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FOOD SCIENCE

FOCUS: This course deals with nutrients and components in different foods & their behavior while cooking. It also enables the students to understand the change that take place in specific foods.

OBJECTIVES:
1. To learn the composition of food & changes that occur during preparation.
2. To learn the methods of food preparation which relation to nutrients.

COURSE CONTENT

THEORY

UNIT – I
1:1 Introduction to Food Science:
   (i) Food in relation to health
   (ii) Physicochemical properties of foods
   (iii) (a) Colloids (b) Gels (c) Emulsion (d) Foams (e) Bound water in foods
1:2 Preliminary preparations

UNIT – II
2:1 Fats & Oils:
   (i) Nutritional Importance
   (ii) Composition
   (iii) Processing & refining of fats
   (iv) Specific fats
   (v) Emulsions
   (vi) Rancidity
(vii) Smoking point
(viii) Role of fat /oil in cooking

UNIT – III
3:1 Vegetables :
   (i) Classification
   (ii) Composition & Nutritive value
   (iii) Pigments
   (iv) Organic acids
   (v) Enzymes
   (vi) Flavour compounds
   (vii) Vegetable cookery
   (viii) Loss of nutrients during cooking
   (ix) Effect of cooking on pigments
   (x) Fungai as vegetable
   (xi) Role of vegetables in cookery

3:2 Fruits :
   (i) Classification
   (ii) Composition & Nutritive value
   (iii) Post harvest changes & storage
   (iv) Enzymatic browning
   (v) Ascorbic acid browning

UNIT – IV
4.1 Nuts & Oil seeds :
   (i) nutritive value
   (ii) Specific nuts & oil seeds – (a) Coconut  (b) Groundnut  (c) Soyabean
   (iii) Toxins
   (iv) Forms of nuts used in cookery
   (v) Role of nuts & oil seeds in cookery

4:2 Flesh Foods :
   (A) Meat –  (I) Structure  (II) Composition & nutritive value
               (III) Meat cookery  (IV) Changes during cooking
               (V) Methods of cooking
   (B) Poultry – (I) Classification  (II) Composition & nutritive value
                  (III) Preservation  (IV) Cookery
   (C) Fish : –  (I) Classification  (II) Composition & nutritive value
               (III) Fish cookery  (IV) Spoilage
               (V) Preservation & Storage
PRACTICALS

1. Preliminary preparations for various cooking, their meaning, advantage and disadvantages (Demonstration)
   (1) Cleaning            (2) Peeling & stirring
   (3) Cutting & grating   (4) Sieving
   (5) Soaking             (6) Processing
   (7) Blanching           (8) Marinating
   (9) Fermentation        (10) Sprouting
   (11) Grinding           (12) Drying
   (13) Filtering          (14) Roasting

2. Making of various masalas used for various cooking (Demonstration)
   (1) Chaat masala        (2) Sambhar masala
   (3) Garam masala        (4) Kashmiri garam masala
   (5) Curry masala        (6) Rasam masala
   (7) Panch Phoram

3. Punjabi cooking:
   (1) Soup                (2) Starter
   (3) Subji               (4) Rice
   (5) Dal                 (6) Salad
   (7) Roti/Stuffed paratha/Naans/Bhaturas/Kulchas

4. Mexican cooking:
   (1) Drinks & Soups      (2) Salads
   (3) Dips & Starters     (4) Main dishes

5. Indian sweets:
   (1) Rasgullas & Variations
   (2) Halwas & Pinnis

6. Mukhwas:
   (1) Dhana dal           (2) Green goli
   (3) Dadam churna        (4) Sweet amloliya
   (5) Green variali

MARKING SCHEME:
1. Journal                04 Marks
2. Preparation for various cooking / masalas / basic recipes 02 Marks (to write only)
3. Preparation of full meal 10 Marks
4. Indian sweet            02 Marks
5. Mukhwas                 02 Marks
<table>
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<tr>
<th>REFERENCES</th>
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<tbody>
<tr>
<td>1. Bennion, M. &amp; Hughes O. Introductory Foods</td>
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<tr>
<td>2. Belle and Lowe ' Experimental Cookery ' John Wiley &amp; Sons</td>
<td></td>
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<tr>
<td>3. Charley Helen ' Food Science ' Ronald publications</td>
<td></td>
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<tr>
<td>5. Fitch &amp; Francis ' Foods &amp; Principles of Cookery '</td>
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<tr>
<td>6. B. Srilakshmi ' Food Science '</td>
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<tr>
<td>7. Mudambi Sumati R. ' Human Nutrition , Principles &amp; Application In India'</td>
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<tr>
<td>8. Phillip Thungham ' Modern Cookery for Teaching &amp; Trade '</td>
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</table>
COURSE CONTENT

