

SRI VENKATESWARA UNIVERSITY
DEPARTMENT OF HOME SCIENCE
CHOICE BASED CREDIT SYSTEM (C.B.C.S) SYLLABUS AND SCHEME OF
EXAMINATION
B. Sc. HOME SCIENCE

Course :B.Sc

Subject : Home Science

SECOND YEAR										
Semester	Part	Course Code	Title of the Paper	No. of Hours		Credits	IA	ES	Total Marks (100)	
				T	P					
Semester III	Part 1		Language 1	4	0	4	25	75	100	
			Language 2	4	0	4	25	75	100	
	SK/FC		Communication Practice - I	1	2	2	25	25	50	
			Human Values and Ethics	1	2	2	25	25	50	
	Part 2	HSC 301	Family Nutrition	4	-	4	25	75	100	
			Family Nutrition Practicals	-	3	2	-	50	50	
		HSC 302	Textiles - I	4	-	4	25	75	100	
			Textiles – I Practicals	-	3	2	-	50	50	
		HSC 303	Housing & Interior Decoration	4	-	4	25	75	100	
			Housing & Interior Decoration Practicals	-	3	2	-	50	50	
				Total Marks	22	13	30			750
	Semester IV	Part 1		Language 1	4	0	4	25	75	100
Language 2				4	0	4	25	75	100	
SK/FC			Communication Practice - II	1	2	2	25	25	50	
			Professional Life Skills - II	1	2	2	25	25	50	
Part 2		HSC 401	Community Nutrition	4	-	4	25	75	100	
			Community Nutrition Practicals	-	3	2	-	50	50	
		HSC 402	Textiles – II	4	-	4	25	75	100	
			Textiles – II Practicals	-	3	2	-	50	50	
		HSC 403	House hold equipment	4	-	4	25	75	100	
			House hold equipment Practicals	-	3	2	-	50	50	
				Total Marks	22	13	30			750

SECOND YEAR
Semester-III
HSc-301 FAMILY NUTRITION

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit I : a. Principles of meal planning – balanced diet, dietary guidelines for Indians, food exchange lists.
- b. Nutrition in pregnancy – Physiological changes and complications.
- Unit II : a. Lactation – Physiology of lactation-nutritional needs, feeding the baby.
- b. Nutrition during Infancy – Growth and Development – Requirements – Nutrient needs - Breast feeding, weaning – Introduction to Supplementary foods – Feeding pattern.
- c. Nutrition in preschool age-physiological development and food intake, development of food habits, diet plan.
- Unit III : Nutrition of school children and adolescence – Growth and Nutrient needs and requirements – Food choices – Eating habits, Importance of snacks, traditions foods and regional dietary patterns.
- Unit IV : Adult – Reference man – Reference women – Nutrient needs and Requirements during various physical activity.(Sedentary, Moderate and Heavy work), diet and life style related diseases and their prevention.
- Unit V : Geriatric Nutrition – Factors affecting food intake and nutrient use – Nutrient needs – Nutrition related problems, physiological changes in elderly, nutritional and health concerns in old age and their management.

PRACTICALS

1. Planning and preparation of a balanced diet for pregnant women.
2. Planning and preparation of a balanced diet for a Nursing Mother.
3. Planning and preparation of a balanced diet for a Pre School Child.
4. Planning and preparation of a balanced diet during Adolescence.
5. Planning and preparation of a balanced diet for adult man and women during different physical activities-sedentary, moderate, heavy worker.
6. Planning and preparation of a balanced diet for elderly.

REFERENCES

1. Srilakahsmi, B., Dietetics, New Age International (P) Ltd., 2000.
2. Swaminadhan, M., 1988, Essentials of Food and Nutrition, Volume I and II, The Bangalore Printing and Publishing Co. Ltd., Bangalore.
3. Guthrie Helen A. and Mary Frances Picciano, 1999, Human Nutrition, WCB Mc. GrawHill, Boston.

