

**DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY,
AURANGABAD.**



CIRCULAR NO./SYLL./B.A. HOME SCIENCE SPECIAL/17/2020.

It is hereby inform to all concerned that, on the recommendation of the Board of Studies, Dean, under the Faculty of Interdisciplinary Studies the Hon'ble Vice-Chancellor has **accepted curriculum of "B.A. Home Science [Special] Third Year, Semester- V & VI" under the Faculty of Inter-disciplinary Studies,** in his emergency powers under Section-12[7] of the Maharashtra Public Universities Act, 2016 on behalf of the Academic Council.

This is effective from the Academic Year 2020-21 and Onwards

This syllabus is also available on the University website www.bamu.ac.in.

All concerned are requested to note the contents of the circular and bring notice to the students, teachers and staff for their information and necessary action.

University campus,
Aurangabad-431 004.
Ref. No. SU/Home Sci. Special/IIIrd yr./curri./
2020/ 23260-74
Date:- 23.11.2020

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**Deputy Registrar,
Academic [Syllabus]
Section.**

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- 1] **The Principal, affiliated concerned Colleges, Dr. Babasaheb Ambedkar Marathwada University.**
- 2] **The Director, University Network & Information Centre, UNIC, with a request to upload this Circular on University Website.**

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- 1] The Director, Board of Examinations & Evaluation,
 - 2] **The Section Officer, [B.A. Unit] Examination Branch,**
 - 3] The Section Officer, [Eligibility Unit],
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 - 5] **The Programmer [Computer Unit-2] Examinations,**
 - 6] The In-charge, [E-Suvidha Kendra],
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**D R. BABASAHEB AMBEDKAR
MARATHWADA UNIVERSITY,
AURANGABAD.**



Syllabus of

B.A.III Year (V &VI Semester)

HOME SCIENCE SPECIAL

(EFFECTIVE FROM - 2020 ONWARDS)

Muzhat
D. Muzhat Sultana
BOS Chairperson

Structure plan of B. A Home Science (Third Year)Jalna

Se me ste r	Paper No	Name of the paper	Credit s	Theory hrs/week	Practical hrs/week	Internal Marks	Extern al Marks	Total marks
V	XVI	Food Safety & Quality Control/ Quantity food preparation techniques	04	04	-	-	-	50
	XVII	Food Safety & Quality Control (Practical)	04	-	03	20	30	50
	XVIII	Introduction to textile	04	04	-	-	-	50
	XIX	Introduction to textile (practical)	04	-	03	20	30	50
	XX	Fundamentals of Interior Decoration	04	04	-	-	-	50
	XXI	Fundamentals of Interior decoration(Practical)	04	-	03	20	30	50
		Total		24	12	09	60	90
VI	XXII	Dietetics & Food Service management/Home based cookery	04	04	-	-	-	50
	XXIII	Dietetics & Food Service management/Home based cookery(Practical)	04	-	03	20	30	50
	XXIV	Clothing Construction & Fashion designing	04	04	-	-	-	50
	XXV	Clothing Construction & Fashion designing(Practical)	04	-	03	20	30	50
	XXVI	Entrepreneurship management	04	04	-	-	-	50
	XXVI I	Entrepreneurship management	04	-	03	20	30	50
		Total		24	12	09	60	90

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Name Of the Course : B.A.III rd Yr. (Home Science)

Semester : V

Paper No.& Title : **XVI Food Safety and Quality Control**

Credit : 04

Total Marks : 50

Work Load per Week : 4(50 minutes)

Objectives:

To enable the students to get acquainted with,

1. Institutional Food Safety hazards, Assessment of Risk & Evaluation, and Quality Control, and
2. Principles, Actions, and Limitations of Food Sanitation Procedure.

Unit I: a) Food Safety and principles of Food Hygiene

Credit -1.0

1. Meaning, and Factors affecting Food Safety

2. Importance of Food Safety.

b) Principles of Food Hygiene

1. Meaning of Foodborne pathogen, allergens, Non-microbial hazards, Physical and Chemical Microorganisms, and Foodborne Illnesses.
2. Meaning of Food poisoning, Chemical Food poisoning and Food infections.
3. Hygiene aspects of Food Handlers, Hygiene aspects in Dish washing, Storing & garbage disposal, and Pest Control measures.

