B.A. 1st SEMESTER

**Lesson Plan** 

Name: Mrs. Pinky Garg Subject: Home Science

**Lesson Plan: SEPTEMBER TO DECEMBER 2022** 

Session (2022-2023)

## **FAMILY RESOURCE MANAGEMENT**

SEPTEMBER	<ul> <li>Concept and Scope of Home Science (Including Job Opportunities)</li> <li>Elements and Principles of Art</li> <li>Colour- Characteristics and Different Scheme</li> <li>Practical</li> <li>Flower Arrangement for Different Occasions- Fresh and Dry.</li> <li>Preparation of One Drift Wood for Making Dry Flower Arrangement</li> </ul>
OCTOBER	<ul> <li>Layout of Different Rooms for a House</li> <li>Flower Arrangement: Types, Meaning, Importance.</li> <li>Practical</li> <li>Making Rangolies of Different Types</li> <li>Pot Making- By Painting and By Decoration.</li> </ul>
NOVEMBER	<ul> <li>Resource Management – Definition, Importance and Steps in the Process of Management.</li> <li>Family Resources- Definition, Classification and Management of Resources</li> <li>Money Management- Meaning, Types of Income, Process of Money Management, Budgeting, Keeping Records.</li> <li>Energy Management- Process of Energy Management, Fatigue, Rest Periods.</li> </ul>

	iii. Time Management- Process of Time
	Management, Peak Loads.
	<u>Practical</u>
	<ul> <li>Table Manners and Table Setting</li> </ul>
	Including Napkin Folding
	Preparation of One Menu Card
DECEMBER	<ul> <li>Work Simplification: Meaning and</li> </ul>
	Methods.
	<ul> <li>Consumer Education- Definition,</li> </ul>
	Consumer Choice, Buying Problems,
	Defective Weights and Measures,
	Food Adulteration and Consumer
	Protection.
	<u>Practical</u>
	<ul> <li>Drawing of Layout Plans For Different</li> </ul>
	Rooms.

B.A. 3rd SEMESTER

**Lesson Plan** 

Name: Mrs. Pinky Garg Subject: Home Science

**Lesson Plan: SEPTEMBER TO DECEMBER 2022** 

Session (2022-2023)

#### **HUMAN PHYSIOLOGY**

	T
SEPTEMBER	<ul> <li>Animal Cell- Structure, Composition and Division in Brief (Mitosis and Meiosis)</li> <li>Skeletal System- Functions of Skeletal System, Names of the Bones and Joints.</li> </ul>
OCTOBER	<ul> <li>Digestive System- Organs of Digestive System, Digestion and Absorption of Food.</li> <li>Circulatory System- Blood, Composition and Functions and Coagulation.</li> <li>i. Heart: Structure and Working</li> <li>ii. Blood Pressure</li> <li>iii. Normal Values of Haemoglobin, Cholesterol, Urea, Uric Acid and Glucose in Blood.</li> </ul>
NOVEMBER	<ul> <li>Excretory System: Functions of Kidney, Skin and Lungs.</li> <li>Reproductive System: Organs and Functioning of Male and Female Sex Glands, Menstruation and Fertilization.</li> </ul>
DECEMBER	<ul> <li>Endocrine Glands: Functions of Different Glands, Pituitary, Thyroid, Adrenal, Islets of Langerhens in Pancreas.</li> <li>Nervous System: Parts (Brain and Spinal Cord) - Functions and Reflex Action.</li> </ul>

# **CLOTHING AND TEXTILES PRACTICAL (Sem. 3<sup>rd</sup>)**

SEPTEMBER	<ul> <li>Study of Different Parts of Sewing Machine, its Care, Defect and Remedies</li> </ul>
OCTOBER	<ul> <li>Preparation of Samples (15 samples):</li> <li>Basic Stitches- Tucking, Running Stitches, Hemming, Button Hole Stitch.</li> <li>Seams- Plain Seam, Run and Fell Seam.</li> <li>Processes- Gathers into a Band</li> <li>Darts (Knife and Box)</li> <li>Placket Opening (Continuous, Wrap and Two Piece Placket</li> <li>Pin-Tucks and Cross Tucks.</li> </ul>
NOVEMBER	<ul> <li>Embroidery- One Article of Fancy Embroidery Using at least Four Stitches</li> </ul>
DECEMBER	<ul> <li>Knitting- Following of Knitting Instructions, Preparation of Two Samples of Knitting with Different Designs.</li> <li>Tie and Dye (One Article) 5 Samples Using Different Methods.</li> </ul>

B.A. 5th SEMESTER

**Lesson Plan** 

Name: Dr. Neerja Sachdeva Subject: Home Science

**Lesson Plan: SEPTEMBER TO DECEMBER 2022** 

Session (2022-2023)

