

Detailed Syllabus of 5th Semester Minor Courses
BA/B.Sc. 5th Semester
Course Title: Housing and Interior Decoration
Course code: HSCN-501
Nature of the Course – Minor
Total credits 4(3+1)
Distribution of Marks: Theory- 52(End Semester)+18(In Semester)
Practical -18(End Semester)+12(In Semester)

Course Objectives: To enables the students to

- Develop the knowledge on the application of art principles in house planning and in Interior Decoration.
- Develop the knowledge on the different areas of Interior Decoration.

Unit	Content	L	T	P	Total Hours
I 8 Marks	Housing: • Concept • Definition of House and Home • Deference between House & Home • Needs, importance and type of housing	6	01		7
II 13 Marks	Construction of House and house planning • Low cost and eco-friendly building materials • Building By Lows • Principles of house plan • House planning for different income group high, medium & low • Financial considerations for housing	10	01		11
III 15 Marks	Interior Decoration • Concept of Interior Design and Decoration. • Definition, Classification of Design. • Elements of art and principle of design, color & color schemes. Furniture arrangement • Types, factors to be consideration in selection of furniture, characteristics of modern furniture, general rules for furniture arrangement and arrangement of furniture in different rooms.	13	01		14
IV	Application of surface materials lighting Application, natural, artificial. • Window treatment, Wall finishes, types of wall finishes, advantages and dis advantages,	14	2		16

16 Marks	care & maintenance of materials used for wall treatment, ceiling finishes Floor finishes & floor decoration concept, classification, care and maintenance. - Flower arrangement-concept, material required for flower arrangement, steps in making flower arrangement, types & principles. - Accessories, clarification & selection				
	Total	43	5		48
18 Marks	- House plan for different in come group - Application of art principles in interior decoration - Arrangement of furniture in different rooms - Flower arrangement			4 2 4 2	4 2 4 2
	Total	43	5	12	60

Where L: Lecture T: Tutorial P: Practical

Mode of in semester Assessment 30

1. Two sessional Examination 20

2. Other-(Any One) 05

o Group discussion

o Seminar presentation on any of the relevant topics

o Assignment on any of the relevant topics

3. Attendance 05

Practical- 12

Learning Outcomes:

- Understand and use the elements and principles to create beautiful design and house.
- Able to comprehending housing plan for residential purposes.
- Understand the arrangement of furniture for functional interior.
- practical knowledge on the arrangement of flowers and their placement.

RECOMMENDED READINGS

- Lawrence M, (1987), Interior Decoration, New Jersey: Chartwell Books.
- Riley & Bayen., (2003), The Elements of Design, Mitchell Beazley.

Detailed Syllabus of 6th Semester Major Courses

BA/B.Sc. 6th Semester

Course Title: Housing

Course code: HCSN-601

Total Credits: 4 (3+1)

Distribution of Marks:

Theory- 52(End Semester)+ 18 (in Semester) and

Practical 18 (end semester+ practical 12 (in Semester)

Course Objective :

The student will able to -

- Grasp knowledge of housing need and selection of site in real life situations .
- Comprehending Housing plans for residential purpose.
- To get familiarized with housing policies and schemes issued by the government and non-government organization .

Unit		Content	L	T	P	Total Hours
I 14 marks		House and Home ○ Definition of Home ○ Different between house and home ○ Need and importance ○ Type of Housing . ○ Factor affecting the choice of house ○ Site selection -Factors to be considered while selecting site for the construction of a house.	10	2		12
II 12 Marks		Planning of House ○ Principles of house plan. ○ Factors affecting of house plan. ○ House planning for different income group High, Middle and Low. ○ Housing for aged and physically challenged people, Design Criteria for housing for elderly.	12	2		13
III 15 Marks		Technology in housing ○ Low-cost building technology	11	2		13

		○ Low- cost building Material ○ Housing policies - government and none - government, housing ○ Policies and schemes				
IV		Financial consideration for Housing – ○ Availability of Fund for housing Bank, LIC, Micro-Finance.	9	1		10
11 Marks						
Total			41	5		46
Practical	o	○ Draw house plane with standard specification for different Income groups. ○ Draw architectural symbols used in the floor plan ○ Draw a Landscape plane for middle-income group.			8	8
18 marks					2 4	2 4
		Total	41		14	60

