

Unit II

- A) Renovation & removal of defects in garments.
- B) Fitting Problems.

Unit III

Clothing and its importance

- A) Biological, psychological and sociological aspects of clothing.
- B) Influence of need and environment on clothing behaviour.

Unit IV

- A) Fashion – Fashion Cycle, role of Fashion Designers, current Fashion trends.,

Practical

M.M. 50

1. Construction of garments :

Children clothing

- A) Pleated A- line frock.
- B) Yoked frock with sleeves
- C) Night suit (Bushirt & Pyjama)

Women's Clothing -

- A). Plain blouse
- B) Choli cut blouse
- D) A-line Kurta/Salwar

Paper VI Nursery School Education

M.M.50

Unit I

- A) Objectives and importance of Nursery school education.
- B) Characteristics, growth and development of nursery school child and identification of his/her needs.

Unit II

- A) Historical development of nursery school education with special reference to the country.
- B) Different methods & philosophies of nursery school education.

Unit III

- A) role of government and other agencies in providing nursery school education.

- B) Development of play – meaning, importance and types of play.
- C) Development of creativity – meaning, importance and expressions of creativity.

Practical

M.M.50

- A) Visit to atleast 3 Nursery Schools and submission of report.
- B) Preparation of Teaching aids for Nursery School Children.
- C) Case study of a preschool age child.
- D) Participation in Nursery School organization and submission of report.

SEMESTER VI

PAPER I TEXTILE DESIGNING

M.M. 50

Unit I

- A) Elements and principles of design in relation to textiles.
- B) History of textile design. Classification of textile design – woven and printed. Methods of getting design of textile and their comparison.

- C) Preparation of fabric before dyeing and printing. Industrial level processing – singeing, desizing, scouring, bleaching, kier boiling, mercerizing. Cottage level processing - desizing, bleaching, carbonizing.

Unit II

- A) Dyes – Classification of dyes.
B) Mode of action and application – on yarn and fabric.
C) Styles of dyeing – direct, resist, discharge

Unit III

- A) Printing – Methods of printing
B) Hand printing – block, stencil, screen, spray
C) Machine printing

Unit IV

- A) Traditional Textiles of India – Chanderi of Madhya-Pradesh, Brocade of Uttar Pradesh (Banaras) and Andhra-Pradesh (Hyderabad) , Patola of Gujrat, Orissa and Andhra-Pradesh, Chamba rumal of Himachal-Pradesh, Balucheri of Bengal, Muslin of Dacca, Kosa silk of Chattisgarh.

Unit V

- A) Traditional Embroideries of India – Kashmiri, Phulkari, Chikankari, Kantha, Gujrati, Kasuti.

PRACTICAL

M.M. 50

- A) Preparation of samples of all traditional embroideries.
B) Preparation of samples / articles using various dyeing and printing techniques.

Paper II Interior Decoration & Art Principles

M.M.50

Unit I

A) Basic principles of home furnishing.

- a) Elements of art - Line, form, colour, pattern, light - characteristics & classification, texture, space.
- b) Study of colours - classification, colour schemes and their effects.

B) Principles of design - definition, characteristics and types.

- a) Balance
- b) Harmony
- c) Scale
- d) Proportion
- e) Rhythm
- f) Emphasis

Unit II

- A) Flower arrangement
- B) Principles, selection and different flower arrangement styles.

Unit III

- A) Lighting arrangement
- B) Natural and artificial arrangement for different rooms and activity centers.

Unit IV

- A) Furnishing materials
- C) Selection, purpose, placement, use and care of furnishing material
- a) Curtain and draperies
- b) Floor coverings
- c) Furniture
- d) Bed and beddings

Practical

M.M.50

- A) Drawing of colour wheel and developing colour schemes.
- B) Flower arrangement - fresh and dry.
- C) Floor decoration - Rangoli and Alpana
- D) Preparation & placement of accessories for interior enrichment. (Any two articles)

Unit I

- A) Food Spoilage – its causes
- B) Perishable, semi perishable and non perishable foods.
- C) Factors affecting the growth of micro-organisms in the food.
- D) Intrinsic and extrinsic parameters.

Unit II

- A) Food Preservation
- B) Importance and principles of food preservation
- C) Methods of food preservation.
- D) Use of low temperature(Refrigeration and freezing)
- E) Use of high temperature(Pasteurization and sterilization)
- F) Use of preservatives.
- G) Drying.
- H) Radiation.

Unit III

- A) Food Fermentation
- B) Microorganisms as food-SCP (Single cell Protein)
- C) ~~Food Adulteration and its household methods of detection.~~

Unit IV

- A) Food Additives – definition and classification.
- B) General principles of the use of food additives issued by FAO, WHO.
- C) Natural and synthetic preservatives.

Unit V

- A) Food Laws and Standards.
- B) Responsible agencies for safe food.
- C) Present regulations / orders / standards related to food.

Practical

M.M. 50

- A) Preparation of jams, jellies, marmalades, murrabbas, pickles, chutneys, squashes, sauce.
B) Bottling of fruit juices.

Paper IV Entrepreneurship & Motivation

M.M. 50

Unit I

- A) _____ Concept of Entrepreneurship.
B) _____ Theories of Entrepreneurship.

Unit II

Classification and types of Entrepreneurship.

Unit III

- A) _____ Creativity and Innovation.
B) _____ Entrepreneurial traits and competencies.
C) _____ Entrepreneurial orientation.

Unit IV

- A) _____ Developing Entrepreneurship through training.
B) _____ Motivation
C) _____ Different motivational theories.

Unit V

Entrepreneurship and Economic Development.

Practical

M.M.50

Project on Entrepreneurship fulfilling following objectives.

- A) To develop skills in entrepreneurship
B) to understand the principles of planning, organizing and controlling in different units
C) Gain knowledge to manage manpower and establish good human relations.
D) Gain experience in financial management

Practical

M.M. 50

- A) Preparation of jams, jellies, marmalades, murrabbas, pickles, chutneys, squashes, sauce.
- B) Bottling of fruit juices.