

SHIVAJI UNIVERSITY, KOLHAPUR 416 004, MAHARASHTRA PHONE : EPABX – 2609000, www.unishivaji.ac.in,bos@unishivaji.ac.in शिवाजी विद्यापीठ, कोल्हापूर ४१६ ००४, महाराष्ट्र दरध्वनी - ईपीएबीएक्स - २६०९०००, अग्यासमंडळे विभाग – ०२३१–२६०९०९४



जा.क./शिवाजी वि./अ.मं./372

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दि.०३/०७/२०२४

आपला

प्रति,

मा. प्राचार्य/संचालक, सर्व संलग्नित महाविद्यालये/मान्यताप्राप्त संस्था, शिवाजी विद्यापीठ, कोल्हापूर

विषय : B.A. Home Science Part-I Sem I & II या कोर्सच्या अभ्यासक्रम बाबत... संदर्भ : या कार्यालयाचे पत्र क. जा.क. SU/BOS/875 दि.२६/१२/२०२४

महोदय,

उपरोक्त संदर्भिय विषयास अनुसरुन आपणास आदेशान्वये कळविण्यात येते की, शैक्षणिक वर्ष २०२४—२५ पासून लागू करण्यात आलेल्या B.A. Home Science Part-I Sem I & II अभ्यासकमामध्ये किरकोळ दुरुस्ती करण्यात आलेली आहे. सोबत सदर अभ्यासकमाची प्रत जोडली आहे. तसेच विद्यापीठाच्या <u>www.unishivaji.ac.in</u> (Online Syllabus) या संकेतस्थळावर ठेवण्यात आला आहे.

सदर अभ्यासकम सर्व संबंधित विद्यार्थी व शिक्षकांच्या निदर्शनास आणून द्यावौ ही विनंती.

कळावे,

सोबत : अभ्यासकमाची प्रत.

प्रत : १. अधिष्ठाता,आतंरविद्याशाखा अभ्यास विद्याशाखा.

- २. अध्यक्ष,ग्रहशास्त्र अस्थायी मंडळ.
- ३. संचालक, परीक्षा व मुल्यमापन मंडळ कार्यालयास.
- ४. परिक्षक नियुक्ती ए व बी विभागास.
- ५. इतर परीक्षा विभागास.
- ६. संगणक केंद्र/आय. टी. सेल विभागास.
- ७. दुरस्थ व ऑनलाईन शिक्षण विभाग.

माहितीसाठी व पुढील कार्यवाहीसाठी.



SHIVAJI UNIVERSITY, KOLHAPUR - 416 004, MAHARASHTRA PHONE : EPABX - 2609000, www.unishivaji.ac.in, bos@unishivaji.ac.in

शिवाजी विद्यापीठ, कोल्हापुर - ४१६ ००४, महाराष्ट्र

दरस्वनी - ईपीएबीएक्स - २६०९०००, अभ्यासमंडळे विभाग दुरष्वनी ०२३१--२६०९०९३/९४



Ref.No. SUK/BOS/ 875

Date: 26 /12/2023

To,

The Principals.

All Concerned Affiliated Colleges / Institutions.

Shivaji University, Kolhapur.

Subject: Regarding syllabi of B.A. Part -I (Sem I & II) under the Faculty of Inter-Disciplinary Studies.

Sir/Madam.

With reference to the subject, mentioned above, I am directed to inform you that the university authorities have accepted and granted approval to the syllabi of nature of guestion and equivalence B.A. Part - I (Sem I & II) as per NEP-2020 (2.0) degree programme under the Faculty of Inter-Disciplinary Studies.

1)	B.A. Part - 1 (Sem I & II) Education	5)	B.A. Part - I (Sem I & II) Social Work, V
2)	B.A. Part - I (Sem I & II) Physical Education	6)	B.A. Part - I (Sem I & II) Home Science 🗸
3)	B.A. Part - I (Sem I & II) Journalism.	7)	B.A. Part - I (Sem I & II) Music
4)	B.A. Part - I (Sem I & II) Dress Making and F	ashio	on Coordination.

This syllabus, nature of question and equivalence shall be implemented from the academic year 2024-2025 onwards. A soft copy containing the syllabi is attached herewith and it is also available on university website www.unishivaji.ac.in. (Online Syllabus)

The question papers on the pre-revised syllabi of above mentioned course will be set for the examinations to be held in October / November 2024 & March/April 2025. These chances are available for repeater students, if any.

You are, therefore, requested to bring this to the notice of all students and teachers concerned.

Thanking you,

Yours faithfully. Dy Registrar

Copy to:

	and the second		
1	Director, Board of Evaluation and Examination	7	Centre for Distance Education
2	The Dean, Faculty of IDS	8	Computer Centre / I.T.cell
3	The Chairman, Respective Board of Studies	9	Affiliation Section (U.G.) / (P.G.)
4	B.A.,B.Com.,B.Sc. Exam	10	P.G.Admission / P.G.Seminar Section
5	Eligibility Section	11	Appointment Section -A/B
6	Q.E. I, II, III, IV Section	12	Dy.registrar (On/ Pre.Exam)

SHIVAJI UNIVERSITY, KOLHAPUR



Established: 1962

 $A^{\ast\ast}$ Accredited by NAAC (2021) With CGPA 3.52

New Syllabus For

Bachelor of Arts [B. A. in Home Science]

UNDER

Faculty of Interdisciplinary Studies

B. A. Part - I (Semester - I and II)

STRUCTURE AND SYLLABUS IN ACCORDANCE WITH *NATIONAL EDUCATION POLICY - 2020* HAVING CHOICE BASED CREDIT SYSTEM WITH MULTIPLE ENTRY AND MULTIPLE EXIT OPTIONS

(TO BE IMPLEMENTED FROM ACADEMIC YEAR 2024-25 ONWARDS)

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1. **PREAMBLE**:

As a discipline Home Science integrates the ingredients of the Home Science, also known as Home Economics, is an interdisciplinary field of study that focuses on the scientific and systematic approach to home management. It encompasses a range of subjects such as resource management, food and nutrition, human development, textiles, and clothing. Home Science provides individuals with the knowledge and skills necessary to maintain a healthy and harmonious home environment.

2. PROGRAMME LEARNING OUTCOMES (PO)

On the completion of the program student able to:

- Understanding of core knowledge of various specializations of Home Science.
- Apply the knowledge of the subject in day-to-day life.
- Identify their area of interest for further specialization.
- Develop skills; relate their knowledge to develop entrepreneurship.
- Develop skills in experimentation and research to understand the theoretical and experimental dimensions of Home Science

3. **DURATION:**

The Bachelor of Arts in Home Science programme shall be A FULL TIME COURSE OF 3/4 YEARS – 6/8 SEMESTERS DURATION with 22 Credits per Semester. (Total Credits = 132/176)

4. ELIGIBILITY FOR ADMISSION:

The candidate who has qualified SENIOR SECONDARY SCHOOL EXAMINATION (10 + 2) OR EQUIVALENT from a recognized board/institute is eligible for admission for this course. The criteria for admission is as per the rules and regulations set from time to time by concerned departments, HEIs, university, government and other relevant statutory authorities.

5. MEDIUM OF INSTRUCTION:

The medium of instruction shall be ENGLISH or MARATHI. The students will have AN OPTION TO WRITE ANSWER-SCRIPTS IN ENGLISH OR MARATHI. (EXCEPT LANGUAGES)

6. EXAMINATION PATTERN:

The pattern of examination will be Semester End Examination with Internal Assessment/Evaluation. NOTE: Separate passing is mandatory for both, Semester End Examination and Internal Evaluation/Assessment. (Annexur-I)

7. STRUCTURE OF PROGRAMME:

(Credit Distribution Structure for with Multiple Entry and Exit Options B.A.- I in HomeScience

COURSE	ABBREVIATION	DESCRIPTION				
CATEGORY	(Only 2 Letters)					
MAJOR	Mandatory (MM)	Major – Mandatory Course				
	Elective (ME)	Major – Elective Course				
MINOR	Minor (MN)	Minor - Course				
IDC/MDC/ GEC/OE	IDC (ID)	Interdisciplinary Course				
	MDC (MD)	Multi-Disciplinary Course				
	GEC (GE)	General Elective Course				
	OE (OE)	Open Elective Course (Generic Course not from Major or Minor Category)				
VSC/SEC	VSC (VS)	Vocational Skill Course				
	SEC (SE)	Skill Enhancement Course				
AEC/VAC/IKS	AEC (AE)	Ability Enhancement Course				
	VAC (VA)	Value Added Course				
	IKS (IK)	Indian Knowledge System				
OJT/FP/CEP/CC/RP	OJT (OJ)	On Job Training				
	FP (FP)	Field Project				
	CEP (CE)	Community Engagement Project				
	CC (CC)	Co-curricular Course				
	RP (RP)	Research Project				

Note:(Annexur-II)

YEAR:	B.A I
SEMESTER:	I and II
LEVEL:	4.5
TOTAL CREDITS	22 + 22 = 44
DEGREE AWARDED:	UG CERTIFICATE (AFTER 44 CREDITS IN TOTAL)

A) First Year Bachelor of Arts (B.A. - I) (UG CERTIFICATE) :

A - I) B.A. - I : SEMESTER - I (TOTAL CREDITS - 22): (Note: Put '-' wherever 'Not Applicable')

COURSE CATEGORY		COURSE NAME	COURSE CODE	CREDITS
DSC I (Course I)	DSC	Fundamentals of Food Science and Nutrition –P- 01	BAU0325 DSLP 223A01	4
DSC I (Course II)				4
DSC I (Course III)				4
OE	OE	Introduction to Home Science	BAU0325 OEL 223A01	2
SEC	SEC - I	Nutrition for Health 01	BAU0325 SECL223A01	2
AEC/VAC/ IKS	AEC			2
	IKS (Generic)			2
OJT/FP/CEP/CC/RP	СС			2
			CREDITS FOR B.A I, SEM - I:	22

A -2) B.A. – I : SEMESTER - II (TOTAL CREDITS - 22): (Note: Put '-' wherever 'Not Applicable')

COURSE CATEGORY		COURSE NAME	COURSE CODE	CREDITS
DSC II (Course I)	DSC	Resource Management – P - 02	BAU0325 DSLP 223B02	4
DSC II (Course II)				4
DSC II (Course III)				4
OE	OE	Human Development	BAU0325 OEL 223B02	2
SEC	SEC - II	FoodSafetyandHygein- 02	BAU0325 SECL223B02	2
AEC/VAC/ IKS	AEC VAC	English P-02 DSC		2 2
OJT/FP/	CEP (Major)			2

CEP/CC/RP		
	CREDITS FOR B.A I, SEM - II:	22
	CREDITS FOR B. A I, SEM – I AND II:	22 + 22 = 44

FOR EXIT OPTION AT B.A. - I:

If student wants to 'EXIT' after completion of B.A. I (SEM I and II), he/she must acquire 04 credits through SUMMER INTERNSHIP of 4 weeks (120 hours) and submit the report. After verification by concerned authority he/she will be awarded the UG CERTIFICATE. This Certificate is a pre-requisite for admission or 'ENTRY' in Second Year B. A. degree course.

