

## University of Mumbai



No. AAMS (UG) /142 of 2021

### CIRCULAR:-

Attention of the Principals of the Affiliated Colleges and Directors of the recognized Institutions in Faculty of Science and Technology.

They are hereby informed that the recommendations made by the Ad-hoc Board of Studies in **Home Science** at its meeting held on 20<sup>th</sup> March, 2021 vide item No. 1(i) and subsequently passed by the Board of Deans at its meeting held on 11<sup>th</sup> June, 2021 vide item No. 8.2 have been accepted by the Academic Council at its meeting held on 29<sup>th</sup> June, 2021, vide item No. 8.2 and subsequently approved by the Management Council at its meeting held on 29<sup>th</sup> July, 2021 vide item No. 16 and that in accordance therewith, in exercise of the powers conferred upon the Management Council under Section 74(4) of the Maharashtra Public Universities Act, 2016 (Mah. Act No. VI of 2017) the Ordinance 6675 & 6676 Regulations 9418 & 9419 and the syllabus of **Certificate Course in Home Science** has been introduced and the same have been brought into force with effect from the academic year 2022-23, accordingly. (The same is available on the University's website [www.mu.ac.in](http://www.mu.ac.in)).

MUMBAI - 400 032  
25<sup>th</sup> October, 2021  
To,

  
(Sudhir S. Puranik)  
REGISTRAR

The Principals of the Affiliated Colleges and Directors of the recognized Institutions in Faculty of Science and Technology. (Circular No. UG/334 of 2017-18 dated 9<sup>th</sup> January, 2018.)


A.C/8.2/29/06/2021  
M.C/16/29/07/2021

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No. AAMS (UG) /142- A of 2021      MUMBAI-400 032      25<sup>th</sup> October, 2021

Copy forwarded with Compliments for information to:-

- 1) The Chairman, Board of Deans
- 2) The Dean Faculty of Science and Technology,
- 3) The Chairman, Ad-hoc Board of Studies in Home Science,
- 4) The Director, Board of Examinations and Evaluation,
- 5) The Director, Board of Students Development,
- 6) The Co-ordinator, University Computerization Centre,

  
(Sudhir S. Puranik)  
REGISTRAR

**Copy to :-**

- 1. The Deputy Registrar, Academic Authorities Meetings and Services (AAMS),**
- 2. The Deputy Registrar, College Affiliations & Development Department (CAD),**
- 3. The Deputy Registrar, (Admissions, Enrolment, Eligibility and Migration Department (AEM),**
- 4. The Deputy Registrar, Research Administration & Promotion Cell (RAPC),**
- 5. The Deputy Registrar, Executive Authorities Section (EA),**
- 6. The Deputy Registrar, PRO, Fort, (Publication Section),**
- 7. The Deputy Registrar, (Special Cell),**
- 8. The Deputy Registrar, Fort/ Vidyanagari Administration Department (FAD) (VAD), Record Section,**
- 9. The Director, Institute of Distance and Open Learning (IDOL Admin), Vidyanagari,**

**They are requested to treat this as action taken report on the concerned resolution adopted by the Academic Council referred to in the above circular and that on separate Action Taken Report will be sent in this connection.**

- 1. P.A to Hon'ble Vice-Chancellor,**
- 2. P.A Pro-Vice-Chancellor,**
- 3. P.A to Registrar,**
- 4. All Deans of all Faculties,**
- 5. P.A to Finance & Account Officers, (F.& A.O),**
- 6. P.A to Director, Board of Examinations and Evaluation,**
- 7. P.A to Director, Innovation, Incubation and Linkages,**
- 8. P.A to Director, Board of Lifelong Learning and Extension (BLLE),**
- 9. The Director, Dept. of Information and Communication Technology (DICT) (CCF & UCC), Vidyanagari,**
- 10. The Director of Board of Student Development,**
- 11. The Director, Department of Students Welfare (DSD),**
- 12. All Deputy Registrar, Examination House,**
- 13. The Deputy Registrars, Finance & Accounts Section,**
- 14. The Assistant Registrar, Administrative sub-Campus Thane,**
- 15. The Assistant Registrar, School of Engg. & Applied Sciences, Kalyan,**
- 16. The Assistant Registrar, Ratnagiri sub-centre, Ratnagiri,**
- 17. The Assistant Registrar, Constituent Colleges Unit,**
- 18. BUCTU,**
- 19. The Receptionist,**
- 20. The Telephone Operator,**
- 21. The Secretary MUASA**

**for information.**

**New ordinances 6675 & 6676 relating to the  
Certificate Course in Home Science.**

**1. Necessity of starting this course:**

This course is designed for students who feel the need for knowledge pertaining to running a home. In this fast-paced life, most of us have overlooked the fact that it requires some level of expertise to run a home efficiently.

