

**SARDAR PATEL UNIVERSITY, VALLABH VIDYANAGAR**

**B.Sc. Home Science**

**(Under Choice Based Credit Scheme)**

**Semester - SIXTH (FAMILY RESOURCE MANAGEMENT) YEAR 2023-2024**

Sr. No.	Course Type	Course Code	Name of Course	Theory (T) Practical	Credit	Contact hrs/week	Exam Duration in hrs	Marks		
								Internal	External	Total
1	Ability Enhancement Course	UH06A HSC51	Interpersonal Communication in Workplace	T	2	2	2	15/5	35/14	50/20
2	Core Courses	UH06CF RM51	Designing Modular Kitchens	T	4	4	3	30/10	70/28	100/40
3		UH06CF RM52	Designing Modular Kitchens	P	2	4	3	15/5	35/14	50/20
4		UH06CF RM53	Travel and Tourism	T	4	4	3	30/10	70/28	100/40
6		UH06CF RM54	Advertising	T	2	2	2	15/5	35/14	50/20
7		UH06CF RM55	Housing	T	2	2	2	15/5	35/14	50/20
8	Skill Enhancement Course	UH06SF RM51	Internship	P	4	8	-	200/66	-	200/40
9		UH06SF RM52	Application of managerial skills	P	2	4	3	15/5	35/14	50/20
10	Elective Courses (Any)	UH06EH	Human Resource Management	T	2	2	2	15/5	35/14	50/20
11		UH06EH	Life Skills Development	T	2	2	2	15/5	35/14	50/20

	<b>One)</b>	UH06EH	Garment s-Export and Import	T	2	2	2	15/5	35/14	50/20
12										
		UH06EH	Hygiene & Sanitatio n	T	2	2	2	15/5	35/14	50/20
13										
			<b>Total</b>		<b>24</b>	<b>32</b>		<b>350</b>	<b>350</b>	<b>700</b>



Bachelor of Science-Home Science  
(B.Sc.-H. Sc.) (Home Science) Semester (VI)

Course Code	UH06AHSC51	Title of the Course	Interpersonal Communication in Workplace
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. Prepare the students for work place</li><li>2. Inculcate in them important aspects of leadership</li><li>3. Help them understand the intricacies of team work at work place.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Need for interpersonal skill development (a) Understanding the universal need for developing interpersonal skills (b) How to develop interpersonal skills in a workplace (c) Informal learning	25
2.	Understanding the difference between individuals (a) What is personality (b) The main personality traits and factors (c) Effect of personality traits o job performance (d) How to deal with different personality types (e) Value differences and how to deal with them (f) Different kinds of intelligences (g) Work ethics	25
3.	Interpersonal communication (a) How does communication happen (b) Relationship building (c) Non- verbal communication (d) Overcoming communication barriers (e) Steps to effective communication (f) Diversity in Understanding Cultural differences	25
4.	Team Building (a) Importance (b) Types of teams (c) The advantage and disadvantage of teamwork (d) Role distribution (e) Guidelines for team level communication	25





Teaching-Learning Methodology	Class Discussions/ Demonstrations, Power point presentations, Class activities/ assignments, group discussions, Field visits, chalk and board
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Understand workplace strategies
2.	Comprehend the importance of interpersonal skills
3.	Perform better in their workplace

Suggested References:	
Sr. No.	References
1.	Cole, M. & Cole, S. (1993). <i>The development of children</i> . New York: Scientific American Books.
2.	Kumar, A. (2000). <i>Child Psychology</i> . New Delhi: Anmol Pub. Pvt Ltd.
3.	Saraswati, T. S. & Kaur B. (1993) <i>Human Development &amp; Family Studies in India: An agenda for research and policy</i> (PP67-76) New Delhi: Sage Publication.

