FACULTY OF SCIENCE

SYLLABI

FOR

B.Sc. HOME SCIENCE – HOSPITALITY MANAGEMENT

2ND & 3RD YEAR

EXAMINATIONS, 2012

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# B.Sc. Home Science – 2nd year Hospitality Management

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<th>S.No.</th>
<th>Courses</th>
<th>Credit Hours</th>
<th>Marks</th>
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<td>1.</td>
<td>Applied life sciences</td>
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<td>(A)Botany</td>
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<td>(B)Zoology</td>
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<td>(B)Physics</td>
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<td><strong>3.</strong></td>
<td>Environment Education</td>
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<td>4.</td>
<td>Interior Space Design</td>
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<td>5.</td>
<td>Food Microbiology, hygiene and sanitation</td>
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<td>6.</td>
<td>Institutional Food service management</td>
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<td>7.</td>
<td>Housekeeping operations</td>
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<td>8.</td>
<td>Travel and Tourism</td>
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<td>9.</td>
<td>Physical Education/Music/Dance/</td>
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**Qualifying Paper**
Objectives:

➢ To introduce basic concepts of gardening
➢ To impart knowledge of propagation of plants by seeds and by other vegetative methods.
➢ To impart knowledge about plants which are of economic importance.
➢ To impart knowledge about growing vegetables, fruits & flowers.

Unit-I

• Types of soil and soil operations- Tillage, Drainage, Hoeing, Mulching and Irrigation
• Manures & fertilizers- Farm yard manure, compost, leaf mould manure, green manure, vermicompost, bio-fertilizer, inorganic N:P:K, fertilizers.
• Elementary knowledge about Mushroom cultivation

Unit-II

• Principle and planning of kitchen garden.
• Principle and planning in laying out of a garden.
• Cultivation and Care of Lawns & Hedges.

Unit-III

• Seed Propagation.
• Vegetative propagation by artificial methods like: cutting, layering, grafting & budding.
• Elementary Knowledge about plant tissue culture.
• Elementary knowledge about cultivation, maintenance and care of Bonsai.

Unit-IV

• NAME DISTRIBUTION, PART USED & USES OF THE FOLLOWING:
  i. Fibres: Cotton, Jute & Flax.
  ii. Beverages: Tea, Coffee & Cocoa
  iii. Oils: Coconut, Mustard, ground Nut, Castor Oil & linseed.
  iv. Medicinal Plants: Holy basil, Mint, Ashwagandha, Amaltas, Aloe Vera & Amla
  vi. Condiments and Spices: Clove, Cinnamon, Cumin Cardamom, Coriander, Fennel, Pepper & Turmeric.
1. Preparation of temporary slides of Rhoeo and Onion peel to study the cell structure, stomata and chloroplast.

2. Study of Garden implements (Garden Tools & accessories.)

3. To prepare a pot for sowing seeds and study different methods of seed sowing.
3.2. To prepare a seed bed for raising seedlings.
3.3. To prepare a bed of potato sowing and cultivation
3.4. To prepare a bed for cultivation vegetables like onion, cauliflowers, Brinjal & tomato.
3.5. To prepare a pot of repotting for chrysanthemum.

4.1. Propagation of roses by cutting and budding.
4.2. Propagation by whip & tongue grafting.
4.3. Propagation by wedge grafting.
4.4. Propagation of crotons & coleus by cutting.


6. Economy Botany: Identify sketch & write short notes on the following:
6.4. Medicinal Plants: Tulsi, Mint, Amla, Ashwagandha, Aloe Vera & Amaltas.
6.5. Condiments & spices: Clove, cardamom, Cinnamon, Cumin, Coriander, fennel, pepper & Turmeric.
   - Herbarium: Collection of 25 specimens of ornamental plants.
   - Visit to herbal parks and forest to study flora in natural habitat, if possible.
INSTRUCTIONS TO THE EXAMINER:

1. Total nine questions to be set. At least two from each unit.
2. Out of which five questions to be attempted.
3. One compulsory questions can be set covering the whole syllabus. Which can be fill in the blanks/Multiple choice/objective type/one word answers etc.

- Herbarium: Collection of 25 specimens of ornamental plants.
- Visit to Herbal parks and forests to study flora in natural habitat, if possible.

Recommended Readings:

1. B. Chaudhary: Vegetables(National Book of India, New Delhi, 1979)
2. Breikell C. 1993, Step by Step Gardening Technique( Royal Horticultural Society’s Encyclopaedia of Practical Gardening)
5. Gopalaswamianger K.S 1991 Complete Gardening in India (Messers Nagraj and Co. Madras)
11. Sham Singh: Fruit Cultivation in India.
B.Sc. (Home Science) Part-II

APPLIED LIFE SCIENCES

(b) ZOOLOGY

THEORY

Time : 2 hours Teaching per week 
Exam: 3 Hours 

Max. Marks : 50

Objectives: To provide knowledge regarding the application of Zoology in day to day life.

UNIT-I

1. An elementary study of the following animals as indicated:
   - Malaria parasite: Detail life history and mode of transmission
   - *Entamoeba histolytica, Trypanosoma gambiense*: Habit distribution, disease produced and mode of transmission.

2. External features life history and economic importance of the following:
   - *Taenia solium, Ascaris lumbricoides*,

3. External features life history and economic importance of Earthworm

UNIT-II

4. Pest
   - Life history and economic importance of insect pest: Rice weevil, sytophillus, Rizopertha, Gram dhora, and Tribolium.
   - Control of insect pest: Cockroach, Termite.
   - Control of non-insect pest: Rat.

5. Economic important insect
   - Habit habitat and life history only: Honey bee, Silk moth
   - Habit habitat and life history only: Mosquito (Culex & Anopheles).

6. Economic Zoology: Elementary knowledge of the following:
   - Apiculture,
   - Sericulture,
   - Vermiculture
UNIT-III

7. Human Genetics:
   • Structure and Function of DNA & RNA
   • Structure of human Chromosomes their variation.
   • Genetic basis of blood groups( ABO)
   • Autosomal and sex chromosomal abnormalities.
   • Elementary knowledge of Genetic basis of common hereditary diseases such as Haemophilia, Colorblindness, Mongolism, Diabetes, Thalassemia.
   • Genetic counseling.

8. An elementary knowledge of Gene, Genome and Genomic.
9. An elementary knowledge of Genetic engineering & Transgenic product (Bt-Products, Golden Rice, Flavr-Savor Tomato).
10. An elementary Knowledge of Polymerase Chain Reaction(PCR)

Unit-IV

11. An elementary knowledge of Biotechnology.
12. An elementary knowledge of Stem cell research.
13. An elementary knowledge of AIDS and its control.
15. An elementary Knowledge of Swine Flu.

