

VIMALA COLLEGE (AUTONOMOUS) THRISSUR

KERALA-680009, INDIA

(NAAC Re-accredited(3rdCycle):A Grade, CGPA-3.50)

Affiliated to University of Calicut



B.Sc. DEGREE PROGRAMME IN FAMILY AND COMMUNITY SCIENCE

**Choice Based Credit and Semester System
(CBCSS)**

**SYLLABUS AND SCHEME
FOR
CORE, COMPLEMENTARY and OPEN COURSES
(2020 ADMISSION ONWARDS)**

SYLLABUS FOR B.Sc FAMILY AND COMMUNITY SCIENCE PROGRAMME
(CORE COURSES)
(2020 Admission Onwards)

Pattern of the model question paper, scheme of evaluation for internal examination and credit distribution have been included.

BSc FAMILY AND COMMUNITY SCIENCE PROGRAMME COURSE STRUCTURE

Credit Distribution

Semester	Common Course		Core Course	Complementary Course		Open Course	Total
	English	Additional language		Chemistry	Botany/ Zoology/ Physics		
I	4+3	4	3	2	2	-	18
II	4+3	4	3	2	2	-	18
III	4	4	2	2	2	-	14
IV	4	4	3+4*	2+4*	2+4*	-	27
V	-	-	3+4+4+4	-	-	3	18
VI	-	-	4+2*+4*+4+2**+4*+2+3	-	-	-	25
Total	22	16	55	12	12	3	120

*Practical

**Project

Method of Indirect Grading

Evaluation (both internal and external) is carried out using Mark system. The grade on the basis of the total internal and external marks will be indicated for each course, for each semester and for the entire programme.

Ten point Indirect Grading System

% of Marks	Grade	Interpretation	Grade Point Average	Range of Grade points	Class
95 and above	O	Outstanding	10	9.5 - 10	First Class with distinction
85 to below 95	A+	Excellent	9	8.5 - 9.49	
75 to below 85	A	Very good	8	7.5 - 8.49	
65 to below 75	B+	Good	7	6.5 - 7.49	First Class
55 to below 65	B	Satisfactory	6	5.5 - 6.49	
45 to below 55	C	Average	5	4.5 - 5.49	Second Class
35 to below 45	P	Pass	4	3.5 - 4.49	Third Class
Below 35	F	Failure	0	0	Fail
Incomplete	I	Incomplete	0	0	Fail
Absent	Ab	Absent	0	0	Fail

After the successful completion of a semester, Semester Grade Point Average (SGPA) of a student in that semester is calculated using the formula given below. For the successful completion of a semester, a student should pass all courses. However, a student is permitted to move to the next semester irrespective of SGPA obtained.

The Semester Grade Point Average can be calculated as

$$SGPA = \frac{\text{Sum of the credit points of all courses in a semester}}{\text{Total credits in that semester}}$$
$$\text{ie., } SGPA = \frac{C1 \cdot G1 + C2 \cdot G2 + C3 \cdot G3 + \dots}{n}$$

where G1, G2, ... are grade points of different courses; C1, C2, are credits of different courses of the same semester and n is the total credits in that semester.

$$\% \text{ of marks of a semester} = (SGPA/10) \times 100$$

The SGPA is corrected to three decimal points and the percentage of marks should be approximated to two decimal points

The Cumulative Grade Point Average (CGPA) of the student is calculated at the end of a programme. The CGPA of a student determines the overall academic level of the student in a programme and is the criterion for ranking the students. CGPA can be calculated by the following formula

The Cumulative Grade Point Average (CGPA) can be calculated as

$$CGPA = \frac{\text{Total credit points obtained in six semesters}}{\text{Total credits acquired (120)}}$$

$$\text{Total percentage of marks} = (CGPA/10) * 100$$

$$CGPA \text{ of core courses} = \frac{\text{Total credit points obtained for Core Course}}{\text{Total credits acquired for Core Courses}}$$

PROGRAMME SPECIFIC OUTCOMES

1. Understand the basics of Nutrition, Textiles, Human Physiology, Microbiology, Interior decoration and Family relation with regard to community living.
2. Equip with skills to manage resources in a dynamic way.
3. Train young minds improve every facet of family and social living- food, clothing, health and child care
4. Build attitudes and values promoting good citizenship.
5. Inculcate keen interest and curiosity in developing research culture.
6. Create knowledge and skill for societal development

BSc FAMILY AND COMMUNITY SCIENCE
CORE COURSE STRUCTURE UNDER CBCSS ADMISSION 2020 ONWARDS

Semester	Code No.	Course Title	Hrs/Week	Credit	Marks		
					EE(80%)	IE(20%)	Total
I	FCS1B01	Fundamentals of Nutrition	4	3	60	15	75
II	FCS2B02	Human Development	4	3	60	15	75
III	FCS3B03	Research Methodology and bioinformatics	4	2	60	15	75
	FCS3B03(P)	Practical I-Research Methodology and bioinformatics	2	-	-	-	-
IV	FCS4B04	Food Science	3	3	60	15	75
	FCS4B04(P)	Practical II-Food Science	2	4*	80	20	100
V	FCS5B05	Human Physiology and Microbiology	3	3	60	15	75
	FCS5B06	Diet in Health	3	4	80	20	100
		Practical III- Diet in Health	4	**			
	FCS5B07	Family Resource Management	2	4	80	20	100
		Practical IV-Family Resource Management	2	**			
	FCS5B08	Textile Science	2	4	80	20	100
		Practical V-Textile Science	4	**			
		Project	2	**			
VI	FCS6B09	Dietetics	5	4	80	20	100
	FCS6B06(P)	Practical III-Diet in Health & Practical VI-Dietetics	4	4**	80	20	100
	FCS6B07(P)	Practical IV-Family Resource Management		2**	60	15	75
	FCS6B10	Fabric care and Apparel Designing	5	4	80	20	100
	FCS6B10(P)	Practical V- Textile Science Practical VII-Fabric Care and Apparel Designing	4	4**	80	20	100
	FCS6B11	Concepts in Family Relation	4	2	60	15	75
	FCS6B12(E1)	Elective Courses*** Entrepreneurship Management	3	3	60	15	75
	FCS6B12(E2)	Quantity Food Preparation Techniques					

	FCS6B12(E3)	Extension Education and Communication					
	FCS6BPR	Project		2**	60	15	75
OPENCOURSE-VSEMESTER							
					Marks		
					EE	IE	Total
FCS5D01:	Food Science and Basic Cookery						
FCS5D02:	Interior Decoration	3	3	60	15	75	
FCS5D03:	Textiles and Apparel Designing						
GRANDTOTAL			58				1700
AUDITCOURSES****							
					Marks		
					EE	IE	Total
I	Environment Science		4	80	20	100	
II	Disaster management		4	80	20	100	
III	Intellectual Property Rights		4	80	20	100	
IV	Gerontology		4	80	20	100	

*Exam will be held at the end of 4th semester

**Exam will be held at the end of 6th semester

***An institution can choose any one among the three courses

****Credit and marks not counted in total SGPA and CGPA

EVALUATION

A) THEORY PAPERS

QUESTION PAPER MARK PATTERN FOR CORE COURSES

1. For a paper with 4/5 credits total marks is 80+20=100

External:80 marks, Internal:20 marks

2. For a paper with 2/3 credits total marks is 60+15=75.

External:60marks , Internal: 15 mark

3. Project work 60+15 =75

Distribution of marks and type questions.

Internal marks distribution for papers with 4/5 credits

Sl.No	Criteria	Marks
1	Attendance	4
2	Assignments	4
3	Seminar	4
4	Test paper 1	8
Total		20

Internal marks distribution for papers with 2/3 credits

Sl.No	Criteria	Marks
1	Attendance	3
2	Assignments	3
3	Seminar	3
4	Test paper 1	6
Total		15

Externalmarksdistributionforpaperswith4/5credits

Category	Total Questions	To be answered	Marks for each question	Cieling
Section A–Short answer	15	15	2	25
Section B-Paragraph	8	8	5	35
Section C-Essay	4	2	10	20
Total				80

External marks distribution for papers with 2/3 credits

Category	Total	Tobe	Marks	Ceiling
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	Questions	answered	foreach question	
Section A–Short answer	12	12	2	20
Section B-Paragraph	7	7	5	30
Section C-Essay	2	1	10	10
Total				60

B) PRACTICAL

Practical internal marks distribution [FCS4B04 (P), FCS6B06 (P) and FCS6B10 (P)]

Sl.No	Criteria	Marks
1	Attendance	4
2	Performance	4
3	Record	12
Total		20

Practical internal mark distribution [FCS6B07 (P)]

Sl.No	Criteria	Marks
1	Attendance	3
2	Performance	3
3	Record	9
Total		15

PRACTICAL- EXTERNAL MARKS

DISTRIBUTION FCS4B04 (P)-FOOD SCIENCE

PRACTICALII

Sl. No	Criteria	Mark
I	QUALITATIVE TESTS	
	TEST FOR CARBOHYDRATE	

I	Molish's test	4
ii	Benedict's test	4
iii	Fehling's test	4
iv	Barfoed's test	4
V	Seliwanoff's test	4
Vi	Phenylhydrazine test	8
Vii	Result	2
	TOTAL	30
OR		
	TEST FOR PROTEINS	
I	Coagulation	5
ii	Molish's test	5
iii	Biuret test	5
iv	Millions test	5
V	Xantho protein test	5
Viii	Result	5
	TOTAL	30
II	QUANTITATIVE TESTS	
I	Principle	5
ii	Procedure	8
iii	Titre value	7
iv	Steps	7
V	Result	3
	TOTAL	30
III	Record	20
	TOTAL	80

FCS6B07 (P) PRACTICAL IV FAMILY RESOURCE MANAGEMENT

Sl. No	Criteria	Mark
1	Presentation	10
2	Viva	10
3	Handicraft	20
4	Record	20
	TOTAL	60

**FCS6B06 (P) PRACTICAL VI DIETETICS &
PRACTICAL III DIET IN HEALTH**

Sl. No	Criteria	Mark
1	Presentation and taste	20
2	Serving and Presentation	10
3	Time and Cleanliness	5
4	Principle	10
5	Menu Plan	15
6	Calculation	10
7	RDA(8 nutrients with units)	10
TOTAL		80

**FCS6B10 (P) PRACTICAL VII FABRIC CARE AND APPAREL DESIGNING
& PRACTICAL V TEXTILE SCIENCE**

Sl. No	Criteria	Mark
1	Drafting	10
2	Construction	10
3	Grain	4
4	Identification	12
5	Neatness and Completion	2
6	Embroidery	2
7	Garments	20
8	Record	20
TOTAL		80

PROJECT

Project evaluation (Internal Marks)

Sl.No	Criteria	Marks
1	Originality	3
2	Methodology	3
3	Scheme & organization of report	4.5
4	Viva voce	4.5
Total		15

Project evaluation (External Marks)

Sl.No	Criteria	Marks
1	Relevance of the topic & statement of Objectives	12
2	Reference, presentation, quality of analysis/statistical tools used	12
3	Findings and recommendations	18
4	Viva Voce	18
TOTAL		60

