

**SARDAR PATEL UNIVERSITY
VALLABH VIDYANAGAR**



SYLLABUS EFFECTIVE FROM: 2018-19

Programme: M.Sc (Home Science)

Subject: General

Semester: III

**PH03CGEN21: RESEARCH METHODOLOGY AND SCIENTIFIC WRITING
(50 MARKS -2 HOURS, CREDITS-2)**

Objectives:

- To understand significance of research in Home Science
- To understand sampling methods and techniques.
- To understand types of researches and develop the ability to construct data gathering tools appropriate to research design
- To gain knowledge regarding scientific writing in research report presentations.

Content:

Unit-1: Basic concepts of research

Introduction, meaning of research, objectives of research, characteristics of research, requirements for a scientific research, types of researches: Exploratory and Descriptive

Unit-2: Research Problem

Introduction, selecting the problem, defining the problem, sources of problem, criteria for selection of the problem, delimiting a problem, process of formation of a research problem

Unit-3: Research design and Hypothesis Formulation

Meaning of research design, types of research designs (exploratory, descriptive, diagnostic, experimental)
What is Hypothesis, sources of hypothesis, forms of hypothesis

Unit-4: Sampling methods and techniques

Meaning and definition of population and sampling, techniques of sampling (probability and non-probability)

Unit-5: Data collection and Measurement

Types of data: Secondary and Primary
Methods of Primary data collection: observation, personal interview, questionnaire, schedule, case study, social survey, field study, field experiment
Scaling measurement: types of measurement scales (Nominal, ordinal, interval, ratio)

Unit-6: Organization of data and presentation

Coding, tabulation and charts
Purpose of report, essentials of a good report, types of report presentations (written, oral, poster) format of a report

Course learning outcomes:

- The students would become better researchers.
- They would know how to present their research report in a systematic manner
- The students would have also learned the details of a research proposal

Reference Books:

- 1) Taxman's Research Methodology by Sarangi Prasant, Taxman Publications (P) Ltd, New Delhi (2010)
- 2) Research Methodology Methods and Techniques by C.K.Kothari , Wiley Eastern Ltd., New Delhi (1990)
- 3) Research Methodology Concepts and Cases by Chawla. D and Sondhi. N, Vikas Publishing House, Noida
- 4) Research methodology- Methods and Techniques by C.R.Kothari, Wishwa Prakashan, New Delhi (1990)
ISBN-81-7328-035
- 5) Doing your Master's Dissertation by Cris Hart, Vistaar Publications, New Delhi (2005)
ISBN-81-7829-506-7
- 6) Your Research Project by Nicholas William, Vistaar Publications, New Delhi
ISBN-81-7829-540-7
- 7) Research Methodology for Community Development by Uma Joshi, Authorspress, New Delhi
ISBN-978-81-7273-457-2
- 8) Writing your Thesis by Paul Oliver, Sage Publication, India Pvt. Ltd., Delhi (2008)
ISBN-978-81-7829-918-1
- 9) Research and Writing: Across the Disciplines by P. Ramdass and A. Wilson Aruni, MJP Publishers, Chennai
ISBN-978-81-8094-068-2

PH03CGEN22: PRACTICAL- SCIENTIFIC WRITING

(25 MARKS -2 HOURS, CREDITS-1)

- 1) Scientific writing as a means of communication (grammar, punctuation and conventions of scientific writing)
- 2) Sections of a report:
 - research paper
 - thesis/dissertation
 - posterSteps in writing a report
- 3) Tables: Drafting titles, subtitles, construction details
- 4) Graphs- types, title, elements (scales, title, scale captions and key)
- 5) Citing the references
- 6) Appendices- content, need, rules for presentation
- 7) Writing of proposal (for grants)

PH03CGEN23: MANAGEMENT OF HOSPITALITY INSTITUTIONS
(100 MARKS -4 HOURS, CREDITS-4)

Objectives:

- To acquaint the students with housekeeping department and its management in the hospitality industry.
- To enable students to manage resources in the housekeeping department to fulfill the hospitality function.

Contents :

Unit-1

- 1.Types of institutions offering hospitality services
- 2.Hospitality function.
 - a) Role of housekeeping in hospitality industry.
 - b) Housekeeping in relation to commercial and welfare section.

