

Saurashtra University

SYLLABUS

B.Sc (Home Science)
Major Home Management
Semester V & VI

W.E.F June - 2021

SAURASHTRA UNIVERSITY, RAJKOT ANNEXURE 'A'
T.Y.B.H.SC. (HOME SCIENCE)
SEMESTER – V
(MAJOR =HOME MANAGEMENT)

Semester	Paper no.	Subject	Credits T + P	Total Credits	Paper Code
05	01	Food Service Management	3+2	5	190801010101
05	02	Hospitality Management	3+2	5	190801010102
05	03	Ergonomics	3+2	5	190801010103
05	04	Family Finance management	3+2	5	190801010104
05	05	Indoor- Outdoor Gardening	3+2	5	190801010105
05	06	Front Office Management	3+2	5	190801010106
		Total	18+12	30	

SEMESTER – VI

Semester	Paper No.	Subject	Credits T + P	Total Credits	Subject Code
06	01	Food Packaging & Marketing	3+2	5	190801010201
06	02	Interior decoration and home furnishing	3+2	5	190801010202
06	03	Theory of management	3+2	5	190801010203
06	04	Event Management	3+2	5	190801010204
06	05	Kitchen modular design	3+2	5	190801010205
06	06	Canteen Management	3+2	5	190801010206
		Total	18+12	30	

Saurashtra University, Rajkot Annexure 'B'
T.Y.B.H.Sc. (Home Science)
Semester – V
(MAJOR = HOME MANAGEMENT)

Semester	Paper No.	Subject	PM	IM	EM	TM	Credits T + P	Total Credits
05	01	Food Service Management	20	30	50	100	3+2	5
05	02	Hospitality Management	20	30	50	100	3+2	5
05	03	Ergonomics	20	30	50	100	3+2	5
05	04	Family Finance management	20	30	50	100	3+2	5
05	05	Indoor- Outdoor Gardening	20	30	50	100	3+2	5
05	06	Front Office Management	20	30	50	100	3+2	5
		Total	120	180	300	600	18+12	30

Semester – VI

Semester	Paper No.	Subject	PM	IM	EM	TM	Credits T + P	Total Credits
06	01	Food Packaging & Marketing	20	30	50	100	3+2	5
06	02	Interior decoration and home furnishing	20	30	50	100	3+2	5
06	03	Theory of management	20	30	50	100	3+2	5
06	04	Event Management	20	30	50	100	3+2	5
06	05	Kitchen modular design	20	30	50	100	3+2	5
06	06	Canteen Management	20	30	50	100	3+2	5
		Total	120	180	300	600	18+12	30

PM= Practical Marks IM = Internal Marks EM = External Marks TM = total Marks

T = theory P = practical

Saurashtra University, Rajkot Annexure 'C'

T.Y.B.H.Sc. (Home Science)

Semester – V

(MAJOR = HOME MANAGEMENT)

Semester	Paper No.	Subject	Total Credits	PM	IM	EM	TM	External Exam Time Duration	Practical Exam Time Duration
05	01	Food Service Management	5	20	30	50	100	2 Hours	4Hours
05	02	Hospitality Management	5	20	30	50	100	2 Hours	4Hours
05	03	Ergonomics	5	20	30	50	100	2 Hours	4Hours
05	04	Family Finance management	5	20	30	50	100	2 Hours	4Hours
05	05	Indoor- Outdoor Gardening	5	20	30	50	100	2 Hours	4Hours
05	06	Front Office Management	5	20	30	50	100	2 Hours	4Hours
		Total	30	120	180	300	600		

Semester – VI

Semester	Paper No.	Subject	Total Credits	PM	IM	EM	TM	External Exam Time Duration	Practical Exam Time Duration
06	01	Food Packaging & Marketing	5	20	30	50	100	2 Hours	4Hours
06	02	Interior decoration and home furnishing	5	20	30	50	100	2 Hours	4Hours
06	03	Theory of management	5	20	30	50	100	2 Hours	4Hours
06	04	Event Management	5	20	30	50	100	2 Hours	4Hours
06	05	Kitchen modular design	5	20	30	50	100	2 Hours	4Hours
06	06	Canteen Management	5	20	30	50	100	2 Hours	4Hours
		Total	30	120	180	300	600		