APPLIED LIFE SCIENCES

(b) ZOOLOGY: PRACTICAL

Time : 2 hour teaching per week               Max. Marks : 50

Exam: 3 Hours                               Paper:45

Int. Assessment: 05

1. Phylum based identification and Economic importance of Invertebrates and Vertebrates present in the laboratory.
3. Preparation of temporary mounts of mouth parts of cockroach
4. Visit to Poultry farm.
5. Blood grouping( ABO)
6. Demonstration of Extraction of DNA and staining it with Ethidium Bromide.
7. Demonstration of Polymerase Chain Reaction(PCR)
10. Project report on field visit to renowned laboratory/ poultry
Books Recommended

1. Dhami, PS: A text Book of Zoology for 11<sup>th</sup> & 12<sup>th</sup> students(2000)
16. Naidu, P.M.N.: Poultry keeping in India(1976), ICAR

INSTRUCTIONS FOR EXAMINER:

1. Total nine questions to be set (at least two from each unit) which also includs
2. One compulsory question containing 9 short questions of 1 marks each, covering the whole syllabus.
3. All the questions carry 9 marks each.

INSTRUCTIONS FOR STUDENTS:

1. Five questions to be attempted.
2. At least one from each unit need to be attempted.
3. One question (containing 9 Short answer questions) is compulsory as mentioned in the question paper.
B.Sc. (Home Science) Part-II

APPLIED PHYSICAL SCIENCES

PAPER – A: CHEMISTRY (THEORY)

Teaching Period: 2 hrs/week
M. Marks: 50
Exam Time: 3 hrs.
Paper: 45
Int. Ass.: 05

Unit – I

Essentials of Chemistry

- Symbols, formulae, valency and variable valency, elementary idea of empirical formulate and molecular formulae (no numerical) definition of atomic weight and molecular weight.
- Chemical equation and reaction: Parts, types, essential of chemical equation, balancing of equation by hit and trial method and their removal, exothermic and endothermic, catalytic and reversible reactions.
- Chemical Bonding: Definition of chemical bond, cause of chemical combination, types of chemical bonds-ionic bond, covalent bond, co-ordinate bond (def & simple examples based on electron dot picture) examples include H2, C12, HCl, O2, NH3 H2O, CH4, C2H2 MgF2, CaO, NH4+ , H3O+.

Unit – II

- Elementary idea about normality, formality, morality, strength of solution, mole fraction and ppm.
- Elementary idea about pH of water, hard water (causes and types) heavy water with its uses.

Unit – III

- Properties and uses of CH 4, C2H2.
- Alcohols – Properties and uses of ethyl alcohol, idea about methylated spirit.
- Properties and uses of Acetic acid.

Unit – IV

- Cosmetics: - Brief study and elementary idea about ingredients- cold cream, vanishing cream, lipstick, mascara, depilatories and dentifrices. Use of fluoride toothpaste and chemistry of cold cream.
- Chemistry in medicine- Anti pyritics, Sulpha drugs and anti malarial drugs.
- Polymers – Definitions and classification.
- Polymers in textiles: Chemistry of synthetic fibers- Nylon, Polyester and Acrylic fibers.
- Fertilizers: - Nitrogen, Potassium and Sulphur.
Elementary idea about paints, varnishes, lacquers, enamels, emulsion paints, pigments valve concentration, failure of paint film.

**Instruction to Examiners**

- Total nine questions to be set out of which five to be attempted (two questions from each unit)
- One compulsory question covering the whole syllabus may be set in the form of objective / fill in the blanks/ short notes etc.
- Each question carries 9 marks.
- Internal choice can also be given.

**APPLIED PHYSICAL SCIENCES**

**PAPER – A: CHEMISTRY (PRACTICAL)**

Teaching Period: 2 hrs/week      M. Marks: 50
Exam Time: 3 hrs.       Paper:  45
Int. Ass.:  05

1. Preparation of vanishing cream and cold cream.
2. Preparation of washing powder and liquid soap.
3. Preparation of antiseptic ointment (Sulphur, General and Boric)
4. Elemental detection of organic compound- nitrogen, halogen and Sulphur.
5. Determination of melting point and boiling point of organic compounds.
6. Analysis of amide group, amine group and carbohydrate group in given organic compound.
7. To determine the normality and strength of given alkali solution.
10. Visit to industrial unit if permissible

**Suggested books:**

- Applied chemistry for Home Science and Allied science by Thanhamm Jacob
- NCERT books of + 1 and + 2.
- Engineering books by Jain and Jain.
B.Sc. Home Science Part-II

APPLIED PHYSICAL SCIENCES

PAPER-B: PHYSICS (THEORY)

Teaching Time : 2 hours/ week  Total marks : 50
Exam Time : 3 hours  Paper (Theory) : 45
Internal Assessment : 5

CONTENTS

Unit-I

Mechanics:
- Intermolecular forces, Types of intermolecular forces – Force of Adhesion & Force of Cohesion, Molecular range, Sphere of Influence, Surface film, Surface tension, molecular theory of surface tension, detergents and surface tensions, common illustrations/applications of surface tension.
- Definition of Capillary and Capillarity, practical applications of Capillarity in everyday life.

Unit-II

Sound:
- Define – Periodic motion, Oscillatory motion, Vibration, Oscillation, Time period, Frequency, Amplitude, Wave motion and Wave length.
- Brief idea about transverse and longitudinal wave motion, difference between the two, v-n relation (simple numericals with direct substitution).
- Simple idea about superposition of waves, superposition principle and stationary waves, laws of vibrating strings, free, forced & resonant vibrations.
- Short notes on Human voice organ, sound insulation, hearing aids, acoustics of buildings.

Unit-III

Atomic Physics
- Photoelectric effect, Experimental study of photo electric effect, Effect of intensity, potential and frequency on photo electric current, laws of photoelectric emission, photo electric cell and some of its applications.
- Introduction to LASER & MASER and some of their applications.

Unit-IV

Nuclear Physics
- Atomic Nucleus – Nuclear size, Nuclear density and Nuclear charge, Isotopes, Isobars and Isotones, Nuclear force and some features of Nuclear force,
Elementary idea about radio activity – Natural & Artificial, Radioisotopes and their uses in medicine, industry, agriculture and dating.

