B.A. I (Home - Economics)

#### Semester-I

### Family Resource Management

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Total Marks-100
Theory Exam -40 marks
Theory Internal-10 marks
Practical-40 Marks
Practical Internal-10Marks

Time: 2 Hrs (Theory)
3 Hrs (Practical)

#### Objectives-

- To create an awareness among the students about the management in the family.
- To provide knowledge and develop skills regarding principles and methods of interior decoration.
- To introduce to the students the job opportunities in Home-Economics.
- To trained the students for self-employment.
- To develop employability skills and 'earn while learn' skills.

#### **Course Outcomes**

CO1	Given the knowledge of field of Home Economics and its contribution in
	Nation's Building, students will be able to work in the field of Home Economics.
CO2	Given the detailed information of Family Resources, the students will be able to
	prepare themselves in the field of Family Resources and its Management.
CO3	Given the practice of how to prepare family budget ,students will be able to
	prepare family budget.
CO4	Given the information about principles of Arts and Design, students will be able
	to make use of Principles of Arts and design.
CO5	Given the knowledge of flower arrangements/floral carpets / bouquets and
	flower decorations, students will be able to prepare work with event management
	organizers and start their self- employment.

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#### **Course Content**

#### **UNIT-I**

- a. Introduction to Home-Economics.
  - Brief history of Home-Economics.
  - Definitions of Home-Economics.
  - Scope, Need/Importance of Home-Economics.
- b. Branches of Home-Economics, their utility in daily life.

Family Resource Management, Foods and Nutrition ,Human Development, Textile and Clothing , Extension and Communication.

• Contribution of Home-Economics education in National Development.

#### **UNIT-II**

- a. Family Resource Management.
  - Definitions and process of Home-Management.
    - 1) Planning
- 2) Controlling
- 3) Evaluation
- Definitions of Family Resources.
- Classification of Family Resources.
- Characteristics of Family Resources.
- Ways to improve the use of family resources.
- Factors affecting family resource management.
- Family Budget-Definitions, Types of budget, preparation of family budget.
- b. Decision Making
  - Meaning, Definitions and Types of Decisions.
  - Steps involved in decision making process.
  - Decision Tree.

#### **UNIT-III**

a. Elements of Art and Design

Line, Form, Texture, Colour, Light, Space, Pattern, Idea.

- b. Principles of Art and design-Definitions, importance and application in interior decoration.
  - Harmony, Scale and proportion, Balance, Rhythm, Emphasis.

#### **UNIT-IV**

- a. Flower Arrangement
  - Definitions
  - Material required for flower arrangement.
  - Factors to be considered while arranging flowers.

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- Elements and Principles of Art and Design in flower arrangement.
- b. Types of flower arrangement-Traditional, Japanese, Miniature, Dry arrangement, Floating.

  Different shapes of flower arrangement-S-Shape, Round-shape, Right angle-shape, triangular shape, Crescent shape, Vertical and Semi Circular.

#### Practical:1P1

a. Hand Embroidery

## The following stitches should be included on five samples

- 1.Stem Stitch.
- 2. Chain stitch,
- 3. Lazy-Daisy,
- 4. Bullion knot,

- 5. Feather Stitch,
- 6. Satin Stitch,
- 7. Button hole,
- 8. Open work,

- 9. Long and short,
- 10. Herring bone.

#### b. Flower Arrangement

- 1.Bouquet (Fresh/Artificial)
- 2.Floral Carpet (By using any material)
- 3. Artificial flower arrangement /Fresh flower arrangement.
- c. Tie and Dye (Four Samples) 1. One colour two samples 2. Two colour two samples.

#### Internal

#### **Skill Development Activities**

- a. Making of any one article from the following.
  - a) Ceramic work.
  - b) Wall Hanging
  - c) Utility Bag making
  - d) Decorative Envelope making
  - e) Best out of Waste material.
  - f) Mobile Cover
  - g) Any article using machine embroidery
  - h) Any article using computerized machine
  - i) Any article using novelty embroidery stitches

# Distribution of Marks Practical Examination (40 marks)

1. Embroidery Sample (Any Two Stitches)	-	(15 marks)
2. Flower Arrangement (Any one)	-	(05 marks)
3. Tie and Dye (Two Samples)	-	(10 marks)
4. Record Book	-	(05 marks)
5. Viva Based on Practical	_	(05 marks)