Where L: Lecture T: Tutorial P: Practical
Mode of in semester Assessment 30

- Two sessional Examination 20
- Other-(Any One) 05
 - Group discussion
 - Seminar presentation on any of the relevant topics
 - Assignment on any of the relevant topics
- Attendance 05

Practical- 12

Learning out-come:

After completion of the course the students will be able to :

- Understand and use the element and principle to create beautiful designs and house
- Group knowledge of housing need & selection of site in real life situations.
- Acquire practical knowledge in house plans and landscape plan.

References:

TEXT BOOKS

1. Management for Modern Families: Gross and Crandall.
2. Management in Family Living: Nickel and

Dorsey REFERENCES:

1. Mann, M.K., (2004). Home Management for Indian Families. New Delhi: Kalyani Publication.
2. Seetharaman, P, (2005), Introduction to Family Resource Management. New York: CBS Publishers, London.
3. Goel, S., (2016), Management of Resources for Sustainable Development. New Delhi: Orient Blackswan Publication, India.

WEB LINKS

1. <https://ncert.nic.in/textbook/pdf/kehe104.pdf>
2. <https://www.sscasc.in/wp-content/uploads/downloads/BBM/Human-ResourceManagement.pdf>

Detailed Syllabus of 7th Semester Major Courses
BA/B.Sc. 7th Semester
Course Title: Family Clothing, care and consumer textile
Course code: HCSN-701

Total Credits: 4 (3+1)
Distribution of Mark : Theory 52 (End Semester +18 in semester)
Practical 18 (End Semester +12(In semester)

Course Objective :

- To learn about the family clothing according to the age group.
- To learn about care of clothing .
- To know about consumer textiles .

Unit	Content	L	T	P	Total Hours
I 11 Marks	Family clothing • Factors considered in the selection of clothing for the family. • Clothing for different age groups • Infant,Toddlers, Preschool, Elementary school, Early adolescent and adolescent. • Women and Men 's attire. • Factors affecting clothing selection • Physical factors, Economic factors, • Psychological factors, Technological factors .	10	1		11
II 13 Marks	Care of clothing • Laundry work • Study of the laundry equipment • Water - Hard & Soft water- • Cleaning agents • Soap & Detergent . • Manufactures of soap • Classification of soap • Properties of good soap • Detergents, Classification , merits of and Demerits, • Water.	10	2		12
III 13 Marks	Finishing of Clothing: • Blue, optical brighteners, stain removal • Bleaches - types, • Stiffening agents, Ironing, Pressing, steaming, Folding • Finishing equipment's	10	1		11

	Storage of clothes- Importance, general roles and methods.				
IV 15 Marks	Consumer Textile: - Consumer textiles - Factors responsible for selections of textiles & clothing, - Consumer protection in textiles & clothing , labeling- Brand name, quality mark, Registered trademarks. - Labels- symbols and applications	10	2		12
Total		41	06		46
Practical 18 marks	Evaluation of advertisement in apparel industry in print media , fashion and recent trends. - Drawing labels \ standardization mark use of in different types of clothing products. - Draw symbols used for care of appeals.			4 5 5	4 5 5
	Total			14	60

Where L: Lecture T: Tutorial P: Practical
Mode of in semester Assessment 30

- Two sessional Examination 20
 - Other-(Any One) 05
 - Group discussion
 - Seminar presentation on any of the relevant topics
 - Assignment on any of the relevant topics
 - Attendance 05
- Practical- 12

Learning outcomes:

After completion of the course students enables to know about

- Selection of clothing according to different age group .
- The care maintenance of clothing .
- The different standardization marks used in textiles.

Suggested Readings:

- Clothing and Textile - Dr. Pramila Verma
- Paridhanavam Silai - Dr. Nidhisrivastava
- Vastra Vigyan - Suman Sharma
- Basic Principal of clothing - B. K. Bakshi
- Fabric and Yarn - Meenakshi

Rastogi Suggested Readings:

- R Bhatia & C Arora- Introduction to Clothing and Textile
- Complete Guide to Sewing by Reader's Digest
- Khanuja, Reena. Vastra Vigyaanke Sidhant, Agrawal Publication
- Winfred Aldrich-Metric Pattern cutting & Grading
- Gerry Cooklin- Introduction to Clothing Manufacture.