- Nuclear fission and fusion, uncontrolled and controlled chain reactions, nuclear reactor – principle, construction & working, some uses/applications of Nuclear Reactor, Radiation hazards and safety measures.

**Instructions to Examiner**

- Total nine questions to be set, out of which five to be attempted (Two questions from each unit).
- One compulsory question covering the whole syllabus may be set in the form of objective type/fill in the blanks/short notes etc.
- Each question carries 9 marks.
- Internal choice can also be given.

**APPLIED PHYSICAL SCIENCES**

**PAPER-B: PHYSICS (PRACTICALS)**

<table>
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<tr>
<th>Teaching Time</th>
<th>2 hours/week</th>
<th>Total marks</th>
<th>50</th>
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<tbody>
<tr>
<td>Exam Time</td>
<td>3 hours</td>
<td>Paper (Practical)</td>
<td>45</td>
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<td>Internal Assessment</td>
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1) Measurement of diameter of a small spherical body using Vernier Callipers.

2) Measurement of area, volume and total surface area of rectangular body using Veiner Callipers.

3) Measurement of diameter of a Pen/Pencil using a screw gauge.

4) Measurement of temperature in °C of a liquid at room temperature and high temperature and to convert to temperature in °F.

5) Measurement of temperature of human body in °C and °F.

6) To verify first law of transverse vibrations in a string using sonometer.

7) To verify second law of transverse vibrations in a string using sonometer.

8) To find velocity of sound at 0°C using first resonance position and by applying end correction.

9) To find velocity of sound at 0°C using two resonance positions.
10) To find resistance and power of a glowing bulb and to calculate energy consumed by it in given hours.

11) To verify Ohm’s law.

**Books Recommended**

1) A very M., Household Physics.

2) Duggal & Wadhawan, Principles of Physics (XI, XII).

3) Gomber & Gogia, Pradeeps Fundamental Physics (XI, XII).

4) Gupta S.K., Modern’s ABC of Physics (XI, XII).

5) Khanna & Bedi, Textbooks of Sound.

6) Lal S., Fundamental Physics (XI, XII).

7) Mohindroo K.K., Basic Concepts of Physics.


9) Gupta S.C., New Fundamental Practical Physics.

10) Gupta S.K., ABC of Practical Physics (XI, XII).

ENVIRONMENT EDUCATION

(25 Hrs. course)

1. **Environment Concept:**
   Introduction, concept of biosphere – lithosphere, hydrosphere, atmosphere; Natural resources – their need and types; Principles and scope of Ecology; concepts of ecosystem, population, community, biotic interactions, biomes, ecological succession.

2. **Atmosphere:**
   Parts of atmosphere, components of air; pollution, pollutants, their sources, permissible limits, risks and possible control measures.

3. **Hydrosphere:**
   Types of aquatic systems; Major sources (including ground water) and uses of water, problems of the hydrosphere, fresh water shortage; pollution and pollutants of water, permissible limits, risks and possible control measures.

4. **Lithosphere:**
   Earth crust, soil – a life support system, its texture, types, components, pollution and pollutants, reasons of soil erosion and possible control measures.

5. **Forests:**
   Concept of forests and plantations, types of vegetation and forests, factors governing vegetation, role of trees and forests in environment, various forestry programmes of the Govt. of India, Urban Forests, Chipko Andolan.

6. **Conservation of Environment:**
   The concepts of conservation and sustainable development, why to conserve, aims and objectives of conservation, policies of conservation; conservation of life support systems – soil, water, air, wildlife, forests.

7. **Management of Solid Waste:**
   Merits and demerits of different ways of solid waste management – open dumping, landfill, incineration, resource reduction, recycling and reuse, vermicomposting and vermiculture, organic farming.

8. **Indoor Environment:**
   Pollutants and contaminants of the in-house environment; problems of the environment linked to urban and rural lifestyles; possible adulterants of the food; uses and harms of plastics and polythene; hazardous chemicals, solvents and cosmetics.

9. **Global Environmental Issues:**
   Global concern, creation of UNEP; Conventions on climate change, Convention on biodiversity; Stratospheric ozone depletion, dangers associated and possible solutions.

10. **Indian Laws on Environment:**
    Indian laws pertaining to Environmental protection: Environment (Protection) Act, 1986; General information about laws relating to control of air, water and noise pollution. What to do to seek redressal.
11. **Biodiversity**:  
What is biodiversity, levels and types of biodiversity, importance of biodiversity, causes of its loss, how to check its loss; Hotspot zones of the world and India, Biodiversity Act, 2002.

12. **Noise and Microbial Pollution**:  
Pollution due to noise and microbes and their effects.

13. **Human Population and Environment**:  

14. **Social Issues**:  
Environmental Ethics: Issues and possible solutions, problems related to lifestyle, sustainable development; Consumerisms and waste generation.

15. **Local Environmental Issues**:  
Environmental problems in rural and urban areas. Problem of Congress Grass & other weeds, problems arising from the use of pesticides and weedicides, smoking etc.

**Practicals**:  
Depending on the available facility in the college, a visit to vermicomposting units or any other such non-polluting eco-friendly site or planting/caring of vegetation/trees could be taken.

**Note**: Above 15 topics to be covered in 25 hour lectures in total, with 2 lectures in each topics from 2 to 11and one each for the topics 1 and 12 to 15.

- **Examination Pattern**:
  - Fifty multiple choice questions (with one correct and three incorrect alternatives and no marks deduction for wrong answer or un-attempted question)
  - All questions compulsory i.e. no choice.
  - Qualifying marks 33 per cent i.e. 17 marks out of 50.
  - Total marks: 50.
  - Duration of Examination: 60 minutes.
  - Spread of questions: Minimum of 2 questions from each of the topics 1 and 12 to 15.Minimum of 4 questions from topics 2 to 11.
B.Sc. Home Science Part-II

Paper No. – 4 : INTERIOR SPACE DESIGN

THEORY

Time: 3 hrs/week M.Marks:75
Paper: 65
Int. Ass. 10

Instructions to the Examiner-
1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of nine questions comprising of two questions from each unit and one compulsory questions of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each unit and the compulsory question

Focus
To develop aesthetic consideration of décor for different occasions through suitable selection of furniture, furnishing and accessories.

Objectives
To enable students to-
1. Understand suitable hotel room arrangement and décor.
2. Gain knowledge of different furniture, furnishing and accessories.
3. Understand effects of lighting.
4. Develop skills in selection of furnishings fabrics, art objects, accessories etc.
5. Understand the principles of furniture arrangement, lighting and window treatment.