BSc Home Science
HSc-301 FAMILY NUTRITION
Model Question Paper

Time : 3 hrs

Max. Marks :75

Part – A

Answer any five Questions each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Why lactating mother needs more nutrients? Discuss?
2. What is balanced diet? Discuss.
3. What are old age problems?
4. What care will you take while planning a diet for a pre-school child?
5. Discuss the importance of breast feeding and suggest your comments.
6. Who is reference man and women? How do you suggest nutrient requirements for human body?
7. A balanced diet during pregnancy helps to produce better baby. Discuss.
8. Write about importance of snacks.

Part – B

Answer any five Questions Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

1. a) Explain the physiological changes of pregnancy and complications?

(Or)

b) Write about Principles of meal planning

2. a) Write about the nutrient requirements during School children.

(Or)

b) Define adolescence and state the Food choices – Eating habits of adolescents.

3. a) Stated the need for inducing weaning food to a infant and give examples for liquid, semi solid and solid weaning foods.

(Or)

b) Write RDA and diet plan for lactating mother (0-6 months).

4. a) Write about RDA and nutrition for sedentary women.
(Or)
b) Write about RDA and nutrition for heavy work man.
5. a) Why calories are not required more in aged people? Prescribe a diet.
(Or)
b) Discuss the nutritional and health concerns in old age and their management.

SECOND YEAR

Semester-III

HSc-302 Textiles - I

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit-I Introduction to textiles of clothing- importance of study of textiles to the consumer- terminology
Physical- thermal- chemical classification of textile fibers
Natural – manmade, synthetic cellulose- protein synthetic mineral staple and filaments
- Unit-II A detailed study of production, properties, use and care of natural vegetable fibres- cotton, linen and minor cellulose fibres. A detailed study of production, properties , use and care of hair fibers – Natural Protein fibers – wool, silk and other hair fibers.
- Unit-III Production, properties use and care of man made fibres- nylon, polyester and acrylic fibres
- Unit – IV Detailed study of mineral fibres, fibres glass and asbestos, mixtures and blends of natural cellulose fibres, natural protein fibres and man made fibres
- Unit – V Yarns- spinning- mechanical- chemical process, classification of yarns- simple, novelty- texturised yarns

Practicals

1. Sewing machine description use care and simple repairs
2. Sewing kit, sewing equipment, measuring tools, marking tools and tools used during construction
3. Field visit to any tailoring centre
4. Stitching of basic stitches- temporary, permanent and neatening stitches
5. Stitching of neckline finishes

REFERENCES

1. Vastralu- dusthulu- Smt. V. Nurjahan and Smt. R. Santha (Telugu Academy)
2. Sushma Gupta, NeeruGarg, RenuSaini- Text book of clothing, textiles and laundry
3. Mary Mathews- Practical clothing construction part-I &II designing drafting & tailoring
4. Alexander- textile products selection use and care

BSc Home Science
Semester-III
HSc-302 – Textiles – I
Model Question Paper

Time : 3 hrs

Max. Marks :75

Part – A

Answer any five Questions Each question carries 5 Marks
(Marks = 5x5 = 25 marks)

1. Write about the importance of textiles
2. Write about the properties of cotton
3. Discuss the properties of Protein fibers
4. Name minor cellulose fibers
5. Write about Jute
6. How will you take care of cotton clothes.
7. Types of Cotton
8. Sericulture

Part– B

Answer any five Questions Each Question carries 10 marks
(Marks = 5x10 = 50 marks)

1. a) Describe the manufacture of Nylon fiber and given an account of its properties.
(Or)
b) Write about the manufacturing processes of polyester
2. a) Discuss the physical properties of linen
(Or)
b) Explain about the retting processes of linen.
3. a) Explain in detail about the life cycle of silk-worm.
(Or)
b) Write about the Physical and Chemical Properties of silk.

4. a) Write about any five minor cellulosic fibres.

(Or)

b) Write about any five minor hair fibres.

5. a) Care of Cotton clothes.

(Or)

b) Blends of cellulosic fibres.

