

Session: 2023-24			
Part A - Introduction			
Subject	Bachelor of Home science		
Semester	IV		
Name of the Course	Chocolate Crafts		
Course Code	B23-VOC-203		
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VA C)	VOC-2		
Level of the course (As per Annexure-I)	100-199		
Pre-requisite for the course (if any)	Senior Secondary(10+2) or equivalent in any stream		
Course Learning Outcomes(CLO):	<p>After completing this course, the learner will be able to:</p> <ol style="list-style-type: none"> 1.To understand the processing of cocoa beans and various types of chocolates. 2.To understand the process of chocolate making 3.To understand various defects in chocolate and types of moulds 4.To understand the various aspects and importance of chocolate packaging <hr/> <p>5*.● To learn the basic principles, hygiene and precautions of chocolate crafting and entrepreneurship in chocolate industry.</p>		
Credits	Theory	Practical	Total
	2	2	4
Contact Hours	2	4	6

V*	<ul style="list-style-type: none"> ● Introduction to different kinds of Chocolates. ● Market survey of Indian and internationally made Chocolates with respect to label reading (ingredients). ● Portfolio of different Chocolate brands along with their Labels. ● Equipment's (moulds, scrapers, piping bags, nozzles, cooking thermometers, microwave, double boiler) and precautions to be used in handling Chocolate. ● Making Molded Compound Chocolate & its Variations ● Making center filled Chocolate & Variations of Centre filled Chocolate ● Preparation of Healthy Chocolates ● Making Chocolate from Cocoa Powder ● Visit to Chocolate factory or Chocolate Exhibition 	60
Suggested Evaluation Methods		
Internal Assessment: <ul style="list-style-type: none"> > Theory <ul style="list-style-type: none"> ● Class Participation: 04 ● Seminar/presentation/assignment/quiz/class test etc.: 04 ● Mid-Term Exam: 07 > Practicum <ul style="list-style-type: none"> ● Class Participation: 05 ● Seminar/Demonstration/Viva-voce/Lab records etc.: 10 ● Mid-Term Exam: NA 		End Term Examination: 35 35

Part C-Learning Resources

Recommended Books/e-resources/LMS:

- Afoakwa E.O. (2013). Chocolate Science and Technology, Wiley India Pvt Ltd, 978- 8126545735.
- Beckette S.T. (2018). The Science of Chocolate, Royal Society of Chemistry, 978- 1788012355.
- Minifie B.W. (1999). Chocolate, Cocoa and Confectionary, Aspen Publication. 978- 0834213012.
- Manay, S. & Shadaksharaswamy, M. (2020). Foods: Facts and Principles, New Age Publishers. 978-8122422153.
- Panda, H. (2012). Technology of Confectionery, Chocolates, Toffee, Candy, Chewing & Bubble Gums, Lollipop and Jelly Products with Formulations, Engineers India Research Institute publisher. 978-9380772165.

*Applicable for courses having practical components.

Session: 2023-24	
Part A - Introduction	
Subject	Bachelor of Home Science
Semester	IV
Name of the Course	Fashion Jewellery Making
Course Code	B23-VOC-220
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	VOC 2
Level of the course (As per Annexure-I)	100-199
Pre-requisite for the course (if any)	Senior Secondary(10+2) or equivalent in any stream

Course Learning Outcomes(CLO):	<p>After completing this course, the learner will be able to:</p> <ol style="list-style-type: none"> 1. Identify the traditional jewellery of India. 2. Prepare various types of jewellery with different materials. 3. Sketch, paint and prepare fashion accessories. 4. Get acquainted with hallmarking and care of jewellery. <hr/> <p>5*5. *Get practical knowledge of fashion jewellery and accessory designing.</p>		
Credits	Theory	Practical	Total
	2	2	4
Contact Hours	2	4	6
<p>Max. Marks:100</p> <p>Internal Assessment Marks:15(T) +15(P)=30</p> <p>End Term Exam Marks: 35(T) +35(P)=70</p>		<p>Time:3hrs(T)</p> <p>4hrs(P)</p>	

Part B- Contents of the Course

Instructions for Paper- Setter: The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting atleast one question from each unit as well as compulsory question.

Unit	Topics	Contact Hours
I	History of Jewellery, Fundamentals of Jewellery Designing Type of Jewellery : Earring, Pendant, Ring, Bracelet, Brooches, Bangles, Anklets etc. Sources & Inspirations of Design.	8
II	Elements of Art and Principles of Design, Colour: Introduction, definition, properties and importance of colours.	7
III	Main features of traditional Jewellery in India: Rajasthan, Gujarat, North Kashmir, Bengal, Madras, Maharashtra.	8
IV	Tools and material used in making different types of Jewellery, Safety and Care of Jewellery, Hallmarking of jewellery.	7

