INSTITUTE OF HOME ECONOMICS

(UNIVERSITY OF DELHI)





1.3 Curriculum Enrichment

1.3.2 Average percentage of courses that include experiential learning through project work/field work/internship during last five years



INSTITUTE OF HOME ECONOMICS

(University of Delhi) इंस्टिट्यूट ऑफ़ होम इकोनॉमिक्स (दिल्ली विश्वविद्यालय)



NAAC GRADE 'A' ACCREDITED

Supporting documents

Key Indicator	Details of Proof attached- Courses Highlighted in Curriculum	Page Nos
1.3.2	B.Sc. Biochemistry	1-2
1.3.2	B.El.Ed.	3-20
1.3.2	B.Sc. Food Technology	21-26
1.3.2	B.Sc. (Hons) Home Science	27-30
1.3.2	B.Sc. (Pass) Home Science	31-35
1.3.2	B.A. (Hons) Journalism	36-38
1.3.2	B.Sc. Microbiology	39-41
1.3.2	M.Sc. Fabric and Apparel Science	42-46
1.3.2	M.Sc. Food and Nutrition	47-50

SEMESTER-WISE COURSE STRUCTURE of B.Sc. (Honours) Biochemistry

	SEMESTER I		SEMESTER II
C1	C1 Molecules of Life		Proteins
C2	Cell Biology	C4	Enzymes
AECC1	English/MIL Communication or EVS	AECC2	English/MIL Communication or EVS
GE-I	Generic Elective (Any one)	GE-II	Generic Elective (Any one)
	I. Biomolecules (GE-1)		I. Proteins and Enzymes (GE-3)
	II. Techniques in Biochemistry (GE-		II. Techniques in Biochemistry (GE-
P. W.	2)		2A)
			III. Biochemical Correlation of
			Diseases (GE-4)
	SEMESTER III		SEMESTER IV
C5	Metabolism of Carbohydrates and	C8	Human Physiology
	Lipids		water based 1975
C6	Membrane Biology and Bioenergetics	C9	Gene Organization, Replication and
			Repair
C7	Hormone: Biochemistry and Function	C10	Metabolism of Amino Acids and
			Nucleotides
SEC-I	Skill Enhancement Course (Any one)	SEC-II	Skill Enhancement Course (Any one)
	I. Biochemical Techniques (SEC-1)		I. Bioinformatics (SEC-4)
- 11	II. Biostatistics (SEC-2)		II. Microbial Techniques (SEC-5)
	III. Research Methodology (SEC-3)		III. Research Methodology (SEC-3A)
GE-III	Generic Elective (Any one)	GE-IV	Generic Elective (Any one)
	I. Intermediary Metabolism (GE-5)		I. Biochemical Correlation of
			Diseases (GE-4A)
MEST	II. Proteins and Enzymes (GE-3A)		II. Recombinant DNA Technology
			(GE-7)
	III. Biochemical Applications in		III. Biochemical Applications in
	Forensics (GE-6)		Forensics (GE-6A)
	SEMESTER V	175	SEMESTER VI
C11	Concepts in Genetics	C13	Genetic Engineering and
			Biotechnology
C12	Gene Expression and Regulation	C14	Immunology
DSE-I	Discipline Specific Elective (Any two)	DSE-II	Discipline Specific Elective (Any two)
5 Page 1	I. Nutritional Biochemistry (DSE-1)	3	I. Molecular Basis of Infectious
			Diseases (DSE-4)
0	II. Advanced Cell Biology (DSE-2)		II. Plant Biochemistry (DSE-5)
	III. Microbiology (DSE-3)	1	III. Advanced Methodologies (DSE-
THE PARTY		70.44	6)

C: Core Courses (14); GE: Generic Elective (04); AECC: Ability Enhancement Compulsory Course (02); SEC: Skill Enhancement Courses (02); DSE: Discipline Specific Elective (04). Numbers within bracket indicate the total number of courses offered in each category.

Courses containing "A" in their course code are repeated in different semesters.

COURSE STRUCTURE of B.Sc. (Honours) Biochemistry under CBCS

	SEMESTER I		SEMESTER II
C1	Molecules of Life	C3	Proteins
C2	Cell Biology	C4	Enzymes
AECC1	English/MIL Communication or EVS	AECC2	English/MIL Communication or EVS
GE1	Generic Elective	GE2	Generic Elective
	SEMESTER III		SEMESTER IV
C5	Metabolism of Carbohydrates and Lipids	C8	Human Physiology
C6	Membrane Biology and Bioenergetics	C9	Gene Organization, Replication and Repair
C7	Hormone: Biochemistry and Function	C10	Metabolism of Amino Acids and Nucleotides
SEC1	Skill Enhancement Course	SEC2	Skill Enhancement Course
GE3	Generic Elective	GE4	Generic Elective
	SEMESTER V		SEMESTER VI
C11	Concepts in Genetics	C13	Genetic Engineering and Biotechnology
C12	Gene Expression and Regulation	C14	Immunology
DSE1	Discipline Specific Elective	DSE3	Discipline Specific Elective
DSE2	Discipline Specific Elective	DSE4 Discipline Specific Elective	

C: Core Courses; GE: Generic Elective; AECC: Ability Enhancement Compulsory Course; SEC: Skill

Enhancement Courses; **DSE**: Discipline Specific Elective **Generic Elective** (any one per semester in semesters I-IV)

BCH GE-1: Biochemistry of Cell
BCH GE-2: Proteins and Enzymes
BCH GE-3: Intermediary Metabolism

BCH GE-4: Gene Organization, Expression and Regulation BCH GE-5: Fundamentals of Cell Biology and Immunology

BCH GE-6: Fundamentals of Genetic Engineering BCH GE-7: Biochemical Correlations in Diseases

Skill Enhancement Course (any one per semester in semesters III-IV)

BCH SEC-1: Tools and Techniques in Biochemistry

BCH SEC-2: Protein Purification Techniques

BCH SEC-3: Clinical Biochemistry

BCH SEC-4: Bioinformatics

BCH SEC-5: Recombinant DNA Technology

Discipline Specific Elective (any two per semester in semesters V-VI)

BCH DSE-1: Nutritional Biochemistry BCH DSE-2: Research Methodology

BCH DSE-3: Molecular basis of non-infectious human diseases

BCH DSE-4: Molecular basis of infectious diseases

BCH DSE-5: Research Project
BCH DSE-6: Advanced cell biology
BCH DSE-7: Plant Biochemistry

BCH DSE-8: Basic Microbiology

Bachelor of Elementary Education (B.El.Ed.)

Programme of Study

104 CIE /Z2498

June 2001



Maulana Azad Centre for Elementary and Social Education
Central Institute of Education
University of Delhi
Delhi-110 007

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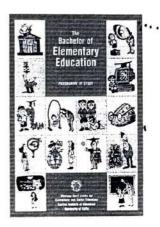
B.El.Ed. Handbook Contents

The Bachelor of Elementary Education Programme of Study

Student Contact Hours: 3000 Total Maximum Marks: 2200

Practicum: 950 Theory: 1250

> Internal Assessment: 375 Annual Examination: 875



The Bachelor of Elementary Education (B.El.Ed.) Programme is a four-year integtrated professional degree programme of Elementary Teacher Education offered after the senior secondary (class XII or equivalent) stage of school. The B.El.Ed is designed to integrate the study of subject knowledge, human development, pedagogical knowledge and communication skills. The programme offers compulsory and optional theory courses, compulsory practicum courses and a comprehensive school internship experience. Both professional and academic options are available to students who graduate with a B.El.Ed degree.

वैचलर ऑफ एलिमेंटरी एजुकेशन (बी.एल.एड.), चार वर्ष का व्यावसायिक डिग्री कार्यक्रम है जो प्रारंभिक (आठवीं तक की) कक्षाओं में पढ़ाने के लिए छात्राओं को प्रशिक्षित करता है। इसमें उच्चतर माध्यिमक (12वीं या समकक्ष) स्तर की स्कूली शिक्षा के बाद प्रवेश मिलता है। बी.एल.एड. कार्यक्रम में विभिन्न विषयों का ज्ञान, मानव-विकास, शिक्षा शास्त्र तथा संप्रेषण कौशलों का समन्वित ज्ञान दिया जाता है। इस कार्यक्रम में विभिन्न अनिवार्य और वैकल्पिक थ्योरी पाठ्यचर्या और अभ्यासक्रम, अनिवार्य अभ्यासक्रम तथा अभ्यासन्ति अनुभव शामिल हैं। बी.एल.एड. डिग्री प्राप्त विद्यार्थियों के लिए व्यावसायिक तथा शैक्षणिक दोनों विकल्प खुले रहेंगे।

"The Bachelor or Elementary Education is a programme that allows one to put into practice many of the theoretical ideas that one has on education. It offers immense scope for incorporating inter-disciplinary ideas through projects, colloquia and other such activities. It provides sound theoretical underpinnings for the work carried out in practice. Exploration, discovery learning and problem - solving are integral parts of the programme and are the methodological devices used in the classroom. The programme allows students to interact continuously between the outside world and the classroom. As students progress through the years they are encouraged to analyse and reflect on their experiences and on various issues related to society at large. As students frequently work in small groups, they learn the problems and advantages of team-work as a tool for learning and teaching."