The Nature of SUMMER INTERNSHIP:

8. COURSE CODE TABLE:

Note 1: Add 'rows' wherever necessary and kindly apply proper course codes. The 'Paper Numbers' are considered as 'Course Numbers' in New Scheme. Note 2: See the instructions below to prepare the Course Codes in NEP

****** Important instructions for preparation of Course Codes:

- 1. Read the following Two Tables carefully.
- 2. Every course code is generated by using all 8 columns in sequential order.
- 3. See the example given below the following table.

	BA Course Code Template								
1	2	3	4	5	6	7	8		
Program Code	Institute Code	Course Category	Natur e Of Course Code	Level of Course Code	Sr. No. of Course Code	Semester	Courses Number		
BA	U0325	Mandatory (MM) Elective (ME) Minor (MN) IDC/MDC/GEC/OE VSC/SEC AEC/VAC/IKS OJT/FP/CEP/CC/RP	L/P/T	B.A. I: 2 B.A. II: 3 B.A. III: 4 B.A. IV: 5	Example: Marathi: 01	A/B/C/D/ E/F/G/H	01/02/03/		
	I	Descr	iption with	Example is g	given below	1	1		
It is UG Program. Therefore, written as BA	Shivaji University, Kolhapur Code (Commo n for all)	Pl. see Abbreviations at the beginning of the Point 8: Category should be given in 2 Letters For Example: IKS is IK SEC is SE OJT is OJ	Lecture/ Practical/ Tutorial	Common For B.A. I (Sem I & II) : 2 B.A. II (Sem III & IV) : 3 B.A. III (SEM V & VI) : 4 B.A. IV (SEM VII & VIII) : 5	Code should be given in 2 digits (Pl. See the Course Code List below)	SEM I – A SEM II- B SEM III – C SEM IV- D SEM V – E SEM VI- F SEM VII- G SEM VIII- H	Course means Paper Number All course numbers are to be given in DOUBLE digits). Don't assign number for courses where NOT mentioned. (See Structure in int 8 for All Semesters)		

Course Code	Name of the Course
01	Marathi
02	Hindi
03	English
04	Sanskrit (Lower)
05	Sanskrit (Higher
06	Ardhmagadhi
07	Persian
08	Urdu
09	Kannada
10	Military Science
11	NSS
12	Music
13	History
14	Sociology
15	Economics
16	Political Science

Course Code List

Course Code	Name of the Course
17	Philosophy
18	Psychology
19	Social Work
20	AHIC
21	Linguistics
22	Geography
23	Home Science
24	Statistics
25	Education
26	Physical Education
27	Journalism
28	Russion
29	P.G. Diploma in I.R.S.S.
30	Bhasha Proudyogiki
31	Defence Study (Entire)
32	Master of Rural Studies

Example:

BA I SEM I Marathi: (Course Code: 01)

Table Rows:	1	2	3	4	5	6	7	8
Major Mandatory	BA	U0325	MM	L	2	01	А	01

Thus,

Course Code for Major Mandatory Course 1 is: BAU0325MML201A01 Course Code for IKS Course is: BAU0325IKL201A (No Course Number)

BA II SEM III Economics: (Course Code: 15)

Table Rows:	1	2	3	4	5	6	7	8
Major Mandatory:	BA	U0325	MM	L	3	15	С	04
Thus.								

Course Code for Major Mandatory Course 4 is: BAU0325MML315C04 Course Code for Skill Enhancement Course 3 is: BAU0325SEL315C03

BA III SEM VI Sociology: (Course Code: 14)

Table Rows:1	2	3	4	5	6	7	8
Major Mandatory: BA	U0325	MM	L	4	14	F	12
Thus.							

Course Code for Major Mandatory Course 21 is: BAU0325MML414F12 Course Code for On Job Training Course is: BAU0325OJP414F (No Course Number and instead of L we use P (Practical))

9. EQUIVALENCE OF THE PAPERS AND COURSES:

Important Note: Under NEP, Equivalence will be given on the basis of Credits acquired at each Year and Not on the basis of Course/Subject. For Example, if student acquires 44 credits or Minimum required Credits prescribed in First Year of B.A., he or she will be eligible for B.A. II and can take admission for any course irrespective of his/her courses (Major or Minor) at B.A. I.

Equivalence: B. A. I Sem- I and II

(Note: Add 'rows' as per course requirement and kindly apply proper course codes. The 'Papers' are considered as 'Course' in New Scheme.)

Sem No.	Paper Code	Title of Old Paper	Credit	Sem No.	Course Code	Title of New Course	Credit
Ι	DSC- B11	Fundamentals of Food Science & Nutrition		Ι	BAU0325 DCLP 223A01	Fundamentals of Food Science & Nutrition P- 01	4
Ι				Ι	BAU0325 OEL 223A01		2
Ι				Ι	BAU0325 SECL 223A01		2
II	DSC- B25			II	BAU0325 DSLP 223B02	Resource Management P-02	4
II				II	BAU0325 OEL 223B02		2
II				II	BAU0325 SECL223B02		2

10. Determination of CGPA, Grading and declaration of results:

Shivaji University has adopted 10 point Grading System as follows:

- **O** In each semester, marks obtained in each course (Paper) are converted to grade points: o If the total marks of course are 100 and passing criteria is 40%, then use the following Table 1 for the conversion.
 - o If total marks of any of the course are different than 100 (e.g. 50) and passing criterion is 40%, then marks obtained are converted to marks out of 100 as below:

Marks obtained by student in that course Marks out of 100 = × 100 Total marks of that course

and then grade points are computed using Marks out of 100 as per Table 1.

Sr. No.	Marks Range out of 100	Grade point	Letter grade
1	80-100	10	O: Outstanding
2	70-79	9	A+: Excellent
3	60-69	8	A: Very Good
4	55-59	7	B+: Good
5	50-54	6	B: Above Average
6	45-49	5	C: Average
7	40-44	4	P: Pass
8	0-39	0	F: Fail
9	Absent	0	Ab: Absent

Table 1: Conversion of Marks out of 100 to grade point

Table 2 : Conversion of Marks out of 50 to grade point (Passing: 20)

Sr. No.	Marks Range out of 50	Grade point	Letter grade
1	40-50	10	O: Outstanding
2	35-39	9	A+: Excellent
3	30-34	8	A: Very Good
4	28-29	7	B+: Good
5	25-27	6	B: Above Average
6	23-24	5	C: Average
7	20-22	4	P: Pass
8	0-19	0	F: Fail
9	Absent	0	Ab: Absent

O Computation of Semester Grade Point Average (SGPA) :

Based on the grade points earned in each course in each semester, Semester Grade Point Average (SGPA) is computed as follows:

The SGPA is the ratio of sum of the product of the number of credits with the grade points scored by a student in all the courses taken by a student in that semester and the sum of the number of credits of all the courses undergone by a student in that semester. The SGPA of the ith semester is denoted by S_i. The formula is given by

SGPA of semester
$$i = S_i = \sum_{k=1}^{k} S_i S_k$$

 $\sum_{j=1}^{k} c_j$ where c_j is the number of credit of j^{t^h} course , G_j is the grade points earned in the j^{t^h} course and k be the number of courses in \cdots^{k} i^{t^h} semester.

O Computation of Semester Grade Point Average (SGPA) :

Based on the SGPA of each semester, Cumulative Grade Point Average (CGPA) is computed as follows:

The CGPA is also calculated in the same manner taking into account all the courses undergone by a student over all the semesters of a programmed,

$$CGPA = C_i$$

Where C_i is the total number of credits in i^{t^h} semester, S_i is the SGPA of i^{t^h} semester and m is the number of semesters in the programme.

O Based on CGPA, final letter grade is assigned as below :

Sr. No.	CGPA Range	Grade	Grade Descriptions
1	9.50-10.00	О	Outstanding
2	8.86-9.49	A+	Excellent
3	7.86-8.85	А	Very Good
4	6.86-7.85	B+	Good
5	5.86-6.85	В	Above Average
6	4.86-5.85	С	Average
7	4.00-4.85	Р	Pass
8	0.00-3.99	F	Fail
9	Nil	AB	Absent

Table 3: Final Cumulative Grade Point Average (CGPA) and Final Grade for course

Remarks :

- 1. B+ is equivalent to 55% marks and B is equivalent to 50 % marks. The final later grade is based on the grade points in each course of entire programme and not on marks obtained each course of entire programme.
- 2. The SGPA and CGPA shall be round off to two decimal points.

11. NATURE OF QUESTION PAPER AND SCHEME OF MARKING:

1. FOR LANGUAGES:

A) FOR FOUR CREDITS: Total Marks: 80 (Written)Q. 1: Multiple choice questions (10 MCQs) (01 marks each)10 MarksThe patterns are given below:10 MarksPattern 1: Plain question with 4 alternatives.(6 MCQs for 06 Marks)Pattern 2: Fill in the blanks 4 options to be given for each question.(4 questions for 04 marks)Q. 2: Short Answer Questions (Any Two out of Four) (Answer Limit: 300-400 Words)20 Marks

Q. 3: Long Answer Questions (Any One out of Two (Answer Limit: 600-800 Word	ds) 20 Marks				
Q. 4: Long Answer question (Any One out of Two) (Answer Limit: 600 – 800 Wor	rds) 20 Marks				
Q. 5: Write short notes (Any two out of three) (Answer Limit: 150 - 200 Words)					
B) FOR TWO CREDITS: Total Marks: 40 (Written) Q. 1: Multiple choice questions (Ten) (01 marks each)	10 Marks				
The patterns are given below:					
Pattern 1: Plain question with 4 alternatives.(6 MCC	Qs for 6 Marks)				
Pattern 2: fill in the blanks with four alternatives(4 MCC	Qs for 4 Marks)				
Q. 2: Short Answer Question (Any One out of Two) (Answer Limit: 300-400 Word	ds) 10 Marks				
Q. 3: Long Answer Questions (Any One out of Two) (Answer Limit: 600-800 Wor	rds) 20 Marks				

2. FOR SOCIAL SCIENCES:

A) FOR FOUR CREDITS: Total Marks: 80 (Written)

** Important Note: The Questions of Minimum 15 Marks should be asked on each Module. The Maximum marks per Module should not exceed 26 Marks.

