

E.M.G. YADAVA WOMEN'S COLLEGE, MADURI-14.

(An Autonomous Institution – Affiliated to Madurai Kamaraj University)

(Re –accredited (3rd cycle) with Grade A⁺ and CGPA 3.51 by NAAC)**TANSCHÉ – CBCS WITH OBE****DEPARTMENT OF NUTRITION AND DIETETICS – UG****COURSE STRUCTURE**

(w.e.f. 2023 – 2024 Batch onwards)

Semester	Part	Course Code	Title of the Course	Teaching hrs (per week)	Duration of Exam (hrs.)	Marks Allotted			Credits
						CIA	SE	Total	
I	I	23OU1TA1/23OU 1HIN1/23OU1FR1	Part I: Tamil/Hindi/French	6	3	25	75	100	3
	II	23OU2EN1	Part II : General English –I	6	3	25	75	100	3
	III	23OUND11	CC 1 : Food Science	5	3	25	75	100	5
	III	23OUND1P	CC 2 : Basic Cookery Practical	3	3	40	60	100	3
	III	23OUNDGECH1	GEC1: Chemistry for Biological Sciences I	4	3	25	75	100	3
	III	23OUNDGECH1P	GEC2: Chemistry Practical for Biological Sciences I	2	3	40	60	100	2
	IV	23OUNDSECN1	SEC - 1 (NME) Basic Nutrition	2	3	25	75	100	2
	IV	23OUNDFC1	FC : Women Health and wellness	2	3	25	75	100	2
II	I	23OU1TA2/23OU 1HIN2/23OU1FR3	Part I: Tamil/Hindi/French	6	3	25	75	100	3
	II	23OU2EN2	Part II : General English – II	6	3	25	75	100	3
	III	23OUND21	CC 3: Human Physiology	4	3	25	75	100	4
	III	23OUND22	CC 4 : Basics of Food Microbiology	4	3	25	75	100	4
	III	23OUNDGECH2	GEC3: Chemistry for Biological Sciences II	4	3	25	75	100	3
	III	23OUNDGECH2P	GEC4: Chemistry Practical for Biological Sciences II	2	3	40	60	100	2
	IV	23OUNDSECN2	SEC - 2 (NME) Consumer Education	2	3	25	75	100	2
	IV	23OUNDSEC3	SEC - 3 House Keeping	2	3	25	75	100	2

Semester	Part	Course Code	Title of the Course	Teaching hrs (per week)	Duration of Exam	Marks Allotted			Credits
						CIA	SE	Total	
III	I	23OU1TA3/23OU1HIN3/23OU1FR3	Part I: Tamil/Hindi/French	6	3	25	75	100	3
	II	23OU2EN3	Part II : General English –III	6	3	25	75	100	3
	III	23OUND31	Core Course 5: Nutritional Biochemistry	5	3	25	75	100	5
	III	23OUND3P	Core Course 6 : Nutritional Biochemistry Practical	3	3	40	60	100	3
	III	23OUNDGEND3	GEC 5: Food preservation	4	3	25	75	100	3
	III	23OUNDGEND3P	GEC 6: Food Preservation Practical	2	3	40	60	100	2
	IV	23OUNDSEC31	SEC 4: Pre school and crèche management	1	3	25	75	100	1
	IV	23OUNDSEC32	SEC 5 : Family Dynamics	2	3	25	75	100	2
	IV		Environmental studies	1	-	-	-	-	-
IV	I	23OU1TA4/23OU1HIN4/23OU1FR4	Part I: Tamil/Hindi/French	6	3	25	75	100	3
	II	23OU2EN4	Part II : General English – IV	6	3	25	75	100	3
	III	23OUND41	Core Course 7: Nutrition Through the Life Cycle.	5	3	25	75	100	5
	III	23OUND4P	Core Course 8 : Nutrition Through the Life Cycle Practical	3	3	40	60	100	3
	III	23OUNDGEND4	GEC 7: Foundations of Baking & Confectionary	3	3	25	75	100	3
	III	23OUNDGEND4P	GEC 8: Foundations of Baking & Confectionary Practical.	2	3	40	60	100	2
	IV	23OUNDSEC41	SEC 6 : Nutritional assessment and diet counselling	2	3	25	75	100	2
	IV	23OUNDSEC42	SEC 7 : Front Office Management	2	3	25	75	100	2
	IV	23OU4EV4	Environmental studies	1	3	25	75	100	2
V	III	23OUND51	Core Course 9: Dietetics	5	3	25	75	100	5
	III	23OUND5P	Core Course10: Dietetics Practical	3	3	40	60	100	3
	III	23OUND52	Core Course 11: Human Nutrition	6	3	25	75	100	4
	III	23OUND53	Core Course 12: Food Service Management	5	3	25	75	100	4
			DSEC I:	4	3	25	75	100	3
			DSEC II:	5	3	25	75	100	3
	IV	23OU4VE5	Value Education	2	3	25	75	100	2
	IV	23OUNDIN5	Internship / Industrial Training	-	-	-	-	-	2

VI	III	23OUND61	Core Course 13: Quantity Food Production and Service	6	3	25	75	100	5
	III	23OUND6P	Core Course 14: Quantity Food Production and Service Practical	4	3	40	60	100	3
	III	23OUND62	Core Course 15: Public Health Nutrition	6	3	25	75	100	4
	III		DSEC III	6	3	25	75	100	3
	III		DSEC IV:	6	3	25	75	100	3
	IV	23OUNDSEC6	SEC 8 : Life Skill Strategies and Techniques	2	3	25	75	100	2
	V	23OU5PE6 / 23OU5NS6	Extension Activity / Physical Education / NSS	-	-	-	-	-	1
			Total	180					140

CC : Core Course
DSEC : Discipline Specific Elective Course
GEC : Generic Elective Course
SEC : Skill Enhancement Course
FC : Foundation Course

Semester V

DSEC – I (Choose any one)

Changing Trends in Extension Education – 23OUNDSE5A

Nutrition Education and Communication – 23OUNDSE5B

DSEC - II

Human Development - 23OUNDSE5C

Food Safety and Quality Control - 23OUNDSE5D

Semester VI

DSEC – III (Choose any one)

Principles of Resource Management - 23OUNDSE6A

Interior Decoration - 23OUNDSE6B

DSEC - IV

Fibre to Fabric - - 23OUNDSE6C

Introduction to Fashion Designing - - 23OUNDSE6D

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	CORE	23OUND51	Dietetics	5	5	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
	✓	

Learning Objectives

To enable the students to :

1. Understand the causes and symptoms and dietary management of various disease conditions.
2. Gain comprehensive knowledge on principles and planning of therapeutic diets.
3. Acquire knowledge on nutritional needs of sick persons and develop aptitude and skills for taking up dietetics as a profession.

UNIT I

Concept of diet therapy and role of dietitian - Principles of therapeutic diets, modification of normal diet, classification of therapeutic diets. Different feeding techniques -enteral and parenteral feeding. –Indications, contraindications and complications, Dietitian- Definition, role and code of ethics, classification of dieticians in nutritional care.

UNIT II

Diseases of Gastrointestinal tract - Etiology, symptoms, dietary management of diarrhoea, dysentery, and constipation .Peptic ulcer, irritable bowel syndrome & inflammatory bowel disease (ulcerativecolitis), crohn's disease and celiac disease.

UNIT III

Diseases of liver, gall bladder & febrile conditions - Etiology, symptoms, dietary management of: disease of Liver & Gall bladder- hepatitis, cirrhosis, gall stones. Febrile conditions - acute & chronic fevers (Typhoid, influenza, malaria, tuberculosis, COVID)

UNIT IV

Metabolic disorders - Etiology, symptoms, and dietary management of: obesity and PCOS

Diabetes mellitus- types, symptoms Cardiovascular diseases – hypertension, atherosclerosis.

UNIT V

Diseases of excretory system and cancer - Etiology, symptoms, dietary management of :glomerular nephritis , urinary calculi, renal failure.Cancer – risk factors, role of antioxidants in prevention of degenerative diseases.

Books for Study:

- 1.Joshi. S.A. (2005), Nutrition and Dietetics, Tata Mc Graw-Hill Publishing Company Limited, New Delhi.
- 2.Srilakshmi B, Dietetics (2019),8th edition, New Age International Publishing Ltd,NewDelhi.

Books for Reference :

1. Antia F. P. (2002), Clinical Dietetics and Nutrition, 4th edition, OxfordUniversityPress, Chennai.
2. Guthrie H. A, Picciano M. F (1995) Human Nutrition, Mosby, St. Louis Missouri.
3. Passmore R. and Davidson S. (1986) Human nutrition and Dietetics. Liming stonepublishers
4. Sharma.A.(2017), Principles of Therapeutic Nutrition and Dietetics, CBS Publishers &Distributors Pvt Ltd, New Delhi.
5. Williams S.R, (2000) Basic Nutrition and Diet Therapy, Mosby publication

Web resources / E.Books:

https://www.cdss.ca.gov/agedblinddisabled/res/VPTC2/9%20Food%20Nutrition%20and%20Preparation/Types_of_Therapeutic_Diets.pdf
<http://www.differencebetween.net/science/health/difference-between-enteral-and-parenteral-nutrition/>

Pedagogy: Chalk and talk, PPT, group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:

Knowledge and Skill:

To understand the causes and symptoms and dietary management of various disease conditions.

To gain comprehensive knowledge on principles and planning of therapeutic diets.

To acquire knowledge on nutritional needs of sick persons and develop aptitude and skills for taking up dietetics as a profession.

Activities to be given:

Assignment, ppt, quiz, Group discussion.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Explain concepts of diet therapy and role of dietitian.	K1 to K3
CLO2	Identify the etiology symptoms and principles of dietary management for various diseases.	K1 to K3
CLO3	Apply the principles of dietetics to plan therapeutic diets for various disease conditions.	K1 to K4
CLO4	Examine the physiological condition of the individual and explain the role of foods and diet in treating that condition.	K1 to K3
CLO5	Summarize the causes, symptoms of a disease/ disorder and design a suitable diet plan using principles of nutritional management and recommend dietary allowances.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Program Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	2	3	3	2
CLO2	1	2	1	2	3	1
CLO3	1	1	1	2	3	1
CLO4	1	1	1	1	2	1
CLO5	1	1	1	2	2	1

1-Basic Level

2- Intermediate Level

3- Advanced Level

LESS ON PLAN : TOTAL HOURS (75 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Concept of diet therapy and role of dietitian - Principles of therapeutic diets, modification of normal diet, classification of therapeutic diets. Different feeding techniques -enteral and parenteral feeding. –Indications, contraindications and complications, Dietitian- Definition, role and code of ethics, classification of dieticians in nutritional care.	20	Chalk and talk, group discussion, quiz.
II	UNIT II Diseases of Gastrointestinal tract - Etiology, symptoms, dietary management of diarrhoea, dysentery, and constipation .Peptic ulcer, irritable bowel syndrome & inflammatory bowel disease (ulcerative colitis), Crohn's disease and celiac disease.	20	Chalk and talk, quiz.
III	UNIT III Diseases of liver, gall bladder & febrile conditions - Etiology, symptoms, dietary management of: disease of Liver & Gall bladder- hepatitis, cirrhosis, gall stones. Febrile conditions - acute & chronic fevers (Typhoid, influenza, malaria, tuberculosis, COVID)	10	Chalk and talk, ppt, on the spot test
IV	UNIT IV Metabolic disorders - Etiology, symptoms, and dietary management of: obesity and PCOS Diabetes mellitus- types, symptoms Cardiovascular diseases – hypertension, atherosclerosis.	10	Chalk and talk, ppt, on the spot test.
V	UNIT V Diseases of excretory system and cancer - Etiology, symptoms, dietary management of :glomerular nephritis , urinary calculi, renal failure.Cancer – risk factors, role of antioxidants in prevention of degenerative diseases.	15	Chalk and talk, ppt, on the spot test, assignment.