**Second Year
Semester-III**

HSc-303 Housing and Interior Decoration

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit-I Housing
- a) Functions of a house
 - b) Housing needs in different stages of family life cycle.
 - c) Selection of site
 - d) Orientation
 - e) Factors to be considered while planning different rooms aspect, prospect, privacy, grouping, circulation, sanitation
- Unit-II a) Practical considerations- plumbing and drainage facilities
- b) Planning for efficient work centers and storage areas in the kitchen, bathroom, laundry and other areas of house
- Unit-III a) Kitchen plans, work triangle, store area in kitchen (differentiate L, U, Broken L, U, Single walled, peninsular shaped kitchen)
- b) House plans for different groups
 - a. High income
 - b. Middle income
 - c. Low income
 - C) Advantages of owning and renting a house
- Unit-IV Interior Design- Meaning and importance of interior design
- a) Principles of Art- Harmony, Balance, Rhythm, Emphasis and Proportion
 - b) Importance of colour

- c) Flower arrangement- traditional, modern, Japanese-
Jkbana- Miniature and Deminiature

Unit-V

A) Design

- a) Elements and application
b) Types of design

B) Accessories- Types and functions, Lighting and furniture
in the home

Practicals

1. House plan- symbols, site plan, floor plan, elevation landscape
2. Different levels of house plan- low income house plan, middle income house plan, high income house plan.
3. Kitchen plans- L shape, U shape, broken, L, U Shape, peninsular, one walled
4. Interior Design- A) Elements of Design, B) Types of Design- Natural, Decorative conventional, Geometric abstract drawing/ painting/ clipping using magazines.
5. Application of principles of art in different rooms- a) Harmony b) Balance c) Rhythm, d) Emphasis and e) Proportion, Drawing/ painting/ clipping from magazine.
6. Colour- value chart, prang colour chart, six standard colours, application of colourharmones in different rooms of the house.
7. Different types of flowers arrangement
8. Market study on building material- floor finishes- wall finishes- ceiling finishes

REFERENCES

Title: Housing and Interior Decoration

- Home furnishing by Rett
- Home management by Gross and Crandle
- Textbook of homescience- PremlataMultick
- Household equipment- selection and management- Wilson

BSc Home Science
Semester-III
HSc-303 – Housing and Interior Decoration
Model Question Paper

Time : 3 hrs

Max. Marks :75

Part – A

Answer any five Questions Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Selection of Site
2. What are the advantages and disadvantages of own house
3. Write the types and functions of accessories
4. Define Harmony. Explain about various methods to obtain harmony.
5. Function of house.
6. Illustrate various styles of flower arrangement
7. Write about housing needs in different stages of family life cycle.
8. How do you plan a house for middle income family? Explain about influencing factors.

Part – B

Answer any five Questions Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

1. a) Explain about 'U' Shape kitchen plan with the important of 'Work triangle'
(Or)
b) Explain about circulation and aspect in house plan.
2. a) Importance of Harmony and Balance application of art in House
(Or)
b) Write about Rhythm and proportion in Living room
3. a) Define design and illustrate any two types of design
(Or)
b) Explain about Decorative design in home.
4. a) Write about Lighting in the house
(Or)
b) Importance of sanitation in house

13 a) Explain about related colour harmonies

(Or)

b) Discuss about Practical considerations for plumbing and drainage facilities in a house.

