।। सा विद्या या विमुक्तये ।।

स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ, नांदेड

"ज्ञानतीर्थ" परिसर, विष्णुपूरी, नांदेड - ४३१६०६ (महाराष्ट्र)

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY NANDED

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ACADEMIC (1-BOARD OF STUDIES) SECTION

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> आंतर विद्याशाखेतील सर्व संलग्नित महाविद्यालयातील पदवी स्तरावरील खालील विषयांच्या (**सी.बी.सी.एस)** पॅटर्न नुसारच्या अभ्यासक्रमास शैक्षणिक वर्ष 2021-22 पासून लागु करण्याबाबत.

E-mail: bos.srtmun@gmail.co

य रियत्रक

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, आंतर विद्याशाखेच्या दिनांक ०१ जून २०२१ रोजीच्या बैठकीतील शिफारशीनुसार व मा. विद्यापरिषदेच्या दिनांक १२ जून २०२१ रोजी संपन्न झालेल्या बैठकीतील विषय क्र.२९/५१—२०२१, च्या ठरावानुसार आंतर विद्याशाखेतील पदवी स्तरावरील बी.ए. तृतिय वर्षाचे (C.B.C.S.) पॅटर्न नुसार खालील अभ्यासक्रम शैक्षणिक वर्ष २०२१—२२ पासून लागु करण्यात येत आहेत.

- 1. B.A. (III, year) Home Science (v & vi Sem.)
- 2. B.A. (III, year) Physical Education (v & vi Sem.)
- 3. B.A. (III, year) Fashion Design (v & vi Sem.)
- 4. B.A. (III, year) Music (v & vi Sem.)
- 5. B.A. (III, year) Education (v & vi Sem.)
- 6. B.A. (III, year) Computer Animation & Web Designing (v & vi Sem.)
- 7. B.A. III, (Lib& Information Science) (v & vi Sem.)

सदरील परिपत्रक व अभ्यासक्रम प्रस्तुत विद्यापीठाच्या www.srtmun.ac.in या संकेतस्थळावर उपलब्ध आहे. तरी ही बाब सर्व संबंधितांच्या निदर्शनास आणून द्यावे, ही विनंती.

'ज्ञानतीर्थ' परिसर,

विष्णुप्री, नांदेड - ४३१ ६०६.

जा.क्र.: शैक्षणिक—०१/परिपत्रक/पदवी/अभ्यासक्रम/

२०२१-२२/७०

दिनांक : ०६.०७.२०२१.

स्वाक्षरित/— **सह्य कुलसचिव**

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. अधिष्ठाता, आंतर-विद्याशाखा, प्रस्तुत विद्यापीठ.
- २) मा. सहयोगी अधिष्ठाता, आंतर—विद्याशाखा, प्रस्तृत विद्यापीठ.
- ३) मा. कुलसचिव यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- ४) मा. संचालक, परीक्षा व मुल्यमापन मंडळ, यांचे कार्यालय, प्रस्तृत विद्यापीठ.
- ५) मा. प्राचार्य, संबंधित महाविद्यालये, प्रस्तृत विद्यापीठ.
- ६) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ यांना देवून कळविण्यात येते की, सदरील परिपत्रक विद्यापीठाच्या संकेत स्थळावर प्रकाशित करावे.



FACULTY OF INTERDISCIPLINARY STUDIES

SYLLABUS

B.A. (Home Science)

Structure – B.A. I, II, III year

Third Year (CBCS Pattern)

(SEMESTER V - VI)

[Syllabus effective from 2021-22 onwards]

Choice Based Credit System (CBCS) Course Structure (New Scheme) Faculty of Interdisciplinary Studies

