KARNATAK UNIVERSITY, DHARWAD
ACADEMIC (S&T) SECTION
ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯ, ಧಾರವಾಡ
ವಿದ್ಯಾಮಂಡಳ (ಎಸ್&ಟಿ) ವಿಭಾಗ

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'A' Grade 2014

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No.KU/Aca(S&T)/RPH-394A/2021-22/1155 Date: 29 OCT 2021

ಅಧಿಸೂಚನೆ

ವಿಷಯ: 2021–22ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಎಲ್ಲ ಸ್ನಾತಕ ಕೋರ್ಸಗಳಿಗೆ 1 ಮತ್ತು 2ನೇ ಸೆಮೆಸ್ಟರ್ NEP-2020 ಮಾದರಿಯ ಪಠ್ಯಕ್ರಮವನ್ನು ಅಳವಡಿಸಿರುವ ಕುರಿತು.

ಉಲ್ಲೇಖ: 1. ಸರ್ಕಾರದ ಅಧೀನ ಕಾರ್ಯದರ್ಶಿಗಳು(ವಿಶ್ವವಿದ್ಯಾಲಯ 1) ಉನ್ನತ ಶಿಕ್ಷಣ ಇಲಾಖೆ ಇವರ ಆದೇಶ ಸಂಖ್ಯೆ: ಇಡಿ 260 ಯುಎನ್ಇ 2019(ಭಾಗ–1), ದಿ:7.8.2021.
2. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ದಿನಾಂಕ: 19.08.2021
3. ಈ ಕಚೇರಿ ಸುತ್ತೋಲೆ ಸಂ.No. KU/Aca(S&T)/RPH-394A/2021-22/18 ದಿ:21.08.2021.
4. ಸರ್ಕಾರಿ ಆದೇಶ ಸಂ ಇಡಿ 260 ಯುಎನ್ಇ 2019(ಭಾಗ–1),ಬೆಂಗಳೂರು ದಿ. 15.9.2021.
5. ಎಲ್ಲ ಅಭ್ಯಾಸಸೂಚಿ ಮಂಡಳಿ ಸಭೆಗಳ ನಡವಳಿಗಳು
6. ಎಲ್ಲ ನಿಖಾಯಗಳ ಸಭೆಗಳು ಜರುಗಿದ ದಿನಾಂಕ: 24,25–09–2021.
7. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ಸಂಖ್ಯೆ: 01 ದಿನಾಂಕ: 28.9.2021.
8. ಈ ಕಚೇರಿ ಸುತ್ತೋಲೆ ಸಂ.No. KU/Aca(S&T)/RPH-394A/2021-22/954 ದಿ:30.09.2021.
9. ಎಲ್ಲ ನಿಖಾಯದ ಡೀನರು / ಸಂಪನ್ಮೂಲ ತಜ್ಞರ ಸಭೆ ದಿನಾಂಕ 21.10.2021.
10. ಎಲ್ಲ ಸ್ನಾತಕ ಅಭ್ಯಾಸಸೂಚಿ ಮಂಡಳಿ ಅಧ್ಯಕ್ಷರುಗಳ ಸಭೆ ದಿನಾಂಕ 22.10.2021.
11. ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ನಿರ್ಣಯ ಸಂಖ್ಯೆ: 01 ದಿನಾಂಕ: 27.10.2021.
12. ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶ ದಿನಾಂಕ: 29-10-2021