Question No. 1: Multiple choice questions (10 MCQs) (02 marks each)20 Marks

** Few patterns are given below as examples. You may use them or add your own.

Pattern 1: Plain question with 4 alternatives.

Pattern 2: Match the following with four a Group 1	lternatives Group 2	
1.	a)	
2.	b)	
3.	c)	
4.	d)	
A) 1-a, 2-b, 3-c, 4-d B) 1-b, 2-a, 3-c, 4-d	C) 1-c, 2-b, 3-a, 4-d	D) 1-d, 2-b, 3-c, 4-a

Pattern 3: Give Two Statements

1. 2. Which is the correct option? (or Which is the incorrect option)

A) Statement 1 is True/Correct and Statement 2 is False/Incorrect

B) Statement 2 is True/Correct and Statement 1 is False/Incorrect

C) Both Statements are True/Correct D) Both Statements are False/Incorrect

Question No. 2: Short Notes (Any Four out of Six) (Answer Limit: 150-200 Words) 20 Marks

Question No. 3: Short Questions (Any Two out of Four) (Answer Limit: 300-400 Words) 20 Marks

Question No. 4: Long Question (Any One out of Two) (Answer Limit: 600-800 Words) 20 Marks

B) FOR TWO CREDITS: Total Marks: 40 (Written)

** Important Note: The Questions of Minimum 10 Marks should be asked on each Module. The Maximum marks per Module should not exceed 16 Marks.

Question No. 1: Multiple choice questions (05 MCQs) (02 marks each) 10 Marks

** Few patterns are given below as examples. You may use them or add your own.

Pattern 1: Plain question with 4 alternatives.

Pattern 2: Match the following with four Group 1	alternatives Group 2	
1.	a)	
2.	b)	
3.	c)	
4.	d)	
A) 1-a, 2-b, 3-c, 4-d B) 1-b, 2-a, 3-c, 4-d	C) 1-c, 2-b, 3-a, 4-d	D) 1-d, 2-b, 3-c, 4-a

Pattern 3: Give Two Statements

1. 2. Which is the correct option? (or Which is the incorrect option)

A) Statement 1 is True/Correct and Statement 2 is False/Incorrect

B) Statement 2 is True/Correct and Statement 1 is False/Incorrect

C) Both Statements are True/Correct D) Both Statements are False/Incorrect

Question No. 2: Short Notes (Any Four out of Six) (Answer Limit: 150-200 Words) 20 Marks

Question No. 3: Long Question (Any One out of Two) (Answer Limit: 300-400 Words) 10 Marks

12: SYLLABUS

A) TEMPLATE FOR THEORY PAPERS:

B. A. I, SEMESTER – I

Course Category: DSC 01 Course Name: Fundamentals of Food Science & Nutrition Course Number: DS01 Course Code: BAU0325 DSLP 223A01 Course Credits: 4 (3+1) Marks: (For 4 Credits: Semester End: 80 Internal Practical : 20 Total Marks: 100

Course Outcomes: The students will enable

- To familiarize with fundamentals of food, nutrients and their relationship to health.
- To aware about deriving maximum benefit from available food sources.
- To develop entrepreneurship skills in food catering and allied services.
- To identify the role of nutrients and its application in daily life.

Theory

Module 1: Basic concepts in Food and Nutrition

(Hours -15, Credit -01)

1.1Basic concepts of Food, Nutrients, Nutrition, Health, Malnutrition, Balanced Diet,

- RDA, Dietitics, Therapeutic nutrition
- 1.2 Relationship between food, nutrition and health
- 1.3 Functions of food Physiological, psychological, social and cultural.
- 1.4 Food Pyramid

16

(Hours -15, Credit -01)

2.1 Basic Five Food Groups

2.2 Selection and nutritional contribution of the following food groups: Cereals

> Pulses and legumes Fruits and vegetables Milk & milk products Eggs Meat, poultry and fish Fats and Oils

Module 3: Methods of Cooking with advantages and disadvantages (Hours -15, Credit -01)

- 3.1 Objectives of Cooking and Classification of Cooking methods
- 3.2 Moist heat : Boiling, Steaming, Pressure cooking with advantages and disadvantages
- 3.3 Dry heat : Roasting, baking with advantages and disadvantages
- 3.4 Frying : Deep and Shallow frying with advantages and disadvantages
- 3.5 Microwave cooking with advantages and disadvantages

Module 4: Nutrients

4.1Classification of nutrients – Macro and micro

Composition, classification, functions, dietary sources and clinical manifestations of deficiency of the following nutrient:

- 4.2 Carbohydrates, lipids and proteins-
- 4.3 Fat soluble vitamins-A, D, E and K
- 4.4 Water soluble vitamins Thiamine, Riboflavin, Niacin and Vitamin C
- 4.5 Minerals Calcium and Iron
- 4.6 Dietary fibre

Module 2: Food Groups

(Hours -15, Credit -01)

1. Weights and measures of food stuff.

2. Food preparation, understanding the principles involved, nutritional quality and portion size

- □ Beverages: Hot tea/coffee/ Milk shake/ lassi / fruit based beverages (Any One)
- Cereals: Boiled rice / pulao/ chapatti / paratha / puri / pastas (Any One)
- □ Pulses: Whole / dehusked (AnyOne)
- □ Vegetables: curries / drypreparations
- Milk and milk products : Kheer / custard or Meat, Fish and poultry preparations
 / Egg preparations: Boiled / poached / fried / scrambled / omelettes / egg
 pudding
- 2. Plan and prepare nutrient rich recipe of the following with nutritive value calculation.
 - □ Calorie / Protein (Any One)
 - □ Vitamin A / Vitamin C (Any One)
 - \Box Vitamin B₁ / Vitamin B₂ (Any One)
 - \Box Iron / Calcium

Method of Evaluation : Internal Evaluation of Practical

- □ Q. 1 Submission of Journal 10 Marks
- □ Q. 2 Viva 10 Marks

RECOMMENDED READINGS

- □ Mudambi, SR and Rajagopal, MV. Fundamentals of Foods, Nutrition and Diet□ Therapy; Fifth Ed; 2012; New Age International Publishers
- Mudambi, SR, Rao SM and Rajagopal, MV. Food Science; Second Ed; 2006; New Age International Publishers
- □ Srilakshmi B. Nutrition Science; 2012; New Age International (P) Ltd.
- □ Srilakshmi B. Food Science; Fourth Ed; 2010; New Age International (P) Ltd.
- Swaminathan M. Handbook of Foods and Nutrition; Fifth Ed; 1986; BAPPCO
- □ Bamji MS, Rao NP, and Reddy V. Text Book of Human Nutrition; 2009; Oxford □ & IBH Publishing Co. Pvt Ltd.
- □ Wardlaw GM, Hampl JS. Perspectives in Nutrition; Seventh Ed; 2007; McGraw□ Hill.
- □ Lakra P, Singh MD. Textbook of Nutrition and Health; First Ed; 2008; Academic □ Excellence.
- □ Manay MS, Shadaksharaswamy. Food-Facts and Principles; 2004; New Age □ International (P) Ltd.
- □ Potter NN, Hotchkiss JH. Food Science; Fifth Ed; 2006; CBS Publishers and □ Distributors.
- Sethi P and Lakra P Aahaar Vigyaan, Poshan Evam Suruksha, Elite Publishing House, 2015
- □ Jain P et al. Poshan va swasthya ke mool siddhant (Hindi); First Ed; 2007; □ Acadamic

- Deratibha. Vrinda S. Aahar Vigyan (Hindi); 2003; Shyam Prakashan
- □ Suri S. and Malhotra A. Food Science, Nutrition & Food Safety Pearson India Ltd. 2014.
- Raina U, Kashyap S, Narula V, Thomas S, Suvira, Vir S, Chopra S. Basic Food Preparation – A Complete Manual. Orient Longman, 2005.
- □ Khanna K, Gupta S, Seth R, Mahana R, Rekhi T. The Art and Science of Cooking. □ Phoenix Publishing House Private Limited, Delhi 1998. DSC-NHE IB: NUTRITION FOR THE FAMI

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

Course Category: Open Elective Course

Course Name: Introduction to Home Science

Course Number: OE01

Course Code: BAU0325 OEL 223A01

Course Credits: 2

Marks: (For 2 Credits: Semester End: 50

Total Marks: 50

Course Learning Outcomes:

The Students will enable to

- Understand the objectives and areas of Home Science
- Acquaint with Home management and family resources.
- Know functions of food and methods of cooking.
- Familiar about textile and clothing.
- Acquire the knowledge about aspects and stages of development.

FOOD AND NUTRITION

- 1.1. Objectives, Areas and Scope of Home Science.
- 1.2. Home Management Process Planning, Controlling and Evaluation,

Family Resources: Classification & Characteristic

- 1.3. Definition & Basic Terms used in Food & Nutrition, Function of Food
- 1.4. Classification of Food Groups

Module II – INTRODUCTION TO TEXTILE SCIENCE & CLOTHING (Hours - 15, Credit -01)

AND HUMAN DEVELOPMENT

2.1. Introduction to Textile terms, Classification of Textile Fibres & General Characteristics of Fibres

- 2.2. Importance and Care Of Personal Clothing, Factors Affecting Selection Of Clothing
- 2.3. Growth and Development, Aspects of Development
- 2.4. Principles & Stages of Development

References :

New Age International (P) Ltd. Publishers, New Delhi.

2)	Sumati R. Mudambi	-	Fundamentals of Food and Nutrition
			(third edition) Wiley Eastern Ltd., New Delhi.

3) Norman N. Potter - Food Science (fifth edition) Joseph H. Hotchkiss CBS Publishers and Distributors, New Delhi.