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06CFRM51	Title of the Course	Designing Modular Kitchens
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"><li>1. To understand the importance of kitchen as an important unit.</li><li>2. To acquaint them with kitchen planning aspects.</li><li>3. To familiarize students about the kitchen geometry of various counters.</li><li>4. To enhance their awareness about (latest/Trends) materials &amp; finishes for kitchen.</li></ol>
--------------------	--

Course Content		
Unit	Description	Weightage* (%)
1.	Kitchen Basics (a) Functions of kitchen (b) Essential zones (c) Benefits of Modular kitchen	10
2.	Kitchen Planning (a) Orientation. (b) Important work centres. (c) Layout of kitchen design. (d) Work triangle (e) Vertical space needs: counter heights, storage & toe space. (f) Ventilation: Natural & Artificial. (g) Lighting needs: Natural & Artificial	25
3.	Kitchen Storage (a) Principles of storage. (b) Kitchen cabinets-wall, base and corners	20
4.	Finishes in kitchen (a) Ceiling, floor, wall, counter tops. (b) Furniture & cabinets. (c) Sink and its accessories	25





5	Kitchen Appliances And Services (a) Appliances: Refrigerator, Microwave Oven, Hobs/ Range, Induction cooker (b) Domestic services: water supply, drainage, lighting, gas pipeline, waste management	20
---	---	----

Teaching-Learning Methodology	Power point presentations, Videos, Field visits, Assignments, Quiz, participatory lectures, Discussions and display of various materials.
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Work efficiently in modular kitchen.
2.	Understand the significance of arranging space, equipment and storage properly.
3.	Design modular kitchen ergonomically

Suggested References:	
Sr. No.	References
1.	Gilly, Love (1997). <i>Making The Most of Kitchens</i> . London: Conran Octopus ltd.
2.	Sherwood, R.F. (1972). <i>Homes Today and Tomorrow</i> . Illinois: Chas A. Bennett Co. Inc.
3.	Your kitchen (1983). <i>Better Homes &amp; Gardens</i> . Meridith Corporation.
4.	Gupta, et al. (2016). <i>Designing Modular Kitchens: A Practical Manual for Home Science students</i> . Anand: Guru Design Publications.

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06CFRM52	Title of the Course	Practical- Designing Modular Kitchens
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"><li>1. To acquaint them with kitchen planning aspects.</li><li>2. To familiarize students about the kitchen geometry of various counters.</li><li>3. To enhance their awareness about (latest/Trends) materials &amp; finishes for kitchen.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Kitchen zones and its functions.	05
2.	Work sequence in modular kitchen	05
3.	Scale drawing of various kitchen centres: sink centre, cooking centre, storage centre, mix/preparation centre	10
4.	Planning of different kitchen layouts with work triangle: one wall, two wall, L-shape, U-shape, Peninsula	20
5.	Drawing types of cabinets and sink	05
6.	Drawing elevation plans of various kitchen centres: sink centre, cooking centre, storage centre, mix/preparation centre	10
7.	Planning Kitchen storage in various centres	10
8.	Making 3-D models of modular kitchens on AutoCAD	20
9.	Survey of latest trends in modular kitchens.	10
10.	Evaluating the given modular kitchens on various aspects	05





Teaching-Learning Methodology	Power point presentations, field-based learning, Assignments, Quiz, Discussions and display of various materials, lectures, tutorials, library use and e-learning through videos of various materials coupled with market survey
-------------------------------	--

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Comprehend the working of various kitchen centres along with their storage.
2.	Develop functional designs of modular kitchen with space management.

Suggested References:	
Sr. No.	References
1.	Wanda, J. (2001). <i>Modern Kitchen Workbook – A Design Guide for Planning a Modern Kitchen</i> , Beverly: Rockport Publishers. USA
2.	Agarwal, D.K. (2006). <i>Kitchen Equipment and Design</i> . New Delhi: Aman Publications, India.