SEMESTER I
FCS1B01 FUNDAMENTALS OF NUTRITION

Credits: 3

Theory: 4hrs/week

Objectives: To enable the students to gain information about the sources, functions and effects of deficiency of various nutrients

Sl No	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Understand the basics of nutrition, health and malnutrition	PSO 1	U	C,P	6	
2	Understand the nutritional status and nutritional classification of foods	PSO1	U	P	8	
3	Summarize the ICMR Recommended Allowances for Indians (RDA)	PSO3	Ap	C	8	
4	Understand the classification, functions, digestion, absorption, metabolism, sources, Requirements and deficiency of macronutrients	PSO1	U	C	12	
5	Understand the functions, sources, deficiency and requirements of fat soluble vitamins and water soluble vitamins	PSO1	U	C	14	
6	Understand the functions, sources, deficiency and requirements of minerals like Calcium, Iron, Iodine, Fluorine	PSO1	U	C	10	
7	Determine the energy value of food, Total energy requirements and BMR	PSO3	Ap	C	8	
8	Understand the requirements of water and maintenance of water balance in the body	PSO1	U	C,P	6	
Total hours of Instruction					72	

Unit I Introduction to human nutrition

Definition-Nutrition, health, Malnutrition, Nutritional Status. Nutritional classification of foods

ICMR Recommended Allowances for Indians (RDA) - Reference man & reference woman.
(5hrs)

Unit II Study of Macronutrients

Carbohydrates, proteins and fat-Classification, functions, digestion, absorption, metabolism, sources, requirements and deficiency.(22hrs)

Unit III Study of Vitamins Functions, sources, deficiency and requirements of :-Fat soluble vitamins (Vitamin A, D ,E and K) and water soluble vitamins (Vitamin B- Thiamine, Riboflavin, Niacin, folic acid and vitamin B12and vitamin C) (12hrs)

Unit IV Study of minerals Functions, sources, deficiency and requirements of: - Calcium, Iron, Iodine, Fluorine, Sodium, Potassium. **Water-** Functions, water balance and requirements.
(16 hrs)

Unit V Study of energy

Definition, Determination of Energy value of food by Bomb Calorimeter, Total energy requirements–BMR–factors effecting BMR, physical activity, physiological fuel value (12hrs)

References

1. SriLakshmiB., Nutrition Science, New Age International(p)Ltd,NewDelhi-2002.
2. Swaminathan M.,Handbook of Food and Nutrition, the Bangalore Printing and Publishing co.,Ltd., Bangalore.2003.
3. Bamji M.S.et.al.TextbookofHumanNutrition,Oxford,IBHPublishers,1999

SEMESTER II

FCS2B02 HUMAN DEVELOPMENT

Credit: 3

Hours:4hrs /Week

Objectives

1. To provide scientific knowledge about human development and behavior.
2. To know the needs of children at different stages of development.
3. To give an awareness of the needs and problems of exceptional children.

SINo	Course Outcome	Pos/ PSOs	CL	KC	Class Sessions
1	Understand stages of human development.	PSO1	U	C	22
2	Understand the needs and problems of exceptional children.	PSO6	U	C	10
3	Develop skills in organizational behaviour and generate solutions to situational problems	PSO2	C	C	20
4	Interpret the values and role of play in child's development.	PSO3	An	C	12
5	Develop knowledge of children's laws and rights	PSO6	U	C	8

Unit I Growth and development (4hrs)

Principles of growth and development, Stages of development, Importance of heredity and environment in the development of the child.

Unit II Prenatal period (6hrs)

Conception, stages of development, complications of pregnancy, factors influencing prenatal development, antenatal care.

Unit III Neonate(4hrs)

Characteristics, abilities and adjustments.

Unit IV Babyhood, Early childhood, late childhood (24hrs)

Physical, motor, emotional, social, moral, cognitive and language development. Discipline methods and effects. Habit formation. **Pre- school education-** Objectives and types of preschools-nursery, balwadi, laboratory nursery school, kindergarten And Montessori. Play-Theories, values and types.

Unit V Adolescence (24hrs)

Characteristics, physical, social, emotional, cognitive and moral development, problems of adolescence. Sex education- need and significance.

Juvenile delinquency -Causes and rehabilitation, child rights and POCSO Act

Exceptional children- Definition, causes, classification, identification, need for special education–gifted child, autistic, mentally handicapped.

Unit VI Adulthood, Middle age and Old age (10 hrs)

Characteristics

Related experience

1. Observation of the following developments of a child in preschool-physical, social, emotional and intellectual development.
2. Visit to any of the two places –day care centre/special school/ balwadi / playschool.

References

1. Hurlock E.B., Child Development, McGraw Hill, Kogakurtia Ltd.
2. Hurlock E.B., Child Growth and Development, McGraw Hill
3. Hurlock E.B., Developmental Psychology, McGraw Hill
4. Devadas R.P. and Jaya N.(1984)A Textbook on Child Development, MacMillan, India ltd.
5. Suriakanthi A. (1989) Child Development, Kavitha Publication, Gandhigram.
6. Stewart A.C. and Friedmans (1987) Child development: Infancy through Adolescence, Willy International.
7. Gaij G.T.(1989) Human Development, Prentice Hall, New Jersey

SEMESTER III

FCS3B03-RESEARCH METHODOLOGY AND BIOINFORMATICS

Credits: 2

Hour: 3hrs/week

PART A-RESEARCH METHODOLOGY

Objectives

1. To understand the methodology of research its principles and techniques
2. Developing and understanding research from a report writing
3. To provide the basic knowledge in statistics

Sl No	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Understand research concepts	PS01	R	F	2	
2	Compare different types of research methods	PS01	U	P	8	
3	Construct research design or proposal for future project works	PS05	A	P	10	10
4	Examine various sampling techniques and measurement scales	PS06	U	F	10	4
5	Develop report writing and data presentation Skills	PS02	C	P	10	4
6	Outline of bioinformatics and statistics	PS01	R	F	10	
7	Enable student to reflect knowledge & skills in bioinformatics and to apply it in various aspects of Home Science	PS06	R	C	4	
	Total hours of Instruction				54	36

Unit I Fundamentalsof Research: (8hrs)

Definition of research, objectives, characteristics and types – action research, applied research,expost facto research,historical research,fundamental research.

UNIT II Defining research problem (15hrs)

Definition and selection, necessity of defining the problem, technique involved in defining a problem

Research design Meaning and purpose of a research design, features of a good design, concepts related to research design- dependent and independent variable, extraneous variable, control, research hypothesis.

Research plan or proposal- need and contents

Unit III Sampling (5hrs)

Concepts- universe/population, sample, sample size, Sampling methods, merits and demerits of sampling

Unit IV Research Tools (7hrs)

Questionnaire, observation, interview schedule, interview, rating scales, Likert scale- types, procedure, advantages and limitations.

Research Report Writing - Principle of research report, contents in a report and types of report.

PART B BIOINFORMATICS AND BASIC STATISTICS**Unit V – Introduction to bioinformatics (2hrs)**

Definition, Branches- genomics and proteomics, - Application of bioinformatics in various fields. Key bio sequences - nucleic acid and amino acid

Unit VI – Statistical methods

Measures of central tendency- Mean, median and mode, measures of dispersion- mean deviation, standard deviation, measures of relationship-coefficient of correlation, Methods of nutritional assessment survey

References

1. Kothari.C.R., Research Methodology. Wiley Eastern Limited, New Delhi, 2000
2. Best.W.J and Kahn V.J., Research in Education, 7th edition, Prentice Hall Private Ltd. New Delhi
3. Koul.L., Methodology of Educational Research, 2nd edition, Vikas publishing house ltd., New Delhi
4. Attwood, TK & DJ Parry Smith. 1999 > Introduction to Bioinformatics. Addison Wesley Longman
5. John Wiley & Sons. Inc., publications, New York
6. Khan IA & A Khayum. 2002, Fundamentals of Bioinformatics, Ukkaz Publications, Hyderabad
7. Less AM. 2002. Introduction to Bioinformatics. Oxford University press. Oxford

SEMESTER III
FCS3B03(P) PRACTICAL 1- RESEARCH METHODOLOGY AND BIOINFORMATICS

Credit: 0

Hour: 2hrs/week

1. Prepare a research proposal
2. Prepare a research tool – questionnaire, interview schedule
3. Conduct a community survey on relevant topics of Home Science.

SEMESTER
IVFCS4B04FOODSCIENC
E

Credits:2

Theory:3hrs/week

Objectives

To enable students

1. Understand the nutritive composition of different food groups.
2. Impart knowledge about the different methods of cooking and food preservation.

Sl No	Course Outcome	Pos/ PSOs	CL	KC	Class Sessions	Lab/ Field study
1	Understand structure, functions and classification of foods and different food groups	PSO3	R	F	10	
2	Understand the nutritional and anti-nutritional factors of various foods	PSO1	U	P	12	
3	Assess the effect of heat on foods and compare different methods of cooking	PSO3	U	C	12	
4	Understand food additives and different preservation methods for food processing	PSO3	U	C	12	
5	Evaluate organoleptic qualities of food	PSO3	E	P	2	4
6	Estimate content of carbohydrate, Vitamin C and reducing sugars in food	PSO6	C	P	2	20
8	Detection of adulterants in food	PSO3	C	C,P	2	6
9	Develop different recipes and evaluate its nutritional content	PSO3	C & E	C,P	2	6
Total hours of Instruction					54	36

Unit I Introduction to food science (4hrs)

1. Definition of food and functions of food
2. Food pyramid, My pyramid, my plate. basic food groups
3. Cooking- objectives and different methods of cooking, subjective and objective methods of food evaluation.

Unit II Study of foods I

(28 hours)

Cereals

Structure (wheat) and nutrient composition cereal products, effect of heat on starch.

Pulses and Nuts and Oil seeds.

Nutritive composition and germination and anti-nutritional factors.

Vegetables

Classification and nutritive composition and selection, pigments

Fruits

Composition and nutritive composition, browning reaction

Milk and milk products

Nutrient composition of milk and milk products – curd, butter, ghee, skimmed milk, effect of heat

Unit III Study of

foods II (10) Eggs

Nutritive composition, characteristics of fresh eggs and deterioration of eggs.

Meat

Nutritional significance and post-mortem changes.

Fish

Nutritional significance and selection.

Fats and Oil

Nutritional importance, smoking temperature and rancidity.