Section – A

Unit- I Application of elements of art
- Colour
- Texture
- Pattern & their psychological effects.

Unit-II Furniture
- Selection points- cost, construction & durability.
- Types of furniture- built-in, movable & dual purpose etc.
- Furniture arrangement.
Section – B

Unit-III Soft Furnishings
• Selection, care and maintenance
  a.) Bed linens, mattresses and pillows, sheets, pillow cases, bed covers, blankets.
  b.) Bath linens-bath towels
• Refurnishing a room.

Unit-IV Window Treatment
• Basic window treatment
• Draping fabrics-selection and care, Guidelines for measuring and tailoring.
• Hanging of curtains- pelmets, swags, valances and their effect.

Section – C

Unit – V Carpets
• Types of carpets and their selection.
• Care and cleanings.
• Treatment of stains.
• Installation of carpets.

Unit – VI Different types of material available and their uses in interior
• Building materials- stone, brick, lime, RCC, plaster, wood, Artificial wood, laminates, glass & aluminum.
• Rubber
• Rexine
• Carpet
• Plastic
• Cane
• Paints

Unit – VII Surface Treatment in Interiors
• On walls
• Floors
• Ceilings

Section - D

Unit – IX Lighting
• Types of lighting suitable for various activities
• Effects created through lighting
• Lighting for different areas.

Unit – X Accessories
• Various types and their place in interior decoration
• Paintings sculpture and pots.
B.Sc. Home Science Part-II

Paper No. – 4 : INTERIOR SPACE DESIGN

PRACTICAL

Time: 2 hrs/week       M.Marks: 65
Int. Ass, - 10
Total:        75

1. Furniture Arrangement-
   • Visit to hotels and get ideas of furniture arrangement in different room
   • Study of different rooms and public areas of a hotel.

2. Study of lighting fixtures in different rooms and public areas of a hotel.

3. Reports on window treatment
   Reports on market survey on furnishing fabrics, bedcovers,
   Upholstery covers, carpets, and light fixtures.

References


Note- There will be no practical examination. Students will be marked based on projects done during the session.
Objectives:

This course will enable the students to:-

1. Understand the nature of micro organisms involved in food-spoilage, food-infections and intoxications.
2. Understand the principles of various methods used in the prevention and control of micro organisms in foods.
3. Understand the criteria for microbiological safety in various food operations to avoid public health hazards due to contaminated foods.

SYLLABUS

SECTION-A

1. Discovery & history of microbiology, sub-disciplines of microbiology.
2. The prokaryotic cell structure: introduction to important micro-organisms in foods.
3. Cultivation of micro organisms- Nutritional requirements of micro organisms, types of media used, methods of isolation.
4. Primary sources of micro organisms in foods: Physical and chemical methods used in the destruction of micro organisms (Sterilization and Disinfection)
6. Food Spoilage:
Contamination and micro organisms in the spoilage of different kinds of foods and their prevention: Cereal and cereal products, vegetables and fruits, fish and other sea foods, meat and meat products, eggs and poultry, milk and milk products, Canned foods.

7. Public health hazards due to contaminated foods:
Food borne infections and intoxication- symptoms, mode and sources of transmission and methods of prevention of Clostridium botulinum F.P. Staphylococcal F.P. Clostridium perfringens gastroenteritis. Salmonellosis, Shigellosis, Diarrhoea.

8. Microbes used in food biotechnology. Fermented foods and their benefits, probiotics.

References:

B.Sc. Home Science Part-II

Paper No. – 6: INSTITUTIONAL FOOD SERVICE MANAGEMENT
(THEORY)

Maximum Marks 75
Paper Marks: 65
Int. Assessment 10
Teaching Pds: / weeks

Note:-

1. Each theory paper will be of three hours duration.
2. Question paper will have four section/ units. Paper setter will set a total of nine
questions comprising of two questions from each section and one compulsory
question of short answer type covering the whole syllabus.
3. Student will attempt one question from each unit and the compulsory
question.(Total of five question)
4. All questions may carry equal marks, unless specified.

Objectives

This course will enable the student to-

1. Gain knowledge of the types of food services in India and factors which have led to
their development.
2. Understand the special characteristics of food service establishments.
3. Know the types of resources required for managing food outlets.
4. Learn manpower management techniques.
5. Understand human relations and behavior at work.
6. Know the types of costs involved and how to control them.

SYLLABUS

Unit- I
1. Development of Food Service Institutions in India. Characteristics of Food Service
Establishments. Effects of environmental changes on different types of
establishments.

2. Basic factors involved in successful institutional meal planning.
   Types of Food Service- Formal and Informal

Unit- II

3. Organisation- definition and types.
   Management-definition and function-tools of management.

Unit – III

Benefits. Training and development.
   Human Relations. Trade Union Negotiation and settlement.
5. Cost and Management Accounting: Definition and Scope, costs and their control, management accounting, profit planning.

**Unit - IV**

6. Physical plant- Location, Floor plans, Space Allowance, Kitchen Units- Storage, Preparation, Serving and Dish Washing units.


**References:**


**Paper No. – 6 : INSTITUTIONAL FOOD SERVICE MANAGEMENT**

**(PRACTICAL)**

Maximum Marks: 50 (Internal Only)
Teaching Periods: 2 hrs/week

- Use and care of kitchen equipment, table setting and service.
- Portion cooking- Weights & Measures- their equivalence.
- Standardization of recipes for quantity cookery.
- Cooking & service of quantity meals/ recipes to small groups.
B.Sc. Home Science Part-II

Paper: - 7 : HOUSE KEEPING OPERATIONS

(THEORY)

Time: - 3 hrs/week       M.Marks:- 65+10

Instructions to the Examiner-

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each unit and one compulsory questions of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each unit and the compulsory question

Focus

The focus is to make students aware of the activities in the house keeping department, help them acquire knowledge of housekeeping procedures and develop skills in housekeeping activities.

Objectives

To enable students-

1. To become aware of the different areas and functions of Housekeeping Department.
2. To develop and acquire skills in Housekeeping activities.
3. To be aware of the importance of proper sanitation and hygiene in rooms.
4. To acquire knowledge regarding procedure/processes for maintenance of rooms.

Section – A

Unit- I  Introduction to hotels as a service industry.

- Types of service offered in hotels.  (4)
- Types of operations (plans).