Year wise scheme of courses and examination for the 4-Year Bachelor of Elementary Education (B.El.Ed.) Programme

AREA	COURSE	TITLE	MARKS
YEAR I			
THEORY	F1.1	Child Development	100
	F1.2	Contemporary India	100
	C1.1	Nature of Language	50
	C1.2	Core Mathematics	50
	C1.3	Core Natural Sciences	50
	C1.4	Core Social Sciences	50
PRACTICUM	PR 1.1	Performing and Fine Arts	75
	PR 1.2	Craft, Participatory Work	25
		Colloquia	50
		Academic Enrichment Activities	
	TOTAL		550
YEAR II			
THEORY	F2.3	Cognition and Learning	100
	F2.4	Language Acquisition	50
	F2.5	Human Relations and Communication	50
	P2.1	Language Across the Curriculum	50
		Liberal Course (Optional I)*	100
	O2.1	English I	
	O2.2	Hindi I	
	O2.3	Mathematics I	
	O2.4	Physics I	
	O2.5	Chemistry I	
	O2.6	Biology I	
	O2.7	History I	
	O2.8	Political Science I	
	O2.9	Geography I	
	O2.10	Economics I	
PRACTICUM	PR2.3	Observing Children	75
1244 (1955) A. Harriston (1966)	PR2.4	Self-development Workshops	50
	PR2.5	Physical Education	25
		Colloquia	50
		Academic Enrichment Activities	
	TOTAL		550

	-ot mon	TITLE	MARKS
AREA	COURSE	11100	
YEAR III		a to in Education	100
	F3.6	Basic Concepts in Education	50
THEORY	F3.7	School Planning and Management	50
1 4	P3.2	Logico Mathematics Education	50
. •	P3.3	Pedagogy of Environmental Studies	100
	15.5	Liberal Course (Optional II)	200
	O3.1	English II	
	O3.2	Hindi II	
	O3.2	Mathematics II	
•••	O3.4	Physics II	
		Chemistry II	
	O3.5	Biology II	
	O3.6	History II	
	O3.7	Political Science II	
	O3.8	Geography II	
	O3.9	Economics II	
	O3.10		75
PRACTICUM	SC3.1	Classroom Management	n 75
PRACTICOM	SC3.2	Material Development and Evaluation	50
1		Colloquia	= *0
		Academic Enrichment Activities	550
	TOTAL		
			50
YEAR IV	T4 0	Curriculum Studies	50
THEORY,	F4.8	G day and Schooling	50
1,1,1	F4.9	- t (and of the following)	30
	Option A:	Language	
	OP4.1	Mathematics	
	OP4.2	Natural Science	
	OP4.3	Social Science	
1	OP4.4	Joelar Jeren	
	OR	a ***	
		: Specialised courses in education	
	Option B	(one of the following)	
		Computer Education	
	OL4.1	Special Education	
	OL4.2		250
CONTOL IN	SI SI	School Internship	100
PRACTICUM	1 54	Project	50
		Colloquia	
		Academic Enrichment Activities	550
			330

F:Foundation Course; C:Core Course; P:Pedagogy Course; O:Optional Liberal Course; OP:Optional Pedagogy; OL:Optional Course; PR: Practicum; SC:School Contact Programme; SI:School Internship.

In the course nomenclature, the numeral immediately following letters (F,C,P, etc.) denotes the year of the programme in which the course is to be taught. The second numeral denotes the serial number in a particular course type. For instance, F2.5 signifies that Human Relations and be taught. The second numeral denotes the serial number in the 2nd Year of the programme of study.

Communications is the 5th Foundation Course to be taught in the 2nd Year of the programme of study.

School-Contact Programme

The School-Contact Programme begins with systematized observations and analysis of pedagogic practices in conventional and innovative settings. Gradually the prospective teacher evolves pedagogic practices that address concerns of classroom management, design and choice of activities, material development and evaluation.

School Internship

Placement in schools, a major component in the fourth year of the B.El.Ed. programme, envisions an intense and focussed school experience. Student interns actively engage in teaching elementary school children with systematic feedback and evaluation under select supervisors. Functioning as a regular teacher the intern attempts to translate her knowledge-base and professional skills into reflective classroom practice. School Internship carries a weightage of 250 marks.

Project

Each final year student is expected to undertake short projects based on themes arising out of their school experiences, as interns. The project aims to initiate the trainee into a process of reflective enquiry through classroom-based research. While enhancing basic research skills of systematic observation, documentation and analysis, the overall aim is to develop skills for reflective practice. The projects are allotted 100 marks.

Tutorial

An integral part of the B.El.Ed. programme, tutorials help students to build connections between theory, observations and classroom teaching. Students are expected to present term papers and participate in discussions.

···: Colloquia

Colloquia is structured to include concerted activity on children's literature, story telling, drama and music; organising teaching and learning resource centres and seminar presentations of school experiences. Colloquia is an essential part of all the four years of study carrying a weightage of 200 marks.

Academic Enrichment Activities

Academic Enrichment Activities, a structural provision within the programme of study for discussions, fora and seminars offers opportunity for interaction with faculty of diverse disciplines from within and outside the college.

In keeping with the vision of creating a bilingually proficient school teacher, teaching in the B.El.Ed. is done in a suitable combination of English and Hindi as per the requirements of the students. The B.El.Ed. faculty comprises of personnel drawn from a wide variety of academic disciplines and divergent work experiences. Known for its invigorating teaching approaches, the faculty imbues the programme with an ethic that fosters a stimulating learning environment, reasoned dialogue, sound scholarship and professional practice.

COLLOQUIA: SCHOOL CONTACT PROGRAMME

Objectives

1

To learn to

- relate and communicate with children
- place emphasis on craft, theatre, music for organising creative activities and also to plan, design and organise creative activities with children using skills of craft, theatre, music and so on
- conduct meaningful group and individual activities with children
- engage all children in activities and to ensure active participation and free expression
- observe children and collate experiences of interacting with and relating to children
- reflect upon experiences

Tasks

Plan for the School Contact

Planning in terms of theme or topic, method of introduction, content, mode of presentation, duration and specific activities.

School Contact

Interaction with children using planned activities.

Review and discussion with group members and faculty supervisors. This would include observations of children, collation of experiences and reflection upon experiences.

Group reports will be informed by systematic written records of each student. Reports will include:

- description of the collation of experiences with children, children's involvement etc. the plan
- critical assessment of the plan and the school contact in terms of:
 - * choice and design of activities
 - * organisation
 - nature of interaction with children
 - * observations of children
 - * the difficulties faced and possible innovation

Time Frame

Each student should have a minimum of 6 contact sessions over the year.

Planning

2-3 hrs with faculty facilitation

School Contact

3-4 hrs per school contact

Post-Contact discussion 2-3 hrs with faculty supervisor

First Year Practicum Courses B.El.Ed. Handbook

Supervisory Support

Each group of 4-6 students will be supervised by a faculty member who will:

- facilitate the planning process
- observe the interaction of trainee teachers with children during the contact
- give timely feedback and facilitate the process of analysis, interpretation, documentation and reflective learning

The Colloquia

Each group will make a minimum of two presentations based on the collated experiences of all members. Group presentations will be followed by questions, queries and comments from the rest of the class.

Reflective learning

, It is expected that the trainees will learn to analyse critically their preparation, choice of activities and materials, developments that take place in a classroom, their own and other classmates' interaction with children. They are also expected to reflect upon issues regarding children's learning, their expressions, creativity, issues of discipline and control and the influence of varying socio-cultural background of children on their learning

··· 'Assessment

Each group will be assessed internally by the concerned supervisor on the following basis and criteria

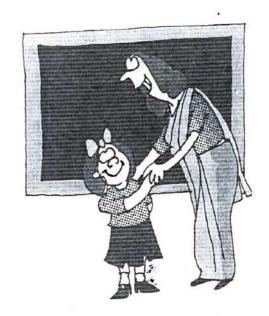
and criteria	
Basis Planning	 theme/topic choice of activities relevance of materials organisation of time
School Contact	 organisation of material communication engaging children spontaneity time management
Post Contact Discussion	insights gainedanalysis and interpretationreflective learning
Individual Report	 clarity of thought organisation and format analysis and reflection logical flow
Group Presentations	 identification of key elements clarity and organisation of ideas openmindedness to critique ability to substantiate arguments critical and reflective questioning cooperation and coordination among group members

SC 3.1 CLASSROOM MANAGEMENT SC 3.2 MATERIAL DEVELOPMENT AND EVALUATION

Student Contact Hours : 160

Maximum Marks : 150

Internal Assessment: 150



The two practicum courses 'Material Development and Evaluation' and 'Classroom Management' are complementary, with the aim to involve teacher trainees to explore curricular, pedagogic and classroom organisation issues. Students are expected to study and reflect upon official documents in education, observe teaching-learning practices and measures of discipline in the classroom as also to critically analyse their relevance to the contemporary concerns of education. The practicum courses would also include conceptualising alternatives in pedagogy and evaluation within real classroom contexts.

'सामग्री विकास और मूल्यांकन' तथा 'कक्षा प्रवन्ध': यह दो अभ्यासक्रम एक दूसरे के पूरक हैं। इन अभ्यासक्रमों का लक्ष्य विद्यार्थियों को पाठ्यक्रम, शिक्षाशास्त्र और कक्षा-प्रबंधन से संबंधिन प्रश्नों को आंचने-समझने के लिए प्रेरित करना है। विद्यार्थियों से यह अपेक्षा है कि वे शिक्षा संबंधी सरकारी दस्तावेजों का अध्ययन-मनन करेंगे, शिक्षण व शिक्षार्जन की पद्धितयों और कक्षा में अनुशासन बनाए रखने के उपायों का अवलोकन करेंगे और इस बात का आलोचनात्मक विश्लेषण भी करेंगे कि शिक्षा के समकालीन सरोकारों के संदर्भ में उनकी कितनी प्रासंगिकता है। कक्षा के यथार्थ के संदर्भ में शिक्षण और मूल्यांकन के क्षेत्र में वैकल्पिक पद्धितयाँ खोजना भी इस अभ्यासक्रम में शामिल है।

"These two practicum courses together included many activities. Besides developing a comprehensive understanding of classroom practices and various policies, I learnt immensely from practices of alternative systems in and outside school. It helped not only in realising for myself the possibility of doing innovative activities with children, but it also proved fruitful in making me very independent and self reliant. It was a turning point in my professional growth and I could sense a professional teacher in me."