Beverages- Classification

Sugar and its products

Caramelisation, hydrolysis, crystallization and stages of sugar cookery

Unit IV Food preservation and processing (12hrs)

Principles and methods, food additives

Food adulteration - Common adulterants and simple tests for detection of adulterants

References

1. Norman, N. Potter and Hotchkiss, J. H., Food Science, CBSE publishers and Distributors, New Delhi, 1996.
2. Mudambi, S. R. and Rao, S. M. Food Science, New Age International (P) Ltd. Bangalore, 1989.
3. Begum, M. P., A Text Book of Food, Nutrition and Dietetics, Sterling Publishers Pvt. Ltd., New Delhi, 2001.
4. Srilakshmi, B., Food Science, New Age International Pvt. Ltd., New Delhi.
5. Mudambi, S. R. and Rajagopal M. V., Fundamentals of Food & Nutrition, New Age International (P) Ltd., New Delhi, 1990.
6. Swaminathan, M. Handbook of Food and Nutrition, The Bangalore Printing and Publishing Co., Ltd., Bangalore, 20

SEMESTER IV
FCS4B04(P) PRACTICAL II FOOD SCIENCE

Credits: 4

Practical: 2 hrs/week

Module I Food preparation

- i. Record the weight of 1 cup/1 tbsp/1 tsp of different types of foodstuffs.
- ii. Record the ratio of raw to cooked volume of rice, rava and pulses.
- iii. Simple preparations using cereals, pulses, vegetables, fruits, milk, egg, meat and fish using different cooking methods.
- iv. Weaning recipes
- v. Food preservation – Jam, squash, pickles

Module II Food Analysis

i. Qualitative tests for

- a. Proteins
- b. Carbohydrates – Monosaccharide (glucose, fructose) and disaccharides

ii. Quantitative tests

- a. Vitamin C in lime juice (dyemethod)
- b. Estimation of reducing sugar by Benedict's method
- c. Calcium in food – demonstration

Module III Sensory evaluation - basic tools

SEMESTER V
FCS5B05 HUMAN PHYSIOLOGY AND MICROBIOLOGY

Credits:3

Theory:3hrs/week

Part-I HUMAN PHYSIOLOGY

Objective

1. To study about the various systems and functions of the human body.
2. Elementary knowledge about microorganisms and their role in health and diseases.

Sl No	Course Outcome	Pos/PSOs	CL	KC	Class Sessions	Lab/Field study
CO1	Understand about the anatomy of human body	PSO1	U	C,P	4	
CO2	Understand the various organs systems and its functioning	PSO1	U	C	25	
CO3	Understand the morphology of microorganisms and their role in health and Diseases	PSO1	U	C	15	
CO4	Understand the factors affecting growth of microorganisms and mode of transmission	PSO1	U	C	10	
CO5	Understand the types of immunity and methods of sterilization	PSO1	U	C	8	
CO6	Understand the mechanism of spoilage of food and etiology of food infections	PSO1,	U	C	10	
Total hours of Instruction					72	

Unit I Blood (7hrs)

Functions, composition, blood formation and destruction, hemoglobin, blood coagulation, blood groups, Rh factor, Erythroblastosis foetalis.

Unit II Circulatory System (9 hours)

Heart-structure, properties of heart muscle, Special conducting tissues, cardiac cycle, Heart sound, pulse, Heart rate, blood pressure, ECG.

Unit III Digestive System (8 hours)

Structure and function of Digestive Tract, Functions of various secretions and juices, Functions of accessory organs such as salivary glands, tongue, liver, gall bladder and pancreas.

Unit IV Urinary System (5 hours)

Structure and functions of kidney, structure of Nephron, urine formation and micturition

Unit V Reproductive System (8 hours)

Male and Female reproductive organs in brief, ovarian and uterine cycle's, fertilization, implantation, parturition.

Unit VI Endocrine System (8 hours)

Structure and function of pituitary gland, thyroid gland, parathyroid gland, Pancreas, adrenal glands and sex glands (ovaries, testis and placenta).

PART – II MICROBIOLOGY**Unit V (7 hours)**

Introduction, Importance of the study of microbiology and classification of microorganisms. Bacteria and Bacterial Diseases Morphology, factors affecting growth, reproduction, spore formation. Pneumonia, tuberculosis, meningitis, gonorrhea, syphilis, typhoid, cholera and tetanus. Control and Destruction of Bacteria--Sterilization and disinfection

Unit VI (7 hours)

Yeasts and Fungus-Morphology and economic importance

Virus and Viral Diseases, Morphology–Bacteriophages. Chickenpox, mumps, poliomyelitis, rabies, infective hepatitis, Chikungunya, Dengue and AIDS.

Unit VII (3 hours)

Infection and Immunity: Sources of infection and methods of transmission. Immunity Classification –innate and acquired, active and passive immunity.

Unit VIII (6 hours)

Application of microbiology in foods.

Food spoilage and food safety-general principles underlying spoilage-

Food safety and FSSAI

Unit IX (4 hours)

Food Poisoning: food borne infections (a) Bacterial: Staphylococcal, Brucella, Bacillus, Clostridium, Escherichia, and Salmonella (b) Fungal: Mycotoxins including aflatoxins, (c) Viral: Hepatitis (d) Protozoa– Amoebiasis.

References:

1. Chatterjee C.C., Human Physiology, (11th edition), vol 1 & 2, Medical Allied Physiology (1987).
2. Sarada Subramaniam and Madhavankutty K.A, A Concise Text Book of Physiology Orient Longman pub. New Delhi.
3. Vidya Ratan, Handbook of Human Physiology, Jaypee Brothers, Medical Publishers New Delhi, 110002
4. Sherman Veneles and Luriano, Human Physiology.
5. Best, Herbert Charles and Taylor, Burke Norman–The Living Body
6. Text Book of Human Physiology, S. Chand and Co. Pvt. Ltd. Ram Nagar, New Delhi
7. Fred. E. D. Armour, Basic Physiology, Oxford and IBH Publishing Co, New Delhi
8. Anna. K. Joshua, Microbiology, Popular Book Depot, Madras 15.
9. Barnes and Noble, Bacteriology–Principles and practices.

SEMESTER
VFCS5B06DIETINHEALTH

Credit: 4

Theory:2hours/week

Objectives

To enable the student to

1. Understand the role of nutrition in different conditions.
2. Develop competency in planning diet to meet the nutritional requirements of different socio-economic levels.

Sl No	Course Outcome	Pos/ PSO3	CL	KC	Class Sessions	Lab/ Field study
1	Understand the role of food in daily life.	PSO3	U	C	4	
2	Compare the nutritional requirement in different age groups.	PSO3	An, E	P	8	
3	Understand nutrition related problems in life cycle.	PSO3	U	F	8	
4	Understand national and international health programmes to prevent malnutrition.	PSO3	U	F	10	
5	Plan and prepare balanced diets for different age groups.	PSO3	C	P	7	42
6	Develop competency in planning diet to meet the nutritional requirements of different socioeconomic levels.	PSO3	C	P	7	30
7	Understand the need of nutrition for sports persons.	PSO3	U	C	10	
Total hours of instruction					54	72

Unit I Meal Planning (4hrs)

Link between health and Nutrition, different food groups, menu planning, balanced diets

Unit II Nutrition In Pregnancy and lactation (10hrs)

Nutritional status and general health, physiologic changes, nutritional requirements, dietary problems, complications

Physiological adjustments during lactation, nutritional requirements, efficiency of milk production, diet of lactating women

Unit III Nutrition In Infancy (6hrs)

Growth and development during infancy, nutritional requirements, breastfeeding, artificial feeding, weaning foods suitable for infants

Unit IV Nutrition In Preschool and school Age (8hrs)

Growth and development of preschool children, nutritional requirements, food habits and nutrient intake of preschool children, nutritional problems

Physical development, food habits, nutritional requirements, nutritional status of school children

Unit V Nutrition during Adolescence (10hrs)

Nutritional requirements, food habits, nutritional problems, sports and space nutrition

Unit VI Nutrition for Adults and aged (10hrs)

Nutritional requirements, nutritional status and health

Unit VII Nutrition programmes and Agencies: (6hrs)

Important National Nutrition programmes-

ICDS, Mid Day Meal Programme, Vitamin A prophylaxis Programme, Anaemia Prophylaxis Programme, goitre control programme, important national and international agencies working in the field of nutrition WHO, FAO, NIN, CFTRI.

References

1. Antia.F.P, Clinical Dietetics and Nutrition, Oxford University Press, New Delhi, 1997, 4th edition.
2. Srilakshmi.B, Dietetics, New Age International Pvt.Ltd.Publishers, New Delhi, 1997.
3. Swaminathan.M, Principles of Nutrition and Dietetics
4. Subhangini Joshi, Nutrition and Dietetics
5. Gopalan.C, Ramasastri.B.V, Nutritive value of Indian Foods, Vol.I, NIN, ICMR, 1994.
6. Mahan.J.K, Arlin.M.T, Krause's Food Nutrition and Diet Therapy 8th edition, W.B Saunders Company, 2001.

SEMESTER
VIPRACTICALIII-
DIETINHEALTH

Planning diet to meet the requirement at different economic level-low, middle and high income for the following conditions

Pregnancy

Lactation

Infancy

Preschool

School

Adolescence

Adult

Old people

SEMESTER V

FCS5B07 FAMILY RESOURCE MANAGEMENT

Credit: 4

Hours: 2hrs/Week

Objectives

1. To help students learn principles of resource management
2. To provide students knowledge on household economics
3. To make students conscious of aesthetics
4. To encourage students to apply theoretical knowledge in practical life

Sl No	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Understand the process of management in family living	PSO 1	U	F	8	-
2	Develop wise decisions in personal life and make use of given resources	PSO 2	Ap	M	3	8
3	Apply the principles of Ergonomics after critically analyzing one's work habits	PSO 5	Ap	M	8	2
4	Understand the functions of house and the principles for planning a house	PSO 1	U	C	4	
5	Develop a creative sense in interior decoration by applying the elements and principles of design	PSO 3	Ap	M	6	26
6	Improve the standard of living utilizing family resources	PSO 2	C	M	7	
Total hours of instruction					36	36

Unit I Principles of Resource Management (10hrs)

meaning & definition of home management, steps involved in management, decision making, values, goals & standards, qualities of an efficient homemaker

Resources

Definition & classification, characteristics of resources, and guides to increase satisfaction from resources

Unit II Energy management (5hrs)

Fatigue-types, causes and methods to alleviate fatigue

Work simplification-process chart, operation chart, flow process chart, Mundel's classes of change
Ergonomics-meaning, importance, objectives, factors involved-man and his work, tools and equipment, indoor climate, furniture, ventilation, light, noise, storage

Unit III. Time management (3hrs)

Principles & techniques, tools in making time plan, Gantt chart

Unit IV Money management (3hrs)

Family income-sources of income, types of income, supplementing the family income
Family expenditure-family budget, steps in making family budget, Engels Law of consumption, savings, saving institutions-advantages

Unit V Housing (5hrs)

Functions of house, selection of site, principles of planning of house, kitchen layout

Waste management

Type of wastes, principles of waste management, disposal of waste. Recycling of waste and reuse of waste-biogas, vermiculture, upcycling, environment concerns

Unit VI. Interior decoration (10hrs)

Design- definition and types, Elements of design, principles of design
Colour theory- dimensions, Prang's colour system and colour schemes
Flower arrangement- types and principles

Furniture selection, arrangement, and principle of arrangement
Window treatments- types and curtain styles

Accessories-classification- functional and decorative
Home lighting-types

References

1. Nickel, P and Dorsey, J.M. Management in family living, Wiley Eastern Private Ltd, New Delhi, 1976
2. Gross, I.M & Grandall, D.W. Management for Modern Families, 1973
3. Faulkner R & Faulkner S, Inside today's home, Holt Rinehart & Winston, New York
4. Rutt, A.H, Home furnishing, Wiley Eastern Private Ltd, New Delhi

5. Varghese.M.A,Ogale,N.N.Sreenivasan,KhomeManagement,NewAgeInternational
6. Agan.T,Thehouse-itsplan &use,J.P.Lippincottcompany,Newyork,1970
7. Ruth.F.Shewood,homestodayandtomorrow,1972,Chas.A.BenettcompanyIllinois
8. Good house keeping guide to successful homemaking compiled by the editors
ofhousekeeping 1956,Harper andBrotherPublisher, Newyork.
- 9.Agarwal,K.C.EnviormentalBiology,Nidipublication.Ltd,
Bikaner,2001.10Miller T.G.,Enviormentscience, Wardsworthpublicationco.
TB.