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

Course Category: Skill Enhancement Course

Course Name: Nutrition for Health

Course Number: SEC01

Course Code: BAU0325SECL223A01

Course Credits: 2

Marks: (For 2 Credits: Semester End: 40 Internal Assessment : 10 Total Marks: 50

Course Learning Outcomes:

The students will unable to -

- Understand the importance of food, nutrition and health and their relationship.
- Know the functions and sources of nutrients for maintaining good health
- Assess the nutritional status through anthropometric measurements

Module – 1 Nutrition

(Hours -15, Credit -01)

1.1 - Concept and definition of food, nutrition and nutrients.

- 1.2 Concept and definition of optimum nutrition, normal nutrition, malnutrition, nutritional status.
- 1.3 Functions and sources of nutrients.
- 1.4 Importance of food pyramid for good health.

Module - 2 Health

(Hours -15, Credit -01)

- 2.1 Definition and concept of health.
- 2.2 Dimensions of health.
- 2.3 Guidelines for good health.
- 2.4 Inter relationship between nutrition and health.
- 2.5 Assessment of nutritional status through anthropometric measurement.

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

Course Category: Indian Knowledge syste	em	
Course Name: Indian Traditional Cuisine	s	
Course Number: IK01		
Course Code: BAU0325 IKL223A01		
Course Credits: 2		
Marks: (For 2 Credits: Semester End: 40	Internal Assessment : 10	Total Marks: 50
Course Outcome: The Students will be abl	le to	
1. Understand the history of Indian tradition	nal cuisines.	

2. Acquire the knowledge about Indian spices and traditional sweets.

Theory	
Module 1: Indian Cuisine	(Hours -15 , Credit -01)
History of Indian Traditional Cuisines	
1.1 Indian food culture	
1.2 Indian spices	
1.3 Indian Traditional sweets	
Module 2: Regional Traditional cuisines	(Hours -15 , Credit -01)
2.1 South Indian cuisines	
2.2 North Indian cuisines	
2.3 East Indian cuisines	
2.4 West Indian cuisines	

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

B. A. I, SEMESTER – II

Course Name: Resource Management **Course Number: DS02** Course Code: BAU0325 DSLP 223A02 **Course Credits:** 4 (3+1) Marks: (For 4 Credits: Semester End: 80 Internal Practical: 20 Total Marks: 100 **Course Outcomes: The students will enable** To acquaint about process of management • To know about resources and its availability and management. • Theory **Module I: Introduction to Resource Management Process** (Hours -15, Credit -01) 1.1Definition of Management and Home Management 1.2Steps in Management Process a) Planning – Meaning, steps, Characteristics and advantages b) Controlling – Meaning, steps and importance c) Evaluation – Meaning, types and advantages 1.3 Decision Making- Meaning, steps and importance **Module II: Motivating factors in Management** (Hours -15, Credit -01) 2.1 Values-Definition and Classification 2.2 Goals-Definition and Classification 2.3 Standards-Definition and Classification Module III: Resources (Hours -15, Credit -01) 3.1 Meaning and concept of resources 3.2 Classification of resources 3.3 Characteristics of resources 3.4 Factors affecting utilization of resources

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Module IV: Money, Time and Energy Management

Marks: 20

4.1 Money: Family budget- Definition, steps in preparing family budget

4.2 Time: Concept, classification, importance and characteristic

4.3 Energy: Concept, classification and importance

Practical

1.Observation, listing and classification of resources available to family.

2.Identification and development of self of as a resource.

- SWOC analysis
- Building Decision making abilities through management game / role play

3. Preparation of time plan for self and family

4. Event planning, management and evaluation with reference to Managerial process

Method of Evaluation: internal Evaluation

Q.1 Submission of journal – 10 Marks

Q. 2 Viva – 10 Marks

RECOMMENDED READINGS

- Koontz.H. and O'Donnel C., 2005, Management A systems and contingency analysis of managerial functions. New York: McGraw-Hill Book Company
- Kreitner. 2009, Management Theory and Applications, Cengage Learning: India
- Rao V.S. and Narayana P.S., Principles and Practices of Management, 2007, Konark Publishers Pvt. Ltd.

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

Course Category: Open Elective Course Course Name: Human Development Course Number: OE02 Course Code: BAU0325 OEL 223B02 Course Credits: 2 Marks: (For 2 Credits: Semester End: 50 Course Outcome: The Students will be able to

Total Marks: 50

1. Understand the scope of human development.

2. Describe developmental tasks from prenatal period to infancy.

3. Acquire the knowledge about menstrual cycle and reproductive health.

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Theory

Module 1: Prenatal development

- 1.1 Male and Female reproductive system
- 1.2 Menstrual cycle, conception, stages of prenatal development
- 1.3 Signs of pregnancy
- 1.4 Care during pregnancy

Module 2: Neonatal development

- 2.1 Characteristics of new born
- 2.2 Reflexes
- 2.3 Adjustment of neonate
- 2.4 Care of neonate

Module 2: Prenatal development

- 2.1 Male and Female reproductive system
- 2.2 Menstrual cycle, conception, stages of prenatal development
- 2.3 Signs of pregnancy
- 2.4 Care during pregnancy

RECOMMENDED READINGS

- 1. Child Development, Elizabeth Hurlock, New York Mc Graw Hill Book company
- Child Growth and Development, Elizabeth Hurlock, New York Mc Graw Hill Book company
- 2. Child Development, Laura E Berk, prentice hall of India Pvt.Ltd, New Delhi (2007) .
- Child Development, Sushama Date and Panna Akhani, Sheth publishers Pvt.Ltd Bombay, 1995.
- 4. Child Development, Sarojini Sararirayan Neelkanth Publication, Bombay, 1986.
- Child Development and Family Relationship, Sharma Veena, research publication Jaipur.
- 7. Life Span Development, John W. Santrock, Thirteenth Edition, 2011
- 8. Developmental Psychology and Life Span Approach, Elizabeth Hurlock, New York Mc Graw Hill Book company.

(Hours -15, Credit -01)

(Hours -15, Credit -01)

9. Know Your Child, Pankajam G Concept publication company, New Delhi 2005

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

Course Category: Skill Enhancement Course Course Name: Food Safety and Hygiene Course Number: SEC02 Course Code: BAU0325 SCL223A02 Course Credits: 2

Marks: (For 2 Credits: Semester End: 40	Internal Assessment : 10	Total Marks: 50
Course Outcomes: The Students will be a	able to -	
 Acquire the knowledge about food safe Apply the knowledge of food hygiene Can identify and avoid the food contain 	ety and food laws for handling the foods nination and spoilage.	
Module 1: Introduction to Food safety		(Hours -15, Credit -01)
1.1 Concept of Food safety, Importance of	food safety	
1.2 Types of food safety, standards of food	safety	
1.3 Food Laws: AGMARK		
1.4, Food Adulteration Act, FPO, ISI, FSS	AI	
Module 2: Introduction to Food Hygiene		(Hours -15, Credit -01)

- 2.1 Concept of Food hygiene, Importance of food hygiene
- 2.2 Food Contamination- Causes, types, changes and effects of food contamination
- 2.3 Food Spoilage- Causes, types, changes and effects of food spoilage
- 2.4 Guidelines for handling of foods

LIST FOR READING: (Use international standard format/style applicable for your program) LIST FOR REFERENCES: (Use international standard format/style applicable for your program)

ACTIVITIES AND EXERCISES SUGGESTED FOR INTERNAL ASSESSMENT:

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- Any other exercise/activity approved by concerned teacher.

B) TEMPLATE FOR FIELD PROJECT:

Type: Field Project **Course Name:** (Example: Field Project)

Course Number: (Example: FP)	
Course Code:	
Course Credits: (Example: 4)	
Marks: Field Project Report duly signed by Internal Supervisor :	60
External Assessment (Viva Voce) by University appointed Internal	
and External Examiners	40
Total Marks:	100
If Course Credits: (Example: 2)	
Marks: Field Project Report duly signed by Internal Supervisor :	30
External Assessment (Viva Voce) by University appointed Internal	
and External Examiners	20
Total Marks:	50

Course Learning Outcomes: (Write at least 4 outcomes. You may add more. Use Bloom's Taxonomy)

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- •
- •
- •

Instructions for teachers and students while doing Field Project:

- 1. Selection of Field project should be related to the mandatory or elective courses in the concerned subject.
- 2. Field project should be FORMALLY ASSIGNED (In Written Form) by concerned teacher.
- **3.** Field Project should be based on field work to be carried out by the student.
- **4.** Submission of Field Project Report duly signed and certified by concerned teacher/guide is A PRE-REQUISITE FOR APPEARING TO VIVA-VOCE EXAMINATION.
- TWO COPIES of Field Project Report in BOUND FORMAT should be submitted before Viva-Voce. One copy will be kept by department and the other will be returned to student.

Important Notes for Teachers:

1. Prepare an Appropriate Format of PERMISSION LETTER to be given to student to do the Field Project under the guidance of a concerned teacher.

2. Prepare an Appropriate Format for Writing the Field Report. Kindly see that the First Page and Certificate Page is common for all students. In the remaining part, try to maintain uniformity.