PM= Practical Marks IM = Internal Marks EM = External Marks TM = total Marks

T = theory P = practical

With effect from academic year 2021-2022

SEMESTER V & VI

NOTES

Marks and credits distribution –

- 1) Where the Paper have 5 credits the distribution of marks are as below
Theory - 50 Marks
Practical – 20 Marks
Internal – 30 Marks
Total – 100 Marks
- 2) Theory credits – 1 hour /credit so 3 hours/week
Practical credits – 2 hours/credit, so 4 hours/Batch
- 3) Duration of Theory Examination for 50 marks – 2 hours.
- 4) Duration of Practical Examination for 20 marks – **4 hours**

B. Sc (HOME SCIENCE)					
YEAR	III	FOOD SERVICE MANAGEMENT PAPER NO. 1		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		To enable students to 1. Familiarise with different needs & jobs of Food Service Management and their management 2. Learn in detail about management of each job.			
COURSE CONTENT: THEORY					
UNIT – I		Aim and Objective of service			
		<ul style="list-style-type: none"> • Scope of Catering in hotel industries • Organisation of space or service area • Method of service of food and beverages • Style of service 			
UNIT – II		Equipments of service			
		<ul style="list-style-type: none"> • Introduction to basic equipments of service • Classification of equipments • Care and use of special equipments of service 			
UNIT – III		Menu			
		<ul style="list-style-type: none"> • Definition and history of menu • Types of menu <ul style="list-style-type: none"> a) Table -d-hote b) A-la-cart c) Static and cyclic d) Banquettes and buffet • Course of menu and display of menu <ul style="list-style-type: none"> a) Breakfast, lunch, dinner b) Difference between lunch and dinner menu • Important factors to be considered while planning various menu 			
		Arrangement and preparation of table			
		<ul style="list-style-type: none"> • Table setting <ul style="list-style-type: none"> a) Laying table cloth and changing b) Rules of table setting • Arrangement of silver ware, glass ware and flat ware according to menu • Etiquette and manners of serving food on table 			
UNIT – V		Food commodities			
		<ul style="list-style-type: none"> • Know the qualities and standards of food commodities <ul style="list-style-type: none"> a) Cereals: Rice and Wheat b) Fat and Oils: Ghee and Oil c) Vegetables and Fruits d) Pulses and Legumes e) Sugar f) Milk and milk products Storage, Processing and Cost 			

	<ul style="list-style-type: none"> • Understand use of different commodities in various food preparations
PRACTICALS	
1	<p>Table setting and service of</p> <ol style="list-style-type: none"> a) Table-d-hote b) A-la-carte c) Buffet d) Break fast <p>Use and care of different service equipments</p>
2	<p>Prepare menu card</p> <ol style="list-style-type: none"> a) Table-d-hote b) A-la-carte c) Breakfast 2(daily or weekly)
3	<p>Preparation of dish and serving practice from food commodities</p> <ol style="list-style-type: none"> a) Rice b) Wheat c) Sugar d) Vegetable e) Fruit f) Pulses h) Milk or Paneer or Cheese
REFERENCES	
1	Khan Mohammad A.(1987) Food service Operations, Connecticut, Avi Publishers
2	Kazarian Edward A.(1989) A Food service facilities planning 3 rd Eddition, New York Van Norstrand reinhold
3	Pinnis lillicrap(1991) Food and bevarages London
4	John Fuller(1987) Modern Restaurant services London