ಮೇಲ್ಕಾಣಿಸಿದ ವಿಷಯ ಹಾಗೂ ಉಲ್ಲೇಖಗಳನ್ವಯ ಮಾನ್ಯ ಕುಲಪತಿಗಳ ಆದೇಶದ ಮೇರೆಗೆ, 2021–22ನೇ ಶೈಕ್ಷಣಿಕ ಸಾಲಿನಿಂದ ಅನ್ವಯವಾಗುವಂತೆ, ಎಲ್ಲ B.A./ BPA (Music)/BVA/ BTTM/ BSW/ B.Sc./B.Sc. Pulp & Paper Science/ B.Sc. (H.M)/ BCA/ B.A.S.L.P./ B.Com/ B.Com (CS)/ & BBA ಸ್ನಾತಕ ಕೋರ್ಸಗಳ 1 ಮತ್ತು 2ನೇ ಸೆಮೆಸ್ಟರ್‌ಗಳಿಗೆ NEP-2020 ರಂತೆ ವಿಶೇಷ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯ ಅನುಮೋದಿತ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಈಗಾಗಲೇ ಪ್ರಕಟಪಡಿಸಿದ್ದು, ಮುಂದೆ ದಿನಾಂಕ 04.10.2021 ವರೆಗೆ ಸರಕಾರವು ಕಾಲಕಾಲಕ್ಕೆ ನೀಡಿದ ನಿರ್ದೇಶನಗಳನ್ನು ಅಳವಡಿಸಿಕೊಂಡು ದಿನಾಂಕ 27.10.2021 ರಂದು ಜರುಗಿದ ವಿದ್ಯಾವಿಷಯಕ ಪರಿಷತ್ ಸಭೆಯಲ್ಲಿ ಅನುಮೋದನೆ ಪಡೆದು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ www.kud.ac.in ದಲ್ಲಿ ಭಿತ್ತರಿಸಲಾಗಿದೆ. ಸದರ ಪಠ್ಯಕ್ರಮಗಳನ್ನು ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲದಿಂದ ಡೌನಲೋಡ ಮಾಡಿಕೊಳ್ಳಲು ಸೂಚಿಸುತ್ತ ವಿದ್ಯಾರ್ಥಿಗಳ ಹಾಗೂ ಸಂಬಂಧಿಸಿದ ಎಲ್ಲ ಬೋಧಕರ ಗಮನಕ್ಕೆ ತಂದು ಅದರಂತೆ ಕಾರ್ಯಪ್ರವೃತ್ತರಾಗಲು ಕವಿವಿ ಅಧೀನದ/ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ ಸೂಚಿಸಲಾಗಿದೆ.

29/10/21
ಕುಲಸಚಿವರು.

ಅಡಕ: ಮೇಲಿನಂತೆ

ಗೆ,

ಕರ್ನಾಟಕ ವಿಶ್ವವಿದ್ಯಾಲಯದ ವ್ಯಾಪ್ತಿಯಲ್ಲಿ ಬರುವ ಎಲ್ಲ ಅಧೀನ ಹಾಗೂ ಸಂಲಗ್ನ ಮಹಾವಿದ್ಯಾಲಯಗಳ ಪ್ರಾಚಾರ್ಯರುಗಳಿಗೆ. (ಕ.ವಿ.ವಿ. ಅಂತರ್ಜಾಲ ಹಾಗೂ ಮಿಂಚಂಚೆ ಮೂಲಕ ಬಿತ್ತರಿಸಲಾಗುವುದು)

ಪ್ರತಿ:

1. ಕುಲಪತಿಗಳ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
2. ಕುಲಸಚಿವರ ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
3. ಕುಲಸಚಿವರು (ಮೌಲ್ಯಮಾಪನ) ಆಪ್ತ ಕಾರ್ಯದರ್ಶಿಗಳು, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
4. ಅಧೀಕ್ಷಕರು, ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆ / ಗೌಪ್ಯ / ಜಿ.ಎ.ಡಿ. / ವಿದ್ಯಾಂಡಳ (ಪಿ.ಜಿ.ಪಿಎಚ್.ಡಿ) ವಿಭಾಗ, ಸಂಬಂಧಿಸಿದ ಕೋರ್ಸುಗಳ ವಿಭಾಗಗಳು ಪರೀಕ್ಷಾ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.
5. ನಿರ್ದೇಶಕರು, ಕಾಲೇಜು ಅಭಿವೃದ್ಧಿ / ವಿದ್ಯಾರ್ಥಿ ಕಲ್ಯಾಣ ವಿಭಾಗ, ಕ.ವಿ.ವಿ. ಧಾರವಾಡ.