\*\*\*\*\*







Bachelor of Science - Home Science  
(B.Sc.- H. Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06CFRM53	Title of the Course	Travel and Tourism
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none"><li>1. To recognize the role of Travel and Tourism.</li><li>2. To comprehend the types and working of Travel and Tourism organizations.</li><li>3. To teach the know-how of planning tours.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Introduction to Travel and Tourism (a) Meaning, Significance and History of Travel & Tourism (b) The Tourism Industry and its systems (c) Types of Tourism (Ecotourism, Heritage Tourism, Medical Tourism, Educational Tourism Etc.)	20
2.	Tourism Organization (a) Needs for Tourism Organization (b) International Organization (c) Government Organizations in India (d) Private Sector Organization in India	15
3.	Tourism Legislation (a) Laws Pertaining to Trans-Board Movements Such as Visa Regulation, Customers, Foreign Exchange, Immigration And Emigration (b) Laws related food and beverages (c) Laws related to transport (d) Laws related to accommodation	15
4.	Travel Agent and the Tour Operator (a) Travel Agent: Types of travel agencies, Functions of travel agency	20





	(b) The Tour Operator: Types of tour operators, Packages tour, Guides and escorts.	
5.	<p><b>Itinerary Planning &amp; Tourism Marketing</b></p> <p>(a) Customer Service Skills: Telephone skills/etiquettes, City codes, Airport names and codes of India and overseas, Country codes and currency codes, Handling customers complaints</p> <p>(b) Itinerary planning: Basic information of planning the itinerary,            Calculation of tour cost</p> <p>(c) Tourism Marketing: Tourism market segmentation, E-Marketing, Guidelines for tourist, Places of tourist interest: International and national level</p>	30

Teaching-Learning Methodology	Lecture, Power Point Presentations, Short Films, Field Visits, Projects, Class Presentations, Group Discussion.
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Acquaint with Travel and Tourism concepts.
2.	Comprehend the Travel and Tourism Industry.
3.	Grab the job placement as Travel Guides and Tour Operators in the industry.

Suggested References:	
Sr.	References





No.	
1.	Dharmarajan, S. and Seth., R. (2007). <i>Tourism in India - Trends and Issues</i> . New Delhi: Har Anand Publications Pvt. Ltd.
2.	Gupta,S. (2006). <i>World Tourism in New Millennium</i> . Jaipur: ABD Publishers.
3.	Kamra, K.K., and Chand, M. (2006). <i>Basics of Tourism - Theory, Operation and Practice</i> . New Delhi: Kanishka Publishers.
4.	Puri, M. and G.Chand. (2006). <i>Tourism Management</i> . New Delhi: Pragun Publications.
5.	Sharma, R.B. (2011). <i>World Tourism in 21st Century</i> . New Delhi: Alfa Publications.
7.	Roday, S., Biwal, A., and Joshi, V. (2009). <i>Tourism Operations and Management</i> . New Delhi: Oxford University press publication.

On-line resources to be used if available as reference material

<https://epgp.inflibnet.ac.in/Home/Download>

Hotel & Tourism Management

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06CFRM54	Title of the Course	Advertising and Marketing
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. To get acquainted with the basic concepts of Advertising and Marketing.</li><li>2. To appraise the relation of Advertising and Marketing.</li><li>3. To recognize different techniques of Marketing.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	<p>Introduction to Marketing</p> <p>(a) Concept of Marketing: Definition of Marketing and Marketing Management, Concepts of Market, Types of Market, Market Segmentation</p> <p>(b) Organization and Its Functions: Sole Proprietorship and Partnership, Partnership Deed, Registration of Firm</p>	25
2.	<p>The Product and Pricing</p> <p>(a) The Product: Classification of consumer products, the product life cycle, the adoption &amp; diffusion process, new product development.</p> <p>(b) Pricing: Definition and importance of pricing, Pricing objectives, Price determining process, Factors influencing price decisions.</p>	25
3.	<p>Introduction to Advertising</p> <p>(a) Definition and Types</p> <p>(b) Impact of Advertising</p> <p>(c) Ethical and Legal Aspects in Advertising</p> <p>(d) Media for Advertising</p> <p>(e) Role of Advertising in Marketing mix</p>	25
4.	Distribution Channels and Promotion	25





	<p>(a) Distribution Channels: Direct and Indirect, Choice of distribution Channel, Physical Distribution System, Warehousing and Transportation.</p> <p>(b) Promotion: Sales Promotion Techniques, Personal Selling, Kinds of Salesman, Qualities of Successive Salesman</p>	
--	--	--

Teaching-Learning Methodology	Lecture, Power Point Presentations, Brainstorming, Group Projects, Class Discussion.
-------------------------------	--

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Recognize the role of marketing and advertising in the economy.
2.	Comprehend the marketing and advertising skills.
3.	Assess the process of new product development, pricing decisions and distribution.