B. Sc (HOME SCIENCE)					
YEAR	III	HOSPITALITY MANAGEMENT PAPER NO.2		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		To enable students 1. Develop skill in selection of furnishing fabric and furniture. 2. To understand the effects of lighting. 3. Understanding the principles of furniture arrangement and lighting. 4. To be aware of importance of proper sanitation and hygiene in room.			
COURSE CONTENT: THEORY					
UNIT – I	Furniture and soft furnishing				
	<ul style="list-style-type: none"> • Selection point. • Type of furniture • Furniture arrangement • Selection care and maintenance of Beds mattresses and pillows and linen(Bed, Bath and Table) Blankets, Sleep Cover and Bed cover 				
UNIT – II	Lighting				
	<ul style="list-style-type: none"> • Types of lighting suitable for various activities • Effect created through lighting • Lighting for different areas 				
UNIT – III	Carpets				
	<ul style="list-style-type: none"> • Types of carpets and their selection • Care and cleaning • Installation of carpets • Treatment of stains 				
UNIT – IV	Laundry				
	<ul style="list-style-type: none"> • Uses of fabrics and their identification • Finishing process of fabrics • Laundry procedure for different fabrics <ul style="list-style-type: none"> – Cotton – Silk – Wool – Synthetic 				
UNIT – V	Pest control				
	<ul style="list-style-type: none"> • Different types of pests • Control of pest 				
PRACTICALS					
	1	Study of lighting in different room and other area of hotel a) Direct light b) Indirect light c) Natural light			
	2	Table setting and decoration : a. Formal, Informal and Buffet b. Decoration - Flower arrangement for dinning table, Fruit display, Salad decoration			

REFERENCES

1	Endrew sudhir (1985) Hotel Houskeeping -Training manual , Tata Mc Graw -Hill publishing company limited New Delhi
2	Chakraborty B.K.A. technical guide to hotel operation , Metropolitan book company. Ltd. New Delhi
3	Aster 1970 Management of Hospitality operation Bobs Merily London

B. Sc (HOME SCIENCE)					
YEAR	III	ERGONOMICS PAPER NO.3		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES	To enable students to: 1. Familiarize with the effect of work place environment on health & efficiency. 2. Gain knowledge about the human cost of work. 3. Understand the principles of designing work place to increase efficiency in house hold work				
COURSE CONTENT: THEORY					
UNIT – I	Concept of work place environment – heat ,cold, noise, lighting, vibration & atmospheric pollution				
UNIT – II	Work place environments				
	<ul style="list-style-type: none"> • Work place • Work and worker’s environment relationship • Significance of suitable design and arrangement of component units, kitchen as the most important work area, types and functional arrangement. • Illumination <ul style="list-style-type: none"> – Purpose – Types of lighting – natural & artificial – Measurement – Glare – Lighting standards for various tasks 				
UNIT – III	Body mechanics of work				
	<ul style="list-style-type: none"> • Skeletal structure • Posture • Motion • Movement momentum • Types of effects – Effects of working height and • Storage in relation to anthropometric measurement 				
UNIT – IV	Cost of work				
	<ul style="list-style-type: none"> • Human energy expenditure – Oxygen consumption • Method of measurement • Fatigue- causes , types of fatigue, techniques of minimizing fatigue 				
UNIT – V	Factors influencing physiological reactions during work				
	<ul style="list-style-type: none"> • Age • Sex • Nutrition • Physical fitness • Nervous system • Attitude • Climate 				

	<ul style="list-style-type: none"> • Clothing
UNIT – VI	Study the techniques of work simplification
	<ul style="list-style-type: none"> • Meaning and aims of work simplification • Techniques of work simplification • Mendel's level of change
PRACTICALS	
1	Study of environment factors such as – light ventilation, noise, heat, cold, vibration, and atmospheric pollution
2	Measurement of illumination level in different work place
3	Study observation of families for their work patterns, time, plans, distribution of work in the families & effect of working height & storage in relation to anthropometric measurement in the families(by survey work 15 families)
4	Conducting experiment to study the techniques of work simplification a) Operation chart b) Pathway chart
REFERENCES	
1	Gruh Nirman Avam Sthan Vyavstha(Hindi) Dr. Bela Bhargav University Book House Pvt . Ltd. 79, Chauda Rasta Jaipur
2	Gruh Karya Prabandh(Hindi) Dr. Snehlata Discovery Publishing Housing New Delhi
3	Gruh Nirman Aur Gruh Sajja(Hindi)Dr. Snehlata Discovering Publishing Housing Delhi.
4	Environmental Pollution Tymmy Katyal & M. Satahe (1989) Anmol Publication New Delhi

