

Programme Objectives of B.Voc (AD)

1. To introduce the methods of garments construction which includes drafting, cutting and sewing of garments for industrial as well as home production.
2. To introduce the basic concepts related to processing and production techniques of fibers, yarns, fabrics and other textiles products.
3. To familiarize students with the different concepts and processes of the Indian apparel Industry.
4. To generate skills related to value addition techniques on apparels and textiles.
5. To make students understand the relevance, specifications and importance of quality in apparel industries.
6. To develop leadership and entrepreneurship skills amongst students.
7. To explore the creative skills of candidate up to fullest potential and guide them to sketch their ideas related to apparels.
8. Skilling students to sew any styles of apparels.
9. To sensitize the students towards their role in society for women and for rural upliftment of people.

DAYALBAGH EDUCATIONAL INSTITUTE
DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)
B.VOC. (APPAREL DESIGN): 2017-18

Course Number	Course Title	Objectives / Outcome of the course
VHS101	APPAREL INDUSTRY-AN INTRODUCTION	To make students understand the different concepts and processes of Apparel Industry.
VHS102	INTRODUCTION TO TEXTILES	To introduce the basic scientific concepts related to processing and production of textiles.
VHS103	BASICS OF PATTERN MAKING & SEWING	To understand the method of pattern development for different genders in various sizes. To impart knowledge about the technique of sewing and their importance.
VHS104	APPAREL MANUFACTURING PR. I	To give introduction to method of garments construction and method of drafting, cutting and sewing and to impart practical base knowledge for better understanding.
VHS105	SOFT SKILLS & ETHICS	To help the students understand the English vocabulary and to improve general reading and writing skills of the students.
VHS106	GENERAL PSYCHOLOGY	To inculcate amongst the students the awareness regarding the basic psychological concepts of motivation, emotions, learning, and intelligence.
VHS107	SOCIOLOGICAL CONCEPTS	To introduce the concepts social structures and social systems of our society.
VHW101	FUNDAMENTALS OF COMPUTERS	To impart knowledge related to basics of computer viz. MS word, Excel and PowerPoint to the students. To enable them to handle communication using internet.
ESC151	ENVIRONMENTAL STUDIES	To familiarize the students with different factors and phenomenon related to environment and microcosm.
GKC151	SC.METH.,G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
RDC151	RURAL DEVELOPMENT	To familiarize them with different process involved in development of rural areas.
CEC151	CULTURAL EDUCATION	To impart the cultural values and their development in their lives.

VHS201	APPAREL PRODUCTION TECHNOLOGY	To understand garment production process at industrial level. To gain knowledge about automatic machine used to garment production.
VHS202	INTRODUCT. TO APPAREL MANUFACTURING	To impart knowledge regarding Garment construction in the Apparel Industry. To check the quality parameters of fit in a garment.
VHS203	CHILD PSYCHOLOGY	To make the students understand the psychology of children.
VHS204	ENTREPRENEURSHIP & SOFT SKILLS	To develop the, leadership and entrepreneurship skills amongst students.
VHS205	MINOR PROJECT I	To understand the various sourcing techniques and methodologies.
VHS206	SOCIOLOGY OF SOCIAL STRAT.	To make students understand the Social Stratification and Hierarchy, Division, differentiation and social inequality existing in Indian societies.
VHS207	APPAREL MANUFACTURING PR. II	To impart practical knowledge to students about constructions of different types of sleeve, collars, yokes, waist bands, frocks etc.
VHS208	FABRIC ANALYSIS & SEWING PRACTICAL	To identify the different fabrics available in the market. To identify learn the drafting, cutting and stitching of children garment.
VHW208	UPLIFTMENT OF WEAKER SECTIONS I	To help the students to uplift the weaker section of the society by teaching at least one female student and imparting some skills related to sewing or any other area.
GKC251	SC.MATH. G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
RDC251	AGRICULTURE OPERATIONS	To impart practical knowledge about fields and crops and other agricultural practices.
RDC252	SOCIAL SERVICE	To inculcate the skills for serving the society in various modes.
CAC251	CO-CURRICULAR ACTIVITIES	To help students learn various activities and skills viz. games, music, handicrafts, spoken skills etc. for overall development of students.
CRC251	COMPARATIVE STUDY OF RELIGION	To study the different religions spread all over the world. To inculcate the feeling of respect for all the religions and cultures.
VHS301	PRODUCT PLANNING & CONTROL	To make students understand the importance and role of planning in apparel industry.