Suggested References:	
Sr. No.	References
1.	Kotler, Philip (2003). <i>Marketing Management</i> . Delhi: Pearson Education, Pvt. Ltd.
2.	Sharlekar, S. (1995). <i>Marketing Management</i> . Bombay: Himalaya Pub. House.
3.	Schoell, F. (1985). <i>Marketing</i> . London: Allyn and Bacon Inc.
4.	Sarkar, M. (2000). <i>Marketing Management</i> . New Delhi: Crest Pub House.
5.	Rajgopal (2000). <i>Marketing Concepts and Cases</i> . New Delhi: New Age International (P) Ltd.





6.	Bhushan, Y.K. (1978). <i>Fundamentals of Business Organization &amp; Management</i> . New Delhi: Sultan Chand.
----	---

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06CFRM55	Title of the Course	Housing for People with Special Needs
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. To understand the various diverse needs of people with special needs with regard to interior design and architecture.</li><li>2. To promote awareness of adaptable, accessible, barrier free environment and universal design.</li><li>3. To train students to become interior designers/resource persons concerning a non- handicapping enviro.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Housing Environment for Special Needs (a) Needs of People (b) Type of Disabilities (c) Problems Faced by People With Special Needs	30
2.	Anthropometrics for People with Special Needs (a) Access Standards and Guidelines Published by the Different Departments of Government of India (b) Reach Ranges	20
3.	Housing Environments for Special purposes and Needs: Adaptable Approaches (a) Major Attributes of Adaptable Housing (b) Access and Entry (c) Doors and Doorway (d) Bathrooms and Kitchen (e) Livingroom and Bedroom (f) Outlets/Switches/Other Environmental Controls (g) Patios and Balconies (h) Floor	30
4.	Barrier Free Design Standards for Residential Building	20





Teaching-Learning Methodology	PowerPoint presentations, Lectures, Discussions, ICT enabled teaching
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Enforce a conscious application of these design concept and principles in designing interiors.
2.	Understand the concepts of Barrier Free design, Accessible Design, Universal Design and Design for all.

Suggested References:	
Sr. No.	References
1.	Bindra, S. P. and Arora, S. P. (2003). <i>Building Construction</i> . New Delhi: Ganpatrai Pub.
2.	Deshpande, R.S. (1978). <i>Modern Ideal Homes for Indians</i> . Poona: United Book Corp.
3.	Sherwood, Ruth F (1972). <i>Homes: Today and Tomorrow</i> . USA: C. A. Bennett Company.

On-line resources to be used if available as reference material
On-line Resources







<https://www.newhomesource.com/learn/designing-homes-for-special-needs>

[https://www.researchgate.net/publication/236144009\\_Housing\\_for\\_Special\\_Needs\\_Physical\\_Interior\\_Design\\_to\\_Accommodate\\_Special\\_Needs](https://www.researchgate.net/publication/236144009_Housing_for_Special_Needs_Physical_Interior_Design_to_Accommodate_Special_Needs)

<https://www.archdaily.com/872710/a-simple-guide-to-using-the-ada-standards-for-accessible-design-guidelines>

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Family Resource Management) Semester (VI)

Course Code	UH06SFRM51	Title of the Course	Practical – Internship
Total Credits of the Course	04	Hours per Week	08