B. Sc (HOME SCIENCE)					
YEAR	III	FAMILY FINANCE MANAGEMENT PAPER NO. 4		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		To enable students to 1. To know about family income, expenditure and saving. 2. To understand the role of money in human life. 3. To understand the role of saving and investment in Indian society.			
COURSE CONTENT: THEORY					
UNIT – I		Income			
		<ul style="list-style-type: none"> • Meaning • Importance • Types of income 			
UNIT – II		Budget			
		<ul style="list-style-type: none"> • What is budget • Importance of budget • Points to be noted while preparing the budget • Changes in budget 			
UNIT – III		Expenditures			
		<ul style="list-style-type: none"> • Meaning • Types of expenditure • Account keeping • Types of account keeping 			
UNIT – IV		Saving and investment			
		<ul style="list-style-type: none"> • Meaning of saving • Aims of saving • Importance of saving • How to live economically • Meaning of investment • Aims of investment • Importance of investment • Types of investment-Government and non government schemes 			
UNIT – V		Online payment and shopping			
		<ul style="list-style-type: none"> • Meaning • Importance • Precaution • Advantages and disadvantages • Methods of online payment- Mobile app, net banking, debit/credit card 			
PRACTICALS					
		1	Learn to open an account in a bank and learn to fill all forms.		
		2	Learn to use ATM card and precautions.		
		3	Collect information about various schemes of post office or arrange a guest lecture.		

REFERENCES

1	Dorsey, P. N. (1988). Management In Family Living. New York: John Wiley & Sons.
2	Gandotra, M. S. (2006). Home Management And Family Finance. New Delhi: Dominant Publishers And Distributers .
3	Ranpara, M. V. (2004). Family Financial Management . Rajot: Pravin Prakshan.
4	Shairy, G. (1994). Household Management And Household Art. Agra: Vinod Pustak Mandir

B. Sc (HOME SCIENCE)					
YEAR	III	INDOOR OUTDOOR GARDENING PAPER NO.5		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30		Theory: 50	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		1. To make aware of knowledge of house hold gardening and its designing			
COURSE CONTENT: THEORY					
UNIT – I	Introduction				
	<ul style="list-style-type: none"> • Principles of gardening • Knowledge \$ Types of plant and soil • Cultivation of soil • Importance of gardening • Watering • Transplanting • Potting 				
UNIT – II	Garden Design				
	<ul style="list-style-type: none"> • Selection of site • Water • Layout <ul style="list-style-type: none"> - Rock garden - Rosary - Water garden - Terrace garden - Kitchen garden 				
UNIT – III	Indoor Gardening				
	<ul style="list-style-type: none"> • Cultivation and Maintenance of <ul style="list-style-type: none"> - Hanging plant - Climbers - Cacti - Flowering plant from bulb - Pot plant for foliage • Cultivation of lawn and its maintenance • Propagation of plants by seed , grafting , budding , cutting and layering • Steps of successful gardening 				
UNIT – IV	Methods of Cultivation of Fruits & Vegetables				
	<ul style="list-style-type: none"> • Potatoes , sweet patatoes , mint , carrots , cabbage , onions and garlic , tomatoes , beetroot , leafy vegetables • Lemon , grapes , mulberry , pomegranate, strawberry , banana , guava , papaya 				
UNIT – V	Fertilizers				
	<ul style="list-style-type: none"> • Biofertilizers and chemical fertilizers • Types of natural and chemical fertilizers and their use 				

