

## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem I

### Yashoda Girls Arts & Commerce College, Sneh nagar, Nagpur.

### Semester wise Teaching Plan. 2020-2021

#### B. A.- First Year- (First Semester)

Subject: Home-Economics

Class	Unit	Require d Lecture s	Months	Duration
	Admission Process		June	15 <sup>th</sup> June to 05 Aug. 2020
	UNIT I - Introduction to Home Economics: A brief history of Home Economics, Scope, Need/importance of Home Economics, Branches of Home Economics, their Utility in Daily Life: (a) Family Resources Management, (b) Foods and Nutrition, (c) Human Development, (d) Textile and Clothing, (e) Extension and Communication, Contribution of Home Economics Education in National Development. Practical – Hand Embroidery Unit Test – I	09	September (Total Lectures 16+8)	01/09/2020 to 30/09/2020
	Unit II Family Resource Management : Definition and process of Home Management . (a) Planning (b) Controlling, (c) Evaluation, Definition of Family Resource Management, Types of Family Resources, Characteristics of Family Resources, Factors affecting family resource management Family Budget-Definition, Types of budget, preparation of budget, Decision Making- Meaning & Types of Decisions. Steps involved in decision making, Decision Tree. Practical – Hand Embroidery Unit Test - II	09 07 07	October (Total Lectures 16+08))	01/10/2020 to 30/10/2020
	Unit II - Elements of Art and Design:  (1) Line, (2) Form, (3) Texture, (4) Colour, (5) Light, (6) Space, (7) Pattern, (8) Idea.  Principles of Art and design Harmony - Definition, importance and application in interior decoration.  Scale and proportion - Definition, importance and application Balance - Definition, importance and application Rhythm - Definition, importance and application.	08	November (Total Lectures (16+08)	01/11/2020 to 30/11/2020

Emphasis- Definition, importance and application,  Practical – Flower Making Tie and dye Unit Test: III	08		
UNIT IV Introduction Flower Arrangement: Definition - Material required for flower arrangement. Factors to be considered while arranging flowers Art Principles in flower arrangement. Types of flower arrangement-Traditional, Japanese, Miniature, Dry arrangement . Different shapes of flower arrangement-S-Shape, Round-shape, Right angle-shape. Practical - Making Article( Craft), Guest Lecture Unit Test - IV	04 09	December (Total lectures 14+06)	1-12-2020 to 24-12- 2020
DIWALI VACATION Winter Examination			10/-11-2020 TO 16-11- 2020 25/12/2020 to 15/01/2021

Signature IQAC

Co-ordinator, IQAC Yashoda Girls' Arts & Commerce College, Nagpur Signature Principal

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## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem III

#### Yashoda Girls Arts & Commerce College, Snehnagar, Nagpur.

Semester wise Teaching Plan 2020-2021

#### B. A . Second Year - (Third Semester)

**Subject:- Home- Economics** 

Class	Unit	Required Lectures	Months	Duration
	Admission process	•	June to August	15 June to 05 August 2021
	Unit I-1.1 -Definition of Health, Nutrition, Dietetics, Nutritional status, Optimum Nutrition and Nutrients.  1.2 - Definition of food and functions of food.  1.3- Dimension of health (Physical, Psychological, Emotional, Spiritual)  1.4- Macronutrients -Carbohydrates, Fats, Proteins: Classification, Deficiency and excess.  Practical - Cooking practical Unit Test:1	05 03 04 04 08	September (Total Lectures 16+8)	01/09/2020 to 30/09/2020
	Unit II- 2.1- Micro Nutrients –  (A) Minerals : (1) Calcium (2) Phosphorus (3) Iron (4) Sodium (5) Magnesium (6) Iodine-Functions, Sources, Absorption, Recommended dictary allowances, Deficiency.  (B) Vitamins: Fat soluble – Vitamin A, D, E, K, Water Soluble – Vitamin C, Vitamin B Complex (BI, B2, B3, B6, B12, Folic acid), Properties, Function Sources, Recommended dictary, allowances, Absorption, Deficiency 2.2- Water – Function, Sources, Recommended dictary allowances, Deficiency, Practical - Cooking Unit Test: 2	06 05 05	October (Tot .Lectures 16+08)	01/10/2020 to 30/10/2020
	Unit III - 3.1 - Fibre: Composition, Classification, Function, Sources, Recommended dietary allowances, Deficiency, Excess, 3.2 - Energy (Calorie): Factors affecting energy requirement Funt value of South	03 04 05	November Tot.Lectures 16+06)	01/11/2020 to 30/11/2020
	Calorimeter: Bomb, Benedict Oxy, Atwater Rosa Benedict. Basal Metabolic Index. Calorie requirement for sedentary, moderate an heavy workers Men and Women.  3.3 – Antioxidants Practical - Unit Test:3	05		Nov. to 16 Nov. Extra classes
	Unit IV - 4.1 Basic Food Groups - Sources and importance of Cercals, Pulses Oilseeds, Vegetables, Fruits, Milk, and milk products, sugar and jaggery, spices, beverages, eggs, fish, meat	05	December Tot.Lectures 12+6)	01/12/2020 to 31/12/2020