SC 3.1 CLASSROOM MANAGEMENT SC3.2 MATERIAL DEVELOPMENT AND EVALUATION

Objectives

- To develop a comprehensive understanding of exisiting classroom practices.
- To develop a critical understanding of textbook lessons of individual subjects and their suitability for learning.
- To draw lessons from innovative classroom practices of alternative or progressive schools.
- To draw linkages between various pedagogy courses and classroom practices.
- To critically review policy and state documents on education and seek to effect ideas into classroom practices.
- To develop and design alternative teaching-learning materials.
- To assess factors that contribute to a classroom culture, its creation and maintenance.
- To explore possibilities of innovations and create space for alternative practices.
- To design, choose, organise and conduct individual and group activities.
- To reflect on personal experiences of classroom management in terms of students' involvement, interest, discipline, communication, time management, organisation of materials, design and choice of activities.

Tasks

Students will take up the following tasks in the given sequence, over the academic year.

Task I: Observation of classrooms

Students in groups of 4-6 will visit select schools and conduct classroom observations, individually. Each classroom is to be observed by a single student only. The objectives would be:

- (a) to document and reflect on actual classroom practices of teachers engaged in teaching language, mathematics and environmental sciences with a view to understand the kind of learning such practices engender.
- (b) to study lessons from textbook and plans (if any) in order to understand the objectives of the concerned topics, the design and presentation of the lesson, and to critically evaluate their suitability for learning.

Task II: Visits to Centres of Innovation in Elementary School Education

Students in groups of 4-6 will visit one centre of innovative practice in elementary school education in or outside Delhi. The aim is to expose students to the practice of innovation in diverse settings: rural, urban, formal, nonformal etc. This could include detailed observations of alternative practices as well as trying innovative approaches with children.

Task III: Document and Text Analysis

- (a) To study significant issues in National Curriculum Framework documents, National Policy documents, other relevant official documents on education and their linkages with issues of pedagogy and curriculum design.
- (b) To critically review elementary school textbooks in order to understand the sequencing and progression of concepts; the requirement of diverse learning experiences, opportunities for individual learning capacities and pace; conceptual demands and the scope for spiral learning.
- (c) To undertake a comparative study of state curriculum and an alternative curriculum developed within the country or outside.

Task IV: Block Teaching

- (a) Students will teach for a block period of two weeks in pairs in a government elementary school. They will choose two or three topics or units of study in each subject with the aim to develop these units. The units could be those which the students have critically analysed.
- (b) To develop a "thematic" unit to teach, bringing in as many different aspects (relating to different subjects) of learning as possible and different ways of working with children.

Task V: Record Keeping

Students are expected to keep detailed raw records of their classroom observations and an interpretive analysis of these.

Students are expected to maintain a diary of their visits to centres of innovation for reflection.

- Students are expected to keep detailed records of their teaching experience in a government elementary school. Records will be maintained in the form of unit plans and reflective journals which will include the following:
 - description of activities
- reflective and critical analysis of the teaching-learning process in terms of choice of activities; organisation of activities; evaluation of materials used for communication; children's responses and indicators of learning

Time Frame

Each student is expected to observe classrooms in a government elementary school for a period of 5-7 days. Classroom observations could be organised in the months of August and September of the relevant year.

Each student must visit centres of innovation for a minimum period of two weeks during the autumn and or winter vacations.

 e^{it}

 Each student is expected to teach for a block period of two weeks in a government elementary school during the months December to February of the relevant year...

Supervisory Support

. . . .

The School Contact Programme is to be facilitated and supervised by faculty with specialisation in language, maths and environmental science pedagogy, as well as faculty dealing with more general pedagogy and issues of classroom organisation and management. Supervisors will:

- assist students in formulating guidelines for observations
- coordinate weekly meetings for reflective and analytical discussions based on observations and experiences in the classrooms
- facilitate in planning and development of materials for teaching in schools
- observe classroom interactions during teaching and assist students to reflect on their practices

Reflective Learning

It is expected that through this practicum students would develop a critical understanding of curricular materials and teaching practices in terms of their suitability for learning. They learn to study policy documents critically and identify specific issues and problems in Indian education, they would also learn to construct appropriate alternatives to the materials and the teaching practices they have critiqued, thus internalising the process of reflective teaching.

Assessment

The following basis and criteria will be used for ongoing internal assessment by supervisors.

Basis	Criteria	
Observations	Detailed recordsFocus on key elements	
Individual and Group Reports	 Interpretive analysis Logical and analytical reflections Linkages with various concepts in pedagogy courses 	
Material Development	 Relevance, simplicity and adequacy Innovation Organisation of material 	
	 Time-frame for different activities Method of introduction and summing up Assessment of an activity's success or failure 	á
Journal	 Assessment of all activity of activity of all activity of activit	***

SCHOOL INTERNSHIP PROGRAMME

Student Contact Hours : 400

Maximum Marks : 250 Internal Assessment : 250



The School Internship Programme is envisioned to offer an intense and focussed school experience. Structured to be a process in partnership between the school and the intern, the programme seeks to provide physical and psychological space for evolving innovations in teaching. While functioning as a regular teacher, the intern gets the opportunity to translate her knowledge base, pedagogic theory, understanding of children and her repertoire of skills into reflective classroom practice. The school benefits from this alliance in terms of witnessing possibilities of unconventional pedagogies.

अभ्यास-शिक्षण कार्यक्रम की कल्पना भावी शिक्षक को स्कूल का गहन और सकेंद्रित अनुभव कराने के लिए की गई है। इसकी रचना स्कूल और अभ्यास शिक्षक के बीच सहभागी प्रक्रिया के रूप में की गई जिससे शिक्षण में नए प्रयोग विकसित करने के लिए भौतिक और मनोवैज्ञानिक अवसर उपलब्ध हो सकें। इससे नियमित शिक्षक के रूप में कार्य करते हुए अभ्यास शिक्षक ज्ञान के आधार, शैक्षिक सिद्धांत, बच्चों के वारे में अपनी समझ और अपने कौशलों को कक्षा में मननशील अध्यापन में बदल पाएंगे। गैर-परम्परागत शैक्षिक प्रक्रियाओं की संभाविताओं के साकार होने से स्कूलों को भी फ़ायदा हो सकेगा।

"I finally got a platform to carry out my planned and thoughtout activities in reality. While dealing with a class of 55 students I could feel a very sensitive and a very scientific teacher in me. It is an extremely useful inclusion as it gives the feeling of a school in totality, ranging from classroom activities to teacher-parent interaction. I have learnt to be very realistic in expecting things from myself and from children. I could also see myself bridging the gap between theory and reality."

Phase II

Teaching in primary classes will involve teaching of all subjects, while middle level will involve teaching of specific subjects.

Teaching

- Develop unit plans of the curriculum to be transacted. These may vary in format for individual students.
- Choose and design activities for the transaction of unit plans. This may require out of classroom activities as well.
- Transact the planned activities and critically assess the developments that take place during the teaching-learning process.
- Identify and make available materials and teaching aids for curriculum transaction. This will serve towards developing a resource centre in the school.
- ... Identify needs of individual children including mentally and physically challenged, children 'labelled' as failures and children with specific learning and other difficulties.
 - Keep detailed records of individual children's learning for improving classroom practices. This will serve towards projects that the interns are expected to undertake.

Developing Resources

- Develop and sustain for continuity, a teacher's resource centre in the school. This is expected to be a team activity for all the interns in a given school. The resource centre will comprise of material support for regular teachers and future interns.
- I Identify infrastructural problems within the school such as poor blackboard surface, broken furniture, inadequacy of space, drinking water etc. and attempt to find appropriate individual and school level solutions.

Record Keeping

- 1. Maintain regular written records of the units plans. This will include monthly and daily plans. While maintaining individual creativity in designing plans, the intern is expected to include the following:
 - Subject or topic of the unit,
 - Rationale for choosing it
 - Methods of introduction
 - Organisation of activity chosen and designed, and
 - The materials required.
- 2. Maintain regular reflective daily journals which would include: a reflection of the activities transacted, their success or failure, issues in the process of transaction, appropriateness of material and activities, children's involvement and learning, timemanagement, discipline in the classroom and cooperation amongst children. The journal should include the intern's reflection on choice of activity in terms of children's levels of learning and interest. Reflections should also express the linkages that the intern draws between pedagogy and theory courses and their appropriate integration with skills of teaching.

The journal must project the lessons that the intern draws out of her own classroom, the experience and suggestions for future practices.

Time Frame

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Each intern is expected to spend 17 weeks in the intership programme. Of these, one week is expected to be spent on classroom observations at the beginning of the internship. The subsequent 16 weeks are to be divided into two blocks for regular teaching. The first block of 11-12 weeks is to be spent in teaching a primary class (I-V). In the second block of 4-5 weeks, the interns will teach middle level (VI-VIII) classes.

The intern is expected to teach a minimum of four days per week, adding up to a total of 64 days. It is expected that the internship programme will be considered complete only after an intern has satisfied the requirement of one week of observations and a minimum of 55 days of teaching.

Supervisory Support

Interns will work under the professional guidance and facilitation of faculty supervisors. Supervision will be provided at two levels.

- a) General in terms of teaching-learning processes, classroom organisation management and planning.
- b) Subject supervision in terms of language, maths and environmental science at the primary level and the required subjects at the middle level.

Supervision visits need to be worked out amongst the faculty. A minimum of two supervisory visits per week are recommended. The supervisors would follow agreed upon, appropriate formats for recording observations of interns and evaluation parameters and criteria. More specifically, the supervisors will:

- act as a mediator between the intern and the B.El.Ed. vision and curriculum.
- · help liaise between the intern and the cooperating (regular) teacher of the school.
- facilitate the intern to reflect on her classroom practices, her struggle with unconventional practices, matters of classroom discipline, translating ideas / plans into effective practice, and clarifying concepts to be taught.

