



Sant Gadge Baba Amravati University, Amravati

National Education Policy -2020 (NEP)

Syllabus For Academic year - 2026-27

Faculty: Humanities

Three Years Six Semester Bachelor's Degree Programme

Board Of Study - Home-Economics

Programme: B.A.,(Home-Economics)

Syllabus: Part II - SEM III & IV Subject -Home Economics (Code-630)

Board of Study – Home-Economics

Sr. No	Name of Members
1.	Prof. Dr. Sujata B. Sabane (Zade) Chairman Shri Shivaji Arts and Commerce College, Amravati.
2.	Prof. Dr. Neena S. Chaware Late N.A.D. Arts and Commerce College, Chandur Bazar, Dist. Amravati.
3.	Prof. Dr. Radha Sawjiyani R.D.G. College for Women, Akola.
4	Prof. Dr. Sunita Balapure Late D.P. Arts College, Nandgaon Peth Dist. Amravati.
5.	Prof. Dr. Chanda M. Kantale K.G.Mahila MV, Daryapur
6.	Dr. Swapna Deshmukh V.N.Mahila M, Pusad, Dist Yavatmal
6.	Dr. Rashmi P. Gajare N.W. Arts College, Yavatmal.
7.	Prof. Dr. Kiran R.Belurkar M.J.F Commerce, Science and V. R. Arts College, Bhatkuli, Dist. Amravati.
8.	Dr. Vaishali R. More Smt. S.J.Arts and Science MV, Mehkar Dist. Buldana.
9.	Prof. Dr. Manjiri C. Pande (Chepe) N.R.MV,Badnera, Dist. Amravati.
10.	Dr.Leena S.Gawande Smt. P.P..Mahila Mahavidyalay, Warud.
11.	Dr.Nilima Mahure Yuvashakti Mahavidyalay,Amravati.

SOs	After successfully completion of UG course in Home Economics student will be able to - PSO1: Understand the Elements and benefits of foods. PSO2: Provide nutrition counselling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies PSO3: Implement strategies for food access, procurement, preparation, and safety for individuals, families and Communities. PSO4: Describe the classification of food, cooking methods and media of cooking, processing, and storage of foods. PSO5: Calculate nutritive value and cost value of prepared dishes. PSO6: Identify what foods are good sources for what nutrients
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Employability potential of the specific course- program

Food and Nutrition is a branch of Home-Economics which deals with the study of detailed perspective on the science of nutrition along with a focus on health, wellness, and the environment. The subjects that are studied in the course include food classification, public health and nutrition, maternal health and nutrition, family meal planning, dietetics, etc. Employability potential of the program here is a growing number of job opportunities in the field of nutrition and dietetics, both in the public and private sector. In the private sector, works in the health clinics, wellness centers, and food and nutrition-related industries. India is the world's second largest producer of fruits & vegetables after China but hardly 2% of the produce is processed. In spite of a large production base, the level of processing is low (less than 10%). Approximately 2% of fruits and vegetables, 8% marine, 35% milk, 6% poultry are processed.

Employment/volunteering in the field, while student has a useful and often critical way to learn about the profession as well as build skills needed for employment and self-employment, which could potentially lead to strong letters of reference, connections related to supervised practice opportunities, and employment. Having several different employment/volunteer experiences over the course of your academic program will enhance your preparation. Exploring the market for part-time employment will also expand students' knowledge of and connections to the field of nutrition. This is essential both for those completing a degree in Nutrition and seeking any nutrition-related employment and for those also planning to complete a post- practice program to become a registered as Dietitian Nutritionist. Students of undergraduate, seek out several opportunities that will broaden their experiences through class nutrition practical and further their networking household, small scale market system. India's food processing sector ranks fifth in the world in exports, production and consumption. This sector at present contributes significantly to the GDP of the country. This sector also significantly contributes to the employment generation

There are a wide variety of opportunities available for individuals who are interested in pursuing a food industry, food enterprises, cafeteria services and also a career in area of Nutrition to seek opportunities that will enhance the following qualities among students through the course:

- Required food handling skills and overall skills.
- Strong food stall management skills
- Perspective of people, organizations and scientific information about food and nutrition.
- Ability to work collaboratively as part of a team as well as individually by doing well theory and practical curriculum.

Graduates with a degree in Home Economics, no matter which track they follow, find employment in a variety of positions of graduates continues to be high and is most often affected by the

ability to relocate. Students having strongly encouraged to begin early in their academic preparation determining their areas of interest, setting job goals, and developing a plan that includes exploration of opportunities, development of a resume and letters of application, and established contacts that will assist them in job placement in private food and home industries assistance through the Career and Internship Services. Graduates will find employment in hospitals, clinical dietetics, and food manufacturing enterprises, academic institutions, public health organizations, government agencies, wellness centers, and other settings.

A graduate of a BA with Home Economics subject having a number of areas of job opportunities such as:

- Meal/Diet planning
- Food Services and Marketing
- Culinary fields
- Food Service Directors
- Hospitals, long-term care taker
- Health and Wellness
- Food production and food safety system
- Food Business management including marketing, accounting and human resource management.

Potential employment areas or jobs for Nutrition Studies graduates are-

- Nutrition Communications/Communicators
- Stall management and Marketing Market Research
- Test Kitchens and Culinary Science
- Food scientist/technologist
- Nutritional therapist
- Quality assurance manager.
- Chef
- Development of Nutritive products
- Food Service and Sales
- Food Labelling, Food Packing, Food Systems etc.
- Community Nutrition Guide and Nutrition Education
- Public Health Services
- Food Safety and Food Inspector
- Dietary Guide and counsellor
- Sustainable Nutrition/Food Systems
- Health and Wellness area.
- Hospitals and Sports nutrition supervisor.
- Dietetics jobs include Clinical Nutritionist/Dietitian, Food Service Manager, Health and Wellness Coach, Nutrition Educator and Food Technologist with doing specific courses regarding too.

Students may choose to pursue a career in any of the options above or Business/ Entrepreneurial/ Management perspective.

Transferable Skills:

During the course student will develop skills other than laboratory skills that are transferable across the number of career areas. These are: •

- Analytical skill
- Report writing skill
- Presentation skill
- Time management
- Creative thinking
- Problem solving
- Planning

Sant Gadge Baba Amravati University, Amravati

FACULTY: HUMANITIES, Discipline/ Subject-Home Economics

Teaching and Learning Scheme: for the Degree of Bachelor of Arts with the Major: Home Economics

(Three Years- Six Semesters Bachelor's Degree Programme)

B.A. SECOND YEAR: SEMESTER– III (NEP) Level-5.0

Mode of Teaching	Ver. No	The Vertical	Type of Course	Course Code	Course Name	Credits	Workload (Hrs./Week)	Vertical Workload (Hrs./Week)	Maximum Marks		
									External	Internal	Total
Classroom Teaching/ Lab Work (Practical)/ Outdoor/ Field	a.	Major: DSC Home Economics	Theory-III	630205	Basics of Food Science	2	2	10	30	20	50
			Practical-III	630206	Prepare Healthy Dish	2	4 (4xNo.of Batches)		25	25	50
			Theory-IV	630207	Nutrition Education and Balance Diet	2	2		30	20	50
		IKS–Major Specific	IKS - Theory	630208	Nutritional Concept in Ancient India	2	2		30	20	50
	b.	Minor DSC: Home Economics	Theory-III	630251	Food Groups and Nutritional importance	2	2	6	30	20	50
			Practical-III	630252	Prepare Healthy Dish	2	4 (4xNo.of Batches)		25	25	50
	c.	Generic/ Open Elective	OE 5	--	-	2	2	2	-	30 (College level Exam) +20 (Internal)	50
	d.	VSC	VSC Practical-II	630272	Kitchen Gardening	2	4 (4xNo.of Batches)	4	-	30 (College level Exam) +20 (Internal)	50
	e.	AEC-English	Theory	-	-	1	2	2	-	15 + 10	25
		AEC–MIL	Theory	-	-	1	2		-	15 + 10	25
	f.	FP/CES	Project-I	630286	Field Project/Community Engagement Services In Food Science: Phase-I	2	4	8	-	50	50
		CC	Outdoor	-	-	2	4				
		TOTAL				22	34	32			500