The broad objective of the Home Science course is self-improvement and empowerment through which they can contribute to the betterment of the community.

Through this course the learner is enabled to

- Develop the knowledge to meet challenges in everyday life.
- Get a better understanding of a positive, healthy environment and use skills to maintain it.
- Develop their abilities to provide for following needs of their families:
  - ✓ Food and Nutritional needs
  - ✓ Clothing and fabric need for family needs and their homes
  - ✓ Understand family relationships and the developmental progress in the family.
  - ✓ Become an entrepreneur.
  - ✓ Become sensitized towards their own health, health problems and issues in the community.

With a rise in the standard of living, this can become a good career option due to its wide application in foods, textile, health, interior decoration and home economics.

Being associated with a prestigious university and a renowned college will only empower the course.

**2. There is recommendation from the UGC to start this course.**

Yes. The UGC has made a strong recommendation for Skill based courses, keeping in tune with the Government of India initiative of a National Design Policy. Such a course visualizes a design enabled industry and aim to have a positive impact on the quality of life and in tune to the national economy.

**3. This course has not been conducted in 2019-2020.**

**4. This is a proposed course, and the course will be self-financed.**

**5. The duration of this course is one year (2 semesters).**

It would be difficult to compress this course because there are varied subjects and every subject has to be justified.

**6. The intake capacity for this course is 25 students.**

**7. JOB OPPORTUNITIES: -**

- ✓ Catering at home-scale / commercial
- ✓ Food preservation-- production and sales
- ✓ Food production-- Bakery and Confectionary
- ✓ Interior Decoration
- ✓ Art and Craft (Teacher)
- ✓ Housekeeping and Laundry services
- ✓ Dress Designing
- ✓ Conducting classes in various skills.

AC- 29/06/2021  
Item No. 8.2 (N)

# UNIVERSITY OF MUMBAI



## **CERTIFICATE COURSE IN HOME-SCIENCE**

(to be introduced with effect from the academic year 2022-23)

# UNIVERSITY OF MUMBAI



## Syllabus for Approval

Sr. No.	Heading	Particulars
1	Title of the Course <b>O.6675</b>	Certificate Course in Home-Science
2	Eligibility for Admission <b>O.6676</b>	Std. X <sup>th</sup> Pass
3	Passing Marks <b>R - 9418</b>	40%
4	Ordinances / Regulations ( if any)	
5	No. of Years / Semesters <b>R - 9419</b>	1 year / 2 Semesters
6	Level	<del>P.G.</del> / <del>U.G.</del> / <del>Diploma</del> / Certificate ( Strike out which is not applicable)
7	Pattern	<del>Yearly</del> / Semester ( Strike out which is not applicable)
8	Status	New / <del>Revised</del> ( Strike out which is not applicable)
9	To be implemented from Academic Year	2022-23

Name & Signature of BOS Chairperson :  
Name & Signature of Dean:

**Dr. (Mrs.) Geeta Ibrahim**

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## **CERTIFICATE COURSE IN HOME-SCIENCE**

**Duration:** 1 year

### **RATIONALE:-**

This course is designed for students who feel the need for knowledge pertaining to running a home. In this fast-paced life, most of us have overlooked the fact that it requires some level of expertise to run a home efficiently.

The broad objective of the Home Science course is self-improvement and empowerment through which they can contribute to the betterment of the community. Through this course the learner is enabled to:-

- Recognize their abilities and potential for their future.
- Develop the knowledge to meet challenges in everyday life.
- Get a better understanding of a positive, healthy environment and use skills to maintain it.
- Develop their abilities to provide for following needs of their families:
  - Food and Nutritional needs
  - Clothing and fabric needs for family needs and their homes
  - Understand family relationships and the developmental progress in the family.
  - Become an entrepreneur.
  - Become sensitized towards their own health, health problems and issues in the community.