4.2 Method of Cooking – Meaning of cooking of food, objectives, of cooking of food, Methods: Boiling, Steaming, Pressure cooking, Shallow frying, Deep frying, Deep frying, Roasting, Baking, Grilling, Micro wave, Solar and informatics, Advantages and disadvantages of cooking food.  4.3 – Sports Nutrition – Meaning of sports Nutrition, Objectives and disadvantages of cooking food.  4.3 – Sports Nutrition – Meaning of sports Nutrition, Objectives of Nutritional management, sports supplements, nutritional allowances given by NIN Practical – Charts, Nutrition Week, Report writing.	05	
Extra Classes for weaklearners Revision Classes		25/-12-2020 TO 30- 12-2020
Winter Vacation		25/12/2020 to 15/01/2021

Cignaturator, IQAC Yashioda Girls' Arts & Commerce College, Nagpur

Signature Principal

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rashoda Giris Arts & Commerce
College, Such Nagar, Nagpur-15





## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem V

### Yashoda Girls Arts & Commerce College, Snehnagar, Nagpur.

Semester wise Teaching Plan. 2020-2021

#### B.A. – Third Year- (Fifth Semester)

**Subject:- Home-Economics** 

Jasa	Unit	Required Lectures	Months	Duration
	Admission Process		June	15 June to 05 August2021
	Unit I- 1.0 – An overview of the field of child development. Meaning, Definition, Importance and scope of child development.  1.1 – Orientation to growth & development 1) Definition of growth and development 2) Stages of development 3) General principles of growth & development 4) Constraints & facilitators in growth & development 5) Influence of heredity & environment on growth & development 6) Difference between growth & development 7) Factors affecting growth & development Practical – Cooking Practical Unit Test:1	07 09 08	September (Yotal Lectures 1648)	01-09-2020 to 30-09-2020
	Unit II – 2.1 – Genetic inheritance-fertilization, Number of chromosomes, sex determination, Genotype & Phenotype.  2.2 – Prenatal development – Emphasis on major developments during the 3 stages of inter-uterine development.  2.3 – Factors affecting prenatal development-Age of mother, illness, diet & nutrition, stress & emotional strains, environmental hazards etc. Misconception of diet intake during pregnancy and its effect on health, Recommendations.  2.4 – Twins-Fraternal and Identical.  Practical – Cooking Practical Unit Test:2	03 03 06 02 02	October (Tot.Lectures 16+8)	01/10/2020 to 30/10/2020
	Unit III- 3.1 – Post-Natal Period-Neonatal period – (From birth to two weeks) Definition, Characteristics, Factors affecting post natal period. 3.2 – Hazards of Neonatal period-Physical hazards, Psychological hazards, 3.3 – Infancy & Babyhood (2 weeks to 2vrs) – Definition, Characteristics of babyhood, Physical growth & Motor development, Speech development – Four Pre speech forms – Crying, Babbling, Gestures, 3.4 – Development of senses – Visual, Auditory, Smell, Taste, Touch, Reflexes during neotal Period-Rooting reflex, Sucking reflex, Blink Reflex, Moro Reflex, Bobinski Reflex, Tonic neck reflex, Darwin reflex etc. Hazards and Happiness, Practical – Knitting , Unit Test: 3	04 03 03 03	November Tot.Lectures 12+06)	01-11-2020 to 30-11-2020 Diwali Vacation – 10-11-2020 to 16-11 2020
	Unit IV- 4.1 – Immunization and its importance, Importance of supplementary	09 06	Dcember Tot-Lectures	01/12/2020 to 24/12/2020

food. Practical - Supplementary food, Paper cutting. Milk Bank, toys and Charts, Report writing. Unit Test:4	05	15+06)	
Winter Vacation			25/-12-2020 TO 15- 01-2021

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## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem II