Course Objectives:	<ol style="list-style-type: none"><li>1. To expand the depth and breadth of academic learning in a particular area of interest.</li><li>2. To embrace new ideas skills, work habits and attitudes necessary for job success.</li><li>3. Integrate theory and practice and enhance skills that are transferrable to any professional work setting</li><li>4. To develop communication, interpersonal and other critical skills in the job interview process.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	The students will be placed in an agency/institutions/industry for a period of three weeks for intensive work experience. like (a) Hotels (b) Resorts (c) Small scale entrepreneurs (d) NGOs/VCOs (e) Architects (f) Interior designer (g) Industries related to furnishings and accessories. The internship will be conducted during/after Diwali vacations.	50
2.	Reports: Weekly report, Report writing at the end of the training period.	25
3.	Presentation and Evaluation	25

Teaching-Learning Methodology	Field experience, problem solving, presentations
-------------------------------	--





Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Linked academic theory to practice
2.	Acquired new learning with meaningful activities
3.	Built and maintained positive professional relationship
4.	Appear for job interviews with confidence
5.	Clearly understood their job profile in an institution
6.	Developed self-understanding , self-discipline maturity and confidence.

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H. Sc.) (Home Science) Semester (VI)

Course Code	UH06EHSC51	Title of the Course	Human Resource Management
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. To familiarize students with the concept of human resource management and development.</li><li>2. To comprehend functions of human resource development.</li><li>3. To sensitize students towards challenges of human resource managers.</li><li>4. To acquaint the students with manpower planning and recruitment.</li><li>5. To familiarise with the Labour welfare laws and procedures.</li></ol>
--------------------	--

Course Content		
Unit	Description	Weightage* (%)
1.	<b>Human Resources Management</b> (a) Concepts: Functions, roles, skills and competencies. (b) Structure of HRD: Structure of the department; The role of human resource manager. (c) Challenges of HR: Globalization, cultural environment, work force diversity, technological changes.	20
2.	<b>Human Resource Planning</b> (a) Manpower planning: Objectives, elements, advantages, Job description and job specification; Job analysis and evaluation (b) Recruitment: Sources, factors affecting, policy and evaluation (c) Selection process (d) Placement and Induction	30
3.	<b>Training and Development</b> (a) Need and areas of training (b) Training Process (c) Performance appraisal and development	30
4.	<b>Laws Governing Staff Planning and Management</b>	20





	(a) Employee laws (b) Trade union contracts and negotiations	
--	---	--

Teaching-Learning Methodology	PowerPoint presentations, Lectures, Discussions, ICT enabled teaching
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course the learner will be able to	
1.	Understand human resource management, functions and development.
2.	Gain insight into challenges of human resource managers.
3.	Summarize the objectives of Human Resource planning, Recruitment and selection process.
4.	Understand the process involved in placement, training and development activities.
5.	Understand the characteristics of an effective appraisal system and compensation planning.
6.	Understand the issues related to employee welfare, grievances and discipline.

Suggested References:	
Sr. No.	References
1.	Rao, V.S.P. (2010). <i>Human Resource Management</i> . New Delhi: Excel books.





2.	Cynthia, D. Fisher (2010). <i>Human Resource Management</i> . Chennai: 3/e, AIPD.
3.	Snell, Bohlander and Vohra (2012). <i>Human Resource Management</i> . A South Asian Perspective, 16th Rep., Cengage Learning.
4.	Lawrence, S., Kleeman, Biztantra, (2012). <i>Human Resource Management</i> . New Delhi: Dreamtech Press India Pvt. Ltd.
5.	Aswathappa, K. (2011). <i>Human Resource Management</i> . New Delhi: Himalaya Publishing House.