With a rise in the standard of living, this can become a good career option due to its wide application in foods, textile, health, interior decoration and home economics.

<b>Title of the course</b>	<b>Semester</b>	<b>Credits</b>
Certificate course in Home- Science	Sem – 1	18
	Sem - 2	18

**Medium of Instruction : English**

**Eligibility: STD. X Pass**

**Fees Rs. 60,000/- + GST applicable.**

**Intake capacity: 25**

## SEMESTER – I

<b>UNIT</b>	<b>SUBJECTS</b>	<b>INTERNAL MARKS</b>	<b>SEMESTER END EXAMINATION</b>	<b>TOTAL MARKS</b>	<b>PERIODS / WEEKS</b>	<b>CREDITS</b>
<b>1.</b>	Home making practices (Theory)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>
<b>2.</b>	Home gardening (Theory)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>
<b>3.</b>	Personality development (Theory)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>
<b>4.</b>	Cookery – Foods and Nutrition (Practical)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>
<b>5.</b>	Sewing – Textiles and Clothing (Practical)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>
<b>6.</b>	Art and Craft (Practical)	<b>40</b>	<b>60</b>	<b>100</b>	<b>3</b>	<b>3</b>



SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
1.	Home Making practices (Theory)	3	100	3

### **OBJECTIVES:-**

- To become sensitized towards their own health and family health, knowing more about health problems and issues in the community.
- To become an alert consumer.
- To increase awareness about eco-friendly practices

COURSE CONTENT		HOURS
UNIT 1	<p>First aid at home:</p> <ul style="list-style-type: none"> <li>• Common Injuries, Pain and Infection</li> <li>• Treatment for Sprains and Strains</li> <li>• Burns</li> <li>• Insect Bites</li> <li>• Sun-stroke</li> <li>• Shock due to Electricity</li> <li>• Some household formulations for treatment of common ailments</li> </ul> <p>Feeding the Child:-</p> <ul style="list-style-type: none"> <li>• Feeding the Infant</li> <li>• Feeding the Child</li> <li>• Monitoring Child Health</li> <li>• Care of the Sick Child</li> </ul>	28
UNIT 2	<p>Health and Wellness:-</p> <ul style="list-style-type: none"> <li>• Indicators for Exercise</li> <li>• Good Posture</li> <li>• Yoga basic</li> <li>• General fitness routine</li> </ul>	28
UNIT 3	<p>Consumer awareness</p> <ul style="list-style-type: none"> <li>• Becoming an aware and alert consumer</li> <li>• Buying guide for Consumers</li> <li>• Reading Packaging Labels</li> <li>• Basic Tests for Quality of goods</li> </ul>	28

	<ul style="list-style-type: none"> <li>• Dealing with Complaints</li> <li>• Consumer protection agencies</li> <li>• Consumer rights and responsibilities.</li> <li>• Redressal mechanisms.</li> </ul>	
<b>UNIT 4</b>	<p>Health and the Environment</p> <ul style="list-style-type: none"> <li>• Pollution – Sources, effect and prevention</li> <li>• Garbage Disposal</li> <li>• Environment friendly practices</li> <li>• Personal Hygiene &amp; Environment Hygiene</li> </ul>	<b>28</b>

**REFERENCES:-**

- Sports first aid by Felgel Melinda
- New essentials first Aid by Garnder Ward A.
- First Aid – 1987 by Parulekar Shashank
- Emergencies & first Aid by Davis A.
- Edible Oil : CGSI buying guide by CGSI
- Electrical Appliances CGSI buying guide by CGSI
- Safety at home by CGSI.