Unit-II:  Housekeeping

- Introduction and importance of hospitality  (8)
- Organization of housekeeping department
- Duties and responsibilities of housekeeping staff
- Job descriptions and job specifications
- Co-ordination of housekeeping department with other departments.
- Job procedures, calculation of standard time, types of shifts

Section –B

Unit-III:  Cleaning Activity

- Cleaning agents-selection and use for different surfaces  (8)
• Cleaning equipments- selection, care and maintenance
• Types of cleaning- Daily, weekly, yearly- [procedure for cleaning of guest room and public area.
• Cleaning techniques – sweeping, dry and wet mopping, impregnated mopping, vacuum cleaning, spray cleaning, dry and wet dusting.

Unit-IV: Linen Room  (8)
• Layout/plan and physical features of a linen room
• Types of linen and their selection
• Stock determination, control and distribution, record keeping
• Condemnation and reuse procedure
• Linen room staff and their duties
• Storage procedure for linen

Unit-V: Laundry  (6)
• Layout/plan and physical features of a laundry
• Fabrics used, their identification
• Finishing process during manufacturing
• Laundry procedure

Section - C

Unit-VI: Uniform  (2)
• Types of uniforms
• Selection of uniforms
• Distribution and control

Unit-VII: Flower Arrangement  (4)
• Flower arrangement in Hotels
• Equipment and material required for flower arrangement
• Conditioning of plant material
• Styles of flower arrangements
• Principles of design as applied to flower arrangement

Section - D

Unit-VIII: Indoor Plants
• Selection and care

Unit-IX Maintenance
• Identification and preparation for repair
• Maintenance Procedure

Unit-X: Pest Control
B.Sc. Home Science Part-II

Paper: - 7    HOUSE KEEPING OPERATIONS
(PRACTICAL)

Time: - 3 hrs/week       M.Marks:- 65+10

Instruction to Examiners

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each unit and one compulsory questions of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each unit and the compulsory question.

Focus

Importance of house keeping in hotel industry where service is the significant factor in ensuring client satisfaction.

Objectives

To enable the students to:-

1. Acquire skills in different house keeping activities.
2. Gain experience in handling different cleaning agents and equipments.
3. Gain knowledge and experience in handling different materials and their maintenance.

Unit I: Cleaning and Care of different material
  • Metal, glass, wood, paints and upholstery.
  • Floor, floor coverings, sinks, wash basins.
  • Fans, lighting, fixtures, lampshades and decorative articles.

Unit II: Types of Cleaning
  • Room cleaning-daily, weekly and years.
  • Equipment handling-Care and cleaning.
  • Sweeping- maids- trolley.
  • Bed making, Room inspection check-list

Unit III: Table setting and decoration
  • Formal, Informal and buffet
  • Decoration- Flower arrangement for dining table, fruit display.
Unit IV: Arranging flowers for different areas in guest rooms.

Unit V: Stain removal
- Tea, coffee, ink, grease, fruit, iodine, lipstick, blood, rust, turmeric, oil paint.

Unit VI: First aid
- Shock, fainting, stroke, convulsion, asthma, burns, diabetic fit, heart attack.

References

9. Lenox, M., Branson, J. (1995); Hotel;, Hostel And Hospital Housekeeping, Pitman Publishing.
B.Sc. Home Science Part-II

Paper No. – 8 : TRAVEL AND TOURISM

Note:

1. Each theory paper will be of 3 hours duration.
2. Question paper should cover all the topics of syllabus.
3. There will be 8 questions in all.
4. Section A and Section B will have 4 questions each. Question no. 9 will be compulsory and cover entire syllabus.
5. The students are to attempt two questions each from Section A and Section B and question no. 09 will be compulsory.
6. The students are required to attempt five questions in all.

Objectives:

- To gain knowledge about importance of travel and tourism.
- To study about travel and tourism industry.

Syllabus

Section – A

1. Historic Development, transportation advances, the concept of tourism, definition and meaning of tourist, traveler, visitor, excursionist and transit visitor, international tourist and domestic tourist.

2. Typologies of tourists, concept of demand and supply in tourism, factors affecting demand and supply in tourism.

Section – B

3. Tourism paradigms- Eco tourism, Green tourism, Alternate tourism, Heritage tourism, sustainable tourism, cultural tourism.


Section – C

5. Importance of geography in Travel and Tourism: Geography and Travel Interface.

6. Geography – Locational Aspects: Latitude, Longitude, Location of places, Map Reading, International Date line, Time zones.

Section – D

8. Case study of selected Indian States: Himachal Pradesh, Rajasthan, Uttar Pradesh and North Eastern Hills States (Relief, Climate, Natural Vegetation, Wildlife, Economy, Transportation, Fairs and Festivals, Important Tourist Centers of each state).

9. Case study of selected Indian States: Madhya Pradesh, Orissa, Kerala and Tamilnadu (Relief, Climate, Natural Vegetation, Wildlife, Economy, Transportation, Fairs and Festivals, Important Tourist Centers of each state).

References:


2. Basic of Tourism – K K Kamra, Mohinder Chand.


5. Geography of Tourism Robinson H.A.

6. Geography of Travel and Tourism, Burton, Rosemary.


8. This Beautiful India: Himachal Pradesh, Rajasthan, Uttar Pradesh, Madhya Pradesh, Orissa, Kerala and Tamil Nadu, S.S. Chib.
Chapter – 1
Athletics: - What is difference between athletic and athletic,. Brief knowledge of the track and field events.
Middle Distance Running: 800 mtr and 1500 mtr race
   a.) Technique for start, finishing and running in race.
   b.) Fouls at start, finishing and running in race

Chapter- 2
Jumps, Long Jump or High Jumps
   a.) Dimension of the long jump or high jump pit
   b.) Technique
   c.) Foul of jumps

Chapter – 3
Anyone playing for the following games;
   a.) Volley ball
   b.) Badminton
   c.) Kho- Kho
   d.) Lawn Tennis

Chapter- 4
Yoga- Any three assans from the following:-
   a.) Dhanurasan
   b.) Chakrasan
   c.) Mayur asan
   d.) Sarvag assan
   e.) Bhujang asan
   f.) Tad asan

REFERENCES:-
1. Textbook of Physical Education and sports by Vishwas Publishers
2. Rule book of Athletics by Amateur Athletics Federation of India
3. Rule book of Badminton by Amateur Athletics Federation of India
4. Rule book of Volley by Amateur Athletics Federation of India
5. Rule book of Lawn Tennis by Amateur Athletics Federation of India
7. Yoga and assans by Swami Ramdev
B.Sc. Home Science Part-II