V*	<ul style="list-style-type: none"> · Designing Women's Jewellery :- • Brooches • Earring • Pendant • Rings • Bracelets • Party-wear Necklace · Designing Men's Jewellery:- • Cufflinks • Rings • Bracelets • Pendants • Tie pin · Designing Teen & Youth's jewellery :- • Pendants • Earrings • Rings • Bracelets · Various types of painting and sketching of fashion accessories like belts, caps, hats, scarves, foot wears, handbags, hand watches etc. and will prepare any two articles of fashion accessories. · Jewellery designing with the help of fabric, beads, clay, metal, paper quilling and resin etc. · Rendering and redesigning of fashion jewellery with 3D cones, mirrors, glitters, nail paints etc. · Recycling of the scrap into useful fashion accessories. · Presentation and exhibition of prepared fashion accessories. 	60
Suggested Evaluation Methods		
<p>Internal Assessment:</p> <p>➤ Theory</p> <ul style="list-style-type: none"> ● Class Participation:04 ● Seminar/presentation/assignment/quiz/class test etc.:04 ● Mid-Term Exam:07 <p>➤ Practicum</p> <ul style="list-style-type: none"> ● Class Participation:05 ● Seminar/Demonstration/Viva-voce/Lab records etc.:10 ● Mid-Term Exam: NA 	<p>End Term Examination:</p> <p>35</p> <p>35</p>	

Part C-Learning Resources

Recommended Books/e-resources/LMS:

- Jewellery by Dana Buscaglia
- [Jewellery Illustrations Series Book 5: Finger Rings: 54 Finger Ring Designs \(Jewellery Illustration Books\)](#) by Irfana Designs
- [Collection of jewellery designs : Jewellery design](#) by Sonam munot.
- The Handicrafts of Rajasthan by Pannalal Meghwal

*Applicable for courses having practical component.

Session: 2023-24	
Part A - Introduction	
Subject	Bachelor of Home science
Semester	IV
Name of the Course	Ayurveda: Principles of life Style
Course Code	B23-VAC-310
Course Type: (CC/MCC/MDC/CC- M/DSEC/VOC/DSE/PC/AEC/VAC)	VAC-3
Level of the course (As per Annexure-I)	100-199
Pre-requisite for the course (if any)	Senior Secondary(10+2) or equivalent in any stream

Course Learning Outcomes(CLO):	<p>After completing this course, the learner will be able to:</p> <ol style="list-style-type: none"> 1. To get an insight about ayurvedic science , regional food traditions and rich sources of nutrients 2. To know the importance of panchabhuta and tridosha theory and lifestyle management 3.To get knowledge about ayurvedic rasas , incompatible foods and effect of aahar on emotions 4.Role of ayurveda in relieving stress , food based therapeutics and transition in lifestyle and nutrition over time. <hr/> <p>5*. NA</p>		
Credits	Theory	Practical	Total
	2	-	2
Contact Hours	2	-	2
<p>Max. Marks:50</p> <p>Internal Assessment Marks:15</p> <p>End Term Exam Marks: 35</p>		<p>Time: 3 hrs.</p>	
<p>Part B- Contents of the Course</p>			

Instructions for Paper- Setter: The examiner will set nine questions in all, selecting two questions from each unit and one compulsory objective type question.

Instructions for the candidate: The candidates will attempt five questions in all, selecting at least one question from each unit as well as compulsory question.

Unit	Topics	Contact Hours
I	Ayurvedic Science: Introduction and its principles Regional Food Traditions of India Understanding rich sources of Nutrients	8
II	Panchamahabhuta theory: Introduction and its importance , Concept of Tridosha (Vatta, Pitta and Kapha) and its Assessment Lifestyle management with Dinacharya and Ritucharya	7
III	Introduction to six Rasas Incompatible Foods according to Ayurveda Types of Aahar and their effect on our Emotions	7
IV	Nutrition and Lifestyle transition over the years Role of Ayurveda in relieving Stress Food based Therapeutics: Combination of traditional and modern food science	8
V*		

Suggested Evaluation Methods

Internal Assessment:

➤ Theory

- Class Participation: **04**
- Seminar/presentation/assignment/quiz/class test etc.:**04**
- Mid-Term Exam: **07**

➤ Practicum

- Class Participation:
- Seminar/Demonstration/Viva-voce/Lab records etc.:
- Mid-Term Exam:

End Term Examination:

35

NA

Part C-Learning Resources

Recommended Books/e-resources/LMS:

1. Rastogi S(2014)Ayurvedic science of food and nutrition. ASIN:BOOHWMV094, Springer:ISBN-13:978-1461496274
2. Rastogi S (2010) Building bridges between Ayurveda and modern science .Int J Ayurveda Res. 1(1):41-46.
3. Frawley D (2012) Ayurvedic healing: A comprehensive guide. Lotus Press, India.
4. SunetraRoday (2017). Food Science and Nutrition, Oxford University Press, New Delhi.
5. Mudambi, S.R. and Rao S. Fundamentals of Food & Nutrition. (2nd ed.) Wiley Eastern Ltd.: New Delhi.
6. Ayurveda for healthy living (the science of life) ,by Dr. Baldeep kaur
7. Textbook of Ayurveda : A complete guide to clinical assessment , volume two by Vasant D. Lad
8. <https://iksindia.org/>: Indian knowledge systems

*Applicable for courses having practical components.