Practical Subject

KARNATAK UNIVERSITY, DHARWAD

04 - Year B.A/B.Sc. (Hons.) Program

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SYLLABUS

Subject: Home Science

[Effective from 2021-22]

DISCIPLINE SPECIFIC CORE COURSE (DSCC) FOR SEM I & II,

OPEN ELECTIVE COURSE (OEC) FOR SEM I & II and

SKILL ENHANCEMENT COURSE (SEC) FOR SEM I

AS PER N E P - 2020

Karnatak University, Dharwad

Four Years Under Graduate Program in Home Science for B.A/B.Sc. (Hons.)Effective from 2021-22

Sem	Type of Course	Theory/ Practical	Instruction hour per week	Total hours of Syllabus / Sem	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks	Credits
I	DSCC 1	Theory	04hrs	56	02 hrs	40	60	100	04
		Practical	04 hrs	52	03 hrs	25	25	50	02
	OEC-1	Theory	03 hrs	42	02 hrs	40	60	100	03
	*SEC-1	Practical	03 hrs	30	02 hrs	25	25	50	02
II	DSCC2	Theory	04 hrs	56	02 hrs	40	60	100	04
		Practical	04 hrs	52	03 hrs	25	25	50	02
	OEC-2	Theory	03 hrs	42	02 hrs	40	60	100	03
	Details of the other Semesters will be given later								

*** Student can opt digital fluency as SEC or the SEC of his/ her any one DSCC selected**

Name of Course (Subject): Home Science

Programme Specific Outcome (PSO):

On completion of the 03/ 04 years Degree in Home Science students will be able to:

PSO 1 : Deliver quality tertiary education through learning while doing and reflect universal and domain-specific value in Home Science.

PSO 2 : Involve, communicate and engage key stakeholders, preach and practice change as a continuum.

PSO 3 : Develop the ability to address the complexities and interface among of self, societal and national priorities.

PSO 4 : Generate multi – skilled leaders with a holistic perspective that cuts across disciplines.

PSO 5 : Instill both generic and subject – specific skills to succeed in the employment market.

PSO 6 : Foster a genre of responsible students with a passion for lifelong learning and entrepreneurship.

PSO 7 ; Develop sensitivity, resourcefulness, and competence to render service to families, communities and the nation at large.

PSO 8 : Promote research innovation and design (product) development favoring all the disciplines in Home Science.

PSO 9 : Enhance digital literacy and apply them to engage in real time problem solving and ideation related to all fields of Home Science.

PSO10 : Appreciate and benefit from the symbiotic relationship among the five core disciplines of Home Science – Recourse Management, Food science and Nutrition, Textiles and Clothing, Human Development and Family Studies and Extension and Communication.

B.A./B.Sc. Semester – I

Subject: Home Science
Discipline Specific Course (DSC)

The course Home Science in I semester has two papers (Theory Paper –I for 04 credits & Practical Paper -II for 2 credits) for 06 credits: Both the papers are compulsory. Details of the courses are as under.

Course No.-1 (Theory)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
Course-01	DSCC	Theory	04	04	56 hrs	2hrs	40	60	100

Course No.1 (Theory): Title of the Course (Theory): **Principles of Food and Nutrition**

Course Outcome (CO):

After completion of course (Theory), students will be able to:

1. CO 1 : Understand both fundamental and applied aspects of meal planning and nutrition.
2. CO 2 : Able to explain functions of specific nutrients in maintaining health.
3. CO 3 : Ability to process different kinds of food to retain its nutrient content.
4. CO 4 : Traditional and latest methods in food preservation.

Syllabus- Course 1(Theory): Title- Principles of Food and Nutrition	**Total Hrs: 56**
Unit-I	**14 hrs**
Introduction to Nutrition Definition of nutrition, Malnutrition and Health, Functions of food, Food groups -Types of food pyramids Balanced diet - Meal planning – steps in meal planning, Energy – factors affecting BM	
Unit-II	**14 hrs**
Nutrients Nutrients Macro and Micro nutrients- classification, Sources, functions and deficiency. A) Carbohydrates, B) Proteins C) Fats D) Minerals – Calcium, Iron, Iodine. E) Vitamins – Fat soluble vitamins – A, D, E & K Water soluble vitamins – vitamin C Thiamine, Riboflavin, Niacin Water – Functions, sources and water balance Fiber – Functions and sources.	
Unit-III	**14 hrs**
Methods of Cooking Methods of cooking- Advantages and disadvantages a) Water – Boiling, steaming, pressure cooking b) Oil/Fat – Shallow frying, deep frying c) Air – Baking Nutrition through lifecycle- Nutritional requirement, dietary guidelines: Adulthood, Pregnancy, Lactation, Infancy -Complementary feeding, Pre-school, Adolescence, Old age.	