Assessment

Each intern will be assessed internally by the supervisors on the following basis and criteria. The basis and criteria suggested below may be used for evaluating the intern at the primary and middle level of teaching. The weightage of a total of 250 marks per school internship could be divided in the following manner: 100 marks for classroom observation, 75 marks for Reflective Journals and 75 marks for Unit Plans. A peer review exercises could be undertaken amongst colleges for greater objectivity in assessment.

Basis

Classroom observations Regular supervision and Rotatory supervision

Criteria

- Knowledge-base
- Oral and written communication
- Culture of learning
- Choice of activities and materials
- Sensitivity towards needs of children
- Classroom management

Reflective journals

- Descriptions of classroom practices
- Analysis and reflection of experiences
- · Quality of development in the intern's reflection.
- Conceptual clarity and an understanding of the linkages between classroom practice and theory
- Summative report

Unit Plans

11.1

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- · Appropriateness of the activities and materials used
- · Organisation and time allotment
- · Method of introduction and summing up
- · Use of various skills

Number of teaching days • Deduction in marks (maximum: 5) if less than 55

PROJECT

Student Contact Hours : 30

Maximum Marks : 100 Internal Assessment : 100



Projects aim to further develop the process of reflective enquiry through classroom-based research. While enhancing skills of systematic observation, documentation and analysis, the overall aim is to equip the intern for reflective teaching.

परियोजना प्राकल्प का उद्देश्य व्यवस्थित अवलोकन, दस्तावेजीकरण और विश्लेषण जैसे कुछ बुनियादी शोध कौशलों को निखारना है। स्कूली शिक्षा के अनुभवों से उपजे प्राकल्प के ज़रिये विद्यार्थी यह सीखते हैं कि कक्षा पर आधारित शोध के माध्यम से वैज्ञानिक जांच-परख कैसे की जाती है। कुल मिलाकर इसका उद्देश्य विद्यार्थियों में विचारशील ढंग से सीखने-सिखाने की प्रक्रिया विकसित करना है।

"Although the four projects that I took up were quite short ones, yet they took a lot of time. The projects were very interesting because I got the freedom to choose the topics on my own, based on classroom experiences. I could actually relate the concept of "action-research" with my teaching."

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6.1. Credit Distribution in B.Sc. (Hons.) Food Technology

Semester	Course Code Course Name		Credits
			(Th.+Pr.)
I	CC FT101	Fundamentals of Food Technology	4+2
1	CC FT102	Principles of Food Science	4+2
II	CC FT 201	Technology of Food Preservation	4 +2
	CC FT 202	Food Processing Technology	4 +2
III	CC FT 301	Food and Nutrition	4 +2
	CC FT 302	Technology of Fruits, Vegetables and Plantation Crops	4 +2
	CC FT 303	Technology of Dairy and Sea Food	4 +2
IV	CC FT 401	Technology of Cereals, Pulses and Oilseeds	4 +2
	CC FT 402	Food Microbiology	4 +2
	CC FT 403	Technology of Meat, Poultry and Egg	4+2
V	CC FT 501	Food Engineering	4+2
	CC FT 502	Food Chemistry-I	4+2
VI	CC FT 601	Food Chemistry-II	4+2
	CC FT 602	Food Quality And Sensory Evaluation	4+2

Semester	Course Code	Course Name	Credits (Theory+Pr)
V and VI DSE 1 (Any One)	DSE FT 01 DSE FT 02 DSE FT 03 DSE FT 04 DSE FT 05 DSE FT 06	Food Safety Food Quality Management Bakery Technology Food Packaging Nutraceutical and Functional foods Food Plant Sanitation	4+2
DSE II (Any One)	DSE FT 01 DSE FT 02 DSE FT 03 DSE FT 04 DSE FT 05 DSE FT 06	Food Safety Food Quality Management Bakery Technology Food Packaging Nutraceutical and Functional foods DSE FT06 Food Plant Sanitation	4+2

Semester	Course Code	Course Name	Credits (Theory+Pr)
	SEC FT 01	Entrepreneurship Development	4
III & IV	SEC FT 02	Food Product Development	
	SEC FT 03	Food Fermentation Technology	
	SEC FT 04	Confectionary Technology	
	SEC FT 05	Project and Technical Report	

Semester	Course Code	Course Name	Credits (Theory+Pr)
	GE FT 01	Food Processing and Preservation	
	GE FT 02	Chemistry of Food	
	GE FT 03	Sensory Evaluation of Food	
I, II, III and			4+2
I, II, III and IV	GE FT 04	Food Microbiology and Food Safety	
	GE FT 05	Food Engineering and Packaging	
	GE FT 06	Technology of Plant and Animal Foods	

STRUCTURE OF B.SC HONOURS FOOD TECHNOLOGY UNDER CBCS

CORE COURSE (14 Courses) Total Credits 84

CREDITS - 6 Each (4 Credits Theory + 2 Credits Practical = 6)

- C1 –Fundamentals of Food Technology: 4 Credits Theory + 2 Credits Practical
- C2-Principles of Food Science: 4 Credits Theory + 2 Credits Practical
- C3- Technology of Food Preservation: 4 Credits Theory + 2 Credits Practical
- C4- Food Processing Technology: 4 Credits Theory + 2 Credits Practical
- C5-Food and Nutrition: 4 Credits Theory + 2 Credits Practical

C6- Technology of Fruits, Vegetables and Plantation Crops: 4 Credits Theory + 2 Credits Practical

- C7-Technology of Dairy and Sea Food: 4 Credits Theory + 2 Credits Practical
- C8- Technology of Cereals, Pulses and Oilseeds: 4 Credits Theory + 2 Credits Practical
- C9- Food Microbiology: 4 Credits Theory + 2 Credits Practical
- C10- Technology of Meat, Poultry and Egg: 4 Credits Theory + 2 Credits Practical
- C11-Food Engineering: 4 Credits Theory + 2 Credits Practical
- C12-Food Chemistry-I: 4 Credits Theory + 2 Credits Practical
- C13-Food Chemistry-II: 4 Credits Theory + 2 Credits Practical
- C14-Food Quality and Sensory Evaluation: 4 Credits Theory + 2 Credits Practical

DISCIPLINE SPECIFIC ELECTIVE (ANY FOUR) $(4 \times 6 = 24)$ Credits)

CREDITS – 6 Each (4 Credits Theory + 2 Credits Practical = 6)

- DSE-1 Food Safety: 4 Credits Theory + 2 Credits Practical
- DSE-2 Food Quality Management: 4 Credits Theory + 2 Credits Practical
- DSE-3 Bakery Technology: 4 Credits Theory + 2 Credits Practical
- DSE-4 Food Packaging: 4 Credits Theory + 2 Credits Practical
- DSE-5 Nutraceutical and Functional Foods: 4 Credits Theory + 2 Credits Practical
- DSE-6 Food Plant Sanitation: 4 Credits Theory + 2 Credits Practical

STRUCTURE OF B.SC HONOURS FOOD TECHNOLOGY UNDER CBCS

CORE COURSE (14 Courses) Total Credits 84

CREDITS - 6 Each (4 Credits Theory + 2 Credits Practical = 6)

- C1 –Fundamentals of Food Technology: 4 Credits Theory + 2 Credits Practical
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- C4- Food Processing Technology: 4 Credits Theory + 2 Credits Practical
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- C6- Technology of Fruits, Vegetables and Plantation Crops: 4 Credits Theory + 2 Credits Practical
- C7-Technology of Dairy and Sea Food: 4 Credits Theory + 2 Credits Practical
- C8- Technology of Cereals, Pulses and Oilseeds: 4 Credits Theory + 2 Credits Practical
- C9- Food Microbiology: 4 Credits Theory + 2 Credits Practical
- C10- Technology of Meat, Poultry and Egg: 4 Credits Theory + 2 Credits Practical
- C11-Food Engineering: 4 Credits Theory + 2 Credits Practical
- C12-Food Chemistry-I: 4 Credits Theory + 2 Credits Practical
- C13-Food Chemistry-II: 4 Credits Theory + 2 Credits Practical
- C14-Food Quality and Sensory Evaluation: 4 Credits Theory + 2 Credits Practical

DISCIPLINE SPECIFIC ELECTIVE (ANY FOUR) $(4 \times 6 = 24)$ Credits)

CREDITS – 6 Each (4 Credits Theory + 2 Credits Practical = 6)

- DSE-1 Food Safety: 4 Credits Theory + 2 Credits Practical
- DSE-2 Food Quality Management: 4 Credits Theory + 2 Credits Practical
- DSE-3 Bakery Technology: 4 Credits Theory + 2 Credits Practical
- DSE-4 Food Packaging: 4 Credits Theory + 2 Credits Practical
- DSE-5 Nutraceutical and Functional Foods: 4 Credits Theory + 2 Credits Practical
- DSE-6 Food Plant Sanitation: 4 Credits Theory + 2 Credits Practical

SKILL ENHANCEMENT ELECTIVE COURSE (ANY TWO) (2 x 2 = 4)

CREDITS – 2 Each (2 Credits Theory or Practical = 2)

SEC-1 Entrepreneurship Development: 2 Credits Theory

SEC-2 Food Product Development: 2 Credits Practical

SEC-3 Food Fermentation Technology: 2 Credits Practical

SEC-4 Confectionary Technology: 2 Credits Practical

SEC 5 Project and Technical Report: 2 Credits Practical

GENERIC ELECTIVE (ANY FOUR) $(4 \times 6 = 24)$

CREDITS - 6 Each (4 Credits Theory + 2 Credits Practical = 6)