SEMESTER VI

FCS6B07(P)PRACTICLIV-FAMILYRESOURCEMANAGEMENT

Credit: 2

Hours:2hrs/Week

- _Residencestayforoneweekaspractical'swithreportincorporating
- _Types ofdesign-decorative,traditional andmodern
- _Elementsofdesign-applications
- _Principlesofdesign-illustrations
- _Colourwheel
- _Colourschemes
- _Curtainstyles
- _Accessories
- _Flowerarrangement
- _Prepare2handicraftitems

Or

Event management- planning, organizing, implementing and evaluating a group activity
(party,exhibition,etc.)

SEMESTER

VFCS5B08TEXTILESCIENC

E

Credit: 4

Theory:3hrs/ Week

Objectives

1. To give each student a desire to recognize and appreciate textile fibres.
2. To give the students sound scientific theory concerning fibers', including their production, properties and uses

SlNo	CourseOutcome	PSO	CL	KC	ClassSessions	Lab/Field study
1	Develop strong knowledge base in the production of fibres and yarns	PSO1	U	F	7	28
2	Identify textile fibres and apply it to various uses	PSO5	R&Ap	P	10	26
3	Understand about woven and non woven fabrics	PSO1	U	C	3	-
4	Develop ethical values concerning production and finishing of textiles	PSO4	U	C	10	4
5	Illustrate different methods and mechanism of dyeing and printing	PSO5	U&Ap	P	3	14
6	Create awareness on green textiles	PSO6	C	C	3	
Total hours of instruction					36	72

Unit I Fibre Theory:(3hrs)

Definition, primary and secondary properties of a fibre, classification of fibres, fibre identification.

Unit II Textile Fibres-(5hrs)

Major fibres-cotton, linen, silk, wool, nylon, polyester, rayon, acetate (production, properties and uses)

Unit III Yarn Construction(5hrs)

Definition, spinning- cotton system, open end, wet spinning, dry spinning, melt spinning, bicomponent spinning, biconstituent spinning, friction spinning, twistless spinning, yarn- twist, number and types, blends.

Unit IV Fabric Construction (5hrs)

Looms- parts and operations- types of looms- handlooms, power loom and shuttle less looms, Preparation of yarns before weaving

Weaves- *Basic-*

plain and derivatives, twill, bird's eye weave, herring bone twill, satin and sateen, *Novelty-* pile, leno, dobby, jacquard, double cloth, crepe, extra yarn weaves- spot (cut and continuous), lappet and swivel.

Fabric count and analysis, Blend and Mixtures

Unit V Nonwovens- (5hrs)

Knitting, felting, bonding, multicomponent, laces and nets, braiding.

Unit VI Finishes (5hrs)

Definition, classification, importance, types of finishes

mechanical-

calendaring (friction, glazing, embossing, moiré and schreinerising), tentering, shearing, napping, singeing,

Chemical- bleaching, mercerizing, sanforising, sizing, weighting, crepe and crinkle effect, crease resistance,

special/functional- water repellency, flame proofing, mildew proofing and moth proofing . finishes done on wool fibres

Unit VII Dyeing and Printing (6hrs)

Dyes- definition and classification- direct, acid, basic, azoic, vat, sulphur, metal complex, mordant, reactive and disperse dyes and natural dyes. Methods of dyeing- fibre, stock, yarn, piece and garment.

Printing- styles- direct (block, roller, screen-hand screen, flat bed screen printing and rotary screen printing, stencil, duplex) discharge and resist (tie and dye, batik)

Unit VIII Environment and Textile Industry- (2hrs)

Environmental impacts related to cultivation, processing and uses.

Eco friendly fibres- jute, hemp, bamboo, organic cotton and recent trends. Eco friendly practices and use of eco labels.

References

1. Marjory L. Joseph, Introductory Textile Science, Holt Rinehart and Winston, New York.
2. Susheela Dantyagi, Fundamentals of Textiles and their care, Orient Longmans, Madras
3. Hess, Textile fibres and their Uses, Oxford IBH Publishing Company, New Delhi.
4. Porter Corbman, Fibre to Fabric, McGraw Hill Book Company, New York.
5. www.fiber2fashion.com

SEMESTER

VPRATICAL VTEXTILESCIENCE

1. Collection of all fibres studied.
2. Identification of fibres by burning, microscopic and solubility tests.
3. Collection of all weaves studied.
4. Prepare a sample of block printing and tie and dye (1 sample).

SEMESTER

VFCS6PR-

PROJECT

Credit:2**

Theory:2hours/week

Objectives

- To makethestudentsresearchoriented
- Toestablishnewresearchtocontributetoprogramplanningandevaluation

Content

- Development ofresearchProgramme
- CollectionofReview
- ConductPilotStudyinthe field
- Conductofworkinthelab/hospital/community
- AnalysisofData
- Writing forthethesisandsubmission

SEMESTER
VIFCS6B09DIETETI
CS

Credits:4

Theory:5hrs/week

Objectives:

To enable students:

1. Gain knowledge on normal and therapeutic diets.
2. Acquire practical experience in planning, preparing and serving of balanced diet in health and diseases.

SlNo	Course Outcome	PSOs	CL	KC	Class Sessions	Lab/Field study
CO1	Understand the role and work ethic of Dietitian	PSO3	U	F,C	4	
CO2	Understand the principles of diet therapy	PSO3	Ap	C,P	3	
CO3	Understand and plan the routine hospital diets	PSO3	Ap	C,P	5	4
CO4	Understand the various deficiency diseases	PSO3	Ap	C,P	10	
CO5	Understand the risk factors of various therapeutic conditions	PSO3	Ap	C,P	3	
CO6	Plan and prepare diet during various deficiency diseases	PSO3	Ap	C,P	25	22
CO7	Plan & prepare diet for therapeutic Conditions	PSO3	Ap	C,P	25	46
CO8	Understand the management of various lifestyle diseases	PSO3	Ap	C,P	15	
Total hours of Instruction					90	72

Unit I Introduction to Dietetics (6hrs)

Role of dietitian, link between health and nutrition

Unit II Diet Therapy (8hrs)

Principles of Diet Therapy, therapeutic modifications of normal diets and routine hospital diets – enteral and parenteral feeding

Unit III Diets in disease conditions (76 hours)

1. Deficiency diseases
 - a. Iron deficiency anemia
 - b. Protein-Energy Malnutrition (PEM)
 - c. Vitamin A deficiency
2. Therapeutic Diets
 - a. Febrile conditions – TB and Typhoid
 - b. Obesity and underweight.
 - c. Diabetes mellitus.
 - d. Gastrointestinal disturbances – peptic ulcer, constipation and diarrhoea.
 - e. Liver diseases – Hepatitis and cirrhosis.
 - f. Renal disorders – Glomerulonephritis and urinary calculi.
 - g. Cardiovascular diseases – Atherosclerosis, hypertension
 - h. Cancer.

Reference

1. F.P. Antia, Clinical Dietetics and Nutrition, III edition, Oxford University Press, Delhi, 1989.
2. Sri. Lakshmi B., Dietetics, New Age International (p) Ltd, New Delhi-2002.
3. Swaminathan M., Principles of Nutrition and Dietetics.
4. Subhangini Joshi, Nutrition and Dietetics
5. Robinson, Corinno H, Basic Nutrition and Diet therapy.

Journals

1. Indian Journal of Nutrition and dietetics published by Avinashilingam Deemed University, CBSE.
2. The Indian Journal of Medical Research.
3. Nutrition, a Quarterly publication of the NIN, Hyderabad.

SEMESTER VI

FCS6B09(P) PRACTICALS VI-DIETETICS

Credit: 4

Practical:4hrs/Week

Unit I Deficiency Diseases

Plan and prepare diets for Deficiency

Conditions. a. Iron deficiency anemia

b. Kwashiorkor

c. Night Blindness

Unit II Therapeutic Diets

Plan and prepare Diets for Disease Conditions a. R

outine hospital diets

b.

Obesity c. Under

weight

d. Diabetes mellitus

e. Typhoid

f. Tuberculosis

g. Peptic ulcer

h. Constipation

i. Cirrhosis

j. Acute glomerulonephritis

k. Renal calculi

l. Hypertension.

m. Atherosclerosis

Unit III Visit to research institute/Dietary Department.

SEMESTER VI

FCS6B10 FABRIC CARE AND APPAREL DESIGNING

Credit: 4

Theories: 5Hrs/Week

Objectives

1. To acquire the ability in selecting textiles and constructing garments.
2. To have the ability to know how to care for fabrics

Sl No	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Explain different laundering techniques	PSO 1	U	F	22	-
2	Apply principles of laundering on different fabrics	PSO 2	Ap	P	12	-
3	Understand traditional Indian textiles and embroidery of India	PSO 2	U	F	22	28
4	Design garments keeping the elements and principles of design	PSO 3	C	P	14	36
5	Find out latest fashion trends in India	PSO 2	R	C	8	
6	Create flat patterns and adapt them to specific styles	PSO 2	C	M	12	8
Total hours of instruction					90	72

Unit I Water (6hrs)

Types and methods of softening (caustic soda, Lime soda, zeolite, borax)

Unit II Study on Laundry (20hrs)

Soaps and detergents, stiffening agents, bleaches, laundry blues, stain removal, dry cleaning.

Unit III Principles of laundering and storing (10hrs)

Cotton, silk, wool, rayon and synthetics.

Unit IV Traditional Indian textiles and embroidery of India (20hrs)

Textiles-

Dacca muslins, Jamdhani, Baluchari, Patola, Himrus, Bandhini, Kalamakari, Brocades Chanderi, Paithani, Pitamber, Banaras brocades, Amru

Embroideries- Kashida, Phulkari, Chambaramal, Chikankari, Kantha)

Unit V Garment construction (10hrs)

Body measurements,
methods of construction, parts and function of sewing machine, steps in preparing
fabric before cutting, tools of sewing.