B.A. I Year 2019 – 20

Semester Pattern effective from June 2018

| Semester | Core Course | Pap er No. | Name of Paper | Lect / Week | Total No. of Lectures | CA | ESE | Total Marks | Credits |
|----------------|---------------------------------|------------------|---|----------------|-----------------------------|--------------------------------|-----|----------------|---------|
| | CCHS I | Ι | Human Development (Introduction to Human Development) | 4 | 55 | Marks 10 Soft toy | 40 | 50 | 2 |
| Semester I | CCHS II | II | Foods and Nutrition (Introduction to Foods and Nutrition) | 4 | 55 | Marks 10 Seminar | 40 | 50 | 2 |
| | CCHS PR - I | III | Basics of Textiles - I | 4 | 55 | Marks 10 | 40 | 50 | 2 |
| | | | Total - I | 12 | 165 | 30 | 120 | 150 | 6 |
| | CCHS I | IV | Textile (Textiles and Clothing) | 4 | 55 | Marks 10 (Appliqué work) | 40 | 50 | 2 |
| Semester II | CCHS II | V | Home Management (Introduction to Home Mgt.) | 4 | 55 | Marks 10 Seminar | 40 | 50 | 2 |
| | CCHS PR - II | VI | Basics of Textiles - II | 4 | 55 | Marks 10 | 40 | 50 | 2 |
| | | | Total - II | 12 | 165 | 30 | 120 | 150 | 6 |
| | | | Total – I, II | 24 | 330 | 60 | 240 | 300 | 12 |
| | CCHS – Core Course Home Science | | | | | | | | |
| | | | ESE – End Semester Examination | | | | | | |

CA – Continuous Assessment

Choice Based Credit System (CBCS) Course Structure (New Scheme)
Faculty of Interdisciplinary Studies

B.A. II Year 2020 – 2021

Semester Pattern effective from June 2018

| Semester | Core Course | Paper No. | Name of Paper | Lect / Wee k | Total No. of Lectures | CA | ESE | Total Marks | Credits |
|-----------------|------------------|--------------|--|--------------|-----------------------------|---|-----|----------------|---------|
| Semester III | CCHS I | VII | Human Development (Development in later years) | 4 | 55 | Marks 10 Case Study | 40 | 50 | 2 |
| | CCHS II | VIII | Foods and Nutrition (Nutrients) | 4 | 55 | Marks 10 Menu Card (1) | 40 | 50 | 2 |
| | CCHS PR - III | IX | Home Management - | 4 | 55 | Marks 10 | 40 | 50 | 2 |
| | SEC - I | | Sugar Cookery | 3 | 45 | 25 | 25 | 50 | 2 |
| | | | Total - I | 15 | 210 | 55 | 145 | 200 | 8 |
| Semester IV | CCHS I | X | Home Management (Applied Arts and Interior Decoration) | 4 | 55 | Marks 10 Best out of waste (1 article) | 40 | 50 | 2 |
| | CCHS II | XI | Foods and Nutrition (Food Science) | 4 | 55 | Marks 10 (Diet Survey (low/medi um/high - | 40 | 50 | 2 |
| | CCHS PR - IV | XII | Home Management - II | 4 | 55 | Marks 10 | 40 | 50 | 2 |
| | SEC - II | | Renovation | 3 | 45 | 25 | 25 | 50 | 2 |
| | | | Total - II | 15 | 210 | 55 | 145 | 200 | 8 |
| | | | Total – I, II | 30 | 420 | 110 | 290 | 400 | 16 |

CCHS = Core Course Home Science

ESE = End of Semester Examination

CA = Continuous Assessment

SEC = Skill Enhancement Course

Choice Based Credit System (CBCS) Course Structure (New Scheme)

Faculty of Interdisciplinary Studies

B.A. III Year 2021 – 22

Semester Pattern effective from June 2021

| Sem. | Core Course | Paper No. | Name of Paper | Lect./ Week | Total No. of Lectures | C.A. | E.S.E | Total Marks | Credits |
|----------|-------------------|--------------|---|----------------|-----------------------|------------------------------------|-------|----------------|---------|
| Sem - V | DSE - I | XIII | Home Science Education and Extension | 04 | 55 | 10 (Chart) | 40 | 50 | 02 |
| | GE - I | XIV | Home Management (Family Resource Management | 04 | 55 | 10 (Greeting Card, Spray) | 40 | 50 | 02 |
| | CCHS – PR - V | XV | Food and Nutrition - I | 04 | 55 | 10 | 40 | 50 | 02 |
| | SEC III | | Jewellery Making | 03 | 45 | 25 | 25 | 50 | 02 |
| | | | TOTAL | 15 | 210 | 55 | 145 | 200 | 08 |
| Sem - VI | DSE - I | XVI | Human Development (Human Development and Family Relationships) | 04 | 55 | 10 (Seminar) | 40 | 50 | 02 |
| | GE - I | XVII | Textile and Laundering | 04 | 55 | 10 (Mask) | 40 | 50 | 02 |
| | CCHS – PR - VI | XVIII | Food and Nutrition - II | 04 | 55 | 10 | 40 | 50 | 02 |
| | SEC IV | | Preservation | 03 | 45 | 25 | 25 | 50 | 02 |
| | | | TOTAL | 15 | 210 | 55 | 145 | 200 | 08 |
| | | | Total (Sem. V + Sem VI) | 30 | 420 | 110 | 290 | 400 | 16 |