C) TEMPLATE FOR INTERNSHIP (ON JOB TRAINING) AND RESEARCH INTERNSHIP:

<u>INTERNSHIP COURSE GUIDELINES IN</u> <u>UGC FRAMED "CURRICULUM AND CREDIT FRAMEWORK FOR</u> <u>UNDERGRADUATE PROGRAMMES" (CCFUP) AS PER NEW NEP 2020</u>

HIGHLIGHTS FROM THE INDIA SKILL REPORT (ISR), 2022

- Youth employability has improved to 46.2 % in 2021 from 45.97% till 2020.
- Female employability is higher (51.44%) than males (45.97%) for 2021-22.
- Highest employability rating at about 60.62% in commerce domain.
- 88.6% of graduates are looking for internship opportunities.
- India employers like to hire employees having at least a year of working experience.
- In India, there are many platforms which offer internships e.g. Internshala, Lets Intern, Killer Launch, Hello Intern etc. (Note: Internshala launched an initiative called the "Grand Summer Internship Fair", which offers more than 23000 internship opportunities to people from all educational backgrounds)

OBJECTIVES OF INTERNSHIP:

1. Integration of workshop with workplace:

- To align and integrate Academic Workshop Training / Classroom Learning Activity lab initiatives Research lab finding/learnings with outcomes of the workplace (Organisation / Enterprise / Start-ups / Corporate / Farmlands / Artists in any domain / Artisans / Gig workers / Non-government organisations (NGOs) / Research & Development Organisations / Higher education institutions (HEIs) etc.
- 2. Understanding of the world of work:
 - To provide students with an opportunity to improve their understanding of the experiences, challenges, and opportunities of the real world of work
 - To help students to set their expectations and behaviour in accordance with the demands, culture, and values of current and emerging jobs.
- 3. Physical and Hybrid Model Learning:
 - To broaden learning opportunities blended with a Mentor or Research Expert by combining physical and digital modes of learning.
- 4. Developing research aptitude:
 - To create and facilitate conditions that allow students in their quest for knowledge, its discovery, learnunderstand-sharpen research acumen
 - To get familiarise with analytical tools/techniques with appropriate usage, research methodologies and data analysis
 - To prepare manuscripts, identify appropriate journals
 - To become aware of patent and intellectual property rights and their application in solving research/complex/real-life problems.
 - To cultivate researcher's integrity and ethical behaviour

- 5. Exposure in emerging technologies:
 - To provide exposure to emerging technologies/ automation and how it can support, facilitate, improve and reinforce work processes/culture/ job roles/art and craft, including the traditional areas of art-craft/ heritage skills, agriculture, etc.
- 6. Enhance entrepreneurial capabilities:
 - To understand how organisations / enterprises are formed for sustainable progress
 - To strengthen start-ups culture and entrepreneurial capabilities among students and encourage them to become job creators.
- 7. Development of decision-making and teamwork skills:
 - To facilitate the development of problem-solving and decision-making skills
 - To enable teamwork & collaboration culture
 - To promote research for academic and professional developments.
- 8. Cultivate a sense of Social Imagery and Citizenship Responsibility:
 - To develop a sense of social imagery (issues) and philanthropic versatility among students
 - To facilitate an attitude towards citizenship responsibility.

9. Stimulate collaborative influence:

• To promote HEIs collaboration, industryacademia partnership will be developed to provide collaborative internships, apprenticeships, and research opportunities to the students in the predefined areas of importance which will lead institutions, universities, organisations, academicians, and students to collaborate on how to learn with one another.

10. Enhancing professional competency:

• The internship should not only focus on employability or research capabilities; there is also a need for professional principles, ethics, values, and integrity which will enable them to gain perspective, practice, develop as competency and perform professional tasks in the way that the employment market demands.

INTERNSHIP CATEGORIES:

The undergraduate internships would be classified into two types:

1. Internship for enhancing the Employability:

Recent graduates are lacking knowledge, practical skills, and experience which are mandatory requirements demanded by employers for recruitment. Graduates face many difficulties after graduation to enrol in the workforce due to lack in knowledge, practical skills, and experience which are mandatory requirements demanded by employers.

Employability refers to the certain attributes of an individual that enable him/her to perform any job opportunity in line with the set standards of performance to meet expectations for the expected job. Students need to develop such competencies which reduce the obstacles as job seekers and also increase their potential as job providers.

The internship programs should be well conceptualized and interactive for building following crucial competencies:

- Development of project and its execution
- Decision-making
- Confidence development
- Working/coordinating in a team
- Creative and critical thinking and problem-solving
- Ethical values
- Professional development
- Understand government/local bodies world of work
- Reference of resource persons in the field
- Development of online/ simulation-based module for a virtual research internship

- Understanding the nuances of building a deep-technology start-up
- Study certain entrepreneurs,
- Study of the enterprises, farmers, artisans, artists, performers, expert individuals etc.

2. Internship for developing the Research Aptitude:

Research aptitude refers to the attribute of inquiry/investigation, analysis and interpretations in a scientific and objective method that facilitates to uncover facts and present an individual viewpoint in an organised manner.

Research internship aims at providing hands-on training to work on research tools, techniques, methodologies, equipment, policy framework and various other aspects in pursuing quality research.

The research internship programs should be well conceptualized and interactive for building following crucial competencies:

- Ideation and conceptualization of a research question/problem
- Learning about new tools and handling of equipment
- Experimentation and collection of data
- Simulations and development of models
- Preparation and presentation of reports

INTERNSHIP STRUCTURE FOR HEI

An internship provides learning experiences and an opportunity to acquiring new skills. The HEIs should provide a structured robust mechanism for internship programmes.

The important components incorporated in the mechanism are as follows:

1. Each HEI should create Apex Research and Development (R&D) Cell under which Discipline-specific Research and Development (R&D) Cells are created across diverse discipline for smooth coordination and functioning of internships. The Co-ordinators for all units should be appointed.

2. Each R & D unit should have a Nodal Officer who is responsible for developing need and demand-led internship path with well-defined objectives and outcomes. These Nodal Officers have to explore, reach out to, and sign a Memorandum of Understanding (MOU) with local businesses, research organisations, HEIs, Expert Professional, Renowned persons etc. as this will aid in training, research, employment, and start-ups.

3. To define verticals, HEIs must undertake a survey in the local market to understand the needs of companies/organizations/consultancy and the expectations of students.

HEI should provide many options to students while choosing a sector, making registration and undergoing an internship/research internship.

Following is an indicative list. You may add as per your insights about surroundings.

- Trade and Agriculture Area (For Instance, Internships in agriculture, and related domains like farm internships, agriculture research internships, agri-business internships can be considered as an opportunity by undergraduate students enrolled in HEIs. The agriculture sector needs to be considered by HEIs for the internship in rural regions. The HEIs/Universities at their level can explore National Qualification Register and check the possible job roles across sectors for exploring the internship areas (https://nqr.gov.in/). However, the
- Economy & Banking Financial Services and Insurance Area
- Logistics, Automotive & Capital Goods Area
- Fast Moving Consumer Goods & Retail Area
- Information Technology/Information Technology enabled Services & Electronics Area
- Handcraft, Art, Design & Music Area
- Healthcare & Life Science Area
- Sports, Wellness and Physical Education Area

- Tourism & Hospitality Area
- Digitisation & Emerging Technologies (Internet of Things/Artificial Intelligence/Machine Learning/Deep Learning/Augmented Reality/Virtual Reality, etc.) Area
- Humanitarian, Public Policy and Legal Service Area
- Communication Area
- Art (aa types), Literature, Entertainment
- Mass Media
- Language
- Education Area
- Sustainable development Area
- Environment Area
- Commerce, Medium and Small-Scale Industries Area

4. During internship, student would be attached to an internship supervisor (IS), and Mentor preferably from the same HEI for a specified duration and conduct a time-bound internship project. The HEI (parent Institute) and the Internship Providing Organization (IPO) would play important roles in facilitating the smooth conduct of the internship.

Projects in the form of case study assignment (at individual, group, institute, organization, social level) can also be assigned to the students or group of students (Few examples: law, management, social works, counselling, sports, literature, performing art and many more).

A provision of group internship/joint research project may also be considered for handling the chunk of students in a particular domain by HEIs. The group can be identified for a particular theme assigned to a particular industry or HEI supervised by an internship supervisor and mentor.

The internship can be linked to the outcomes of value-added/skill development/ability enhancement courses. HEIs may have both backward and forward integrations.

Backward integrations: It indicates courses designed as prerequisites for internship.

Forward integrations: Developing a list of projects along with a list of mentors from which student can pick projects

5. HEI should design a Digital Portal where experts, agencies, industries, organisations, mentors, faculty members will register themselves. The information of all these resource persons will be open and visible to students. HEI should give application facility to students and also provide the application programming interface (API) integration, so that when a central portal is available, integration can be made.

6. HEIs can also look upon cluster models where institutions (2-3) can club or make a memorandum of understanding (MoU) for internships, the information of same need to be mentioned on the portal of HEIs and student may be willing to opt any and choose the mentor physically or digitally or any mentor outside also at national or international level.

7. There must be a mechanism for the orientation of teachers/ training of trainers'/faculty development programs and it should serve as a prerequisite for the HEIs offering the internships in the programme. In the case of the 4-year program, the policy needs to be framed for students who have an interest in research right from the beginning at the undergraduate level.

8. Students can choose industry mentor from HEIs/ research organizations/industrial R&D labs/Universities/ other national repute institutions / organizations / industries / emergency professional / NGOs / local government officials/ outside India experts working at the international level/social networking sites (e.g., LinkedIn). The same portal can be developed at HEI/University level. A centrally managed Internship Portal would help in arranging the internship by the HEIs for the students. The portal will provide information regarding various internship opportunities like Internshala, etc

9. Certain experienced people superannuated as research scientists, academics, industry professionals, farmers, entrepreneurs, local artisans and other experts, etc. can get registered on a portal as mentors from various

disciplines. HEIs may network with local administration and identify areas where students can work on assignments or projects that will give them exposure to social issues in the form of projects.

10. The students can make use of summer & winter breaks for internship so that their academic credits do not get affected in terms of attendance and other assignments.

INTERNSHIP MECHANISM IN HEI

Figure 1: Operational Structure of Internship



HEIs should develop a roadmap for the smooth functioning of the internship programme through

- (i) Research and Development Cell at the HEIs
- (ii) Office of the nodal officer
- (iii) Internship portals and about roles and responsibilities of interns, supervisors and mentors
- (iv) A list of projects
- (v) HEI and internship providing organisation may decide about Internship on mutually agreed terms and conditions. Internship outcomes should have been incorporated in developing a perspective

among the candidates or students towards a profession and their ability to deconstruct a job role and to become job-ready as soon as they enter into a job or a profession.

a) Students will apply for research internships on their own or through the mentor of their parent HEI by registering at the internship portal. The HEI should ensure that such a student has an appropriate orientation for research through research ability enhancement courses as a part of the curriculum.

b) Interns will be selected by host organizations based on their selection criteria. The host organization will arrange to inform the potential intern through the portal itself or through the mail and will ask for confirmation or for acceptance.

c) If a student fails to get an internship in physical mode, then the host institute should have a provision for digital or group internship.

d) On receipt of an offer of internship, the student will arrange to consult the internship supervisor, obtain due permission from the parent institution and join the concerned host organization for an internship as per the suggested schedule.

e) The student may undergo an internship in the supervisor's lab/ working space at the host organization. During the period of internship, the parent HEI through the internship supervisor and mentor, will arrange to keep track of the activities and performance of students as interns at the host organization, based on periodic reports submitted by students.

f) On completion of Internship, intern will prepare internship report and get it endorsed by mentor.