Unit-IV	**14 hrs**
Food Preservation Food Preservation- Objectives and principles-Methods: dehydration, temperature regulation, using preservatives like salt and sugar Food Handling and storage - freezing thermal and non-thermal methods Canning	

Books recommended.

1. Srilakshmi B, (2007), Dietetics. New Age International publishers. New Delhi
2. Srilakshmi B, (2002), Nutrition Science. New Age International publishers. New Delhi
3. Swaminathan M. (2002), Advanced text book on food and Nutrition. Volume I. Bappco.
4. Gopalan C., RamaSastry B.V., and S.C.Balasubramanian (2009), Nutritive value of Indian Foods.NIN.ICMR.Hyderabad.
5. Mudambi S R and Rajagopal M V, (2008), Fundamentals of Foods, Nutrition & diet therapy by New Age International Publishers, New Delhi.

B.A./B.Sc. Semester – I

Subject: Home Science
Discipline Specific Course (DSC)

Course No.-1 (Practical)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
Course-01	DSCC	Practical	02	04	52 hrs	3hrs	25	25	50

Course No.1 (Practical): Title of the Course (Practical): **Principles of Food and Nutrition**

Course Outcome (CO):

After completion of course (Practical), students will be able to:

CO 1 : Understand both fundamental and applied aspects of meal planning and nutrition.

CO 2 : Able to explain functions of specific nutrients in maintaining health.

CO 3 : Ability to process different kinds of food to retain its nutrient content.

CO 4 : Traditional and latest methods in food preservation.

List of the Experiments for 52 hrs / Semesters

1.	Weights and Measures	4 hours
2.	Food pyramids	4 hours
3.	Boiling, steaming	4 hours
4.	Pressure cooking, shallow and deep fat Frying	4 hours
5.	Dry heat –baking	4 hours
6.	Identification of nutrient rich foods and preparation of any three nutrient rich foods	16 hours
7.	Food preservation – salt, sugar and dehydration.	16 hours

General instructions:
Scheme of Practical Examination (distribution of marks): 25 marks for Semester endexamination

1. **Marks.....05**
2. **Marks.....05**
3. **Marks.....05**
4. **Viva Marks.....05**
5. **Journal Marks.....05**

Total 25 marks

Note: Same Scheme may be used for IA(Formative Assessment) examination

B.A./B.Sc. Semester – I

Subject: Home Science
Open Elective Course (OEC-1)
(OEC for other students)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
OEC-1	OEC	Theory	03	03	42 hrs	2hrs	40	60	100

OEC-1: Title of the Course: **FOOD PRESERVATION**

Course Outcome (CO):

After completion of course, students will be able to:

CO 1 : Know the principles of preservation behind the methods of preservation.

CO 2 : Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products

CO 3 : Acquire skills to formulate food-based products

CO 4 : Explore the principles of preservation in fruits and vegetables-based products.

CO 5 : Skills to prepare cereals and pulse based preserved products and develop new products with retention of quality course.

Syllabus- OEC: Title- FOOD PRESERVATION	**Total Hrs: 42**
Unit-I	**14 hrs**
Concept of Food Preservation Importance of Food Preservation, Types of Food spoilage by Microorganisms and by Enzymes Basic Principles of Food Preservation Food preservatives- Use of Salt, Acid, Sugar, natural food preservatives and artificial preservatives Starting a food preserving unit Product Promotion strategies and marketing skills Methods of drying & dehydration, different types of driers , freeze drying- lyophilization , packing & storage Drying methods for the selected products -Rice, Sago, Wheat, Maida, Rice flakes, black gram dhal, green gram dhal, Horse gram dhal Roots and Tubers General tips with drying foods. Preparation of salted, dehydrated, preserves (Traditional Indian varieties of chips, Papads, Khakharas etc and Masala Powders, onion, garlic, ginger powder etc) Hands on experience: Drying of vegetables- peas, potato, carrot, French beans, Reconstitution of dried vegetables, Drying & preparation of powders- garlic, ginger, spices mix etc	