	<ul style="list-style-type: none"> • Common pests <ul style="list-style-type: none"> – Common pests , insects and their control
PRACTICALS	
1	Study of garden tools
2	Preparing plan for kitchen garden or home garden.
3	Preparing seed bed and seed sowing
4	Demonstration practical : Propagation by grafting , budding , layering.
5	Cultivation and maintenance of indoor plants. <ul style="list-style-type: none"> -- Pot filling , cultivation. -- Maintenance of climbers and leafy vegetables -- methi , coriander , spinach , beans
REFERENCES	
1	Gardening -- Premila Mehra.
2	Percy Lancaster's Gardening in India Revised by -- T . K . Bose \$ D . Mukherjee
3	Complete Gardening in India -- K . S . Gopalswamy lyenger (Bangalore)
4	Plant Propagation , Principles \$ Practice – Hartmann H . \$ Kester D . E . (Prentice Hall of India Pvt . Ctd . New Delhi)
5	Running Your Own Restaurant.
6	Catering in schools and colleges
7	Hotel Management.

B. Sc (HOME SCIENCE)					
YEAR	III	FRONT OFFICE MANAGEMENT		CREDIT	05
		PAPER NO. 6			(03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES	To enable student to 1. Understand the organizational procedures of the front office. 2. Comprehend the principle of front office operation. 3. Acquire skill in personal management.				
COURSE CONTENT: THEORY					
UNIT – I	Introduction of front office & hotel guests				
	<ul style="list-style-type: none"> • Classification of hotels (types) • Major department in a hotel • Management structure of a hotel • Room rates, tariff structure & basis of charging • Types of hotel guests & selection of a hotel • Guests & their needs • Interaction between guests & front office personnel 				
UNIT – II	Front Office Operation				
	<ul style="list-style-type: none"> • Front office salesmanship • Duties & qualities of front office personal • Basic terminology used in front office 				
UNIT – III	Front Office Organization				
	<ul style="list-style-type: none"> • Lay out of a front office (plan) • Planning equipment & furniture for front office • Organizational structure of the front office 				
UNIT – IV	Reservations				
	<ul style="list-style-type: none"> • Sources of hotel booking • Modes of room reservation • System of room reservation-convictional, Whitney, computerized • Recording room reservations-charts, records, diaries, forms • Filling systems • Advance booking 				
UNIT – V	Receptions				
	<ul style="list-style-type: none"> • Expected arrival & departure list • Contractual terms between hotel & guest • VIPs procedure • Functions of all room rack mail rack • Change of guest room • Key handling & control • Room status report, occupancy percentage • Preparing room report, night clerks report 				
UNIT – VI	Planning Functioning				

	<ul style="list-style-type: none"> • Man power planning • Recruitment procedures & selection • Placement & training • Job selection and job evaluation • Promotion & transfer • Personnel appraisal
PRACTICALS	
1	Give report on types of hotels
2	Collect information about reservation in hotel from nearby hotel - a) Accepting reservation with the use of convectional chart, b) Diary forms
3	Receiving guest in various situation a) Confirmed booking without reservation b) Group booking c) VIP procedure
4	Handling change of room procedure, wake up calls, guest request
REFERENCES	
1	Andrews S. (1982) Hotel Front Office Training Manuals Tata Mc Graw Hill Dix C. (1979)
2	Accommodation operation front office McDonald & Evans Ltd. Dukes P. Hotel front
3	Office Management & Operation I.O.W.A., W.M.C.