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
2	Home Gardening	3	100	3

**OBJECTIVES:-**

- To build knowledge of gardening at the home level
- To be able to care maintain the garden at home

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<ul style="list-style-type: none"> <li>• Plant identification and culture</li> <li>• Selection of plants</li> <li>• Planting arrangements</li> </ul>	<b>28</b>
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• Planting materials – soil and nutrition</li> <li>• Applications and properties</li> <li>• Using environment friendly material</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Care and maintenance of the garden – pests and weeds</li> <li>• Maintenance of indoor plants</li> <li>• Alternative ways to grow plants</li> </ul>	<b>28</b>
<b>Unit 4</b>	<ul style="list-style-type: none"> <li>• Garden plants for ground/ balcony/terrace/ kitchen garden</li> <li>• Landscaping</li> </ul>	<b>28</b>

**REFERENCES:**

1. Home Gardening by Kumar S.

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
3.	Personality development	3	100	3

**OBJECTIVES:-**

- To understand various dynamics of personality development
- To learn soft skills which enable to improve self and work behaviour

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<ul style="list-style-type: none"> <li>• Acquiring Poise</li> <li>• Speaking right and Interestingly</li> <li>• Practical points for attractive appearances</li> <li>• Nonverbal communication</li> </ul>	<b>28</b>
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• Social Correspondence</li> <li>• Basic Etiquette.</li> <li>• Effective communication techniques</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Writing letters – Letters of Enquiry, letters of appreciation letter and letters of applications</li> </ul>	<b>28</b>
<b>UNIT 4</b>	<ul style="list-style-type: none"> <li>• Personal grooming</li> <li>• Interpersonal skills</li> <li>• Time management</li> <li>• Building up a positive attitude</li> </ul>	<b>28</b>

**REFERENCES:**

1. Child Development & Personality by Mussen Henry
2. Development of Personality by Lesser R.H.
3. Personality & Development in Childhood by Hart Daniel
4. Personality Development by Demelo Francis.
5. How to talk to anyone by Leil Lowndes(2014)
6. The power of your subconscious mind –Joseph Murphy (2015)
7. Soft skills personality development for life success –Prashant Sharma (2019)
8. Attitude is everything –Jeff Keller (2015)

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
4.	Cookery – Foods and Nutrition (Practical)	3	100	3

**OBJECTIVES:-**

- To develop the abilities to provide for the food and nutritional needs for themselves and their families.
- To learn new techniques of food preparation

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<b>COOKERY – FOODS AND NUTRITION</b> <ul style="list-style-type: none"> <li>• Equipment needed for Cooking</li> <li>• Methods of cooking</li> </ul>	<b>28</b>
<b>UNIT 2</b>	PREPARATION OF:- <ul style="list-style-type: none"> <li>• Soups</li> <li>• Salads</li> <li>• Sandwiches</li> <li>• Snacks</li> </ul>	<b>28</b>
<b>UNIT 3</b>	FOOD AND ITS NUTRIENTS PREPARATION OF :- <ul style="list-style-type: none"> <li>• Pasta</li> <li>• Breads (Indian and Continental)</li> <li>• Appetizers</li> </ul>	<b>28</b>
<b>Unit 4</b>	NUTRITIONAL DEFICIENCIES PREPARATION OF:- <ul style="list-style-type: none"> <li>• Desserts</li> <li>• Beverages</li> <li>• Meal planning</li> <li>• Balanced Diet</li> </ul>	<b>28</b>

**REFERENCES:**

1. Great cookery tips in the world by Osborne Peter
2. Indian Cookery by Berecy Wendy
3. Larousse Gastronomique : The World’s Greatest Cookery Encyclopaedia
4. Khana Khazana : Celebration of Indian cookery by Sanjeev Kapoor

<b>SR.NO</b>	<b>TITLE OF THE COURSE</b>	<b>HOURS PER WEEK</b>	<b>MARKS ALLOTTED</b>	<b>CREDITS</b>
<b>5.</b>	Sewing – Textiles and Clothing (Practical)	3	100	3

**OBJECTIVES:-**

- To develop the abilities to provide for the clothing and fabric needs for family and their homes.