#### **FOODS AND NUTRITION**

SEPT.	Food : Functions of food and
	classification
	Essential food constituents:
	Carbohydrates, Protein, Fats.
	<ul> <li>Food source: Functions daily</li> </ul>
	allowances, deficiency and excess intake of following:
	- Vitamins : A, D, E, K, B1, B2, B3, C,
	B12, Folic acid
	- Minerals- Calcium, Iron, Iodine,
	Sodium, Potassium
	Water functions in the body
	Role of dietary fiber in human
	nutrition
	<u>Practical</u>
	<ul> <li>Planning and Preparation of meals for:</li> </ul>
	<ul> <li>Pre-school and school going child</li> </ul>
	<ul> <li>Adolescents boys and girls</li> </ul>
OCT.	<ul> <li>Principles and methods of cooking.</li> </ul>
	Advantages of cooking of the food.
	Effect of cooking on different nutrients
	- Moist heat- Boiling, Stewing, steaming
	<ul> <li>Dry heat- Roasting, grilling, baking</li> </ul>
	<ul> <li>Frying- Shallow and deep</li> </ul>
	- Radiation- Solar and microwave
	<u>Practical</u>
	<ul> <li>Planning and Preparation of meals for:</li> </ul>
	<ul> <li>Adult belonging to low, middle and</li> </ul>
	high income group
	<ul> <li>Pregnant and lactating mother</li> </ul>
NOV.	<ul> <li>Methods of enhancing nutritive value of food stuff</li> </ul>

- Importance of enhancing nutritive value of food stuffs - Method of enhancing nutritive value of food stuffs, Sprouting, fermentation, combination and supplementation.  Practical  Planning and Preparation of invalid diets for the patients suffering from: - Typhoid fever - Diarrhea  DEC.  Meal planning - Concept of balanced diet - Principles of meal planning, factors affecting it - Principles of meal planning for children 3 to 5 years old school going child, adolescents adults - Pregnant women and lactating mother - Introduction to therapeutic Nutrition, therapeutic adaptation of the normal diet soft and fluid diet, planning of diet in following conditions: - Typhoid fever - Diarrhea - Constipation - Diabetes - High Blood Pressure - Food preservation: - Importance of food preservation - Causes of food spoilage		value of food stuffs  - Method of enhancing nutritive value of food stuffs, Sprouting, fermentation, combination and supplementation.  Practical  - Planning and Preparation of invalid diets for the patients suffering from:  - Typhoid fever  - Diarrhea  - Meal planning  - Concept of balanced diet  - Principles of meal planning, factors affecting it  - Principles of meal planning for children 3 to 5 years old school going child, adolescents adults  - Pregnant women and lactating mother  - Introduction to therapeutic Nutrition,
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<ul><li>Food preservation:</li><li>Importance of food preservation</li></ul>		
Importance of food preservation		_
		•
- Causes of food spoilage		·
- Principles of food preservation		. •
- Methods of food preservation with		·
special emphasis on household		•
methods.		·
Practical		
Planning and Preparation of invalid	<del>'</del>	
diets for the patients suffering from:		
·		aicts for the patients suffering norm.
·		- Constination
I - INANATES		<ul><li>Constipation</li><li>Diabetes</li></ul>

B.A. 2nd SEMESTER

**Lesson Plan** 

Name: Dr. Neerja Sachdeva Subject: Home Science

**Lesson Plan: FEBRUARY TO MAY 2023** 

Session (2022-2023)

#### **HEALTH AND HYGIENE**

FEBRUARY	<ul> <li>Health and Hygiene-Personal hygiene,         Definition of health and Factors         affecting it- food habits, cleanliness,         exercise and sleep.</li> <li>Water-Importance of water, impurities         present in water, sources of         contamination of water and water         purification (Household and Natural         Methods)</li> <li>First aid: meaning, importance in daily</li> </ul>
	life.
	<u>Practical</u>
	Cleaning & polishing of - Brass,
	Copper, Silver, Aluminium, Steel,
	Leather, Wood, and Glass articles.
MARCH	Infection
	- Definitions of Infection, Infective
	agents, Period of infectivity
	- Types of diseases and their modes of
	spread.
	- Channels of infection.
	<u>Practical</u>
	<ul> <li>Preparation of polishes for (i) Wood (ii) Leather.</li> </ul>
	<ul> <li>Preparation of two articles of interior decoration.</li> </ul>
APRIL	Disinfectants. Definition, types and methods of disinfection.
	1
	Symptoms prevention & control of
	symptoms, , prevention & control of the following diseases :
APRIL	<ul> <li>decoration.</li> <li>Disinfectants. Definition, types and methods of disinfection.</li> <li>Infectious diseases. Causes, incubation period, mode of spread,</li> </ul>

	Dengue.
	<ul> <li>Diseases spread by ingestion-</li> </ul>
	Dysentery, Cholera, Typhoid.
	<u>Practical</u>
	Immunization Schedule Survey in PHC and
	local hospitals.
MAY	<ul> <li>Infectious diseases. Causes, incubation period, mode of spread, symptoms, prevention &amp; control of the following diseases:         <ul> <li>Diseases spread by droplet infection-Chicken pox, Measles, Mumps.</li> <li>Disease spread by Contact- Leprosy, AIDS</li> <li>Immunity- Definition, types of immunity &amp; immunization schedule.</li> <li>Common emerging health problems among women: Cancer of Breast and Cervical</li> </ul> </li> <li>Practical</li> </ul>
	Acquaintance with First aid techniques.

