

## **THE MINUTES OF THE MEETING OF THE BOARD OF STUDIES IN HOME SCIENCE AND PHYSICAL EDUCATION CONVENED ON 30-08-19**

### **Agenda:- Syllabus revision**

The following members were present at the board of studies meeting conducted on 30<sup>th</sup> August, 2019 at 10:00 am

Dr. Thomas Ruby Mariamma (Chairperson)	sd/-
Dr. Suman K.T.	sd/-
Dr. Seeja Thomachan	sd/-
Smt. Rajani Devi T.R.	sd/-
Smt. Nimmy Thomas	sd/-
Smt. Mony Geege	sd/-
Smt. Hemalatha V.	sd/-

### **Member apologies**

Dr. Karuna M.S.  
Smt. Anita Davis

The minutes of the previous meeting was read. The board discussed the items listed in the agenda and proposed the following:

1. Organise and structure the Syllabi of BSc. Family and Community Science and BSc. Home Science (Textiles and Fashion Technology) as per the suggestions of the Pre board Meeting.
2. The syllabus of BVoc Food Processing was reviewed and revised as per the new regulations by the Calicut University.
3. Content change of certain papers of BSc. Family and Community Science, BSc. Home Science (Textiles and Fashion Technology) and BVoc. Food Processing making it more relevant to today's industry academia standards. Change in the content are as follows:-
  - a. **BSc. Home Science (Textiles and Fashion Technology) –**  
**HTF3B03 Computer aided fashion design**, new unit on Textile prints was added as unit 3 and design softwares were added in Unit V. In the practical paper two new topics – development of textile prints and logo creation was introduced.
  - b. **BSc. Family and Community Science-**  
**FCS1B01 Fundamentals of Nutrition**, Potassium was added in Unit III

**FCS2B02 Human Development**- Middle age and Old age was added in Unit IV, child rights and Posco Act was added in Unit V

**FCS3B03 Research Methodology and Bioinformatics**- Statistical methods was added as Unit VI omitting databases and tools of bioinformatics, biosequences was rearranged in Unit V

**FCS4B04 Food Science**- Food additives was added in Unit IV, sensory evaluation- basic tools added in the practical paper of food science.

**FCS5B05 Human Physiology and Microbiology**- Food safety and FSSAI was added in Unit VIII

**FCS6B11 Concepts of Family Relation**- two units added viz. Mental Health and Guidance and Counselling added as Unit IV and V

Unit V woman and law omitted.

c. BVoc. Food Processing

**SDC1FQ01 Food Quality And Food Safety Managemnt**

**Unit III: Concept of Quality omitted**

Sensory evaluation and instrumental (objective) evaluation of food quality (Already included in Perspectives of food science paper)  
Food safety laws and organizations dealing with inspection, authentication and quality assurance (Already included in unit IV of this paper itself)

**SDC1BC02 Baking And Confectioneries**

**Unit II: Fundamental Dough Rheology omitted**

Baked Snack Manufacture

Role of Phase Transitions in Dough Rheology & Finished Product Texture.  
Gelatinization, Retro gradation and Dextrinisation of starch added in Unit II

**SDC1BC03(P) Baking And Confectioneries (Practical)**

**Unit I: Bakery**- Cakes by different method: Fruit cake

Unit II: Confectionery- Flaky/Puff pastry: Patty cases, Indian sweets: Patisa omitted.

**SDC1FSO4 Food Science (Practicals)- added three experiments**

Qualitative tests for carbohydrates: Phenyl hydrazine test

Estimation of Gluten: Dough raising capacity

Quantitative determination of Preservatives in fruit products

**Omitted two experiments**

Estimation of purity of potassium metabisulphite (Already included in Food Preservation and Beverages Practical)

Qualitative determination of benzoic acid (Already included in Food Preservation and Beverages Practical)

**SDC2FA05 Food Additives And Adulteration**

**Unit II: Derived Food additives**- isolation, modification and specifications of functional additives omitted.

**SDC3FP12(P) Food Preservation And Beverages (Practical)**

**Omitted** Microbiological analysis of raw water quality (Already included in Food Microbiology practicals).

**SDC4IN16 (P) Internship (Project Report )- omitted**

Quality auditing – Audit plan preparation and conduct of audit in food processing establishments and submission of report.

**Topics added - Observation** of other food safety management systems in food manufacturing/ packaging/Supply chain/ retail/other areas (instead of : **Evaluation** of other food safety management systems)

4. Recommended to inform the Board of Studies in Home Science of the Calicut University to interchange the core papers of Historic Costumes and Concepts of Fashion Design from Semester I to Semester V and Vice versa which seemed to be more relevant in enhancing creativity and interest in the students at the start of the course.
5. Recommended to inform the Board of Studies in Home Science of the Calicut University, to request the Board of Costume and Fashion Designing, Calicut University to prepare a new set of syllabus of complementary course for BSc. Home Science (Textiles and Fashion Technology)
6. The Board members reviewed the syllabi of MSc. Home Science (Textiles and Costume Science) and suggested a few changes
  - a. **HTC1C03 Costume and Design and Illustration-** Reasons for wearing clothes, Elements and Principles of design, colour theory- dimensions, psychological impacts- illusions and emotions, schemes, systems added in Unit I
  - b. **HTC1C04 Introduction to Fashion Design Concept-** Fashion leaders, followers, laggards, innovators and motivators added in Unit I
  - c. **HTC1C05 Research methodology and Statistics** - sampling for the determination of fibre properties, yarn and fabric sampling methods added in Unit VI
7. The Board members reviewed the syllabi of MSc. Home Science (Nutrition and Dietetics and suggested to continue without any change.
8. The board members recommended to implement an Addon /Skill development course in Swimming and yoga for students from the next academic year onwards.

The meeting came to an end at 1:00 pm.