Unit II : Food Additives and Contaminers

Credit -0.5

1. Meaning & Safety levels of Colors, Flavoring Agents, Artificial Sweeteners, Preservatives & antioxidants, Protease inhibitors, Phytates, Pesticides & Insecticides, Metallic contaminants.

Unit III : a) Food Adulterations and Adulterants'

Credit -1.5

1. Meaning of Food Adulteration
2. Various adulterants, and
3. Methods to identify the presence of adulterants.

b) Food Laws and Regulations

1. National Food Legislation - Essential Commodities Act, Standards of Weight & Measures Act, and Export Act,
2. ISI Mark, Agmark, and PFA & FPO,
3. Regulations for Bottled Water and Infant Foods, and
4. International Organizations and Agreements – FAO, WHO, WTO & TBT.

Unit IV :Quality Control

Credit -1.0

1. Meaning Sampling & Analysis of Food, Chemical & Microbiological Food,
2. Food Packaging – Functions, Type and Trends in Packaging,
3. Food Labeling,
4. HACCP – Meaning, Importance and Principles, and
5. Meaning and Principles of ISO 4000 and ISO 14000.

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Name Of the Course	: B.A.III rd Yr. (Home Science)
Semester	: V
Paper No.& Title	: XVII Food Safety and Quality Control(pract)
Credit	: 04
Total Marks	: 50
Work Load per Week	: 3(50 minutes)

OBJECTIVES:

- Gain knowledge about food adulterants and know methods of detection.
- Analyze and evaluate the quality aspects of various milk and milk products
- Analyze and evaluate the quality aspects of various cereal and cereal products

Unit -I Qualitative analysis of common food adulterants.	Credit -0.5
Fats and oils	
Spices and condiments	
Milk and milk products	
Cereals and pulses	
Honey and Jaggery	
Tea and coffee	
Sweets and confectionary	
Unit II Quality analysis of Milk and Milk Products .	Credit -1.0
Milk	
Cheese	
Ice cream	
Unit III Quality analysis of Cereal and Cereal Products .	Credit -1.0
Wheat Flour	
Bread,oil,Butter	
Unit IV Write about the Sampling techniques for quality evaluation .	Credit -1.0
Discuss and draw the Food Labeling	
Nutritional labeling	

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1. Harold Egan, Ronald S. Kirk, Ronald Sawyer, David Pearson (1981) "Pearson's Chemical Analysis of Foods. 8th Edition., Churchill Livingstone.
2. C. Gopalan, B V Rama Sastri; S C Balasubramanian " Nutritive Value of Indian Foods." 6th Edition, 1996, Reprinted 2011. National Institute of Nutrition, Hyderabad.
3. "Official Methods of Analysis, of AOAC INTERNATIONAL", 18th Edition, 2005, AOAC INTERNATIONAL.
4. N. Raghuramulu, K. Madhavan, S. Kalyanasundaram (2003) "A Manual of Laboratory Techniques", 2nd Edition, National Institute of Nutrition.
5. A. Y. Sathe, (1999) "A first course in Food Analysis" 1st Edition New Age International (P) Limited.
6. Manual of Methods of Analysis of Foods. Directorate General of Health Services, Ministry of Health and Family Welfare Government of India, 2005.
7. Morris Boris Jacobs (1951) "The Chemical Analysis of Foods and Food Products". 2nd Edition, 1951. D. Van Nostrand Company ,
8. Manay S. and Shadaksharamasamy, Food : Facts and Principles, New Age International Publisher, New Delhi.
9. Norman G. Marriot (1999), Principles of Food Sanitation, 4th edition, Sanitation in Food Processing, John A. Troller, 1993, Academic Press.
10. Carolyn Maggitt, Food Hygiene and Safety : A Handbook for Care
11. पोषण आनी आहर, प्रा. शोभा वाघमारे
12. पोषणशास्त्र, प्रा. इंदिरा खडसे
13. आहार शास्त्रचिमुलतात्वे, प्रा. स्नेहा महाजनी

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Name Of the Course : B.A.III rd Yr. (Home Science)

Semester : V

Paper No.& Title : XVIII (Introduction to Textile)

Credit : 04

Total Marks : 50

Work Load per Week : 4(50 minutes)

Credit-1

OBJECTIVES :-

- 1) To Introduce the basic Terminologies of Textile.
- 2) To enable Students to develop skill in Clothing.
- 3) To develop Professional Skills in Textile.
- 4) To encourage Entrepreneurship.