Unit VI Fashion Elements (12hrs)

Fashion terminologies- fad, style, classic, Haute couture, prêt-A- porter,
trend Fashion cycle

Unit VII Study of human figure (12hrs)

Elements and principles of design applied to apparel design, types of figures, selection
of clothing for different figure types

References

1. Noemia D'souza, Fabric Care, New Age International (P) Ltd., New Delhi.
2. Jannette Jarnow, Kitty G. Dickerson, Inside Fashion Business, Prentice Hall Inc., New Jersey.
3. Essay M., Fashion Marketing, Blackwell Sciences Ltd., London 2002
4. Shailaja D. Naik, Traditional Indian Textiles
5. Metha R. J., Masterpieces of Indian Textiles.
6. Abbing Bina, Fashion Rendering with Colour, Prentice Hall Inc., Corporation, New Jersey, 2001
7. Martin M. Pergler, Visual merchandising and display, Conde Nast publication, Canada, 2012

FCS6B10(P)PRACTICALVI-FABRICCAREANDAPPARELDESIGNING

Credits:4

Theory:4hrs/week

PRACTICALS

1. Stitches-basichandanddecorative(embroidery-any10)
2. Samples ofany2traditional embroideries ofIndia.
3. Seams andseamfinishes (4typeseach)
4. Biasanditsapplication-facing-biasandshaped,piping
5. Fullness-gathers,tucks,pleats anddarts(2samples each)
6. Pockets-sideandfront
7. Collars-Chinese,peterpan,fullshirt
8. Plackets-continuous bound,facedandbound,brokenkurta
9. Sleeves-setin,kimono,puffandraglan(paperpatterns)
10. Fasteners
11. Constructionofgarments –girl’sfrock,salwar,kameezandsariblouse
12. Boutiquewindow display-themebased(groupactivity,report andphototobemaintainedinthe record)
13. Knowledgeoftextiles available throughindustrial visit/shopsormills

SEMESTERVI

FCS6B11 CONCEPTS IN FAMILY RELATION

Credit: 2

Theory: 4hrs/ Week

Objectives

1. To help them understand family values.
2. To orient students for adjustment in marriage.
3. To prepare them to play the roles of a wife and mother effectively.
4. To make them aware of the laws and rights of women.

Sl No	Course Outcome	PSO	CL	KC	Class Sessions
1	Develop healthy attitude towards marriage and interpersonal relationships	PSO 4	Ap	C	14
2	Understand the importance of family in today's social context	PSO 4	U	C	12
3	Solutions to thrive in different circumstances in stages of life cycle	PSO 4	C	C	17
4	Solving critical family situations	PSO 4	C	M	13
5	Develop sound knowledge on methods of family planning	PSO 4	Ap	C	6
6	Improve the knowledge regarding legal issues concerning women	PSO 4	C	C	10
Total hours of instruction					72

Unit I Marriage (15hrs)

Definition, purpose, functions, selection of spouse, physical, emotional, social, and intellectual maturity needed by the couple, areas of adjustment, factors influencing good marital adjustment, Courtship and Engagement – significance in Indian context.

Unit II Family (15hrs)

Definition, features, types of family and functions of family, co-habitation, Methods of family planning.

Unit III Family life cycle (16hrs)

Stages in the family life cycle - beginning, expanding, contracting - Critical family situations - Infidelity, desertion, divorce, alcoholism, death/suicide, disabilities.

Unit IV Mental Health (14hrs)

Definition, concept and importance of mental health.

Deviant sexual behavior - Types -

Exhibitionism, Fetishism, Frotteurism, Pedophilia, sexual masochism, sexual sadism, Transvestic fetishism, Voyeurism, Zoophilia.

Unit V Guidance and Counseling (12hrs)

Definition and meaning, scope of counseling, process: stages, qualities and skill of counselor, types of counseling, counseling in different settings

Unit VI Women and Law

Laws pertaining to sexual harassment, marriage laws - Hindu Marriage Act, Special Marriage Act, Indian Christian, Marriage Act and Foreign Marriage Act.

References

1. Devadas R.P. and Jaya N. (1984) A Textbook on Child Development, MacMillan, India Ltd.
2. Rao C.N.S. (1990) The Family, S. Chand and Company Ltd., New Delhi.
3. Hurlock E.B., Developmental Psychology, McGraw Hill
4. Devadas R.P. and Jaya N. (1984) A Textbook on Child Development, MacMillan, India Ltd.
5. Antony P.D'souza, Sex education and personality development, Ustian publishers, 4/7 Deshabhandhu, Guptaroad, New Delhi.

ELECTIVE COURSES

SEMESTER VI

FCS6B12(E1)-ENTREPRENEURSHIP MANAGEMENT (Elective)

Credits:2

Theory:3hrs/week

Objectives:

1. Understand the nature of entrepreneurial activities
2. To make students aware of the urgent needs for self employment
3. To develop skills in project identification, preparation of project reports and its implementation.

SlNo	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Understand the concept of entrepreneurship	PSO 2	U	C	15	
2	Develop entrepreneurial skills for economic development	PSO 2	U	C	15	
3	Identify the entrepreneurial agencies and awareness on incentives to women	PSO 2	U	C	12	
4	Develop project proposal	PSO 2	C	P	12	
Total hours of instruction					54	

Unit-1 Entrepreneurship (9hrs)

Definition, scope, characteristics, factors affecting entrepreneurial development, entrepreneur vs. entrepreneur, classification of entrepreneur, entrepreneur motivation, difference from a manager, role of entrepreneur in economic development.

Unit II Women entrepreneurs (9hrs)

Definition, present status in India, steps taken for the promotion of women entrepreneurs, problems faced by women entrepreneurs

Unit III EDP (9hrs)

Definition, need, Objectives, steps, agencies conducting EDP, Role of government in organizing EDP.

Unit IV Agencies for entrepreneurial support (9hrs)

KITCO, SIDCO, KVIC, DIC, STED, SIDO, NSIC, TCO, SISI, SIDBI

Unit V Small scale industries (9hrs)

Definition, types, role in modern economy, steps for starting SSI, problems faced by SSI, supporting mechanisms – incentives and facilities from government.

Unit VI Project (9hrs)

Definition, types, steps in identification, project life cycle, scope and importance, project objectives.

References

1. Desai, N. Entrepreneurial development - Principles, programmes, Policies (Vol.1) Formulation Appraisal and Financing (VOL.II) and Programmes and Performance (VOL.III) Himalaya Publishing House, Bombay, 1996
2. Vinod A, Entrepreneurship Management
3. Winze, M. D Women Entrepreneurs in India, Mital publications, New Delhi 1987.
4. Jose Paul, Entrepreneurship Development
5. Jayan, Entrepreneurship Development.

SEMESTER VI

FCS6B12(E2)-QUANTITYFOODPREPARATIONTECHNIQUES**(Elective)****Credits:2****Theory:3Hours/week****Objectives**

Toenablestudentsto

1. Understandtheobjectives ofdifferent typesofFoodServiceInstitutions.
2. Gainknowledgeinmenuplanning,preparationofrecipesinlargescaleandservingandinfoodcosting.

SlNo	CourseOutcome	Pos/ PSOs	C L	KC	ClassS essions	Lab/ Field study
CO1	Identifythescopeoffoodserviceindustry	PSO5	A p	C	4	
CO2	Usingdifferenttypesofmenu	PSO5	A p	C	2	2
CO3	Analyzemenupricingandevaluation	PSO5	A n	P	3	2
CO4	Applydifferenttechniquesinfoodpurchasing	PSO5	A p	P	4	2
CO5	Identifyanddevelopreceivingprocedureandstorageof food items	PSO5	A p	P	7	2
CO6	Buildstandardizedrecipesandportioncontroltechniques	PSO5	C	P	4	3
CO7	Understandtheproductstandardsforpurchasingandsellingfood items	PSO5	U	C	11	
CO8	Constructdifferentstylesoffoodservicesystem	PSO5	A p	P	5	2
CO9	Evaluatebudget,foodcostcontrolandinterpretfinancialdata	PSO5	E	C	7	
CO10	Ensurethepatientsreceivetheirbestpossible nutritionalintakewhilstinhospital	PSO5	A n	C	7	
TotalhoursofInstruction					54	13

UnitI Food Service Industry(6hrs)

Scope and objectives of hospitality industry, different categories of hotels.

Unit II Menu planning- The primary control of food service (7hrs)

Types of menu – A la carte, Table d’hôte & cyclic, Static, single use, Factors affecting menu planning, menu presentation, cost concepts and menu pricing- Factor method, Prime cost method and Actual cost method.

Unit III Purchasing (6hrs)

Qualities of an institutional buyer, Purchasing activity, product selection, mode of purchasing, methods of purchasing and purchasing process, purchasing records.

Unit IV Receiving and storage (6hrs)

Receiving - delivery methods, delivery procedure and receiving procedure. Storage – types (dry storage and cold storage)

Unit V Standardization of Recipes (7hrs)

Standardization and portion control

Unit VI Quantity Food production and quality control (6hrs)

Objectives of food production, methods of production, product standards and product control – HACCP

Unit VII Distribution and service of Food (7hrs)

Types of food service – waiter service, self service and vending.

Unit IX Budget (9hrs)

Steps in budget planning, breakeven analysis food budget, and food cost control.

Related Experience:

Standardization of 10 selected recipes used in food service Institutions and quantity food production of any two items.

REFERENCES:

1. Mohini Sethi and Surjeet, M. Malhan, "Catering Management an Integrated approach", Wiley Eastern Limited, Mumbai, II edition reprinted, 1996.
2. Marian C. Spears; Food Service Organization; III Edition, Prentice Hall Inc., USA, 1995.
3. West and Woods, Introduction to Food Service, Macmillan Publishing Company, New York, 7th edition, 1994.
4. Odde Cesarani and David Fosket, Theory of Catering, Odde and Stoughton, London, xth edition, 2003.
5. Odde Cesarani and David Fosket, Food and beverage service, Odde and Stoughton, London, ixth edition, 2003.

SEMESTER VI

FCS6B12(E3)-EXTENSION AND COMMUNICATION(Elective)

Credit: 2

Theory: 3 hours/week

Objectives

To enable the student to:

1. Understand the principles and objectives of extension and community development in our country.
2. Acquire knowledge and skill in using communication techniques.
3. Prepare for higher studies in Extension Education

Sl No	Course Outcome	Pos/ PSO	CL	KC	Class Sessions	Lab/ Field study
1	Understand the objectives of extension education	PSO 1	U	C	8	
2	Develop a social commitment for community	PSO 6	U	P	8	
3	Understand the rural sociology in India	PSO 6	U	C	12	
4	Develop good communication skills to aid community service	PSO 6	Ap	P	8	
5	Build leadership qualities	PSO 2	Ap	P	9	
6	Identify the scope of Home Science extension education	PSO 4	An	C	9	
Total hours of instruction					54	

Unit I *Community Development* (27 hrs)

1. Extension

Meaning, principles, concepts, scope and objectives of extension education in India

2. Community development in India

Objectives, principle, philosophy, Types of communities- Rural and Urban, community

Development programmes in India-origin and history, Basic rural Institutions-school, panchayat,co-operatives;otherinstitutions-mahilamandals,youthclubs,rural youthprogrammes-4-Hclubs, YFA

3. Leadership

Concepts, definition, characteristics, types, selection and training of leaders, methods ofidentifyingprofessionalandlay leaders.

4. ProgrammeplanninginExtension

Definition, principle, criteria for good programme planning, scope, steps involved in programmedevelopment, plan ofwork, calendarofwork,typesofevaluation in extension.

5. RuralSociology

Characteristics,comparisonbetweenruralandurbansociety,kudumbasree.

6. Agenciesandprogrammesforcommunitydevelopment

SWB,urbanandruralco-operativebanks,DistrictRuralDevelopment

Agency,EmploymentTrainingand

PovertyAlleviation-IRDP,JRY,TRYSEM,DWCRA,NAEP

UnitIICommunication(27hrs)

1. Communication

Definition and importance, elements of communication- leagen's model, problems incommunication,motivation-methodsof motivating people

2. Methodsofapproachingpeople

Classification of extension teaching methods- types, scope, advantages and limitations ofmethods.