## Internal (10 marks)

Preparation of any one article
 Attendance
 (05 marks)
 (05 marks)

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#### B.A. I (Home – Economics)

#### Semester-II

#### **Family Resource Management**

#### 2T1

Total Marks-100 Theory Exam -40 marks Theory Internal-10 marks Practical-40 Marks Practical Internal-10Marks

Time: 2 Hrs (Theory) 3 Hrs (Practical)

#### **Course Outcomes**

Given the information about Self employment, students will be able to start self -
employment related to the field of Home Economics after completion of course.
Given the knowledge of Principles of housing ,students will be able to make its use .
Given the knowledge of different techniques of work simplification ,students will be able
to use these techniques to save energy, time and money.
Given the detailed knowledge of different colour schemes, students will be able to use it
effectively in arts.
Given the knowledge about consumers and their rights and laws, students will be able to
make community aware about rights of consumers.
Given the information of different types of furniture and how to take its care, students will
be able to implement it at their homes.

## **Course Content UNIT-1**

## a. Self-Employment in Home Economics.

- Definition of self-employment.
- Need of self-employment in Home-Economics.
- Opportunities of self-employment in Home-Economics.
- Guiding Principles of self-employment- Registration, Training, Knowledge of equipment and their care and Material required, Loan facility, Preparation of Project Report, Account Keeping, Costing, Labelling, Packaging.

#### b. Family Housing

- Family Housing Needs'- Protective, Economic, Affectional, Social, Standard of living, Housing goals, Style, Functional, Occupational.
- Factors to be considered while selection of site. Legal, Location, Physical Features, Soil Conditions, Cost, Services
- Principles of Housing Grouping of rooms, Orientation, Circulation, Flexibility, Privacy, Spaciousness, Aesthetics, Economy, Light and Ventilation.

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#### **UNIT-II**

#### a. Work Simplification

- Meaning ,definitions and Importance of work simplification.
- Techniques of work simplification
- Improving Methods of work simplification
- Mundel's Law of Changes

#### b. Colour-

- Introduction, Sources and Classification of Colours.
- Dimensions of colour-Warm and Cool colours etc.
- Colour Wheel, Colour Schemes and its effects.

#### **UNIT-III**

#### a. Consumer Education

- · Meaning, definition and need
- Problems of Consumers
- Consumer Forum
- Rights and Responsibilities of Consumers.

#### **b.Consumer Protection Acts**

- Food Adulteration Act-1954
- Standard weights and Measure Act -1956
- Consumer Protection Act -1986

#### UNIT-IV

#### a. Furniture Arrangement

• Styles of Furniture

Traditional, Contemporary, Modern

• Factors involved in selection of Furniture

Comfort, Rest and relaxation, Durability, Flexibility, Utility, Aesthetics, Cost, Maintenance, Expressiveness, Type and need of family.

## b. Arrangement of Furniture in different rooms

- Drawing Room, Bed Room, Dining Room, Multipurpose Rooms etc.
- Care of different types of furniture.

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#### Practical: 2P1

- a. Hand Knitting Patterns OR Crochet work Making three knitted/ Crochet samples with the following variations.
  - 1. Cable Pattern
  - 2. Double colour pattern
  - 3. Lace pattern

#### b. Colour and Colour Schemes

- a) Preparing colour wheel
- b) Preparing Colour Schemes-i) Mono chromatic, ii) Analogous, iii)Complimentary iv) Double complimentary v) split complimentary vi) Triad.
- c)Prepare Any two samples of Block Printing OR Fabric Painting (Ex. Varli, Maheshwari, Mandala, Spray ,traditional, Stencil).

#### Internal:

- a) Visit and Report writing (Any One)
  - 1. Cottage Industry
  - 2. Women entrepreneurship establishment.
  - 3. Exhibition cum sale and Report writing.

#### Distribution of Marks **Practical Examination** (40 marks)

1. Knitting /Crochet Sample (Any One)	- (15 marks)
2. Colour Schemes or Colour Wheel	- (10 marks)
3. Block printing/ Fabric painting	- (05 marks)
4. Record Book	- (05 marks)
5. Viva Based on Practical	- (05 marks)

## Internals (10 marks)

1. Visit/Exhibition (05 marks) 2. Attendance (05 marks)

#### **Books Recommended**

- 1- Aawas evam Gruhasajja-Karuna Sharma
- 2- Gruhavyvasthapan -Manju Patni
- 3- Aawas evam Gruha Sajja- Manju Patni

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## Outcome Based and CBCS syllabus ,Bachelor of Arts (B.A.)

