

**UNITIZATION OF SYLLABUS**  
**BA 1 SEMESTER 1 (Home Science)**  
**2022-23**

**September - October**

1. Home: Meaning and importance of Home Science.
  - a. Functions of Home
  - b. Renting v/s owning
  - c. Selection of site, soil, locality for a house.
  - d. Principles of planning a house, orientation aspect, prospect, privacy, roominess, grouping, flexibility, circulation, sanitation, furniture requirement and practical considerations.
2. Furniture: Basic consideration while selection of furniture.
3. Elements of Art: Line, form, shape, texture, size.
4. Principles of Art in relation to interior decoration, harmony, balance, rhythm, proportion and emphasis.

**Practical**

1. Cleaning and polishing of household metals: brass, copper, silver, gold, aluminum, iron and steel, non stick pans.
2. Cleaning of leather.

**November- December**

1. Hygiene:
  - a. Definition of hygiene.
  - b. Definition of infection, sources, carrier and control
  - c. Definition and types of immunity.

2. Causes and spread of following diseases:
  - a. Caused by insects-malaria, dengue
  - b. Conveyed by ingestion-enteric fever, cholera, dysentery and diarrhea.
  - c. Spread by droplet infection, chicken pox, measles, mumps and tuberculosis.
  - d. Sexually transmitted diseases – AIDS. 7.
3. Food Hygiene:
  - a. Definition
  - b. Hygiene during preparation, service and storage of food.
  - c. Food poisoning, causes and prevention.
4. Purification and storage of water for home.

### **Practical**

1. Cleaning of glass window panes and plastic articles.
2. Care and cleaning of refrigerators, food processors and micro-ovens.
3. Cleaning and polishing of wooden furniture.

## **BA 1 SEMESTER 2 (Home Science)**

### **January – February**

1. Color:
  - a. Characteristics of color
  - b. Color Wheel
  - c. Color schemes
  - d. Use of color in interior decoration for various rooms.

2. Flower Arrangement: Types, essential equipments used in flower arrangement, selection of materials, application of elements and principles of art in it.
3. Resources: Classification of resources human and non-human, factors affecting the use of resources.
4. Circulatory System:
  - a. Blood and its composition.
  - b. Coagulation of blood.
  - c. Structure and functions of heart.
5. Structure and function of lungs, kidney and skin.

### **Practical**

1. Floor decoration – making of alpana and rangoli for different occasions.
2. Making of flower arrangement for different rooms.

## **March – April**

1. Money management:
2. Types of income, budgeting its advantages and limitations.
  - a. Planning of budget.
  - b. Means of supplementing family income.
3. Time management:
  - a. Steps in making time plans,
  - b. tools in the time management – peak loads, work curves, rest periods.
4. Energy Management:
  - a. Introduction
  - b. Fatigue – types, cause and effects of fatigue

- c. Principles of work simplification.
5. Digestive System: Structure and function of the alimentary canal.

**Practical**

1. Preparing time plans for adolescents and home makers.
2. One decorative/utility article from waste material.
3. Table setting, table manners and napkin foldings.

**UNITIZATION OF SYLLABUS**  
**BA 2 SEMESTER 3 (Home Science)**  
**2022-23**

**July – September**

1. Sewing equipment and supplies used in clothing construction and their use and care.
2. Sewing machine and its parts, accessories of sewing machine, common defects and remedies.
3. Anthropometry (body measurements), precaution in taking and recording measurements.
4. Drafting and its importance.

**Practical**

1. Make Samples of the following:
  - a. Tacking, running stitch, hemming, back-stitch, button hole stitch, fasteners.
  - b. Seams-Flat seam, counter hem, montua maker, run and fell, French seam.
2. Processes- Continuous wrap, two piece placket opening, pleats, gathers into band.

## **October – December**

1. Principles for design such as harmony, balance, rhythm, emphasis and proportion.
2. Selection of suitable clothing with reference to income, climate, occasion, occupation and fashion etc. for Infants and toddlers, Adolescents, adults and elderly persons.
3. Pattern making - types, advantages and disadvantages.
4. Elements of design such as color, line, form and texture.

### **Practical**

1. Embroidery-Make a sample of 10 embroidery stitches.
2. Taking body measurements.

## **BA 2 SEMESTER 4 (Home Science)**

## **January – February**

1. Classification of textile fibers, different types of yarns- simple, novelty and bulk.
2. Manufacture and properties of natural fibers and synthetic fibers.
3. Manufacture (in brief) and properties of synthetic fibers- nylon, polyester, rayon- viscose and acetate.

4. Bleaches- oxidizing, reducing and their suitability to different fibers.
5. Finishes, Embossing, tentering, calendering, sanforizing, mercerization, crease- resistant, water proofing and repellency, flame resistant and flame proof.

### **Practical**

1. Testing of cotton, wool and silk by microscopic and burning.
2. Stain removal-Rust, coffee, pan, paint, dye, nail polish, lipstick, perfume, blood, medicine, boot polish turmeric and tea.

## **March - April**

1. Care and storage of clothes.
2. Selection and care of linen.
3. Washing of different types of garments.
4. Dyeing-dyeing of cotton and wool with direct and acid dyes. Resist dyeing-tie and dye, Batik.
5. Printing: Block, screen and roller printing.

### **Practical**

1. Spot , cleaning of any one woollen garment.
2. Simple household dyeing of a cotton fabric of size 12" X 12" and preparing samples of various methods of tie and dye.

**UNITIZATION OF SYLLABUS**  
**BA 3 SEMESTER 5 (Home Science)**  
**2022-23**

**July – September**

1. Importance and functions of food, Study of basic food groups.
2. Essential food constituents: Carbohydrate, Proteins and Fats; Functions, Source and requirements and deficiency.
3. Source and deficiency, functions, requirements and excess of: Vitamins: A, B complex, C, D, E and K, Minerals: Ca, P, Na, Fe, K, I.
4. Methods of cooking, reasons for cooking food-cooking methods by moist heat, dry heat, by fat, microwave cooking.

**Practical**

1. Preparation of minimum five dishes by using various methods of cooking - boiling, steaming, baking), frying (deep and shallow) and roasting with different food groups (cereals, pulses and vegetable groups).
2. Hot and cold beverages (two each).

**October – December**



1. Definition, importance and objectives of child development.
2. The physical and motor development of the child and factors affecting the same. Language development and factors affecting language development.
3. Emotional development: Characteristics of childhood emotions  
Common Emotions: fear, anger, joy, jealousy, anxiety, curiosity, etc. and factors affecting the emotional development.
4. Social development-during infancy, babyhood, childhood, and adolescence, the role of family

### **Practical**

1. Food preservation: pickles, chutneys, jams, squashes, (two each).
2. Preparation of scrap book showing different stages of development (physical, motor, emotional and social).