VHS302	SOURCING AND MERCHANDISING	To make students expert to take the decisions for buying the desired quality product at most efficient cost.
VHS303	SOCIETY IN INDIA: STRUCTURE & CHANGE	To discuss the issues of Social change, and understand the concepts, factors, processes and values associated with it.
VHS304	SOFT SKILLS, ENTREPRENEURSHIP & ETHICS	To make the students aware regarding the concepts of budgeting, accounting and finance. To inculcate business ethics and values in them.
VHS305	DRAPING	To give the understanding of pattern making through draping system. So that they can visualize from imagination and can understand the concept of 3D pattern development.
VHS306	TEXTILE OF APPAREL DESIGN	To impart knowledge regarding the origin and development of textiles. To make the students aware of the basic textile design concepts and fashion theories.
VHS307	ELEMENTS OF TEXTILE & APPAREL DESIGN	To inculcate the skills of sketching, apparel illustration and appreciation. To enable them to develop theme and mood boards for designing of inspired clothesline collections.
VHS308	Pattern Making PRACTICAL	To impart practical knowledge to the students to create patterns based on present trends and production of garments.
VHW301	UPLIFTMENT OF WEAKER SECTIONS II	To help the students to uplift the weaker section of the society training them in creation of some value based products for their employment generation.
GKC351	SC.MATH. G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
VHS401	APPAREL QUALITY CONTROL	To make students understand the relevance and importance of quality in apparel industries and to know the commercial quality specifications for apparels.
VHS402	HUMAN RESOURCE MANAGEMENT	To make the students aware of the various processes and issues related to Human Resources Management in the Industry.
VHS403	SOCIOLOGY OF HUMAN RIGHTS	To help students understand the concept of human rights and its role in the society for human up- liftment.

VHS404	ENTREPRENEURSHIP & SOFT SKILLS	To make students understand the various forms of Organizations and their legal compliances. To inculcate the time management, and team building skills in them required for establishing any entrepreneurial venture.
VHS405	MINOR PROJECT II	This project based on styling, sourcing and designing of thematic apparels will help the students to explore and illustrate the various styles of garments and make their presentation on similar format as applicable in apparel industries.
VHS406	WET PROCESSING OF TEXTILE	To impart knowledge regarding the various textile wet processing techniques viz. Finishing, Dyeing and Printing of textiles and various technicalities involved. To acquaint the students with chemistry of water, soaps, detergents, and dry cleaning process.
VHS407	WET PROCESSING OF TEXTILE PR.	To help students understand the various dyeing and printing techniques. To enable students to creatively design and produce various articles and products using these techniques.
VHS408	APPAREL MANUFACTURING PR. III	Learn the constructional features of fullness Learn the smocking and quality techniques. Learn the designing, drafting, sewing and finishing of garments for teenage girl.
VHS409	WOMEN'S WEAR	To help students create various garments for women for different purposes. To give practical knowledge of women wears garment construction and their variety analysis.
VHS410	INDUSTRIAL INTERNSHIP	To help students understand and conceptualize the subject based knowledge given in the class room in the context of its application in industries. This will acquaint them to have on-field training and understand the working styles of the industries.
GKC451	SC.MATH. G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
CAC451	CO-CURRICULAR ACTIVITIES	To help students learn various activities and skills viz. games, music, handicrafts, spoken skills etc. for overall development of students.

VHS501	APPAREL MARKETING & RETAILING	To help students understand the recent developmental trends in apparel sector in India for promoting apparel retailing.
VHS502	APPAREL COSTING & COMPLIANCE	To introduce the concepts of costing to the students. To help them prepare the detailed costing sheet by incorporating the different parameters involved. This course also imparts the knowledge of the various compliances of apparel industries.
VHS503	CARE AND MAINTENENCE OF TEXTILES	To impart knowledge about washing, finishing, ironing and others you maintaining a good application of garment for longer time.
VHS504	FAMILY& COMMUNITY EDU.FOR CHILD DEV	To create awareness about significant role of parents in child rearing and caring.
VHS505	NUTRITION AND HOME MANAGEMENT	To enhance knowledge about nutrition and maintenance of health and effectively run the activities of household.
VHS506	GARMENT CONSTRUCTION FOR MEN PR.	To create garments for men for different purposes. To give practical knowledge of men's wear garment construction and their quality control.
VHS507	ENTREPRENEURSHIP,ETHICS & SOFT SKILLS	To make students understand the concepts related to marketing, customers, sales, safety and business correspondence.
VHS508	INTRODUCTION TO APPAREL CAD	To create more accurate and designer patterns through computer aided designing by introducing new advance software.
VHS601	WORK STUDY FOR APPAREL MANUFACTUR.	To give the knowledge and importance of systematic execution of various processed in Apparel Industry.
VHS602	ORGANISATIONAL BEHAVIOUR	To prepare the students for better understanding of the behavioural aspects of various stakeholders within an organisation.
VHS603	COMSUMER STUDIES	To teach consumer rights, duties, aids, problems and redressal- types of market.
VHS604	ENTREPRENEURSHIP	To make students understand the advanced accounting issues and financial terminology required for entrepreneurial venture.
VHS605	MINOR PROJECT III	This project based on visit to apparel industries/ craft units and clusters would help students to gain insight in their detailed working processes. This would also strengthen their designing skills.

VHS606	TEXTILE TESTING PR.	Learn the testing techniques of fibres, yarns, fabrics and garments.
VHS607	PATTERN MAKING USING CAD	To impart practical knowledge of various designing and pattern develop most software to the student. CAD refers to a broad range for creating new designs and patterns and encompassing a number of creative fields for the students.
VHS608	INDUSTRIAL INTERNSHIP IN EXPORT HOUSE	To have first hand training and develop an understanding regarding the nature of activities, size and scale of operations and environment within an industry.