Unit-II	14 hrs
Preservation by Using Sugar Role of Pectin in Preserved foods Stages in Sugar Cookery Sugar Concentrates – Principles of Gel Formation Hands on Experience:Preparation of Jam, Jelly, Marmalades, Sauce and Squash Preserves, Candied, Glazed, Crystallized Fruits, Toffee Evaluation of pH, Acidity and pectin quality Visit to Fruits and Vegetable processing industry	
Unit-III	**14 hrs**
Preservation by Using Chemicals and Salts and Fermentation Preparation and Preservation of Fruit Juices, RTS Pickling – Principles Involved and Types of Pickles Chemical Preservatives – Definition, Role of Preservation Permitted Preservatives, FSSAI guidelines Foods fermented by Yeasts Foods fermented by Bacteria Common Fermented Foods- Wine and Cheese Making Hands on experience: Pickle making Visit to Commercial Pickle Manufacturing/ Food Industry / Wine industry	

Books recommended.

1. Srilakshmi B, (2007), Dietetics. New Age International publishers. New Delhi
2. Srilakshmi B, (2002), Nutrition Science. New Age International publishers. New Delhi
3. Swaminathan M. (2002), Advanced text book on food and Nutrition. Volume I. Bappco.
4. Gopalan C., RamaSastry B.V., and S.C.Balasubramanian (2009), Nutritive value of Indian Foods.NIN.ICMR.Hyderabad.
5. Mudambi S R and Rajagopal M V, (2008), Fundamentals of Foods, Nutrition & diet therapy by New Age International Publishers, New Delh.

B.A./B.Sc. Semester - I

Subject: Home Science

SKILL ENHANCEMENT COURSE (SEC)-I

Title of Paper: **INCOME GENERATING SKILLS**

Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Mode of Examination	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
SEC-I	Theory + Practical	02	03hrs	30	Theory	2hr	25	25	50

Course Outcome (CO):

After completion of Skill Enhancement course, students will be able to:

CO 1 : Know the importance of food processing and preservation

CO 2 : Understand the enhancement of clothing for its better look as well as marketing

CO 3 : Acquire skills related to early childhood study center

CO 4 : Explore the principles of event management

CO 5 : Skills to promote products and learn marketing skill

Syllabus- Skills in Food and Clothing	**Total Hrs: 30**
Unit-I	**15 hrs**
a) Food processing, Food preservation, Mushroom cultivation b) Fabric printing and dyeing Embroidery Making Principles of Art & design and its application in dress design	07 hrs 08hrs
Unit-II: Skills In counselling, Management and Marketing	**15 hrs**
a) Management of Early Childhood Care and Educational Centre- Types, Curriculum, Creative activities, Guidance and counseling. b) Front Office Management Event Management, Product Promotion strategies and marketing skills	07 hrs 08hrs

Books recommended.

1. Srilakshmi B, (2007), Dietetics. New Age International publishers. New Delhi
2. Srilakshmi B, (2002), Nutrition Science. New Age International publishers. New Delhi
3. Swaminathan M. (2002), Advanced text book on food and Nutrition. Volume I. Bappco.
4. Gopalan C., RamaSastry B.V., and S.C.Balasubramanian (2009), Nutritive value of Indian Foods. NIN.ICMR.Hyderabad.
5. Mudambi S R and Rajagopal M V, (2008), Fundamentals of Foods, Nutrition & diet therapy by New Age I nternational Publishers, New Delhi.