B.A. 4th SEMESTER

**Lesson Plan** 

Name: Mrs. Pinky Garg Subject: Home Science

**Lesson Plan: FEBRUARY TO MAY 2023** 

Session (2022-2023)

#### **CLOTHING AND TEXTILES**

FEBRUARY	<ul> <li>Introduction to Traditional Textiles of</li> </ul>	
	India with Names and Origin.	
	<ul> <li>Definition and Classification of Fiber.</li> </ul>	
	<u>Practical</u>	
	<ul> <li>Taking Body Measurements.</li> </ul>	
MARCH	<ul> <li>Manufacture and Properties of</li> </ul>	
	Different Fibers: Cotton, Silk,	
	Polyester, Rayon.	
	<ul> <li>Soaps and Detergents, Starches,</li> </ul>	
	Blues and Bleaches.	
	<u>Practical</u>	
	<ul> <li>Drafting of the following:</li> </ul>	
	Child's Bodice Block and its	
	Adaptation to a Gathered Frock.	
	Adult's Bodice Block and its	
	Adaptation to their Choice Garments.	
APRIL	<ul> <li>Meaning and Objectives of</li> </ul>	
	Application of Finishes.	
	<ul> <li>Different Types of Finishes-</li> </ul>	
	Calendering, Bleaching, Sizing,	
	Mercerizing, Pre-Shrinking, Crease	
	Resistant, Dyeing and Printing.	
	<u>Practical</u>	
	<ul> <li>Drafting of Salwar or Petticoat,</li> </ul>	
	Blouse/ Nighty and Kameez.	
	<ul> <li>Drafting and Stitching of:</li> </ul>	
	- Frock Gathered with Sleeves (3 to 8	
	years old).	
MAY	Basic weaves- Plain, Twill, Satin and	
	their Variations.	
	<ul> <li>Laundry and Reagents- Acids, Alkalis,</li> </ul>	
	Solvents and Absorbents.	
	Stain Removal- Classification of	

Stains, Methods of Removing
Different Types of Stains.
<u>Practical</u>
<ul> <li>Drafting and Stitching of following</li> </ul>
Garments:
- Salwar or Petticoat (Any One)
<ul> <li>Kameez or Nighty/ Blouse (Any One).</li> </ul>

B.A. 6th SEMESTER

**Lesson Plan** 

Name: Dr. Neerja Sachdeva Subject: Home Science

**Lesson Plan: FEBRUARY TO MAY 2023** 

Session (2022-2023)

#### **HUMAN DEVELOPMENT**

<ul> <li>Child psychology: Definition, aims,</li> </ul>
subject matter, objectives of
studying.
<ul> <li>Learning: Meaning, importance,</li> </ul>
method of learning, factors affecting
learning.
<ul> <li>Intelligence: Definition,</li> </ul>
Measurement of intelligence.
<ul> <li>Personality Development:</li> </ul>
Definitions, types, and factors
affecting the development of
Personality.
<ul> <li>Play: Definition, features and types of</li> </ul>
play. Difference between work and
play.
<ul> <li>Stages of the development of the</li> </ul>
child, characteristics of:
- Infancy
- Childhood
- Adolescence- Problem of an
adolescent child, role of parents and
teacher in solving them.
The Expectant Mother:
- Sign of pregnancy
- Discomforts of pregnancy
- Care of the expectant mother in brief
<ul> <li>All-effects of an early marriage.</li> </ul>
<ul> <li>Care of newborn infants- Bathing,</li> </ul>
clothing and hygiene during infancy.
Feeding of an infant: Breast feeding
verses Artificial feeding.
Weaning: Meaning and importance,
methods of weaning.

MAY	Common ailments of childhood:
	1. Cold, cough, fever.
	2. Digestive disturbances- Diarrhea,
	Constipation and Vomiting.
	<ul> <li>Skin Infection- Prickly heat, allergy.</li> </ul>
	Convulsions.

# FOODS AND NUTRITION PRACTICAL (Sem. 6<sup>th</sup>)

FEBRUARY	<ul> <li>Preparation of various dishes under following heads using different method of cooking:</li> <li>Desserts</li> <li>Snacks- Using the methods of baking, frying, grilling.</li> </ul>
MARCH	<ul> <li>Preparation of various dishes under following heads using different method of cooking:</li> <li>Salad and Salad Dressing- Indian and Continental</li> <li>Packed Lunch and Picnic Lunch.</li> </ul>
APRIL	<ul> <li>Food Preservation- Pickle, Chutney, Jam, Squash, Morrbba (at least 2 each).</li> </ul>
MAY	<ul> <li>Party Dishes and their presentation with table setting.</li> <li>Micro Wave cookery.</li> </ul>