ROLES OF IMPORTANT AUTHORITIES WORKING FOR INTERNSHIP:

A) Role of Internship Providing Organisation (Outside HEI)

- Internship Providing Organisation (IPO) is any organisation, HEI, philanthropy, farmer, government organisation, R&D institutions, research labs, artisans, enterprises, institution/person of eminence/cooperatives/corporates providing an opportunity to the student for Internship during the programme
- Internship providing organisation will connect with a nodal officer to look into the matter of facilitating the interns on arrival with registration, identity cards/ library cards/ internet subscription/ any other specific requirements, accommodation, etc.
- The mentor from internship providing organisation needs to provide time-to-time guidance to the candidate to have exposure to the research environment and employability market.

B) Role of Mentor (Inside/Outside HEI)

- A Mentor is an empanelled individual professional identified by the HEI or by students himself/herself through their network. The mentor should be identified and his/her concurrence should be conveyed to the internship supervisor.
- He/she will be providing expertise/professional/research guidance to the student during the internship. The mentors will also facilitate networking with other subject matter experts/professionals, which will enhance the internship experience and learning of the intern.
- They shall be making the timely evaluation of a student and provide him completion certification/report for submission in HEI.
- The mentor needs to provide guidance to the students digitally or physically throughout the internship duration.
- The mentor needs to check and validate the performance of students fortnightly and after the completion of the internship, issue the certificate/report for submission in HEI.

- The mentor must ensure the learning of competencies with research orientation among the students during the internship duration.
- HEIs may integrate the job assigned to faculty with workload assessment.

C) Role of Nodal Officer (Inside HEI)

- Nodal Officer will be appointed by the Vice Chancellor/Director/Principal/Head of the Department of HEI.
- Internship Programme will be fully organised, executed and monitored by the R&D cell of HEI through a Nodal Officer
- Nodal officer will reach out to other HEIs, Creative and Expert individuals in any field related to different subjects, research organisations, research labs, corporates, industry, local administrative offices, heads of certain government offices like labour, municipal, hospital, tourism, public relations, finance, agriculture, social welfare, etc. to seek the opportunity of an internship for the institution.
- (Example: the students can participate with local government in processes of census, surveys and elections and other schemes with proper mentoring mechanisms).
- The nodal officer must connect with the organisation/individuals and make MOUs so as to facilitate the students for an internship during the course.
- The nodal officer must ensure the registration of students, internship supervisors, mentors and internship providing organisation in the portal
- The nodal officer may take care of the interns during their stay and address their problems, if any.

D) Role of Internship Supervisor (Inside HEI)

- Internship Supervisor will be appointed by the Vice Chancellor/Director/Principal/Head of the Department of HEI
- Internship Supervisor will be nominated at the start of the academic year for each batch.
- Internship Supervisor will monitor, supervise, and evaluate the student during the internship duration.
- Internship Supervisor from the host institute should monitor the regularity of the intern at his/her workplace. Students should preferably inform the Internship Supervisor at least one day prior to availing leave during the internship except for emergency.
- At the end of the internship, the Internship Supervisor will ensure issuing of completion certificates to the intern.
- Internship offered by the organisation should be followed by one project report and the assessment on the evaluation can be judged based on the innovativeness of that particular project, presentation and attendance by HEIs.

DURATION AND SLOTS FOR INTERNSHIP IN CURRICULUM

Each undergraduate student may complete an internship of 2-4 credits during after the 4th semester of the UG degree programme focussing on Hands-on Training/Short

Research Project. However, the student who has to go for a 4-year UG degree (Honours with Research) programme will be required to choose courses as given Table 1 during the δ^{th} semester.

Sr. No.	Courses	Suggested Schedule	Duration	Suggested Activities	Credits
1	 3-year UG degree 4-year UG degree (Honours) 4-year UG Degree (Honours with Research) 	After (4 th) Semester	60 -120 hours	 Hands-on Training/Short Research Project Seminar attendance Read assigned journals to prepare for seminars Study certain entrepreneurs Social projects Study of the enterprises/ farmers/Creative or Expert individual in any field related to your subjects 	02-04
2	4-year UG Degree (Honours with Research)	8 th Semester	One Semester	 HEI may adopt courses related to Research Methodology, Research Tools and Techniques, Research Ability Enhancement and Policy Framework Dissertation/Thesis/Project Work/ 	08
				Research project	

 Table 1: Activities, Suggested Duration along with a corresponding number of credits of Internship

 Programme:

Note: In a 4-year UG degree (Honours) students not undertaking research may do 3 courses for 12 credits in lieu of a research project/dissertation as specified in CCFUP Document.

INSTITUTIONS OR INDIVIDUALS TO BE CHOSEN FOR INTERNSHIPS:

- Government or private organizations
- Higher education institutions
- Universities
- Research and development labs/Research organisations/Centres involved in research/Individual Researcher
- Non-government organisations
- Enterprises
- Centres involved in research-innovativeness-entrepreneurship
- Business organizations
- Local industry
- Artists/Writers/Dramatist/Poet/Actors and any expert related to the subject area.
- Crafts people
- Any competent individual in domain of life where student will get an opportunity to actively seek experiential learning for his/her professional growth in liking areas.

ACADEMIC CREDENTIALS & MONITORING OF INTERNSHIP

A. Internship (On field/On job Training or Experiential Learning):

A minimum of 2-4 credits, out of the required minimum 132/176 credits, of a 3-year UG degree/4-year UG degree (Honours)/4-year UG degree (Honours with Research) can be assigned for Internship as per the National Higher

Education Qualifications Framework (NHEQF) and Curriculum and Credit Framework for Undergraduate Programme (CCFUP).

An internship of 60 to 120 hours duration after the 4th semester will be mandatory for the students enrolled in UG degree programmes. For an internship, 1 credit of Internship means 2 hour engagement per week. Accordingly, in a semester of 15 weeks' duration, 1 credit in this course is equivalent to 30 hours of engagement in a semester.

B. Research Project/Dissertations/Thesis/Project work

For the 4-year UG degree programme (Honours with Research), engagement of students in the dissertations/research project during the entire $7^{\text{th}} \& 8^{\text{th}}$ semester of (4+8=12) credits will be considered as a mandatory component for the award of the degree.

The dissertation/research project/thesis work should involve 360 hours' duration during the semesters and it will be mandatory for the students enrolled in UG degree programmes (Honours with Research)

The students need to essentially submit the research project/dissertations/thesis/project work to the allotted mentor. The submission of the report with the conduction of viva will also be a component for the successful evaluation of the dissertation/research project/thesis/Project work.

C. Competencies to be developed during Research Internships:

3-year UG degree, 4-year UG degree (Honours) and 4-year degree (Honours with Research) programme will be operating strictly adhering to NEP-2020, NHEQF and CCFUP provisions.

Based on the higher education qualification level descriptors for Level-5.5 and Level-6 some of the competencies with research orientation should be attained by the students by studying the courses under the Research Ability Enhancement Courses (RAEC) and by undertaking the research internship project.

Following competencies will be expected to be acquired by student:

- The students should be well-versed with the techniques and methods of research that would support knowledge creation.
- The students should have an understanding of complex problem statements and the ability to develop solutions for real-life problems.
- The students will possess a good comprehension ability to interpret the oral and written communications in research papers, and present own interpretations.
- The students will be able to communicate technical information, research findings to the peers.
- The students will be made aware of the research ethics, professional accountability, conduct and will be able to practice the research ethics and appropriate skills in in his/her own research work.
- The student will be able to enhance academic productivity by developing writing and reading skills and can make contributions towards social and economic issues from their research in future.
- The research intern can possess an attitude and skill of adaptability and flexibility for new challenges at organisational and individual level with a mindset of teamwork and c

EVALUATION OF INTERNSHIP:

On the Job Internship (OJT)	Research Internship
 The evaluation of the internship will be carried out at the following stages: Stage 1: The interns will be evaluated by research internship supervisor based on their efforts and research output. Stage 2: At HEI, the intern will be evaluated through a seminar presentation or viva voce on his work, by a duly constituted expert committee (One Internal (Internship Supervisor) and One external), on the following suggestive aspects. a. Activity logbook (<i>Prepare it before starting of the internship with Day and Date, Time period, Nature of activity/work done/experiential learning/responsibility carried out etc and Signature of Student, Mentor & Internship Supervisor. It will be carried out by student throughout the period of internship and be filled regularly</i>) and evaluation report of Internship Supervisor 	 1. Activity logbook (<i>Prepare it before</i> starting of the internship with Day and Date, Time period, Nature of work done and Signature of Student, Mentor & Internship Supervisor. It should be like progress report and must be submitted by student periodically. The span of period should be decided at the start of the internship by Internship Supervisor) 2. The research project report shall have an undertaking from the student and a certificate from the research supervisor/mentor/advisor for originality of the work, stating that there is no plagiarism and that the work has not been submitted for the award of any other degree/diploma in the same Institution or any other Institution. 3. Internship offered by the organisation should be followed by one project report
b. Format of presentation and the quality of the intern's report	and the assessment on evaluation can be judged based on a Innovativeness of Research
c. Acquisition of skill sets by the intern	b.Presentation and
d. Originality and any innovative contribution	c. Viva-Voce
e. Significance of research outcomesf. Attendance	4. The viva-voce examination shall include both internal and external examiner. The HEIs need to follow their examination structure for the conduction of the examination.

<u>** On the basis of the above guidelines develop the syllabus for On The Job Internship</u> (Training) and Research Internship

I) Syllabus format for On the Job Training/ Internship (OJ)

Type: On Job Internship (Training) (OJ)

Course Name:

Course Number:

Course Code:

Course Credits: 4

Total Marks:	100
and External Examiners	40
External Assessment (Viva Voce) by University appointed Internal	
Marks: On Job Training Report/ Research Internship duly signed by Internal Supervisor :	60

If Course Credits: 2

Total Marks:	50
and External Examiners	20
External Assessment (Viva Voce) by University appointed Internal	
Marks: On Job Training Report/ Research Internship duly signed by Internal Supervisor :	30

Course Learning Outcomes: (Write at least 4 outcomes. You may add more. Use Bloom's Taxonomy)

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Instructions for teachers and students while doing On-the-Job Training:

1. Selection of Institute/Organization/Consultant/Professional etc. should be based on the areas in the mandatory or elective courses in the concerned subject.

2. The Institute/Organization/Consultant/Professional etc. under whom the Training/Internship/ Apprenticeship is expected, should be FORMALLY ASSIGNED (In Written Form) by concerned teacher to every student.

3. Submission of On-the-Job-Training Report duly signed and certified by concerned teacher/guide is A PRE-REQUISITE FOR APPEARING TO VIVA-VOCE EXAMINATION.