## B. A. First Year –( Second Semester) Subject:- Home- Economics

class	Unit	Required Lectures	Months	Duration
	University Examination			25 <sup>th</sup> December 2020 to 15 <sup>th</sup> January 2021
	Bridge Course  Unit I - Self-Employment in Home- Economics: Definition of self-employment, Need of self-employment in Home-Economics. Opportunities of self-employment in Home- Economics. Guiding Principles of self-employment, Registration, Training, Knowledge of equipment's and their care and Material required, Loan facility, Preparation of Project Report, Account Keeping, Costing, Labelling, Packaging. Family Housing Needs - Protective, Economic	05	January (Total Lectures 12+04)	16/01/2021 to 31/01/2021
	, Affectional, Social, Standard of living, Housing goals, Style, Function, Occupation. Factors affecting selection of site: Legal, Location, Physical Features, Soil Conditions, Cost, Services Principles of Housing - Grouping of rooms, Orientation, Circulation, Flexibility, Privacy,	04		
	Spaciousness, Aesthetics, Economy, Light, Ventilation. Practical – Hand Knitting Unit Test – I	04		
	Unit II - Introduction Work Simplification : Meaning and Importance of work simplification. Techniques of work simplification Improving Methods of work simplification, Mendel's Law of Changes Colour - Study of colours, Sources of colours, Classification of Colours,	06	February (Total Lectures 14+06)	01/02/2021 to 28/02/2001
	Dimensions of colour-Warm and Cool colours etc.  Colour Wheel, Colour Schemes and its effects.  Practical – Hand Knitting	08		
	Unit Test - II	06		
	Unit -III - Consumer Education Meaning and definition, Problems of Consumers, Problems of Consumers, Consumer Protection Act- 198 Practical - Colour Wheel Unit Test - III	08	March (Total Lectures15+08)	01/11/2020 to 30/11/2020



Unit -IV -Furniture Arrangement: Styles of Furniture ,Traditional, Contemporary, Modern, Factors involved in selection of Furniture Comfort, Rest and relaxation, Durability, For storage purpose Unit IV- Arrangement of	08	April (Total Lectures 16+08)	01/04/2021 to 30/04/2021
Furniture in different rooms Drawing Room, Bed Room, Dining Room, Multipurpose Rooms etc Care of different types of furniture. Practical – Colour Wheel Unit Test: IV	08		
Practical – Visit, Report Writing, Preparation of Washing Power, Phenyl, Shampoo eet Extra Classes for weak learners Revision Classes	08 05 06	May (Total Lecture12+04)	1/05/2021 to 25/05/2021
DIWALI VACATION		May/JUNE	26/05/2021 TO 26-05- 2021

Signature
Co-to-chator, IQAC
Yashoda Girls' Arts &
Commerce College, Nagpur

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College, Sneh Nagar, Nagpur-15





## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem IV

### Yashoda Girls Arts & Commerce College, Snehnagar, Nagpur.

Semester wise Teaching Plan. 2020-2021

#### **B.A.- Second Year- (Fourth Semester)**

Subject:- Home - economics

affecting balance diet, Difference Nutrients in balanced diet, Principles of Mea Planning.  1.2- Nutrition through Life Cycle, (1) Pregnancy (2) Lactation (3) Infancy (4) Pre-school (5) School going (6) Adolescence (7) Adulthood (8) Old age. Practical — Cooking practical Unit Test -1  Unit II — 2.1- Principles of Diet Therapy.  (a) Modification of Normal diet for Therapeutic purposes. (b) Types of Diet. (c) Nutritional Management in common discases. (d) (i) Diarrhoea (ii) Diabetes Mellitus (iii) Constipation (iv) Anaemia (v) Sickle Cell Anaemia 2.2- Nutritional Education: Meaning and Definition, Objectives, Method of Nutrition Education. Practical — Cooking practical Unit Test -2  Unit III — 3.1- Food spoilage, foods Poisoning — Definition, various types of food poisoning and Remedies 3.2- Food Preservation— Definition and importance. Methods of food preservation Dehydrafion. Chemical Preservation, with Saft, Sugar, Oil and Spices, by control of temperature. 3.3- Food and Adulteration — Definition, Reasons behind food adulteration, detection of food Adulteration, Standards, Remedies to tackle food adulteration, Laws regarding food adulteration — Practical — Cooking practical Unit Test -3  Unit IV — 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India — Definition of Malnutrition, over nutrition and remedies of malnutrition, Different agencies to combat malnutrition, Different agencies to combat malnutrition, Proceedings of the process o	Class	Unit	Required Lectures	Months	Duration
affecting balance diet, Difference Nutrients in balanced diet, Principles of Meal Planning.  1.2- Nutrition through Life Cycle. (1) Pregnancy (2) Lactation (3) Infancy (4) Pre-school (5) School going (6) Adolescence (7) Adulthood (8) Old age. Practical – Cooking practical Unit Test -1  Unit II-2.1- Principles of Diet Therapy.  (a) Modification of Normal diet for Therapetic purposes.  (b) Types of Diet.  (c) Nutritional Management in common diseases.  (d) (i) Diarrhooa (ii) Diabetes Mellitus (iii) Constipation (iv) Anaemia (v) Sickle Cell Anaemia 2.2- Nutritional Education: Meaning and Definition, Objectives, Method of Nutrition Education.  Practical – Cooking practical Unit Test -2  Unit III – 3.1- Food spoilage, foods Poisoning – Definition, various types of food poisoning and Remedies 3.2- Food Preservation. Definition and importance. Methods of food preservation Dehydration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature. 3.3- Food and Adulteration – Definition, Reasons behind food adulteration, Laws regarding food adulteration — Practical – Cooking practical Unit Test -3  Unit IV – 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment.  4.2- Malnutrition in India – Definition of Malnutrition, over nutrition and remedies of malnutrition, Practical – BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test 3  Unit Test 4  Unit Test 3  Unit Test 3  Unit Test 3  Unit Test 4  Unit Test 3  Unit Test 5  Unit Unit Test 5  Unit Unit Test 6  Unit Test 7  Unit III 7  Unit Test 9  Unit Test		University Examination			to
(6) Adolescence (7) Adulthood (8) Old age. Practical — Cooking practical Unit Test -1  Unit II -2.1 - Principles of Diet Therapy. (a) Modification of Normal diet for Therapeutic purposes. (b) Types of Diet. (c) Nutritional Management in common diseases. (d) (i) Diarrhooa (ii) Diabetes Mellitus (iii) Constipation (iv) Anaemia (v) Sickle Cell Anaemia 2.2 - Nutritional Education: Meaning and Definition, Objectives, Method of Nutrition Education. Practical — Cooking practical Unit Test -2 Unit III — 3.1 - Food spoilage, foods Poisoning — Definition, various types of food poisoning and Remedies 3.2 - Food Preservation— Definition and importance. Methods of food preservation Dehvdration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature. 3.2 - Food and Adulteration — Definition, Reasons behind food adulteration — Definition, Reasons behind food adulteration — Definition, Standards, Remedies to tackle food adulteration, Standards, Remedies to tackle food adulteration, Substitution, Fortification and eurichment. 4.2 - Manutrition in India — Definition of Malnutrition, over nutrition and remedies of malnutrition, Fortification and eurichment. 4.2 - Malnutrition, Canateen activity, Cutting collection, Report writing Unit Test:4  Of the previous department of the previous description of the previous descript		affecting balance diet, Difference Nutrients in balanced diet, Principles of Meal Planning. 1.2- Nutrition through Life Cycle. (1) Pregnancy (2)		(Total Lectures	16/01/2021 to 31/01/202
(a) Modification of Normal diet for Therapeutic purposes. (b) Types of Diet. (c) Nutritional Management in common diseases. (d) (i) Diarrhoca (ii) Diabetes Mellitus (iii) Constipation (iv) Anaemia (v) Sickle Cell Anaemia 2.2- Nutritional Education: Meaning and Definition, Objectives, Method of Nutrition Education.  Practical – Cooking practical Unit Test - 2  Unit III – 3.1- Food spoilage, foods Poisoning – Definition, various types of food poisoning and Remedies 3.2- Food Preservation- Definition and importance. Methods of food preservation Dehvdration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature. 3.3- Food and Adulteration, detection of food Adulteration, Laws regarding food adulteration, and Adulteration, detection of food Adulteration, Laws regarding food adulteration, Practical – Cooking practical Unit Test - 3  Unit IV – 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India – Definition of Malnutrition, or nutrition and remedies of malnutrition – FAO, CARE, NIN. Practical – BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test: 4  (Total Lectures 15+6)  15+6)  (March (Tot.Lectures 16+8)  05  March (Tot.Lectures 16+8)  06  (Tot.Lectures 16+8)  07  07  08  April Tot.Lectures 16+08)		(6) Adolescence (7) Adulthood (8) Old age. Practical – Cooking practical	04		