Unit -I

Credit-1

- a) Introduction and Tabular classification of Textile Fiber.
- b) Primary Properties of Natural & Synthetic Fiber – Length and width, Tenacity, Flexibility, Cohesiveness, Uniformity
- c) Secondary Properties of natural & Synthetic Fiber – Lustre, Moisture, absorption, Elasticity, thermal behavior, Resistance to Environment.
- d) Yarn- Types of Yarns, Yarns twist, Yarns Count, Yarn Crimp, Yarn strength

Unit-II Finishing Methods-

Credit-1

- a) Basic Finishes- Bleaching, Tentering, Wringing, Sizing, Mercerizing and Calendaring
- b) Special Finishes- Napping, Fulling, Shrinkage Control, Water resistances, Shearing
- c) Classification of Dyes- Natural dyes and Chemical dyes (in Brief), Methods of dyeing (stock, Piece)

Unit-IV Basic Elements of Clothing Construction.

Credit-1

- a) Seams- Plain, Corded Hemming, Circular and flat Fell
- b) Types of Fullness- Frills, Tucks, Gathers, Darts, Pleats
- c) Sleeves - Plain, Puff and Bell
- d) Neckline- plain, High, Boat

Unit -IV Fundamentals of Embroidery

Credit-1

- a) History Of embroidery
- b) Principles of embroidery
- c) Rules of embroidery
- d) Methods of Tracing embroidery
- e) Selection of design, Colour Combination and Threads used for embroidery

References:

- 1) Anna Jacob “,Art of Sewing” USB Publication,New Delhi.
- 2) Bane A.”Tailoring” Mcgraw Hill Publication,New York
- 3) Dantiyagi S.”Fundamentals of Textiles & Caer”,Orient Laongman Ltd.New Delhi
- 4) Deulkar D.”Household Textile & Laundry Work”Atma & Sons, New Delhi 1985
- 5) Gupta, Garg & Saini. “A Text of Clothing &Textile” Kal Publication, New Delhi
- 6) G.K.Gosh & Shukla, “Indian Textile-Past & Present” Publishing Corporation New Delhi
- 7) Isabel B.W.,”Textile Fabrics relation”Prentice Hill Inc Englewood Cliffs
- 8) Mehata J.R.”Handicrafts of India”Tarapore Walla House of books,Mumbai.
- 9) Savitri Pandit,”Manual for Children Clothing”,McGraw Hill Company,New York.
- 10) Adhav Vimal, “Vastrashtra Maharashtra Vidhyapith Granth Nirmiti Mandal,Nagpur
- 11) Dr. Vairagade,Prof. Anvita Agrwal,Vastrshastrachi Sanklpana V Fashion Desining” Vidya Book ,Publication, Aurangabad.
- 12) Sunita Kale-Pawar,”Vastrshshtrda” Pawan Prakashan Parbhani.
- 13) Prof.Varsha Ghatpande, Prof. Vanita Kulkarni,”Vashtshastra Multatve”Nilkant Book,Pune
- 14) Dr.Skama Limaye, “Vashtsrshastrchi Rupresha”Sheth Publication,Pvt.Ltd.Nagpur
- 15) Dr.Indira Khadse,”Vashtsrshastra parichay”Himalaya Books Pvt Ltd.Mumbai
- 16) Zarpkar,”Shivankala Bhag 1 v 2,Navneet Publishers,Mumbai.
- 17) Gayatri Varma,”Katai-Shilai-Theory,”Asian Publishers,New Delhi.