Unit-2

1. Management of housekeeping department.
 - a) Layout of housekeeping department.
 - b) Planning , organization and communication of housekeeping activities
 - c) Coordination with other departments
 - d) Roles/ responsibilities of personnel in the housekeeping department
2. Administrative Policies
 - a) Personnel management: Recruitment training, handling personnel promotion, evaluation. Distribution of jobs, job schedules, job analysis
 - b) Procurement policies buying techniques, stores, stock control.
 - c) Safety, security and sanitation: safety, fire fighting, first aid safety in equipment use, pest control, sanitation standard.
 - d) Uniforms, types selection, distribution and control.
3. Hostess training
4. Banquet management

Unit-3

- 1) Preparation of duty roster for different types of institutes
- 2) Preparation and maintenance of various records and registers for hospitality administrations.
- 3)Maintenance, repairs& redecoration programs.

Unit-4

- 1) Communication systems such as P.A. System intercom system, music and T.V. – Their uses, care and maintenance
- 2) Recycling of used items in an institute.

Course learning outcomes:

- Students will become conversant with responsibilities and management of housekeeping department of the hospitality industry

References :-

1. Andrews Snohe (1978): hotel Housekeeping Training Manual, Tata McGraw Hill publication Co. Ltd. New Delhi.
2. Dix, C. (1979): Accommodation Operations: MacDonald & Evans.
3. Jones, C. and Paul, J.V.(1980) Accommodation Management, A System Approach, Batsford.
4. Kesavana, M. (1977): Hotel Information System, Casell.
5. Branson, C.J . and Lennox, M.(1988): Hotel and Hospital Housekeeping, 5th Edition, Redwood Books, Trowbridge Wilsnre, London.
6. R.Lewis, T. Begg's M. Shaw, S.Croffot (1986): The Practice of Hospitality Management, Vol. I abd II, AVI Publishing Co.inc. Westport Connecticut.
7. David M. Allen (1983): Accommodation and Cleaning Services, Vol. I & II, Houston Hutclunson and Co.(Publishers Ltd.)
8. S. Andrews (1995): Hotel Housekeeping Training Manual, Tata McGraw Hill Publishing Company Limited, New Delhi.
9. Sethi, M. Malhan, S (1993): Catering Management, Wiley Eastern Ltd., New Delhi.
10. Ursula Jones and Newtons: Hospitality and Catering.

PH03CGEN24 -PRACTICAL BASED ON PH03CGEN23**(50 MARKS -4 HOURS, CREDITS-2)**

1. Training of 6 weeks at hospitality institute under guidance and supervision of teacher and present work report when training is over.
2. Visit to various hospitality institutes to get first hand information about administration and work routine of personals under supervision of a teacher.
3. Preparation of registers used in hospitality institutes.
4. Preparing/learning duty roaster for different types of hospitality institutes.
5. Re arrangement/ refurbishing plan and budget preparation for guest room/ office room /conference room.
6. Preparation of suitable small decorative article for guest room/ banquet room / front office/ executive's office / café/ restaurant.

PH03CGEN25: TEXTILE SCIENCE**(100 MARKS -4 HOURS, CREDITS-4)****Objectives:**

- To understand basics of fiber, yarn and fabric
- To understand importance of textile testing and methods used for testing of textiles
- To gain knowledge about dyes and printing

- To acquaint students regarding laundry science.

Content:

Unit-1 : Fibre:

- a) Introduction
- b) Fundamental concepts of fibre polymers
- c) Classification of fibres

Unit-2 : Processing sequence, physical and chemical properties of natural fibres (cotton, jute, wool and silk)

Unit-3: Processing sequence, physical and chemical properties of man-made fibres

- a) Regenerated (Viscose Rayon)
- b) Synthetic (Nylon, Polyester, Acrylic)

Unit-4 : Yarn- types

Unit-5: Fabric weaving:

- a) Loom and loom mechanics: introduction, brief description of basic loom
- b) Woven design fundamentals: introduction, classification (simple and compound structures)
- c) Weaves: plain and its variations, twill and its variations, satin and sateen weave

Unit-6 : Textile testing:

- a) Fibre- fineness, length
- b) Yarn- types of yarns, linear density, direction of twist, measurement of twist
- c) Fabric- count, weight per unit area, width, skewness, stiffness, crease recovery, shrinkage

Unit-7 : Dyes: classification, properties, equipments and simple applications (acid, basic, direct, azoic, disperse, mordant, reactive, vat)

Unit-8 : Printing:

- a) Styles(direct, discharge, resist)
- b) General steps for preparation of fabric
- c) Methods (stencil, block, screen, roller, transfer)

Unit-9 : Laundry work:

- a) Soaps and detergents
- b) Action of soap in cleaning
- c) Other laundry reagents (stiffeners, blues, bleaches, grease removers)
- d) Stain removal (ink, curry, grass, lipstick, nail paint, grease, tea, coffee, fruit, butter, iron rust)

Course learning outcomes:

- The students would have learnt the basics of textiles, textile testing, dyeing and printing
- The students would have gained knowledge regarding laundry science

Reference Books:

- 1) Textile Science- An explanation of Fibre properties by E.P.G. Gohi and L.D.Vilensky, CBS Publishers, Delhi (1983)
- 2) Textile Design- Theory and Concepts by Charu Swami, New Age International Publishers, New Delhi (2011)
ISBN-978-81-224-30453-0
- 3) Textile and Laundry by Meenakshi Rastogi, Sonali Publication, New Delhi (2009)
ISBN-978-81-8411-207-8
- 4) The Motivate Series- Textiles by A. Wynne, Macmillan, London (1997)
ISBN-0333-61658-8
- 5) Fundamentals of Textiles and their Care by Susheela Dantyagi, Orient Longman, New Delhi (1987)
ISBN-0-86131-431-x
- 6) Textbook of Textile and Laundry by Seema Yadav, Anmol Publishers Pvt. Ltd., New Delhi (1997)
ISBN- 81-7488-613-3
- 7) Fabric structure and Design by N. Gokarneshan, New Age International, New Delhi (2006)ISBN- 81-224-1530-x

PH03CGEN26 PRACTICAL-TEXTILE ANALYSIS AND DESIGN**(50 MARKS -4 HOURS, CREDITS-2)**

- 1) Fibre identification tests:
Microscopic, burning and solubility for cotton, jute, wool, silk, nylon, polyester, acrylic
- 2) Yarn testing:
 - a) Tex
 - b) Denier
 - c) Cotton count
 - d) Diameter
 - e) Direction of twist
 - f) Twist per inch
- 3) Fabric testing:
 - a) Weave identification
 - b) Fabric count
 - c) Weight per unit area
 - d) Width of fabric, grain line and skewness
 - e) Shrinkage
 - f) Stiffness
 - g) Crease recovery
- 4) Plain, twill and satin weaving and graphical presentation
- 5) Dyeing with direct, basic and acid dyes

- 6) Designing of samples:
 - a) Tie-and-dye
 - b) Batik
 - c) Stencil printing
 - d) Block printing
- 7) Stain removal test for ink, curry, grass, lipstick, nail polish, grease, tea, coffee, fruit, butter, iron rust

**PH03CGEN27: PROGRAMME DEVELOPMENT AND EXTENSION
(50 MARKS -2 HOURS, CREDITS-2)**

Objectives:

- To understand the concept of community development and need for community participation.
- To develop an understanding regarding importance of training.
- To understand the different mass media effective for rural campaigns.
- To develop the ability in planning extension programmes.
- To learn the principles and procedures involved in programme planning, implementation and evaluation.

Content :

Unit 1: Community Development & Community Participation-

Meaning of the community development, concept of community development, objectives behind community development, guiding principles of community development, area of community development.

Unit-2 : Extension Training

Meaning of training, need and importance of training in extension work, types of training applicable in extension work and problems in extension training. Appropriate methods for training- case study, role play, buzz group discussion, etc.

Unit-3 : Programme Building In Extension

Meaning of development programme, principles of programme development process, steps involved in programme development process, precautions used in programme development.

Unit -4 : Implementation Of Programme In Community

Role of officials, non-officials, groups and agencies in programme building process for extension work. Factors responsible for successful conduct of a programme.

Course learning outcomes:

- Students will understand the importance of extension activities in community development.

- Students will be able to plan, implement and evaluate the different programmes developed for the community.

References:

1. Dahama, O.P. and Bhatnagar, O.P. (1987). Education and communication for development. Oxford and IBH publishing co. Pvt. Ltd. New Delhi.
2. Chaubey, B. K. (1979). A handbook of extension education. Jyoti prakashan, Allahabad.
3. Pankajam, G. (2000). Extension- Third dimension of education, Gyan Publishing house, New Delhi.
4. Ray, G.L. (1999). Extension communication and management, Naya Prokash, Calcutta.
5. Reddy, A. (1999). Extension education. Sree lakshmi press. Bapatla.