THEORY

UNIT – I

1:1 Principles of Design - Meaning, Origin, Types, Psychological effects, etc.
   a) Proportion,
   b) Balance,
   c) Harmony,
   d) Emphasis,
   e) Rhythm
   Application of Principles of Design in- (1) Home, (2) Art objects,
   (3) Showcase, (4) Furniture, (5) Flower arrangements, (6) Floral art

UNIT-II

2:1 Accessories - Selection factors, uses, placement of accessories
   List- Types of Paintings, Clocks, Books, Sculptures, Miniatures, Mirrors,
   Candle holders, Bowls and Vases, Natural objects, Screens, Dividers, Plants,
   Living Pets, Fish plant aquarium
   Pictures – Types, Framing, Arranging, Size and shape, Hanging Pictures,

UNIT -III

3:1 Walls - Definition, Material and construction, Durability, Maintenance, Insulation,
   Applied finishes on walls, paints – Types, Varnishes, Wall Paper, Types, Wall
   coverings like Wall board, Metal Linoleum, Wood Ceramic tiles, Wall
   Decorations- Stencil, Painting- Murals, Okali Kala, Lipan nkam with mirrors,
   Warli, etc.
3:2 **Window Treatments**- a) Exterior- Awnings, Shutters, Grills, Fences, Trellis
   b) Interior- Rollers Shades, Blinds, Curtains- Headings, Cornices-Pelmets, Valances, Swags, Jabots, Cascades, Accessories for curtain- Hooks, Cords Rods, Tie Backs etc.

3:3 **Ceilings**- Meaning, Importance, Shape, Direction, materials colour , texture, Ceiling Decorations

**UNIT-IV**

4:1 **Flower Arrangement**- Definition, Purposes, Equipments and material needed, Selection of Containers, Elements and Principles of flower arrangement, Types of flower arrangement, Japanese flower arrangement, Ikebana, Styles- Moribana and Nageire, Kubari – Meaning, Making of Kubari, Indoor Plants, Terrace Garden

4:2 a) **Interior Designer and his role**- Characteristics of proper Designer, Fees of designer role, Ethics and professional conduct of designer
   b) Professional practice- The client practice, Procedure of execution, Pert/ CPM

**PRACTICALS:**

1 Application of Principles of design in-
   (i) Flower arrangement
   (ii) Show case
   (iii) Floral art
   (iv) Furniture arrangement
   (v) Clip two pictures of any room and analyze it.

2 Walls & windows
   1 Make wall decorations-Okali art, Warli Painting, Stencil Painting, Graphics, Graffitti, Painting Techniques and Textures etc.
   2 Make various types of curtains (minimum 10 types)
   3 Flower Arrangement- Fresh and dry flower arrangement

**MARKING SCHEME:**

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</tbody>
</table>
REFERENCES:

1  Anna, Hong Rutt,: Home Furnishing
2  Faulkner and Falkner,: Inside Today’s Home
3  Faulkner, Ziogefeld and Hill,: Art Today
4  Ford and Ford,: Design of Modern Interiors
5  Goldstein and Goldstein,: Art In Everyday Life

MAGAZINES:

1  Inside Outside
2  Interiors
VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT
M.A. ( SEMESTER – II )
HOME SCIENCE – CCT- 06
Apparel Designing - II
With Effect From 2014 – 2015

Total credits- 04
Theory- 3 Credits                                                                 Theory-   External - 50 Marks
                                                        Internal   - 20 Marks
Practical- 1 Credit                                              Practical-External - 20-Marks
                                                        Internal   - 10 Marks

OBJECTIVES:-
1  To make the students aware of fashion trends and fashion cycle.
2  To help the students learn figure analysis for apparel designing.
3  To make the students aware of human proportions and design garments accordingly.