Individualmethods-farm/home visit,officecalls,personallettersandresultdemonstration

Groupmethods-methoddemonstration,lecture, meetings,conference

Massmethods-bulletin, circularletters,exhibitsandtelevision

3. Audio-VisualAids

Importance of audio-visual aids in communication, cone of experience, factors to be consideredin selection, preparation and use ofaudiovisualaids,their meritsanddemerits

4. HomeScienceExtensionEducation

Needsandmethods,vocationalizationofHomeScience inIndia,self-employmentand

Entrepreneurship through Home Science.

References

1. O.P.Dahama, O.P.Bhatnagar, Education and communication for Development, 2nd edition, Oxford and IBH publishing Co., Pvt. Ltd. New Delhi.
2. S.V.Supe. An Introduction to Extension Education, Oxford and IBH publishing Co., Pvt. Ltd. New Delhi.
3. A. Advivi Reddy, Extension Education, Sreelakshmi press, Bapla.
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OPENCOURSES

OPENCOURSESSEMESTE

RV

FCS5D01FOODSCIENCEANDBASICCOOKERY(OPENCOURSE)

Credit: 3

Theory3hrs/week

Objectives

To enable students to understand the nutritive composition, methods of cooking and preservation of foods.

SlNo	CourseOutcome	PSO	CL	KC	ClassSessions	Lab/ Field study
1	Understand structure, functions and classification of foods and different food groups	PSO 1	U	F	10	-
2	Understand the nutritional and anti-nutritional factors of various foods	PSO 1	Ap	P	12	-
3	Assess the effect of heat on foods and compare different methods of cooking	PSO 2	U	F	10	18
4	Understand food additives and different preservation methods for food processing	PSO 2	C	P	4	36
5	Understand the principle and types of browning reactions	PSO 1	U	F	4	
6	Develop different recipes and evaluate its nutritional content	PSO 2	C	P	14	18
Total hours of instruction					54	72

Unit I Introduction to food science 4hrs

Functions of food, basic food groups and different methods and objectives of cooking.

Unit II - Study of foods 38hrs

a. Cereals

Nutrient composition general Rice and wheat , effect of heat on starch and protein, role of ingredients in bread making and cake making.

b. Pulses

Nutritive value and germination, role of pulses in cookery.

c. Vegetables

classification and nutritive value

d. Fruits

nutritive value, browning reaction

e. Milk and milk products

Nutrient composition, fermented – (curd butter, ghee) and non fermented milk products (skimmed milk, homogenized milk, pasteurised milk), role of milk in cookery.

f. Eggs

Nutritive value, characteristics of fresh eggs, role of egg in cookery.

g. Meat

Nutrient composition

h. Fish

Nutritional composition and fish cookery.

i. Fats and Oils

Functions of oils and fats in food, rancidity.

j. Beverages

Classification, nutritional importance.

k. Sugar cookery

caramelisation, hydrolysis and crystallisation

UNIT III***Food preservation-principles and methods(12hrs)******Related experiences***

i. Record the weight of 1 cup/ 1 tbsp/ 1 tsp of different types of food stuffs. Record the ratio of raw to cooked volume of rice, rava and pulses.

Simple preparations using cereals, pulses, milk, vegetables, fruits, egg, meat and fish.

ii. Salad dressing-mayonnaise

iii. Baking—Cake, pizza, cookies (demonstration)

iv. Food preservation—Jam, squash, jelly, pickles.

References

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2. Mudambi, S. R. and Rao, S. M., Food Science, New Age International (P) Ltd., Bangalore, 1989.
3. Begum, M. P., A Text Book of Food, Nutrition and Dietetics, Sterling Publishers Pvt. Ltd., New Delhi, 2001.
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SEMESTER V

FCS5D02 INTERIOR DECORATION (OPEN COURSE)

Credit: 3

Theory:3hrs/Week

Objectives

1. To make students conscious of aesthetics.
2. To help them understand beauty in design.
3. To develop in them an appreciation of art and design.

Sl No	Course Outcome	Pos/ PSO s	CL	KC	Class Sessions
1	Understand the elements and principles of design to create harmonious and balanced interior	PSO 1	U	F	10
2	Explain the properties of colour and its effects on the intended style	PSO 1	U	F	4
3	Discover the effect of natural and artificial light on colour and surface texture	PSO 3	An	F	2
4	Discover the importance of ensuring quality finishes on floor and walls to create professional and enduring interior space	PSO 3	An	C	6
5	Create striking and functional backdrop for furnishings and window treatments	PSO 2	C	M	6
6	Apply knowledge of design elements to the reality of placing objects in perfect manner	PSO 2	Ap	M	4
7	Create visual ideas about functional aspects of housing	PSO 2	C	M	4
8	Plan creative kitchen design by adapting principles	PSO 2	Ap	M	10
9	Summarise the elements of design in floral arrangement	PSO 2	U	F	8
Total hours of instruction					54

1. Design(2hrs)

Definition and types-traditional, decorative, modern designs—

2. Elements of design(4hrs)

Line, texture and light-types and effects, space, colour

3. Principles of design(4hrs)

Proportion, balance, rhythm, emphasis and harmony.

4. Colour theory (4hrs)

Properties,prang'scoloursystem,colourschemes,psychologicalimplication ofcolours.

5. Furnitureselectionandarrangement(4hrs)

Principles of furniture selection and arrangement offurnitures in different rooms. Materials usedin furnitureconstruction.

6. Windowtreatments(4hrs)

Types- interior and exterior and curtain styles (Priscilla, cottage set, café, swags, cascade,valances, blinds,)

7. Flowerarrangement(6hrs)

Types(mass,line,masscumline,miniature andJapanesearrangement(Ikebana,)andprinciples.

8. Accessories(2hrs)

Classification-functionalalanddecorative.

9. Homelighting(8hrs)

Types(local & general), Methods of lighting (direct, indirect and semi direct), Sources oflighting (Incandescent, fluorescent, structural and portable lamps),merits and demerits ofincandescentbulbs and fluorescenttubes.

10. House(8hrs)

Functions,Principlesofplanningahouse.

11. Kitchen (8hrs)

Types(Lshaped,Ushaped,Hshaped,Islandkitchens andonewall).Kitchenworktriangle.

\Relatedexperience_Typesofdesign-decorative,traditional andmodern

_Elementsofdesign-applications

_Principlesofdesign-illustrations

_Colourwheel

_Colourschemes

_Curtainstyles

_Accessories

_Flowerarrangement

References

1. Nickel, P and Dorsey, J. M. Management in family living, Wiley Eastern Private Ltd, New Delhi, 1976
2. Gross, I. M & Grandall, D. W. Management for Modern Families, 1973
3. Faulkner R & Faulkner S, Inside today's home, Holt Rinehart Winston, New York
4. Rutt, A. H, Home furnishing, Wiley Eastern Private Ltd, New Delhi
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SEMESTER V

FCS5D03TEXTILESANDAPPARELDESIGNING(OPENCOURSE)

Credit: 3

Theory:3hrs/week

Objectives

1. To recognize textile fibers.
2. To acquire ability in selecting textiles and constructing garments.
3. To develop self employment opportunities.

SlNo	Course Outcome	PSO	CL	KC	Class Sessions	Lab/Field study
1	Develop strong knowledge base in the fabric construction	PSO1	U	F	17	
2	Understand about the various types of weaves	PSO5	R&Ap	P	10	
3	Identify the traditional embroideries and textiles of India	PSO1	U	C	13	-
4	Develop the basic skills in sewing	PSO4	U	C	14	
Total hours of instruction					54	

Unit I Fibre, yarn, theory and fabric construction (6hrs)

Definition, types, spinning, loom, weaving.

Unit II Weaves- Basic weaves and their variations (10hrs)

Novelty weaves- types, pile, leno, lappet, swivel, dobby, jacquard, double cloth, cut spot, continuous weave, crepe.

Unit III Fashion (12hrs)

Definition, fashion cycle, fashion trends in India

Unit IV Traditional textiles and embroideries of India. (

16hrs) Unit V Printing and dyeing (10hrs)

Types of dyes, printing

methods.**Related Experience**

1. Stitches-Basic and decorative (embroideries-any 10)
2. Seams and seam finishes.
4. Bias and its application.
5. Pockets-Set in, pocket in a seam, hip pocket.
6. Collars-Chinese, Peter Pan, full shirt
7. Plackets –Continuous bound, faced and bound broken kurta.
9. Demonstration of block prints

References

1. Hollen and Saddler; Textiles, Maxmillan.
2. Sushama Gupta, Neeru Garg, Renu Saini, Textbook of clothing and textiles, Kalyani publishers, Ludhiana.
3. Shailaja D Naik, Traditional Indian Textiles.
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MODELQUESTIONP APER

MODELQUESTIONPAPER

FIRST SEMESTER BSc DEGREE EXAMINATION, (CBCSS-UG)

Core Course-

Family and Community Science FCS1B01-

Fundamentals of Nutrition

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all questions. Each question carries 2 marks.

1. List out all essential amino acids
2. Give a note on polysaccharides
3. Symptoms of Kwashiorkor
4. Explain the role of PUFA in human body
5. Define EFA. Mention the names.
6. Define Reference Man
7. What is SDA of food
8. What are the factors affecting Calcium Absorption
9. What are goitrogenic substances
10. What is RDA
11. Define Nutrition
12. What are the best protein-rich foods and its requirement for different age groups

(ceiling marks = 20 Marks)

Section B

Short answer questions.

Answer all questions. Each question carries 5 marks

13. Give a note on Classification of food
14. Explain the Digestion of Carbohydrates
15. Explain functions of Vitamin C
16. Write a note on the role of pancreas in digestion
17. Explain PEM and its treatment
18. Explain anemia and its types
19. Explain deficiency symptoms of Thiamin

(ceiling marks 30 Marks)

Section C (Essay
Questions) Answer any one
Questions.

Each question carries 10 marks.

20. Define BMR. Explain the factors affecting BMR.

21. Describe the metabolism of Carbohydrate.

(1x10=10 Marks)

Model Question Paper

SECOND SEMESTER BSc DEGREE EXAMINATION,

(CBCSS-UG)

Core Course-Family and Community science FCS2B02–

HUMAN DEVELOPMENT

Time: 2 Hours

Max mks: 60

Section A

Answer all questions. Each question carries 2 marks

1. Medical care during pregnancy
2. Appearance of newborn
3. Hemorrhoids
4. Tubal pregnancy
5. Define I.Q.
6. Define juvenile delinquency
7. Define gifted children
8. Characteristics of emotionally challenged children
9. Solitary play
10. Explain recapitulation theory
11. What is constructive play
12. What are the adjustments of neonate.

(ceiling marks = 20 Marks)

Section B

Short answer questions.

Answer all questions. Each question carries 5 marks

13. Complication during pregnancy
14. Sensory abilities of newborn
15. Factors influencing pre-natal development
16. Enlist any four principles of growth and development
17. What are the different types of play?
18. Types of pre-school
19. Adolescence is a period of storm and stress. Why?