2.2- Nutritional Education: Meaning and Definition, Objectives, Method of Nutrition Education. Practical — Cooking practical Unit Test -2  Unit III — 3.1- Food spoilage, foods Poisoning — Definition, various types of food poisoning and Remedies 3.2- Food Preservation—Definition and importance. Methods of food preservation Dehydration, Chemical Preservation, with Salt. Sugar, Oil and Spices, by control of temperature. 3.3- Food and Adulteration—Definition, Reasons behind food adulteration, detection of food Adulteration, Standards, Remedies to tackle food adulteration, Laws regarding food adulteration. Practical—Cooking practical Unit Test -3  Unit IV — 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India—Definition of Malnutrition, Different agencies to combat malnutrition, Different agencies to combat malnutrition, Fermentation, Canteen activity, Cutting collection, Report writing Unit Test:4  208  March (Tot.Lectures 16+8)  05  April Tot.Lectures 16+08)  08  April Tot.Lectures 16+08)  08  O8  O8  O8  O8  O8  O8  O8  O8  O8		(a) Modification of Normal diet for Therapeutic purposes. (b) Types of Diet. (c) Nutritional Management in common diseases. (d) (i) Diarrhoea (ii) Diabetes Mellitus (iii) Constipation (iv) Anaemia (v) Sickle Cell	06	(Total Lectures	01/02/2021to 28/02/202
Unit III – 3.1- Food spoilage, foods Poisoning - Definition, various types of food poisoning and Remedies 3.2- Food Preservation- Definition and importance. Methods of food preservation Dehydration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature. 3.3- Food and Adulteration — Definition, Reasons behind food adulteration — Definition, Reasons behind food adulteration, detection of food adulteration, Laws regarding food adulteration. Practical — Cooking practical Unit Test -3  Unit IV — 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India — Definition of Malnutrition, Oifferent agencies to combat malnutrition, Different agencies to combat malnutrition — FAO, CARE, NIN. Practical — BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test:4  Os  March (Tot.Lectures 16+8)  01/03/2021 to 31/05/202  05 06  March (Tot.Lectures 16+8)  07 08  April Tot.Lectures 16+08)  08 08 08 08 08 08 08 08 08 08 08 08 08		2.2- Nutritional Education : Meaning and Definition, Objectives, Method of Nutrition Education.	-		
Definition, various types of food poisoning and Remedies  3.2- Food Preservation- Definition and importance. Methods of food preservation Dehydration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature.  3.3- Food and Adulteration — Definition, Reasons behind food adulteration, detection of food Adulteration, Laws regarding food adulteration. Practical — Cooking practical Unit Test-3  Unit IV — 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment.  4.2- Malnutrition in India — Definition of Malnutrition, over nutrition and remedies of malnutrition, Different agencies to combat malnutrition — FAO, CARE, NIN.  Practical — BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test:4  (Tot.Lectures 16+8)  01/03/2021 to 31/05/203	_			-	
behind food adulteration, detection of food Adulteration, Standards, Remedies to tackle food adulteration, Laws regarding food adulteration. Practical - Cooking practical Unit Test -3  Unit IV - 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India - Definition of Malnutrition, over nutrition and remedies of malnutrition, Different agencies to combat malnutrition - FAO, CARE, NIN, Practical - BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test: 4		Definition, various types of food poisoning and Remedies 3,2- Food Preservation- Definition and importance, Methods of food preservation Dehydration, Chemical Preservation, with Salt, Sugar, Oil and Spices, by control of temperature.		(Tot.Lectures	01/03/2021 to 31/05/202
Unit Test -3  Unit IV - 4.1- Improving Nutritional Quality of foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment.  4.2- Malnutrition in India - Definition of Malnutrition, over nutrition and remedies of malnutrition, Different agencies to combat malnutrition - FAO, CARE, NIN.  Practical - BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test:4  O8  April Tot.Lectures 16+08)  O8  Mapril Tot.Lectures 16+08)  O8  O8  April Tot.Lectures 16+08)		behind food adulteration, detection of food Adulteration, Standards, Remedies to tackle food adulteration, Laws regarding food adulteration.	05		
foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment.  4.2- Malnutrition in India – Definition of Malnutrition, over nutrition and remedies of malnutrition, Different agencies to combat malnutrition – FAO, CARE, NIN.  Practical – BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test: 4  Tot.Lectures 16+08)		Unit Test -3	08		
malnutrition, Different agencies to combat malnutrition – FAO, CARE, NIN. Practical – BIM Calculation, Canteen activity, Cutting collection, Report writing Unit Test:4		foods-Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment. 4.2- Malnutrition in India – Definition of	1000	Tot.Lectures	01/04/2021 to 30/04/202
Extra Classes for weak learners		malnutrition, Different agencies to combat malnutrition – FAO, CARE, NIN. Practical – BIM Calculation, Canteen activity, Cutting collection, Report writing	08		
		Extra Classes for weak learners	. 08	May	01/-05-2021 TO 24-05-