Abbreviations: (T) Theory, (P) Practical Note: - As par Regulation No.11 of 2026. 1 July 2026 The Practical Batch will consist of 15 students

Sant Gadge Baba Amravati University, Amravati
FACULTY: HUMANITIES, Discipline/ Subject-Home Economics
Teaching and Learning Scheme: for the Degree of Bachelor of Arts with the Major: Home Economics
(Three Years- Six Semesters Bachelor's Degree Programme)
B.A. SECOND YEAR: SEMESTER– IV (NEP) Level-5.0

Mode of Teaching	Vertical No.	The Vertical	Type of Course	Course Code	Course Name	Credits	Workload (Hrs./Week)	Vertical Workload (Hrs./Week)	Maximum Marks		
									External	Internal	Total
Classroom Teaching /Lab Work (Practical)/ Outdoor/Field	a.	Major: DSC : Home Economics	Theory-V	630209	Health Science and Dietetics	2	2	10	30	20	50
			Practical-V	630210	Regional Recipe	2	4 (4x No.of Batches)		25	25	50
			Theory-VI	630211	Food Technology	4	4		60	40	100
	b.	Minor: DSC: Home Economics	Theory-IV	630253	Food Safety	2	2	6	30	20	50
			Practical-IV	630254	Prepare Healthy Dish	2	4 (4x No.of Batches)		25	25	50
	c.	Generic/ Open Elective	OE 6	-	-	2	2	2	-	30(College level Exam) +20 (Internal)	50
	d.	VSC	VSC Practical-III	630273	Bakery and Confectionery	2	4 (4x No.of Batches)	4	-	30(College level Exam) +20 (Internal)	50
	e.	AEC – English	Theory	-	-	1	2	2	-	15 + 10	25
		AEC –	Theory	-	-	1	2	-	-	15 + 10	25
	f.	FP/CES	Project-II	630287	Field Project /Community Engagement Services In Food Science: Phase-II	2	4	8	-	50	50
		CC	Outdoor	-	-	2	4	-	-	-	-
		TOTAL				22	34	32			500

Abbreviations: (T) Theory, (P) Practical Note: - As par Regulation No.11 of 2026. 1 July 2026 The Practical Batch will consist of 15 students

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM III
Vertical-a
Course Code -630205
Title – Major Theory-III Basics of food science

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./week	Exam Duration	Max Marks 50	
5.0	III	630205	Major Theory - III Basics of food science	2	2	2 Hrs.	External 30	Internal 20

Course Objectives	1. To introduce basic concepts and terms in food science. 2. To study the functions and types of major nutrients. 3. To understand the importance of various food groups in daily diet. 4. To understand the importance of vegetables, fruits, and <i>Ranbhajya</i> in health.							
Course Outcomes	After successfully completion of course students should be able to – CO1. Define key terms and explain the basic functions of food. CO2. Identify nutrients and their roles in the human body. CO3. Recognize the value of different food groups in nutrition. CO4. Apply food science knowledge to promote healthy eating habits.							
Unit System	Contents			Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies		
Unit I	Introduction of food science. 1.1. Definitions: food, nutrition, nutrients, malnutrition, health. 1.2. Functions of foods: physical, psychological and socio- cultural. 1.3. Importance of food science. 1.4. Water - function and deficiency symptoms.			7 Hours	7 Marks	• Chalk & Board, • PPTs, • Videos, • Charts • Lecture • Experiential learning • Assignment • Participative learning • Guest Lectures		
Unit II	Energy giving nutrients. 2.1. Carbohydrates- classification, sources, functions, requirement and symptoms due to excess consumption. 2.2 Cereals & Millets -Types and importance. 2.3. Fats - classification, sources, functions, requirement and symptoms due to excess consumption. 2.4. Oil and oil seeds- Types and importance.			8 Hours	8 Marks			
Unit III	Body building nutrients. 3.1. -Protein- Classification, sources, functions, requirement and deficiency symptoms. 3.2. Pulses and legumes. - Types and importance. 3.3. Eggs- structure, nutritive value. 3.4. Milk meat, fish- types and nutritive value.			7 Hours	7 Marks			

Unit IV	Protecting and regulating nutrients. 4.1. Vitamins- A, B, C, D, E, K- functions, sources, deficiency and symptoms. 4.2 Minerals- Calcium, phosphorus, Sodium Chloride, Iron & Iodine- Functions, sources, requirement and deficiency symptoms. 4.3. Vegetables and fruits- Types and Importance. 4.4. Ranbhajya- Types and importance	8 Hours	8 Marks
Internal Assessment 1. Class tests ((Open Book Test/ Objective type Test/Descriptive Test) 2. Assignment/ Seminar/ Group Discussion/ Visit Report			
References: Course material/learning resources Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M.S.Textbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy Text Book 1. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune 2. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 3. महाजनी स्नेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 4. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर, 5. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर. 6. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 7. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्णी, शारथ साहित्य, बुधवारपेठ, पुणे. 8. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 9. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 10. 13.बाळापुरे डॉ सुनिता: आहारशास्त्राची मुलतत्वे आणि पोषण शिक्षण; श्री साईनाथ प्रकाशन, नागपूर 11. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 12. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 13. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine			

You tube links https://www.google.com/search?r1=1C1JJTC enIN980IN980&q=Maharashtrian dishes+for+breakfast&tbm=vid&sa=X&ved=2ahUKEwjQ8ubewuj AhU8eGwGHUoaATAQ0pQJcgQICxA B&biw=1042&bih=718&dpr=1.25 /fpstate=ive&vld=cid:dec6bdd.vid:o4pk-kaemVw https://www.youtube.com/channel/UClafYOmBmYWcObqzyTyZKaA https://www.youtube.com/watch?v=aPyEo_OWEIM https://www.youtube.com/shorts/er4FyySnbyl		
Internal Assessment and External Evaluation and Examination system		
Internal Assessment		20 Marks
1.Class tests –Assessment on any two (Open Book Test/ Objective type Test/Descriptive Test)		10 Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report		10 Marks
External Evaluation and Examination system		30 marks
External Theory		
Two Short Ans Type questions (8x2=16 marks) : 2 x 4 =8 (1 Ques for 4 marks) (Solve 2 out of 4)		Two Long Ans Type questions (7x2=14 marks) Two Long Type questions should Internal choice
Model Questions:	Model Questions: Short Type - Importance of food and science - Physical functions of food. - Importance of millets - Functions of protein. - Deficiency symptoms of vitamin A. - Functions of calcium Long type. - Functions of food. - Classification of carbohydrates. - Importance of fruits and vegetables. - Classifications of protein. - Functions and deficiency symptoms of iodine.	

Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM III
Vertical-a
Course Code -630206

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs/week	Exam Duration	Max Marks
5.0	III	630206	Lab Practical III (Prepare Healthy Dish)	2	4	3Hrs.	Practical 50 External 25 Internal 25

Course Objectives:	Objectives. 1. To obtain hand on practicum experience through laboratory work. 2. To know the rule and safety while doing menu preparation 3. To apply the teaching learning by doing for skills enhancement
Course Outcomes:	After successfully completion of practical course student will be able to- CO1- Apply obtained hand on practical experience in their daily life and entrepreneur CO2- Acquire about roll and safety to protect life while doing menu preparation. CO3- Calculate nutritive values of dishes

lab practical Contents		Workload Allotted	Incorporation of Pedagogies
Practical activity		40 Hours	➤ Demonstration ➤ Practical ➤ Lecture ➤ Experiential Learning ➤ Practice
1.	Laboratory rules and safety rules		
2.	Weights and measures		
3.	Demonstration of Gravies		
4.	Organize competition –Based on rich nutrients		
Papered any two dish of Rich Nutrients		80 Hours	
1.	1.Calories 2.Protein 3.Vitamin A 4.Iron 5.Calcium 6.Thiamine		
2.	1.Compute Nutritive value of each dish		
3.	1. Maintain Record Book and activity report.		

Evaluation and Assessment (Distribution of Practical Marks)		Allotted Marks	Total Marks 50
Mode of Evaluation			
External	1. Preparation Dish (Any Two)	16	25
	2. Compute Nutritive value	04	
	3. Viva	05	
Internal	1. Lab Work	10	25
	2. Class Work: Activity report	05	
	3. Record book	10	

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM III
Vertical-a
Course Code -630207
Title – Major Theory-IV Nutrition Education and Balance Diet

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./Week	Exam Duration	Max Marks 100	
5.0	III	630207	Major Theory-IV Nutrition Education and Balance Diet	2	2	2 Hrs.	External 30	Internal 20

Course Objectives	1. To introduce the concept and methods of nutrition education. 2. To study key nutrition-related institutions. 3. To understand the effects and control of junk food. 4. To learn about balanced diet and its importance. 5. To understand principles of diet planning. 6. To explore diet planning for different life stages.							
Course Outcomes	After successfully completion of course students should be able to – CO1. Explain nutrition education and its methods. CO2. Identify national and international nutrition organizations. CO3. Describe junk food hazards and control measures. CO4. Understand balanced diet and related factors. CO5. Apply diet planning principles and guidelines. CO6. Plan diets for various age and life stages.							
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies				
Unit I	Nutrition Education. 1.1. Meaning and definition of Nutrition education. 1.2. Objectives of Nutrition education. 1.3. Methods of Nutrition education 1.4. Ways to solve Nutrition problems	7 Hours	7 Marks	• Chalk & Board, • PPTs, • Videos, • Charts • Lecture • Experiential learning • Assignment • Participative learning • Guest Lectures				
Unit II	Junk food. 2.1. Concept and definition of junk food 2.2. Control to junk food. 2.3. Hazards of junk food 2.4 Remedies for reduce junk food habit	8 Hours	8 Marks					
Unit III	Balance diet. 3.1. Meaning and definition of balance diet. 3.2. Objectives and importance of balance diet. 3.3. Factors affecting on balance diet 3.4. Meaning and principals of Diet Planning	7 Hours	7 Marks					

Unit IV	Diet planning. 4.1 Meaning of diet planning. 4.2 Principles of diet planning. 4.3. Dietary guideline for Indians. 4.4. Considering things when diet planning	8 Hours	8 Marks
Internal Assessment			
1.Class tests ((Open Book Test/ Objective type Test/Descriptive Test)			
2.Assignment/ Seminar/ Group Discussion/ Visit Report			
Course material/learning resources			
Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M. S Texbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy			
Text Book 1. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 2. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 3. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 4. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune 5. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 6. महाजनी स्नेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 7. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर 8. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर. 9. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 10. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्णी, शारथ साहित्य, बुधवारपेठ, पुणे 11. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 12. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 13. बाळापुरे डॉ सुनिता: आहारशास्त्राची मुलतत्वे आणि पोषण शिक्षण; श्री साईनाथ प्रकाशन, नागपूर			
Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast- 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine			
You tube links 1. https://www.google.com/search?r1 =1C1JJTC enIN980IN980&q=maharashtrian dishes+for+b 2. B&biw=1042&bih=718&dpr-1.25 /fpstate=ive&vld=cid:dec6b6dd.vid:o4pk-kaemVw 3. https://www.youtube.com/channel UClafYOmBmYWcObqzyTyZKaA 4. https://www.youtube.com/watch?v=aPyEo_OWEIM 5. https://www.youtube.com/shorts/er 4FyySnbyl			
Internal Assessment and External Evaluation and Examination system			
Internal Assessment			40 Marks
1.Class tests – (Open Book Test/ Objective type Test/Descriptive Test)			20 Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report			20 Marks
External Evaluation and Examination system			
External Theory			60 marks
Two Short Ans Type question (10 x 4 = 40 marks) : (Solve 2 out of 4 in each question) (5x2 =10)		Two Long Ans Type question (10 x 2 = 20 marks) Two Long Type questions should Internal choice	

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2025-2026
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM III
Vertical-e
Course Code - 630208
Title – IKS – Nutritional Concept in Ancient India

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./week	Exam Duration	Max Marks 25	
5.0	III	630208	IKS -Theory Nutritional Concept in Ancient India	2	2	2Hrs.	External 30	Internal 20

Course Objectives	1. To understand Ayurvedic diet concepts – gunas, doshas, and six tastes. 2. To learn about ancient Indian food habits – seasonal, regional, and staple foods. 3. To explore food as medicine – herbs, spices, fasting, and healing			
Course Outcomes	After successfully completion of course students should be able to – CO1: Understand Ayurvedic dietary concepts like gunas, doshas, and tastes. CO2: Identify traditional food habits and regional practices in ancient India. CO3: Recognize the healing role of food, herbs, and fasting in wellness			
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies
Unit I	Traditional Dietary Principles in Ancient India- 1.1 Ayurvedic Dietary Classification – The three gunas (Sattva, Rajas, Tamas) and their effects on health. 1.2 Food and Doshas – The relationship between food and the three doshas (Vata, Pitta, Kapha). 1.3. Six Tastes (Shad Rasa) – Sweet, sour, salty, bitter, pungent, and astringent flavors in balance. 1.4. Seasonal and Regional Eating – How ancient diets adapted to geography and climate.	7 Hours	7 Marks	• Chalk & Board, • PPTs, • Videos, • Charts • Lecture • Experiential learning • Assignment • Participative learning • Guest Lectures
Unit II	Nutritional Practices and Food Sources in Ancient India 2.1 Staple Food-Grains (rice, wheat, millets) legumes, dairy, and oils in daily diets. 2.2 Use of Herbs and Spices – Turmeric, ginger, black pepper, and their medicinal properties. 2.3. Traditional Food Preservation – Ancient methods of preserving food and their nutritional benefits 2.4. Food as Medicine – Concept of "Anna as Amrita" (food as nectar) and its healing	8 Hours	8 Marks	