DANCE (PRACTICAL)
KATHAK

1. TEEN TAL

Amad - 1
Tora - 1
Chakkardar tora -1
Paran -1
Chakkar dar paran -1
Kavit-1

2. Chautal

tatkar in single & dugun layakari’s

Amad - 1
Tora - 1
Paran -1
Kavit-1

3. 2 Gatnikas in Teental

4. Practical demonstration of 10 Asamyukta hasta and 10 samyukta hasta

MUSIC (VOCAL)
(Practical)

Marks 50

1. One Vilambit and three fast khayals with alap and tans of the following ragas: Bhimpalasi, Bhairav, Bihag.

2. Sargam geet in Raag Bhimpalasi

3. The following talas with ekgun & dugan with bols on hands : kaharwa, roopak, tilwara

4. Five alankars are to sing in bilawal and bhairav thhat.
B.Sc.- (Home Science) - 3rd Year Hospitality Management

<table>
<thead>
<tr>
<th>Code</th>
<th>Paper/Subject</th>
<th>Credit hours</th>
<th>Marks</th>
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<tr>
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<tr>
<td>1.</td>
<td>Front Office Operations</td>
<td>3</td>
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<td>2.</td>
<td>Food &amp; Beverage Service Management</td>
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<td>3.</td>
<td>Equipment Facilities &amp; Maintenance</td>
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<td>4.</td>
<td>Food Cost &amp; Quality Control</td>
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<td>5.</td>
<td>Marketing, Financial Management &amp; Accounting</td>
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<td>6.</td>
<td>Workshop/Seminar</td>
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<td>7.</td>
<td>Personal Empowerment &amp; Entrepreneurship Development</td>
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B.Sc. Home Science Part-III

Paper – 1 Front office Operations (Theory)

Teaching Periods – 3 hrs/week Total Marks- 75
Paper : 65
Int. Assess. :10

Objectives

To enable students-

1. To become aware of the different areas and functions of Front Office Department.
2. To develop and acquire skills in Front office department.
3. To be aware of the procedure Check – in and Check –out.
4. To acquire knowledge regarding procedures/ processes for smooth functioning of Front office department.

Instructions to the examiner-

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each section and one compulsory question of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each section and the compulsory question.

Section – A

Unit – I Introduction to Tourism, Hospitality and Hotel Industry
- Tourism and its importance
- Hotels – their evolution and growth
- Brief introduction to hotel core areas with reference to front office

Unit – II Classification of Hotels
- Size, Star, Location & Clientele, ownership, independent hotels, chains & franchise
- Types of rooms – Single, Double, Twin, Suites

Unit – III Front office organization
- Function Areas
- Front Office Hierarchy
- Duties & Responsibilities
- Personality Traits

Section – B

Unit – IV Hotel entrance, Lobby & Front Office
- Layout
- Equipments- Automated, non- automated, semi- automated
- Bell Desk procedures and records
Unit – V Tariff Structure & French
- Basis of Charging
- Plans, standards of service
- Types of tariffs – rack rate, discounted rate
- French - Days, Dates, Months, Seasons

Section - C

Unit – VI Front Office Procedures
- Guest Cycle
- Arrivals
- During the stay activities
- Front office coordination

Unit – VII Reservations and Room-selling techniques
- Modes of reservation and its importance
- Sources and channels
- Types of reservation
- Cancellation, over bookings, up selling, Discounts

Section - D

Unit – VIII Computer applications in Front office operation
- Role of IT in hospitality Industry
- Importance of PMS in a hotel

Unit – IX Check out Procedure & Night Auditing
- Guest account settlement – cash & credit, currency, express check out
- Night auditing – functions, audit procedures

Unit – X Front Office, Guest safety & Security
- Importance
- Safe Deposit
- Key Control
- Emergency Situations – accident, illness, fire, bomb
B.Sc. Home Science Part-III

Front office Operations (Practical)

Teaching Periods – 2 hrs/week     Total Marks: 50
Paper : 45
Int. Assess. :05

Instructions to the examiner:-
- Each practical paper will be of **three hours** duration
- The file and viva- voce exam will be of **five marks** each (Total marks:- **10**)

**Practical**

1. Handling of guest check-in and check out procedures
2. Luggage handling procedures on guests arrival/ departure
3. **Filling up of the following vouchers (desk work)**
   - Registration card
   - Reservation form
   - Amendment slip
   - Cancellation slip
   - Arrival/departure notification slip
   - Paid out voucher
   - Notification slip
4. **Telephone handling**
   - Etiquettes and manners
   - Front desk grooming and other essentials- body language, speech modulation which includes articulation, various control of pitch and tonal quality
   - Accepting reservation by telephone and recording it
5. To be familiar with front office computer package
6. Situation handling
7. Case study of any two tourist destination (one national and one international)
8. Visits to different hotels to get hand on experience of various front office operations
9. **Appraisal of front office equipment and furniture**
   - Rack
   - Counter
   - bell desk
References:
Kasavana, Michael, L. Managing Front Office Operations. Educational Institute of the
American Hotel and Motel Association
Publishing & Co. New York
Press. U.S.A

FOOD & BEVERAGE SERVICE MANAGEMENT (Theory)

Total Marks: 75
Paper: 65
Internal Assessment: 10

Teaching periods: 3 /week

Instruction to paper setter:
1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each section and one
   compulsory question of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each section and the
   compulsory question.

OBJECTIVES:

1. To know the importance of Food Service Management.
2. To be familiar with beverage management.

UNIT I

1. SALES CONCEPTS: Various Sales Concept, Uses of Sales Concept.
2. BEVERAGE CONTROL: Purchasing, Receiving, Storing, Issuing, Production
   Control, Standard Recipe, Standard Portion Size, Bar Frauds, Books maintained,
   Beverage Control.

UNIT II

3. SALES CONTROL: Procedure of Cash Control, Machine System, ECR, NCR,
   Preset Machines, POS, Reports, Thefts, Cash Handling.
4. VARIANCE ANALYSIS: Standard Cost, Standard Costing, Cost Variances, Material
   Variances, Labour Variances, Overhead Variance, Fixed Overhead Variance, Sales Variance,
   Profit Variance.
UNIT III
5. **BREAKEVEN ANALYSIS:** Break-even Chart, P V Ratio, Contribution, Marginal Cost, Graphs.
6. **MENU MERCHANDISING:** Menu Control, Menu Structure, Planning, Pricing of Menus, Types of Menus, Menu as Marketing Tool, Layout, Constraints of Menu Planning.