(ceiling marks 30 Marks)

Section C (Essay Questions)

Answer any one question. Each question carries 10 marks

20. Discuss the various factors affecting growth and development
21. Explain exceptional children under the following heading 1. Classification 2. Causes of mental retardation 3. Prevention of mental retardation 4. Care of mental retardation 5. Care of gifted children.

(1x10=10)

Model Question Paper

THIRD SEMESTER BSc DEGREE EXAMINATION, (C

BCSS-UG)

Core Course-Family and Community science

FCS3B03-RESEARCH METHODOLOGY AND BIOINFORMATICS

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all questions. Each question carries 2 marks

1. Define applied research
2. What is meant by dependent variable
3. Briefly explain random sampling
4. What are the steps to be remembered in preparing a questionnaire
5. What is meant by hypothesis
6. List the qualities of a good research
7. Define bioinformatics
8. Write on EMBL
9. What are proteomics and genomics?
10. What is meant by data base?
11. What is GenBank?
12. Write a note on sequence alignment

(ceiling marks = 20 Marks)

Section B

Short answer questions.

Answer all questions. Each question carries 5 marks

13. Write a note on experimental design
14. Give a short note on action research
15. Explain briefly observations and its types
16. Write merits and demerits of sampling
17. Explain nucleotide sequence databases
18. Explain reporting
19. Write a note on data base search engines

(ceiling marks 30 Marks)

Section C (Essay Questions)

Answer any one question.

Each question carries 10 marks.

20. Explain scope of bioinformatics in different fields
21. Define research. Explain the types of research.

(1x10=10 Marks)

Model Question Paper

FOURTH SEMESTER BSc DEGREE EXAMINATION

(CBCSS-UG)

Core Course-

Family and Community Science FCS4B0

4-FOODSCIENCE

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all questions. Each question carries 2 marks

1. Write components of starch
2. Explain EFA
3. Briefly explain Tenderisation of meat
4. What are the different pigments present in vegetables and its effect on cooking
5. Explain Food groups
6. Define gelatinization
7. Explain food pyramid
8. Explain different methods of cooking
9. Write on crystallization
10. Explain nutritional significance of Fish
11. What are the different methods to determine the quality of egg?
12. What is meant by EFA

(ceiling marks = 20 Marks)

Section B

Short answer questions.

Answer all questions. Each question carries 5 marks

13. Write a note on Stages of sugar cookery
14. Give a short note on rancidity
15. Explain briefly post mortem changes
16. Write the merits of germination
17. Explain the factors affecting gluten formation
18. Explain parboiling and its advantages and disadvantages
19. Explain Types of browning.

(ceiling marks 30 Marks)

Section C (Essay Questions)

Answer any one Question.

Each question carries 10 marks.

20. Explain the structure of a cereal grain with diagram

21. Different methods of food preservation

(1x10=10Marks)

Model Question Paper

FIFTH SEMESTER BSc DEGREE EXAMINATION (C

BCSS-UG)

Core Course- Family and Community
scienceFCS5B05–
HUMANPHYSIOLOGYANDMICROBIOLOGY

Time:2Hours

MaximumMarks:60

Section A

Shortanswerquestions.Answ
erallquestions.
Eachquestioncarries 2marks.

1. Listoutthe functionsofVagina
2. Giveanoteonsalivary gland
3. DrawthewavesofnormalECG
4. ExplaintheroleofAldosteroneinhumanbody
5. Listoutthecomposition ofurine
6. Erythroblastosisfetalis
7. Whatislagphase
8. Defineabacteriophage
9. Whatisherdimmunity
10. Whatisendemicdisease
11. Writeonfoodspoilage
12. Whatarethemethods andorganismusedforfoodfermentation

(ceilingmarks=20)

SectionB

AnswerallquestionsinaparagraphEa
chquestioncarries 5marks

13. Giveanoteonuterinecycle
14. Explain theMovementofGastrointestinal tract
15. Explain anysixpropertiesifcardiacmuscles
16. WhatisMicturition, explainitsreflex?
17. Writea noteonstagesofbacterialgrowth
18. Explain economicimportance ofyeast
19. Explain viraldiseasesinbrief

(ceilingmarks30Marks)

Section C(EssayQuestions)

AnsweranyoneQuestions.

Eachquestioncarries 10marks.

20. DescribeCardiacCycleandHeartSound.

21. Writeanessayonthecontrolanddestructionofbacteria

(1x10=10Marks)

ModelQuestionPaper

FIFTHSEMESTERBScDEGREEEXAMINATION,(CBCSS-UG)

CoreCourse-FamilyandCommunityscience

FCS5B06–DIET IN HEALTH

Time: 2.5 Hours

Maximum Marks: 80

Section A

Short answer questions. Answer all questions.

Each question carries 2 marks.

1. Who is ARF?
2. What is the menu planning?
3. What is IDD?
4. Objectives of FAO
5. Give the RDA for a female computer professional
6. Anorexia nervosa
7. Balanced diet
8. What is a lactagogue? Give an example
9. Define nutritional assessment
10. Define weaning
11. Why dental caries is common among school children?
12. What is carbohydrate loading?
13. Give the five food groups system.
14. Requirement of four main nutrients in pregnancy.
15. What is the role of breast milk in infant immunity? (ceiling marks = 25 Marks)

Section B

Answer all questions in a paragraph. Each question carries 5 marks

16. What are important physiological changes during pregnancy?
17. What are the objectives of school lunch programme?
18. What is complementary feeding?
19. "Obesity is an emerging problem among school children". Why?
20. Explain the process of ageing?
21. Give nutritional requirements in adults
22. What are the immunological advantages of breast milk?
23. Explain the role of water for a sport person

(ceilingmarks=35Marks)

**Section C (Ess
ay Questions)**

Answer any two Questions.

Each question carries 10 marks.

24. Explain the important nutrients in elderly. How can you modify the diet for elderly?
25. Bring out the nutritional requirements and nutritional problems of teenagers.
26. Explain the reasons for increased nutrient requirement in lactation.
27. Discuss in detail the factors affecting menu planning

(2x10=20Marks)

Model Question Paper

FIFTH SEMESTER BSc DEGREE EXAMINATION,

(CBCSS-UG)

Core Course- Family and Community

scienceFCS5B07–

FAMILY RESOURCE MANAGEMENT

Time:2.5Hours

MaximumMarks:80

Section A

Short answer questions.

Answer all questions. Each question carries 2 marks.

1. Mention the four dimensions of colour
2. Define work simplification
3. Enlist two means to optimize satisfaction derived from the utilization of family and community resources quoting examples
4. State the advantages of Gantt chart.
5. Write a short note on types of income
6. Define rhythm and its type
7. List out different functions of window treatments.
8. What are the steps in management process?
9. What is waste management?
10. Define time management
11. What is ambient lighting?
12. Explain work triangle.
13. Illustrate café curtain.
14. Explain types of values.
15. Comment on standards.

(ceiling marks=25 Marks)

Section B

Answer all questions in a paragraph. Each question carries 5 marks

16. What are resources? Differentiate between human and material resources with example.
17. Enumerate the qualities of a good Home maker.
18. Describe the factors in the selection of a site for house construction.
19. State the importance of supplementing income with a few examples suitable for low income families.
20. Discuss the steps in preparing of time schedule. Prepare a time schedule suitable for an employed homemaker.

21. Elaborate with illustration the six curtain styles stating where each one could be applied.
22. What are the elements of design?
23. List primary and secondary colour.

(ceiling marks=35 Marks)

Section C (Essay Questions)

Answer any two Questions. Each question carries 10 marks.

24. State the importance of maintaining household accounts
25. Discuss the various steps and factors to be considered while making time plan
26. Explain the type of window treatments with illustration
27. Describe the principles of design with suitable illustration

(2x10=20 Marks)

Model Question Paper

FIFTH SEMESTER BSc DEGREE EXAMINATION,

(CBCSS-UG)

Core Course-

Family and Community science FCS5B08–

TEXTILE SCIENCE

Time: 2.5 Hours

Maximum Marks: 80

Section A

Short answer questions.

Answer all questions. Each question carries 2 marks.

1. What is a regenerated fiber?
2. What is a novelty yarn?
3. What is plain weave?
4. What is bonding?
5. Define knitting
6. What is the cross section of a cotton fiber?
7. Define 'fibre'.
8. Write a note on sanforization
9. What is resist printing?
10. What is spinning?
11. Explain napping?
12. What is fabric count?
13. Differentiate between blends and mixtures.
14. What is bi-component spinning?
15. What are the effects of mercerization on cotton?

(ceiling marks = 25 Marks)

Section B

Answer all questions in a paragraph. Each question carries 5 marks

22. What is wet spinning?
23. Give the identification of rayon and wool
24. Write a note on bi-component and bi-constituent yarn
25. Write a note on yarn twist
26. What is a pile weave?
27. Discuss about bleaching and mercerization
28. Write a note on eco-labels
29. Write a note on rotary printing

(ceiling marks = 35 Marks)

**Section C (Ess
ay Questions)**

Answer any two Questions. Each question carries 10 marks.

- 30. Explain the classification of fibres according to their source
- 31. Write in details about the different finishes used on textile
- 32. Discuss about fancy weave
- 33. Explain in detail about printing (2x10=20 Marks)

Model Question Paper

VIMALA COLLEGE (AUTONOMOUS), THRISSUR

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION

B.Sc. FAMILY AND COMMUNITY SCIENCE

(CBCSS-UG)

Core Course-FCS5D01-FOOD SCIENCE AND BASIC COOKERY (Open course)

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all. Each question carries 2 marks.

1. What is dextrinisation?
2. Explain enzymatic browning.
3. What are the pigments in vegetables?
4. Explain poor man's milk.
5. What are the importance of breakfast cereals?
6. Describe the effects of germination on pulses.
7. Name any five pigments present in vegetables.
8. Write down the different proteins in egg white and egg yolk.
9. Write any three nutritional importance of meat.
10. Explain sugar crystallization.
11. Explain the role of egg in cake making.
12. What are leavening agents?

ceiling marks = 20

Section B

Answer all. Each question carries 5 marks.

13. Explain rancidity in detail.
14. Objectives of cooking.
15. Describe browning reaction.
16. Explain caramelization of sugar.
17. Importance of food preservation.
18. Give the functions of oils and fat.
19. Describe the nutritional importance of beverages.

ceiling marks 30

Section C

Answer any one. Each question carries 10 marks.

20. Explain the different methods of cooking with suitable examples.
21. Explain nutritional composition and importance of fish cookery.

1x10=10

Model Question paper

FIFTH SEMESTER BSc DEGREE EXAMINATION,

(CBCSS-UG)

Core Course- Family and Community

scienceFCS5D02–

INTERIORDECORATION(opencourse)

Time:2hours

Maximummarks:60

Section A

Answerallquestions.Eachquestioncarries 2marks

1. ExplainJapanesearrangement.
2. Whatisintermediatecolour?
3. Functionalaccessories
4. Whatismonochromatic colourscheme?
5. Whataredecorative accessories?
6. Differentiatebetweentintandshade.
7. Explainthetypesoffline.
8. Illustratecafécurtain.
9. Drawakitchenlayoutforastudioapartment.
10. Whatareminiature arrangements.
11. Whatisradialbalance?
12. Explainworktriangle.