Unit III	Practical Diet in Ancient India 3.1. Diet Based on Body Type – Eating according to Vata, Pitta, and Kapha. 3.2. Healing Foods – Good and bad foods for different health conditions. 3.3. Timing of Meals – Ideal times for eating according to Ayurveda for better digestion and energy flow. 3.4. Traditional Cooking Methods – Steaming, fermenting, roasting, and their benefits.	7 Hours	7 Marks	
Unit IV	Healthy Foods and Their Benefits 4.1. Medicinal Herbs and Spices – How turmeric, ginger, and tulsi boost health. 4.2. Nutritious Ancient Foods – Benefits of millets, ghee, and honey. 4.3. Fasting for Health – How fasting helps digestion and overall well-being. 4.4. Food Combinations – Best food pairings for better digestion	8 Hours	8 Marks	
Internal 1. Class tests ((Open Book Test/ Objective type Test/Descriptive Test) 2. Assignment/ Seminar/ Group Discussion				
References: Charka Samhita – A foundational text in Ayurveda detailing diet, gunas, doshas, and therapeutic food use. Sushruta Samhita – Focuses on surgical practices but also includes dietary rules and seasonal regimens. Ashtanga Hridaya – Combines the teachings of Charaka and Sushruta, covering digestion, tastes (shad rasa), and dosha balancing				
Internal Assessment and External Evaluation and Examination system				
Internal Assessment				10 Marks
1.Class tests –Assessment on any two (Open Book Test/ Objective type Test/Descriptive Test)				05 Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report				05 Marks
External Evaluation and Examination system				15 marks
External Theory				
Three Short Ans Type questions (3x3=9marks) : (1 Ques for 3 marks) (Solve 3 out of 6)		One Long Ans Type questions (6 x1=6 marks) Long Type questions should Internal choice		

Sant Gadge Baba Amravati University Amravati
Faculty- Humanities
Syllabus
B.A. Semester -II (NEP) Level- 5.0
VSC (Home Economics)
Course code- 630272
Course title VSC -III (Theory)- Kitchen Gardening

Level	Semester	Course Code	Course Title	Credit	Teaching Hours (Per Week)	Total Teaching Hours	Exam Duration	Max. Marks
5.0	III	630272	VSC –II Kitchen Gardening	2	4	30	2 Hours	Total : 50 Theory - 30 Internal Assessment-20

Course Objects:	- To understand the concept and significance of a kitchen garden. - To acquire the knowledge of cultivating vegetables, fruits, and flowers by making effective use of available space within the home premises. - To understand the importance of organic manure, compost, and waste management. - To develop skills essential for self-reliance, the dignity of labor, and entrepreneurship. - To create awareness regarding environmental conservation, biodiversity, and sustainable development. - To realize the importance of a healthy lifestyle and financial savings through kitchen gardening.		
Courses Outcomes:	After completing the study of the 'Kitchen Garden' subject, students will be able to: - Plan and manage a kitchen garden. - Cultivate various vegetables, fruits, and medicinal plants. - Prepare organic manure and compost. - Effectively utilize the kitchen garden for household nutrition and financial savings.		
Unit	Content	Workload Allotted	Weightage of Marks Allotted
Unit I	Introduction Of Kitchen Gardening 1.1 Concept and Definition of a Kitchen Garden 1.2 Role of Kitchen Garden in Household Food Security 1.3 Types Of Kitchen Garden 1.4 Environmental Importance of Kitchen Garden	7 Hours	7 Marks
Unit II	Management Of Kitchen Garden 2.1 Site Selection and Planning of Kitchen Garden 2.2 Tools and Equipments Required for Kitchen Garden 2.3 Selection Of Seeds 2.4 Plant Propagation (Seedling)	8 Hours	8 Marks
Unit III	Crops and production in kitchen garden 3.1 Classification of vegetable according to season 3.2 Cultivation of vegetables (Spinach, Fenugreek Coriander ,Tomato, Chili) 3.3 Cultivation of fruits plants (Lemon, Mango, Papaya, Banana) 3.4 Methods Of Watering kitchen Garden.	7 Hours	7 Marks
Unit IV	Introduction of Compost manure, 4.1 Definition, & Importance of Compost manure. 4.2 Types of compost : (Farm compost, Vermicompost Pit compost,) 4.3 Raw materials used for compost preparation: (Animal waste, Kitchen waste, Green leaves) 4.4 Environmental benefits of composting and waste management.	8 Hours	8 Marks

Internal assessment Theory (20Marks)	Internal assessment shall be carried out by the respective course teacher by choosing verity of Assessments Tools/ Methods Such as- Class Test/ Scrap Book, / Seminar, /Assignment- 10 Marks Field visit/ Demonstration, / Fieldwork, /Mini Project/ Guest Lecture - 10 Marks
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संदर्भग्रंथ (Reference Books)

मराठी संदर्भग्रंथ

1. परसबाग व्यवस्थापन - डॉ. एस. एस. मोरे
2. भाजीपाला उत्पादन तंत्रज्ञान - डॉ. डी. एम. पाटील
3. सेंद्रिय शेती आणि गांडूळखत - डॉ. व्ही. जी. पाटील
4. फळबाग व्यवस्थापन - डॉ. एच. आर. कदम
5. गृहवाटिका आणि पोषणबाग - महाराष्ट्र कृषी विद्यापीठ प्रकाशन
6. बाळापुरे डॉ सुनिता: आहारोपचार आणि पोषणतंत्र; श्री साईनाथ प्रकाशन, नागपूर.

हिंदी संदर्भग्रंथ

1. गृह वाटिका एवं पोषण बागवानी - डॉ. बी. के. सिंह
2. सब्जी उत्पादन विज्ञान - डॉ. टी. के. बोस
3. जैविक खेती और वर्मी कम्पोस्ट - डॉ. आर. एल. मिश्रा
4. फल उत्पादन - डॉ. एस. के. सिंह
5. उद्यान विज्ञान - डॉ. ओ. पी. गुप्ता

English Reference Books

1. Kitchen Gardening for Beginners – Katie Elzer-Peters
2. The Vegetable Gardener's Bible – Edward C. Smith
3. The Backyard Homestead – Carleen Madigan
4. Fundamentals of Vegetable Production – V. K. Joshi and P. V. Shanmugavelu
5. Organic Farming and Compost Technology – P. T. Nair
6. Introduction to Horticulture – N. Kumar

उपयुक्त संकेतस्थळे (Websites)

1. Indian Council of Agricultural Research (ICAR) – परसबाग, भाजीपाला उत्पादन आणि सेंद्रिय शेतीविषयी माहिती
2. National Horticulture Board – फळे, भाजीपाला आणि उद्यानविद्या
3. Mission for Integrated Development of Horticulture (MIDH) – उद्यानविकास योजना आणि तांत्रिक माहिती
4. Indian Institute of Horticultural Research – सुधारित बियाणे, लागवड तंत्रज्ञान आणि संशोधन
5. Mahatma Phule Krishi Vidyapeeth, Rahuri – महाराष्ट्रातील भाजीपाला आणि फळपिकांची माहिती
6. National Centre of Organic Farming – सेंद्रिय शेती आणि कंपोस्ट खत व्यवस्थापन
7. Food and Agriculture Organization (FAO) – अन्नसुरक्षा आणि शाश्वत बागकाम
8. Royal Horticultural Society – घरगुती बागकाम आणि वनस्पतींची काळज

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM III
Vertical-b
Course Code - 630251
Title – Minor Theory-III
Food Groups & Nutritional Importance

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./week	Exam Duration	Max Marks 50	
5.0	III	630251	Minor Theory III Food Groups & Nutritional Importance.	2	2	2 Hrs.	External 30	Internal 20

