

E) Collection of ornamental plants and vegetables, common

Weed

## **Semester IV**

### **Paper I Introduction to clothing construction.....M.M.50**

#### **Unit 1**

A ) sewing machine and its part common defects and how to remedy them

#### **Unit II**

selection of clothing material

A) factors influencing selection of fabrics – budget, age, season, occupation, figure , fashion etc

B) selection of linen – towel, bedsheet , table covers and curtains.

#### **Unit III**

principles of clothing Construction

A)principles of drafting and making paper pattern

B) taking body measurement of different types of garments

C) preparation of fabric for garment making

D) layout of patterns , cutting and stitching

#### **Unit IV**

- A) basic seams and seams finishes
- b) fullness – gathers , pleats ,darts and tucks etc.
- C) placket opening and its variations
- D) fasteners and pockets
- E) finishing of neck lines – various techniques including collars

**Practical**

**M.M.50**

1. sewing techniques – basic seams and seams finishes, fullness – gathers, pleats,darts,tucksetc. Placket opening and its variations, fasteners, finishing of necklines- various techniques including collars,pockets
2. garment construction –drafting,cutting and stitching of simple garments like bib,baby's panty , sun-suit/rompers ,a-line dress, simple frock with yoke.

**Paper II House hold equipments**

**M.M. 50**

**Unit I**

Meaning, definition, working principle, use and care of house hold equipment in terms of –  
Unit I

- A)Electrical - motor driven
- (i)Food related – refrigerator, Grinder, mixer, blender, food processor.

B) Laundry - washing machine,Cleaning – vacuum cleaner

**Unit II**

- A)Electrical – heat appliances
- i) Food related – surface heating units, toasters, percolators, oven simple & microwave

B) Laundry – Electric iron & its types.

### **Unit III**

- A) Solar cooker
- B) Non electrical – cookers, non stick pans, knives, peelers, graters.
- C) Certification and guarantee – their meaning, importance and implication.
- D) Cleaning of household articles(including metals)

### **Practical**

**M.M. 50**

1. Conduct market survey of electrical and non-electrical equipments for projecting trends in equipments.
2. Evaluation of different electrical and non-electrical Equipments.
3. Cleaning of different household articles.

### **Paper III Food Microbiology**

**M.M.50**

#### **Unit I**

- A) Brief history of food microbiology and introduction to important micro organisms in food.

#### **Unit II**

- A) Cultivation of micro organisms – nutritional requirements of micro organisms, types of media used, methods of isolation.

#### **Unit III**

- A) Fundamentals of control of micro organisms in foods – use of high and low temperature, dehydration, freezing, irradiation, preservation, sterilization and disinfection.

#### **Unit IV**

A) Food Spoilage – Contamination and microorganism in the spoilage of different kinds of food and their preservation – cereals & cereal products, vegetables & fruits, fish & meat products, egg & poultry, milk and milk products, canned food.

#### **Unit V**

Public health hazards due to

- A) Contaminated foods
- B) Microbes used in food
- C) Biotechnology
- D) Fermented foods.

#### **Practical**

**M.M. 50**

- A) Demonstration of the different parts of the microscope, the use and care of micro organisms.
- B) Preparation of bacterial smear, simple staining.
- C) Preparation of common laboratory media for cultivation of bacteria, yeast and mold.
- D) Morphological identification of important molds and yeast - Rhizopus, Mucor, Aspergillus, Penicillium, Sacchomyces, Alternaria, Demonstration of micro biological analysis of water, milk.

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#### **Paper IV Applied Life Sciences- II**

**M.M.50**

#### **Unit I**

A) Poultry Keeping - Knowledge about housing, feeding & important breeds.

#### **Unit II**

A) Apiculture – General introduction and collection of honey.

#### **Unit III**

A) Sericulture – general introduction about silkworm & their rearing.

**Unit IV**

A) Insect Pest – knowledge of organism, their control and damage by cockroach, termite, grainmoth, weevil, clothmoth

**Unit V**

A) Fish Culture-Knowledge about fish culture,Management of Fish culture Programmes,By products of fishing industry.

**Practical**

**M.M. 50**

- A. Identification of insect pest, silkworm, bees.
- B. Maintenance of bee hives and collection of honey.
- C. Insect pest management-Natural Control,Applied Control and integrated pest management.
- D. Visit to poultry farm.

**Paper V HUMAN DEVELOPMENT-III**

**M.M.50**

**Unit I –**

A) Adolescence (13 to 18 years) – Definition, different views regarding the period, development tasks and characteristics.

**Unit II**

A) Physical development : Puberty, growth spurts, primary and

secondary sexual characteristics, early and late maturing adolescents.

**Unit III**

- A) Definition , Construction of an identity
- B) (iv) Factors influencing Identity development
- C) Choosing a Career, Stages, factors affecting selection for career

**Unit IV**

- A) Social relationships and heterosexual relationship, Importance
- B) Heightened emotionality :- Meaning, Causes, expression, characteristics of emotional maturity.

**Unit V**

- A) Problems – drug and alcohol abuse, STD and AIDS

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**Paper VI Community Nutrition**

**M.M.50**

**Unit 1**

- A) Concept and scope of Community Nutrition.
- B) Common problems in India.

#### **Unit II**

- A) Factors affecting food, Availability and intake.
- B) Agriculture production, population, distribution and industrialization.

#### **Unit III**

- A) Food adulteration, food laws .
- B) Common food adulterants and health hazards.
- C) Agencies checking food adulteration.

#### **Unit IV**

- A) Meaning of nutrition education and its importance.
- B) Organization of nutrition education programmes for the community .
- C) Communication methods .
- D) Communication aids.

#### **Unit V**

- A) Nutrition programmes in India .
- B) Role of national, international and voluntary agencies .

## **SEMESTER V**

### **PAPER I THERAPEUTIC NUTRITION**

**M.M.50**

#### **Unit I –**

- A) Therapeutic Nutrition – Importance, different types of diets, modification of normal diets to therapeutic nutrition, methods of feeding patients, pre- and post operation diets.