



Guru Jambheshwar University of Science and Technology
Hisar-125001, Haryana
(‘A+’ NAAC Accredited State Govt. University)



Scheme of Examination & Syllabus for affiliated Degree Colleges for UG Programme
According to National Education Policy-2020

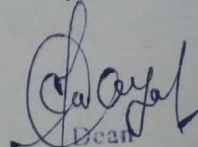
Subject: Home Science

SEMESTER-I								
Type of Course	Course Code	Nomenclature of Paper/Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hrs)
Discipline Specific Course	C24HOS101T	Interior Decoration in home	3	3	20	50	70	2.5
	C24HOS101P	Interior Decoration in home Lab	1	2	10	20	30	2
Minor Course/Vocational Course	C24MIC113T	Housing and space planning	2	2	15	35	50	2
Minor Course/Vocational Course [#]	C24MIN113T	Housing and space planning	4	4	30	70	100	3
Multidisciplinary Course	C24MDC117T	Health and Hygiene	2	2	15	35	50	2
	C24MDC117P	Health and Hygiene Lab	1	2	10	15	25	2
Skill Enhancement Course	C24SEC113T	Hand Fabric Printing Dyeing Techniques	2	2	15	35	50	2
	C24SEC113P	Hand Fabric Printing Dyeing Techniques Lab	1	2	10	15	25	2
SEMESTER-II								
Type of Course	Course Code	Nomenclature of Paper/Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam(Hrs)
Discipline Specific Course	C24HOS201T	Family Resource management	3	3	20	50	70	2.5
	C24HOS201P	Family Resource management Lab	1	2	10	20	30	2
Minor Course/Vocational Course	C24MIC213T	Early Childhood Care & Education	2	2	15	35	50	2
Minor Course/Vocational Course [#]	C24MIN213T	Early Childhood Care & Education	4	4	30	70	100	3
Multidisciplinary Course	C24MDC217T	Basics of Fashion Design	2	2	15	35	50	2
	C24MDC217P	Basics of Fashion Design Lab	1	2	10	15	25	2
Skill Enhancement Course	C24SEC213P	Ice Creams and Chocolate Craft	3	6	25	50	75	3

[#] for Scheme C only

Program Outcomes:

- PO1** To enable students to acquire theoretical and practical knowledge in fundamentals of allied subjects of science & arts to apply them in the study of home science.
- PO2** To inculcate ability to critically evaluate problems and apply lateral thinking and analytical skills for the study of home science.
- PO3** To develop scientific attitude & skills in home science students to enable them to become good home makers & Excel professionally


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Home Science
Hand Fabric Printing Dyeing Techniques(Semester I)
Skill Enhancement Course (SEC)

Course Code: C24SEC113T
30 Hrs. (2 Hrs./Week)
Credit : 2
Exam Time: 2 Hrs.

External Marks :35
Internal Marks :15
Total Marks: 50

Note: The maximum time duration for attempting the paper will be of 2 hours. The examiner is required to set five questions in all. The first question will be compulsory consisting of five short questions covering the entire syllabus consisting of 3 marks each. In addition to that four more questions will be set, two questions from each unit. The students shall be required to attempt three questions in all selecting one question from each unit consisting of 10 marks each in addition to compulsory Question No. 1.

Objectives: *The aim of the course is for students to explore a variety of block, stencil making and fabric printing skills, learn about dyes, print and fabrics. You are encouraged to develop a creative approach to printed textiles, build up confidence and enjoyment working with fabrics.*

Unit - I

Meaning of Dyes and pigments, Classification of Dyes based on source and application.
Difference in Dyeing and Printing.
Printing techniques: Direct, resist and discharge printing.

Unit - II

Traditional Hand Printing methods: Kalamkari, Stencil printing, Hand screen printing, Hand Block Printing, Batik, Ikat, Double ikat, Khadi printing, etc.
Other hand printing methods: Fabric painting, Iron on, flock printing, etc.

Hand Fabric Printing Dyeing TechniquesLab

Course Code: C24SEC113P
30 Hrs. (2 Hrs./Week)
Credit : 1
Exam Time: 2 Hrs.

External Marks :15
Internal Marks :10
Total Marks: 25

Tie and Dye, Batik, Fabric painting with brush, Stencil, Screen, Spray, Block, Iron on printing, Khadi printing. Resist printing, Metallic printing, Puff prints, Flock Print, Discharge print, etc.