Course Objectives	1. To introduce the basic concepts of food nutrients and their physiological functions. 2. To study the composition, types, and importance of protein-rich food sources. 3. To understand the classification and nutritional value of energy-yielding food groups. 4. To learn about vitamins, minerals, vegetables, fruits, and spices and their role in health.			
Course Outcomes	After successfully completion of course students should be able to – • CO1: Define major nutrients and describe their basic functions in the human body. • CO2: Identify and evaluate protein-rich food groups such as pulses, eggs, milk, meat, and fish. • CO3: Classify energy foods like cereals, sugars, oils, and describe their significance in diet planning. • CO4: Explain the importance of vitamins, minerals, vegetables, fruits, and spices in maintaining good health.			
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies
Unit I	Introduction of Nutrients 1.1. Carbohydrates- classification, sources, functions, requirement and symptoms due to excess consumption. 1.2. Fats - classification, sources, functions, requirement and symptoms due to excess consumption 1.3 Protein- classification, sources, functions, requirement and deficiency symptoms. 1.4 Functions of foods: physical, psychological and socio- cultural.	7 Hours	7 Marks	• Chalk & Board, • PPTs, • Videos, • Charts • Lecture • Experiential learning • Assignment • Participative learning • Guest Lectures
Unit II	Protein Group. 2.1. Pulses and legumes - Types and Importance 2.2. Eggs. Structure and storage. 2.3. Milk - types and milk products. 2.4. Meat, Fish and Poultry- Importance	8 Hours	8 Marks	
Unit III	Energy Group. 3.1. Cereals and Tuber -Types and Importance 3.2. Importance of Sugar, Jaggery & Honey 3.3. Beverages 3.4. Oil seeds, Oil and Ghee- Types and Importance	7 Hours	7 Marks	

Unit IV	Vitamin & Mineral Group. 4.1 Functions of Vitamins- A, B, C, D 4.2. Functions of Minerals- Calcium, Iron , Iodine 4.3 Vegetables & fruits- Types and Importance 4.4. Spices - Types and Importance	8 Hours	8 Marks
Internal 1. Class tests ((Open Book Test/ Objective type Test/Descriptive Test) 2.Assignment/ Seminar/ Group Discussion/ Visit Report			
References:			
Course material/learning resources Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M.S.Textbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy Text Book 1. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 2. महाजनी स्नेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 3. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर. 4. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर. 5. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 6. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्णा, शारथ साहित्य, बुधवारपेठ, पुणे. 7. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 8. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 9. बाळापुरे डॉ सुनिता: आहारशास्त्राची मुलतत्वे आणि पोषण शिक्षण; श्री साईनाथ प्रकाशन, नागपूर 10. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 11. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 12. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 13. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast- 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine You tube links 1. https://www.google.com/search?r1=1C1JJTC enIN980IN980&q=maharashtrian dishes+for+breakfast&tbm=vid&sa=X&ved=2ahUKEwjQ8ubewuj AhU8eGwGHUoaATAQ0pQJcgQICxA B&biw=1042&bih=718&dpr=1.25 /fpstate=ive&vld=cid:dec6b6dd.vid:o4pk-kaemVw 2. https://www.youtube.com/channel UClafYOmBmYWcObqzyTyZKaA 3. https://www.youtube.com/watch?v=aPyEo_OWEIM 4. https://www.youtube.com/shorts/er4FyySnbyl			
Internal Assessment and External Evaluation and Examination system			
Internal Assessment			20 Marks
1.Class tests –Assessment on any two (Open Book Test/ Objective type Test/Descriptive Test)			10 Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report			10 Marks
External Evaluation and Examination system			30 marks
External Theory			
Two Short Ans Type questions (8x2=16 marks) : 2 x 4 =8 (1 Ques for 4 marks) (Solve 2 out of 4)		Two Long Ans Type questions (7x2=14 marks) Two Long Type questions should Internal choice	

Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2025-2026

Faculty: Humanities

Three Years Six Semester Bachelor's Degree Programme

Board Of Study – Home Economics

Programme: B.A., (Home Economics)

Syllabus: Part II - SEM III

Vertical-b

Course Code -630252

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs/week	Exam Duration	Max Marks
5.0	III	630252	Lab Practical Minor - III (Prepare Healthy Dish)	2	4	3Hrs.	Practical 50 External 25 Internal 25

Course Objectives:	1. To obtain hand on practicum experience through laboratory work. 2.To know the rule and safety while doing menu preparation 3.To apply the teaching learning by doing for skills enhancement
Course Outcomes:	After successfully completion of practical course student will be able to- CO1- Apply obtained hand on practical experience in their daily life and entrepreneur CO2- Acquire about roll and safety to protect life while doing menu preparation. CO3- Calculate nutritive values of dishes

lab practical Contents		Workload Allotted	Incorporation of Pedagogies
Practical activity		40 Hours	➤ Demonstration ➤ Practical ➤ Lecture ➤ Experiential Learning ➤ Practice
1.	Laboratory rules and safety rules		
2.	Weights and measures		
3.	Demonstration of Protein-Rich dish any two		
4.	Organize competition –Based on rich nutrients		
Papered healthy dish		80 Hours	
1.	1. Types of Chapatti – Til Roti, khava Roti, Gul Roti (jiggery) 2. Types of Rice – Veg. pulao, curd rice, Dal Khichdi. 3. Types of salad – any three		
2.	1.Presentation of each dish		
3.	1. Maintain Record Book and activity report.		

Evaluation and Assessment (Distribution of Practical Marks)		Allotted Marks	Total Marks 50
Mode of Evaluation			
External	1.Preparation and presentation of dish (Any Two)	16	25
	2. Write about Protein rich recipe (Any Two)	04	
	3. Viva	05	
Internal	1. Lab Work	10	25
	2. Class Work: Activity report	05	
	3. Record book	10	

Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Session -2026-27
Faculty: Humanities
B.A.Part II Sem-III
Subject- Home Economics
Vertical: E- Field Project-I
Course Code -630286

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs/week	Max Marks
5.0	III	630286	Field Project -I (Food Science)	2	4	External 30 Internal 20

Assessment Components of Marks

External	Components	Marks	Total Marks 50
	1. Final Project Report	15	30
	2. Presentation	10	
	3. Viva	05	
Internal	1. Project Planning	05	20
	2. Field Work	05	
	3. Record Book/Project File/Data collection	05	
	4. Attendance and participation	05	

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM IV
Vertical-a
Course Code -630209
Title – Major Theory-IV Health Science and Dietetics.

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./Week	Exam Duration	Max Marks 50	
5.0	IV	630209	Major Theory-IV Health Science and Dietetics.	2	2	2 Hrs.	External 30	Internal 20

Course Objectives	- To understand the concept, types, and importance of health. - To introduce the basics of dietetics and the role of a dietitian. - To learn about therapeutic diets for common diseases. - To study diet modifications for lifestyle and chronic diseases.							
Course Outcomes	After completing the course, students will be able to: CO1. Explain the concept and types of health. CO2. Define dietetics and state the role of a dietitian. CO3. Identify therapeutic diets for common illnesses. CO4. Apply dietary knowledge for managing chronic conditions							
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies				
Unit I	Health science. 1.1. Concept of health. 1.2. Importance of health. 1.3. Factors affecting on health. 1.4. Type of health- Physical, Mental, Emotional and Social	7 Hours	7 Marks	- Chalk & Board, - PPTs, - Videos, - Charts - Lecture - Experiential learning - Assignment - Participative learning - Guest Lectures				
Unit II	Dietetics. 2.1. Definition - Dietetics, Dietitian & Therapeutic diet. 2.2. Role of dietitian in diet therapy. 2.3. Objective and advantages of therapeutic diet. 2.4. Types of therapeutic diet	7 Hours	7 Marks					
Unit III	Therapeutic diet on disease. 3.1. Diarrhea. 3.2. Anemia. 3.3. Jaundice. 3.4. Diabetes	8 Hours	8 Marks					
Unit IV	Therapeutic Diet on disease. 4.1. Heart Disease. 4.2. Kidney stone. 4.3. Arthritis. 4.4. Obesity	8 Hours	8 Marks					