Programme Objectives of M.Voc (AD)

1. To acquaint the students with the concepts, elements and principles fashion and its forecasting.
2. To design and identify the clothing needs for individuals in specific occupations and for the differently able people.
3. To familiarize students with different internationally accepted apparel and textile quality standards test methods.
4. To enables a candidate to develop a complete collection of apparels and textiles.
5. To improve the pattern making and finishing skills for apparel construction.
6. To provide knowledge to the students for weaving, knitting techniques for fabrics for general and technical purposes.
7. To generate awareness and foster appreciation of textile masterpieces of the world, for creating designs for fashion and apparel industry.
8. To direct the designing of apparels and textiles for sustainability of resources within the limitations of current sustainable technologies and eco-friendly materials available on the globe.
9. To develop an ability to carry out research in the field of apparels and textiles.

DAYALBAGH EDUCATIONAL INSTITUTE
DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)
M.VOC. (APPAREL DESIGN): 2017-18

VHS701	STATISTICS	To develop and understanding of basic procedures of analysis of data through statistical methods.
VHS702	APPAREL PRODUCTION & DESIGNING	To acquaint the students with the concepts, elements and principles of apparel designing and the stages and theories of fashion and its forecasting.
VHS703	APPAREL & TEXTILE TESTING PR.	To familiarize students with different apparel quality standards, their underlying principles and the international accepted standards and test methods.
VHS704	APPAREL ILLUSTRATION PR.	To introduce students to fashion illustration,

		sketching and rendering techniques. This course imparts the knowledge about the traditional silhouettes and enables to develop a complete collection.
VHS705	APPAREL CONSTRUCTION PR.	To familiarize students with tools and methodologies of pattern making and apparel construction.
VHS706	ADVANCED CLOTHING CONSTRUCTION PR.	To understand design concepts in advance clothing construction. To understand the fit and cut of adult wear and principles of pattern making.
VHS801	TECHNICAL TEXTILES	To familiarise the students with technical textiles, its production process, applications and its future prospects.
VHS802	WEAVING AND KNITTING TECHNOLOGY	To understand technology and developments in weaving of fabric and to have an awareness o knitting techniques and process.
VHS803	TEXTILES AND ENVIRONMENT	To give students awareness of the importance of designing for sustainability in addition to providing a valuable knowledge of current sustainable technologies, eco-friendly materials, design innovation and practitioners.
VHS804	WOVEN FABRIC STRUC.&FABRIC ANAL. PR.	To develop knowledge about the woven fabric formation, different types of weaves, analysis fabrics and learn the principles of creating textile designs.
VHS805	CLOTHING FOR SPECIAL NEEDS PR.	To identify the clothing needs for individuals in specific occupations and differently abled people and design their clothing accordingly.
VHS806	ADVANCED CLOTHING FOR WOMEN PR.	This course covers practical knowledge of designing and construction of various women clothing by using special design features.
VHS001	BASIC RES. METH.,STAT. TOOLS& ANAL.	To understand the significance of statistics and research methodology in Home science Research and to acquaint the students with the types, tools and method of research.
VHS002	PRE-DISSERTATION	To prepare the students for taking up research based dissertation course and be acquainted with the relevant literature in the area. Pre-dissertation will include preparation and improvement of synopsis in consultation with

		concerning supervisor.
VHS901	DISSERTATION	To develop an appreciation in the field based research and develop practical implications of the same.
VHS902	WORLD TEXTILES (MINOR PROJECT)	To create awareness and foster appreciation of textile masterpieces of the world and to help students to assimilate and adapt this knowledge for creating design alternatives and Inspiration.
VHS903	ADVANCED ILLUSTRATION PR.	To produce an innovative and appropriate portfolio which emphasizes an original yet commercially realistic approach to the collection.

Programme Objectives of B.Voc (FP&P)

1. To introduce various principles and mechanism involved in food processing for industrial as well as home level production.
2. To introduce the basic concepts related to processing and production of fruits and vegetables products on a small scale.
3. To familiarize the students with different factors and phenomenon related to environment and microcosm.
4. To get acquainted with all the milk processing techniques.
5. To generate skills of food production, handling of products, testing food products and providing food service at large scale.
6. To introduce novel techniques and food laws & regulatory issues used in food processing and preservation.
7. Understand the various technology involved in processing of cereals and pulses.
8. To develop the skill for utilization of cereal and pulses for preparation of convenient healthy products.
9. To develop leadership and entrepreneurship skills amongst students.

DAYALBAGH EDUCATIONAL INSTITUTE
DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)
B.VOC. (FOOD PROCESSING): 2017-18

Course Number	Course Title	Objectives / Outcome of the course
VHS111	FUNDAMENTALS OF BIOCHEMISTRY I	To get acquainted with various chemical compounds related to food.
VHS112	ELEMENTS OF MICROBIOLOGY I	To understand the basic concepts related with the micro organism and their significance.
VHS113	COMPUTER APPLICATION	To Familiarize with the variety of application performed by computer.
VHS114	PRINCIPLES OF FOOD PROCESSING	To understand the various principles and mechanism involved in food processing.