- GE 1. Food Processing and Preservation: 4 Credits Theory + 2 Credits Practical
- GE 2. Chemistry of Food: 4 Credits Theory + 2 Credits Practical
- GE 3. Sensory Evaluation of Food: 4 Credits Theory + 2 Credits Practical
- GE 4. Food Microbiology and Food Safety: 4 Credits Theory + 2 Credits Practical
- GE 5. Food Engineering and Packaging: 4 Credits Theory + 2 Credits Practical
- GE 6. Technology of Plant and Animal Foods: 4 Credits Theory + 2 Credits Practical

Semester	Course Opted	Course Name	Credits
	AE – I/ AE -II	Environmental Science / English Communications	4
I	CC HH 101	Human Development I: The Childhood Years	4 +2
1	CC HH 102	Food and Nutrition	4+2
	GE -1	GE -1	4+2
II	AE – I/ AE -II	Environmental Science / English Communications	4
	CC HH 201	Dynamics of Communication & Extension	4 +2
	CC HH 202	Resource Management	4 +2
	GE -2	GE -2	4 +2
III	CC HH 301	Introduction to Textiles	4 +2
	CC HH 302	Communication Systems and Mass Media	4 +2
	CC HH 303	Personal Finance & Consumer Studies	4 +2
	SEC-1	SEC-1	4
_	GE -3	GE -3	4 +2
IV	CC HH 401	Human Development II: Development in	4+2
	Ĭ	Adolescence and Adulthood	
	CC HH 402	Nutrition: A Life Cycle Approach	4 +2
	CC HH 403	Fashion Design Concepts	4 +2
	SEC-2	SEC-2	4
	GE -4	GE -4	4 +2
V	CC HH 501	Life Sciences	4+2
	CC HH 502	Physical Sciences	4 +2
	DSE -1	DSE -1	4+2
	DSE -2	DSE -2	4 +2
VI	CC HH 601	Research Methodology in Home Science	4 +2
	CC HH 602	Socio Economic Environment	4 +2
	DSE -3	DSE -3	4 +2
	DSE -4	DSE -4	4 +2
		TOTAL	148

*Any 4 DSE, 2 SEC AND 4 GE to be picked up by the student from the pool.

	DIS	CIPLINE SPECIFIC ELECTIVE COURSES	
Semester	Course Code	Course Name	Credits (Theory+Pr)
	DSE-1 (Any One)	Food Science Theories of Human Development	4+2
	(Ally Olle)	Communication For Development: BCC	
		Childhood in India	
		Textile Processing	
		Ergonomic Design	
v		Physiology and Promotive Health	
	DSE-2	Nutritional Biochemistry	4+2
	(Any One)	Childhood in India	
		Interior Design & Decoration	
		Gender, Media and Society	
		Apparel Production	
		Basics of Interior Design and Hospitality	
		Management	
	DSE-3	Entrepreneurship Development & Enterprise	4+2
	(Any One)	Management	
		Public Nutrition	
		Childhood Disability and Social Action	
		Programme Design and Evaluation	
		Apparel Marketing and Merchandising	
		Advertising and Public Relation	
		Basics of Nutrition Epidemiology and Anthropology	
VI		Commercial Clothing	
S-		Understanding Gender in Contemporary India	
	DSE-4	Extension for Develonment	4+2
	(Any One)	Indian Textile Heritage	
		Therapeutic Nutrition	
		Child Rights and Gender Justice	
		Human Resource Management	
		Pattern Making and Draping	
	7	Non Formal, Adult and Life Long Education	
		Child Rights in India	

Semester	Course Code	Course Name	Credit s (4)
	SEC HH 01	Home Based Catering	
III & IV	SEC HH 02	Maternal and Child Nutrition	
	SEC HH 03	Early Childhood Care and Development	
	SEC HH 04	Self Development and Well-Being	
	SEC HH 05	Training and Capacity Building	
	SEC HH UO	Advertising and Social Marketing	
	SEC HH 07	Surface Ornamentation	
	SEC HH 08	CAD in Textiles and Apparel	<u>-</u>
	SEC HH 09	Resources and Sustainable Development	
	SEC HH 10	Autocad and Spatial Planning	
	SEC HH 11	Understanding Psychology	
	SEC HH 12	Computer Applications in Communication and Media Design	
	SEC HH 13	Information, Education and Communication Material for Development	
	SEC HH 14	House Keeping	
	SEC HH 15	Travel and Tourism	
	SEC HH 16	Nutrition Health Communication	
	SEC HH 1/	Biophysics	
	SEC HH 18	Life Skills Education	
	SEC HH 19	Activities and Resources for Child Development – I	
	SEC HH 20	Activities and Resources for Child Development II	
	SEC HH 21	Product Development in Textiles and Apparel	
	SEC HH 22	Image Styling	
	SEC HH 23	Fashion Illustration	
	SEC HH 24	NGO Management & CSR	

CORE COURSES (14 Courses) Total Credits - 84

(6 credits each Theory 4 credits + Practical 2 credits =6)

CC 1: Human Development I: The Childhood Years Theory 4 credits + Practical 2 credits

- CC 2: Food and Nutrition Theory 4 credits + Practical 2 credits
- CC 3: Dynamics of Communication and Extension Theory 4 credits + Practical 2 credits
- CC 4: Resource Management Theory 4 credits + Practical 2 credits
- CC 5: Introduction to Textiles Theory 4 credits + Practical 2 credits
- CC 6: Communication Systems and Mass Media Theory 4 credits + Practical 2 credits
- CC 7. Dawsonal Finance & Consumor Studies Theory A gradity + Drestical 2 gradity

CC 8: Human Development II: Development in Adolescence and Adulthood Theory 4 credits

+ Practical 2 credits

- CC 9: Nutrition: A Life Cycle Approach Theory 4 credits + Practical 2 credits
- CC10: Fashion Design Concepts Theory 4 credits + Practical 2 credits
- CC11: Life Sciences Theory 4 credits + Practical 2 credits
- CC12: Physical Science Theory 4 credits + Practical 2 credits
- CC13: Research Methodology in Home Science Theory 4 credits + Practical 2 credits
- CC14: Socio Economic Environment Theory 4 credits + Practical 2 credits

DISCIPLINE SPECIFIC ELECTIVE (4 Courses) Total Credits - 24

(6 Credits each – Theory 4 credits + Practical 2 credits = 2)

- DSE 1: Food Science Theory 4 credits + Practical 2 credits
- DSE 2: Nutritional Biochemistry Theory 4 credits + Practical 2 credits
- DSF 2. Theories of Human Development Theory A credits + Practical 2 credits
- DSE 4: Childhood in India Theory 4 credits + Practical 2 credits
- DSE 5: Communication For Development: BCC Theory 4 credits + Practical 2 credits
- **DSE 6: Extension for Development** Theory 4 credits + Practical 2 credits
- DSF. 7. Textile Processing Theory 4 credits + Practical 2 credits
- **DSE 8: Indian Textile Heritage** Theory 4 credits + Practical 2 credits
- DSE 9: Entrepreneursmp Development & Enterprise Management Theory 4 creams + Fractical 2 credits
- **DSE 10: Interior Design & Decoration** Theory 4 credits + Practical 2 credits
- DSE 11: Therapeutic Nutrition Theory 4 credits + Practical 2 credits
- **DSE 12: Public Nutrition** Theory 4 credits + Practical 2 credits
- DSE 13: Child Rights and Gender Justice Theory 4 credits + Practical 2 credits
- DSE 14: Childhood Disability and Social Action Theory 4 credits + Practical 2 credits
- DSE 15: Gender, Media and Society Theory 4 credits + Practical 2 credits
- DSE 16: Programme Design and Evaluation Theory 4 credits + Practical 2 credits
- DSE 17: Apparel Marketing and Merchandising Theory 4 credits + Practical 2 credits
- DSE 18: Apparel Production Theory 4 credits + Practical 2 credits
- **DSE 19: Ergonomic Design** Theory 4 credits + Practical 2 credits
- **DSE 20: Human Resource Management** Theory 4 credits + Practical 2 credits
- **DSE 21: Space Planning and Design** Theory 4 credits + Practical 2 credits
- **DSE 22: Physiology and Promotive Health** Theory 4 credits + Practical 2 credits
- DSE 23: Advertising and Public Relation Theory 4 credits + Practical 2 credits
- DSE 24: Non Formal, Adult and Life Long Education Theory 4 credits + Practical 2 credits
- DSE 25: Basics of Interior Design and Hospitality Management Theory 4 credits + Practical 2 credits

CORE COURSES (14 Courses) Total Credits - 84

(6 credits each Theory 4 credits + Practical 2 credits =6)

- CC 1: Human Development I: The Childhood Years Theory 4 credits + Practical 2 credits
- CC 2: Food and Nutrition Theory 4 credits + Practical 2 credits
- CC 3: Dynamics of Communication and Extension Theory 4 credits + Practical 2 credits
- CC 4: Resource Management Theory 4 credits + Practical 2 credits
- CC 5: Introduction to Textiles Theory 4 credits + Practical 2 credits
- CC 6: Communication Systems and Mass Media Theory 4 credits + Practical 2 credits
- CC 7: Personal Finance & Consumer Studies Theory A gradity + Practical 2 gradity

CC 8: Human Development II: Development in Adolescence and Adulthood Theory 4 credits

+ Practical 2 credits

- CC 9: Nutrition: A Life Cycle Approach Theory 4 credits + Practical 2 credits
- CC10: Fashion Design Concepts Theory 4 credits + Practical 2 credits
- CC11: Life Sciences Theory 4 credits + Practical 2 credits
- CC12: Physical Science Theory 4 credits + Practical 2 credits
- CC13: Research Methodology in Home Science Theory 4 credits + Practical 2 credits
- CC14: Socio Economic Environment Theory 4 credits + Practical 2 credits