- Gruha Prabandh Kanti Pandeya
- Gruha Kala Tatha Gruha Prabandha Vimla Sharma.
- 6- Sajaavatiteel saptarang- Vaishali Shivte, Dr. J. Godsey.
- 7- Kautumbik Sadhansampattiche Vyawasthapan ani Gruhasajawat Dr. Vandana Dhavad and Dr.Kanchan Kite, G.C.Publishers, Nagpur.
- 8- Kautumbik Sadhansampattiche Vyawasthapan ani Gruhasajawat -Dr. Mina Kalele ,Pimpalapure Publishers, Nagpur.
- 9- Pariwarik sansadhanonka vyavasthapan aur antariksusajja Dr. Smita Pattarkine, G. C. Publishers, Nagpur.
- 10- Gruha Vyavasthapan evam Antarik Sajja- Dr. Gokula Bhalerao, Satyam Publishers, Shastrinagar, Jaipur.

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## Rashtrasant Tukdoji Maharaj Nagpur University, Nagpur. B.A. II (Home-Economics) Semester-III **Nutrition and Dietetics**

3T1

Total marks-100 Theory -40Marks Theory Internal-10Marks Practical -40 marks Practical Internal-10 marks

Time: 2Hrs(Theory) practical: 3 Hrs

#### Objectives-

- To understand the concept of an adequate diet, functions of food and the role of various nutrients, their requirements and the effect of deficiency and excess.
- To learn about the structure, composition, Nutritional contribution and selection of different food stuff.
- To develop and ability to improve the nutritional quality of food.
- To familiarize students with the role of nutritional quality of food.
- To develop marketing and entrepreneurships kills to enhanced employability.

#### **Course Outcomes**

CO1	Given the knowledge of Nutritious diet students will be able to provide nutritious diet tiffin services
CO2	Given the information of Minerals and Vitamins students will able to produce and sale nutrient rich food.
CO3	Given the knowledge of Energy spent for different activities students will able to give appropriate food for fitness centers.
CO4	Given knowledge of sports nutrition students will able to assist school nutritionist in sports meal planning.
CO5	Given the knowledge of role of micronutrients in maintenance of good health, students will be able to assist NGOs working for child and mother care.
CO6	Given the knowledge of BMI calculation students will be able to calculate energy requirements for malnutrition programmes.
CO7	Given the knowledge of special Nutritional demand for sports persons students will able to prepare and sale health drinks and special food for sports persons.

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#### **Course Content**

#### **UNIT-I**

Introduction of Nutrition - Definition of Health, Nutrition, Dietetics, Nutritional status, optimum Nutrition and Nutrients. Definition of food and functions of food. Dimensions of health (Physical, Psychological, Emotional, Spiritual).

z-Carbohydrates, Fats, Proteins- Classification, Functions, Sources, Recommended dietary allowances, Deficiency and excess.

#### **UNIT-II**

#### Micro Nutrients-

- a) Minerals -
- 1) Calcium, 2) Phosphorus,
- 3) Iron,
- 4) Sodium,
- 5) Magnesium,
- 6) Iodine Functions, Sources, Absorption, Recommended dietary allowances, Deficiency.
- b) Vitamins-

Fat soluble – Vitamin A, D, E, K.

Water Soluble- Vitamin C, Vitamin B Complex, (B1, B2, B3, B6, B12, Folic acid), Properties, Function Sources, Recommended dietary allowances, Absorption,

Water- Function, Sources, Recommended dietary allowances, Deficiency.

#### UNIT-III -

- Fibre composition, Classification, Functions, Sources, Recommended dietary allowances, a) Deficiency, Excess.
- Energy (Calorie) Definition of calorie, Factors affecting energy requirement, Fuel value of foods. Calorimeter- Bomb, Benedict Oxy, Atwater Rosa Benedict.

Basal Metabolic Index (BMI), Calorie requirement for sedentary, moderate and heavy workers Men and Women.

Antioxidants - Sources and importance.