PH03CGEN28- DISSERTATION

(100 MARKS -4HOURS, CREDITS-4)

Objectives:

- To provide students with the opportunity to work independently as researchers
- To make students better researchers

Content:

1. A topic for independent research is to be selected by the student in consultation with the guide on the basis of areas of current importance, facilities available in the department of research etc. (the topic selected should have the depth as the work is to be started in the III semester by the student and to be continued in the IV semester also)
2. The student will do extensive literature review on the selected topic
3. The following chapters/ parts of chapters of the research is to be completed by the end of the semester:
 - a) Significance of the research
 - b) Objectives
 - c) Review of literature
 - d) Work plan
4. At the end of the semester the student will be making a presentation and submit a report of the same

Course learning outcomes:

- The student would have gained in-depth knowledge in the area of work
- The student would have learnt the intricate details for research

PH03CGEN29-PROJECT

(100 MARKS -4HOURS, CREDITS-4)

Objectives:

- To enable students to learn and understand handling of an independent project
- To make students better researchers

Content:

1. Through the knowledge gained by the students as home scientists they will refer books and journals and select an area in which they will be working independently under the guidance of a teacher
2. The student is expected to collect review and appropriate data during the semester
3. At the end of the semester the student will make a presentation of the work done
4. A brief report is to be submitted at the end of the semester for evaluation purpose

Course learning outcomes:

- The student would have learnt and understood the process of working on a project

PH03EGEN21: COMMUNITY NUTRITION**(100 MARKS -4HOURS, CREDITS-4)****Objectives:**

- To learn the causes, consequences and prevention of malnutrition.
- To gain in – depth knowledge on various government programmes and schemes for improving the health and nutritional status of community.
- To gain knowledge on various methods of nutritional assessment of community.

Content :**Unit-1**

Prevalence of malnutrition in India - Ecology environment and socio - economic factors, resources of the family, family size and composition, dietary practices including gender differences food habits, food consumption patterns, customs and prejudices, ignorance, food losses, synergism of nutrition and infection.

Unit-2

International, national and state level agencies & programmes for improving nutritional status of community

Unit-3

Maternal and infant mortality rate in India, vital statistics crude death rate, crude birth rate, , toddler mortality rate etc.

Unit-4

Various methods of diet surveys, advantages and dis-advantages of each method.

Unit-5

Assessment of nutritional status, importance of life style factors on nutritional status etc.

Course learning outcomes:

Students will be able to :

- Describe about various methods to assess the nutritional status of community.
- Describe about various national and international agencies working for improving the nutritional status of the community.
- Describe about the major deficiency diseases prevalent in community and ways to combat them.

Reference Books :

1. Park K. : Preventive and Social Medicine, 19th Edition,
2. D.B. Jelliffe : The assessment of the Nutritional status of community.

**PH03EGEN22 : FOOD SAFETY, SANITATION AND HYGIENE
(100 MARKS -4HOURS, CREDITS-4)**

Objectives:

- To understand the importance of quality and safety of foods
- To know the various preservation methods as well as to understand importance of sanitation and hygiene to prevent food spoilage
- To be familiar with various food laws.
- To gain the knowledge regarding different types of food adulteration and their detection methods.

Content:

Unit- 1:

- a) Introduction to food safety, hygiene, sanitation
- b) Types of hazards

Unit-2: Food Microbiology

- a) Types of microorganisms
- b) pathogens
- c) Probiotics
- d) Contamination of foods, Food poisoning

Unit-3: Sanitation and safety of food

- a) Proper care and food sanitation, classification of foods as per perishability, storage of various food materials and foods
- b) Cleaning methods for kitchen premises, Different types of cleaning agents, other safety measures in kitchen
- c) Personal Hygiene of food handler

Unit-4: Methods of food preservation to reduce microbial load

- a) Preservation by low temperature
- b) Preservation by high temperature
- c) Preservation by radiation
- d) Preservation by chemicals

Unit-5: Food standards:

- a) FSSAI
- b) FPO
- c) Agmark
- d) ISO
- e) Codex

Unit-6: Food adulteration-

- a) Introduction and types
- b) Adverse effects of food adulteration on health
- c) Different types of adulteration in food and method of detection

Course learning outcomes:

- The knowledge of this subject will enable students to understand and identify different hazards in food .
- Students will be able to apply the knowledge of different preservation techniques to prevent food spoilage.
- Students will be acquainted with different food laws.

Reference books:

1. S. Roday (1998). Food Hygiene and Sanitatio, Tata McGraw-Hill Education
2. Kavita Marwaha (2007). Food Hygiene. Daya Publishing House, New Delhi, India
- 3 William C. Frazier (2013). Food Microbiology Tata McGraw-Hill Education,
- 4.Theodore Hough (2008). Elements of hygiene and sanitation