Course Designer
Mrs. K.JANAKI

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	Core	23OUND5P	Dietetics Practical	3	3	40	60	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
	✓	

Learning Objectives

To enable the students to :

1. Gain knowledge and develop skills and techniques in planning and preparation of therapeutic diets.
2. Plan diets based on the medical history of the patients and nutritional assessments – anthropometric measurements.
3. Calculate the nutrient content of diets.

UNIT I

Planning, Calculation of nutrient content, preparation and service of diets for - tube feeds for special conditions fevers – typhoid and tuberculosis.

UNIT II

Planning, Calculation of nutrient content, preparation and service of diets for – peptic ulcer diarrhoea and constipation.

UNIT III

Planning, Calculation of nutrient content, preparation and service of diets for - viral hepatitis cirrhosis of liver

UNIT IV

Planning, calculation of nutrient content, preparation and service of diets for: obesity diabetes mellitus, atherosclerosis.

UNIT V

Planning, calculation of nutrient content, preparation and service of diets for :hypertension chronic kidney

disease.

Books for Study:

1. Sri Lakshmi. B.,(2019) Dietetics, 8th Ed,New Age International Pub. Co, Chennai.
2. Sharma.A.(2017), Principles of therapeutic Nutrition and Dietetics, CBS Publishers & Distributors Pvt Ltd, New Delhi.

Books for References:

1. Antia, F.B. (2010), Clinical Nutrition and Dietetics, Oxford University Press, London.
2. IDA. (2018), Clinical Dietetic Manual, 2nd edition, Elite Publishing House, New Delhi
3. Sri Lakshmi. B.,(2019) Dietetics, 8th Ed,New Age International Pub. Co, Chennai.
4. Vimala V. (2010). Advances in Diet Therapy, 1st Ed., National Institute of Nutrition – Hyderabad.
5. Williams S.R, (2000) Basic Nutrition and Diet Therapy, Mosby publication.
6. Sharma.A.(2017), Principles of Therapeutic Nutrition and Dietetics, CBS Publishers & Distributors Pvt Ltd, New Delhi.
7. Bajaj .M (2019) Diet Metrics: Handbook of Food Exchanges, Norton Press, Chennai.

Web Resources / E - Books:

https://www.cdss.ca.gov/agedblinddisabled/res/VPTC2/9%20Food%20Nutrition%20and%20Preparation/Types_of_Therapeutic_Diets.pdf
<http://www.differencebetween.net/science/health/difference-between-enteral-and-parenteral-nutrition/>

Pedagogy

Menu planning, method of cooking and preparation according to their disease condition.

Rationale for nature of Course:

Knowledge and Skill:

To understand the causes and symptoms and dietary management of various disease conditions.

To gain comprehensive knowledge on principles and planning of therapeutic diets.

To acquire knowledge on nutritional needs of sick persons and develop aptitude and skills for taking up dietetics as a profession.

Activities to be given:

Assignment, ppt, quiz, group discussion.

LESSON PLAN : TOTAL HOURS (60 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Planning, Calculation of nutrient content, Preparation and Service of diets for: Tube feeds for special conditions Fevers – typhoid and tuberculosis.	15	Explanation & Preparation
II	UNIT II Planning, Calculation of nutrient content, Preparation and Service of diets for: Peptic ulcer, diarrhoea and constipation.	10	Explanation & Preparation
III	UNIT III Planning, Calculation of nutrient content, Preparation and Service of diets for: viral hepatitis cirrhosis of liver.	10	Explanation & Preparation
IV	UNIT IV Planning, Calculation of nutrient content, Preparation and Service of diets for: obesity , diabetes Mellitus , atherosclerosis.	10	Explanation & Preparation
V	UNIT V Planning, Calculation of nutrient content, Preparation and Service of diets for: hypertension, chronic kidney disease	15	Explanation & Preparation

Course Designer :**Mrs . K. Janaki**

EVALUATION (PRACTICAL)

Internal (Formative) : 40 marks

External (Summative) : 60 marks

Question Paper Pattern for Internal Practical Examination : 40 marks

S. No	Components	Marks
1.	Menu Planning	10
3.	Menu Preparation	5
4.	Menu Display	10
5.	Observation Note Book	5
6.	Model Exam	10
	Total	40

Question Paper Pattern for External Practical Examination (Major) : 60 marks

S. No	Components	Marks
1.	Menu Planning	20
3.	Menu Preparation	15
4.	Menu Display	15
5.	Record	10
	Total	60

In respect of External Examinations Passing Minimum is **35 %for Under Graduate** Courses and in total ,
aggregate of 40%

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	Core	23OUND52	Human Nutrition	4	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to

1. Understand the importance of various macronutrients in relation to health.
2. Apply the knowledge in maintenance of good health.
3. Be familiar towards a better lifestyle for prevention of non-communicable diseases.

UNIT – I

Introduction to Nutrition – History of Nutrition, definition of food, nutrients, Balanced diet, good nutrition, malnutrition (Undernutrition, and over nutrition).

Energy - Units of energy, determination of energy content of foods – bomb calorimeter, determination of energy requirements, basal metabolic rate, factors affecting BMR.

UNIT – II

Carbohydrates - classification, sources, functions, digestion, absorption.

Dietary fibre - classification, sources, role of dietary fibre.

Water - functions, distribution of water in the body, dehydration.

UNIT - III

Protein - Nutritional Classification, functions, digestion, absorption, protein quality (BV, PER, NPU), types of

amino acids.

Protein deficiency- Protein Energy Malnutrition -Kwashiorkor and Marasmus - etiology, treatment and prevention.

UNIT – IV

Lipids - Classification, functions, digestion, absorption.

Fatty acids - Classification- saturated, unsaturated, monounsaturated and polyunsaturated, sources. dietary lipids and its relation to cardiovascular diseases.

UNIT – V

Vitamins - Fat soluble –A,D,E and K ,water soluble –B₁,B₂,B₆,B₁₂ and C functions, sources, deficiency.

Minerals - Classification, functions, sources and deficiencies - calcium, phosphorus, iron, iodine, zinc, selenium.

Books for Study:

1. Srilakshmi. B,(2022)Nutrition Science (5th edn.), New Age International Publications, New Delhi.
2. Sunetra Roday,(2023) Food Science & Nutrition, (2nd edn.), Macmillan publishing co., New Delhi.

Books for Reference

1. Anderson J. J. B., Root M. M., Garner S. C. (2015) Human Nutrition: Healthy Options for Life. Jones & Bartlett Learning, Massachusetts, USA.
2. Guthrie, H.A. (1989) Introductory Nutrition. 7th ed. Times Mirror / Mosby College Publishing, St. Louis
3. Insel P., Ross D., McMahon K., Bernstein M. (2016) Discovering Nutrition. 5th Ed., Jones & Bartlett Learning, Massachusetts, USA.
4. Mahan K and Sylvia E. Stump (2000) Krause's Food Nutrition and Diet Therapy, Saunders, USA
5. Medeiros D. M., and Wildman R. E. C. (2019) Advanced Human Nutrition. 4th Ed., Jones & Bartlett Learning, Massachusetts, USA.

Webresources / E.Books:

<http://www.merck.com/mmhe/seciz/ch155/ch155a.html>

<http://www.whereincity/medical/vitamins>

Pedagogy: Chalk and Talk, PPT, Group discussion ,Seminars, Quiz, on the spot test, You tube links.

Rationale for nature of Course:

Knowledge and Skill:

To acquire knowledge regarding the role of nutrients in relation to health.

To know about the various nutritional deficiency diseases and its preventive measures.

Activities to be given:

Assignment, ppt, Quiz, Group discussion, chart works, poster display.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Define nutrients and terms related to nutrition..	K1 to K3
CLO2	Describe the classification, sources, functions of various nutrients.	K1 to K3
CLO3	Recall the role and deficiencies of various nutrients.	K1 to K4
CLO4	Identify the role of food and nutrients in health and disease prevention.	K1 to K3
CLO5	Analyze the role of macro and micro vitamins and minerals in human health.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	3	2	2	2	3
CLO2	2	2	2	3	2	3
CLO3	1	3	3	2	3	3
CLO4	3	1	2	3	3	2
CLO5	3	2	3	3	2	2

1-Basic Level**2- Intermediate Level****3- Advanced Level**

LESSON PLAN: TOTAL HOURS (90 Hrs)

UNIT	DESCRIPTION	Hrs	MODE
I	UNIT – Introduction to Nutrition – History of Nutrition, definition of food, nutrients, Balanced diet, good nutrition, malnutrition (Undernutrition, and over nutrition). Energy - Units of energy, determination of energy content of foods – bomb calorimeter, determination of energy requirements, basal metabolic rate, factors affecting BMR.	18	Chalk and Talk, PPT, quiz, on the spot test .
II	UNIT – II Carbohydrates - classification, sources, functions, digestion, absorption. Dietary fibre - classification, sources, role of dietary fibre. Water - functions, distribution of water in the body, dehydration.	18	Chalk and Talk, PPT, quiz, on the spot test, Poster display.
III	UNIT – III Protein - Nutritional Classification, functions, digestion, absorption, protein quality (BV, PER, NPU), types of amino acids. Protein deficiency- Protein Energy Malnutrition - Kwashiorkor and Marasmus - etiology, treatment and prevention.	18	Chalk and Talk, PPT, group discussion, and You tube Links.
IV	UNIT – IV Lipids - Classification, functions, digestion, absorption. Fatty acids - Classification- saturated, unsaturated, monounsaturated and polyunsaturated, sources. dietary lipids and its relation to cardiovascular diseases.	18	Chalk and Talk, PPT, quiz, seminar.
V	UNIT – V Vitamins - Fat soluble –A,D,E and K ,water soluble – B ₁ ,B ₂ ,B ₆ ,B ₁₂ and C functions, sources, deficiency. Minerals - Classification, functions, sources and deficiencies - calcium, phosphorus, iron, iodine, zinc, selenium.	18	Chalk and Talk, PPT, group discussion , quiz, open book test, seminar.

