Hand book of toxicology of natural substance- Albin Machin, 1st edition, Koros Publication.
5. Chemical food safety- Jim E. Riviere, 1st edition, Wiley- Blackwell publication.

E-Learning sources:

1. Factors affecting food and Nutrition
<http://ecoursesonline.iasri.res.in/mod/page/view.php?id=38899>
<https://www.youtube.com/watch?v=dbMFeqXbkE0>
2. Food Contamination-
<https://www.google.com/search?q=food+contamination&rlz=1C1ASUC>
3. Heavy Metals-
<https://www.google.com/search?q=heavy+metals+in+food&rlz=1C1ASUC>
4. Food born illness-
https://www.google.com/search?q=food+borne+diseases&rlz=1C1ASUC_e

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 75

Continuous Comprehensive Evaluation(CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous Comprehensive Evaluation (CCE)	Class Test Assignment/Presentation	Two Test each of 15 Total Marks: 15 (Mean of Two Tests + Assignment Divided by 2)
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Signature

आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

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- सदस्य

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- सदस्य

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- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राय पाटनकर महिला महावि, दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अंबिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर, देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि, बालोद

- सदस्य

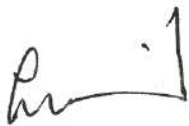
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- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विशेषज्ञ तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे,



Part A: Introduction

Program: Degree Course		Class: B.Sc. Food & Quality Control III Year	Year: 2022	Session: 2022-2023
1	Course Code	FQ-6T		
2	Course Title	Food Manufacturing Adulteration And Testing		
3	Course Type	Theory		
4	Pre-requisite (if any)	NO		
5	Course Learning Outcomes (CLO)	<p>At the end of this course, the students will be enable to:</p> <ul style="list-style-type: none"> • To understand Basic Knowledge of Market Research. • To understand Basic knowledge of Consumer Research. • To understand Basic knowledge of Post Harvest Losses. • To understand Basic knowledge Food Adulteration. • To understand Basic knowledge Food Standards and Food Laws. 		
6	Credit Value	Theory: 4		
7	Total Marks	Max. Marks: 60+15	Min Passing Marks : 25	

Part B: Content of the Course

Total Periods: 60

Unit	Topics	No. of Periods
I	<p>Market Research: Concept of Market type of market Scope of market research important of market research procedure of market research.</p> <p>Consumer Research: Consumer meaning and definition Consumer responsibility consumer products. Consumer behavior, importance of consumer research. food consumption pattern and the various factor effecting this pattern economical, Social psychological and physiological.</p>	12
II	<p>Trends in Social Change and its role in diet pattern: Food situation in India and outside.</p> <p>Tapping the unconventional post harvest losses.</p> <p>Prospects of Food processing for export traditional food status and need for renewal in the contact of westernization.</p> <p>Product development primary processing secondary processing types of food products of quick working fast food.</p>	12
III	<p>Food laws: State and municipal laws mandatory, national and international. Role of voluntary agencies and legal aspects of consumer protection.</p> <p>Food standards: India and international.</p>	12

IV	Food adulteration and quality criteria: for the following: milk and milk products, Flesh food grain's flours, Fruit and vegetable products, Oils and fats, spiced and condiments. Beverages: alcoholic and non alcoholic canned food.	12
V	Entrepreneurship plant location investment: Food law's equipment and space, Costing of product, Advertising and marketing, Transportation: Type/Mode.	12
Keywords: Market Research, Consumer Research, Food Consumption Pattern, Food Laws, Food standards, Food Adulteration, Food Entrepreneurship.		

Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Adulteration analysis of some foods and drugs- Alankar Shrivastav, 1st edition, Benthan Books publication.
2. Food products Manufacturing- Y. H. Hui, 1st Edition, Wiley- interscience publication.
3. Food Science – B. Shrilaxmi, 7th edition, New Age International Publication.
4. Domestic Test for food adulteration- H.G. Christian, 1st Edition, Wentworth Press.

E-learning Resources:

1. Market Research
https://www.google.com/search?q=1.%09Market+Research&rlz=1C1ASUC_enI
2. Food Law
https://www.google.com/search?q=food+law&rlz=1C1ASUC_enIN932IN936&ei
3. Food adulteration
https://www.google.com/search?q=food+adulteration&rlz=1C1ASUC_enIN932IN936&ei
4. Advertising and marketing
<https://www.gourmetads.com/solutions/food-marketing/>
5. Food standards - India and international
<https://www.slideshare.net/DebomitraDey/indian-and-international>
<https://www.slideshare.net/SaurabhMadhukar3/indian-and-international-standard>
6. Consumer Research
<https://surveysparrow.com/blog/customer-research/> <https://www.questionpro.com/blog/consumer-research/>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 75

Continuous Comprehensive Evaluation (CCE): 15

University Exam (UE): 60

Internal Assessment: Continuous Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Two Test each of 15
Total Marks: 15
(Mean of Two Tests + Assignment
Divided by 2)