#### **UNIT-IV**

- a ) Basic Food Groups-Sources and importance of Cereals, Pulses, oilseeds, Vegetables & Fruits, Milk and milk products, sugar and jiggery, spices, beverages, eggs, fish, meat.
- b) Methods of Cooking-
- 1. Meaning of cooking of food, objectives of cooking food,

Methods of cooking - Boiling, steaming, Pressure cooking, shallow frying, deep frying, Roasting, Baking, Grilling, Micro wave, solar and informatics. Advantages and disadvantages of cooking methods.

2. Sports Nutrition- Meaning of sports Nutrition, Objectives of Nutritional management, sports supplements, nutritional allowances given by NIN.

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#### Practical:3P1

## 1. Preparation of following recipes & Calculation of Calories and Proteins for prepared dishes.

Snacks:

i) DahiWada, ii) Dhokla, iii) Chole Bhature, iv) PudachiVadi/ Bhajiwada.

Sweets:

i)Rava Besan Burfi, ii) Gulab Jamun, iii) Lavang Latika, iv) Til Papdi /

Roasted split channa (Dalia) laddu with jaggery.

#### **Baked items:**

1) Ata Biscuits ,2) cupcakes / Eggless cake

## Traditional Welcome health Drink :- Any Two

- 1) Solkadhi,
- 2) Lemon mint juice (sarbat),
- 3) kokam juice (Sarbat)

4) Kairi pudina juice (panha)

#### **Dry Chutney Powder: - Any Two**

- 1) Javas, Til,
- 2) Kadhipatta,
- 3) Shengdana,
- 4) Udad dal

## **Activities for Practical Internal (PI)**

- 1. Celebration of Nutrition Week/World Food Day/Any nutritional awareness programme and report writing of the above programme. (Any one).
- Organization of Canteen activity/ Entrepreneurship activity/
   Earn while Learn activity for ex. Papad, Masala, pickle, metkut, supari, Amla Candy (Any Two).

## Distribution of Marks for Practical Examination (Total Marks-40)

1.	Preparation and presentation of Two Dishes	1	(15Marks.)
2.	Calculation of Calories and Proteins of the prepared dishes	_	(10Marks.)
3.	Viva based on practical	-	(05Marks)
4.	Menu Card	<u> </u>	(05Marks.)
5.	Record Book	_	(05Marks)

#### **Practical Internal Assessment on Activities**

(Total-10Marks)

- 1. Celebration of Nutrition Week/World Food Day/Any nutritional awareness programme and report writing of the above programme. (Any one).

   (05Marks.)
- 2. Organization of Canteen activity/ Entrepreneurship activity/ Earn while Learn activity for ex. Papad, Masala, pickle, metkut, supari, Amla Candy (Any Two). (05Marks)

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# Rashtrasant Tukdoji Maharaj Nagpur University, Nagpur. B.A. II (Home –Economics) Semester-IV Nutrition and Dietetics

4T1

Total Marks –100
Theory -40Marks
Theory Internal-10Marks
Practical -40 marks
Practical Internal -10 marks

Time:2Hrs(Theory)
3 Hrs (Practical)

#### **Course Outcomes**

CO1	Given knowledge of Principles of diet therapy, students will be able to prepare and sale recipe book for special dishes required in therapeutic diet.
CO2	Given knowledge of food preservation, students will be able to launch new recipe booklets and video's on You tube channel.
CO3	Given knowledge of malnutrition, students will be able to formulate small self -help group and will be able to take contract for mid -day meals in school.
CO4	Given practical knowledge of bakery products students will be able to establish bakery centers.
CO5	Given knowledge of food spoilage, students, will be able to prepare and supply hygienic & quality food products.

#### **Course Content**

#### **UNIT-I**

- a) Balanced Diet -Definition, Factors affecting balance diet, Different Nutrients in balanced diet, Principles of Meal Planning.
- b) Nutrition through Life Cycle- 1. Pregnancy, 2. Lactation. 3. Infancy, 4. Pre-School, 5. School going, 6. Adolescence, 7. Adulthood, 8. Old age.

#### **UNIT-II**

- a ) Principles of Diet Therapy. a) Modification of Normal diet for Therapeutic purposes.
- b) Types of Diet c) Nutritional Management in common diseases. i) Diarrhea ii) Diabetes Mellitus iii) Constipation iv) Anemia v) Sickle Cell Anemia.
- b) Nutrition Education: Meaning and Definition, Objectives, Methods of Nutrition Education.