Course Designer :

Mrs. P.Tamilarasi

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	CORE	23OUND53`	Food service management	4	5	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
	✓	

Learning Objectives

To enable the students to :

1. Gain the basic understanding of organizing and managing a food service institution.
2. Impart knowledge regarding purchase and storage of food to ensure quality service.
3. Familiarize with the layout of food service outlet and food service equipment

UNIT I

Organisation Management - Types of organisation, Management - definition, principles, functions and tools of management-Tangible tools-organization chart, job description, job specification, job analysis, work schedule, Intangible tools-budget, leadership styles, decision making, and communication skills.

UNIT II

Personnel Management - Definition, functions of personnel department, Recruitment- sources, Selection-steps, Induction - definition, methods, uses, Training- advantages, methods, supervision, performance appraisal, promotion, demotion,Labor laws pertaining to the food service establishment.

UNIT III

Food purchase and storage management – purchasing process, functions of food buyer,
Storage in food service – types of stores ,stores records- Inventory order form, requisition slip, invoice, goods received book, stock book.

UNIT IV

Plant and equipment management -Planning of food service unit - Layout of a food service, storage, production and service areas,. **Equipment** in food service - Classification of equipment, factors affecting selection of equipment.

UNIT V

Financial Management - Book- keeping – definition, books of accounts– an introduction.

Costing and Cost control: Basic cost concepts – elements of cost (material, labour, over heads), behavior of cost (fixed, variable, semi-fixed / semi-variable). **Pricing** - factors affecting pricing, pricing methods (cost plus, factor, rate of return, subsidy, discount).

Books for Study:

1. Andrews and Sudhir. (2000). Introduction to Hospitality Industry, Tata-McGraw HillPub. Co., New Delhi.
2. Sethi, Mohini, Malhan, Surjeet. (2015). Catering Management – An Integrated Approach, 3rd ed, New Age International Publishers, New Delhi

Books for Reference :

1. Dhawan and Vijay. (2001). Food and Beverage Service, Frank Boss and Co, New Delhi.
2. Foskett David. (2011). The Theory of Hospitality and Catering, Hodder Education, London.
3. Lillicarp, D.R. and Cousins, J. (2010). Food and beverage Service, 8th edition, Hodder Education, London.
4. Suganthi, V and Premakumari, C. (2017). Food Service Management, Dipti Press(OPC) Pvt. Ltd, Chennai.
5. Verghese and Brian. (2000). Professional Food and Beverage Service Management, Macmillan India Ltd., India.

Web resources / E.Books:

<http://open.lib.umn.edu/principlesmanagement/chapter/1-5-planning-organizing-leading-and-controlling-2/>
https://www.managementstudyguide.com/management_functions.htm
<http://www.bngkolkata.com/web/food-and-beverage-service-equipment/>
<http://www.fcijammu.org/food/food/orders/F&B%20Service-Unit-2.pdf>
<https://www.scribd.com/doc/29362905/Equipments-in-Food-amp-Beverage>

Pedagogy: Chalk and talk, ppt, group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:

Knowledge and Skill:

Gain basic understanding of organizing and managing a food service institution.
 Impart knowledge regarding purchase and storage of food to ensure quality service.
 Familiarize with the layout of food service outlet and food service equipment.

Activities to be given:

Assignment, ppt, quiz, group discussion and seminar.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Apply the principles, tools of management to ensure for effective functioning of organization.	K1 to K3
CLO2	Develop the managerial skills to select, train, appraise human resources.	K1 to K3
CLO3	Recognize the use and operation of equipment and acquire skills in the selection of equipment, sketch sample lay out of the food service units.	K1 to K4
CLO4	Evaluate and implement food safety and environmental sanitation in the work space	K1 to K3
CLO5	Use the basic concept of bookkeeping and elements of cost to assess the financial viability of the organization.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Program Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	1	2	1	2
CLO2	1	1	1	1	1	2
CLO3	1	1	1	1	1	2
CLO4	1	1	1	1	1	2
CLO5	1	1	1	1	1	2

1-Basic Level

2- Intermediate Level

3- Advanced Level

LESSON PLAN : TOTAL HOURS (75 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Organisation Management - Types of organisation, Management - definition, principles, functions and tools of management-Tangible tools-organization chart, job description, job specification, job analysis, work schedule, Intangible tools-budget, leadership styles, decision making, and communication skills.	15	Chalk and talk, Group Discussion, Quiz.
II	UNIT II Personnel Management - Definition, functions of personnel department, Recruitment- sources, Selection- steps, Induction - definition, methods, uses, Training- advantages, methods, supervision, performance appraisal, promotion, demotion, Labor laws pertaining to the food service establishment	15	Chalk and talk, Quiz.
III	UNIT III Food purchase and storage management – purchasing process, functions of food buyer, Storage in food service – types of stores ,stores records-inventory order form, requisition slip, invoice, goods received book, stock book.	15	Chalk and talk, PPT, On the spot Test
IV	UNIT IV Plant and equipment management -Planning of food service unit - Layout of a food service, storage, production and service areas,. Equipment in food service - Classification of equipment, factors affecting selection of equipment.	15	Chalk and talk, PPT, On the spot Test.
V	UNIT V Financial Management - Book- keeping – definition, books of accounts– an introduction. Costing and Cost control: Basic cost concepts – elements of cost (material, labour, over heads), behavior of cost (fixed, variable, semi-fixed / semi-variable). Pricing - factors affecting pricing, pricing methods (cost plus,factor, rate of return, subsidy, discount).	15	Chalk and talk, PPT, On the spot Test, Assignment.

Course Designer
Mrs. B.RUBA RANI

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	DSE - I	23OUNDDSE5A	Changing Trends in Extension Education	3	4	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to

- 1.To impart knowledge to the students on concept, objectives, philosophy and principles of extension education.
- 2.To understand the changing concept of extension.
- 3.To identify the support system development for extension education.

Course Content:

UNIT I

Home Science Extension Education -Extension education – meaning, scope, characteristics, objectives, need, principles, process, models and philosophy. Emergence of home science extension education in India.

UNIT II

Diffusion and Adoption of Innovations - Predicting innovativeness: simulation of innovation, innovation decision process - types of innovation decision, consequence on innovations. concept of diffusion and its elements.

UNIT III

Communication process -Communication process – concept, elements and their characteristics models and theories of communication , communication skills – barriers in communication.

UNIT IV

Teaching and Learning - Concept of teaching and learning classification of extension teaching methods various extension teaching aids – selection of appropriate methods, features, advantage, limitation of various methods of teaching (mass, group, individual)

UNIT V

Current approaches in extension education - Problems in Rural Development. Need for Volunteerism in Rural Development, Role of NGO's Employments Generation Programmes – NREGP, Women Development Programmes – ICDS, Self Help Groups, MSY, RMK.

Books for study :

1. Albrechts, H. et al (1989): Rural Development Series, Agricultural Extension, Vol I & II, Basic concepts and methods, Wiley Eastern Limited, New Delhi.
2. Chaubey, B.K. (1979): A Hand Book of Education Extension, Jyoti Prakashan, Allahabad.

Book for References :-

1. Albrechts, H. et al (1989): Rural Development Series, Agricultural Extension, Vol I & II, Basic concepts and methods, Wiley Eastern Limited, New Delhi.
2. Chaubey, B.K. (1979): A Hand Book of Education Extension, Jyoti Prakashan, Allahabad.
3. Extension Education in Community Development (1981): Ministry of Food and Agriculture, Government of India, New Delhi.
4. Pankajam, G. (2000): Extension – Third Dimension of Education, Gyan Publishing House, New Delhi.
5. Reddy, A. (1999): Extension Education, Sree Lakshmi Press, Bapatla.
6. Waghmare, S.K. (1989): Exploring of Extension Excellence, Multi Tech. Pub. Company.

Web resources / E.Books:

<http://ecoursesonline.iasri.res.in/course/view.php?id=24>
https://onlinecourses.swayam2.ac.in/cec19_mg32/preview

Pedagogy:

Chalk and Talk, PPT, group discussion , quiz, on the spot test.

Rationale for nature of Course:**Knowledge and Skill:**

.To impart knowledge to the students on concept, objectives, philosophy and principles of extension education.

To understand the changing concept of extension.

To identify the support system development for extension education..

Activities to be given:

Assignment, PPT, Quiz, Group discussion

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Describe key Concept of Home Science Extension Education.	K1 to K3
CLO2	Explain Diffusion and Adoption of Innovations.	K1 to K3
CLO3	Understand the criteria for Communication process.	K1 to K4
CLO4	Identify importance and Planning teaching and learning.	K1 to K3
CLO5	Introduction to Current approaches in extension education.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	3	1	1	3	1	3
CLO2	1	2	2	1	2	1
CLO3	2	1	2	3	1	3
CLO4	3	1	1	1	1	1
CLO5	2	2	3	2	2	3

1-Basic Level

2- Intermediate Level

3- Advanced Lev

LESSON PLAN : TOTAL HOURS (75 HRS)

Unit	Description	Hrs	Mode
I	UNIT I - Home Science Extension Education -Extension education – meaning, scope, characteristics, objectives, need, principles, process, models and philosophy. Emergence of home science extension education in India.	15	Chalk and talk, Group Discussions, Quiz.
II	UNIT II - Diffusion and Adoption of Innovations - Predicting innovativeness: simulation of innovation, innovation decision process - types of innovation decision, consequence on innovations. concept of diffusion and its elements.	15	Chalk and talk, Quiz.
III	UNIT III - Communication process -Communication process – concept, elements and their characteristics models and theories of communication barriers in communication.	15	Chalk and talk, PPT, On the spot Test.
IV	UNIT IV -Teaching and Learning - Concept of teaching and learning classification of extension teaching methods various extension teaching aids – selection of appropriate methods, features, advantage, limitation of various methods of teaching (mass, group, individual)	15	Chalk and talk, PPT, On the spot Test.
V	UNIT V - Current approaches in extension education - Problems in Rural Development. Need for Volunteerism in Rural Development, Role of NGO's Employments Generation Programmes – NREGP, Women Development Programmes – ICDS, Self Help Groups, MSY, RMK	15	Chalk and talk, PPT, On the spot Test, Assignment

**Course Designer:
Mrs. K. JANAKI**

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	DSE - I	23OUNDDSE5B	Nutrition Education and Communication	3	4	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable the students to:

1. Gain knowledge about nutritional policies, programs and agencies involved in combating malnutrition.
2. Organize Nutrition education programs for the community.
3. Develop communication strategies to promote positive behaviours needed for a healthy lifestyle.