Internal	
1.Class tests ((Open Book Test/ Objective type Test/Descriptive Test)	
2.Assignment/ Seminar/ Group Discussion/ Visit Report	
Course material/learning resources Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M.S.Textbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy Text Book 1. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 2. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 3. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 4. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune 5. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 6. महाजनी सेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 7. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर, 8. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर. 9. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 10. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्णी, शारथ साहित्य, बुधवारपेठ, पुणे. 11. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 12. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 13. बाळापुरे डॉ सुनिता: आहारोपचार आणि पोषणतंत्र; श्री साईनाथ प्रकाशन, नागपूर. Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast- 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine You tube links 1. https://www.google.com/search?r1 =1C1JJTC enIN980IN980&q=maharashtrian dishes+for+b reakfast&tbm=vid&sa=X&ved 2ahUKEwjQ8ubewuj AhU8eGwGHUoaATAQ0pQJcgQICxA B&biw=1042&bih=718&dpr=1.25 /fpstate=ive&vld=cid:dec6bdd.vid:o4pk-kaemVw 2. https://www.youtube.com/channel UClafYOmBmYWcObqzyTyZKaA 3. https://www.youtube.com/watch?v=aPyEo_OWEIM 4. https://www.youtube.com/shorts/er 4FyySnbyl	
Internal Assessment and External Evaluation and Examination system	
Internal Assessment	20Marks
1.Class tests – (Open Book Test/ Objective type Test/Descriptive Test)	10Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report	10 Marks
External Evaluation and Examination system	
External Theory	30 marks
Two Short Ans Type question (8x2=16 marks) : (Solve 2 out of 4) (4x2=8)	Two Long Ans Type question (7x2=14 marks) Two Long Type questions should Internal choice

Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27

Faculty: Humanities

Three Years Six Semester Bachelor's Degree Programme

Board Of Study – Home Economics

Programme: B.A., (Home Economics)

Syllabus: Part II - SEM IV

Vertical-a

Course Code -630210

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs/week	Exam Duration	Max Marks
5.0	IV	630210	Lab Practical - V (Regional Recopies)	2	4	3Hrs.	Practical 50 External 25 Internal 25

Course Objectives:	1.To obtain hands on exercises through laboratory work. 2. To know the rule and safety while doing menu preparation. 3. To apply the technique learning by doing for skills enhancement. 4.To prepare nutritious dishes , cafeteria dishes and preservatives in a scientific procedure
Course Outcomes:	After successfully completion of practical course student will be able to- CO1- Apply obtained hand on practicum experience in their daily life and entrepreneurs. CO2- Acquire about rules and safety to protect life while doing menu preparation. CO3- list and classify food stuffs according to its nutritive values.

lab practical Contents		Workload Allotted	Incorporation of Pedagogies
Practical activity		40 Hours	➤ Demonstration ➤ Practical ➤ Lecture ➤ Experiential Learning ➤ Practice
1.	Laboratory rules and safety rules		
2.	Weights and measures		
3.	Demonstration of energy bar /alkaline Water		
4.	Organize competition –Based on Healthy Diet		
Papered any two dish of regional food		80 Hours	
1.	1. Maharashtra - Misal paw/ Aaluwada/Sambharwadi 2. Gujrat - khaman dhokla, Handava,Dabeli 3. Punjabi – Chole bhature, Dahi bhalla/Wada 4. South indian – Sambhar wada,/Uttappa/Idali Sambhar 5. Bengali – Gulabjamun/ Mishtidoi/ Rrasgulla/ Roshbora		
2.	1.Compute Cost of each dish		
3.	1. Maintain Record Book and activity report.		

Evaluation and Assessment (Distribution of Practical Marks)		Allotted Marks	Total Marks 50
Mode of Evaluation			
External	1. Preparation Dish (Any Two)	16	25
	2. Compute Cost	04	
	3. Viva	05	
Internal	1. Lab Work	10	25
	2. Class Work: Activity report	05	
	3. Record book	10	

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM IV
Vertical-a
Course Code -630211
Title – Major Theory- VI Food Technology

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./Week	Exam Duration	Max Marks 100	
5.0	IV	630211	Major Theory-VI Food Technology	4	4	3 Hrs.	External 60	Internal 40

Course Objectives	1. To understand the concept and importance of food cooking and its modern methods. 2. To learn the principles and techniques of food preservation. 3. To study methods of improving the nutritional quality of food. 4. To identify food adulteration, its effects, and legal measures. 5. To understand processed foods, their effects, and related diseases. 6. To learn about food packaging and labelling for consumer safety and awareness.							
Course Outcomes	After completing the course, students will be able to: CO1. Define food cooking and describe its processes, methods, and effects. CO2. Explain the need for food preservation and compare household and industrial methods CO3. Identify techniques that enhance the nutritional quality of food. CO4. Detect food adulteration and understand its health hazards and laws. CO5. Evaluate processed foods and recognize their health implications. CO6. Understand food packing types and the importance of food labelling.							
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies				
Unit I	Food Cooking. 1.1. Meaning and definition of food cooking. 1.2. Advantages and disadvantages of food cooking. 1.3. Changes of cooking process. 1.4. Modern methods of food cooking.	10 Hours	10 Marks	- Chalk & Board, - PPTs, - Videos, - Charts - Lecture - Experiential learning - Assignment - Participative learning - Guest Lecture				
Unit II	Food Preservation. 2.1 Meaning and definition of food preservation. 2.2 Objectives of food preservation. 2.3. Household methods. 2.4. Industrial methods.	10 Hours	10 Marks					
Unit III	Improving nutritional quality of food. 3.1. Importance of improving nutritional quality of food. 3.2. Germination, Supplementation. 3.3. Fermentation, Liming. 3.4. Malting, Enrichment and Fortification	10 Hours	10 Marks					

Unit IV	Food Adulteration. 4.1. Meaning and definition of food adulteration. 4.2. Causes of food adulteration. 4.3. Health hazards. 4.4. Precautions and Food adulteration Act- 1954	10 Hours	10 Marks	s
Unit V	Processed food. 5.1. Meaning and definition of processed food. 5.2. Advantages and disadvantages of processed food. 5.3. Side effects of eating processed food. 5.4. Disease caused by processed food	10 Hours	10 Marks	
Unit VI	Food packing and labelling. 6.1. Concept and objective of food packing. 6.2 Types of food packing. 6.3. Concept and importance of labelling. 6.4. Types of labelling	10 Hours	10 Marks	
Internal				
1.Class tests ((Open Book Test/ Objective type Test/Descriptive Test)				
2.Assignment/ Seminar/ Group Discussion/ Visit Report				
Course material/learning resources Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M.S.Textbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy Text Book 1. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 2. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 3. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 4. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune 5. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 6. महाजनी सेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 7. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर, 8. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर. 9. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 10. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्ण, शारथ साहित्य, बुधवारपेठ, पुणे. 11. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 12. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 13. बाळापुरे डॉ सुनिता: आहारोपचार आणि पोषणतंत्र; श्री साईनाथ प्रकाशन, नागपूर. Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast- 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine You tube links 1. https://www.google.com/search?r1 =1C1JJTC enIN980IN980&q=maharashtrian dishes+for+b 2. reakfast&tbm=vid&sa=X&ved 2ahUKEwjQ8ubewuj AhU8eGwGHUoaATAQ0pQJcgQICxA 3. B&biw=1042&bih=718&dpr=1.25 /fpstate=ive&vld=cid:dec6bdd.vid:o4pk-kaemVw 4. https://www.youtube.com/channel UClafYOmBmYWcObqzyTyZKaA 5. https://www.youtube.com/watch?v=aPyEo_OWEIM 6. https://www.youtube.com/shorts/er 4FyySnbyl				