#### **UNIT-III**

- a ) Food spoilage, Food Poisoning Definition, various types of food poisoning and Remedies.
- b ) Food Preservation Definition and importance of food preservation, Methods of food preservation Dehydration, with salt, Sugar, Oil and spices, by control of temperature, Chemical Preservation

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**Food and Adulteration** – Definition, Reasons behind food adulteration, effects of food adulteration, detection of food Adulteration, Standards, Remedies to tackle food adulteration, Laws regarding food adulteration.

#### **UNIT-IV**

- a ) Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment.
- b ) **Malnutrition in India**-Definition of Malnutrition, over nutrition and under nutrition. Nutritional problems in India, Causes and remedies of malnutrition, Different agencies to combat malnutrition FAO,CARE,NIN.

#### Practical 4P1

- 1. Preparation of following recipes. Calculation of Calories and Proteins of prepared dishes.
- > Types of Rice (Any Two) Vegetable Pulav / Curd Rice / Lemon Rice.
- > Types of Sweets (Any Two)
  - i) Khowa Poli, ii) Karanji, iii) Sattu Laddoo, iv) Gajar Halwa
- > Types of Indian Pizza (Anyone) Vegetable Thalipith / Uttapam (Anyone)
- Starters (Any two) i) Hara Bhara Kabab / Paneer Tikka / Cutlets / Appe
- Party Menu- Pav Bhaji, Ragda Patice.

#### **Internal**

- 1. Exhibition of students made products.
- 2. Report writing with costing of above activity.

## Distribution of marks Practical Examination (Total Marks-40)

1. Preparation and presentation of Two Dishes - (15Marks.)

2. Calculation of Calories, Proteins of the prepared dishes - (10 Marks.)

3. Viva based on practical - (05 Marks)

4.Menu Card - (05Marks.)

5.Record Book - (05 Marks.)

## Internal Assessment on Activities (Total-10Marks)

- 1. Exhibition of students made products . (05 marks).
- 2. Report writing with costing of above activity. (05 marks)

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#### **Books Recommended**

- 1. Sherman and Longford: Essentials of Nutrition.
- 2. Dr.Patwardhan: Nutrition in India
- 3. W.E Aykoroyd: The Nutritive value of Indian Food and the Planning of Satisfactory Diet. 4.

Maxinre, E.Mc. Divit and S.R.Mudambi: Human Nutrition principles and application in India.

- 5. R.L. Brijlani: Eating Scientifically.
- 6. Robinson Proudifit: Normal and Therapeutic Nutrition.
- 7. S.W.Swaminathan: Essential of Nutrition, part –I and II.
- 8. Poshan Ani Arogya: Dr. SandipaSurjuse, Vishva Publishers, Nagpur.
- 9. Poshanani Aharshastra-Dr. Anuradha Nisal and Dr. Prabha Chinchkhede, G. C. Publishers, Nagpur.
- 10. Poshan ani Aaharshstra: Dr. Mina Kalele, Pimpalapure Publishers, Nagpur.

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B.A. III (Home –Economics)

Semester-V

Child- Development 5T1

Theory - 40 Marks
Theory Internal - 10 Marks
Practical -40 marks
Practical Internal -10 marks

Time: 2 Hrs (Theory)
3 Hrs (Practical)

#### **Course Content**

## **Objectives**

- To introduce the field of Child-Development. It's concept ,scope, dimensions and interrelations.
- To sensitize the students to interventions in the field of child- development.
- To understand the biological and physiological foundation of development.
- To appreciate sequential ages of development during child-hood.
- To sensitize students about childhood behavioural problems.
- To understand and appreciate the importance of parents-child development.
- To develop in student's creative ability related to children-leading to enhanced employability.

#### **Course Outcome**

Given the knowledge of growth and development Students will be able to
provide counselling about growth and development.
Given the detail about prenatal development students will be able to work in
a Anganwadi .
Given the detail about neonatal development students will be able to work
with NGO's working in the field of women and child development field.
Given the detail information about supplementary food preparation
,students will be able to start their own supplementary food production.
Given the knowledge of stitching of baby products ,students will be able to
establish their own start up in baby production .