UNIT IV
7. **MENU ENGINEERING:** Definition and Objectives, Methods, Advantages.
8. **MIS:** Reports, Calculation of actual cost, Daily Food Cost, Monthly Food Cost, Statistical Revenue Reports, Cumulative and non-cumulative.

References:

2. Andrews, S. Food and Beverage Service Manual, Tata Mcgraw Hill
3. Food and Beverage Service Lillicrap And Cousins, ELBS.
5. Varghese, B. Professional Food And Beverage Service Management
7. Dhawan, V. Food and Beverage Service.

**FOOD & BEVERAGE SERVICE MANAGEMENT (Practical)**

Total Marks: 75
Paper: 65
Internal Assessment: 10

Teaching periods: 3 /week

**OBJECTIVES:**

1. To know the importance of Food Service Management.
2. To be familiar with beverage management.

All Practicals related to Theory.

**References:**

2. Andrews, S. Food and Beverage Service Manual, Tata Mcgraw Hill
3. Food and Beverage Service Lillicrap And Cousins, ELBS.
5. Varghese, B. Professional Food And Beverage Service Management
7. Dhawan, V. Food and Beverage Service.
B.Sc. Home Science Part-II

Paper- 3 Equipment facilities & Maintenance (Theory)

Teaching periods – 3 hrs/week  
Total Marks- 75  
  Paper :  65  
  Int. Assess. :10

Objectives

To enable students-

1. To become aware of the different equipments used in a hotel.
2. To develop and acquire skills in maintenance of room equipments.
3. To acquire knowledge regarding procedures/ processes for smooth functioning of a Hotel.

Instructions to the examiner-

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each section and one compulsory question of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each section and the compulsory question.

Section – A

Unit – I Maintenance
• Preventive and breakdown maintenance
• Role & importance of maintenance department in the hotel industry
• Organization chart Of maintenance department, duties and responsibilities of maintenance department

Unit – II Fuels Used In Catering Industry
• Types Of fuels used In catering industry & their calorific value
• Calculation of amount of fuel required and cost

Section – B

Unit – III Gas
• Heat Terms and units , method of transfer
• LPG and its properties ,principles of Bunsen And Burner , precautions while handling Gas, Low and High Pressure
Unit – IV Electricity:
• Fundamentals of electricity, insulators, conductors, current, potential
• Electric Circuits - open circuits and close circuits, symbol of circuit elements, Series and parallel connections, short circuit, fuses, earthing.
• Electric wires And types of wiring
• Energy consumption of equipments, safety & precautions
• Types of lighting & lamps

Section - C

Unit – V Water Systems
• Water distribution system in a hotel
• Cold water systems in India & cold water cistern swimming pools
• Hot water supply system in hotels
• Flushing system, water traps, traps and closets

Unit – VI Waste Disposal
• Disposal of hotel solid waste, liquid waste and sewage treatment

Unit – VII Contract Maintenance
• Necessity of Contract Maintenance , Advantages and Disadvantages
• Types of contract

Section - D

Unit – VII Refrigeration & Air-Conditioning:
• Basic principles
• Window type air conditioner, central air conditioning, preventive maintenance
• Vertical transportation, elevators, escalators

Unit – VIII Fire Prevention and Fire Fighting System
• Classes Of fire
• Fire extinguishers
• Fire detectors and alarms
B.Sc. Home Science Part-II

Equipment facilities & Maintenance (Practical)

Teaching periods – 2 hrs/week  
Total Marks-50
Paper : 45
Int. Assess. : 05

Instructions to the examiner:-

- Each practical paper will be of three hours duration
- The file and viva- voce exam will be of five marks each (Total marks:- 10)

Practical

1. Working Knowledge on the repairing of following equipments:- Electric kettle, Iron, Hair drier and T.V switch
2. Repairing of electric switches and plugs
3. Care, cleaning and maintenance of Personal Computer, CPU, Modem, UPS, Printer, Laptops etc
4. Survey on the extent of hotel solid waste and liquid waste and its various disposal methods followed
5. Survey on the implementation of fire fighting norms in hotels

Reference Books:

Goyal, N.C. & Goyal, K.C. Textbook of Hotel Maintenance
OBJECTIVES:
This course should enable the students to –

1. Know the importance of cost control and quality control.
2. Be familiar with costing and pricing of recipes.
3. Be familiar with cost reporting system.
5. Be familiar with the testing of various quality parameters.

Instructions to the examiner-

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each section and one compulsory question of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each section and the compulsory question

UNIT I

1. **Financial management – Definition and scope**

Application of management accounting to catering operations. Investment decisions, operational decisions; disposition decisions.

2. **Methods of costing in catering business and cost classification into materials, labor and overhead.**

UNIT II

3. **Material costing, use of standardized recipes, materials cost control**: Through basic operating activities like purchasing, receiving, storage, issuing, production, sales and accounting; yield analysis from time to time by a suitable mark up policy.

4. **Pricing**: Method of pricing; factors affecting pricing; ascertaining a profitable price level; subsidy pricing; making pricing decisions.
UNIT III

5. **Budgeting:** Definition, kinds of budget, production, advantage of budget control, limitations of budgeting, selling and distribution cost budget, labor cost budget, overhead cost budget, budgeted profit and loss.
6. **Book keeping and accounting**

UNIT IV

7. **Basis of quality control, evaluation and assurance:** Food laws, food standards, HACCP and GRAS.
8. **Internal check and internal control:** Meaning and advantages – Factors to be borne in mind while developing internal check/ control procedure. Samples, inspection sampling and interpretation of data.
9. **Food adulteration:** Common adulterants in food.

REFERENCES:


FOOD COST AND QUALITY CONTROL (PRACTICAL)

**Total Marks:** 50  
**Paper:** 40  
**Internal assessment:** 10

Teaching periods: 2hrs/week

OBJECTIVES:

To enable students to understand the importance of budgeting and food costs and also to make them aware of the common adulterants found in food.

I. Record keeping of purchasing, receiving, storing and issuing
II. Household methods of detection of adulterants and quality of foods:
   1. Chemical examination – butter and ghee, oils and fats, milk and milk products, eggs.
   2. Physical examination – cereals and cereal products, confectionary, eggs, spices, pulses and pulse products.

REFERENCES:

Marketing, Financial Management and Institutional Accounting (Theory)

Paper – 5

Teaching period – 3 hrs/week

Total Marks: 75

Paper : 65

Int. Assess. :10

Objectives

To enable students-

1. To become aware of the different terms and terminology of accounts.
2. To develop and acquire skills in working of the accounts department.
3. To acquire knowledge regarding procedures/ processes for smooth functioning of accounts department.