SECOND SEMESTER

Semester-IV

HSc-401 COMMUNITY NUTRITION

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit I : Assessment – Nutritional status of the community – Anthropometry.
- Unit II : Diet surveys and clinical assessment of nutritional status – clinical examination of signs, dietary analysis.
- Unit III : a. Biochemical assessment of nutritional status – Prevention and cure.
b. Indirect methods – vital health statistics.
c. Functional foods and its role
1. Phytochemicals, sources, benefits and its function.
2. Food Adultration – Adultration in different foods, their harmful effects, prevention – food adultration act – food standards – ISI, Agmark.
- Unit IV : a. National, International programmes related to nutrition a) ICDS – Supplementary feeding programmes – Special nutrition programmes (SNP) – Prophylactic programmes - Vitamin-A, Iron, Iodine etc. b) Role of National and international agencies – WHO, FAO, CARE, UNICEF, ICMR etc.
b. Nutrition programmes for improving nutrition and health standards – feeding and nutrition education programmes.
- Unit V : Nutritional problems prevalent in India – Under nutrition, Malnutrition and Over nutrition – Deficiency diseases of vitamins and minerals with special reference to protein energy malnutrition, Anaemia, Vitamin-A, Iodine deficiency and B-complex deficiencies – Functional consequences.

PRATICALS

1. Diet and Nutrition surveys
2. Identifying vulnerable at risk groups
3. Breast feeding and weaning practices of specific groups.
4. Use of Anthropometric measurements in assessing the nutritional status.
5. Observation of mid dayprogramme at Anganwadi Center.
6. Observation and Planning of School Lunch Programmes.
7. Planning and preparation of recipes for 15 members or more.

REFERENCES

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition, Mosby
3. Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). The Art and Science of Cooking: A Practical Manual, Revised Edition. Elite Publishing House Pvt Ltd.
4. NIN, ICMR (1990). Nutritive Value of Indian Foods.
5. Raina U, Kashyap S, Narula V, Thomas S, Suvira, Vir S, Chopra S (2010). Basic Food Preparation: A Complete Manual, Fourth Edition. Orient Black Swan Ltd.
6. Seth V, Singh K (2005). Diet planning through the Life Cycle: Part 1. Normal Nutrition. A Practical Manual, Fourth edition, Elite Publishing House Pvt Ltd.
7. Srilakahsmi, B., Dietetics, New Age International (P) Ltd., 2000.
8. Swaminadhan, M., 1988, Essentials of Food and Nutrition, Volume I and II, The Bangalore Printing and Publishing Co. Ltd., Bangalore.

**BSc Home Science
Semester-IV
HSc-401 COMMUNITY NUTRITION
Model Question Paper**

Time: 3 hrs.

Max. Marks: 75

Part- A

Answer any five Questions Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. How do you assess the growth of pre-school children with growth chart?
2. Explain school lunch programmes in brief?
3. Write about integrated child development service scheme?
4. Write about anaemia and its preventive measures?
5. Write about kwashiorkor and marasmus.
6. List the common nutritional deficiency diseases prevalent in our country?
7. Expand WHO and UNICEF and write about them.
WHO
8. Write about Anaemia and preventive measures.

Part - B

Answer any five Questions Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

1. a) Explain about vitamin A deficiency diseases?
(Or)
b) Classify vitamins and write about the B complex deficiency disease in brief.
2. a) What is meant by prophylaxis programmes? Discuss various prophylaxis programmes in brief.
(Or)
b) Discuss the role played by national agencies in improving the nutritional status of the population in your state.
3. a) Define nutritional status. Write on clinical examination techniques used to assess nutritional status of a community.
(Or)
b) Write about diet surveys.

4. a) Write about Food Adulteration – Adulteration in different foods, their harmful effects,
(Or)
b) Discuss the Phytochemicals, and their sources, benefits and its function.

5. a)How do you assess the nutrition adults with Anthropometry?
(Or)
b)What are the anthropometric methods and techniques used to assess the nutritional status of a child?

SECOND YEAR

Semester-IV

HSc-402- Textiles - II

Theory: 4hrs/week
practicals: 3hrs./week

THEORY

- Unit-I Fabric construction- weaving- introduction, parts of the loom, types of weaves- basic and decorative weaves
- Unit-II Knitting types of knitting, felting braiding and netting
- Unit-III Introduction to finishes- classification- chemical finishes- bleaching, mercerizing, shrinking, fixing, degumming, weighting.
- Unit-IV Mechanical finishes- sewing, tentering, decating, chlondering, schreinerizing, moireing, napping, flocking, crepe and crinkled effect, beetling and embossing
- Unit-V Special purpose finishes- crease resistance, water repellency, flame proofing, mildew proofing moth proofing, stippessistance, antiseptic and antistatic finishes