(ceilingmarks=20Marks)

SectionB

Answerallquestions.Eachquestioncarries 5marks

13. Explainthetypesofwindowtreatment?
14. Whatarethematerials usedforflowerarrangement?
15. Explainrhythm andharmony
16. Explainformalandinformalbalance
17. Explainpsychologicalimpactofbluecolour?
18. Classifyandexplaincolourschemes.
19. Describethevariouscurtainstyles.

(ceiling marks30Marks)

SectionC(essayquestions)

Answer any one Question. Each question carries 10 marks.

20. Explain flower arrangement

under the following headings a) Types b) Materials used

c) Mass arrangement

21. Explain colours with the help of Prang's colour wheel.

(10x1=10 Marks)

Model Question Paper

VIMALA COLLEGE (AUTONOMOUS), THRISSUR

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION

BSc. FAMILY AND COMMUNITY SCIENCE

(CBCSS-UG)

Core Course-FCS5D03-TEXTILES AND APPAREL DESIGNING (Open course)

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all. Each question carries 2 marks.

1. What is a fiber?
2. What is jacquard loom?
3. What is Chamba Rumal?
4. Explain kalamkari.
5. What is screen printing?
6. Comment on eco-friendly dyes.
7. Define a yarn.
8. Classify dyes.
9. What is fada and classic?
10. Explain dobby weave.
11. What is a bagh?
12. Why is chikankari termed as white embroidery?

ceiling marks = 20

Section B

Answer all. Each question carries 5 marks.

13. Explain jacquard.
14. What is fashion?
15. Describe any two types of printing.
16. Explain kashida embroidery.
17. Write a brief note on hand embroidery and machine embroidery.
18. Explain fashion cycle.
19. Explain types of phulkari.

ceiling marks = 30

Section C

Answer any one. Each question carries 10 marks.

20. Describe about traditional textiles and embroideries of India.

21. Explain types and methods of printing.

1x10=10

Model Question Paper

SIXTH SEMESTER BSc DEGREE EXAMINATION,

(CBCSS-UG)

Core Course-

Family and Community Science FCS6

B09-DIETETICS

Time: 2.5 Hours

Maximum Marks: 80

Section A

Short answer questions. Answer all questions.
Each question carries 2 marks.

1. What is TPN?
2. What is GTT?
3. What is Keraomaalacia?
4. What are the aetiological factors of type II diabetes?
5. State osmotic diarrhoea
6. What is DASH?
7. Classify BMI.
8. Write on carcinogens
9. What are hypocholesterolemic agents?
10. What are the metabolic changes of fever?
11. What are the preventive measures for constipation?
12. Agents responsible for liver disease.
13. Why fibre intake is restricted during cirrhosis?
14. What is low residue diet?
15. What are the components of dash diet?
(marks = 25 Marks)

ceiling

Section B

Answer all questions in a paragraph. Each question carries 5 marks

16. Explain dietary management of cirrhosis
17. Plan a day's diet for a person suffering from hypertension and discuss.
18. Explain the role of fat in the cause of atherosclerosis
19. Describe the type of diet advised for a preschooler child suffering from PEM
20. Explain the dietary management for nephritis.
21. Elaborate the process of cancer cell formation
22. What is enteral nutrition? What are the conditions in which enteral nutrition is suggested?
23. Write any five code of ethics for a dietician

ceiling marks = 35 Marks

Section C(EssayQuestions)

AnsweranytwoQuestions.

Eachquestioncarries 10marks.

24. Explainsymptomsanddietarymanagementofpepticulcer
25. Explain thesymptoms,typesandcomplicationsofdiabetesmellitus
26. Elaborateoncauses,complicationsanddietary management ofobesity
27. Whatiscancer?Whatarethedietarymodificationsrequiredwhiletreatingcancerpatients?
(2x10=20Marks)

ModelQuestionPaper

SIXTHSEMESTERBScDEGREEEXAMINATION,

(CBCSS-UG)

Core Course- Family and Community

scienceFCS6B10–

FABRICCAREANDAPPARELDESIGNING

Time:2.5Hours

MaximumMarks:80

Section A

Shortanswerquestions.

Answerallquestions.Eachquestioncarries 2marks.

1. Explain thecausesofpermanenthardness,
2. Definefashioncycle
3. Whydoesthreadbreakduringsewing?
4. Whatkindofclotheswillyouselectforavery thinfigure?
5. Whatarethedifferentstages offashioncycle?
6. Whatisvisualmerchandising?
7. WhatisPhulkari?
8. Whatistheimportanceofcorrecting stitchtension?
9. Whatarethebasicrequirementofsewingmachine?
10. Writeanoteonbleaches
11. Fourtype offigures
12. Explainsoftwater.
13. Howarestainsidentified?
14. Explain thetheoryofdetergency.
15. Whatarepitambers?

(ceiling marks=25Marks)

SectionB

Answerallquestions inaparagraph.Eachquestioncarries5marks

16. Whatarethepinciples usedduringlaunderingofcottonfabric?
17. Whatisdetergent?
18. Whatarestiffeningagent?Howitisappliedinfabric?
19. Howcanlipstickstainberemovedfromthecottonfabric?
20. Howwilllaunderawoolensweater?
21. Whatareopticalbrighters?
22. Writeanoteontools usedinsewing
23. Whatarethestepsinfabricbefore cutting?

(ceilingmarks=35Marks)

Section C(EssayQuestions)

AnsweranytwoQuestions.Eachquestioncarries10marks.

24. Howwillyouselectclothingforafollowingfigure?Illustrate

(a)A shortfigure(b) Tall andstoutfigure (c)Aplumpfigure

25. Write a noteon:

(a) KanthaofBnegal(b)Phulkari ofPunjab(c)kalamkari

26. Describehowfollowingstainscanberemoved

(a) Bloodstain (b)coffee stain(c)ironrust(d)mildew

27. Explainthelaunderingandstoringprinciples forwoolandrayon

(2x10=20Marks)

ModelQuestionPaper

SIXTHSEMESTERBScDEGREEEXAMINATION,

(CBCSS-UG)

Core Course- Family and Community

scienceFCS6B11–

CONCEPTSINFAMILYRELATION

Time:2Hours

MaximumMarks:60

Section A

Shortanswerquestions.

Answerallquestions.Eachquestioncarries 2marks.

- 1 Definefamily
- 2 Definemarriage
- 3 Stagesoffamilycycle
- 4 Alcoholism
- 5 Courtship
- 6 Extendedfamily
- 7 Contraception
- 8 Infidelity
- 9 Familyplanning
- 10 Singleparentfamily
- 11 Polyandry
- 12 Mentalhealth

(ceiling marks=20Marks)

SectionB

Answer all questions in a paragraph. Each question carries 5 marks

13 Differentiate between desertion and divorce?

14 comment

on contemporary issues in family life

15 What are the major objectives of marriage?

16 Discuss the merits and demerits of nuclear family

17 Give your view on mate selection

18 Enumerate the functions of marriage

19 Bring out the importance of Counseling.

(ceiling marks=30Marks)

Section C(Essay Questions)

Answer any one Question. Each question carries 10 marks.

- 20 Enumerate the major functions of family
- 21 Explain different types of deviant sexual behaviors

(1x10=10Marks)

**VIMALA COLLEGE (AUTONOMOUS),
THRISSUR SIXTH SEMESTER B.Sc. DEGREE EXAM
INATION**

**HOMESCIENCE (TEXTILES AND FASHION TECHNOLOGY)
(CBCSS-UG)**

Core Course-FCS6B12(E1) ENTREPRENEURSHIP MANAGEMENT

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all. Each question carries 2 marks.

1. What is Entrepreneurship?
2. What is EDP?
3. What is KITCO?
4. What is women Entrepreneur?
5. Define SSI
6. What is entrepreneur?
7. What is project formulation?
8. Compare the function of NSIC and KVIC
9. What are characteristics of an entrepreneur?
10. Distinguish between entrepreneur and entrepreneurship.
11. Give the classification of projects.
12. What is project planning?

ceiling marks=20

Section B

Answer all. Each question carries 5 marks.

13. Explain supporting mechanism in incentives and facilities from government.
14. Explain Project Lifecycle.
15. Compare the function of NSIC and KVIC.
16. Give the classification of projects.
17. Write about the remedies to solve problem faced by women entrepreneur
18. Write the characteristics of SSI.
19. Write down the problems faced by women entrepreneur.

ceiling marks=30

Section C

Answer any one. Each question carries 10 marks

20. What do you mean by EDP? Explain the objectives of EDP

21. Entrepreneurship Development holds the key for rapid economic and social development of India

1x10=10

Model Question Paper

SIXTH SEMESTER BSc DEGREE EXAMINATION, (CBCSS-UG)

Core Course- B.Sc. Family and Community
science FCS6B12(E2)-
QUANTITY FOOD PREPARATION TECHNIQUES (Elective)

Time: 2 Hours

Maximum Marks: 60

Section A

Short answer questions. Answer all questions.

Each question carries 2 marks.

1. Explain transport catering
 2. Write on menu presentation
 3. Give a note on Purchase order
 4. Write about dry storage
 5. List out portion control equipments
 6. List out Objectives of food production
 7. Give a note on Agmark
 8. What is vending?
 9. What is overhead cost?
 10. Explain delivery procedure
 11. Give a short note on mode of purchase
 12. What is cyclic menu?
- (ceiling marks = 20 Marks)

Section B

Answer all questions in a paragraph. Each question carries 5 marks

13. Give a note on Catering segments
14. Explain the difference between A la carte and Table d'hôte menu
15. Detail the different methods of food purchasing
16. Explain different types of cold storage method
17. Give a note on methods of food production
18. Explain the factors responsible for losses in food cost
19. Explain the behavior of food cost

(ceiling marks = 30 Marks)

Section C(EssayQuestions)

AnsweranyoneQuestion.

Eachquestioncarries 10marks.

20. Explain Menuunderthefollowingheadings

a) Factorsaffectingmenuplanningb)MenuPricing

21. Elaboratethestylesofservice

(1x10=10Marks)

ModelQuestionPaper

VIMALACOLLEGE(AUTONOMOUS),THRISSUR

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION

B.Sc. FAMILY AND COMMUNITY SCIENCE (CBCSS-

UG) Core Course-

FCS6B12(E3) EXTENSION AND COMMUNICATION

Time: 2 Hours

Maximum Marks: 60

Section A

Answer all. Each question carries 2 marks.

1. What is extension?
2. What is philosophy?
3. Describe rural and urban.
4. What is JRY?
5. What is NAEP?
6. Define communication.
7. Define leadership.
8. Explain the importance and definition of communication.
9. What is classification of extension teaching method?
10. Describe needs and methods of home science extension.
11. Describe community development in India.
12. Briefly explain the scope and objectives of extension.

ceiling marks = 20

Section B

Answer any four. Each question carries 6 marks.

13. Describe the types of communities in rural and urban.
14. Explain audio visual aids.
15. Describe about the program planning in extension.
16. Explain IRDP, JRY, NAEP, DWCRA.
17. Describe the origin and history of community development programs.
18. Explain the objective of extension education in India.
19. Explain rural sociology.

ceiling marks = 30

Section C

Answer any one. Each question carries 10 marks

20. Explain importance and elements of communication
21. Explain about self-employment and entrepreneurship through Home Science.

1X10=10