VHS115	PROCESSING OF FRUIT& VEGETABLE PR.I	To apply the principles learnt for production of processed fruits and vegetables products on small scale.
VHS116	QUANTITY FOOD PRODUCTION & SERVICES	Learn various cooking and preservation techniques.
VHS105	SOFT SKILLS & ETHICS	To develop reading and writing skills related to English vocabulary and development of ethical values amongst the students.
ESC151	ENVIRONMENTAL STUDIES	To familiarize the students with different factors and phenomenon related to environment and microcosm.
GKC151	SC.METH. G.K. & CURRENT AFFAIRS I	To get acquainted with the scientific methodology, general knowledge and current affairs.
RDC151	RURAL DEVELOPMENT	To familiarize them with different process involved in development of rural areas.
CEC151	CULTURAL EDUCATION	To impart the cultural values and their development in their lives.
VHS211	BIOCHEMISTRY PRACTICAL	Develop understanding of the principle of Biochemistry.
VHS212	ELEMENTS OF MICROBIOLOGY II	To provide detailed understanding of Microbiological fundamentals their application and significance.
VHS213	COMPUTER APPLS. IN FOOD INDUSTRY	To develop understanding of the various computer applications in different branches of food industry.
VHS214	PROCESSING OF MILK & MILK PRODUCTS	To apply the principles of processing of milk- milk products on small scale.
VHS215	PROCESS. OF MILK&MILK PRODUCTS PR.I	To get acquainted with all the milk processing techniques.
VHS216	FRUITS& VEGETABLES PROCESSING PR.2	To understand principles of food processing.
VHS217	QUANTITY FOOD PRODUCTION & SERVICES II	Develop the skill of food production, handling and service at large scale.
VHS218	PROJECT I	To understand market and need of Food processing & preservation.
VHS204	ENTREPRENEURSHIP & SOFT SKILLS	To develop the, leadership and entrepreneurship skills amongst students.
GKC251	SC.METH., G.K. & CURRENT AFFAIRS II	To get acquainted with the scientific methodology, general knowledge and current affairs.
RDC251	AGRICULTURAL OPERATIONS	To impart practical knowledge about fields and crops and other agricultural practices.
RDC252	SOCIAL SERVICE	To inculcate the skills for serving the society in various modes.

CAC251	CO-CURRICULAR ACTIVITIES	To help students learn various activities and skills viz. games, music, handicrafts, spoken skills etc. for overall development of students.
CRC251	COMPARATIVE STUDY OF RELIGION	To study the different religions spread all over the world. To inculcate the feeling of respect for all the religions and cultures.
VHS311	FUNDAMENTALS OF BIOCHEMISTRY II	To make students understand the metabolism of carbohydrates, lipids and proteins. To introduce the concept of bio-generics to the students.
VHS312	FOOD MICROBIOLOGY	To make the students aware of different principles of food preservation and food micro biology.
VHS313	MICROBIOLOGY PRACTICAL I	To apply the fundamentals or principles of microbiology.
VHS314	TECHNOLOGY OF MILK PRODUCTS PRAC.	To prepare different pasteurized milk products; curd, paneer, shrikhand.
VHS315	TECHNOLOGY OF CEREALS AND PULSES	Understand the various technology involved in processing of cereals and pulses.
VHS316	ADV. FOOD PROCESSING & TECHNOLOGY	To introduce with novel techniques used in food processing and preservation now a days.
VHS304	SOFT SKILLS,ENTREPRENEURSHIPÐICS	To make them learn about different skills related to entrepreneurship, soft skills and ethics associated to it.
GKC351	SC.MATH. G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
VHS411	ADVANCE BIOCHEMISTRY	To familiarize students with role of enzymes and other compounds, their interaction and impact on Food & Humans.
VHS412	INDUSTRIAL MICROBIOLOGY	To help students understand the role of microbes in the food industry and to make them aware of patents and copy rights in the food industry.
VHS413	MICROBIOLOGY PRACTICAL II	To perform microbiological analysis of food.
VHS414	TECHNOLOGY OF OILSEEDS & SPICES	To familiarize students with utilization trends, scope and importance of oilseeds & spices processing.
VHS415	TECH.OF CEREAL,PULSES,OIL&SPICES PR	To understand the technology of cereals, pulses, oilseeds & spices.
VHS416	PROJECT II	Project based on cereals, Pulses Oil & spices- helps in development of innovative cereal & pulse based products. It will help the students understand the market trends and marketing of products developed.

VHS417	INDUSTRIAL INTERNSHIP I	To help students understand and conceptualize the subject based knowledge given in the class room in the context of its application in industries. This will acquaint them to have on- field training and understand the working styles of the industries.
VHS404	ENTREPRENEURSHIP & SOFT SKILLS	To make students understand the various forms of Organizations and their legal compliances. To inculcate the time management, and team building skills in them required for establishing any entrepreneurial venture.
GKC451	SC.MATH. G.K. & CURRENT AFFAIRS	To get acquainted with the scientific methodology, general knowledge and current affairs.
CAC451	CO-CURRICULAR ACTIVITIES	To help students learn various activities and skills viz. games, music, handicrafts, spoken skills etc. for overall development of students.