Course Content:

UNIT I

Nutrition Education - Importance of Nutrition education, objectives, principles and scope of nutrition and health education and promotion. **Concept and Scope of Public Nutrition** - Definition, concept, scope and multidisciplinary nature of public nutrition. Principles of nutrition education.

UNIT II

Nutritional problems affecting the community - Etiology, prevalence, clinical features and preventive strategies for malnutrition related problems.

UNIT III

Assessment of Nutritional Status - Objectives and importance, Methods of assessment: Direct (Clinical signs, nutritional anthropometry, biochemical tests, biophysical tests); Indirect (Diet surveys, vital statistics) and Indirect assessment methods of nutritional status. Nutritional Anthropometry. Classified list of signs used in Nutritional Assessment.

UNIT IV

Nutrition Policy and Programs - National nutritional policy; Integrated child development scheme (ICDS), Midday Meal Program Implementation of Nutrition Education Program.

National organizations and agencies - FSSAI, ICMR, CFTRI, NIN. International organizations and agencies - FAO, WHO, UNICEF.

UNIT V

Community - Characteristics of rural and urban community, types of community, community nutrition, community health, Factors affecting community health.

Introduction to Communication - Concept, Elements of Communication,. **Communication Systems** - types - Formal and Informal communication, Verbal and Non-verbal Communication.

Books for study :

1. Jelliffe DB, Jelliffe ERP, Zerfas A and Neumann CG (1989). Community nutritional assessment with special reference to less technically developed countries. Oxford University Press. Oxford.
2. Park K (2011). Park's Textbook of Preventive and Social Medicine, 21st Edition. M/s Banarasidas Bhanot Publishers, Jabalpur, India.

Book for References :-

1. Jelliffe DB, Jelliffe ERP, Zerfas A and Neumann CG (1989). Community nutritional assessment with special reference to less technically developed countries. Oxford University Press. Oxford.
2. Park K (2011). Park's Textbook of Preventive and Social Medicine, 21st Edition. M/s Banarasidas Bhanot Publishers, Jabalpur, India.
3. Suryatapa Das (2016). Textbook of Community Nutrition. Academic Publishers, Kolkata.
4. Wadhwa A and Sharma S (2003). Nutrition in the Community- A textbook. Elite Publishing House Pvt. Ltd. New Delhi.
5. WHO (2006). Child Growth Standards: Methods and development: height-for-age, weight-for-age, weight-for-length, weight-for-height, and body mass index-for-age (<http://www.who.int/childgrowth/standards/en/>).

Web resources / E.Books:

<https://books.google.co.in/books?id=o5CxDAAAQBAJ&printsec=frontcover#v=onepage&q&f=false>

<https://nces.ed.gov/pubs/96852.pdf>

<http://www.fao.org/docrep/017/i3235e/i3235e.pdf>

<http://www.fns.usda.gov/sites/default/files/NutritionEdRTC.pdf>

http://frac.org/wp-content/uploads/2010/10/providing_nutrition_education_afterschool.pdf

Pedagogy:

Chalk and Talk, PPT, group discussion , quiz, on the spot test.

Rationale for nature of Course:**Knowledge and Skill:**

Gain knowledge about nutritional policies, programs and agencies involved in combating malnutrition.

Organize Nutrition education programs for the community.

Develop communication strategies to promote positive behaviours needed for a healthy lifestyle.

Activities to be given:

Assignment, PPT, Quiz, Group discussion

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Identify nutritional problems affecting community	K1 to K3
CLO2	Describe objectives of public health policies and programs offered by various agencies	K1 to K3
CLO3	Display good communication skills needed for the conduct of the Nutrition education programs.	K1 to K4
CLO4	Develop skills pertaining to assessment of the nutritional status.	K1 to K3
CLO5	Plan nutrition education programs relevant to specific target groups.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	3	1	1	3	1	3
CLO2	1	2	2	1	2	1
CLO3	2	1	2	3	1	3
CLO4	3	1	1	1	1	1
CLO5	2	2	3	2	2	3

1-Basic Level**2- Intermediate Level****3- Advanced Lev**

LESSON PLAN : TOTAL HOURS (75 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Nutrition Education - Importance of Nutrition education, objectives, principles and scope of nutrition and health education and promotion. Concept and Scope of Public Nutrition - Definition, concept, scope and multidisciplinary nature of public nutrition. Principles of nutrition education.	15	Chalk and talk, Group Discussions, Quiz.
II	UNIT II Nutritional problems affecting the community - Etiology, prevalence, clinical features and preventive strategies for malnutrition related problems	15	Chalk and talk, Quiz.
III	UNIT III Assessment of Nutritional Status - Objectives and importance, Methods of assessment: Direct (Clinical signs, nutritional anthropometry, biochemical tests, biophysical tests); Indirect (Diet surveys, vital statistics) and Indirect assessment methods of nutritional status. Nutritional Anthropometry. Classified list of signs used in Nutritional Assessment.	15	Chalk and talk, PPT, On the spot Test.
IV	UNIT IV Nutrition Policy and Programs - National nutritional policy; Integrated child development scheme (ICDS), Midday Meal Program Implementation of Nutrition Education Program. National organizations and agencies - FSSAI, ICMR, CFTRI, NIN. International organizations and agencies - FAO, WHO, UNICEF.	15	Chalk and talk, PPT, On the spot Test.
V	UNIT V Community - Characteristics of rural and urban community, types of community, community nutrition, community health, Factors affecting community health. Introduction to Communication - Concept, Elements of Communication,. Communication Systems - types - Formal and Informal communication, Verbal and Non-verbal Communication.	15	Chalk and talk, PPT, On the spot Test, Assignment

Course Designer:
Mrs. K. JANAKI

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	DSE - II	23OUNDDSE5C	Human Development	3	5	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to

1. Familiarize with the growth process from conception to confinement.
2. Know the development of an individual from infancy to old age.
3. Understand the physical, psychological, and social development of the individual from infancy to old age.
4. Develop an awareness of the problems of children, adolescent, and exceptional children.

UNIT – I

Growth and development - Meaning - growth and development, principles of governing growth and development, developmental task of different stages.

Methods of study of human development.

UNIT – II

Infancy and Childhood - Characteristics, physical, social, and emotional development, cognitive and language development during infancy, early childhood, and late childhood.

Children's play – meaning, types.

UNIT – III

Adolescence – Physical and psychological changes, emotional, and social development, Problems of adolescence. Delinquency – causes, prevention, and rehabilitation.

UNIT – IV

Adulthood and Old Age - Adulthood - Characteristics and developmental tasks.

Old age - Characteristics of old age, physical changes, psychological changes.

UNIT - V

Exceptional Children - Introduction to Children with Special Needs, identification & Educational Rehabilitation of orthopedically challenged, mentally retarded, hearing impaired, visually handicapped, learning disability.

Books for Study:

- 1.Suriakanthi.A (1997) Child Development, 3rd Edition, Kavitha Publications, Tamil Nadu.
- 2.Devadas,R.P and Jaya,N(1981) textbook on Child development, Macmillian and co.

Books for Reference

- 1.Hurlock E.B., (1972). Child Development, New York: McGraw Hill Book company.
- 2.Hurlock, E.B., (1995): Developmental Psychology - A Life Span Approach, 5th (Ed.) New York: McGraw Hill Book Co.
- 3.NandaV.K.,(1998): Principles of Child Development, NewDelhi:Anmol Publications Pvt. Ltd.
- 4.Rajammal P. Devadas and Jaya N. Muthu (2002). A Textbook of Child Development, NewDelhi: Macmillan Publishers.
- 5.Singh, A. (2015). Foundations of Human Development: A Life Span Approach. New Delhi:Orient Black Swan.

Webresources / E.Books:

http://www.wbnsou.ac.in/online_services/SLM/BED/SEM-01_A1.pdf

<https://ncert.nic.in/textbook/pdf/kepy104.pdf>

<https://egyankosh.ac.in/bitstream/123456789/17134/1/Unit-3.pdf>

https://www.cukashmir.ac.in/departmentsdocs_16/Growth%20&%20Development%20-%20Dr.%20Ismail%20Thamarasseri.pdf

Pedagogy: Chalk and Talk, PPT, Group discussion ,Seminars, Quiz, on the spot test, You tube links.

Rationale for nature of Course:**Knowledge and Skill:**

To acquire knowledge on life span development.

To create awareness among girl students about the children with special needs.

Activities to be given:

Assignment, ppt, Quiz, seminars, Group discussion, chart works, poster display, slogan writing.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Describe the meaning and principles of Growth & Development.	K1 to K3
CLO2	Explain developmental aspects during infancy, early and late childhood.	K1 to K3
CLO3	Evaluate developmental aspects during adolescence.	K1 to K4
CLO4	Identify the developmental tasks during adulthood.	K1 to K3
CLO5	Analyse the physical & psychological changes during old age period.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	2	3	3	2	3
CLO2	3	2	2	3	2	3
CLO3	1	3	2	1	3	3
CLO4	3	1	2	2	3	2
CLO5	1	2	2	3	3	2

1-Basic Level**2- Intermediate Level****3- Advanced Level**

LESSON PLAN: TOTAL HOURS (75 Hrs)

UNIT	DESCRIPTION	Hrs	MODE
I	UNIT – I Growth and development - Meaning - growth and development, principles of governing growth and development, developmental task of different stages. Methods of study of human development.	12	Chalk and Talk, PPT, quiz, on the spot test.
II	UNIT – II Infancy and Childhood - Characteristics, physical, social, and emotional development, cognitive and language development during infancy, early childhood, and late childhood. Children’s play – meaning, types.	18	Chalk and Talk, PPT, quiz, on the spot test, Poster display.
III	UNIT – III Adolescence – Physical and psychological changes, emotional, and social development, Problems of adolescence. Delinquency – causes, prevention, and rehabilitation.	15	Chalk and Talk, PPT, group discussion, and You tube Links, seminar.
IV	UNIT – IV Adulthood and Old Age - Adulthood - Characteristics and developmental tasks. Old age - Characteristics of old age, physical changes, psychological changes.	15	Chalk and Talk, PPT, quiz, seminar.
V	UNIT – V Exceptional Children - Introduction to Children with Special Needs, identification & Educational Rehabilitation of orthopedically challenged, mentally retarded, hearing impaired, visually handicapped, learning disability.	15	Chalk and Talk, PPT, group discussion, quiz, open book test, seminar.

Course Designer :
Mrs. P.Tamilarasi

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
V	DSE - II	23OUNDDSE5D	Food Safety and Quality Control	4	5	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to:

1. Learn the importance of food safety, quality control, food laws and regulations in food industry.
2. Get acquainted with the existing food safety quality management system.
3. Acquire basic understanding of quality concepts and practice in food companies.
4. Gain familiarity with the standards and specifications.