Instructions to the examiner-

1. Each theory paper will be of three hours duration.
2. Questions paper will have four sections.
3. A total of Nine questions comprising of two questions from each section and one compulsory question of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each section and the compulsory question.

Section - A

Unit – I Introduction to Accounting
- Meaning and Definition
- Types and Classification
- Principles of Accounting
- Systems of Accounting

Unit – II Accounting Books
A. Primary book (Journal)
- Meaning and Definition
- Format of Journal
- Rules of Debit and Credit
- Opening Entry, Simple and Compound Entries
B. Secondary Book (Ledger)
- Meaning and Uses
- Formats
- Posting

C. Cash Book
- Meaning & Advantages
- Simple, Double and Three Columns

Section – B

Unit – III Uniform System of accounts for Hotels
- Introduction to uniform system of accounts
- Contents of the income statement
- Contents of The balance sheet (under uniform system)

Unit – IV Internal Control
- Definition and objectives of internal control
- Characteristics of internal control
- Implementation and review of internal control

Unit – V Internal Audit and Statutory Audit
- An introduction to internal and statutory audit
- Implementation and review of internal audit

Section – C

Unit-VI Financial Planning
- Meaning
- Capitalization

Unit VII Financial Management
- Meaning, role and objectives of financial management.

Unit – VIII Financial Analysis
- Meaning of fund flow and cash flow statements
- Uses of fund flow statement
- Preparation of fund flow statement
- Difference between fund flow and cash flow statement

Section-D

Unit – IX Departmental Accounting
- An introduction to departmental accounting
- Allocation of expenses
- Advantages & Drawbacks of allocation
• Basis of allocation

Unit X Basics of Capital Budgeting
• Importance
• Payback Period
• Average rate of return
• Internal rate of return

Marketing, Financial Management and Institutional Accounting
(Practical)

Teaching period – 2 hrs/week

Total Marks-50
Paper :45
Internal Assessment: 5

Instructions to the examiner:-

➢ Each practical paper will be of three hours duration
➢ The file and viva- voce exam will be of five marks each (Total marks:- 10)

Practical

1. Preparing and maintenance of cash books
2. Making/ writing of journals
3. Making of Ledger
4. Preparation of cash flow and fund flow statements
5. Preparation of profit and loss and balance sheet

Reference Books:

➢ Richard, K. Book-keeping in Hotel and Catering Industry
B.Sc. Home Science Part-II

Workshop/Seminar
Paper-5

Time: 4hrs/week

Total Marks: 100
External Evaluation: 90
Internal Assessment: 10

1. Theme based plans and diagrams on paper
   - Launching plan
   - Celebrations for some events
2. Guests talks and expert lectures from hospitality industry
3. Visits to exhibitions
4. Field trips to various hospitality institutions
5. Workshops
6. Preparing and maintaining portfolios of various visits to hospitality institutes and report submission

Note:-

1. There will be no written final examination
2. Students will submit reports of their visits to various exhibitions and hospitality institutes
3. Students will be evaluated by external examiner after every presentation throughout the session
B.Sc. Home Science Part-III
(Common to all Six streams)
Personal Empowerment and Entrepreneurship Management

Theory

Total Marks : 75
Paper: 65
Internal Assessment: 10

Teaching Periods – 3 hrs/ week

Instructions for Paper Setter:

1. Each theory paper will be of three hours duration.
2. Question paper will have four sections.
3. A total of Nine questions comprising of two questions from each Section and one compulsory questions of short answer type covering the whole syllabus will be set.
4. All questions may carry equal marks unless specified.
5. Students will be expected to attempt one question from each Section and the compulsory question.

OBJECTIVES:

1. To orient the students to the concept, need and process of entrepreneurship.
2. To understand the market, types of business, the parameters for selecting and running an enterprise successfully.
3. To make students aware of the different opportunities for employment and business in Human Development and Family Relations.
4. To orient the students to the significance of programme design with focus on planning, implementation and evaluation.

CONTENTS

Section-A

PERSONAL EMPOWERMENT

a) The challenge – understanding and managing oneself.

b) Factors affecting Personality Development, Peer Pressure – Issues and management

c) Conflicts and stresses – Simple coping strategies

Section-B

PERSONAL GROWTH AND PERSONALITY DEVELOPMENT

a) Women and Development, Women’s organization and collective strength.

b) Capacity building for women – Education, Decision making abilities and opportunities, awareness and information on legal and political issues.
c) Gender Issues: Inequities and discriminations, biases and stereotypes: myths and facts, Aids – Awareness and Education.

Section-C

ENTREPRENEURSHIP MANAGEMENT

a) Entrepreneurship: Concept and Theories, Need and Importance of entrepreneurship development in India.

b) Entrepreneurial Traits and Types.

c) Women Entrepreneur: Characteristics, Role, Demand and Challenges.

Section–D

ENTERPRISE PLANNING AND EXECUTION


b) Four P’s of marketing, A brief introduction to Quality control and Quality assurance.

c) Feed back, monitoring and evaluation, SWOT analysis.

RECOMMENDED READINGS


11. The CII Entrepreneur’s Hand Book.


Personal Empowerment and Entrepreneurship Management

Practical

<table>
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<td>Paper</td>
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Teaching Period – 3 hrs/ week Internal Assessment: 05

Instructions for Paper Setter:

1. Each practical paper will be of 3 hours duration.
2. The question paper should cover the entire syllabus.
3. The file work and viva voice will be of 5 marks each (Total = 10 marks)

Objectives:

1. To develop human competencies for Entrepreneurship.
2. To develop skills in Program management.
3. To analyze the issue and problems of a specific community for need assessment.
4. To develop skills in the use of participatory approaches in program planning and evaluation.

Contents

1. Case study and analysis of one women headed micro enterprise/ small scale enterprise.
3. Portfolio on legislation, governing small scale enterprise, NGO.
4. Steps to organize and manage any one of the following:
   A. Open Nursery school/Day care center for the children. (B.Sc. Child Development)
   B. Window and interior store display. (B.Sc. Apparel and Textiles)
   C. Catering management (B.Sc. Hospitality)
   D. Interior design (B.Sc. Interior Design).
   E. Establishing Cafeteria/ Diet clinic (B.Sc. Dietetics)

Note--- B.Sc. (Composite) students can opt for any one of the above.

5. Planning, Organization, implementation and evaluation of a need base extension program for the selected community in relation to anyone.
   - Literacy
   - Income Generation
   - Social Evils.
   - Health
   - Maternal and Child care

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