VHS511	FOOD BIOTECHNOLOGY	To introduce with Biotechnology its importance and application in food sector.
VHS512	FOOD LAW & REGULATORY ISSUE	To make students understand the perspectives related to food laws & regulatory issues.
VHS513	CEREAL & PULSE PROCESSING PR. II	To develop the skill for utilization of cereal and pulses for preparation of convenient healthy products.
VHS514	FOOD PACKAGING	To introduce the concepts of food packaging with systems and methods involved in it.
VHS515	QUALITY ASSURANCE PRACTICAL	To test the physical and chemical quality of food.
VHS516	FOOD ADDITIVES	To familiarize with various additives used in food industry for enhancing the quality of food in terms of sensory and nutrition.
VHS507	ENTREPRENEURSHIP,ETHICS &SOFT SKILLS	To make students understand the concepts related to marketing, customers, sales, safety and business correspondence.
VHS611	INSTRU. METHODS OF FOOD ANALYSIS	To impart basic knowledge on instrumental methods of chemical analysis and their applications to food industry.
VHS612	FUNCTIONAL FOOD AND SNACKS	To understand the health benefits of functional food nutraceuticals and snacks present in market.

VHS613	FUNCTIONAL FOOD AND SNACKS PR.	To develop healthy low sodium extruded products.
VHS614	MINOR PROJECT-III	Processing, preservation and packaging of food.
VHS604	ENTREPRENEURSHIP	To make students understand the advanced accounting issues and financial terminology required for entrepreneurial venture.
VHS615	INDUSTRIAL INTERNSHIP-II	To have first hand training and develop an understanding regarding the nature of activities, size and scale of operations and environment within an industry.

Programme Objectives of M.Voc (FP&P)

1. To impart knowledge regarding preparation and processing of juices, syrups, beverages and fruit concentrate.
2. To make the students aware of the advanced food packaging materials, their testing, systems and machinery involved.
3. To learn different system for quality HACCP, TQM for hotels, food industry. To check the quality and adulterants in food products. To detect the food additives.
4. To develop the understanding for physical and chemical evaluation of cereal, pulses and oil seeds.
5. To understand the quality parameters of baked and confectionary products with technology and technical aspects.
6. To provide nutrition for disease patients and to counseling the patients about disease and dietary modification.
7. To understand the role and importance of microbes in food and factors affecting microbial growth.
8. To develop leadership and entrepreneurship skills amongst students
9. To develop an ability to carry out research in the field of food products.

DAYALBAGH EDUCATIONAL INSTITUTE

DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)

M.VOC. (FOOD PROCESSING): 2017-18

VHS701	STATISTICS	To develop an understanding of basic procedures of analysis of data through statistical methods.
VHS711	FOOD CHEMISTRY	To get familiarize with chemistry of carbohydrate portative lipids, enzymes during processing and preservation food.
VHS712	FOOD MICROBIOLOGY	To understand the role and importance of microbes in food and factors affecting microbial growth.
VHS713	FOOD MICROBIOLOGY PR.	To apply advanced principles of Microbiology in food sectors.

VHS714	POST HARVEST MNGT. OF FRUITS & VEG.	To make students aware of basic harvest and post-harvest handling considerations for fresh fruits and vegetables.
VHS715	POST HARVEST MNGT.OF FRUITS& VEG.PR.	To impart knowledge regarding preparation and processing of juices, syrups, beverages and fruit concentrate.
VHS716	ADVANCED FOOD PACKAGING TECHNOLOGY	To make the students aware of the advanced food packaging materials, their testing, systems, and machinery involved.
VHS811	FOOD ENGINEERING	To learn basic fundamentals of food processing.
VHS812	FOOD QUALITY SYSTEMS & MANAGEMENT	To learn different system for quality HACCP, TQM for hotels, food industry.
VHS813	FOOD QUALITY& MANAGEMENT SYSTEM PR.	To check the quality and adulterants in food products. To detect the food additives.
VHS814	TECH. OF CEREALS, PULSES & OILSEEDS	To understand the processing methods of cereals, pulses and oilseeds.
VHS815	TECH.OF CEREALS,PULSES& OILSEEDS PR.	To develop the understanding for physical and chemical evaluation of cereal, pulses and oil seeds.
VHS807	THERAPEUTIC NUTRITION	To provide nutrition for disease patients and to counseling the patients about disease and dietary modification.
VHS808	THERAPEUTIC NUTRITION PR.	To plan and prepare a diet chart for different diseases.
VHS001	BASIC RES. METH.,STAT. TOOLS& ANAL.	To understand the significance of statistics and research methodology in Home science Research and to acquaint the students with the types, tools and method of research.
VHS002	PRE-DISSERTATION	To prepare the students for taking up research based dissertation course and be acquainted with the relevant literature in the area. Pre-dissertation will include preparation and improvement of synopsis in consultation with concerning supervisor.
VHS911	BAKERY AND CONFECTIONARY TECHNOLOGY	To understand the quality parameters of baked and confectionary products with technology and technical aspects.
VHS912	BAKERY AND CONFECTIONARY TECHNOLOGY	To prepare the various bakery and confectionery products.