Detailed Syllabus of 8th Semester Major
BA/B.Sc. 8th Semester

Course Title: Food Service Management (T)

Course code: HCSN- 801

Nature of course - Major

Total Credits: 4 (3+1)

Distribution of Marks : 52(End Semester)+18 (End Semester)

Practical - 18 (In Semester) +12(In semester)

Course Objectives :

1. Understand the organization in a hospital dietary service.
2. Gain knowledge on planning and organization of work in a dietary department.
3. Comprehend the basic concepts in financial and personnel management.
4. Know the different styles of food service.
5. Develop managerial skills.

Unit	Content	L	T	P	Total Hours
I 14 Marks	Food service - concept and objectives • Types - Commercial – Hotels, Restaurants, fast food outlets, cafeterias, snack bars, kiosks, vending machines. • Noncommercial – Hospitals, Nursing homes, Industrial canteens and child care centres. • Transport – Air, rail, road and ship catering. Miscellaneous – outdoor, contract and function catering. • Evolution, Growth, Scope and Recent Trends in food service Industry	9	1		10
II 08 Marks	Food Service Organization • Organization – Definition, types of organizational hierarchy suitable for different food service organisation • Physical plant – Planning space requirements in Receiving area, storage area, Preparation area and service area.	6	1		7
III 10 marks	Food Service Management • Planning, organizing, staffing, directing, coordinating, reporting and budgeting, Marketing • Food service - Types – centralized and decentralized service, Satellite service; Styles – • Table service, Buffet, Banquet, Tray service and self service	7	1		8

	Food Service Systems – Conventional, Commissary, Ready prepare, Assembly Serve Systems				
IV 10 Marks	Financial and Personnel Management - Financial management – Food cost, Labour cost, Overhead cost, Recipe costing, Menu Costing, Selling price, Break- even Analysis - Personnel management – Man power planning, recruitment, selection, induction, training, performance appraisal, promotion and transfer. - Training Methods, Leadership, Communication in Food Service Operations	10	2		12
Total		40	06		46
Practical 18 marks	- Visit to a commercial and a non-commercial food service institution. - Practice work simplification techniques in the laboratory. - Prepare costing sheet for recipes and menus. - Organize a food sale - Plan the menu, resources and execute production and sale and estimate profit or loss.			7 7	7 7
	Total			14	60

Where L: Lecture T: Tutorial P: Practical
Mode of in semester Assessment 30

- Two sessional Examination 20
 - Other-(Any One) 05
 - Group discussion
 - Seminar presentation on any of the relevant topics
 - Assignment on any of the relevant topics
 - Attendance 05
- Practical- 12

Learning Outcomes :

After completion of the course the student will be able to

1. Suggest an efficient design by effective allocation of space to ensure smooth work flow in a hospital dietary.
2. Plan and organize food production and service in a hospital dietary by effective utilization of resources.
3. Implement attributes of financial and personnel management.
4. Acquire good managerial skills.

References:

1. June Payne-Palacio, and Monica Theis (2016). Food service Management: Principles and Practices, 13th Edition Pub. Harlow: Pearson.
2. Mary B. Gregoire (2015). Food Service Organizations: A Managerial and Systems Approach, Prentice Hall.
3. Walker, J.R. (2006). Introduction to Hospitality Management, Dorling Kindersley (India) Pvt. Ltd.
4. Ramesh B Rudani. (2019). Principles of Management, Second Edition, Mc Graw hill.
5. Kinton, R., Cessarani, V and Foskett, D, (2000), The Theory of Catering, Hodderand Stoughton.
6. Kiran (2019), Production planning and control, 1st edition, eBook, ISBN: 9780128189375.
7. Kotler, P. (2019). Principles of Marketing, 13th edition, Pearson.
8. Prasad, L. M. (2019). Principles & practice of Management, Sultan Chand and sons.
9. Dale, H. B. (2019). Total quality Management. 5th edition. Pearson India Education Ltd.ISBN:978-93-530-6631-4.