B. Sc (HOME SCIENCE)					
YEAR	III	FOOD PACKAGING AND MARKETING PAPER NO.1		CREDIT	05 (03+02)
SEMESTER	VI	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		1. To make the students understand the importance of food fortification. 2. To gain knowledge of food packaging and convenience food 3. To orient students to food safety laws and standards 4. Know different packaging materials available			
COURSE CONTENT: THEORY					
UNIT – I		Food Packaging			
		<ul style="list-style-type: none"> • Types and importance of food packaging • Material used for packaging • Qualities of packaging materials 			
UNIT – II		Food Marketing			
		<ul style="list-style-type: none"> • Introduction • Definition • Difference between marketing and selling • Theory (four major elements of marketing) 			
UNIT – III		Advertisement			
		<ul style="list-style-type: none"> • Meaning, definition, objectives • Advantages and Disadvantages • Techniques- direct and indirect 			
UNIT – IV		Food Fortification			
		<ul style="list-style-type: none"> • Purpose and meaning of food fortification • Different fortified foods available in market 			
UNIT – V		Convenience Foods			
		<ul style="list-style-type: none"> • Types of convenience foods • Advantages and disadvantages • Extruded foods 			
UNIT – VI		Food safety laws and food standards			
UNIT – VII		Food adulteration			
PRACTICALS					
1		Following Food Products Preparation labeling, packing, cost calculation marketing, (1) Pickles (any two types) (2) Tomato ketchup (3) Squashes (4) Instant masalas-(any two) (5) Jam (6) Snacks- Namkin (any two) sweets (any two) (7) Visit to a local commercial food manufacturing and packaging unit.			

REFERENCES

1	Sacharow S. and Grittin R (1980) Principals of Food packaging- Av Publication Co.
2	Briston and Neil : Packaging Management Government Press.
3	Roberston G.L. (1193) Food Packing : Principles and practice, marcel Dekker New-York.
4	Personal selling and Salesmanship ,F.Y. B.Com. , C. Jamnadas & Co.
5	Marketing Management-1 BBA, Sem-3 ,B-6 Sham Prakashan

B. Sc (HOME SCIENCE)				
YEAR	III	INTERIOR DECORATION AND HOME FURNISHING		CREDIT
SEMESTER	VI	PAPER NO. 2		05 (03+02)
		MAJOR – HOME MANAGEMENT		HOURS/ WK
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours	
OBJECTIVES		<ol style="list-style-type: none"> 1. Understand elements and principles of art and design. 2. Learn to decorate the house. 3. Develop an understanding to the application of art principles in design, composition of traditional and contemporary art and interior design. 4. Develop skill in creating designs and making art objects. 		
COURSE CONTENT: THEORY				
UNIT – I		Introduction to foundation of art		
		<ul style="list-style-type: none"> • Design-definition and types: structural and decorative • Elements of design <ul style="list-style-type: none"> ▪ Line ▪ Size ▪ Form ▪ Structure ▪ Space ▪ Pattern ▪ Shape ▪ Light ▪ Color-Classification, Color schemes, Psychological effect of color 		
UNIT – II		Principles of design		
		<ul style="list-style-type: none"> • Balance • Harmony • Proportion • Rhythm • Emphasis 		
UNIT – III		Indian, regional ,traditional and contemporary art and their use in		
		<ul style="list-style-type: none"> • Floor decoration • Home decoration • Accessories 		
UNIT – IV		Types of furniture, their selection and care		
PRACTICALS				
		1	Preparation of color wheel and color scheme	
		2	To learn wall decoration/floor decoration(Wall hanging / Mandan / Murals / Mud mirror or rangoli)	
		3	Gift wrapping	
		4	Flower arrangement	
REFERENCES				
		1	Foundation of art and design by Pranav Bhatt	
		2	Home decoration guide by Ashok Goyel	

B. Sc (HOME SCIENCE)					
YEAR	III	THEORY OF MANAGEMENT PAPER NO. 3		CREDIT	05 (03+02)
SEMESTER	VI	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		<ol style="list-style-type: none"> 1. Understand the significance of management in the micro and macro organizations. 2. Know the conceptual human and scientific aspects of management function. 3. Develop the ability to evaluate the managerial efficiency and effectiveness in the family and other organization. 			
COURSE CONTENT: THEORY					
UNIT – I		Management as a discipline			
		<ul style="list-style-type: none"> • Management as science • Meaning and definition • Principles of management • Managerial role 			
UNIT – II		Stages of development			
		<ul style="list-style-type: none"> • Classical organization theory • Neo-classical management • Modern management Theory 			
UNIT – III		Management abilities			
		<ul style="list-style-type: none"> • Technical • Conceptual • Human 			
UNIT – IV		Management of change			
		<ul style="list-style-type: none"> • Meaning • Forces for change <ol style="list-style-type: none"> a) External force b) Internal force c) Indirect force • Types of change • Process of change 			
UNIT – V		Decision Making			
		<ul style="list-style-type: none"> • Meaning • Types of decision • Steps of decision making • Decision tree. 			
PRACTICALS					
		1	Observe the whole management process of any enterprise which runs in you city and prepare report		
		2	Group Discussion -How to develop management skills for opening new business.		