On-line resources to be used if available as reference material

On-line Resources

[https://en.wikipedia.org/wiki/Human\\_resource\\_management](https://en.wikipedia.org/wiki/Human_resource_management)

<http://www.whatishumanresource.com/human-resource-management>





Bachelor of Science - Home Science  
(B.Sc.- H. Sc.) (Home Science) Semester (VI)

Course Code	UH06EHSC52	Title of the Course	Life Skills Development
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. Develop insight into life skills and its crucial role in coping with challenges and improving quality of life.</li><li>2. Comprehend the core life skills and learn strategies to develop these skills in self as well as others through life skills education.</li><li>3. Learn the components, principles and skills to design and implement effective life skills education programme.</li></ol>
--------------------	--

Course Content		
Unit	Description	Weightage * (%)
1.	<p>Concept and Meaning of Life Skills</p> <ul style="list-style-type: none"><li>(a) Definitions and concept of life skills and life skills education</li><li>(b) Importance of life skills for overall wellbeing and value of life skills education.</li><li>(c) Core life skills: classification, concepts and strategies to enhance these skills. Understanding what are life skills meaning &amp; usefulness</li><li>(d) Need for life skills in today's world</li><li>(e) Preparing and dealing with changes.</li></ul>	25
2.	<p>Driving our own growth.</p> <ul style="list-style-type: none"><li>(a) Motivation: meaning need &amp; sources</li><li>(b) Development positive thinking</li><li>(c) Benefits of positive thinking</li><li>(d) Mind power: Meaning, benefits of meditation</li><li>(e) Incorporating 10 important life skills recommended by WHO (self-awareness, empathy, critical thinking, creative thinking, decision making, problem solving, effective communication, interpersonal skills, coping with stress and coping with emotions) while preparing the Life Skills Education programmes/curriculum/modules while ensuring their age appropriateness and cultural and contextual relevance. Skills for self: critical thinking skills, decision making skills, interpersonal</li></ul>	25





	communication skills, coping with stress and emotions; self-management skills, ability for empathy and compassion.	
3.	<p>Stress management:</p> <p>(a) Understanding stress</p> <p>(b) Techniques to manage stress</p> <p>(c) Understanding relation between life goals, motivation, productivity and stress.</p> <p>(d) Leadership skills: Key characteristics of leader, self-confidence, assertiveness, trustworthiness, morality, emotional, stability, emotional sense of humors, self-awareness, objectivity, developing of teamwork skills, decision making, emotional stability.</p>	25
4.	<p>Importance of Communication in Imparting Life Skills Education</p> <p>(a) Concept and importance of communication ·</p> <p>(b) Effective communication strategies for impactful life skills education programme (effective listening, speaking, building and maintaining relationships, understanding group dynamics and functioning in groups, delegating responsibilities)</p> <p>(c) Communicating with the audience: receiving feedback, handling questions, etc.</p>	25

Teaching-Learning Methodology	Lecture method, Group discussions Method, Power Point Presentation, Audio Visual methods, Games Seminar, Assignment, Quiz
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%







Course Outcomes: Having completed this course, the learner will be able to	
1.	Explain importance of life skills education from individual, interpersonal, familial and societal perspectives.
2.	Develop personal & professional growth.
3.	Help in improvement of personality.
4.	Enhance employability.

Suggested References:	
Sr. No.	References
1.	Nishitesh, Dr. Bhaskara Reddy (2012). <i>Soft Skills &amp; Life Skills</i> . Hyderabad: B Sc publishers.
2.	Rao, M.S. (2010). <i>Soft Skills, Enhancing Employability</i> . New Delhi: Connecting campus with corporate, IK International Pvt. Ltd.
3.	Schulz, B. (2008). <i>Importance of soft skills</i> . Education beyond Academic Knowledge.

\*\*\*\*\*





Bachelor of Science - Home Science  
(B.Sc.- H.Sc.) (Home Science) Semester (VI)

Course Code	UH06EHSC53	Title of the Course	Garments-Export and Import
Total Credits of the Course	02	Hours per Week	02

Course Objectives:	<ol style="list-style-type: none"><li>1. Make students aware of garment import &amp; export marketing techniques.</li><li>2. Acquire knowledge of textile policies in India.</li><li>3. Develop insight in quality assurance of apparel &amp; textile products.</li></ol>
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	(a) Introduction to export & import management (b) Management function	20
2.	Finance function (a) Nature & Scope (b) Methods of financing (c) Financial planning	20
3.	Policies in apparel & textile export (a) Government (b) Nongovernment	15
4.	Business System (a) Laundering a proprietorship (b) Joint stock company (c) Cooperatives (d) Partnership	25
5.	Quality Control in apparel & textile units (a) Importance (b) Stages of Quality Control in Industry (c) Role of Information technology	20
Teaching-Learning Methodology	Lectures , demonstrations, videos, role plays, visits	





Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to

- |    |   |
|----|---|
| 1. | Work in the field of export and import of textiles. |
|----|---|

Suggested References:

Sr. No.	References
1	Kothary, V.K.(1999); <i>Progress in Textiles &amp; Quality Management</i> . New Delhi: Lafi Publicios
2	Grover, E.B. & Hamby D. S. (1988); <i>Hand Book of Textiles Testing and Quality control</i> (2 <sup>nd</sup> Ed). New Delhi: Wiley Eastman Ltd.
3	Angappan, P. (2002); <i>Textiles Testing</i> . Tamil Nadu: SSMIIT.
4	Basu, A. (2001). <i>Textile Testing Fibre, Yarn &amp; Fabric</i> . Coimbatore: The South India.
5	Booth, J.E (1996). <i>Principles of Textiles Testing</i> . Delhi: CBS Publication,

\*\*\*\*\*





**Bachelor of Science-Home Science**  
**(B.Sc.-H. Sc.) (Home Science) Semester (VI)**

Course Code	UH06EHSC54	Title of the Course	Hygiene and Sanitation
Total Credits of the Course	02	Hours per Week	02
Course Objectives:	1. Develop correct habits of personal and environmental hygiene. 2. Students can learn safe handling of food and ensure complete safety of raw and processed foods.		

Course Content		
Unit	Description	Weightage* (%)
1.	(a) Definition of hygiene its application to everyday life. Personal hygiene care of skin, hair, hands feet, teeth, use of cosmetics and jewellery. (b) Safe handling of food – Personal hygiene including uniform, medical check-up, good food handling habits and training, control and eradication of flies, cockroaches, rodents and other pests.	20
2.	Basic Principles of Food Safety: definition, Sources of contamination, Difference between food poisoning and food infection, Safety in food processing- (a) Food procurement (b) Storage (c) Handling (d) Preparation	10
3.	Disinfections – Definition of disinfectant, sanitation, antiseptic and germicides, common disinfectants, use in case of working surfaces. Plant equipments, Dish washing, hand washing etc., and sterilization of plant equipments.	20
4.	Care of premises and equipments–impervious washable floors and walls, table tops, floors etc. Good ventilation and lighting, care of dark corners, crevices and cracks. Garbage disposal – collection storage and proper disposal from the premises including effluents.	25
5.	(a) Storage of food – Technique of correct storage temperature of different commodities to prevent bacterial contamination of milk, butter, cream, cheese, fruit juices. LTHT, HTST method, sterilization of milk, water etc. (b) Legal administration and quality control – Laws relating to Food Hygiene.	25





Teaching-Learning Methodology	Lecture Method, Questions-Answer method, Discussion method, Brain storming method, Observational method, Use of ICT
-------------------------------	---

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	Knowledge of personal and industrial hygiene and sanitation.
2.	Information regarding storage and care of food and equipment.
3.	Aware about legal standards related with food hygiene.

Suggested References:	
Sr. No.	References
1.	Hobbs B.C. and Gilbert (1970): <i>Food Poisoning and Food Hygiene</i> , Edward Arnold , London.
2.	Graham-Rack, B., & Binsted, R. (1973). <i>Hygiene in food manufacturing and handling</i> .
3.	Marriott, N. G., & Robertson, G. (1997). <i>Essentials of food sanitation</i> . Berlin: Springer Science & Business Media.
4.	Roday, S. (1998). <i>Food hygiene and sanitation</i> . Ahmedabad: Tata McGraw-Hill Education.

On-line resources to be used if available as reference material
On-line Resources
<a href="http://e-PGPathshala (inlibnet.ac.in)">e-PGPathshala (inlibnet.ac.in)</a>

\*\*\*\*\*