UNIT – I

Food safety - Introduction to concepts of food quality, food safety, food quality assurance. General food laws and food safety regulations. History of Food regulations. Importance of Food safety and quality control concepts applied in the food processing industry. Evaluation of Food safety – Applications of HACCP in the food industry.

UNIT – II

Quality assurance - Importance and functions of quality control. Theoretical and practical considerations, description of different systems: GAP, GMP, TQM, ISO. Indian food standards - Voluntary and Obligatory standards (PFA, FPO, MMPO, AGMARK etc) Codex Alimentarius.

UNIT – III

Food sanitation and safety - Factors contributing to physical, chemical and biological contamination in food chain, prevention and control of food borne hazards. Personal hygiene of food handlers, cleaning compounds, sanitation methods, waste disposal strategy (solid and liquid waste) and pest control.

UNIT – IV

Food safety regulation in India - An overview of Food Regulation in India; Food Laws and Regulations; Structure, organization and duties of regulatory system; Duties and responsibilities of food business operator; Registration and Licensing process and requirements; Labeling of Food Products; Traceability; Import and Export of Foods; Liability for Defective Products; Food safety management systems and certifications.

UNIT - V

Food safety regulation in India - An overview of Food Regulation in India; Food Laws and Regulations; Structure, organization and duties of regulatory system; Duties and responsibilities of food business operator; Registration and Licensing process and requirements; Labeling of Food Products; Traceability; Import and Export of Foods; Liability for Defective Products; Food safety management systems and certifications.

Books for Study:

1. AOAC International. (2005) Official methods of analysis of AOAC International. 17th Ed., current through 1st revision. Gaithersburg, MD, USA, Association of Analytical Communities.
2. Bhatia, R. and Ichhpujan, R.L (2004), Quality assurance in Microbiology, CBS Publishers and Distributors, New Delhi. 2004.

Books for Reference :

1. Bryan, F.L. (2007) Hazard Analysis Critical Control Point Evaluations A Guide to Identifying Hazards and Assessing Risks Associated with Food Preparation and Storage. World Health Organization, Geneva.
2. Early, R. (2006) Guide to Quality Management Systems for the Food Industry, Blackie, Academic and professional, London.
3. FAO (2006) Manuals of Food Quality Control. 2-Additives Contaminants Techniques, Rome.
4. Food and Agricultural Organization (1980): Manuals of Food Quality Control. Additives Contaminants Techniques, Rome

5. Food safety and standards act 2006, Rules 2011, Regulations 2011, 10th Edition,
ILBCOIndia, Indian Law Book Company, 2013.

Webresources / E.Books:

Pedagogy: Chalk and Talk, PPT, Group discussion ,Seminars, Quiz, on the spot test, You tube links.

Rationale for nature of Course:

Knowledge and Skill:

Learn the importance of food safety, quality control, food laws and regulations in food industry.
Get acquainted with the existing food safety quality management system.
Acquire basic understanding of quality concepts and practice in food companies.
Gain familiarity with the standards and specifications.

Activities to be given:

Assignment, ppt, Quiz, seminars, Group discussion, chart works, poster display, slogan writing.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Explain the areas in food systems that come under the purview of Food Safety & Quality Assurance.	K1 to K3
CLO2	Cite Indian and international food laws and food safety programs.	K1 to K3
CLO3	Demonstrate familiarity with FSSAI regulations and Licensing.	K1 to K4
CLO4	Acquire skills to prepare manual and SOP for food.	K1 to K3
CLO5	Demonstrate the ability to detect common adulterants in food.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	1	2	2	2
CLO2	1	1	1	2	2	2
CLO3	1	1	1	2	2	2
CLO4	1	1	1	2	2	2
CLO5	1	1	1	2	2	2

1-Basic Level

2- Intermediate Level

3- Advanced Level

LESSON PLAN: TOTAL HOURS (75 Hrs)

UNIT	DESCRIPTION	Hrs	MODE
I	UNIT – I Food safety - Introduction to concepts of food quality, food safety, food quality assurance. General food laws and food safety regulations. History of Food regulations. Importance of Foodsafety and quality control concepts applied in the food processing industry. Evaluation of Food safety – Applications of HACCP in the food industry.	12	Chalk and Talk, PPT, quiz, on the spot test.
II	UNIT – II Quality assurance - Importance and functions of quality control. Theoretical and practical considerations, description of different systems: GAP, GMP, TQM, ISO. Indian food standards - Voluntary and Obligatory standards (PFA, FPO, MMPO, AGMARK etc) Codex Alimentarius.	18	Chalk and Talk, PPT, quiz, on the spot test, Poster display.
III	UNIT – III Food sanitation and safety - Factors contributing to physical, chemical and biological contamination in food chain, prevention and control of food borne hazards. Personal hygiene of food handlers, cleaning compounds, sanitation methods, waste disposal strategy (solid and liquid waste) and pest control	15	Chalk and Talk, PPT, group discussion, and You tube Links, seminar.
IV	UNIT – IV Food safety regulation in India - An overview of Food Regulation in India; Food Laws and Regulations; Structure, organization and duties of regulatory system; Duties and responsibilities of food business operator; Registration and Licensing process and requirements; Labeling of Food Products; Traceability; Import and Export of Foods; Liability for Defective Products; Food safety management systems and certifications.	15	Chalk and Talk, PPT, quiz, seminar.
V	UNIT – V Food safety regulation in India - An overview of Food Regulation in India; Food Laws and Regulations; Structure, organization and duties of regulatory system; Duties and responsibilities of food business operator; Registration and Licensing process and requirements; Labeling of Food Products; Traceability; Import and Export of Foods; Liability for Defective Products; Food safety management systems and certifications.	15	Chalk and Talk, PPT, group discussion, quiz, open book test, seminar.

Course Designer :

Mrs. P.Tamilarasi

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	CORE	23OUND61	Quantity food production and service	5	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
	✓	

Learning Objectives

To enable the students to :

1. Acquaint with the type and operation of food service establishments.
2. Familiarise with the different types of menus and styles of service.
3. Foster entrepreneurship skills

UNIT I

Food Service Industry -food service systems - conventional, ready-prepared, commissary, assembly-serve.

UNIT II

Quantity food production - Production forecasting, planning, production scheduling; standardization of recipes definition, need, uses, portion control, effective use of left-overs.

UNIT III

Menu Planning - Menu –Definition and functions of menu, importance of planning menus, factors affecting menu planning , Types of menu - A la carte, Table d' hote, Du jour, static, cyclic, single use, construction and writing menu, menu display.

UNIT IV

Food and Beverage Service- Styles of Service - Table Service - Waiter – Silver / English, Family, American, French, Russian, Gueridon; Bar Counter, , Buffet, Self-service-Cafeteria - Counter, , food; Vending; Kiosks.

UNIT V**Entrepreneurship in catering** - Entrepreneurship–concept and significance

Entrepreneur-definition, characteristics and classification. Food start up, Start -up process, steps, opportunities and challenges, problems faced by women entrepreneurs.

Books for Study:

1. Sethi, Mohini, Malhan, Surjeet. (2015). Catering Management – An Integrated Approach, 3rd ed, New Age International Publishers, New Delhi.
2. June Payne-Palacio, Monica Theis, Introduction to Foodservice (2009), 11th illustrated, Published by Pearson/Prentice Hall.

Books for Reference :

1. Dhawan and Vijay. (2001). Food and Beverage Service, Frank Boss and Co, New Delhi.
2. Suganthi, V and Premakumari, C. (2017). Food Service Management, Dipti Press (OPC) Pvt. Ltd, Chennai.
3. Andrews and Sudhir. (2000). Introduction to Hospitality Industry, Tata-McGraw Hill Pub.Co., New Delhi.
4. Foskett David. (2011). The Theory of Hospitality and Catering, Hodder Education, London.
5. Gupta, CB and Srinivasan, NP. (2002) Entrepreneurial Development, Sultan Chand & Sons, New Delhi.
6. Jagmohan. N. (2013). Food and Beverage Service Operation, S. Chand & Co. Ltd., New Delhi.

Web resources / E.Books:

<https://www.scribd.com/document/119449120/History-of-Food-Service-Industry>
<https://sirvo.com/>
<https://www.yaaka.cc/unit/types-of-catering-establishment/>
<https://www.scribd.com/doc/24003230/Unit-1-Food-and-Beverage-Service-Management>
<https://www.universalclass.com/.../types-of-service-and-table-settings-in-waiter>

Pedagogy: Chalk and Talk, PPT, Group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:**Knowledge and Skill:**

Acquaint with the type and operation of food service establishments.
 Familiarize with the different types of menus and styles of service.

Foster entrepreneurship skills

Activities to be given:

Assignment, ppt, quiz, group discussion.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Identify and differentiate the types of food service sectors.	K1 to K3
CLO2	Develop skills to formulate and standardize recipes from various cuisines.	K1 to K3
CLO3	Demonstrate skills in quantity food production.	K1 to K4
CLO4	Distinguish various styles of service and identify the basic technical skills, and interpersonal skills required for food service.	K1 to K3
CLO5	Identify the entrepreneurial ventures in food production and service.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Program Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	1	2	2	2
CLO2	1	1	1	1	1	2
CLO3	1	1	1	1	1	2
CLO4	1	1	1	2	1	2
CLO5	1	1	1	1	1	2

1-Basic Level

2- Intermediate Level

3- Advanced Level

LESSON PLAN : TOTAL HOURS(90 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Food Service Industry -food service systems - conventional, ready-prepared, commissary,assembly-serve.	18	Chalk and talk, Group Discussion, Quiz.
II	UNIT II Quantity food production - Production forecasting, planning, production scheduling; standardization of recipes definition, need, uses, portion control, effective use of left-overs.	18	Chalk and talk, Quiz.
III	UNIT III Menu Planning - Menu –Definition and functions of menu, importance of planning menus, factors affecting menu planning , Types of menu - A la carte, Table d’ hote, Du jour, static, cyclic, single use, construction and writing menu, menu display.	18	Chalk and talk, PPT, On the spot Test
IV	UNIT IV Food and Beverage Service- Styles of Service - Table Service - Waiter – Silver / English, Family, American, French, Russian, Gueridon; Bar Counter, , Buffet, Self-service-Cafeteria - Counter, , food; Vending; Kiosks.	18	Chalk and talk, PPT, On the spot Test.
V	UNIT V Entrepreneurship in catering - Entrepreneurship–concept and significance Entrepreneur-definition, characteristics and classification. Food start up, Start -up process, steps, opportunities and challenges,problems faced by women entrepreneurs.	18	Chalk and talk, PPT, On the spot Test, Assignment.