<b>COURSE CONTENT</b>		<b>HOURS</b>
<b>UNIT 1</b>	Basic steps in Hand and Machine Sewing Dressmaking (Garment Construction and Stitches)	<b>28</b>
<b>UNIT 2</b>	Garments for :- <ul style="list-style-type: none"> <li>• Babies</li> <li>• Children</li> </ul>	<b>28</b>
<b>UNIT 3</b>	Garments for :- <ul style="list-style-type: none"> <li>• Teenagers (Boys and Girls)</li> <li>• Shirt and Trousers</li> </ul>	<b>28</b>
<b>UNIT 4</b>	Garments for :- <ul style="list-style-type: none"> <li>• Sari Blouse and Petticoat</li> <li>• Ladies Dresses</li> </ul>	<b>28</b>

**REFERENCES:-**

- Cad in Clothing & Textiles by Aldrich Winifred
- Clothes and your appearance by Liddell Louse
- Clothing as material culture by Kuchler Susanne
- Introduction to Clothing Manufacture by Ckkolin Gerry

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
6.	Art and Craft (Practical)	3	100	3

**OBJECTIVES:**

- To develop the skill to create artefacts and accessories for the home.
- To learn techniques of flower arrangements to enhance living spaces

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<ul style="list-style-type: none"> <li>• Wall Hangings (any contemporary object may be added)</li> <li>• Flower Making (using fabric / paper)</li> </ul>	<b>28</b>
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• Fluid Art (any contemporary skill may be included)</li> <li>• Gift wrapping</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Flower arrangement (Indian, Western and Oriental)</li> <li>• Fabric painting</li> </ul>	<b>28</b>
<b>UNIT 4</b>	<ul style="list-style-type: none"> <li>• Glass painting</li> <li>• Parchment craft</li> </ul>	<b>28</b>

**REFERENCES:**

1. Flower Arrangement Art of Japan by Wood Mary
2. Ikebana : Flower Arrangement for beginners by Teshigahara Sofu
3. Art of Flower Arrangement by Sarin – Rekha.

**INTERACTIVE WORKSHOPS:**

- A) Concerns / Issues of Vulnerable groups in the Community.
- B) Family Economics

## SEMESTER – 2

<b>UNIT</b>	<b>SUBJECTS</b>	<b>INTERNAL MARKS</b>	<b>SEMESTER END EXAMINATION</b>	<b>TOTAL MARKS</b>	<b>PERIODS / WEEKS</b>	<b>CREDITS</b>
1	Home Decoration (Theory)	40	60	100	3	3
2.	Home Maintenance (Theory)	40	60	100	3	3
3.	Setting up a Home Scale Business (Theory)	40	60	100	3	3
4.	Cookery – Foods and Nutrition (Practical)	40	60	100	3	3
5.	Sewing – Textiles and Clothing (Practical)	40	60	100	3	3
6.	Art and Craft (Practical)	40	60	100	3	3



<b>SR.NO</b>	<b>TITLE OF THE COURSE</b>	<b>HOURS PER WEEK</b>	<b>MARKS ALLOTTED</b>	<b>CREDITS</b>
1.	Home Decoration (THEORY)	3	100	3

**OBJECTIVES:**

- To learn about doing up the home in a very aesthetic and artistic manner.
- To create a healthy and safe environment in the home

<b>COURSE CONTENT</b>		<b>HOURS</b>
<b>UNIT 1</b>	<b>HOME DECORATION - (THEORY)</b> <ul style="list-style-type: none"> <li>• Planning of furniture and furnishings</li> <li>• Arrangement of furniture <ul style="list-style-type: none"> <li>-Living Room</li> <li>-Bed Room</li> </ul> </li> </ul>	<b>28</b>
<b>UNIT 2</b>	Arrangement of furniture - <ul style="list-style-type: none"> <li>-Dining Room</li> <li>-Kitchen</li> </ul>	<b>28</b>
<b>UNIT 3</b>	Arrangement of furniture- <ul style="list-style-type: none"> <li>-Bathroom</li> <li>-Rooms for special occasions.</li> </ul>	<b>28</b>
<b>UNIT 4</b>	<ul style="list-style-type: none"> <li>• Accessories for the Home</li> <li>• Furnishings for the Home</li> </ul>	<b>28</b>

**REFERENCES:**

1. Home Management by Varghese M.A.
2. Home Management & Family Finance by Shakul Manisha

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
2.	Home Maintenance (Theory)	3	100	4

**OBJECTIVES:**

- To develop the skill of home maintenance and cleaning procedures to create a healthy and happy home.
- To make the home a safe place to live in.