Details of Formative assessment (IA) for DSCC theory/OEC: 40% weight age for total marks

Type of Assessment	Weight age	Duration	Commencement
Written test-1	10%	1 hr	8th Week
Written test-2	10%	1 hr	12th Week
Seminar	10%	10 minutes	--
Case study / Assignment / Field work / Project work/ Activity	10%	------	--
Total	40% of the maximum marks allotted for the paper		

Faculty of Science
04 - Year UG Honors programme:2021-22

GENERAL PATTERN OF THEORY QUESTION PAPER FOR DSCC/ OEC
(60 marks for semester end Examination with 2 hrs duration)

Part-A

1. Question number 1-06 carries 2 marks each. Answer any 05 questions : 10marks

Part-B

2. Question number 07- 11 carries 05Marks each. Answer any 04 questions : 20 marks

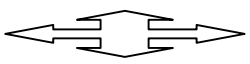
Part-C

3. Question number 12-15 carries 10 Marks each. Answer any 03 questions : 30 marks

   (Minimum 1 question from each unit and 10 marks question may have sub questions for 7+3 or 6+4 or 5+5 if necessary)

Total: 60 Marks

Note: Proportionate weight age shall be given to each unit based on number of hours prescribed.



B.A/B.Sc. Semester – II

Subject: Home Science Discipline Specific Course (DSC)

The course Home Science in I semester has two papers (Theory Paper –I for 04 credits & Practical paper-II for 2credits) for 06 credits: Both the papers are compulsory. Details of the courses are as under.

Course No.-2 (Theory)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
Course-02	DSCC	Theory	04	04	56 hrs	2hrs	40	60	100

Course No.2 (Theory): Title of the Course (Theory): **Fundamentals of Human Development**

Course Outcome (CO):

After completion of course (Theory), students will be able to:

CO 1 : Explain the need and the importance of studying human growth and development across life span.

CO 2 : Identify the biological and environmental factors affecting human development.

CO 3 : Describe the characteristics, needs and developmental tasks of different stages in the human lifecycle

CO 4 : Discuss the special features characteristic of each stage and its impact on the next stage

CO 5 : Explain the broad theoretical perspectives of different researchers.

Syllabus- Course 2(Theory): Title- Fundamentals of Human Development	**Total Hrs: 56**
Unit-I	**14 hrs**
Introduction Human Development – Definition, needs, and Scope; Domains of Development: Concept and principles of Growth and development; Factors influencing growth and development. Methods of studying Human development **Prenatal development** Fertilization, Pregnancy–Signs, Symptoms, Complications, Discomforts; Stages of Prenatal Development Child Birth - Process and types, Birth complications	
Unit-II	**14 hrs**
The Early Childhood Years **Infancy**: Definition, Significance, Developmental Tasks, and developmental milestones; Physical growth, reflexes and perceptual abilities, Immunization Schedule; **The Early Childhood Years**	

Definition, Developmental tasks; physical, motor, intellectual, language, emotional, social developmental milestones. importance of preschool education and Significance of play for all-round development Piaget's cognitive Theory and Erik Erickson's Personality Theory.	
Unit-III	**14 hrs**
The Middle Childhood Years - Definition, Developmental tasks. Highlights of Physical, Social, Emotional, Intellectual development. Significance of school and functions; Importance of extra-curricular activities, Peers - Importance and Influence, Interest development Role of Parents and Disciplinary Techniques; Role of siblings, peers and others in the development; Behaviour problems	
Unit-III	**14 hrs**
Adolescent Years Adolescence - Definition, classification, Developmental tasks; physical changes - puberty, growth spurt, primary and secondary sex characteristics; Identity – definition, body image, role confusion and ego identity; Abstract thinking and morality, personality development. Influence of media Relationships and Problems of adolescents – relationships with Parent, sibling, peers and others; Adolescent Problems	

Books recommended.