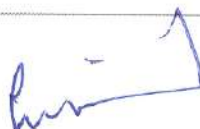
Part A: Introduction

Program: Degree Course		Class: B.Sc. Food & Quality Control III Year	Year: 2022	Session: 2022-2023
1	Course Code	FQ-3P		
2	Course Title	LAB3: Food Manufacturing Adulteration and Testing		
3	Course Type	Practical		
4	Pre-requisite (if any)	Theoretical knowledge of Food Analysis		
5	Course Learning Outcomes (CLO)	At the end of this course, the students will be enable to: <ol style="list-style-type: none"> 1. To understand Basic Knowledge of food analysis. 2. To understand Basic knowledge of physiochemical properties of foods. 3. To understand Basic knowledge of Post Harvest Losses of nutrients. 4. To understand Basic knowledge Food Adulteration. 5. To understand Basic knowledge Food Standards and Food Laws. 		
6	Credit Value	Practical: 2		
7	Total Marks	Max. Marks: 50	Min Passing Marks : 17	

Part B: Content of the Course

Total No. of Periods : 30

Tentative Practical List	Note: This is tentative list; the teachers concern can add more Experiments per Requirement <ol style="list-style-type: none"> 1. Estimation of Saponification Value of Fat. 2. Estimation of Iodine No. of Fat. 3. Estimation of Acid No. of Fat. 4. Estimation of Total Nitrogen by Kjehldol Method. 5. Separation of Amino Acid by Paper Chromatography. 6. Separation of Amino Acid by Paper Electrophoresis. 7. Testing of Adulteration in Milk & Milk Products, Cereal & Cereal Products, Spices, Fats & Oil. 8. Vitamin C estimation by Dye method 9. Project- Market Research of any specific food item.
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Part C: Learning Resources

Text Books. Reference Books, Other Resources

Suggested Readings:

1. Adulteration analysis of some foods and drugs- Alankar Shriwastav, 1st edition, Benthan Books publication.
2. Food products Manufacturing- Y. H. Hui, 1st Edition, Wiley- interscience publication.
3. Food Science – B.Shrilaxmi, 7th edition, New Age International Publication.
4. Domestic Test for food adulteration- H.G.Christian, 1st Edition, Wentworth Press.

E-learning Resources:

1. Market Research-https://www.google.com/search?q=1.%09Market+Research&rlz=1C1ASUC_enI
2. Food Law-
https://www.google.com/search?q=food+law&rlz=1C1ASUC_enIN932IN936&ei
3. Food adulteration-
https://www.google.com/search?q=food+adulteration&rlz=1C1ASUC_enIN932IN936&ei
4. Advertising and marketing
<https://www.gourmetads.com/solutions/food-marketing/>
5. Food standards - India and international
<https://www.slideshare.net/DebomitraDey/indian-and-international>
<https://www.slideshare.net/SaurabhMadhukar3/indian-and-international-standard>
6. Consumer Research
<https://surveysparrow.com/blog/customer-research/> <https://www.questionpro.com/blog/consumer-research/>

Part D: Assessment and Evaluation

Suggested Continuous Evaluation Methods:-

Maximum Marks: 50

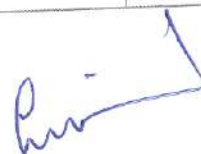
Continuous Comprehensive Evaluation(CCE): Not Applicable

University Exam (UE): 50

Internal Assessment: Continuous
Comprehensive Evaluation (CCE)

Class Test
Assignment/Presentation

Not Applicable



आज दिनांक 31.05.2022 को केन्द्रीय अध्ययन मण्डल की मीटिंग गृहविज्ञान विभाग में आयोजित की गई जिसमें निम्नलिखित सदस्य उपस्थित हुए तथा विभिन्न गृहविज्ञान से संबंधित विषयों के पाठ्यक्रम संशोधित एवं अनुमोदित किये गये-

डॉ. सीमा मिश्रा, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- अध्यक्ष,

डॉ. बबीता दुबे

- प्रतिनिधि, उच्च शिक्षा विभाग, नया रायपुर

डॉ. भारती सेठी, डॉ. खूबचंद बघेल शासकीय स्नातकोत्तर महाविद्यालय, गिलाई-3, दुर्ग

- सदस्य

डॉ. संध्या वर्मा, शासकीय कला एवं वाणिज्य महावि. देवेन्द्र नगर, रायपुर

- सदस्य

डॉ. संध्या मदन मोहन, प्राचार्य, गिलाई महिला महाविद्यालय, गिलाई,

- सदस्य

एवं अध्यक्ष, अध्ययन मण्डल, हेमचंद यादव विश्वविद्यालय

डॉ. रश्मि मिंज, दूधाधारी महिला महावि. रायपुर

- सदस्य

डॉ. अल्का दुग्गल, वामन राव पाटनकर महिला महावि. दुर्ग

- सदस्य

डॉ. निशा श्रीवास्तव, होलीकास महिला महावि. अर्बिकापुर

- सदस्य

डॉ. शिप्रा बनर्जी, दूधाधारी महिला महावि. रायपुर

- सदस्य

श्रीमती ममता आर. देव, शासकीय कमलादेवी राठी महिला स्नातको. महावि. राजनांदगांव छ.ग.

- सदस्य

सुश्री सुषमा घई, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. दीपाली राव, शासकीय घनश्याम सिंह गुप्त स्नातको. महावि. बालोद

- सदस्य

डॉ. अर्चना दीक्षित, शासकीय बिलासा कन्या महाविद्यालय, बिलासपुर

- सदस्य

डॉ. शोभा महिस्वर, शासकीय माता शबरी महावि. बिलासपुर

- सदस्य

डॉ. वर्षा डोडिया, विषय विश्लेषण तथा शेष अन्य सदस्य ऑन लाइन उपस्थित रहे,