Practicals

1. Textiles chemistry- identification of textile fibres- microscopic examination- burning test
2. Preparation of fabric for garment construction- straightening- shrinking- pressing- taking body measurements
3. Field visit to textile mill. Field visit to sericulture unit
4. Construction of a baby frock (5-6 years)

REFERENCES

1. Vastralu- dusthulu- Smt. V. Nurjahan and Smt. R. Santha (Telugu Academy)
2. Sushma Gupta, NeeruGarg, RenuSaini- Text book of clothing, textiles and laundry
3. Mary Mathews- Practical clothing construction part-I &II designing drafting & tailoring
4. Alexander- textile products selection use and care

BSc Home Science
Semester-IV
HSc-402 Textiles - II
Model Question Paper

Time : 3 hrs

Max. Marks :75

Part – A

Answer any five Questions Each question carries 5 marks

(Marks = 5x5 = 25 marks)

1. Fiber Glass
2. What is weaving
3. Bleaching
4. Decating
5. Felting
6. Mechanical Spinning
7. Decorative weaves
8. What is Knitting

Part – B

Answer any five Questions Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

1. a) Explain about loom and its parts.
(Or)
b) Explain basic weaves diagrammatically

2. a) What is knitting? And write about the types of knitting.
(or)
b) What is finish? Classify finishes

3. a) Write about bleaching, mercerizing and fixing
(or)
b) Write about Shrinking, degumming and weighting.

4. a) What are called mechanical finishes? And write about sewing, tentering, decating and chlondering?
(or)
b) Write about moireing, napping, flocking and embossing?

5. a) Write about crease resistance, water repellency, and flame proofing?

(or)

b) Write about mildew proofing, moth proofing, antiseptic and antistatic finishes?

SECOND YEAR

Semester-IV

HSc-403 Household Equipment

Theory: 4 hrs/week
practicals: 3hrs./week

THEORY

Unit-I	Home management and importance
Unit-II	Types of equipment- Electrical and Non electrical
Unit-III	Selection of equipment
Unit-IV	Household cleaning and care a) Daily cleaning b) Pest control
Unit-V	Safety in home- gas leakage- short circuits- accident, slippery falls etc.

Practicals

- 1) Demonstration on household equipment
- 2) Drawing of household equipment
- 3) Cleaning a) Metals and Non metals b) Room cleaning
- 4) Comparison of prices of household equipment, electrical and non electrical
- 5) Market survey on household equipment

REFERENCE

1. Title: Household Equipment and care
 - Household equipment- Louise Jenison
 - Equipment in the Home- Florence Ehrenkranz
 - The house, its plan and Use- Tessie Agan MS

SECOND YEAR
Semester-IV
HSc-403 House hold equipment
Model Question paper

Time: 3 hrs

Max. Marks: 75

Part- A

Answer any five Questions Each question carries 5 Marks

(Marks = 5x5 = 25 marks)

1. Write the importance of home management
2. What are the factors to be considered while selecting equipments
3. Write about bread Toaster.
4. Write and illustrate the iron box
5. What are the measures to be taken for gas leakage.
6. What are the measures taken for eradication of pests in house.
7. Write the importance of daily cleaning
8. Illustrate and write in detailed about pressure cooker.

Part- B

Answer any five Questions Each Question carries 10 marks

(Marks = 5x10 = 50 marks)

1. a) Explain any two non-electrical house hold appliances with illustrations.
(or)
b) Explain about two household electrical appliances.
2. a) Care of refrigerator
(or)
b) Importance of management in the home.
3. a) List out metals and non-metals used in house hold equipment
(or)
b) Care of bread Toaster
4. a) Explain about cleaning reagents need for daily cleaning
(or)
b) Explain about weekly cleaning

5. a) Importance of safety in home.

(or)

b) Solar Cooker and its advantages