1. Berk, L.E. (2005). Child development (5th ed.). New Delhi: Prentice Hall.
2. Bhangaokar, R.,&Kapadia, S. (in press). Human Development Research in India: A historical overview. In G. Misra (Ed.), Hundred years of Psychology in India. New Delhi: Springer.
3. Feldman, R., & Babu, N. (2009). Discovering the life span. New Delhi: Pearson
4. Kakar, S. (1998). The inner world. Psychoanalytic study of childhood and society in India. Delhi: Oxford University Press.
5. Kapadia, S. (2011). Psychology and human development in India. Country paper. International Society for the Study of Behavioural Development Bulletin Number 2, Serial No. 60, pp.37-42.
6. Keenan, T., Evans, S., & Crowley, K. (2016). An introduction to child development. Sage.
7. Lightfoot, C., Cole, M., & Cole, S. (2012). The development of children (7thed.).NewYork: Worth Publishers.
8. Santrock, J. (2017). A topical approach to life span development (9th ed.). New NY.: Mcgraw-Hill Higher Education.
9. Singh, A. (2015). Foundations of Human Development: A life span approach. ND: Orient Black Swan.
10. Walsh, B.A., Deflorio, L., Burnham, M.M., & Weiser, D.A. (2017). Introduction to Human Development and Family Studies. NY: Routledge
11. Baradha.G 'Basics of Human Development' Saradalaya Press, Sri Avinashilingam Education Trust Institutions, Coimbatore 2008.
12. Hurlock.B.Elizabeth 'Developmental Psychology – A Life Span Approach' Tata McGraw Hill Publications, New Delhi Latest Edition. 3.
13. Suriakanthi. A. (2015) 'Child Development' Kavitha Publications, Gandhigram, Tamil Nadu.

B.A./B.Sc. Semester – II

Subject: Home Science
Discipline Specific Course (DSC)

Course No.-2 (Practical)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
Course-02	DSCC	Practical	02	04	52 hrs	3hrs	25	25	50

Course No.2 (Practical): Title of the Course (Practical): **Fundamentals of Human Development**

Course Outcome (CO):

After completion of course (Practical), students will be able to:

CO 1 : Explain the need and the importance of studying human growth and development across life span.

CO 2 : Identify the biological and environmental factors affecting human development.

CO 3 : Describe the characteristics, needs and developmental tasks of different stages in the human lifecycle

CO 4 : Discuss the special features characteristic of each stage and its impact on the next stage

CO 5 : Explain the broad theoretical perspectives of different researchers.

List of the Experiments for 52 hrs / Semesters

1. Visits to Anti natal care unit – write a report 4 hours
2. Prepare an album on the stages of prenatal development. 4 hours
3. Organize a lecture/workshop for parents on
4. Importance of the nutrition/ Needs of preschool children. 12 hours
5. Develop an activity to foster cognitive development in school children 12 hours
6. Collection of newspaper and magazine articles as well as internet searches on behavioral problems preschool/ school children – write a report 4 hours
7. Assess the problems of adolescents 8 hours
8. Preparation of poster/ booklet/leaflet on Life span development 8 hours

General instructions:

Scheme of Practical Examination (distribution of marks): 25 marks for Semester end examination

1. **Marks ---------- 05**
2. **Marks ---------- 05**
3. **Marks---------- 05**
4. **Viva----------05**
5. **Journal---------- 05**

Total 25 marks

Note: Same Scheme may be used for IA(Formative Assessment) examination

Books recommended.

1. Santrock, J. (2017). A topical approach to life span development (9th ed.). New NY.: Mcgraw-Hill Higher Education.
2. Singh, A. (2015). Foundations of Human Development: A life span approach. ND: Orient Black Swan.
3. Walsh, B.A., Deflorio, L., Burnham, M.M., & Weiser, D.A. (2017). Introduction to Human Development and Family Studies. NY: Routledge
4. Baradha.G 'Basics of Human Development' Saradalaya Press, Sri Avinashilingam Education Trust Institutions, Coimbatore 2008.
5. Hurlock.B.Elizabeth 'Developmental Psychology – A Life Span Approach' Tata McGraw Hill Publications, New Delhi Latest Edition. 3.
6. Suriakanthi. A. (2015) 'Child Development' Kavitha Publications, Gandhigram, Tamil Nadu.