COURSE CONTENT

THEORY
UNIT- I
1:1   Methods of Clothing Construction
     (A)   Drafting
     (B)   Flat Pattern
           (i)   Slash & Spread method.
           (ii)  Pivot method
     (C)   Draping method
           (i)   Basic pattern on Dress form
                  (a)   Basic Upper Block
                  (b)   Basic Lower Block
           (ii)  Dart Manipulation

UNIT- II
2:1   Selection of dresses for following figures
     (i)   Stout Figure     (ii)   Thin Figure
     (iii) Narrow Shoulders (iv)   Broad Shoulders
     (v)    Large Bust      (vi)   Flat Chest
     (vii)  Large Hips      (viii)  Large Abdomen
(ix) Long Neck

(x) Short or Thick Neck

UNIT- III
3:1 Selection of Dress for Abnormal figure:-
(i) Points to be taken into consideration while selecting a dress for different abnormal figures.
(ii) Methods of proper fitting

UNIT- IV
4:1 Common Fitting Problems and their Solution.

PRACTICALS
Designing and stitching following garments for special occasion
(1) Katori blouse with surface ornamentation
(2) Prepare sari with ornamentation
(3) Chaniya choli.

MARKING SCHEME

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<td>Make basic block</td>
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<tr>
<td>Make a garment</td>
<td>05 Marks</td>
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</table>

REFERENCES:-
1 Anna Jacob Thomas, The Art of sewing, UBS Publishers, Distributors Ltd., New Delhi.
2 Bane A, Flat Pattern Design, Mcgraw Hill
5 Goldstein & Goldstein, Art in everyday life, IBH Publishing Co.
6 Goselle, D.A & Nerta B. Figure types and size ranges.
OBJECTIVES:
The course is designed to promote an understanding of the application of Psychological Principles in the process of education. It is envisaged that students will develop skills of analysis and synthesis of theoretical approaches to education and will be able to critically evaluate various applications of psychology in educational settings.

COURSE CONTENT

THEORY

UNIT-1:
1:1 Nature, Scope and function of Educational psychology,
- Psychology of Teaching
1:2 Intelligence and its measurement,
- Types of Tests.

Unit-2:
2:1 Personality traits and their evaluation
2:2 Educational implications of individual differences.

Unit-3:
3:1 Techniques of evaluation
3:2 Education for Health and safety.

Unit-4:
4:1 Exceptionality and special Education
  (i) Categories of Exceptionality
  (ii) Labelling and educational relevance
  (iii) physically challenged students
  (iv) students with cognitive disabilities or brain dysfunction and
communication disorders.

4:2 Students with emotional and behaviour disorders.
(i) Attentional deficit disorder (ADD),
(ii) Attentional deficit Hyperactivity disorder (ADHD)
(iii) Gifted and talented students.
4:3 Specific learning and reading disability
4:4 Intervention and special education for various forms of exceptionality mainstreaming

REFERENCES :
1  L.D. AMD Crow : Educational psychology (Rev. ed.) New York American Book Co. 1958)
OBJECTIVES:
To enable students to…..
1. Understand the signification of research.
2. Develop ability to construct data gathering instruments appropriate to the research design and
3. Develop ability to present and interpret data in a research report of thesis.
4. Understand the role of statistics in research and
5. Apply statistical techniques to research data for analyzing and interpreting data meaningfully.

COURSE CONTENT

UNIT- I

1:1 Collection of data:
Questionnaires, Interviews, Observation Scaling methods, reliability and validity of measuring instruments.

1:2 Sampling Methods:
Types of samples, selection of sample, benefits of sampling, evaluating a sample.

1:3 Analysis of the Data:
Categorization, Coding, tabulation, and statistical testing.

UNIT- II

2:1 Presentation and Interpretation of the data:

2:3 Conclusion and Recommendations:
Summary techniques, conclusions and recommendations.

UNIT- III

3:1 Report Writing:
(i) Presentation of report – format, foot notes, bibliographical citations.
(ii) Preparation of an abstract
(iii) Paper for publication

3:2 **Correlation and Regression:**
Correlation: Meaning, definition, types, scatter diagram, coefficient of correlation, Karlpearson’s product moment, Formula for correlation, Coefficient of rank correlation.
Regression: Meaning, Regression lines, Properties, Estimation of Parameters.

**UNIT- IV**

4.1 **Probability:** Definition, Concept of probability, distributions, Normal conditional probability.
   Probability distribution: Normal distribution & properties.

4.2 **Element of testing a statistical hypothesis:** Definition of Type I and Type II errors levels of significance. Large sample tests for proportions. Difference in proportions for means and difference in means. Z, T, F and application of chi-square tests, Goodness of fit.

**REFERENCES**

10. Devendra Thakur., Research Methodology in social sciences
11. Dr. Gajendra B. Shukla & Dr. R. K. Naik., Research Methodology