Course Designer :

Mrs. K.JANAKI

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	CORE	23OUND6P	Quantity food production and service practical	3	4	40	60	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable the students to :

1. Acquaint with the type and operation of food service establishments.
2. Familiarise with the different types of menus and styles of service.
3. Foster entrepreneurship skills

UNIT I - Plan menu for different types of food service institutions- commercial and non- commercial food service institution .preparation of menus for different types of events.

UNIT II - Preparation and standardization of dishes of different cuisines (one portion).

UNIT III - Table Setting – cover- a la carte and table d' hote covers. napkin folding.

UNIT IV - Visit to food service units – commercial and non- commercial.

UNIT V - Organize food sales, Cost calculation.

Books for Study:

1. Sethi, Mohini, Malhan, Surjeet. (2015). Catering Management – An Integrated Approach, 3rd ed, New Age International Publishers, New Delhi.
2. June Payne-Palacio, Monica Theis, Introduction to Foodservice (2009), 11th illustrated, Published by Pearson/Prentice Hall.

Books for Reference :

1. Dhawan and Vijay. (2001). Food and Beverage Service, Frank Boss and Co, New Delhi.
2. Suganthi, V and Premakumari, C. (2017). Food Service Management, Dipti Press (OPC) Pvt. Ltd, Chennai.

3. Andrews and Sudhir. (2000). Introduction to Hospitality Industry, Tata-McGraw Hill Pub.Co., New Delhi.
4. Foskett David. (2011). The Theory of Hospitality and Catering, Hodder Education, London.
5. Gupta, CB and Srinivasan, NP. (2002) Entrepreneurial Development, Sultan Chand & Sons, New Delhi.
6. Jagmohan. N. (2013). Food and Beverage Service Operation, S. Chand & Co. Ltd., New Delhi.

Web resources / E.Books:

<https://www.scribd.com/document/119449120/History-of-Food-Service-Industry>
<https://sirvo.com/>
<https://www.yaaka.cc/unit/types-of-catering-establishment/>
<https://www.scribd.com/doc/24003230/Unit-1-Food-and-Beverage-Service-Management>
<https://www.universalclass.com/.../types-of-service-and-table-settings-in-waiter>

Pedagogy: Chalk and Talk, PPT, group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:**Knowledge and Skill:**

Acquaint with the type and operation of food service establishments.
Familiarise with the different types of menus and styles of service.
Foster entrepreneurship skills

Activities to be given: Assignment, ppt, quiz, group discussion.

Pedagogy Planning menu , preparation and standardization procedure for recipe

LESSON PLAN : TOTAL HOURS (60 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Plan menu for different types of food service institutions- commercial and non- commercial food service institution Preparation of menus for different types of events	15	Plan & ' Preparation
II	UNIT II -Preparation and standardisation of dishes of different cuisines (one portion).Quantity production and service of meals - stepping up of recipe to 50 portions.	10	Plan & ' Preparation
III	UNIT III Table Setting – Cover- A la carte and Table d' hote covers.Napkin folding.	10	Plan & ' Preparation
IV	UNIT IV Visit to food service units – commercial and non- commercial. ,Organise food sales	10	Plan & ' Preparation
V	UNIT V - Organize food sales, Cost calculation.	15	Plan & ' Preparation

Course Designer :**Mrs . B. RUBARANI**

EVALUATION (PRACTICAL)

Internal (Formative) : 40 marks

External (Summative) : 60 marks

Question Paper Pattern for Internal Practical Examination : 40 marks

S. No	Components	Marks
1.	Menu Planning	10
3.	Menu Preparation	5
4.	Menu Display	10
5.	Observation Note Book	5
6.	Model Exam	10
	Total	40

Question Paper Pattern for External Practical Examination (Major) : 60 marks

S. No	Components	Marks
1.	Menu Planning	20
3.	Menu Preparation	15
4.	Menu Display	15
5.	Record	10
	Total	60

In respect of External Examinations Passing Minimum is **35 %for Under Graduate** Courses and in total ,
aggregate of 40%

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	DSE - IV	23OUNDDSE6A	Principles of Resource Management	3	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to

1. Recognize and use appropriate resources to achieve one's goal.
2. Develop skills in utilizing the available resources in day-to-day life.
3. Gain knowledge about work simplification and effective management of time, energy and money.

Course Content:

UNIT I

Introduction to Management - Management concepts - definition, concept, micro and macro environment.

Principles of management process - planning, controlling, evaluating. qualities of a good manager, motivational factors - values, goals and standards.

UNIT II

Resources - meaning and classification, optimizing the use of family resources, factors affecting the use of resources.

Decision making - meaning and its importance, types of decisions, decision making process, methods of resolving conflicts.

UNIT III Time Management - tools in time management - time norms, work curves and rest periods, time management process - planning - steps in making time plans - controlling the planning action- evaluation.

Energy Management - The efforts required in home-making activities; energy required for house hold activities.

UNIT IV

Work Simplification - Definition, importance, techniques – formal and informal techniques - mundel's classes of change - planning efficient work areas in kitchen.

Fatigue - concepts, types - physiological and psychological fatigue

UNIT V

Money Management - family Income - types, sources and methods of augmenting family income.

Family Expenditure - budget - meaning - types of budgets, planning a budget for a family of a fixed income , Factors affecting family budget, engel's law of consumption, methods of handling money - Family financial records, Savings-importance and types.

Books for study :

1. Bela Bhargava (2005), “Family resource Management & Interior Decoration”,university book house pvt ltd, ISBN-13: 978-8187339229
2. Marion Giordan (2016), “Consumer Education: A handbook for Teachers”, Routledge;1st edition, ISBN-13: 978-1138839151

References:

1. Bela Bhargava (2005), “Family resource Management & Interior Decoration”,university book house pvt ltd, ISBN-13: 978-8187339229
2. Marion Giordan (2016), “Consumer Education: A handbook for Teachers”, Routledge;1st edition, ISBN-13: 978-1138839151
3. Nickell & Dorsey (2002), “Management in Family Living”, CBS; 4th edition, ISBN-13: 978-8123908519
4. Pushpa Chakravorty (2007), Home Management, New Delhi:Pointer Publishers.
5. Rao (2020), “Taxmann’s Human Resource Management”, Taxmann Publications Pvt. Ltd.; 2nd edition, ISBN-13: 978-9390128396
6. Ready GB (2021), “EBC consumer Protection Act”, LAW BOOKS, ASIN:B097TQ64QV

7. Steven, D.S, (2016). Consumer Economics: A Practical Overview”, New York: Routledge Taylor and Francis group.
8. Sudhir Dixit (2018), “Time Management”, Manjul Publishing House, ISBN-13: 978-9388241106

Webresources / E.Books:

- <http://www.yourarticlelibrary.com/decision-making/decision-making-in-management-definition-and-features-explained/25657/>
- <http://www.familyresourcemanagement.org/services/goals/>
- <http://www.familyresourcemanagement.org/services/standards/>
- [http://www.nios.ac.in/media/documents/sechmscicour/english/home%20science%20\(eng\)](http://www.nios.ac.in/media/documents/sechmscicour/english/home%20science%20(eng))

Pedagogy:

Chalk and Talk, PPT, group discussion , quiz, on the spot test.

Rationale for nature of Course:

Knowledge and Skill:

To understand the knowledge of management skills

To know the of analyse the need for resources.

Activities to be given:

Assignment, PPT, Quiz, Group discussion, Seminars

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Apply the principles of management process in day-to-day life	K1 to K3
CLO2	Identify and analyze the need for resources	K1 to K3
CLO3	Utilize tools of time management effectively in day-to-day life	K1 to K4
CLO4	Apply work simplification techniques while managing work	K1 to K3
CLO5	Develop good decision-making skills and plan a budget within the available income and to maintain accounts	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	3	1	1	3	1	3
CLO2	1	2	2	1	2	1
CLO3	2	1	2	3	1	3
CLO4	3	1	1	1	1	1
CLO5	2	2	3	2	2	3

1-Basic Level

2- Intermediate Level

3- Advanced Level

LESSON PLAN : TOTAL HOURS (90 HRS)

Unit	Description	Hrs	Mode
I.	.UNIT I Introduction to Management - Management concepts - definition, concept, micro and macro environment. Principles of management process - planning, controlling, evaluating. qualities of a good manager, motivational factors - values, goals and standards.	18	Chalk and talk, Group Discussions, Quiz.
II.	UNIT II Resources - meaning and classification, optimizing the use of family resources, factors affecting the use of resources. Decision making - meaning and its importance, types of decisions, decision making process, methods of resolving conflicts.	18	Chalk and talk, Quiz.
III	UNIT III Time Management - tools in time management - time norms, work curves and rest periods, time management process - planning - steps in making time plans - controlling the planning action- evaluation. Energy Management - The efforts required in home-making activities; energy required for house hold activities.	18	Chalk and talk, PPT, On the spot Test.
IV	UNIT IV Work Simplification - Definition, importance, techniques – formal and informal techniques - mundel's classes of change - planning efficient work areas in kitchen. Fatigue - concepts, types - physiological and psychological fatigue	18	Chalk and talk, PPT, On the spot Test.
V	UNIT V Money Management - family Income - types, sources and methods of augmenting family income. Family Expenditure - budget - meaning - types of budgets, planning a budget for a family of a fixed income , Factors affecting family budget, engel's law of consumption, methods of handling money - Family financial records, Savings-importance and types.	18	Chalk and talk, PPT, On the spot Test, Assignment

Course Designer:
Mrs. K. Gowsalya

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	DSE-IV	23OUNDDSE6B	Interior Decoration	4	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable the students to:

1. Develop innovative ideas in the use of interior accessories and flower arrangements.
2. Analyze and implement the appropriate furniture styles and lighting fixtures for interiors and exteriors.
3. Apply Decorative styles in interiors and exteriors.

UNIT I

Accessories - definition, types of accessories, selection and arrangement of accessories in various areas - living room, diningroom, bedroom, study room with application of art principles and elements of design.

Pictures – concept, selection of pictures, framing and mounting of pictures – glass, mat backing, frame, pictures. types of picture frame – shadow box, decorative, standard, floating and collage.

UNIT II

Flower Arrangement - definition, importance of flower arrangement, styles of flower arrangement – traditional, oriental/japanese styles – Ikebana, Moribana, Nagarie, Shikibana, Morimono, Rikka, Ukibana and modern. Selection of containers based upon styles of arrangement. flowers – names, its colours, textures and its visual perception in various indoor spaces.

UNIT III

Furniture Arrangement - styles of furniture – traditional, contemporary and modern design. furniture for different purpose, furniture materials. Selection and arrangement – furniture for various rooms – living, dining, bed room, kitchen, study room, office. furniture dimensions, care and maintenance.

UNIT IV

Lighting -lighting requirements - definition and importance of lighting.ideal light requirements, types of lighting - general/ ambient lighting,task /Spot lighting, architectural lighting - valance, soffit, bracket, cone, recessed, cornice.