REFERENCES	
1	Chaudhuri P.K.- The Indian economy poverty and development 3 rd Edi Vikon publishing hoouse New Delhi Unit I & II.
2	Adhikari M- Managerial economics Khosala house unit III & IV
3	Khan My India Financial System 3 rd edn. vikas Publishing House New Delhi
4	Adhikari M.-Economic environment of business- sultan Chand Unit- I & III

B. Sc (HOME SCIENCE)					
YEAR	III	EVENT MANAGEMENT PAPER NO.4		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours		Duration of Practical Exam : 03.00 Hours			
OBJECTIVES		<ol style="list-style-type: none"> 1. To prepare students for project management for the creation and development of festivals and event. 2. To provide knowledge for event planning process and tools and strategy. 			
COURSE CONTENT: THEORY					
UNIT – I		Introduction			
		<ul style="list-style-type: none"> • Kinds of event management • Career in event management 			
UNIT – II		Event planning			
		<ul style="list-style-type: none"> • Event scheduling • Develop strategies for success <ul style="list-style-type: none"> - Make checklist - Create budget - Plan publicity - Timing - Organizing committee - Role of official • Key tips in developing the event plan 			
UNIT – III		Event leadership			
		<ul style="list-style-type: none"> • Growth opportunities for event leader • Developing the career <ul style="list-style-type: none"> - Mastering yourself - Effective timing management - Financial and accounting skill - Mastering in technology - Human resource skill - Event leadership carriers 			
UNIT – IV		Steps of Successful event management			
		<ul style="list-style-type: none"> • Techniques of market research • Qualitative and quantitative research • Validity and reliability • Produce considering effective events • Event design • Creative process in event research • Needs assessments and analysis 			
UNIT – V		Catering of on premises event			
		<ul style="list-style-type: none"> • Kinds of catering • Catering staff position • Policies of catering department • Challenges of catering department 			

PRACTICALS	
1	Arrange any one competition in your college A. Recipe competition B. Rangoli competition C. Mehndi competition
2	Plan and manage any of the event in your college and evaluate it. A. Annual day B. Navratri festival C. New year celebration D. Teacher's day or Gurupoornima day
3	Celebrate any one awareness day A. Plastic Free Campus B. Plantation Day C. No Horn Awareness D. Swachhta Abhiyan E. Hygiene Awareness
REFERENCES	
1	Swarup K Goyal 2010 Adhyayan publishers and distributors Darya Ganj New Delhi
2	Allen J Jarris R & Huyasken M Event Management Sydney University of Technology

B. Sc (HOME SCIENCE)					
YEAR	III	KITCHEN MODULAR DESIGN PAPER NO. 5		CREDIT	05 (03+02)
SEMESTER	VI	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		To enable the students to 1. To understand the factors influencing kitchen design of a family. 2. To acquire knowledge about the principles of kitchen planning, dimension of work centres and storage. 3. To develop skill in planning different kitchen layout considering different work centres of a kitchen.			
COURSE CONTENT: THEORY					
UNIT – I		Kitchen as an important unit of a house			
		<ul style="list-style-type: none"> • Functions performed in a kitchen • Types of kitchens 			
UNIT – II		Principles of kitchen planning			
		<ul style="list-style-type: none"> • Orientation and location • Size and shape • Ventilation and light • Socio economic status of a family • Culture and food habits of a family • Types of family • Cost of aesthetics • Storage need/storage space • Work centre • Color and safety • Work counters • Traffic pattern 			
UNIT – III		Types of kitchen			
		<ul style="list-style-type: none"> • Floor types • Platform type <ul style="list-style-type: none"> - L Shape - U Shape - One wall type - Corridor type - Two wall type etc 			
UNIT – IV		Materials used in kitchen			
		<ul style="list-style-type: none"> • For floors • For walls • For ceiling • For storage 			