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Name of the Course : B.A.III (Home Science)
Semester : V
Paper No.& Title : XIX Introduction To Textile (Practical)
Credit 4
Total Marks : 50
Work Load Per Week : 3 period

Unit - I Preparation of any seven Embroidery stiches& created Album **Credit-1.0**
Hemming,Running, Split stich, Chain Stich, Lazy Daisy,Buttonhole, French Knot,Long &Short,

Unit IISample Collection of Natural & Synthetic Fiber **Credit-1.0**
Cotton, Silk, Wool, Polyester, Rayon,
Count the various types of yarns

Unit -III Basic Elements of Garments Making **Credit-1.0**
Pleats—Box,Pintucks ,Gather
Neckline—Round ,V shape, Square
Sleeves---Plain, Puff, Belt

Unit –IV Analysis of fabric and trims sourced from various fashion retail stores **Credit-1.0**
Study of collections of famous designers

Marks Distribution for Final Practical Examination.	Total Marks - 50
1) Embroidery Stiches (any two)	10
2) Neckline any one	10
Or	
Sleeves any one	
Or	
Pleats Pattern Any one	
3) Record Book	15
4) Sessional Activities	15
Total	50

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Name of the Course	:-	B.A. III rd year (Home Science)
Semester	:-	V
Paper No. & Title	:-	XX Fundamentals of Interior Design
Credit	:-	04
Total Marks	:-	50
Work Load per week	:-	4 (50 Minutes)

Objectives :

- To develop skill in creative environment suitable to the heads of the uses.
- To learn to develop art of judging functional home furnishing.
- To get better understanding of the principles of design.
- To aware the need and skills to be developed for self improvement.
- To impart knowledge about interior designing .
- To develop awareness about fundamentals of Interior Design.

Unit I : History and current Trends

1.0

- Introduction
- History of an art, culture and furnishing.
- Introduction to chronology of various periods of art and culture.
- Living style from indsvelly and civilization till modern time.
- Current trends in interiors and the common terminology used in Interior decoration.
- Principles of Arts - Concept, line, texture, space, balance, harmony.

Unit II : Color Scheme

1.0

- Introduction, nature classification of color.
- Color scheme for different rooms.
- Drawing room, kitchen, bed room, children room etc.

Unit III : Furniture Arrangements

1.0

- Introduction
- Factors influencing on furniture choice.
- Furniture arrangements for different rooms.
- Drawing room, kitchen, living room, bedroom, children's room, multipurpose room etc.

Unit IV : Floor Decoration

1.0

- Curtain.
- Important of curtains, types of curtains, modern types of curtains.
- Carpets
- Types of Carpets
- Rangoli
- Important of rangoli, use of principles of arts in rangoli, cultural value of rangoli.
- Types of rangoli.

References :

1. Goldstein & Goldsetin, "Art in everyday life," Pustak Mahal, Delhi.
2. Garodara Verma, Shukul Maneesh S., Jaiswal Neerja, "Introduction to interior design & decoration," Dominant Publishers & Distributors.
3. Rutt Ana, "Home Furnishing".
4. Interior Decoration, Sinom and Sehuset, New York.
5. Gross and Crandall "Management for modern families," Sterling Publishes (P) Ltd. New Delhi.
6. Man M.K. "Home Management in Indian Families," Kalyani Publishers, Ludhiyana.
7. Varger and Oagale, "Home Management".
8. Mickell J.M. and Dursey "Management in family living," 4th edition Willey Pvt. Ltd. New Delhi.
9. Dutt D.R., "How best to plan & build your Home", Pustak Maha, Delhi.

Outcomes :-

1. Students aware about their skills.
2. Students know principles of design.
3. They got knowledge regarding interior design.
4. Students know elements of arts.
5. They are eligible to start their own business.
6. They are eligible to give counseling of guidance on interior designing.
7. This knowledge helps student to start their career.

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Name of the Course	:-	B.A. III rd year (Home Science)
Semester	:-	V
Paper No. & Title	:-	XXI Fundamentals of Interior Design (Practical)
Credit	:-	04
Total Marks	:-	50
Work Load per week	:-	3 (50 Minutes)

Objectives :

- To develop skill in creative environment suitable to the heads of the uses.
- To learn to develop art of judging functional home furnishing.
- To get better understanding of the principles of designing.
- To aware the need and skills to be developed for self improvement.
- To impart knowledge about interior designing .
- To develop awareness about fundamentals of Interior Design.