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#### UNIT-I

- a) An overview of the field of child-development. Meaning, Definition, importance and scope of child-development.
- b) Orientation to growth and development.
- 1. Definition of growth and development.
- 2. Stages of development.
- 3. General Principals of growth and development.
- 4. Constraints and facilitators in growth and development.
- 5. Influence of heredity and environment on growth and development.
- 6. Difference between growth and development.
- 7. Factors affecting growth and development.

#### UNIT-II

- **a)**Genetic Inheritance-Fertilization, Number of Chromosomes, sex determination, Genotype and Phenotype.
- **Prenatal Development** Emphasis on major developments during the three stages of inter-uterine development.
- **b)**Factors affecting prenatal development- Age of mother, Illness, diet and nutrition, stress and emotional strains, environmental hazards etc. Misconception of diet intake during pregnancy and its effect on health, Recommendations.
- Twins- Fraternal and Identical.

#### **UNIT-III**

- a) Post- Natal Period-Neonatal Period -(From birth to two weeks)- Definition, Characteristics, Factors affecting post natal period. Hazards of Neonatal period-Physical hazards, Psychological hazards.
- **b)Infancy and Babyhood (2 weeks to 2 years)** Definition, Characteristics of babyhood, Physical growth and Motor development, Speech development Four Pre speech Forms-Crying, Cooing, Babbling, Gestures.

Development of senses – Visual, Auditory, Smell, Taste, Touch, Reflexes during neonatal Period-Rooting reflex, Sucking reflex, Blink Reflex, Moro Reflex, Bobinski Reflex, Tonic neck Reflex, Darwian Reflex etc. Hazards and Happiness.

#### **UNIT-IV**

- a) Immunization and its importance. Importance of Supplementary food.
- b) Agencies in the field of child development- Mahila evam Balkalyan vibhag, ICDS,UNICEF, Role of NGO's.

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#### **Practical 5P1**

A) Cooking- Diet planning and preparation of following recipes.

#### For Pregnant Women-

- 1. Mix vegetable Paratha and Curd raita with vegetables
- 2. Vegetable upma/ Vegetable dalia (Soji)
- 3. Mix vegetable Tikki with chutney
- 4. Mix Sprouted usal.

#### For Lactating Women-

- Aliv Kheer
- 2. Mix dal dhirde
- 3. Palak paneer rice
- 4. Gum Laddo
- 5. Rajgira and shinghada ladu
- B) Stitching (6 months- 1 year)
  - a) Drafting, cutting and stitching of the following garments.
- 1. Dupte from old cotton clothes /Cotton cloth baby bag.
- 2. Baby Nappy (Langot). (Drafting of 3 nappies and stitching of any one pattern).

#### **Internal Assessment Activities**

- 1. Preparation of supplementary food for 0-1 year- Cerelac/Nachni product /Any as per nutrients.
- 2. Organize guest lecture on , 'Breast feeding and its important ' and report writing of the same.

#### Distribution of Marks

Practical Examination - (40 Marks)

1. Stitching (Any one) - (15 Marks)

2. Preparation of dish (Any Two) - (15 Marks)

3. Viva Based on Practical - (05 Marks)

4. Record book - (05 marks)

#### Internal Assessment - (10 Marks)

- 1. Preparation of supplementary food for 0-1 year. Cerelac/ Nachani Product / any as per nutrients (05 Marks)
- 2. Organization of guest lecture on, 'Breast feeding and its important ' and report writing of the same. (05 Marks).

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B.A. III (Home –Economics)

Semester-VI

Child- Development 6T1

Total marks-100
Theory - 40 Marks
Theory Internal - 10 Marks
Practical -40 marks
Practical Internal -10 marks

Time: 2 Hrs.(Theory)
Practical -3 Hrs.

#### **Course Outcome**

CO1	Given the information about Early Childhood, students will be able to work in
	the field of play school.
CO2	Given the detail about speech development and speech defects among children
	students will be able to work with speech therapists.
CO3	Given the detail about social development students will be able to work with
	child development Centre.
CO4	Given the detail information about behavioural problems among children and
	parent child relationship ,students will be able to work with Child counsellor in a
	schools.

#### **Course Content**

UNIT-I

#### a) Early Childhood- (2-6 years)

Characteristics, developmental tasks. • Physical development-Definition,

- 1. Change in size- change in height, weight, development of bones, Teeth etc.
- 2. Change in body proportion
- 3. Growth of internal organs, factors affecting physical development.
- **b) Motor Development** Meaning, Skills of early childhood-Hand skills and leg skills. Handedness, Essentials of development of skills, factors affecting motor development.