<b>UNIT 1</b>	<ul style="list-style-type: none"> <li>• Tools and How to use them.</li> <li>• Care and repair different parts of the Home</li> <li>• Ceilings, Walls, Stairs, Doors, Windows</li> </ul>	28
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• House Cleaning Equipment</li> <li>• Cleaning of Kitchen, Bathrooms</li> </ul>	28
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Repairing Furniture</li> <li>• Polishing of different surfaces</li> </ul>	28
<b>UNIT 4</b>	<ul style="list-style-type: none"> <li>• Promotion of Safety in the Home.</li> </ul>	28

**REFERENCES:**

1. Modern Home Management by Sharma Vibha

<b>SR.NO</b>	<b>TITLE OF THE COURSE</b>	<b>HOURS PER WEEK</b>	<b>MARKS ALLOTTED</b>	<b>CREDITS</b>
3.	Setting up a Home Scale Business (Theory)	3	100	4

**OBJECTIVES:**

- To recognize their abilities and potential for their future career.
  - To become an entrepreneur.

<b>COURSE CONTENT</b>		<b>HOURS</b>
<b>UNIT 1</b>	<b>SETTING UP A HOME SCALE BUSINESS</b> <ul style="list-style-type: none"> <li>• Recognizing your aptitude</li> <li>• Business correspondence</li> </ul>	<b>28</b>
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• Basic Book-Keeping and Accounting</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Financial Conduct of a business (Finance support, loans, Insurance and Taxes)</li> </ul>	<b>28</b>
<b>UNIT4</b>	<ul style="list-style-type: none"> <li>• Merchandising and Selling Advertising of the products and services</li> </ul>	<b>28</b>

**REFERENCES:**

- Entrepreneurship
- Entrepreneurship & Management by Nagendra S.
- Entrepreneurship Ideas in Aettinon by Green C.
- Group Entrepreneurship with rural poor by Bogaent M.V.

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
4.	Cookery – Foods and Nutrition (Practical)	3	100	4

**OBJECTIVES:**

- To develop the abilities to provide for the food and nutritional needs for themselves and their families.
- To develop the art of food preparation and presentation.

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<b>COOKERY – FOODS AND NUTRITION</b> Preparation of :- <ul style="list-style-type: none"> <li>• Decorative Cakes and Icing</li> <li>• Cookies</li> <li>• Pies</li> </ul>	<b>28</b>
<b>UNIT 2</b>	Main Dishes :- <ul style="list-style-type: none"> <li>• Vegetables</li> <li>• Fish</li> <li>• Meat and Poultry</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Eggs</li> <li>• Fruits</li> <li>• Pickles and Preservatives</li> </ul>	<b>28</b>
<b>Unit 4</b>	<ul style="list-style-type: none"> <li>• Selection of Foodstuff</li> <li>• Vegetable and Fruit Carvings</li> <li>• Table Setting and Decoration</li> </ul>	<b>28</b>

**REFERENCES:**

1. Great cookery tips in the world by Osborne Peter
2. Indian Cookery by Berecy Wendy
3. Larousse Gastronomique : The World’s Greatest Cookery Encyclopaedia
4. Khana Khazana : Celebration of Indian cookery by Sanjeev Kapoor.

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
5.	Sewing – Textiles and Clothing (Practical)	3	100	4

**OBJECTIVES:**

- To study the art of embellishing garments.
- To create artistic home accessories.
- To learn the basics of laundry care for garments and home furnishings.

COURSE CONTENT		HOURS
<b>UNIT 1</b>	SEWING – TEXTILES AND CLOTHING <ul style="list-style-type: none"> <li>• Embroidery for Garments</li> <li>• Home Accessories</li> <li>• Fabric Painting on Garments</li> </ul>	<b>28</b>
<b>UNIT 2</b>	SEWING – TEXTILES AND CLOTHING <ul style="list-style-type: none"> <li>• Basic Dying and Printing</li> <li>• Accessories like Purses / Bags, Cushion covers, etc.</li> </ul>	<b>28</b>
<b>UNIT 3</b>	SEWING – TEXTILES AND CLOTHING <ul style="list-style-type: none"> <li>• Knitting</li> <li>• Crocheting Useful Articles.</li> <li>• Articles with Macrame</li> </ul>	<b>28</b>
<b>UNIT 4</b>	Laundry Care : <ul style="list-style-type: none"> <li>• for Garments</li> <li>• Home furnishing</li> <li>• Stain removal</li> </ul>	<b>28</b>

**REFERENCES:-**

1. Household Textiles & laundry work by Deulkar Durga
2. Fundamentals of Modern Home Laundering
3. Textbook & Textile & Laundry by Yadav Seema
4. Guide to household Textiles & Laundry by Deulakar Durga.