UNIT V

Decorative Styles - concept and characteristic features of contemporary, modern, traditional, transitional and eclectic styles.wall decoration—origin, motifs, styles and technique of madhubhani, warli, pithora, fresco and tempera.

Book For Study

1. Andal and Parimalam (2015), “A Textbook of Interior Decoration”, Satish Serial Publishing House, ISBN-13: 978-8189304508
2. Frida Ramstedt, (2020), “The Interior Design Handbook”, Particular Books, ISBN-13: 978-0241438114

References:

1. Andal and Parimalam (2015), “A Textbook of Interior Decoration”, Satish Serial Publishing House, ISBN-13: 978-8189304508
2. Frida Ramstedt, (2020), “The Interior Design Handbook”, Particular Books, ISBN-13: 978-0241438114
3. Gary Gordon (2015), “Interior Lighting for Designers”, Wiley; 5th edition, ISBN-13:978-0470114223
4. Grimley C and Mimi Love (2018), “The Interior Design Reference & specificationBook”, Rockport Publishers, ISBN-13 978-1631593802:
5. Mark Karlen, Christina Spangler, et al (2017), “Lighting Design Basics”, Wiley; 3rd edition, ISBN-13: 978-1119312277
6. Nikita Mittal (2021), “The Key of Interior Design (Illustration of Methods &Principles), STANDARD BOOK HOUSE; 1st edition, ISBN-13: 978-8194359753
7. Pratap Rao. M (2020), “Interior Design: Principles and Practice”, Standard Publishersand Distributors Pvt Ltd, ISBN-13: 978-8180141560

8. Seethaeaman P (2019), “Interior Design and Decoration”, CBS; 1st edition, ASIN: 8123911920, ISBN-13 : 978-8123911922

Webresources / E.Books:

- Greg Batten (2015), “Lighting Control Methods”,
<https://www.controlco.com.au/blog/2015/7/16/lighting-control-methods>
- Frankel Building Group (2021), “7 Elements of Interior Design”,
<https://www.frankelbuildinggroup.com/resources/7-elements-of-interior-design/>
- Perna Makhija (2022), “The 7 Elements of Design – and how to use them in your home interiors”, <https://www.beautifulhomes.com/home-decor-ideas/interior-design/the-7-elements-of-design-and-how-to-use-them-in-your-home-interiors.html>
- Foyr (2020), “Importance of Accessories in Interior Design”,
<https://foyr.com/learn/accessories-in-interior-design/>
- Hamstech (2021), “Selection of Accessories in Interior Designing”,
<https://www.hamstech.com/selection-of-accessories-in-interior-designing>

Pedagogy: Chalk and Talk, PPT, Group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:

Knowledge and Skill:

Develop innovative ideas in the use of interior accessories and flower arrangements

Analyze and implement the appropriate furniture styles and lighting fixtures for interiors and exteriors.

Activities to be given:

Assignment, ppt, Quiz, Group discussion.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Select accessories and arrange pictures suited to the background of interiors.	K1 to K3
CLO2	Creating innovative flower arrangements in accordance to the occasion and needs	K1 to K3
CLO3	Apply the principles of furniture arrangement in various areas of Interiors	K1 to K4
CLO4	Apply proper lighting for efficient lighting in interiors and exteriors	K1 to K3
CLO5	Use decorative styles and wall decoration techniques appropriately in various rooms.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	3	1	1	3	1	3
CLO2	1	2	2	1	2	1
CLO3	2	1	2	3	1	3
CLO4	3	1	1	1	1	1
CLO5	2	2	3	2	2	3

1-Basic Level**2- Intermediate Level****3- Advanced Level**

LESSON PLAN : TOTAL HOURS(90 HRS)

Unit	Description	Hrs	Mode
I	<p>UNIT I</p> <p>Accessories - definition, types of accessories, selection and arrangement of accessories in various areas – living room, diningroom, bedroom, study room with application of art principles and elements of design.</p> <p>Pictures – concept, selection of pictures, framing and mounting of pictures – glass, mat backing, frame, pictures. types of picture frame – shadow box, decorative, standard, floating and collage.</p>	18	Chalk and talk, Group Discussion, Quiz.
II	<p>UNIT II</p> <p>Flower Arrangement - definition, importance of flower arrangement, styles of flower arrangement – traditional, oriental/japanese styles – ikebana ,moribana, Nagarie, Shikibana, Morimono, Rikka, Ukibana and modern. Selection of containers based upon styles of arrangement..flowers – names, its colours, textures and its visual perception in various indoor spaces.</p>	18	Chalk and talk, Quiz.
III	<p>UNIT III</p> <p>Furniture Arrangement - styles of furniture – traditional, contemporary and modern design. furniture for different purpose, furniture materials. Selection and arrangement – furniture for various rooms – living, dining, bed room, kitchen, study room, office. furniture dimensions, care and maintenance.</p>	18	Chalk and talk, PPT, On the spot Test
IV	<p>UNIT IV</p> <p>Lighting -lighting requirements - definition and importance of lighting, ideal light requirements, types of lighting - general/ ambient lighting, task /Spot lighting, architectural lighting - valance, soffit, bracket, cone, recessed, cornice.</p>	18	Chalk and talk, PPT, On the spot Test.
V	<p>UNIT V</p> <p>Decorative Styles - concept and characteristic features of contemporary, modern, traditional, transitional and eclectic styles. wall decoration–origin, motifs, styles and technique of madhubhani, warli, pithora, fresco and tempera.</p>	18	Chalk and talk, PPT, On the spot Test, Assignment.

Course Designer
Mrs. K. Gowsalya

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	DSE-IV	23OUNDDSE6C	Fibre to Fabric	3	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable students to

- 1.Understand the concepts in textiles, the properties of textile fibre, yarn and fabric.
- 2.Acquire knowledge about different types of fabric, make wise selection of textiles and its contribution to clothing and interior.
- 3.Understand the concepts of different types of weaves

Course Content:

UNIT I Introduction to Textile - Introduction, Terms and definition related to textiles, importance of textiles.

UNIT II Textile fibres-Properties of fibers- primary and secondary properties. Classification of fibres – natural and man-made fibres. Manufacturing processes/Cultivation, properties and uses of Cotton, Silk, Wool, Polyester, Rayon and Nylon.

UNIT III Yarns-definition of yarn-spinning process- conventional yarn spinning - Cotton system and un conventional yarn spinning. Types of yarn- spun yarns, filament yarns, sewing threads, simple and complex yarns. Properties of yarn-yarn twist, yarn count/ number (definition, unit of yarn count).

UNIT IV Woven Fabric Construction-Weaving- Warp and weft yarns, grain line, selvedge and Fabric count. Parts of a simple loom and basic weaving operations. Types of weaves- basic weaves (plain weave, variations in plain weave, twill weave, variations in twill weave, satin weave and sateen weave)

UNIT V Other fabric construction-Knitted fabric- warp and weft knitting, non-woven fabric- method of manufacture – web formation- parallel laid, cross laid, random laid, high velocity sprayed.

Books for study :

1. Corbman, B.P (1975) Textiles fiber to fabric. Mc. Graw hill, New York.
2. Klein W.D A Practical Guide to Ring Spinning Textile Institute, Manchester
3. Marjory L. J (1977) Introductory Textile Sciences Holt Reinhart and Winston, New York

Reference:

1. Corbman, B.P (1975) Textiles fiber to fabric. Mc. Graw hill, New York.
2. Klein W.D A Practical Guide to Ring Spinning Textile Institute, Manchester
3. Marjory L. J (1977) Introductory Textile Sciences Holt Reinhart and Winston, New York
4. Sara.K.J, Langford.A (2002) Textiles. 9thed Prentice Hall, London
5. Rastogi, D., & Chopra, S. (2017). Textile Science. India: Orient Blackswan Private Limited.
6. Robert, R. & Mather, R. H. (2015). The Chemistry of Textile Fibers. Cambridge: RSC Publishers.
7. Sekhri, S. (2011) Textbook of Fabric Science: Fundamentals to Finishing. India: PHI Learning Pvt. Ltd.
8. Smith, J.L. (2015).Textile Processing: Printing Dyeing Finishing. Chandigarh: Abhishek Publication.

Webresources / E.Books:

1. <http://fibersource.com/f-tutor/rayon.htm>
2. <http://www.fibersource.com/f-tutor/nylon.htm>
3. http://www.ehow.com/facts_5016460_parts-loom.html
4. <http://www.fabrics-manufacturers.com/>

Pedagogy:

Chalk and Talk, PPT, group discussion , quiz, on the spot test.

Rationale for nature of Course:**Knowledge and Skill:**

To understand the properties of textile fibres, yarns and the basic fabric construction techniques

To know the concepts of Sequence of developing fibers into yarns and fabrics .

Activities to be given:

Assignment, PPT, Quiz, Group discussion, Seminar

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Describe the essential properties of textile fibres, yarns and the basic fabric construction techniques	K1 to K3
CLO2	Explain the manufacturing process of man-made fibres, yarn construction and fabric construction	K1 to K3
CLO3	Classify textile fibres, yarns and fabrics	K1 to K4
CLO4	Categorize the fibres, yarns and fabrics for its appropriate end use.	K1 to K3
CLO5	Assess the sequence of developing fibres into yarns and fabric	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	3	1	1	3	1	3
CLO2	1	2	2	1	2	1
CLO3	2	1	2	3	1	3
CLO4	3	1	1	1	1	1
CLO5	2	2	3	2	2	3

1-Basic Level**2- Intermediate Level****3- Advanced Level**

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LESSON PLAN : TOTAL HOURS (90 HRS)

UNIT	DESCRIPTION	HRS	MODE
1.	UNIT I Introduction to Textile - Introduction, Terms and definition related to textiles, importance of textiles.	18	Chalk and talk, Group Discussions, Quiz.
2.	UNIT II Textile fibres -Properties of fibers- primary and secondary properties. Classification of fibres – natural and man-made fibres. Manufacturing processes/Cultivation, properties and uses of Cotton, Silk, Wool, Polyester, Rayon and Nylon.	18	Chalk and talk, Quiz.
3	UNIT III Yarns -definition of yarn-spinning process- conventional yarn spinning - Cotton system and un conventional yarn spinning. Types of yarn- spun yarns, filament yarns, sewing threads, simple and complex yarns. Properties of yarn-yarn twist, yarn count/ number (definition, unit of yarn count).	18	Chalk and talk, PPT, On the spot Test.
4	UNIT IV Woven Fabric Construction -Weaving- Warp and weft yarns, grain line, selvedge and Fabric count. Parts of a simple loom and basic weaving operations. Types of weaves- basic weaves (plain weave, variations in plain weave, twill weave, variations in twill weave, satin weave and sateen weave)	18	Chalk and talk, PPT, On the spot Test.
5	UNIT V Other fabric construction -Knitted fabric- warp and weft knitting, non-woven fabric- method of manufacture – web formation- parallel laid, cross laid, random laid, high velocity sprayed.	18	Chalk and talk, PPT, On the spot Test, Assignment

Course Designer: Mrs. K. Gowsalya

Department of N&D						Class : III N&D		
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	CIA	SE	Total
VI	DSE-IV	23OUNDDSE6D	Introduction to Fashion Designing	3	6	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
	✓	

Learning Objectives

To enable the students to :

1. Understand the basic concepts of fashion design clothing psychology and wardrobe planning.
2. Acquire knowledge on design elements and colour psychology.