Unit I : Colour Scheme

- Introduction, types of color scheme.
- Types of color scheme for different rooms.
- Living room, kitchen, bedroom.

Unit II : Furniture Arrangements

- Introduction
- Furniture arrangements for different rooms, living room, kitchen, bedroom, multi purpose rooms.

Unit III : Preparation of curtains

- Introduction.
- Types of curtains.
- Glass curtain, case curtain, cris --- curtain, resolid curtain, modern curtain.
- Preparation of Article.

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Name Of the Course	: B.A.III rd Yr. (Home Science)
Semester	: VIth
Paper No.& Title	: XXII Dietetics and Food Service Management
Credit	: 04
Total Marks	: 50
Work Load per Week	: 4(50 minutes)

Objectives-To enable students:

1. Gain knowledge on the role of diet in diseases.
2. To understand and gain experience in planning, preparing and serving therapeutic diets.
3. To know organization of food service institutions.
4. To obtain better understanding of functioning of food service institutions.
5. To gain knowledge of managerial aspects.

Unit- I Diet Therapy

Credit-1.0

Definition, purpose and principles of a therapeutic diet

Factors to be considered in the modification of normal diet into therapeutic diets.

Types of diet-Clear fluid, full fluid, soft, bland and regular diet.

Tube feeding

Role and importance of dietitian

Unit-II Diet Modification:

Credit-1.0

- a. Diabetes Mellitus-Prevalence, Type I, Type II, symptoms, nutritional requirement and dietary management
- b. Cardiovascular diseases-Prevalence, symptoms, risk factors, nutritional requirement and dietary management in Hypertension
- c. Diet in infections and fevers-Causes and general dietary conditions of fevers, symptoms of Typhoid and Malaria
- d. Causes, symptoms and dietary management of diarrhea, constipation
- e. Obesity and overweight-Etiology, assessment of obesity and modification of diet in obesity and overweight.

Unit- III Food Service Industry:

Credit-1.0

- a. Food service Industry-Definition, types of catering-Hotel, Motel, Cafeteria.
- b. Welfare-Hospital, School lunch, Industrial catering.
- c. Transport-Air, Rail, Sea, Space, Contract, Outdoor
- d. Physical plant - Layout of kitchens, types, storage, service area
- e. Food purchase-Factors involved in selection of food.

Unit-IV Food Service Management;

Credit-1.0

- a. Quantity food service-Definition, objectives, styles of service-waiter ,self, vending
- b. Equipment-classification, factors involved in selection, use and care.
- c. Menu planning-Importance of menu planning, factors affecting menu planning, types of menu-(Any two in detail)
- d. Standardization of recipes.
- e. Sanitation and safety-Sanitation of plant and Kitchen hygiene, personal hygiene, Health and safety at work, use of fire extinguishers

References (Dietetics)

1. Michael. J. Gibneyetal; Clinical Nutrition Black well Science, 2005.
- 2.Shubhangini. A. Joshi; Nutrition and Dietetics, 3rd edition, McGraw Hill Education (India) Private Limited.
- 3.Srilakshmi . B; Nutrition Science, 15th edition, New Age International (p) Limited, publishers, 2016.
- 4.Swaminathan. M; Advanced Text-Book on Food and Nutrition, Volume I and 11 2nd Edition, The Bangalore printing and publishing co., LTD, Reprint 2015.
- 5.SunetraRoday; Food Science and Nutrition, 2nd edition, Oxford University press, 2013.
- 6.Carol Byrd – Bredbenner; Wardlaw’s perspectives in Nutrition, 9th edition McGraw – Hill International Edition, 2013.