DISCIPLINE SPECIFIC ELECTIVE (4 Courses) Total Credits - 24

(6 Credits each –Theory 4 credits + Practical 2 credits =2)

- **DSE 1: Food Science** Theory 4 credits + Practical 2 credits
- DSE 2: Nutritional Biochemistry Theory 4 credits + Practical 2 credits
- DSF 3. Theories of Human Development Theory 4 credits + Practical 2 credits
- DSE 4: Childhood in India Theory 4 credits + Practical 2 credits
- DSE 5: Communication For Development: BCC Theory 4 credits + Practical 2 credits
- **DSE 6: Extension for Development** Theory 4 credits + Practical 2 credits
- DSE 7: Textile Processing Theory 4 credits + Practical 2 credits
- **DSE 8: Indian Textile Heritage** Theory 4 credits + Practical 2 credits
- DEE 9: Entrepreneursmp Development & Enterprise Management Theory 4 credits + Fractical 2 credits
- DSE 10: Interior Design & Decoration Theory 4 credits + Practical 2 credits
- **DSE 11: Therapeutic Nutrition** Theory 4 credits + Practical 2 credits
- DSE 12: Public Nutrition Theory 4 credits + Practical 2 credits
- DSE 13: Child Rights and Gender Justice Theory 4 credits + Practical 2 credits
- DSE 14: Childhood Disability and Social Action Theory 4 credits + Practical 2 credits
- DSE 15: Gender, Media and Society Theory 4 credits + Practical 2 credits
- **DSE 16: Programme Design and Evaluation** Theory 4 credits + Practical 2 credits
- DSE 17: Apparel Marketing and Merchandising Theory 4 credits + Practical 2 credits
- DSE 18: Apparel Production Theory 4 credits + Practical 2 credits
- DSE 19: Ergonomic Design Theory 4 credits + Practical 2 credits
- **DSE 20: Human Resource Management** Theory 4 credits + Practical 2 credits
- DSE 21: Space Planning and Design Theory 4 credits + Practical 2 credits
- DSE 22: Physiology and Promotive Health Theory 4 credits + Practical 2 credits
- DSE 23: Advertising and Public Relation Theory 4 credits + Practical 2 credits
- DSE 24: Non Formal, Adult and Life Long Education Theory 4 credits + Practical 2 credits
 DSE 25: Basics of Interior Design and Hospitality Management Theory 4 credits + Practical 2 credits
 - 23. Dasies of Interior Design and Hospitality Management Thoofy 4 credits 1 II

Semester	Course Code	Course Name	Credits (Th+Pr)
V	DSE HP 1A	Nutritional Biochemistry	4+2
DSE 1	DSE HP 2A	Children with Disabilities	
DSE 2	DSE HP 3A	Communication for Development	
DSE 3	DSE HP 4A	Processes in Apparel Design	
(Any three)	DSE HP 5A	Entrepreneurship Development	
VI	DSE HP 1B	Public Nutrition and Dietetics	4+2
DSE 3	DSE HP 2B	Child Rights and Gender Empowerment	
DSE 4	DSE HP 3B	Extension Management	
DSE 5	DSE HP 4B	Traditional Indian Textiles	
(Any three)	DSE HP 5B	Basics of Design Application	

Semester	Course	Course Name	Credits
	Code		(4)
	SEC HP 1	Sociology of Working with Families and Communities	
III, IV, V	SEC HP 2	Understanding Psychology	
& VI	SEC HP 3	Overview of Indian Economy	
(One	SEC HP 4	Human Physiology	
each)	SEC HP 5	Bakery Science	
	SEC HP 6	Home Based Catering	
	SEC HP 7	Nutrition and Fitness	
	SEC HP 8	Early Childhood Care and Education	
	SEC HP 9	Adolescents' Relations and Well-Being	
	SEC HP 10	Training for Development	
	SEC HP 11	Advocacy and Behavior Change Communication	
	SEC HP 12	Textile Design	
i i	SEC HP 13	Computer Applications in Fashion Design	

SEC HP 14 Resource Management and Sustainable Development SEC HP 15 Autocad and Space Planning SEC HP 16 Social Media and Digital Communication SEC HP 17 Basics of Design SEC HP 18 Computer Applications in Communication and Media Design SEC HP 19 Information, Education and Communication Material for Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication SEC HP 23 Textile Design
SEC HP 16 Social Media and Digital Communication SEC HP 17 Basics of Design SEC HP 18 Computer Applications in Communication and Media Design SEC HP 19 Information, Education and Communication Material for Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 17 Basics of Design SEC HP 18 Computer Applications in Communication and Media Design SEC HP 19 Information, Education and Communication Material for Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 18 Computer Applications in Communication and Media Design SEC HP 19 Information, Education and Communication Material for Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 19 Information, Education and Communication Material for Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
Development SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 20 House Keeping SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 21 Training for Development SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 22 Advocacy and Behavior Change Communication
SEC HP 23 Textile Design
SECTIVE DESIGN
SEC HP 24 Computer Applications in Fashion Design
SEC HP 25 Resource Management and Sustainable Development
SEC HP 26 Activities and Resources for Child Development II
·
SEC HP 27 Product Development in Textiles and Apparel
SEC HP 28 Image Styling
SEC HP 28 Image Styling
SEC HP 29 Fashion Illustration
SEC HP 30 NGO Management & CSR
SEC HP 31 Going About Research

CORE COURSES (12 Courses) Total Credits 72

(6 Credits each Theory 4 Credits +Practical 2 Credits =6)

- CC1: Communication and Extension Theory 4 Credits +Practical 2 Credit
- CC 2: Resource Management Theory 4 Credits +Practical 2 Credit
- CC 3: Fashion Studies Theory 4 Credits +Practical 2 Credit
- CC 4: Fundamentals of Nutrition and Food Science Theory 4 Credits +Practical 2 Credit
- CC 5: Life Span Development I Theory 4 Credits +Practical 2 Credit
- CC 6: Fundamentals of Textiles Theory 4 Credits +Practical 2 Credit
- CC 7: Physical Sciences Theory 4 Credits +Practical 2 Credit
- CC 8: Life Span Development II Theory 4 Credits +Practical 2 Credit
- CC 9: Nutrition for the Family Theory 4 Credits +Practical 2 Credit
- CC 10: Life Sciences Theory 4 Credits +Practical 2 Credit
- CC 11: Personal Finance and Consumer Studies Theory 4 Credits +Practical 2 Credit
- CC 12: Communication Systems and Social Change Theory 4 Credits +Practical 2 Credit

DISCIPLINE SPECIFIC ELECTIVE (6 Courses) Total Credits -36

(6 Credits Each – Theory 4 Credits +Practical 2 Credits)

- DSE 1A: Nutritional Biochemistry Theory 4 Credits +Practical 2 Credit
- DSE-1B: Public Nutrition and Dietetics Theory 4 Credits +Practical 2 Credit
- **DSE 2A:** Children with Disabilities Theory 4 Credits +Practical 2 Credit
 - DSE 2B: Child Rights and Gender Empowerment Theory 4 Credits + Practical 2 Credit

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DSE 3B: Extension Management Theory 4 Credits +Practical 2 Credit
DSE 4A: Processes in Annarel Design Theory 4 Credits +Practical 2 Credit
DSE 4B: Traditional Indian Textiles Theory 4 Credits +Practical 2 Credit
DSE 5A: Entrepreneurship Development Theory 4 Credits +Practical 2 Credit
DSE 5B: Basics of Design Application Theory 4 Credits +Practical 2 Credit
SKILL ENHANCEMENT COURSES (4 Courses) Total Credits - 8
(2 Credits Each Theory 2 Credits or Theory 1 + Practical 1 Credit or Practical's 2 Credits)
SEC 1: Sociology of Working with Families and Communities Theory 2 Credit
SEC 2: Understanding Psychology Theory 2 Credit
SEC 3: Overview of Indian Economy Theory 2 Credit
SEC 4: Human Physiology Theory 2 Credit
SEC 5: Bakery Science Practical 2 Credit
SEC-6: Home Based Catering Theory 2 Credit
SEC 7: Nutrition and Fitness Theory 2 Credit
SEC 8: Early Childhood Care and Education Practical 2 Credit
SEC 'U. Adolosconts' Polations and Wall-Raing Practical ') ( redit
SEC 10: Training for Development Practical 2 Credit
SEC 11: Advocacy and Behavior Change Communication Practical 2 Credit
SEC 12: Textile Design Practical 2 Credit
SEC 13: Computer Applications in Fashion Design Practical 2 Credit
SEC 14: Resource Management and Sustainable Development Practical 2 Credit
SEC 15: Autocad and Space Planning Practical 2 Credit
SEC 16: Social Media and Digital Communication Practical 2 Credit
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DSE 3A: Communication for Development Theory 4 Credits +Practical 2 Credit

SEC 24: Life Skills Education Theory 2 credits

SEC 17: Basics of Design Practical 2 Credit

SEC 20: House Keeping Theory 2 credits SEC 21: Travel and Tourism Theory 2 credits

SEC 23: Biophysics Theory 2 credits

SEC 25: Activities and Resources for Child Development - I Practical 2 credits

SEC 18: Computer Applications in Communication and Media Design Practical 2 credits

SEC 19: Information, Education and Communication Material for Development Practical 2 credits

SEC 26: Activities and Resources for Child Development II Practical 2 credits

SEC 27: Product Development in Textiles and Apparel Practical 2 credits

SEC 28: Image Styling Practical 2 credits

SEC 29: Fashion Illustration Practical 2 credits

SEC 30: NGO Management & CSR Theory 2 credits

SEC 22: Nutrition Health Communication Theory 2 credits

Total Credits 72 Core + 36 DSE + 8 SEC + 4 AECC = 120 Credits

Structure of B.A. Honors Journalism Professional course (English) under LOCF

Core Course

Paper Titles	Page
Semester II	
Reporting and Editing for Print	1
2. Ivieura anu Curturar Studies	3

Generic Elective (GE) (Any one)

Papers 3 and 4 will be offered in the 2nd semester. Students of other disciplines may choose any **one** in each semester from the following papers that are to be offered by each college.