4. TWO COPIES of On-the-Job-Training Report in BOUND FORMAT should be submitted before Viva-Voce. One copy will be kept by department and the remaining will be returned to student.

Important Notes for Teachers:

1. Prepare a Draft Letter for getting permission from the appropriate authority within the

Institute/Organization or from Consultant/Professional etc. for the On-the-Job-Training/Internship/ Apprenticeship

2. Prepare an Appropriate Format for Writing the On-the-Job Training Report. Kindly see that the First Page and Certificate Page is common for all students. In the remaining part, try to maintain uniformity.

For Example:

Psychology:

The On-the-Job Training Report format may be as follows:

Student's Name: -----

Name Of the College: -----

Class:	Semester:
Subject:	Seat Number:
Year	Duration of Internship:
Internship Site/ Name of the Institution:	
Institute Supervisor's Name:	
College Teacher who supervised:	

Introduction:

This section should provide the area of interest, its' importance in contemporary world, the reasons for choosing this area as well as the institution/organization/consultant/professional etc. .

Description of the organization:

This section should provide a brief overview of the organization where the internship will take place, including its mission, goals, and services and experience.

Duties and responsibilities:

This section should describe the specific tasks and responsibilities the student had during the internship, as well as any notable projects or activities they were involved in.

Reflection on learning outcomes and accomplishments:

This section should highlight the key learning and accomplishments the student achieved during the internship (skills, knowledge, attitude etc.). The student is expected to provide an in-depth reflection on the overall growth and impact of training.

Areas for improvement:

This section should address areas for improvement the student seen by himself/herself during the internship. He/she should reflect on how to overcome these challenges or plan strategies for improvement.

Conclusion:

This section should summarize the key takeaways from the internship experience.

Appendices:

This section should include following documents:

- Formal permission letter by Concerned Teacher/Guide sent to concerned Institution/Organization/Professional/Consultant etc.
- Formal Acceptance Letter by Institution/Organization/Professional/Consultant etc. for Training.
- Activity Log Book (which may contain Attendance sheet with Day, Date, Time, Number of Hours, Brief description of Training/ Learning activities, Responsibilites taken, Signature of Institutional Authority, Signature of Concerned Teacher).
- Google Tagged photos of showing Attendance as well as Doing Work
- Compliance Certificate with remarks duly signed by Institutional Authority
- Other supporting material

II) Syllabus format for Research Internship/Dissertation (RP)

Type: Research Internship/Dissertation (RP)

Course Name:	
Course Number:	
Course Code:	
Course Credits: 8	
Marks: Research Internship report duly signed by Internal Supervisor:	120
External Assessment (Viva Voce) by University appointed Internal	
and External Examiners	80
Total Marks: (8 Credits are there because it is Research Degree)	200
If Course Credits: 4	
Marks: Research Internship report duly signed by Internal Supervisor:	60
External Assessment (Viva Voce) by University appointed Internal	
and External Examiners	40
Total Marks: (4 Credits are there because it is Research Degree)	100

Course Learning Outcomes: (Write at least 4 outcomes. You may add more. Use Bloom's Taxonomy)

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Instructions for teachers and students while doing Research Internship:

1. Selection of Institute/Organization/Consultant/Professional etc. should be based on the areas in the mandatory or elective courses in the concerned subject.

2. The Institute/Organization/Consultant/Professional etc. under whom the Internship is expected, should be FORMALLY ASSIGNED (In Written Form) by concerned teacher to every student.

3. Submission of Research Report/Dissertation duly signed and certified by concerned teacher/guide is A PRE-REQUISITE FOR APPEARING TO VIVA-VOCE EXAMINATION.

4. TWO COPIES of Research Report/Dissertation in BOUND FORMAT should be submitted before Viva-Voce. One copy will be kept by department and the remaining will be returned to student.

Important Notes for Teachers:

1. Prepare a Draft Letter for getting permission from the appropriate authority within the Institute/Organization or from Consultant/Professional etc. for the Research Report/Dissertation

2. Prepare an Appropriate Format for Writing Research Report/Dissertation. Kindly see that the First

Page and Certificate Page is common for all students. In the remaining part, try to maintain uniformity.

3. Kindly prepare the format which is similar to the format used by Ph. D. students during thesis writing.

4. Kindly note that looking for plagiarism, international standard/style of presentation, certificate for originality etc. are essentially the responsibility of concerned teacher or supervisor.

	B. A. Programme Structure for Level 4.5 of B.A I - Semester I											
		Teachin	g Scheme)		Examination Scheme						
Sr. No.		Theory	Practical	Semester-end Examination (SEE)			Internal Assessment (IA)					
	Course Type	No. of Lectures	Hours	Credits		Paper Hours	Max	Min	Internal	Max	Min	
1.	MM –I	4	4	4		3	80	28		20	07	
2.	MN –I	4	4	4		3	80	28		20	07	
3.	IDC/MDC/	4 (2+2)	4 (2+2)	4 (2+2)		2	40	14		10	04	
	GEC/OE	4 (2+2)	4 (2+2)	4 (2+2)		2	40	14		10	04	
4.	VSC – I (Major)	2	2	2		2	40	14	Internal Practical	10	04	
5.	SEC - I	2	2	2	Internal	2	40	14		10	04	
6.	AEC	2	2	2	Practical	2	40	14		10	04	
7.	VAC	2	2	2		2	40	14		10	04	
8.	IKS (Generic)	2	2	2	-	2	40	14	-	10	04	
										110		
	Total	22	22	22			440			SEE	+ IA =	
										440+1	10= 550	

(Annexur-I)

	B. A. Programme Structure for Level 4.5 of B. A I – Semester - II											
		Teachir	ig Scheme	5		Examination Scheme						
Sr. No.	Theory (TH)				Practical	Semester-end Examination (SEE)			Internal A	Internal Assessment (IA)		
	Course Type	No. of Lectures	Hours	Credits		Paper Hours	Max	Min	Internal	Max	Min	
1.	MM –II	4	4	4		3	80	28		20	7	
2.	MN –II	4	4	4		3	80	28		20	7	
3.	IDC/MDC/	4 (2+2)	4 (2+2)	4 (2 + 2)		2	40	14		10	04	
	GEC/OE	4 (2+2)	4 (2+2)	4 (2+2)		2	40	14		10	04	
4.	VSC – II (Major)	2	2	2		2	40	14	Intornal	10	04	
5.	SEC - II	2	2	2	Internal	2	40	14	Practical	10	04	
6.	AEC	2	2	2	Practical	2	40	14	Tacticai	10	04	
7.	CEP (Major)	2	2	2		2	40	14		10	04	
8.	CC	2	2	2		2	10	4		40	14	
	Total	22	22	22			410			140 SEE	 + IA =	

				410+140= 550

	B. A. Programme Structure for Level 5.0 of B. A II - Semester - III											
		Teachir	ng Schem	e]	Examir	ation Schem	ne		
Sr. No.		Theory	Practical (PR)	Semester-end Examination (SEE)			Internal A	Internal Assessment (IA)				
	Course	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min	
	Туре	Lectures				Hours						
1.	MM –III	4	4	4		3	80	28		20	7	
2.	MM - IV	4	4	4		3	80	28	- Internal Practical	20	7	
3.	MN –III	4	4	4		3	80	28		20	7	
4.	IDC/MDC/ GEC/OE	2	2	2		2	40	14		10	04	
5.	SEC - III	2	2	2		2	40	14		10	04	
6.	SEC - IV	2	2	2	Internal	2	40	14	Tractical	10	04	
7.	AEC	2	2	2	Practical	2	40	14		10	04	
8.	IKS (Specific)	2	2	2		2	40	14		10	04	
										110		
	Total	22	22	22			440			SEE	+ IA =	
										440+1	10= 550	

	B. <i>A</i>	A. Progr	amme S	tructur	e for Lev	el 5.0 o	f B. A	II -	Semester -	IV	
		Teachir	ng Schem	e]	Examir	ation Schem	ne	
Sr. No.		Theory	(TH)		Practical	Ser Exami	nester-ei ination (nd SEE)	Internal A	ssessmer	nt (IA)
	Course Type	No. of Lectures	Hours	Credits		Paper Hours	Max	Min	Internal	Max	Min
1.	MM –V	4	4	4		3	80	28		20	7
2.	MM - VI	4	4	4		3	80	28		20	7
3.	MN-IV	4	4	4		3	80	28		20	7
4.	IDC/MDC/ GEC/OE	2	2	2		2	40	14		10	04
5.	SEC – V	2	2	2		2	40	14	Internal Practical	10	04
6.	SEC – VI (Major)	2	2	2	Internal Practical	2	40	14		10	04
7.	AEC	2	2	2		2	40	14		10	04
8.	VAC	2	2	2		2	40	14		10	04
										110	
	Total	22	22	22			440			SEE 440+1	+ IA = 10= 550

	B. <i>A</i>	A. Progr	amme S ⁻	tructur	e for Lev	el 5.5 o	f B. A	III -	- Semester	- V		
		Teachir	ng Scheme	e		Examination Scheme						
Sr. No.		Theory	(TH)		Practical (PR)	Semester-end Examination (SEE)			Internal A	Internal Assessment (IA)		
	Course	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min	
	Туре	Lectures				Hours						
1.	MM –VII	4	4	4		3	80	28		20	7	
2.	MM - VIII	4	4	4		3	80	28	Practical	20	7	
3.	MM –IX	4	4	4	Practical	3	80	28		20	7	
4.	ME - I	4	4	4		3	80	28		20	7	
5.	MN - V	4	4	4		3	80	28	VIVA	20	7	
6.	OJT		2	2		Report	30	11	VIVA	20	7	
										110		
	Total	22	22	22			430			SEE	+ IA =	
										430+1	20= 550	

	B. <i>A</i>	A. Progra	amme St	ructur	e for Leve	el 5.5 o	f B. A.	- III -	Semester -	- VI			
		Teachir	ng Scheme	9]	Examin	ation Schem	ne			
Sr. No.		Theory	(TH)		Practical	Semester-end Examination (SEE)				ssessmei	sessment (IA)		
	Course	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min		
	Туре	Lectures				Hours							
1.	MM –X	4	4	4		3	80	28		20	7		
2.	MM - XI	4	4	4		3	80	28	Practical	20	7		
3.	MM –XII	4	4	4	Practical	3	80	28		20	7		
4.	ME - II	4	4	4		3	80	28		20	7		
5.	MN - VI	4	4	4		3	80	28	VIVA	20	7		
6.	FP		2	2		Report	20	7	VIVA	30	11		
										130			
	Total	22	22	22			420			SEE	+ IA =		
										420+1	30= 550		