B. A/B.Sc. Semester – II

Subject: Home Science
Open Elective Course (OEC-2)
(OEC for other students)

Course No.	Type of Course	Theory / Practical	Credits	Instruction hour per week	Total No. of Lectures/Hours / Semester	Duration of Exam	Formative Assessment Marks	Summative Assessment Marks	Total Marks
OEC-2	OEC	Theory	03	03	42 hrs	2hrs	40	60	100

OEC-2: Title of the Course: **Teaching Materials for Early Childhood Education**

Course Outcome (CO):

After completion of course, students will be able to:

CO 1 : Understand the importance of teaching learning materials.
CO 2 : Understand the different teaching methods
CO 3 : Materials for early years
CO 4 : Understand the different teaching methods
CO 5 : Materials developmentally challenged children

Syllabus- OEC: Title- Teaching Materials for Early Childhood Education	**Total Hrs: 42**
Unit-I	**14 hrs**
Concept & need for teaching learning materials Objectives of Teaching-Learning Materials Orientation on different methods and materials used for teaching young children and studying the techniques of different methods. • **The oral communication methods** *:* (stories, songs, Music, description, explanation, etc.) and conversational methods (conversation, heuristic conversation, questioning on a special subject, etc.). • **Exploratory learning methods**: direct exploration of objects and phenomena (systematic and independent observation, small experiments, etc.) and indirect exploration (demonstration through pictures, films, etc.). • **Methods based on the pupils' direct voluntary action** (exercises, practical work, etc.) and simulated action (didactic games, learning through drama, etc.). • **Use of natural materials** (plants, shells, seeds, insects, rocks, sand, etc.) • **Intuitive materials (cast and clay models, Puppets, blocks, puzzles, mazes, etc**) • **Figurative aids** (pictures, photographs, atlas books, maps, albums, table games, etc.) • **Printed teaching aids** (children's books, workbooks, etc.). Printed teaching aids **Digital material** (audio & video)	

Unit-II	14 hrs
Play and Creative activities Design and development of developmentally appropriate play materials to foster all round development in children using indigenous materials Developing stories, songs with music and rhythm appropriate for infancy through early childhood Process of scripting for puppet plays and creative drama. Creative Activities - importance, Types and values promoted, giving instructions a) Painting – free hand, finger, thread, wax resist &spray b) Printing -block, leaf, stencil, thumb c) Pasting – collage, paper mosaic, sand Miscellaneous-etching, marbling, dough modelling	
Unit-III	**14 hrs**
Teaching materials for special children Creating teaching learning materials for developmentally challenged children (Blind, Dum& deaf, Learning disabilities, Speech disorders, mentally retarded, Gifted children, Slow learners) Designing & developing digital play materials like videos, audio aids or audio- Visual aids	

Books recommended.

1. Soni,R., 2015,Theme based early childhood care and education programme- A Resource Book, NCERT
2. Contractor,M., 1984, Creative drama and puppetry in education, National book trust of India, Delhi
3. Sen Gupta, M. (2009). Early Childhood Care and Education. New Delhi: PHI Learning Pvt. Ltd.
4. Nasim Siddiqi, Suman Bhatia and Suptika Biswas (2007) Early Childhood Care and Education –Book IV, DOABA HOUSE, New Delhi.
5. Devadas P. Rajammal and N. Jaya (1996), "A Textbook on child development", Mac Millan India Ltd. New Delhi.

Details of Formative assessment (IA) for DSCC theory/OEC: 40% weight age for total marks

Type of Assessment	Weight age	Duration	Commencement
Written test-1	10%	1 hr	8th Week
Written test-2	10%	1 hr	12th Week
Seminar	10%	10 minutes	--
Case study / Assignment / Field work / Project work/ Activity	10%	------	--
Total	40% of the maximum marks allotted for the paper		

Faculty of Science
04 - Year UG Honors programme:2021-22

GENERAL PATTERN OF THEORY QUESTION PAPER FOR DSCC/ OEC
(60 marks for semester end Examination with 2 hrs duration)

Part-A

1. Question number 1-06 carries 2 marks each. Answer any 05 questions : 10marks

Part-B

2. Question number 07- 11 carries 05Marks each. Answer any 04 questions : 20 marks

Part-C

3. Question number 12-15 carries 10 Marks each. Answer any 03 questions : 30 marks

   (Minimum 1 question from each unit and 10 marks question may have sub questions for 7+3 or 6+4 or 5+5 if necessary)

Total: 60 Marks

Note: Proportionate weight age shall be given to each unit based on number of hours prescribed.