SR.NO	TITLE OF THE COURSE	HOURS PER WEEK	MARKS ALLOTTED	CREDITS
6.	<b>Art and Craft (Practical)</b>	3	100	4

**OBJECTIVES:-**

- To study the art of embellishing garments.
- To create artistic home accessories.
- To learn the basic of laundry care for garments.

COURSE CONTENT		HOURS
<b>UNIT 1</b>	<ul style="list-style-type: none"> <li>• Paper craft</li> <li>• Painting in oils</li> <li>• Stenciling Craft</li> </ul>	<b>28</b>
<b>UNIT 2</b>	<ul style="list-style-type: none"> <li>• Flower arrangement using dried flowers</li> <li>• Artificial Jewellery making</li> </ul>	<b>28</b>
<b>UNIT 3</b>	<ul style="list-style-type: none"> <li>• Fluid Art</li> <li>• (any contemporary skill may be included)</li> <li>• Lippan art</li> </ul>	<b>28</b>
<b>UNIT 4</b>	<ul style="list-style-type: none"> <li>• Project (Home accessories based “Best out waste”)</li> </ul>	<b>28</b>

**REFERENCES:**

- 1) A well-crafted home by Janet Crowther
- 2) Modern Macrame by Emily Katz
- 3) Elemental Knits by Courtney
- 4) The step by step guide to Crochet Stitches by Tracey Todhunter
- 5) Crepe paper flower by Lia Griffite

### ❖ **Scheme of Examination:-**

The performance of the learners shall be evaluated into 2 parts.

The learner's performance shall be assessed by internal assessment with 40% marks in the first part, by conducting the semester end examination with 60% marks in the second part.

The allocation of marks for the internal assessment and the semester end examinations are shown as below:

#### **Theory:**

Internal assessment 40%

<b>Sr. No.</b>	<b>Evaluation Type</b>	<b>Marks</b>
<b>1</b>	Curriculum based assignments A)Presentation with the use of ICT (10 marks) B)Project based assignments (20 marks)	<b>30</b>
<b>2.</b>	Active participation in routine class instructional deliveries	<b>5</b>
<b>3.</b>	Overall conduct as a responsible learner, communication and leadership qualities in organizing related academic activities.	<b>5</b>

#### **Semester end theory examination: 60%**

(Theory Exam will be of 2hr duration.)

Theory Question Paper Pattern:

There shall be 5 questions each of 12 marks. On each unit there will be 1 question. Question 1 will be based on the entire syllabus.

All questions shall be compulsory with internal choice within the questions.

Questions will be subdivided into sub-questions a), b), c).....and the allocation of marks will depend on the weightage of the topic.

### **Practicals:**

Internal assessment 40%

<b>Sr. No.</b>	<b>Evaluation Type</b>	<b>Marks</b>
<b>1</b>	Project based assignments based on the application of syllabus. (10 marks each)	30
<b>2.</b>	Journal/Portfolio	10

Semester end examination: 60%

(Practical Exam will be of 3hr. duration)

<b>Sr. No</b>	<b>Evaluation Type</b>	<b>Marks</b>
<b>1</b>	Design Studio work: Syllabus based (1 question)	25
<b>2</b>	Design Studio work: Application based on syllabus (1 question)	30
<b>3</b>	Viva	5

#### **❖ JOB OPPORTUNITIES:**

- Catering and home-scale / commercial
- Food preservation production and sales
- Bakery and Confectionary
- Interior Decoration
- Art and Craft (Teacher)
- Housekeeping and Laundry services
- Dress Designing
- Conducting classes in various skills.



