

Guru Jambheshwar University of Science & Technology, Hisar

Scheme for Theory + Practical Based Subjects

Guidelines for Scheme of examination of UG Course Home Science

(under semester system)

The Scheme of Examination of undergraduate (UG) Courses (**Theory-50 marks + Practical-50 marks Based Subjects**) under Faculty of Humanities & Social Sciences run by affiliated degree colleges will be under (40+10) + 50 (External + Internal + Practical) for practical based courses. Pass percentage will be

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For the UG courses under Faculty of Humanities & Social Sciences, the guidelines regarding scheme and paper setting will be followed as:

For the end semester examinations regarding practical subjects, nine questions are to be set by the examiner. The candidates shall attempt five questions in all. First question will be compulsory of 10 marks based on the entire syllabus. It will comprise of ten short answer type questions of one mark each. Students are required to attempt any four questions out of remaining eight questions (these eight questions may be (in) up to two units depending on the subject). All remaining questions shall carry equal marks.

Scheme: (40+10) + 50 (External + Internal + Practical)

1 st compulsory question=10 marks (10 short answer type questions of one marks each)

Rest four questions: 7.5 marks each i.e. 4 x 7.5=30

Total = (10+30+10) + 50 = 100marks

Components of Internal Assessment (Breakdown of 10 marks)	
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(a)	Class Test: 2.5 marks
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(b)	Assignment: 2.5 marks
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(c)	Participation in Class Discussions: 1.5 marks
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(d)	Term Paper/written test/2 nd assignment: 2.5 marks
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(e)	Attendance: 1 marks*
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*Weightage of one mark for **Attendance** component out of 10 marks for Internal Assessment shall be available only to those students who attend **75% and more** of classroom lectures and practical. The break-up of marks for **attendance component** for theory + practical papers shall be as under:

(a) 75% and above up to 85%: 0.5 mark

(b) Above 85%: 01 mark

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Home Science

B.A. IIIrd Year 5th& 6th Semester

Scheme

(w.e.f. the academic session 2020-21)

5th Semester

Paper No.	Paper Code	Nomenclature of Paper	Periods per Week	External Marks	Internal Marks	Practical	Total Marks	Time
Paper-A Theory	HOMS 301	Human Physiology	8	40	10	---	50	3Hrs
Paper-B Practical	HOMS (P) 302	Lab-I	6	---	---	50	50	3Hrs

6th Semester

Paper No.	Paper Code	Nomenclature of Paper	Periods per Week	External Marks	Internal Marks	Practical	Total Marks	Time
Paper A Theory	HOMS 303	Human Development	8	40	10	---	50	3Hrs
Paper B Practical	HOMS (P) 304	Lab-II	6	---	---	50	50	3Hrs

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Home Science

B.A. IIIrd Year 5th Semester

PAPER-A (THEORY)

HOMS 301 : Human Physiology

(w.e.f. the academic session 2020-21)

Maximum Marks :50

External Marks :40

Internal Marks :10

Time :3 hours

Note:

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1. The question paper will consist of *nine* questions. The candidate shall attempt *five* questions in all. The Question No. 1 will be *compulsory*. The Candidate shall attempt *four* more questions selecting at least *two* from each Unit.
2. The **Compulsory Question No.1 of 10 marks** will be short answer type questions containing *ten* questions of equal marks (i.e., one mark each) spread over the whole syllabus. Other question will carry the 7.5 marks each.

Unit-I

- A. Food: functions of food and classification
- B. Essential food constituents: Carbohydrates, Protein, Fats.
- C. Food source: Functions daily allowances, deficiency and excess intake of followings:
 - Vitamins: A,D,E,K,B1,B2,B3,C,B12. Folic acid.
 - Minerals - Calcium, Iron, Iodine, Sodium, Potassium.
- D. Water functions in the body.
- E. Role of dietary fiber in human nutrition.
- F. Principles and methods of cooking. Advantages of cooking of the food.
 - Effect of cooking on different nutrients.