Revision Classes	0	Tot lec.16	2021
Summer Examination		May/June	26/05/2021 to 26/06/202

Signature
COAC director, IQAC
Yashoda Girls' Arts &
Commerce College, Nagpur

Signature Principal

Principal
sashoda Oirla Arta & Commerca
College, Such Ragar, Nagar





## **Department of Home Economics**

**Teaching Plan** 

Session: 2020-2021

Class: B.A. sem VI

#### Semester wise Teaching Plan. 2020-2021 B. A. – Third Year-( Sixth Semester)

Subject :- Home- Economics

Class	Unit	Required	Months	Duration
	University Examination		Dec & Janu.	25 <sup>th</sup> Dec. 2020 to 15 <sup>th</sup> January 2021
	Unit I -1.1 - Early childhood: (2-6) Characteristics, development task.  1.2- Physical development - Definition, 1. Change in size-change in hight weight, development of bons, teeth etc. 2. Change in body proportion, 3. Growth of internal organs, factors affecting physical development.  1,3 - Motor Development - Meaning skills of early childhood-Hand skills, factor affecting motor development.  1.4 - Emotional development - Definition. Types of emotion, importance of emotion, Emotion during early childhood - Positive Emotion - Happiness, Love and affection, Curiosity. Negative emotion - Fear, anger, Jealousy, Anxiety. Characteristics of emotion, factors affecting emotional development.  Practical - Cooking Unit Test: 1	03 05 03 05	January (Total Lectures 16+08)	01/01/2021 to 31/01/2021
	Unit II - 2.1 - Speech development - Definition, Importance of speech. Steps of speech development during early childhood - 1) Comprehension, 2) Pronunciation, 3) Vocabulary building, 4) Sentence formation. Speech defects - 1) Lisping 2) Cluttering 3) Stuttering 4) Slurring. Remedies of speech defects, Factors affecting speech development. 2.2 - Intellectual development - Definition, Classification of intelligence, Measurement of intelligence, Intelligence quotient (I.Q.), Factors affecting intellectual development. Practical - Cooking practical Unit Test:2	06	February (Tot.Lectures 14,+06)	01/02/2021to 28/02/2021
	Unit III – 3.1 – Social development – Definition, Companions during early childhood 1) Associates, 2) Playmates, 3) Friends, 4) imaginary friends. Forms of social behaviour Factors affecting social development. 3.2 - Play- Importance of play ( Values of play), characteristics of play, Stages of play. Types of play - Free spontaneous play, Dramatic or imaginary play, Constructive play. Practical - Stitching Unit Test:3	09 07 08	March Tot.Lectures 16+08)	01/03/2021 to 31/03/2021
	Unit IV - 4.1 - Childhood behavioural problems : Common causes of behavioural problems.	03	April Tot.Lectures 16+08)	01/04/2021 to 30/04/2021



4.2 – Types of behavioural problems ,its causes and remedies – 1. Lying , 2. Stealing, 3. Temper tantrums, 4. Nail biting, 5. Thumb Sucking .  4.3 – Parent-child relationship – Importance, Need for desirable. Child rearing practices, Parental Challenges – Attraction toward junk food, Television watching and its effects on children.  4.4 – Discipline – Definition, Objectives, Need & importance, Types of discipline. 1. Authoritarian discipline 2. Democratic discipline 3. Permissive discipline. Advantages & Disadvantages. Role of Reard and Punishment in discipline.  4.5 – Agencies in the field of child development – Mahila evam Balkalyan vibhag, ICDS, UNICEF, role of NGO's. Practical – Stitching, Guest Lecture, Puppets, Report Writing Unit Test: 4	02 02 02 01 08		
Extra Classes for weak learners Revision Classes	12	May	01/-05-2021 TO 24- 05-2021
sss Summer Examination		May/June	26/05/2021 to 26/06/2021

Senatura for, IQAC Vashoda Girls' Arts & Commerce College, Nagpur Signature Principal

Principal
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College,Such Regar,Regpur-16