Books Suggested:

1. Corbman. P., Fibre to Fabric, 1983, 6 th edition, Mc Graw-Hill international editions.
2. Hall. A.J., 1955, Handbook of Textiles dyeing and printing, the national trade press PP: 39-66.
3. Gohl.E.P.G and Vilensky.L.d. Textile science, 1987, CBS Publishers and distributors. pp: 120.
4. Norma Hollen, Jane saddler, 1979, Textiles, 5thedition, Macmillan Publishings.Co., Inc. New York.1979.
5. Vatsala.R, 2003, Text book of textiles and clothing, Indian council of agricultural research. pp: 111-122.

Course Outcome:

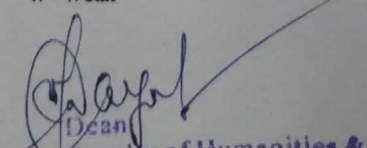
At the end of the course the students would be able to:

- CO1 Name different types of dyes
CO2 Apply different methods of dyeing.
CO3 Use different types of printing technique

Mapping of CO with PO

Outcomes	PO1	PO2	PO3
CO1	S	W	S
CO2	W	M	M
CO3	M	W	S

S= Strong M=Medium W=Weak


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Home Science
Ice Creams and Chocolate Craft (Semester II)
Skill Enhancement Course (SEC)

Course Code: C24SEC213P

90 Hrs. (6 Hrs./Week)

Credit : 3

Exam Time: 3 Hrs.

External Marks :50

Internal Marks :25

Total Marks: 75

Practicals

- Classification and composition of Ice Creams
- Faults in chocolates
- Making different ice creams: Plain Ice creams, Fruit and nut ice creams, Ice Candies, Kulfi, Malai ka baraf, Barafgola, etc.
- Sherbets, ices, mousses, gelato, bisque, custards, cassatta, variegated, novelties, etc.
- Sensory analysis and mouth feel of ice creams and chocolates
- Market survey of Ice cream/ chocolates with respect to label reading (ingredients).
- Equipment (molds, scrapers, piping bags, nozzles, cooking thermometers, microwave, double boiler) and precautions to be used in handling chocolate.
- Making molded compound chocolate and variations; center filled chocolate and variations; free hand chocolate clusters; chocolate accessories and garnish; ancillary chocolate recipes like chocolate sauce, ganache and hand rolled truffles.
- Packaging and labeling of ice creams / chocolates.
- Visit to ice cream / chocolate factory or ice cream / chocolate exhibition or sale trial.

Books Suggested:

1. Arbuckle, W.S. 1991. Ice Cream. AVI Publ., Co. Inc., West Port, Connecticut.
2. Hui, Y.H. 1993. Dairy Science and Technology Handbook 2- Product Manufacturing. Wiley – VCH Inc., USA.
3. Ice Cream Alliance and Ice Cream Federation. 1992. Code of Practice for the Hygienic manufacture of Ice Cream.
4. Advances in Ice Cream and Frozen Desserts. Lecture compendium, Sixth short course, Dec15, 1998- Jan 4, 1999. NDRI.
5. Robinson, R.K. 1986. Modern Dairy Technology. Vol II. Elsevier Sci. Publ. Co., Inc., New York, USA.
6. Robinson, R.K. 2002. Dairy Microbiology Handbook. 3rd ed. John Willey and sons, New York, USA.
7. Afoakwa E.O. (2013). Chocolate Science and Technology, Wiley India Pvt Ltd.
8. Beckett S.T. (2018). The Science of Chocolate, Royal Society of Chemistry...
9. Minifie B.W. (1999). Chocolate, Cocoa and Confectionary, Aspen Publication.
10. Manay, S. & Shadakshara swamy, M. (2020). Foods: Facts and Principles, New Age Publishers.
11. Panda, H. (2012). Technology of Confectionery, Chocolates, Toffee, Candy, Chewing & Bubble Gums, Lollipop and Jelly Products with Formulations, Engineers India Research Institute publisher.

Course Outcome:

At the end of the course, the students would be able to:

- | | |
|-----|---|
| CO1 | Identify different chocolates |
| CO2 | Acquire the skill to use different chocolate crafts. |
| CO3 | Able to prepare different types of ice creams |
| CO4 | Perform sensory analysis of different types of ice creams |
| CO5 | Make cost analysis of ice creams |
| CO6 | Identify and rectify faults in ice-cream preparation |

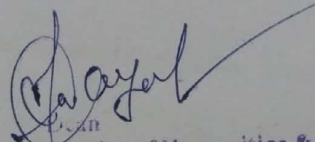
Mapping of CO with PO

Outcomes	PO1	PO2	PO3
CO1	S	W	S
CO2	W	M	M
CO3	S	S	S
CO4	S	W	S
CO5	W	M	M
CO6	S	S	S

S= Strong

M=Medium

W=Weak


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