- Moist heat	- Boiling, stewing, steaming
- Dry heat	- Roasting grilling baking
- Frying	- Shallow and deep
- Radiation	- Solar and microwave
- G. Role of dietary fiber in human nutrition.
 - Methods of enhancing nutritive value of food stuff.
 - Importance of enhancing nutritive value of food stuffs.
 - Method of enhancing nutritive value of food stuffs, Sprouting fermentation combination and supplementation.

Unit-II

- A. Meal planning
- B. Concept of balanced diet
- C. Principles of meal planning, factors affecting it
- D. Principles of meal planning for- children 3 to 5 years old, school going child, adolescents, adults.
- E. Pregnant women and lactating mother
- F. Introduction to therapeutic Nutrition, therapeutic adaptation of the normal diet soft and fluid diet, planning of diet in following conditions.
 - Typhoid fever
 - Diarrhoea.
 - Constipation
 - Diabetes
 - High Blood Pressure
- G. Food Preservation:
 - Importance of Food Preservation
 - Causes of food spoilage
 - Principles of food preservation
 - Methods of food preservation with special emphasis on household methods.

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Home Science

B.A. IIIrd Year 5th Semester

PAPER-B (PRACTICAL)

HOMS(P) 302 : Lab I

(w.e.f. the academic session 2020-21)

Maximum Marks :50

Time :3 hours

1. Planning and Preparation of meals for:
 - a) Pre-school and school going child.
 - b) Adolescents boys and girls.
 - c) Adult belonging to low, middle and high income group.
 - d) Pregnant and lactating mother.

2. Planning and preparation of invalid diets for the patients suffering from:
 - a) Typhoid fever.
 - b) Diarrhoea.
 - c) Constipation.
 - d) Diabetes.
 - e) High blood pressure

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B.A. IIIrd Year 6th Semester

PAPER-A (THEORY)

HOMS 303 : Human Development

(w.e.f. the academic session 2020-21)

Maximum Marks :50

External Marks :40

Internal Marks :10

Time :3 hours

Note:

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1. The question paper will consist of *nine* questions. The candidate shall attempt *five* questions in all. The Question No. 1 will be *compulsory*. The Candidate shall attempt *four* more questions selecting at least *two* from each Unit.
2. The **Compulsory Question No.1 of 10 marks** will be short answer type questions containing *ten* questions of equal marks (i.e., one mark each) spread over the whole syllabus. Other question will carry the 7.5 marks each.

Unit-I

- A. Child Psychology: Definition, aims, subject matter, objectives of studying.
- B. Learning: Meaning, importance, method of learning, factors effecting learning.
- C. Intelligence: Definition, Measurement of intelligence.
- D. Personality Development: Definitions, types and factors affecting the development of personality.
- E. Play: Definition, features and types of play. Difference between work and play. Importance of play in childhood.

Unit-II

- A. Stages of the development of the child , characteristics of :
 - Infancy
 - Childhood
 - Adolescence-Problem of an adolescent child, role of parents and teacher in solving them.
- B. The Expectant mother:
 - Sign of pregnancy
 - Discomforts of pregnancy
 - Care of the expectant mother in brief
 - All effects of an early marriage.
- C. Care of newborn infants- Bathing, clothing and hygiene during infancy. Feeding of an infant: Breast feeding verses Artificial feeding. Weaning: meaning and importance, methods of weaning
- D. Common ailments of childhood:
 1. Cold, cough, fever.
 2. Digestive disturbances- Diarrhoea. Constipation and Vomiting.
- E. Skin infection-prickly heat, allergy.
- F. Convulsions.

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B.A. IIIrd Year 6th Semester

PAPER-B (PRACTICAL)

HOMS(P) 304 : Lab-II

(w.e.f. the academic session 2020-21)

Maximum Marks :50

Time :3 hours

- A. Preparation of various dishes under following heads using different method of cooking.
Using the methods of baking, frying, grilling – Snacks- and Roasting.
- B. Salad decoration and Salad dressing.
- C. Packed lunch and picnic lunch.
- D. Food preservation – Pickle, Chutney, Jam, Squash, Sauce (at least 2 each)
- E. Party Dishes and their presentation with table setting.
- F. Micro wave cookery.