Internal Assessment and External Evaluation and Examination system	
Internal Assessment	40Marks
1.Class tests – (Open Book Test/ Objective type Test/Descriptive Test)	20Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report	20 Marks
External Evaluation and Examination system	
External Theory	60 marks
Two Short Ans Type question (10x4=40 marks) : (Solve 2 out of 4 in each question) (5x2=10)	Two Long Ans Type question (10x2=20 marks) Two Long Type questions should Internal choice

Course Title: **Bakery and Confectionery**

Level	Semester	Course Code	Course Title	Credits	Teaching Hrs./Week	Total teaching Hours	Exam Duration	Max. Marks 50	
5.0	IV	630273	Bakery and Confectionery	2	4	30	2 Hrs.	Theory 30	Internal Assessment 20

Objectives of the Course	1. To understand the basic of bakery and confectionary. 2. To identify bakery tools and ingredients. 3. To prepare simple bakery products. 4. To fallow hygiene and safety practices. 5. To develop basic practical baking skills.			
Course Outcome	After completing this course, students will be able to: 1. Identify basic bakery tools and ingredients. 2. Prepare simple bakery products such as bread, buns, biscuits, cookies, cakes and chocolates. 3. Follow hygiene and safety rules during practical work. 4. Decorate, package, and present bakery products. 5. Demonstrate basic practical skills in bakery and confectionery			
Unit	Contents	Workload allotted	Weightage of Marks allotted	Incorporation of pedagogies
Unit I	Introduction to Bakery 1.1 Introduction to Bakery and Confectionery 1.2 Bakery Tools and Equipment 1.3 Basic Ingredients Used in Baking 1.4 Kitchen Hygiene and Safety	7	7	Digital board PPT's Videos Charts Lectures Experimental Learning Assignments Participative Learning Guest Lecture Demonstration Lab. Practical
Unit II	Basic Baking Practical 2.1 Preparation and Process of Bread 2.2 Preparation and Process of Buns 2.3 Preparation and Process of Biscuits 2.4 Preparation and Process of Cookies	8	8	
Unit III	Basic Cake Making 3.1 Preparation of Sponge Cake 3.2 Preparation of Cupcakes 3.3 Simple Cake Decoration 3.4 Preparation of Simple Pastry	7	7	
Unit IV	Simple Confectionery 4.1 Preparation of Chocolates 4.2 Preparation of Toffees 4.3 Packaging of Bakery Products 4.4 Display and Serving of Bakery Products	8	8	
Internal Assessment Theory (20Marks)	Internal assessment shall be carried out by the respective course teacher by choosing verity of Assessments Tools/ Methods Such as- Class Test/ Scrap Book, / Seminar, /Assignment- Identify and demonstrate the use of bakery tools and equipment/ Bake a basic sponge cake or cupcakes and decorate a cake using cream or icing -			
				10 Marks <

मराठी संदर्भ पुस्तके

1. बेकरी व कन्फेक्शनरी – डॉ. सौ. स्वाती कुलकर्णी
2. बेकरी तंत्रज्ञान – महाराष्ट्र राज्य व्यवसाय शिक्षण मंडळाचे संदर्भ पुस्तक
3. बेकरी आणि खाद्यपदार्थ निर्मिती – यशवंतराव चव्हाण महाराष्ट्र मुक्त विद्यापीठ (YCMOU) अभ्यास साहित्य
4. बेकरी उत्पादने निर्मिती – एम. एस. बी. टी. ई. (MSBTE) संदर्भ साहित्य
5. बेकरी व कन्फेक्शनरी कला – विविध आयटीआय/कौशल्य विकास अभ्यासक्रमांचे मराठी संदर्भ पुस्तक

हिंदी संदर्भ पुस्तके

1. बेकरी एवं कन्फेक्शनरी डॉ. सुरेश चंद्र गुप्ता, कृषि प्रकाशन मंदिर, आगरा
2. बेकरी एवं कन्फेक्शनरी प्रौद्योगिकी, डॉ. आर. के. शर्मा, न्यू इंडिया पब्लिशिंग एजेंसी नई दिल्ली
3. खाद्य उत्पादन-बेकरी एवं पेस्ट्री, डॉ. जगमोहन नेगी, अमन पब्लिकेशन, नई दिल्ली
4. बेकरी विज्ञान एवं प्रौद्योगिकी, डॉ. बी. के. शर्मा, पॉइंटर पब्लिशर्स, जयपुर
5. खाद्य प्रसंस्करण एवं परिरक्षण (बेकरी अध्याय सहित), डॉ. वी. के. जोशी, कृषि प्रकाशन मंदिर, आगरा

English Reference Books

1. Bakery and Confectionery, S. C. Dubey, Society of Indian Bakers
2. Theory of Bakery and Confectionery – Yugambal Ashokkumar
3. The Complete Book of Baking – Martha Day
4. Basic Baking: Theory and Practice – S. C. Srilakshmi
5. Professional Baking, Wayne Gisslen, Wiley
6. The Professional Pastry Chef, Bo Friberg, Wiley
7. Theory of Cookery, K. Arora, Frank Brothers & Co.

उपयोगी वेबसाइट

1. National Institute of Open Schooling (NIOS) – Hospitality Courses
2. National Council of Educational Research and Training (NCERT)
3. Food Safety and Standards Authority of India (FSSAI)
4. Ministry of Food Processing Industries (MoFPI)
5. National Skill Development Corporation (NSDC)
6. Skill India Digital Hub
7. Hotel Management Study – Bakery & Confectionery Resources

Part B
Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM IV
Vertical-b
Course Code - 630253
Title – Minor Theory-IV Food Safety.

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs./week	Exam Duration	Max Marks 50	
5.0	IV	630253	Minor Theory IV Food Safety	2	2	2 Hrs.	External 30	Internal 20

Course Objectives	1. To introduce the concepts and importance of food safety and sanitation. 2. To understand the causes, effects, and legal control of food adulteration. 3. To study the importance and methods of food preservation used at home and commercially. 4. To learn about food packaging and labelling, including types and their role in consumer awareness.							
Course Outcomes	After successfully completion of course students should be able to- CO1: Understand basic concepts of food safety and sanitation. CO2: Identify food adulterants and related safety regulations. CO3: Know household and commercial food preservation methods. CO4: Understand types and importance of food packaging and labelling.							
Unit System	Contents	Workload Allotted	Weightage of Marks Allotted	Incorporation of Pedagogies				
Unit I	Introduction of food safety. 1.1. Concept and definition of food safety. 1.2. Meaning and definition of food sanitation. 1.3. Importance of food safety. 1.4. Practices of food safety	7 Hours	7 Marks	• Chalk & Board, • PPTs, • Videos, • Charts • Lecture • Experiential learning • Assignment • Participative learning • Guest Lectures				
Unit II	Food Adulteration. 2.1. Meaning and causes of food adulteration. 2.2. Hazards of food adulteration. 2.3. Control on food adulteration & Food Safety Acts. 2.4 food product quality standards- Agmark & ISI	8 Hours	8 Marks					
Unit III	Food Preservation. 3.1. Meaning and definition of food preservation. 3.2. Importance of food preservation. 3.3. Household methods. 3.4. Commercial methods	7 Hours	7 Marks					
Unit IV	Packing and Labelling. 4.1. Concept and objectives of food packing. 4.2. Types of packing. 4.3. Meaning and importance of labelling. 4.4. Types of labelling.	8 Hours	8 Marks					