Papers Titles	Page
Semester II	
1. Photography	5
2. Advertising and Corporate Communication	7

SEM CORE	SEC	DSE	GE
II C3 Reporting and Editing for Print C4 Media and Cultural Studies			GE (Sem II) 3. Photography 4. Advertising and Corporate Communication

SEMESTER II

Reporting and Editing for Print

Objective: The students will be introduced to the nuances of reporting and editing. They will also grasp the skills required to cover and edit news. They will also understand the contemporary trends and issues in news reporting.

Unit I- Covering news

Reporter- role, functions and qualities

Working on a beat; news agency reporting.

Covering speeches, meetings and press conferences

Covering of beats- crime, courts, city reporting, health, education, sports

Structure of B.A. Honours Journalism Professional course (English) under LOCF

Core Course

Paper Titles	Page
Semester III	
1. Introduction to Broadcast Media	5
2. History of the Media	6
3. Advertising and Public Relations	9
Semester IV	
4. Introduction to New Media	11
5. Development Communication	13
6. Media Ethics and the Law	15

Skill Enhancement Course (SEC) (Any two)

Papers 1 and 2 will be offered in the 3rd semester and papers 3 and 4 will be offered in the 4th semester. Students are required to choose any **one** in each semester from the four papers that are to be offered by each college (two in each semester).

Paper Titles	Page
Semester III	
1. Radio Production	24
2. Mobile Journalism	25
Semester IV	
3. Documentary Production	27
4. Animation and Graphics	29

CBCS REVISED SYLLABUS 2019 B.A. Journalism (Honors) under LOCF

Sem	CORE	SEC	DSE	GE
ш	C5 Introduction to Broadcast Media C6History of the Media C7 Advertising and Public Relations	SEC 1.Radio Production SEC-2 2.Mobile Journalism		GE(Sem3) 5.Film Appreciation 6.Television Journalism 7. Web Journalism 8. Law, Media and Society
IV	C8 Introduction to New Media C9 Development Communication C10 Media Ethics and the Law	SEC 3.Documentary Production SEC-4 Animation and Graphics	ship of 4 to 6 weeks with any m	GE (Sem4) 9.Video Production 10. Print Journalism 11. Media and Popular Culture
		Mandatory Intern	smp of 4 to 6 weeks with any in	edia organization

COURSES OFFERED UNDER B.SC. (H) MICROBIOLOGY PROGRAMME (CBCS)

			<u> </u>
SEMESTER	COURSE CODE	NAME OF THE COURSE	CREDITS
1	MICROB-CC101	Introduction to Microbiology and Microbial Diversity	L=4 P=2
	MICROB-CC102	Bacteriology	L=4 P=2
II	MICROB-CC201	Biochemistry	L=4 P=2
	MICROB-CC202	Cell Biology	L=4 P=2
III	MICROB-CC301	Microbial Physiology and Metabolism	L=4 P=2
111	MICROB-CC302	Environmental Microbiology	L=4 P=2
	MICROB-CC302	Environmental Microbiology	L-4 F-Z
	MICROB-CC303	Molecular Biology	L=4 P=2
IV	MICROB-CC401	Microbial Genetics and Genomics	L=4 P=2
	MICROB-CC402	Virology	L=4 P=2
	MICROR CC402	Tood and Dains Missahialasss	L=4 P=2
V	MICROB-CC501	Industrial Microbiology	L=4 P=2
	WIICKUB-CC302	Immunology	L=4 P=2
VI	MICROB-CC601	Medical Microbiology	L=4 P=2
*1	MICROB-CC602	Recombinant DNA Technology	L=4 P=2
CONTRACTOR OF THE PARTY OF THE	fic Elective Courses (DSE)		I ran
V	MICROB-DSE501	Bioinformatics	L=4 P=2
	MICROB-DSE502	Instrumentation and Biotechniques	L=4 P=2
	MICROB-DSE503	Principles of Genetics	L=4 P=2
	MICROB-DSE504	Biomathematics and Biostatistics	L=4 P=2
VI	MICROB-DSE601	Microbial Biotechnology	L=4 P=2
	MICROB-DSE602	Advances in Microbiology	L=4 P=2
	MICROB-DSE603	Plant Pathology	L=4 P=2
		Biosafety and Intellectual	L=4 P=2 L=4 P=2
	MICROB-DSE604	Blosalety and Intellectual	1 =4 P=/
			2 2
	MICROB-DSE605	Property Rights (IPR) Project Work	L=4 P=2
Generic Electiv I II III III		Property Rights (IPR)	
I II III	es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE303 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404	Property Rights (IPR) Project Work Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology	L=4 P=2
I II III IV Skill Enhancen	es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE303 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404	Project Work Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology	L=4 P=2
I II III	es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE303 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-GE404	Property Rights (IPR) Project Work Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries	L=4 P=2
I II III IV	MICROB-DSE605 es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE405 MICROB-GE404 MICROB-GE406 MICROB-SE1	Project Work Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries	L=4 P=2
I II III IV Skill Enhancen	es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE405 MICROB-SE1	Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries Microbial Dispussion Health Clinical Biofertilizers and Biopesticides	L=4 P=2 L=2 P=2 L=2 P=2
I II III IV Skill Enhancen	MICROB-DSE605 es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE405 MICROB-GE404 MICROB-GE406 MICROB-SE1	Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries Microbial Pictoriology Biofertilizers and Biopesticides Food Fermentation Techniques	L=4 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2
I II III IV Skill Enhancen	es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE404 MICROB-GE405 MICROB-SE1	Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries Biotectilizers and Biopesticides Food Fermentation Techniques Management of Human Microbial Diseases	L=4 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2
I II III IV	MICROB-DSE605 es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-SE1 MICROB-SE1 MICROB-SE3 MICROB-SE3 MICROB-SE3	Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries Biotectilizers and Biopesticides Food Fermentation Techniques Management of Human	L=4 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2
I II III IV Skill Enhancen	MICROB-DSE605 es Courses (GE) MICROB-GE101 MICROB-GE201 MICROB-GE301 MICROB-GE302 MICROB-GE401 MICROB-GE401 MICROB-GE402 MICROB-GE403 MICROB-GE404 MICROB-GE404 MICROB-SE1 MICROB-SE1 MICROB-SE3 MICROB-SE3 MICROB-SE5	Introduction and Scope of Microbiology Bacteriology and Virology Microbial Metabolism Microbial Genetics and Molecular Biology Applications of Microbes in Biotechnology Industrial and Food Microbiology Microbes in Environment Medical Microbiology and Immunology Genetic Engineering and Biotechnology Microbial Quality Control in Food and Pharmaceutical Industries Biotectilizers and Biopesticides Food Fermentation Techniques Management of Human Microbial Diseases	L=4 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2 L=2 P=2

B.Sc (HONOURS) MICROBIOLOGY (CBCS STRUCTURE) C-11: INDUSTRIAL MICROBIOLOGY (THEORY) SEMESTER –V

TOTAL HOURS: 60 CREDITS: 4

Unit 1 Introduction to industrial microbiology and fermentation processes No. of Hours: 10 Brief history and developments in industrial microbiology.

Types of fermentation processes - Solid-state and liquid-state (stationary and submerged) fermentations; batch, fed-batch (eg. baker's yeast) and continuous fermentations.

Unit 2 Types of bio-reactors and measurement of fermentation parameters No. of Hours: 12

Components of a typical bio-reactor, Types of bioreactors-Laboratory, pilot- scale and production fermenters, constantly stirred tank and air-lift fermenters, Measurement and control of fermentation parameters - pH, temperature, dissolved oxygen, foaming and aeration.

Unit 3 Isolation of industrially important microbial strains and fermentation media

No. of Hours: 10

Sources of industrially important microbes and methods for their isolation, preservation and maintenance of industrial strains, strain improvement, Crude and synthetic media; molasses, cornsteep liquor, sulphite waste liquor, whey, yeast extract and protein hydrolysates.

Unit 4 Down-stream processing

No. of Hours: 6

Cell disruption, filtration, centrifugation, solvent extraction, precipitation, lyophilization and spray drying.

Unit 5 Microbial production of industrial products (micro-organisms involved, media, fermentation conditions, downstream processing and uses) No. of Hours: 18

Citric acid, ethanol, , glutamic acid, Vitamin B12.

Enzymes (amylase, protease, lipase).

Wine, beer.

Antibiotics - Penicillin, Streptomycin.

Unit 6 Enzyme immobilization

No. of Hours: 4

Methods of immobilization, advantages and applications of immobilization, large scale applications of immobilized enzymes (glucose isomerase and penicillin acylase).

C-11: INDUSTRIAL MICROBIOLOGY (PRACTICAL) SEMESTER –V

TOTAL HOURS: 60 CREDITS: 2

- 1. Study different parts of fermenter.
- 2. Microbial fermentations for the production and estimation (qualitative and quantitative) of:
- (a) Enzymes: Amylase and Protease.
- (b) Amino acid: Glutamic acid.
- (c) Organic acid: lactic acid/ Acetic Acid
- (d) Alcohol: Ethanol.
- 3. A visit to any educational institute/industry to see an industrial fermenter, and other downstream processing operations.

SUGGESTED READINGS

- 1. Patel A.H. (1996). Industrial Microbiology. 1st edition, Macmillan India Limited.
- Okafor N. (2007). Modern Industrial Microbiology and Biotechnology. 1st edition. Bios Scientific Publishers Limited. USA.
- 3. Waites M.J., Morgan N.L., Rockey J.S. and Higton G. (2001). Industrial Microbiology: An Introduction. 1st edition, Wiley Blackwell.