Programme Objectives of B.SC. (Home Science)

1. To give knowledge about food and nutrients energy, protein, fat, carbohydrates, vitamins and minerals from birth to aged and the sources of balanced diets for all age.
2. To acquaint the students with basic sewing techniques and learn the skill of drafting and stitching of garments.
3. To develop and understanding of methods and techniques used to produce, identify and analyze textile fibre, yarns and fabrics for appropriate end use and performance.
4. To familiarise the student to various approaches in communication and to develop skills for the and preparation and use of various media in journalism.
5. To sensitize the students towards their role in society for women and for rural upliftment of people at large.
6. To l understand human development from prenatal stage till middle childhood and to acquaint the students towards the needs and factors contributing towards wellbeing of a human being across the lifespan.
7. To understand the significance and relevance of appropriate management of family resources in current socio-economic context.
8. Impart knowledge regarding elements of art, principle of design and furnishing in interior designing.
9. To teach the students the skill of making different articles for household use with available resources..

DAYALBAGH EDUCATIONAL INSTITUTE
DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)

B.A., B.A. SOCIAL SCIENCE & B.SC. (Home Science): 2017-18

Course Number	Course Title	Objective / Outcome of the courses
HSH101	NUTRITION AND HOME MANAGEMENT	To enhance knowledge about nutrition and maintenance of health and effectively run the activities of household.
HSH102	CHILD DEVELOPMENT AND TEXTILE	To impart knowledge about physical,

		moral, emotional and social development of child.
HSW101	HANDICRAFT I	To teach the students the skill of making different Handicraft articles.
HSW102	BASICS OF HAND EMBROIDERY I	To teach students different types of hand stitch embroidery and enable students to make creative design and embroidery and prepare dress and articles by using these embroidery stitches.
HSW104	FOOD PRESERVATION I	To prevent undesirable changes in food like spoilage and to prevent growth of bacteria.
HSW105	BAKERY AND CONFECTIONARY I	To prepare bakery and confectionary product like cup cakes, cookies, muffins and sweets.
HSW106	BASICS OF COOKING I	To impart basic knowledge of cooking and to discuss methods of cooking.
HSW107	HANDKNITTING, CROCHETING&QUILTING I	To teach the students to prepare various products from Knitting, Crotchetching and Quiltling techniques.
HSM101	BASICS OF FOOD & NUTRITION	To give knowledge about food and nutrients energy, protein, fat, carbohydrates, vitamins and minerals.
HSM102	INTRODUCTION TO TEXTILES	To introduce the basic scientific concepts related to processing and production of textiles.
HSM103	FOODS PRACTICAL	To prepare different food products cereals, pulses, vegetable, fruits.
HSM104	SEMINAR ON HSM101 & HSM102	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM105	GENERAL PSYCHOLOGY	To identify theoretical understanding of major areas of psychology. To describe connection between knowledge gained in psychology in daily life.
HSM106	HUMAN PHYSIOLOGY	To help to identify the body and their organs, structures and functions.
HSM107	SEMINAR ON HSM105 & HSM106	The seminar course helps the students

		to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM108	COMPUTER BASICS	To get acquainted with fundamentals of primary computer sciences.
HS281	HOUSEHOLD MANAGEMENT	To teach the students, the basic concept of food home management, human development, textile and clothing.
HSW201	HANDICRAFT II	To help students learn the art of preparing decorative articles from various raw materials.
HSW202	EMBROIDERY OF UTILITY ARTICLES,	To teach students different types of advanced stitches of hand embroidery and enable the students to make creative design in embroidery and prepare dresses/articles by using these embroidery stitches.
HSW204	FOOD PRESERVATION II	Prevent the growth of micro organisms by sugar, salt which use as natural preservatives.
HSW205	BAKERY AND CONFECTIONARY II	To prepare different baked products like cakes, pastry and toast.
HSW206	BASICS OF COOKING II	To improve the flavor, color of food by cooking and to increase the nutritive value of food.
HSW207	HANDKNITTING,CROCHETING&QUILTING II	To prepare creative products by using combination of these techniques.
HSM201	DYNAMICS OF HUMAN COMMUNICATION	To introduce the students to concepts of human communication and its component.
HSM202	BASICS OF PATTERN MAKING & SEWING	To make the students learn the concepts and methodologies adopted in garment construction process.
HSM203	BASICS OF CLOTHING PR.	To acquaint the students with basic sewing techniques and learn the skill of drafting and pattern making.
HSM204	SEMINAR ON HSM201 & HSM202	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the