B.A. III Year

Semester V

Home Science Education and Extension

| No. of Lectures | 55 |
|-----------------|----------|
| Total Credits | 02 |
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

Learning Objective:

- 1. The objective of the course is to provide in depth knowledge of the Home Science Extension
- 2. Applicability of the knowledge in field work of education and extension.

Utility:

1. To disseminate the knowledge of Home Science as well as that of various central and state government schemes to grass root level.

Pre-requisites:

Theoretical and practical knowledge of various methods of communication.

Unit I. Home Science Education Extension:

- a. Concept
- b. Philosophy
- c. Importance
- d. Scope
- e. Objectives
- f. Characteristics of Home Science Education and Extension.

Unit II. Methods of Home Science Education and Extension:

- a. Classification:
 - i. Individual Home visit, Phone call
 - ii. Group Demonstration, Group discussion, Field trip
 - iii. Mass Lectures, Exhibitions, Campaign

Unit III. Communication:

- a. Meaning Meaning and definitions
- b. Aims and objectives of communication
- c. Characteristics of communication

Unit IV. Audio-visual aids:

- a. Meaning
- b. Classification:
 - i. Projected aids: Films, Television, Computers, Radio, PowerPoint presentation
 - ii. Non Projected aids: Charts, Flash cards, Puppets, Folders

C.A. - Chart

B.A. III Year

Semester V

Home Management (Family Resource Management)

| GE - I | Theory | Paper – XIV |
|--------|--------|-------------|
|--------|--------|-------------|

| No. of Lectures | 55 |
|-----------------|----|
|-----------------|----|

| Total Credits | 02 |
|---------------|----------|
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

- 1. The objective of the course is to provide sufficient knowledge regarding applied arts and interior decoration.
- 2. To make students aware of the art principles.
- 3. To gain the knowledge of resources, goals and values.

Utility:

The knowledge will definitely be helpful to become economically self sufficient.

Pre-requisites:

Student should have interest in arts and decoration and should have creativity.

- Unit I. Introduction to Home Management
 - a. Meaning and definition of Home Management
 - b. Need and importance of Home Management
- Unit II. Process of Home Management:

Planning, Controlling, Evaluation

- Unit III. Decision Making:
 - a. Importance
 - b. Steps
- Unit IV. Family Resources and Management
 - a. Resources
 - i. Characteristics of resources
 - ii. Types of resources
 - b. Goals and its types
 - c. Values and its types
 - d. Standard and its types
 - e. Inter-relationships among Goals, Values and Standards

C.A. – Greeting card - Spray

B.A. III Year

Semester V

Food and Nutrition - I

| CCHS PR - V Practical | Paper – XV |
|-----------------------|------------|
|-----------------------|------------|

| No. of Lectures | 55 |
|-----------------|----------|
| Total Credits | 02 |
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

Learning Objective:

1. To prepare student to apply knowledge of in a practical way

Utility:

To boost the creativity of the students and prepare them to use their skills.

Pre-requisites:

The student should be able to use his/her creativity to the fullest.

- I. Weights and measurements by:
 - 1. Spoon
 - 2. Katori
 - 3. Glass
 - 4. Fist
- II. Preparation of salads:
 - 1. Cucumber
 - 2. Tomato
 - 3. Mix
- III. Preparation of Paratha:
 - 1. Paneer paratha
 - 2. Beetroot/Bottle Gourd paratha
- IV. Shakes:
 - 1. Chikoo
 - 2. Mix Fruit
- V. Soups:
 - 1. Tomato
 - 2. Manchow

C.A. – Record Book

B.A. III Year

Semester V

| No. of Lectures | 45 |
|-----------------------|----|
| Total Credits | 02 |
| Exam at college level | 25 |
| C.A. | 25 |
| Total | 50 |

- 1. To make the students familiar with the new course of jewellery making.
- 2. To help the students to earn while they learn.
- 3. To teach them the making of basic jewellery designs.