B .	A. Progra	mme Str	ucture fo	or Level	6.0 of B. <i>A</i>	4 IV -	Seme	ster - V	II (WITH I	HONO	URS)	
		Teachir	ng Scheme	e		Examination Scheme						
Sr. No.		Theory	(TH)		Practical (PR)	Semester-end Examination (SEE)			Internal A	Assessment (IA)		
	Course	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min	
	Туре	Lectures				Hours						
1.	MM –XIII	4	4	4		3	80	28		20	7	
2.	MM - XIV	4	4	4		3	80	28		20	7	
3.	MM –XV	4	4	4	Duration	3	80	28	Deve official	20	7	
4.	MM –XVI	2	2	2	Practical	2	40	14	Practical	10	4	
5.	ME - III	4	4	4		3	80	28		20	7	
6.	RM	4	4	4		3	80	28		20	7	
										110		
	Total	22	22	22			440			SEE	+ IA =	
										440+1	10= 550	

B. <i>A</i>	A. Programr	ne Structu	ire for l	Level 6.	0 of B. A. •	- IV – S	emeste	er - VII	I (WITH H	ONOL	JRS)
		Teaching	Scheme				Ε	xamina	tion Scheme)	
Sr. No.		Theory (TI	H)		Practical (PR)	Ser Exami	essment (IA)				
	Course Type	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min
		Lectures				Hours					
1.	MM –XVII	4	4	4		3	80	28	Assignment	20	7
2.	MM - XVIII	4	4	4		3	80	28	0	20	7
3.	MM –XIX	4	4	4	Practical	3	80	28		20	7
4.	MM –XX	2	2	2		2	40	14		10	4
5.	ME - IV	4	4	4		3	80	28		20	7
6.	OJT		4	4	4	Report	60	14	VIVA	40	21
										130	
	Total	18	22	22	04		420			SEE +	- IA =
										420+13	0= 550

OR

B. A	4. Prograi	nme Stru	icture for	· Level (5.0 of B. A	. - IV -	Semes	ster - V	II (WITH F	RESEA	RCH)
		Teachir	ig Scheme)	Examination Scheme						
Sr. No.		Theory	(TH)		Practical (PR)	Semester-end Examination (SEE) Internal Assess				ssessmen	t (IA)
	Course	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min
	Туре	Lectures				Hours					
1.	MM –XIII	4	4	4		3	80	28		20	7
2.	MM - XIV	4	4	4	Practical	3	80	28	Practical	20	7
3.	MM –XV	2	2	2		2	40	14		10	4

4.	ME - III	4	4	4		3	80	28		20	7
5.	RM	4	4	4		3	80	28		20	7
6.	RP		4	4	4	Report	60	21	VIVA	40	14
										130	
1	Total	18	22	22	4		420			SEE	+ IA =
										420+1	130= 550

B. A. Programme Structure for Level 6.0 of B. A. - IV - Semester - VIII (WITH RESEARCH)

		Teaching	g Scheme			Examination Scheme						
Sr. No.		Theory (ТН)		Practical (PR)	Semester-end Examination (SEE)			Internal Assessment (IA)			
	Course Type	No. of	Hours	Credits		Paper	Max	Min	Internal	Max	Min	
		Lectures				Hours						
1.	MM –XVI	4	4	4		3	80	28		20	7	
2.	MM - XVII	4	4	4	Dreatical	3	80	28	Drastical	20	7	
3.	MM –XVIII	2	2	2	Fractical	2	40	14	Fractical	10	4	
4.	ME - IV	4	4	4		3	80	28		20	7	
5.	RP		8	8	8	Report	120	28	VIVA	80	42	
										150		
[Total	14	22	22	8		400			SEE	+ IA =	
										400+15	50= 550	

	(Annexur-II)												
				SHIVAJI UNIVERSITY	, KOLHAPUR								
		NEP-2020): Credit Fram	ework for UG Progra	immes under	Faculty of HUMAN	ITIES						
				(Single Major an	a Minor)								
SEM/ Level	Major		Minor	IDC/MDC/GEC/ OE	VSC/ SEC	AEC/ VAC / IKS	OJT/FP/CEP /CC/RP	Total Credits					
	Mandatory	Electives											
SEM I 4.5	Home Science P-I (4)(3+1) Fundamentals of Food Science and Nutrition		Home Science P I (4)(3+1) Introduction to Food Science and Nutrition	Introduction to Home Science (2+2=4)	VSC-1 (2) Bakery Science SEC-1 (2)	AEC -ENG P-I (2) VAC Democracy (2) IKS (2) Indian Traditional Cuisine	-	22	UG Certificates 40-44				
					Health								
	W-L/W=4		W-L/W=4	W-L/W=4	W-L/W=4	W-L/W=6		W-L/W=22					
SEM II 4.5	Home Science P-II (4)(3+1) Resource Management		Home Science P II (4)(3+1) Family Resource Management	Human Development (2+2=4)	VSC-1(2) Furnishing in Interior SEC-II (2) Fogd, Safety	AEC -ENG P-II (2)	CC-(2) CEP (2)	22					
	W-L/W=4		W-L/W=4	W-L/W=4	W-L/W=4	W-L/W=2	W-L/W=4	W-L/W=22	Exit Option: 4 credit				
Credits	4+4=8		4+4=8	4+4=8	4+4=8	6+2=8	0+4=4	22+22=44	NSQF/Internship				
					1	1	1						
SEM III	P-III (4) Home Science P-IV		Home Science P III (4)	IDS /Logic/ Cop./ HSRM/ Tour	SEC-III (2)	ENG P-III (2)		22	UG Diploma				
5.0	(4)			(2)	SEC IV (02)	IKS (2) Specific			80-84				
	W-L/W=8		W-L/W=4	W-L/W=2	W-L/W=4	W-L/W=4		W-L/W=22					
SEM IV 5.0	Home Science P-V (4) Home Science P-VI (4)		Hime Science P IV (4)	IDS/Logic/ Cop./ HSRM/ Tour (2)	SEC-V (2) SEC VI (02)	ENG P-IV (2) VAC Env (2)		22					
	W-L/W=8		W-L/W=4	W-L/W=2	W-L/W=4	W-L/W=4		W-L/W=22	Exit Option: 4 credit				
Credits	8+8=16		4+4=8	2+2=4	4+4=8	4+4=8		44	NSQF/Internship				
	Homo Science D VII (4)	Homo	Hime Coier				OIT (02)	22					
SEM V 5.5	Home Science P-VII (4) (4)	Science P-I (4) (ELEC)	V (4)	-		-	0,1 (02)	22	UG Degree 120-132				

	Home Science P-IX (4)								
	W-L/W=3*4=12		W-L/W=4				02	W-I /W-22	
	Home Science $P_{-}X(A)$	Ноте	Homo Scienco	_			FD_	22	
SEM VI	Home Science P-XI (4)	Science P-II	MU(4)	-		-	(02)		
5.5	Home Science P-XII (4)	(4) (Flec)	VI (4)				(02)		
			*** * /*** A						
	W-L/W=3*4=12	W-L/W=4	W-L/W=4				02	W-L/W=22	Exit Option
Credits	12+12=24	8	4*6=24				2+2=04	132	
Total	48	08	24	12	16	16	08	132/	
Credits								(120-140)	
	Home Science P-XIII	Home	RM-I(4)	-		-		22	
	((4)	Science P-							
	Home Science P-XIV	III (4)							
SEM VII	(4)	(ELEC)							
6.0	Home Science P-XV								
	(4)								
	Hime Science (2)								
	W-L/W=4*4=12+2	W-I/W=4	W-I./W=4					W-I /W-22	
	Home Science P-XVII	Ното					OIT (04)	22	
	(4)	Science D		-		-	0)1 (04)		UG Honours
	Home Science P-XVIII	Science P-							Degree
SEM VIII	(4)	XIV (4)							160-176
6.0	Home Science P-XVIV	(Elec.)							
0.0	(4)								
	Home Science P-XX								
	(2)								
	W-L/W=4*4=12+2	W-L/W=4	W-L/W=4				04	W-L/W=22	
Credits	14+14=28	4+4=8	4*0=4				12	176	
							·	·	
Total	76	16	28	12	16	16	12	176/	
Credits								(160-180)	
	Home Science P-XIII	Home	RM-I(4)	-		-	RP-4	22	
	((4)	Science P-	Ċ						UC Honours
SEM VII	Home Science P-XIV	III (4)							UG Hollouis
6.0	(4)	(FLFC)							with
	Home Science P-XVI								Research
	(2)								Degree
	W-L/W=2*4=8+2		W-I./W=4					W-L/W=22	160 176
	Home Science P-XVII	Home		<u> </u>		<u> </u>	RP-9	27	100-170
	(A)	Scionco D		-		-	NI -0	22	
SEM VIII	Home Science D. YVIII	VIV (4)							
	(A)	AIV (4)							
0.0		I LIEC.			1	1	1	1	1
	Homo Science DVV	C J							
	Home Science P-XX								

	W-L/W=2*4=8+2	W-L/W=4	W-L/W=4				12	W-L/W=22	
Credits	10+10=68	16	4*6=24				12	176	
Total	68	16	28	12	16	16	20	176/	
Credits								(160-180)	

Note:

- Major:Mandatory /Elective
- **Minor:** Course may br from different disciplines of same faculty of DSC Major or different faculty altogether.
- IDC/MDC/GEC/ OE: Inter-disciplinary courses/Multi-disciplinary courses/General Elective courses/Open Elective to be chosen compulsorily from faculty other than that of the Major.
- VSC/ SEC: Vocational Skill Courses (Major related)/ Skill Enhancement Courses
- AEC/VAC / IKS: Ability Enhancement Courses (English, Modern Indian Language)/Value Added Courses/ Indian Knowledge Skill (Major related)
- OJT/FP/RP/CEP/CC: On-Job Training (Internship/Apprenticeship) / Field Project (Major related)/ Research Projects (Major related) Community Engagement (Major related)/ Co-Curricular courses(CC) such as Health & Wellness, Yoga Education, Sport, and Fitness, Cultural activities, NSS/NCC and Fine /applied/visual/performing Arts