**Emotional development**-Definition. Types of emotions, importance of emotions, Emotions during early childhood-Positive emotions- Happiness, Love and Affection, Curiosity. Negative emotions-Fear, Anger, Jealousy, Anxiety. Characteristics of emotions, factors affecting emotional development.

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#### **UNIT-II**

- a)Speech Development-Definition, Importance of speech. Steps of speech development during early childhood-1)comprehension, 2) Pronunciation, 3) Vocabulary building,
- 4) Sentence formation.

**Speech defects**- 1. Lisping 2. Cluttering 3. Stuttering 4. Slurring. Remedies of speech defects. Factors affecting speech development.

**b)** Intellectual development- Definition, Classification of intelligence, Measurement of intelligence, Intelligence quotient (I.Q.), Factors affecting intellectual development.

**Moral development**- Definition, Methods of learning of Moral development , Levels of moral development during early childhood, Factors affecting moral development.

#### **UNIT-III**

- **a)Social Development**-Definition, Companions during early childhood 1. Associates, 2. Playmates, 3. Friends, 4. Imaginary friends. Forms of social behaviour. Factors affecting social development.
- **b)Play** Importance of play(Values of play), characteristics of play, Stages of play, Types of play-Free spontaneous play, Dramatic or imaginary play, Constructive play.

#### **UNIT-IV**

a) Childhood behavioural problems: Common causes of behavioural problems.

Types of Behavioural problems, its causes and remedies-1. Lying, 2. Stealing, 3. Temper Tantrums, 4. Nail biting, 5. Thumb Sucking.

Parent-child relationship- Importance, Need for desirable Child rearing practices, Parental Challenges –Attraction toward junk food, Television watching and its effects on children.

**b)** Discipline- Definition, Objectives, Need and importance, Types of discipline 1. Authoritarian discipline 2. Democratic discipline 3. Permissive discipline. Advantages and disadvantages .Role of Reward and Punishment in discipline.

#### Practical: 6P1

- A) Diet planning and preparation of following recipes.
- For Babyhood (6 months -2 years)

1.Soft Khichadi, 2. Tomato soup/Mix vegetable clear soup, 3.Nachani/Badam/ Rava Kheer

- For Pre-school children(2-6 years)
- 1. Jawar Ambil 2. Groundnut Chikki/Groundnut laddoo 3. Idli Chutney/Sambar 4. Steamed sprouted Chat 5.Gopal Kala .6.Roti roll with vegetables.
- B) Drafting, cutting and Stitching (For 1-2 years)
- Baby frock
- 2. Baby feeder

OR

#### **B) Hand Knitting**

- 1.Bonnet
- 2.Sweater

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#### **Internal Activities:**

- 1. Anganwadi visit and survey .Report writing and presentation in the class.
- 2. Preparation of Teaching aids for preschool Children: Finger Puppets, Masks, flash cards, Charts.

#### Distribution of Marks Practical Examination – (40 Marks)

- 1. Drafting, cutting and Stitching of garment /Hand Knitting (Any one) (15 Marks)
- 2. Preparation of dish (Any Two) & Menu card -

- (15 Marks)

3. Viva Based on Practical

- (05 Marks)

4. Record book -

- (05 marks)

#### Internals Assessment (10 Marks)

- Organization of guest Lecture on health awareness of women & children and report writing of the same- (05 Marks)
- Preparation of Teaching aids for preschool Children: Finger Puppets, Masks, flash cards, Charts, (any one) (05 Marks)

#### **Books Recommended**

- 1. Speaking of child care, Everything you wanted to know (Gupta (1991) 2 nd Ed. New Delhi, Sterling.
- 2. Child rearing and psycho-social development-New Delhi: Lidhop M (1987) Ashish Publication.
- 3. Family interaction: Bahr S.J. (1989) N.V. Macmilan.
- 4. Human Development: Rice F.P. (1995) New Jersy: Prentice Hill.
- 5. Moral Values in child development- Dutt, S. (1998) New Delhi-Anmol.
- 6. Child-Development: Elizabeth Hurlock.
- 7. Child growth and development: Elizabeth Hurlock.
- 8. Child- Development: Dr . Neelima Sinha and Dr. Vaijayanti Deshpande, G.C. Publisher, Nagpur.

Je S. Nasenj