UNIT – V	Essential services needed in kitchen
	<ul style="list-style-type: none"> • Water supply- <ul style="list-style-type: none"> - Hot & cold - Tap fitting - Water purifying • Electricity services <ul style="list-style-type: none"> - Electric current - Air purifier - Exhaust • Drainage services- <ul style="list-style-type: none"> - Waste water drainage system • Waste disposal
UNIT – VI	Kitchen tools and equipments
	<ul style="list-style-type: none"> • Hand operated tools & their locations • Electrical equipments & their locations
PRACTICALS	
1	Planning of a different kitchen layout on graph paper- <ul style="list-style-type: none"> - L Shape - U Shape - One wall type - Corridor type - Two wall type etc
2	Market survey of material used in kitchen (Any one) <ul style="list-style-type: none"> - For floors - For walls - For ceiling - For storage
REFERENCES	
1	Despande R.S.: - Modern ideal home for India-united book corporation Pune
2	Dauglab Peter:- Kitchen planning & design
3	Varghese M.A. & others:- Ergonomics in kitchen design.

B. Sc (HOME SCIENCE)					
YEAR	III	CANTEEN MANAGEMENT PAPER NO. 6		CREDIT	05 (03+02)
SEMESTER	V	MAJOR – HOME MANAGEMENT		HOURS/ WK	07
Total Marks: 100		Internal: 30	Theory: 50	Practical: 20	
Duration of Theory Exam : 02.00 Hours			Duration of Practical Exam : 03.00 Hours		
OBJECTIVES		To enable students to 1. Understand the principles of canteen management. 2. Prepare for canteen jobs.			
COURSE CONTENT: THEORY					
UNIT – I		Introduction			
		A Introduction to canteen management <ul style="list-style-type: none"> • Meaning • Importance • Characteristic of Canteen Management B. Steps for canteen management <ul style="list-style-type: none"> • Planning • Organising • Directing • Coordinating • Controlling • Evaluating 			
UNIT – II		Purchasing, storage & cooking			
		<ul style="list-style-type: none"> • Purchasing, Receiving & Storage • Cooking & Presentation technique. • Hygiene sanitation & safety 			
UNIT – III		Menu Planning and Food Service			
		<ul style="list-style-type: none"> • Introduction, Definition & Need of Menu Planning in Canteen. • Steps of Menu Planning in canteen Preparation • Principles and types of Menu planning in canteen management • Types of food service 			
UNIT – IV		Training & Account Keeping			
		<ul style="list-style-type: none"> ▪ Meaning of training ▪ Need of Training ▪ Planning of Training programme for helpers ▪ Account keeping - types, advantages and disadvantages. 			
UNIT – V		Cost & Serving Balance			
		<ul style="list-style-type: none"> • Importance of Food cost control • Factors affecting Food cost control 			
UNIT – VI		Interior decoration of Canteen in Relation to Selection of			
		<ul style="list-style-type: none"> • Color • Lighting • Music • Window curtains • Picture • Table setting 			

	<ul style="list-style-type: none"> • Floor Covering • Flower arrangement • Furniture arrangement • Wall Covering
PRACTICALS	
1	Quality Food production, Planning, organization, presentation and services of meals for (any one) <ul style="list-style-type: none"> - Birthday Party - Tea party - Festival Party
2	Visit to a canteen, restaurant mess or dining area.(any one)
3	Plan and prepare an deal canteen and its arrangement(On Graph paper)
4	Project work: Planning & Running your own college canteen for students and allot various duties to students in group – Like; Purchasing, Cooking, Accounting, Table setting, Serving and Helper (One day/Three days/One week)
REFERENCES	
1	Running your own Restaurant.
2	Catering in Schools and Colleges
3	Hotel Management.