		students in the related subject area.
HSM205	ELEMENTS OF ECONOMICS	To get understanding economics, its laws and monetary system.
HSM206	CHILD IN THE INDIAN FAMILY	The paper provides knowledge about impact of family structure and family change on child outcome and understanding pervasive association between family change and outcome.
HSM207	SEMINAR ON HSM205 & HSM206	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM208	GENDER & SOCIAL JUSTICE	To make the students understand the concept of gender equality and the issues associated with it.
HSM209	APPROACHES & AV-AIDS FOR SOCIAL DEV.	To familiarize the students with various approaches in communication and extension.
HSM210	LIFE SCIENCE	To introduction the basics of plane and animal kingdom to he students.
HSM301	HUMAN DEVELOPMENT I	To improve conceptual understanding of human development from prenatal stage till middle childhood.
HSM302	HUMAN DEVELOPMENT PR. I	Planning and organizing articles and activities for children.
HSM303	EXT. EDU. & COMMUNITY DEVELOPMENT	To understanding the concept and scope of extension in national development.
HSM304	EXT. EDU.& COMMUNITY DEVELOP. PR.	Gives awareness to rural and slum areas which are concern to their problems.
HSM305	SEMINAR ON HSM301 & HSM303	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM306	TEXTILE AND FASHION DESIGN	To impart knowledge regarding the origin and development of textiles. To make the students aware of the basic textile design concepts and fashion theories.

HSM307	TEXTILE AND FASHION DESIGN PR.	To inculcate the skills of sketching, apparel illustration and appreciation. To enable them to develop theme and mood boards for designing of inspired clothesline collections.
HSM308	ELEMENTS OF BIOCHEMISTRY	To give knowledge about how nutrients, CHO, fat, protein breakdown in body and their reactions.
HSM309	SEMINAR ON HSM306 & HSM308	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM310	INTRO.TO FAMILY RESOURCE MNGT.	To understand the significance of family resource management in current socio-economic context.
HSM311	INTRO.TO FAMILY RESOURCE MNGT. PR.	Impart practical skills regarding financial management and labour saving.
HSM312	DEVELOPMENT COMMUNICATION	To understand the concept of developed communication.
HSM401	JOURNALISM & ADVERTISING	To understand the different aspects and dimensions of journalism.
HSM402	JOURNALISM & ADVERTISING PR.	To develop skills and preparation and use of various media in journalism.
HSM403	INTERIOR DESIGNING & DECORATION	To impart knowledge regarding elements of art, principle of design and furnishing in interior designing.
HSM404	INTERIOR DESIGNING & DECORATION PR.	Practical training in application in elements of design, principles of design, furnishing and making art objects.
HSM405	SEMINAR ON HSM401 & HSM403	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM406	WET PROCESSING OF TEXTILES	To impart knowledge regarding the various textile wet processing techniques viz. Finishing, Dyeing and Printing of textiles and various

		technicalities involved. To acquaint the students with chemistry of water, soaps, detergents, and dry cleaning process.
HSM407	WET PROCESSING OF TEXTILES PR.	To help students understand the various dyeing and printing techniques. To enable students to creatively design and produce various articles and products using these techniques.
HSM408	FAMILY & COMMUNITY EDU. FOR CHILD DEV.	To create awareness about significant role of parents in child rearing and caring.
HSM409	SEMINAR ON HSM406 & HSM408	The seminar course helps the students to upgrade their presentation and analysis skills. It inculcates group thinking and interaction of the students in the related subject area.
HSM410	COMMUNITY NUTRITION	To help the individual and groups to promote good ,health and prevent disease.
HSM411	COMMUNITY NUTRITION PR.	To check the status of nutrition in community like malnutrition, underweight.
HSM412	CARE & WELLBEING IN HUMAN DEV.	To acquaint student understand the needs and factors contributing towards wellbeing across the lifespan.
HSM501	CHILDREN WITH SPECIAL NEEDS	To understand the native causes , methods, types and characteristics of children with special needs.
HSM502	HOUSING	Educate regarding housing and its principles, types, prelaw materials zoning and slums in the town.
HSM503	EXT. TRAINING & ENTREPRENEURSHIP DEV.	To understand the meaning the concept of entrepreneurship development for women.
HSM504	TEXTILE CHEMISTRY & TESTING	To acquaint the students about the polymers of which the textile fibres are made to understand the chemistry, production and fundamental properties of material in synthetic fibres.

HSM505	HOUSING-PR.	To develop practical skill of drawing, house plans with special reference to space design, optimum comfort and functionalizing.
HSM506	TEXTILE CHEMISTRY & TESTING PR.	To develop and understanding of methods and techniques used to analyze textile fibre, yarns and fabrics for end use performance.
HSM507	APPAREL CONSTRUCTION PR.	To help student learn designing, drafting and construction of adult wear.
HSM601	HUMAN DEVELOPMENT II	To improve the conceptual understanding of human development from adolescence till old age.
HSM602	THEORIES OF HUMAN DEVELOPMENT-I	To understand basic theories in context in human development and family relations.
HSM603	NUTRITION THROUGH LIFE SPAN	To give nutrition from birth to aged, cover nutrition for all age and provide RDA.
HSM604	CONSUMER STUDIES	To teach consumer rights, duties, aids, problems and redressal- types of market.
HSM605	HUMAN DEVELOPMENT II-PR.	Planning and organizing activities and articles for adolescence, adults and aged.
HSM606	NUTRITION THROUGH LIFE SPAN PR.	To plan diet and prepare dietetics chart for all age groups.