Internal 1. Class tests ((Open Book Test/ Objective type Test/Descriptive Test) 2.Assignment/ Seminar/ Group Discussion/ Visit Report	
References:	
Course material/learning resources Reference Books: 1. Bamji. M Et al (1996) Text book of Hi nan Nutrition. IB Pub Co. New Delhi 2. Gopalan C. Et, al (2004) Nutritive Value of Indian Foods. NIN Hyderabad. 3. Sharma R. (2013) Diet Management B Pub Co. New Delhi 4. Rajlaxmi R. (1974) Applied Nutrition BH Pub Co Lmt. 5. Swaminathan M.S.Textbook on Food and Nutrition 6. Robinson C.H and Weighey E.S. (1996) Basic nutrition and Diet Therapy Text Book 1. Mudambi, S. R and Rajgopal M.V- Fundamental of Food and Nutrition, Wiley Eastern Limited Ansari Road, New Delhi, 1987. 2. Swaminathan, M. Essential Food and Nutrition V1 & Bangalore Printing and Publishing Comp, Mysore road, Bangalore 3. Desai, Vasant Entrepreneurship Development Himalaya Pub House 1991 4. Shrilakshmi, B. Sethi, M. and Mathun, 1998 Dietetics Edi-III New Age international Ltd. Pub. Pune 5. बाळापुरे डॉ. सुनिता, अन्न आणि पोषण शास्त्र, श्री साईनाथ प्रकाशन नागपूर. 6. महाजनी स्नेहा, आहारशास्त्राची मुलत वे, मंगेश प्रकाशन, नागपूर. 7. लेले आणि देऊस्कर आहारमिमांसा, म्.वि.प्र.नि. मंडळ, नागपूर, 8. लेले आणि देऊस्कर आहारशास्त्र विविध दृष्टीकोनातून, म.वि. प्र.नि.मंडळ, नागपूर.s 9. टिळक निर्मला, पार्टी-पार्टी शाकाहारी, पॉप्युलर प्रकाशन, मुंबई 10. परुळेकर आशा आणि कांबळे वसुंधरा, रुचिपूर्णी, शारथ साहित्य, बुधवारपेठ, पुणे. 11. लेले सरळ, देऊस्कर आशा पोषण व आहारशास्त्र परिचय, डॉ. इंदिरा खडसे, पोषण व आहारशास्त्र, हिमालय पब्लिशिंग 12. जोशी संध्या अन्न व पोषण प्रात्यक्षिक कार्यपुस्तीका, प्रकाशक, व्ही. एल. देऊस्कर, वृंदावन कॉलनी, अमरावती. 13. बाळापुरे डॉ सुनिता: आहारोपचार आणि पोषणतंत्र; श्री साईनाथ प्रकाशन, नागपूर. Links 1. https://www.tarladalal.com/recipes-for-maharashtrian-snacks-nashta-846 2. https://www.tarladalal.com/recipe -for-maharashtrian-breakfast-1212 3. https://food.ndtv.com/food-drinks recipes-you-must-try-3150180 poha-misal-pav-and-more-7-classic-maharashtrian-breakfast- 4. https://www.vegrecipesofindia.com/recipes/maharashtrian-cuisine You tube links 1. https://www.google.com/search?r1 =1C1JJTC enIN980IN980&q=maharashtrian dishes+for+b reakfast&tbm=vid&sa=X&ved 2ahUKEwjQ8ubewuj AhU8eGwGHUoaATAQ0pQJcgQICxA B&biw=1042&bih=718&dpr=1.25 /fpstate=ive&vld=cid:dec6b6dd.vid:o4pk-kaemVw 2. https://www.youtube.com/channel UClafYOmBmYWcObqzyTyZKaA 3. https://www.youtube.com/watch?v=aPyEo_OWEIM 4. https://www.youtube.com/shorts/er 4FyySnbyl	
Internal Assessment and External Evaluation and Examination system	
Internal Assessment	20 Marks
1.Class tests –Assessment on any two (Open Book Test/ Objective type Test/Descriptive Test)	10 Marks
2.Assignment/ Seminar/ Group Discussion/ Visit Report	10 Marks
External Evaluation and Examination system	30 marks
External Theory	
Two Short Ans Type questions (8x2=16 marks) : 2 x 4 =8 (1 Ques for 4 marks) (Solve 2 out of 4)	Two Long Ans Type questions (7x2=14 marks) Two Long Type questions should Internal choice

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Syllabus For Academic year -2026-27
Faculty: Humanities
Three Years Six Semester Bachelor's Degree Programme
Board Of Study – Home Economics
Programme: B.A., (Home Economics)
Syllabus: Part II - SEM IV
Vertical-b
Course Code -630254

Level	Semester	Course Code	Course Name	Credits	Teaching Hrs/week	Exam Duration	Max Marks
5.0	IV	630254	Minor lab Practical - IV (Prepare Healthy Dish)	2	4	3Hrs.	Practical 50 External 25 Internal 25

Course Objectives:	1. To obtain hand on practicum experience through laboratory work. 2. To know the rule and safety while doing menu preparation 3. To apply the teaching learning by doing for skills enhancement
Course Outcomes :	After successfully completion of practical course student will be able to- CO1- Apply obtained hand on practical experience in their daily life and entrepreneur CO2- Acquire about roll and safety to protect life while doing menu preparation. CO3- Calculate nutritive values of dishes

lab practical Contents		Workload Allotted	Incorporation of Pedagogies
Practical activity		20 Hours	➤ Demonstration ➤ Practical ➤ Lecture ➤ Experiential Learning ➤ Practice
1.	Laboratory rules and safety rules		
2.	Weights and measures		
3.	Demonstration of preservative recipe – pickle, squash		
4.	Organize competition –Based on rich nutrients		
Papered healthy dish		40 Hours	
1.	1. Types stuff paratha – any three 2. Types of starter – any three 3. Types of dessert – any three		
2.	1.Presentation of each dish		
3.	1. Write about rich Vitamin and Mineral dish		
4.	1. Maintain Record Book and activity report.		

Evaluation and Assessment (Distribution of Practical Marks)		Allotted Marks	Total Marks 50
Mode of Evaluation			
External	1. Preparation and presentation Dish (Any Two)	16	25
	2. Write about rich Vitamin and Mineral dishes	04	
	3. Viva	05	
Internal	1. Lab Work	10	25
	2. Class Work: Activity report	05	
	3. Record book	10	

Sant Gadge Baba Amravati University, Amravati
National Education Policy -2020 (NEP)
Session -2026-27
Faculty: Humanities
B.A.Part II Sem-IV
Subject- Home Economics
Vertical: E- Field Project
Course Code -630287

Level	Semester	Course Code	Course Name	Credits	Teaching Hours/week	Max Marks
5.0	IV	630287	Field Project-II (Food Science)	2	4	External 30 Internal 20

Assessment Components of Marks

	Components	Marks	Total Marks 50
External	1. Final Project Report	15	30
	2. Presentation	10	
	3. Viva	05	
Internal	1. Project Planning	05	20
	2. Field Work	05	
	3. Record Book/Project File/Data collection	05	
	4. Attendance and participation	05	