

**B. A Semester I**  
**Home Science Generic Elective 1**  
**Interior Decoration**

**Full Marks:50Theory+20 Practical**

**Credits (4L+2p) = 6**

***Pattern of Question Paper***

| Part  | Details                                                                                       | Marks    |
|-------|-----------------------------------------------------------------------------------------------|----------|
| A     | 10 objective type questions (MCQ/True-False/Fill in the Blanks etc.) for one mark each        | 1x10= 10 |
| B     | 8 short answer (250 words) type questions, of which 4 have to be answered for 5 marks each    | 5x4 = 20 |
| C     | 4 questions of long answer (400 words) type, of which 2 have to be answered for 10 marks each | 10x2= 20 |
| Total |                                                                                               | 50       |

**Objective**

1. To understand about interior decoration & different types of Flower arrangement, Furniture and Furnishing materials

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**Course Learning Outcomes**

- Comprehend the nuances of design with focus on interior.
- Understand elements and principles of design and their applications.
- Identify the different component of interior.
- Critical analysis of different materials and furniture used in interiors.
- Recognize the scope of interior design in the professional arena.

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**UNIT**

- a. Colour & its role in home decoration
- b. Flower arrangement: Meaning and Types.

**B. A Semester II**  
**Home Science Generic Elective 2**  
**Fundamentals of Food and Nutrition**  
**Full Marks:50Theory+20 Practical**  
**Credits (4L+2p) = 6**

*Pattern of Question Paper*

| Part | Details                                                                                       | Marks    |
|------|-----------------------------------------------------------------------------------------------|----------|
| A    | 10 objective type questions (MCQ/True-False/Fill in the Blanks etc.) for one mark each        | 1x10= 10 |
| B    | 8 short answer (250 words) type questions, of which 4 have to be answered for 5 marks each    | 5x4 = 20 |
| C    | 4 questions of long answer (400 words) type, of which 2 have to be answered for 10 marks each | 10x2= 20 |
|      | Total                                                                                         | 50       |

**Course Objective**

1. To understand of basic concepts of food & nutrition, role of various nutrients
2. &their requirements, role of deficiency & excess and metabolism of nutrients.

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**Course learning outcome**

- 1.To understand the relationship between food, nutrition and health.
- 2.To describe the digestion, absorption and function of various nutrients and list their sources

**Theory Unit**

- I. Meaning & definition of nutrition, nutrients & food. Functions of food.
- II. Structure, classification, functions, sources, recommended dietary allowances, deficiency & excess (in brief) of carbohydrates, fats and proteins,
- III. Vitamins, minerals &water.
- IV. Digestion, absorption metabolism of carbohydrates, fats &proteins.

**Recommended Books:**

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|-----------------------|-------------------|
| 1. Foods&Nutrition    | : MS.Swaminathan. |
| 2. FoodScience        | : Mudambi,S.R.    |
| 3. NutritionalScience | : B.Srilakshmi    |
| 4. Ahhar&Poshan       | : Barma&Pandey    |
| 5. PoshanVigyan       | : S PSukhiya      |

**B. A Semester III**  
**Home Science Generic Elective 3**  
**Community Nutrition**  
**Full Marks:50Theory+20 Practical**  
**Credits (4L+2p) = 6**

*Pattern of Question Paper*

| Part | Details                                                                                       | Marks    |
|------|-----------------------------------------------------------------------------------------------|----------|
| A    | 10 objective type questions (MCQ/True-False/Fill in the Blanks etc.) for one mark each        | 1x10= 10 |
| B    | 8 short answer (250 words) type questions, of which 4 have to be answered for 5 marks each    | 5x4 = 20 |
| C    | 4 questions of long answer (400 words) type, of which 2 have to be answered for 10 marks each | 10x2= 20 |
|      | Total                                                                                         | 50       |

**Course Objectives:**

1. To be familiar with community nutritional problem, cause and its eradication.
2. To understand about role of welfare programme and organization for community health.

**Course Learning Outcomes**

1. Understand the multi-faceted nature of problems in public nutrition.
2. Be aware of the various aspects of nutrition education and promotion.
3. Be familiar with the policy and intervention programmes operating in India to overcome malnutrition.

**UNIT**

1. National nutritional programme.
2. Nutritional education: Objectives, Methods & Importance.
3. Role of national and international Organization in improving nutritional status of the community.  
(FAO, ANP, ICDS, WHO, UNESCO, UNICEF)
4. Hazards of community nutritional status:  
Food adulteration  
Food Poisoning

*AB*  
*3/8/21*

**B. A Semester IV**  
**Home Science Generic Elective 4**  
**Applied Food and Nutrition**  
**Full Marks:50Theory+20 Practical**  
**Credits (4L+2p) = 6**

*Pattern of Question Paper*

| Part | Details                                                                                       | Marks    |
|------|-----------------------------------------------------------------------------------------------|----------|
| A    | 10 objective type questions (MCQ/True-False/Fill in the Blanks etc.) for one mark each        | 1x10= 10 |
| B    | 8 short answer (250 words) type questions, of which 4 have to be answered for 5 marks each    | 5x4 = 20 |
| C    | 4 questions of long answer (400 words) type, of which 2 have to be answered for 10 marks each | 10x2= 20 |
|      | Total                                                                                         | 50       |

**Course objectives**

1. To describe the various functions of nutrients and list their sources.
2. To appreciate the nutritional contribution of and effect of cooking on different food groups.
3. To describe ways of reducing nutrient losses during cooking and methods of enhancement of nutritional quality of food

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**Course Learning Outcomes**

1. Understand the nutritional contribution of and effect of cooking on different food groups.
2. Understand ways of reducing nutrient losses during different methods of cooking and methods of enhancement of nutritional quality of foods.

**Theory Unit:**

- I. Composition & nutritional contributions of cereals, pulses, fruits, vegetables, milk & milk products, nut & oilseeds, meat, fish & poultry, eggs, sugars, beverages & spice & condiments.
- II. Method of Cooking, their advantages & disadvantages.
- III. Changing during cooking and their effect on nutritive value.
- IV. Methods of improving nutritional quality of food. Germination, Fermentation, Supplementation, Fortification and Enrichment

**Recommended Books:**

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|-----------------------|-------------------|
| 1. Foods&Nutrition    | : MS.Swaminathan. |
| 2. FoodScience        | : Mudambi,S.R.    |
| 3. NutritionalScience | : B. Srilakshmi   |
| 4. Ahhar&Poshan       | : Barma&Pandey    |
| 5. PoshanVigyan       | : S PSukhiya      |
| 6. AaharPoshanVigyan  | : Dr. AshaKumari  |