References (Food Service Management)

- 1.Kaufman,R. Mega planning- Practical tools for Organisational Success, Sage Publications Inc, 2000.
- 2.Shring Y, P. Effective Food Service Management, Anmol publications PvtLtd,New Delhi, 2001. 3. Stephen, B, , Williams, S, R, “Bill Jardine, and Richard, J, N, Introduction to Catering,
- 3.Ingredients for Success, Delmar- Thomson learning, 2001.
- 4.Yadav, C, P. Management of Hotel and Catering Industry, Anmol Ltd and Institute of sustainable development, Lucknow, New Delhi, 2001
5. MohiniSethi and SurjeetMalham, “ Catering Management – an integrated approach”, 2nd edition, Wiley Eastern Limited, New Delhi, Reprint 2007.

JOURNALS

- 1.Journal of American Dietetics Association, American Dietetic Association, U.S.A.
- 2.Indian Journal of Nutrition and Dietetics – Avinashilingam Institute for Home Science and Higher Education Coimbatore.

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Name Of the Course	: B.A.III rd Yr. (Home Science)
Semester	: VIth
Paper No.& Title	: XXIII Dietetics and Food Service Management(pract)
Credit	: 04
Total Marks	: 50
Work Load per Week	: 3(50 minutes)

Objectives-To enable students:

1. Gain knowledge on the role of diet in diseases.
2. To understand and gain experience in planning, preparing and serving therapeutic diets.
3. To know organization of food service institutions.
4. To obtain better understanding of functioning of food service institutions.

Unit-1 Plan, prepare Clear fluid diet, Full fluid diet and Soft diet & Calculate Nutritive Value **Credit-1.0**

Unit-II Dietary management – **Credit-1.0**

- a. Diabetes Mellitus b. Hypertension c. Typhoid,
d. Diarrhea, constipation e. Obesity, f. Overweight

Unit III A Visit to hospital where food delivery unit is functional for patients. Write a report about at least five patients disease condition and dietary modification according to it. **Credit-1.0**

Unit IV a) Visit to any two food service units- **Credit-1.0**

I- Hostel/ Hotel/ Industry

Any other well organized food service units in your area.

b) Table setting and service- a. Table cloth b. Table mats. Crockery and cutlery d. Napkins, Serving food at the table.

Other essentials may be added (optional).

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Name of the Course	: B.A.T.Y.
Semester	: VI th
Paper No & Title	: XX IV Clothing construction and fashion Designing .
Total Marks	: 50
Work Load Per Week	: 4 Periods (50 Min/ Lect.)

Objective:-

- To develop skill in clothing construction and selection.
- Understand about machine Parts and its functions.
- Understand about clothing management .
- Get a Basic Idea of Accessory Designing .
- To Know basic Idea of Fashion Designing.

Unit –I Principals of clothing construction (Credit 1)

- 1) Important of drafting and making paper pattern, types of paper pattern.
- 2) Taking body measurements for different types of garments.
- 3) Parts and functions of swing machine and swing tools, care of machine.

Unit-II Clothing management (Credit 1)

- 1) Importance of Clothing
- 2) Psychological aspects of clothing.
- 3) Wardrobe planning
- 4) Clothing requirements for different age group-infancy, toddler, preschool children school going children, teenage , adult age, old age.
- 5) Clothing selection clothing in relations to season, occasion, size, figure, and complexion.

Unit –III Concept and Importance of Accessory Designing (Credit 1)

- A) Printing and painting –History, dyes used, various techniques –
- i) Tie and dye
 - ii) Batic Printing-
 - iii) Screen Printing-
 - iv) Fabric Painting-Spray, Dotted, lining, shading

Unit –IV) Fashion Designing- (Credit 1)

- A) Defination, Histroy of Faction . Fashion Cycle, Scope & Importance of Fashion, principals of Fashion, Fashion Accessory's.

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Name of the Course	: B.A.T.Y.
Semester	: VI th
Paper No & Title	: XXV (Practical) Clothing construction and fashion Designing
Credit	: 04
Total Marks	: 50
Work Load Per Week	: 3 Periods (50 Min/ Lect.)

Objective:-

- To develop skill in clothing construction and selection.
- Understand about machine Parts and its functions.
- Understand about clothing management .
- Get a Basic Idea of Accessory Designing .
- To Know basic Idea of Fashion Designing.