Utility:

To help the students to prepare finished goods or products to be sold.

Pre-requisites:

The students should have liking in jewellery designing and making.

- Unit I. Introduction
- Unit II. Material Used
- Unit III. Types of jewellery:
 - a. Earrings
 - b. Necklace
 - c. Ring
 - d. Bracelet
 - e. Bangles

B.A. III Year

Semester VI

Human Development

(Human Development and Family Relationships)

| No. of Lectures | 55 |
|-----------------|----------|
| Total Credits | 02 |
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

Learning Objective:

- 1. The objective of the course is to help the students to build up cordial relationships at every level in their lives.
- 2. To build a strong bonding among family members.
- 3. To make the student aware the dimensions of marriage and the importance of in-laws relationships.

Utility:

The knowledge of this subject can spread happiness in students' life as well as create healthy society.

Pre-requisites:

Student should have interest in developing positive family relationships.

- I. Family:
 - 1. Definition
 - 2. Concept
 - 3. Importance
 - 4. Types
- II. Marriage:
 - 1. Definition
 - 2. Concept
 - 3. Types
 - 4. Functions of Marriage
- III. Readiness for Marriage

- 1. Factors Responsible
- 2. Selection of Mate
- 3. Role of husband and wife
- 4. Need of Pre and Post marriage counseling

IV. Interpersonal Relationship:

- 1. Importance
- 2. Types:
 - i. Husband Wife
 - ii. In Laws
 - iii. Maternal
 - iv. Paternal

C.A. – Seminar

Topic: Views and Attitude of students towards Marriage

B.A. III Year

Semester VI

Textile and Laundering

| GE – I | Theory | Paper - XVII |
|--------|--------|--------------|
| GE I | Theory | Tuper 2XVII |

| No. of Lectures | 55 |
|-----------------|----------|
| Total Credits | 02 |
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

Learning Objective:

- 1. The objective of the course is to provide in-depth knowledge of laundering of different clothes.
- 2. To provide them the knowledge of process of dry cleaning.
- 3. To impart knowledge of care of clothes.

Utility:

This knowledge will be helpful to the students for personal use. This knowledge could be a source of income with minimum investment.

Pre-requisites:

Interest in textile and laundering is a must.

Unit I. Washing:

- a. Materials used in Washing
- b. Methods of Washing:
 - i. Cotton
 - ii. Silk
 - iii. Woolen
 - iv. Synthetic
- Unit II. Blueing and Starching
- Unit III. Ironing of different Fabrics
- Unit IV. Dry Cleaning
- Unit V. Storage and care of clothing

C.A. – Mask

B.A. III Year

Semester VI

| No. of Lectures | 55 |
|-----------------|----------|
| Total Credits | 02 |
| E.S.E. | 40 Marks |
| C.A. | 10 Marks |
| Total | 50 Marks |

1. To prepare student to apply knowledge of in a practical way

Utility:

To boost the creativity of the students and prepare them to use their skills in startup programmes.

Pre-requisites:

The student should be able to use his/her creativity to the fullest.

- I. Baking:
 - 1. Sponge cake
- II. Curries:
 - 1. Gatte ka Saag
 - 2. Palak Paneer
- III. Sweets:
 - 1. Fruits Custard
 - 2. Shrikhand
- IV. Snacks:
 - 1. Veg. Manchurian
 - 2. Dhokla
- V. Rice:
 - 1. Pulihara
 - 2. Coconut Sweet Rice

C.A. – Record Book

B.A. III Year

Semester VI

Preservation

| No. of Lectures | 45 |
|-----------------|----|
| Total Credits | 02 |
| E.S.E. | 25 |
| C.A. | 25 |
| Total | 50 |

To impart knowledge of preservation of different types of sauces and squashes.

Utility:

The knowledge of this subject will be helpful to the students to start production in their homes.

Pre-requisites:

The student should have interest in learning the process of preservation.

- I. Preservation:
 - a. Concept
 - b. Importance
 - c. Need
- II. Sauce:
 - a. Tomato
 - b. Imli
 - c. Red Chilli
- III. Squash:
 - a. Lime