UNIT I

Introduction to fashion designing - Terms related to the fashion industry – fashion, style, fad, classic, and collection, chic, Custom made, mannequin, fashion show, trend, forecasting, high fashion, fashion cycle.

UNIT II

Design - Design- definition and types – structural and decorative design, requirements of a good structural and decorative design. Elements of design – line, shape or form, colour, size and texture.

Principles of design- balance – formal and informal, rhythm- throughrepetition, emphasis, harmony and proportion.

UNIT III

Colour -Colour- definition, colour theories- prang colour chart and Munsellcolour system,

Dimensions of colour- hue, value, and intensity.Colour harmonies- types.

UNIT IV

Figure drawing and analysis - Basic human proportions,. Figure analysis and designing dresses for stout figure, thin figure, slender figure, narrow shoulders, broad shoulders.

UNIT V

Wardrobe planning -Wardrobe planning for different age groups, factors influencing wardrobe selection,

Fashion and season, Designing dresses based on different occasions – business meetings, parties/ dinners, evenings/leisure hours, wedding, functions, sports, uniforms for civil service, airhostess, hoteliers, schools – girls and boys.

Books for Study:

1. Sumathi, G.J. (2002) Elements of Fashion and Apparel Design. New Age International Publishers, New Delhi.
2. Gini Stephens Frings (1999) Fashion – From Concept to Consumer . 6th edition, PrenticeHall.

Books for Reference :

1. Sumathi, G.J. (2002) Elements of Fashion and Apparel Design. New Age International Publishers, New Delhi.
2. Gini Stephens Frings (1999) Fashion – From Concept to Consumer . 6th edition, PrenticeHall.
3. Gerry Cooklin (2003) Pattern grading for women's clothes, the technology of sizing, Blackwell science Ltd, USA
4. Kaur N (2010) Comdex Fashion Design: Fashion Concepts - Vol. 1, Dream tech Press, Delhi

Web resources / E.Books:

<https://purushu.com/2010/08/elements-of-design-in-fashion.html>

<https://vansedesign.com/web-design/color-meaning/>

<http://bieap.gov.in/Pdf/FGMPaperI.pdf>

<http://textilelearner.blogspot.com/2015/07/drafting-procedures-of-line-frock.html>

<http://textilelearner.blogspot.com/2015/06/drafting-procedures-of-ladies-kurti.html>

Pedagogy: Chalk and Talk, PPT, Group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:

Knowledge and Skill:

Understand the basic concepts of fashion design clothing psychology and wardrobe planning.

Acquire knowledge on design elements and colour psychology

Activities to be given:

Assignment, ppt, quiz, group discussion.

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Identify the right choice of colour, design used in apparel designing	K1 to K3
CLO2	Explain the concepts related to the design and colour in apparel designing	K1 to K3
CLO3	Demonstrate the methodology to be followed in effectively using the principles of design, elements of design and colour harmonies while designing a garment	K1 to K4
CLO4	Identify suitable designs according to the figure of the wearer and the occasion intended	K1 to K3
CLO5	Develop skills to draw designs suitable according to the body type and plan wardrobe.	K1 to K4

Mapping of Course Learning Outcomes (CLOs) with Program Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	1	2	2	3
CLO2	1	1	1	2	2	3
CLO3	1	1	1	2	2	3
CLO4	1	1	1	2	2	3
CLO5	1	1	1	2	2	3

1-Basic Level**2- Intermediate Level****3- Advanced Level**

LESSON PLAN : TOTAL HOURS(90 HRS)

Unit	Description	Hrs	Mode
1	UNIT I Introduction to fashion designing - Terms related to the fashion industry – fashion, style, fad, classic, and collection, chic, Custom made, mannequin, fashion show, trend, forecasting, high fashion, fashion cycle. Principles of design- balance – formal and informal, rhythm- throughrepetition, emphasis, harmony and proportion.	18	Chalk and talk, Group Discussion, Quiz.
2	UNIT II Design - Design- definition and types – structural and decorative design, requirements of a good structural and decorative design. Elements of design – line, shape or form, colour, size and texture.	18	Chalk and talk, Quiz.
3	UNIT III Colour -Colour- definition, colour theories- prang colour chart and Munsellcolour system, Dimensions of colour- hue, value, and intensity. Colour harmonies- types.	18	Chalk and talk, PPT, On the spot Test
4	UNIT IV Figure drawing and analysis -Basic human proportions,. Figure analysis and designing dresses for stout figure, thin figure, slender figure, narrow shoulders, broad shoulders.	18	Chalk and talk, PPT, On the spot Test.
5	UNIT V Wardrobe planning -Wardrobe planning for different age groups, factors influencing wardrobe selection, Fashion and season, Designing dresses based on different occasions – business meetings, parties/ dinners, evenings/leisure hours, wedding, functions, sports, uniforms for civil service, airhostess, hoteliers, schools – girls and boys.	18	Chalk and talk, PPT, On the spot Test, Assignment.

Course Designer**Mrs. B. RUBARANI**

Department of N&D				Class : III N&D				
Sem	Category	Course Code	Course Title	Credits	Contact Hours / Week	C I A	S E	Total
VI	Skill Enhancement Course	23OUNDSEC6	Life skill strategies and techniques	2	2	25	75	100

Nature of the Course		
Knowledge and Skill Oriented	Employability Oriented	Entrepreneurship oriented
✓		

Learning Objectives

To enable the students to

Develop skills for a healthy personal and professional approach to life.

Gain competency and confidence through mastery of skills needed for holist living.

UNIT I

Communication Skills - Developing Listening, Speaking and Reading Skills, An introduction to Scientific Writing, Letter Writing, Usage of Non-verbal Communication.

UNIT II

Professional Skills -Resume Writing. Interview Skills. Group Discussions, Presentation Skills.Time Management.

UNIT III

Leadership/ Management Skills -Leadership skills, Managerial skills, Team building, Entrepreneurialskills, Ethics and Integrity.

UNIT IV

Basic Lifestyle-related Skills - Healthy eating using simple cooking practices, Home makeover skills, Basics in Gardening, Stress Management- Yoga and Fitness .

UNIT V

Human Value Skills -Strategies and techniques to promote Non-Violence, Service to the community, developing skills pertaining to administering First Aid.

Books for Study:

1. O'Toole J. (2019) The Enlightened Capitalists: Cautionary Tales of BusinessPioneers Who Tried to Do Well by Doing Good. Harpercollins.
2. Sullivan D. R. E. (2022). Effective Leadership Skills for Teachers of YoungChildren. 3rd ed. Redleaf Press.

Books for Reference:

1. Ashokan, M. S. (2015). Karmayogi: A biography of E. Sreedharan. Penguin,UK.
2. Hanson C.W. (2021). Resume Writing 2021: The ultimate guide to writing a resume that lands you the job. Independently Published, Kindle.
3. Jane E., Burt S., and Nudelman G. (2018). Professional Communication: Deliver effective written, spoken and visual messages. 4th ed. Juta and Company Pvt. Ltd., Cape Town, South Africa.
4. Kelly T., and Kelly D. (2014). Creative Confidence: Unleashing the CreativePotential Within Us All. William Collins
5. Kumar S., and Lata P. (2015). Communication Skills. 2nd ed. OxfordUniversity Press, India.
6. Kurien V., and Salve G. (2012). I Too Had a Dream. Roli Books PrivateLimited

Web resources / E.Books:

<https://www.forbes.com/sites/kimberlyfries/2018/02/08/8-essential-qualities-that-define-great-leadership/#452ecc963b>https://www.ted.com/talks/david_kelley_how_to_build_your_creative_confidence https://www.ted.com/talks/anil_gupta_india_s_hidden_hotbeds_of_invention
<https://www.youtube.com/watch?v=laGZaS4sdeU>
<https://nptel.ac.in/courses/122105021/9>

Pedagogy:

Chalk and Talk, PPT, Group discussion , quiz, on the spot test, you tube links.

Rationale for nature of Course:

Knowledge and Skill:

To Develop skills for a healthy personal and professional approach to life.

To Gain competency and confidence through mastery of skills needed for holist living.

Activities to be given:

Course learning Outcomes (CLO's):

CLO	Course Outcomes Statement	Knowledge (According to Bloom's Taxonomy)
CLO1	Describe different skills and techniques needed to maintain a healthy personal and professional approach to life.	K1 to K3
CLO2	Identify skills needed for a healthy lifestyle	K1 to K3
CLO3	Explain the need to develop various skillsets for a holistic life.	K1 to K3
CLO4	Develop confidence with respect to emotional competency, personal and professional life.	K1 to K3
CLO5	Recommend life skill strategies for the holistic development of the individual.	K1 to K3

Mapping of Course Learning Outcomes (CLOs) with Program Outcomes (POs)

	PO1	PO2	PO3	PO4	PO5	PO6
CLO1	1	1	1	1	1	1
CLO2	1	1	1	1	1	1
CLO3	1	1	1	1	1	1
CLO4	1	1	1	1	1	1
CLO5	1	1	1	1	1	1

1-Basic Level**2- Intermediate Level****3- Advanced Level**

LESSON PLAN : TOTAL HOURS(30 HRS)

Unit	Description	Hrs	Mode
I	UNIT I Communication Skills - Developing Listening, Speaking and Reading Skills, An introduction to Scientific Writing, Letter Writing, Usage of Non-verbal Communication.	6	Chalk and talk, Group Discussion, Quiz.
II	UNIT II -Professional Skills - Resume Writing. Interview Skills. Group Discussions, Presentation Skills. Time Management	6	Chalk and talk, Quiz.
III	UNIT III - Leadership/ Management Skills - Leadership skills, Managerial skills, Team building, Entrepreneurial skills, Ethics and Integrity.	6	Chalk and talk, PPT, On the spot Test
IV	UNIT IV - Basic Lifestyle-related Skills - Healthy eating using simple cooking practices, Home makeover skills, Basics in Gardening, Stress Management- Yoga and Fitness	6	Chalk and talk, PPT, On the spot Test.
V	UNIT V - Human Value Skills - Strategies and techniques to promote Non-Violence, Service to the community, developing skills pertaining to administering First Aid.	6	Chalk and talk, PPT, On the spot Test, Assignment.

Course Designer :-**Mrs. B. RUBARANI**