Unit I Fabric Painting	Credit 1.0
1) Tie & Dye	
2) Batique	
Unit II Garments making ¼ scale, Drafting, cutting shifting stitching Umbrella skirts	Credit 1.0
Unit III Garments making ¼ scale, Drafting, cutting shifting stitching Baby Frock	Credit 1.0
Unit IV Garments making ¼ scale, Drafting, cutting shifting stitching Short top	Credit 1.0

Marks Distribution for Practical examination:

1) Painting and Printing	: 10
2) Drafting, cutting and stitching	: 10
3) Record Book	: 15
4) Sessional Activities	: 15
Total	: 50

REFERENCES :

1. Anna Jacob , " Art of Sewing" UBS publication, New Delhi.
2. Brij Bhushan Janila, " The Craft of Weavers , the costume & textile of India". D E Tarapora Valla on & Comp.Pvt. Ltd. Bomabay.
3. Bane A, " Tailoring" McGraw Hill Publication, New York.
4. Dantiyagi S. "Fundamentals of Textiles & Care", Orient Laongman Ltd. New Delhi
5. Deulkar D. "Household Textiles & Laundry work", Atma & Sons, New Delhi 1985
6. Gupta, Garg & Saini, "A Text book of Clothing & Textile", Kal Publishers , New Delhi
7. G.K. Ghosh & Shukla Ghosh, "Indian Textile-Past & Present", Publishing Corporation New Delhi.
8. Isabel B.W., "Textile fabrics & their relation" Prentice Hill Inc Englewood ciffs.
9. Mehata J.R. "Handicrafts of India", Tarapore Walla House of Books, Mumbai.
10. Mullick Pramila, "A textbook of Home Science", Kalyani Publishers, New Delhi.
11. Needle Craft by Readers Digest- A complete guide to sewing Association Inc. New York, New Delhi.
12. Saviti Pandit, "Manual for Children Clothing", McGraw Hill Company., New York.
13. Murphy, "Textile Finishing ", Abhishek Publications, Chandigadh.
14. Adhav Vimal, " Vashtrashashtra Maharashtra Vidhyapith Granth Nirmiti Mandal, Nagpur.
15. Dr. Vairagade, Prfo. Anil Agrawal, " Vashtrashashtrachi Sankalpana V Fashion Designing" Vidya Book Publishers ,Aurangabad.
16. Pro. Sunita Kale-Pawar, " Vashtrashashtra " Pawan Prakashan Parbhani.
17. Pro. Varsha Ghatpande, Pro. Vinanta Kulkarni, " Vashrtashashtra Multatve" Nilkanth Books,Pune.
18. Dr. Skama Limaye, " Vashrtashashtrachi Rupresha" Sheth Publishers ,Pvt.Ltd. Nagpur.
19. Dr. Indira Khadse, " Vashrtashashtra parichay" Himalaya Books Pvt.Ltd.,Mumbai.
20. Prabhavati Puram, " Bharatkala"
21. Zarakar, " Shivankala Bhag 1 va 2, Navneet Publishers , Mumbai.
22. Gayatri Varma, " Katai-Silai-Theory " Asian Publishers , New Delhi.

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Name Of the Course : B.A.III rd Yr. (Home Science)

Semester : VI

Paper No.& Title : **XXVI Entrepreneurship Management**

Credit : 04

Total Marks : 50

Work Load per Week : 4(50 minutes)

Objectives:

The course enables the students to-

1. Understand the concept of entrepreneurship
2. Acquire knowledge about the world of entrepreneurs
3. Understand and inculcate entrepreneurial values, attitudes, qualities and desires.
4. Sow the seed of entrepreneurship in fertile mind .
5. To enable students understand the importance of small business management.

Unit – I Introduction to Entrepreneurship: Credit-0.5

Definition, Concept and Need for entrepreneurship.

Types of entrepreneurs: Spontaneous, Motivated and Induced.