Programme Objectives of M.Sc (Home Science) & M.Phil

1. To understand the advanced theories in context of human development in family relations.
2. To prepare food for quantity for institution, hotels, restaurants.
3. Learn to prepare diet for hospital patients, for acute and chronic disease and to give knowledge about food exchange.
4. To acquaint the students with the concepts, elements, principles of apparel designing and the theories of fashion and its forecasting.
5. Provide an In-depth knowledge about the potential and optimum use of family resources and the role of ergonomics for work effectiveness.
6. To develop and understanding of basic procedures of collection and analysis of data.
7. To impart innovative knowledge in rural and urban areas. To understand the process of programme planning in extension.
8. To impart knowledge for setting up an enterprise and its management.
9. To develop an appreciation in the field based research in different areas of Home Science and understand practical implications of the same.

DAYALBAGH EDUCATIONAL INSTITUTE
DEPARTMENT OF HOME SCIENCE (FACULTY OF ARTS)
M.Sc. Home Science & M.Phil. Home Science: 2017-18

Course Number	Course Title	Objective / Outcome of the course
HSM701	STATISTICS	To develop and understanding of basic procedures of analysis of data through statistical methods.
HSM702	METHODS OF CHILD STUDY	To gain insight into nature, methods and techniques and assessment in child development.
HSM703	THEORIES OF HUMAN DEVELOPMENT-II	To understand the advanced theories in context of human development in family relations.
HSM704	INSTITUTIONAL FOOD ADMINISTRATION	To prepare food for quantity for institution, hotels, restaurants.
HSM705	METHODS OF CHILD STUDY PR.	Understanding, counseling and administrating various assessment techniques of child development.
HSM706	INSTITUTIONAL FOOD ADMN.	To develop, understanding how food will help in

	PR.	running catering management for students to run own canteens.
HSM707	APPAREL PRODUCTION & DESIGNING	To acquaint the students with the concepts, elements and principles of apparel designing and the stages and theories of fashion and its forecasting.
HSM708	PERSONAL AND FAMILY FINANCE	Educate family as economic unit, family income expenditure, credit, taxation, saving, investment, nominations and successions.
HSM709	APPAREL CONSTRUCTION PR.	To develop practical application of the knowledge and skills of apparel manufacturing and to help students to develop skills for advanced patterns making and construction.
HSM803	EARLY CHILDHOOD CARE & EDUCATION	To gain the conceptual understanding of early childhood stage and its importance in life span
HSM804	EARLY CHILDHOOD CARE & EDU.-PR.	Construction and administration of various articles and activities for pre-school age d children.
HSM807	THERAPEUTIC NUTRITION	To prepare diet for hospital patients, to prepare diet for acute and chronic disease and to give knowledge about food exchange.
HSM808	THERAPEUTIC NUTRITION PR.	To prepare diet chart for diseased patients, to prepare food in different types , soft diet, liquid diet, semi-solid, normal diet.
HSM809	ADVANCED FAMILY RESOURCE MNGT.	In-depth knowledge about the potential and optimum use of family resources and role of ergonomics for work effectiveness.
HSM810	ADVANCED FAMILY RESOURCE MNGT. PR.	Train to improve production in safety control, wellbeing and energy saving.
HSM811	MENTAL HEALTH IN DEVEL. PERSPECTIVE	To understand mental health at different stages in lifespan.
HSM812	MENTAL HEALTH IN DEV. PERS.- PRACT.	Practical approach and orientation to improve mental health at various stages of lifespan.
HSM001	BASIC RES. METH., STAT. TOOLS & ANAL.	To understand the significance of statistics and research methodology in Home science Research and to acquaint the students with the types, tools and method of research.
HSM002	PRE-DISSERTATION	To prepare the students for taking up research based dissertation course and be acquainted with the relevant literature in the area. Pre-dissertation will include preparation and improvement of synopsis in consultation with concerning supervisor.
HSM901	DISSERTATION	To develop an appreciation in the field based research

		and develop practical implications of the same.
HSM902	EXT.PROGRAMME: DESIGN & EVALUATION	To understand the process of programme planning in extension.
HSM903	EXT.PROGRAMME: DESIGN & EVALUATION PR.	To impart innovative knowledge in rural and urban areas.
HSM951	DISSERTATION I	To prepare the students for taking up research based dissertation course and be acquainted with the relevant literature in the area. Pre-dissertation will include preparation and improvement of synopsis in consultation with concerning supervisor.
HSM952	DISSERTATION II	To develop an appreciation in the field based research and develop practical implications of the same.
HSM953	SELF STUDY COURSE	To develop their ability to improve, organize and preset the content systematically and to develop their ability to get their research work published.
HSM954	ADV. RESEARCH METHODOLOGY & ANALYSIS	To understand various qualitative and quantitative advanced methods of statistics and research methodology used in Home-science.
HSM955	ENTREPRENEURSHIP DEVEL. FOR WOMEN	To impart knowledge for setting up an enterprise and its management.