Unit 1Biofertilizers

No of Hours: 10

General account of the microbes used as biofertilizers for various crop plants and their advantages over chemical fertilizers.

Symbiotic N2 fixers: Rhizobium - Isolation, characteristics, types, inoculum production and field application, legume/pulses plants.

Frankia - Isolation, characteristics, Alder, Casurina plants, non-leguminous crop symbiosis.

 $\label{eq:cyanobacteria} Cyanobacteria, \textit{Azolla} - Isolation, characterization, mass multiplication, Role in rice cultivation, Crop response, field application.$

Unit 2 Non - Symbiotic N2 fixers

No of Hours: 4

Free living Azospirillum, Azotobacter - free isolation, characteristics, mass inoculum production and field application.

Unit 3 Phosphate and silicate solubilizers

No of Hours: 4

Phosphate and silicate solubilizing microbes - Isolation, characterization, mass inoculum production, field application.

Unit 4 Mycorrhizal biofertilizers

No of Hours: 5

Importance of mycorrizal inoculum, types of mycorrhizae and associated plants, Mass inoculum production of VAM, field applications of Ectomycorrhizae and VAM.

Unit 5 Bioinsecticides No of Hours: 7

General account of microbes used as bioinsecticides and their advantages over synthetic pesticides, Bacillus thuringiensis, production, Field applications, Viruses – cultivation and field applications. Introduction to mycoinsecticides.

Suggested Readings

- 1. Kannaiyan, S. (2003). Bioetchnology of Biofertilizers, CHIPS, Texas.
- 2. Mahendra K. Rai (2005). Hand book of Microbial Biofertilizers, The Haworth Press, Inc. New York
- 3. Reddy, S.M. et. al. (2002). Bioinoculants for Sustainable Agriculture and Forestry, Scientific Publishers.
- 4. Subba Rao N.S (1995) Soil Microorganisms and Plant Growth, Oxford and IBH publishing co. Pvt. Ltd. NewDelhi.
- 5. Saleem F and Shakoori AR (2012) Development of Bioinsecticide, Lap Lambert Academic Publishing GmbH KG.
- 6. Aggarwal SK (2005) Advanced Environmental Biotechnology, APH publication.

Number of core courses	Credits in each core course				
Course	Theory	Practical	Tutorial	Credits	
Core course 1	4			4	
CC101: Research Methods					
Core course 2	4	2		6	
FASCC102: Advanced Fabric					
Science and Quality Control					
Core course 3	4	2		6	
FASCC103: Garment					
Manufacturing Technology					
Core course 4	4			4	
FASCC104: Historic Textiles					
Total credits in core course	20	<u> </u>	*	th.	

SEMESTER II

Credits in each core course				
Theory	Practical	Tutorial	Credits	
4	2		6	
4	2		6	
	4		4	
4			4	
	4.		4	
24			.	
	4	Theory Practical 4 2 4 4 4 4 4 4	Theory Practical Tutorial 4 2 4 4 4 4 4 4	

	SL.	MESTER III			
Number of core courses	Credits in each core course				
Course	Theory	Practical	Tutorial	Cre	dits
Core course 10 FASCC310: Historic Costume	4			4	
Core course 11 FASCC311: Dyeing, Printing and Colour Measurement	4			4	
Core course 12 Integrated Practical FASCC312: Dyeing, Printing and Colour Measurement		4		4	
Core course 13 FASCC313: Internship		2		2	
Core course 14 FASCC314: Dissertation I: Technical Writing and Seminar		2		2	
Total credits in core course	16		200	**	
Number of elective courses	Credits in each El	ective course			
Credits in each elective course	Theory	Practical	Tutorial		Credits
Elective course 1	4	2			6
Elective course 2	4	2			6
Total credits in elective courses	12				
Number of Open Electives	Credits in each open elective				
	Theory				Credits
Open Elective	4				4
Total credits in open elective	4				

Elective Courses: Select any two of the following:

- FASEC31-Extension and Economic Empowerment
- FASEC32- Psychology of Fashion
- FASEC33- Women's Wear
- FASEC34- Sustainability in Textiles and Fashion Industry
- FASEC35-Marketing Management

Open Elective Courses for Semester III - Select any one of the following:

- FNOE31 : Community Nutrition Assessment
- HDCSOE31: Parenting & High Risk Infants

DCEOE31: Communication Processes and Techniques

• RMDAOE31 : Entrepreneurship & Innovation

• FASOE31: Fabric Study

Number of core courses		Credits	s in each core cou	rse
Course	Theory	Practical	Tutorial	Credits
Core course 15 FASCC414: Dissertation II /Experiential Learning Project		6		6
Number of elective courses	1,000	ch Elective course		
Credits in each elective course	Theory	Practical	Tutorial	Credits
Elective course 3	4	2		6
Elective course 4	4	2		6
Elective course 5	4	2		6
Total credits in elective courses	18	111	11:	
Total credits in Semester IV	24			

Elective Courses: Select any three of the following:

- FASEC41-Children's Wear
- FASEC42-Functional Clothing
- FASEC43- Textiles for Home and Hospitality
- FASEC44- Technical Textiles
- FASEC43- TEXTILE CONSCIVATION
- FASEC46- Fashion Communication
- FASEC47- Commercial Laundry Practices

SEMESTER -3

PAPER NO.	TITLE	CREDITS	Max Marks	Periods /week	Duration of exam (Hrs)
	THEORY				
1341	DYEING, PRINTING AND COLOUR MEASUREMENT	4	100	3	3
1342	FASHION WORLD	4	100	3	3
	PRACTICAL				
1343	DYEING PRINTING & COLOUR MEASUREMENT	4	100	9	6 hrs
1344	FASHION ILLUSTRATION	4	100	9	6 hrs
1345 (a)	INTERNSHIP	2	50	2	
1245 (b)	DISSERTATION	2		2	
	TOTAL	20	450	28	200

TOTAL MARKS: 450

SEMESTER-4

PAPER NO.	TITLE	CREDIT S	Max Marks	Periods /week	Duration of exam (Hrs)
	THEORY				
1441	QUALITY ASSURANCE IN TEXTILES & APPAREL	4	100	3	3
1442	ELECTIVES (Any two of the following): a) TEXTILE CONSERVATION AND DOCUMENTATION b) EXTENSION PROGRAMME DESIGNS c) TEATILES FOR HOME AND HOSPITALITY d) FASHION MERCHANDISE RETAIL	4 each	100 each	3	3
1443	PRACTICAL				
	a) TEXTILE DESIGN DEVELOPMENT b) CAD FOR FABRICS AND APPAREL	4	100	9	6 hrs on 2 Days
1444	DISSERTATION	4	150	4	
	TOTAL	20	500	22	

TOTAL MARKS: 550

GRAND TOTAL = 2000

	Semester	I		
Core courses	Credits in each core course			
	Theory	Practical	Tutorial	Credits
Core course 1	4			4
FNCC 101 Research Methods				
Core course 2	4	2	- 3	6
FNCC 102 Advanced Nutritional				
Biochemistry and Techniques-I			-	
Core course 3	4	2		6
FNCC 103 Principles of Food Science				
Core course 4	4			4
FNCC 104 Human Physiology				
Total credits in core course	20	•	•	
	1			
Total credits in Semester I 20)			

	Semester 1	П		
Core courses	Credits in each core course			
	Theory	Practical	Tutorial	Credits
Core course 5	4	2		6
FNCC 205 Statistics and Computer				
Application				
Core course 6	4	2		6
FNCC 206 Food Microbiology and				
Food Safety				
Core course 7	4			4
FNCC 207 Advanced Human				
Nutrition – I				
Core course8	4			4
FNCC 208 Advanced Nutritional				
Biochemistry and Techniques -II				
Core course 9		4		4
FNCC 209 Integrated Nutrition				
Practical				
Tactical				
Total credits in core course	24	<u> </u>	1	

		Semester l	Ш		
Core courses		Credits in each core course			
		Theory	Practical	Tutorial	Credits
Core course 10		4			4
FNCC 310 Adva	anced Human				
Nutrition- II					
Core course 11		4	76 75 	5	4
FNCC 311 Clini	cal Nutrition				
Core course 12			4	3	4
FNCC 312 Integ	grated practical			5	
Core course13			2		2
FNCC 313 Inter	rnship			6	
Core course 14			2		2
FNCC 314 Disso	ertation I: Technical				
Writing and Sen	ninar				
Total credits in	core course	16	73.24		7.4
Elective courses*		Credits in each Elective course			
	27	Theory	Practical	Tutorial	Credits
	Elective course 1	4	2		6
Group A	Elective course 2	4	2		6
	Elective course 1	4	2		6
Group B	Elective course 2	4	2		6
C C	Elective course 1	4	2		6
Group C	Elective course 2	4	2		6
Total credits in	elective courses	12 49	<u> </u>		Ţ
Number of Open	Credits in each			Ĭ	

Specialization A: Clinical Nutrition

Elective Course 1: FNEC 31 A: Public Health Aspects of Malnutrition

11

Elective Course 2: FNEC 32 A: Institutional Food Management

Specialization B: Public Health Nutrition

Elective Course 1: FNEC 31 B: Public Health Nutrition

Elective Course 2: FNEC 32 B: Programme Planning in Public Health Nutrition

Specialization C: Food Science and Processing

Elective Course 1: FNEC 31 C: Principles of Food Processing Elective Course 2: FNEC 32 C: Food Processing Technology -I

Open Elective Courses for Semester III - Select any one of the following:

- FNOE31 : Community Nutrition Assessment
- HDCSOE31: Parenting & High Risk Infants
- DCEOE31 : Communication Processes and Techniques
- RMDAOE31 : Entrepreneurship & Innovation
- FASOE31: Fabric Study