- Kinds of Entrepreneurship: Proprietary, Partnership and Group Entrepreneurship.
- problems faced by entrepreneurs in India.
- Introduction to Food Service Units
- Origin of Food Service units

Unit - II a) Business organization Plan Credit-2.0

- The Business Plan Nature and scope of Business plan, Writing Business Plan, Evaluating Business plans, Using and implementing business plans. Marketing plan, financial plan .
- Organization & Management
- Principles of management
- Functions of management
- Financial Management Food Production Process
- Food purchase and receiving, Storage
- Quantity food production: Standardization of recipes, Recipe adjustments and portion control, Quantity food production techniques ,Food service
- b) Planning of A Small Food Service Unit**
- Preliminary Planning Survey of types of units, identifying client, menu, operations and delivery
- Planning the set up: a) Identifying resources b) Developing Project plan c) Determining Investment Development of a business plan

Unit- III Business Marketing

Credit 0.5

- Merchandising Skills Specially for Entrepreneur's
- Know Your Client
- Responding to Requests
- Marketing your Business
- Pros and Cos of Yellow Pages Advertising
- Client Feedback and Competition

UNIT IV Food hygiene and sanitation

Credit 1.0

- Space and Equipment
- Types of kitchen areas, Flow of work and work area relationship
- Equipment a) Factors affecting selection of equipment b) Equipment needs for different situations
- **Personnel Management**
- Functions of a personnel manager,
- Factors to consider while planning the kind and number of personnel: Menu, type of operations, Type of service, Job description and job specification

REFERENCE BOOKS

- 1) Dynamics of Entrepreneurial Development and Management, Himalaya Publishing. MadhurimaLall and Shikha Sahai, Entrepreneurship, Excel Books, New Delhi.
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- 8) Entrepreneurship and Small Business Management DCOM305/DMGT310 Copyright © 2013 MadhurimaLall All rights reserved Produced & Printed by EXCEL BOOKS PRIVATE LIMITED A-45, Naraina, Phase-I, New Delhi-110028 for Lovely Professional University Phagwar.

Dr. Babasaheb Ambedkar Marathwada University, Aurangabad

Name Of the Course	: B.A.III rd Yr. (Home Science)
Semester	: VI
Paper No.& Title	: XXVII Entrepreneurship Management (pract)
Credit	: 04
Total Marks	: 50
Work Load per Week	: 3(50 minutes)

Objectives: Objectives:

The course enables the students to-

1. Understand the concept of entrepreneurship
2. Acquire knowledge about the world of entrepreneurs
3. Understand and inculcate entrepreneurial values, attitudes, qualities and desires.
4. Sow the seed of entrepreneurship in fertile mind .
5. To enable students understand the importance of small business management.

Unit I Survey of various catering services available and identify whether they are commercial or welfare. & joined the canteen for one week. **Credit 1.0**

Planning a menu for 4 days for a school canteen or one week for a midday meal scheme.

Unit II Write the types of Food Service Establishments and difference between the welfare catering and commercial catering. **Credit 1.0**

Unit III To arrange a visit to two different types of food service centres e.g.,

- i) a hospital or midday meal or industrial canteen or hostel and
- ii) a hotel or catering service that caters for marriages etc.(Students to interact, observe and make a report about the operations, menu, organization and management etc)

Unit IV Identify the types of food that can be included in the menu for a college canteen, Report writing.

2. Identifying foods that are relatively low cost, locally available and nutritious in college canteen, report writing.

4. They will also learn differences between menu items that can be include as snacks and others in mid-day meal.

Rules for Students: Divide the students into 4 groups. Groups A and B will be assigned planning of a menu for school canteen for 4 days and Groups C and D will be assigned planning of menu for midday meal scheme for 7 days.

1. Each group should make an attempt to ensure that the menu is varied but not expensive.
2. A list of locally available cereals, pulses, fruits and vegetables should be made.
3. Each group should plan a menu, ensuring that different recipes/ foods are available on each day.
4. Teacher should guide students to plan recipes that will have vegetables, sprouted pulses, fruits and, to the extent possible, are nutritious and not deep fried.
5. Menu items should provide proteins, vitamins and minerals, and should not be rich in energy.
6. Each group should present their menus to the class.
7. If time permits, one day's menu can be prepared in the laboratory and evaluated.
8. Comments and suggestions for improvements should be recorded.