Diploma in Home Science

II Semester

General Time Schedule

Periods Format

Sl No	Course Code	Course Name	Teaching Scheme					Examination Scheme						
			instruction periods per week			Total Periods per semester	Credits	Continuous internal evaluation			Semester end examination			
			L	T	P			mid sem1	mid sem 2	internal evaluation	Max Marks Min Marks		total marks	Min marks for Passing including internal
1	18HS-201F	ENGLISH-II	2.7	1.3	0	60	3	20	20	20	40	14	100	35
2	18HS-202F	FOOD SCIENCE	2.7	1.3	0	60	3	20	20	20	40	14	100	35
3	18HS-203F	FABRIC CARE	2.7	1.3	0	60	3	20	20	20	40	14	100	35
4	18HS-204F	CHILD CARE	2.7	1.3	0	60	3	20	20	20	40	14	100	35
5	18HS-205F	FOOD PRESERVATION AND ADULTERATION	2.7	1.3	0	60	3	20	20	20	40	14	100	35
6	18HS-206P	FOOD PRODUCTION LAB PRACTICE	1	0	2	45	1.5	20	20	20	40	20	100	50
7	18HS-207P	CROCHE & TATTING LAB PRACTICE	1	0	2	45	1.5	20	20	20	40	20	100	50
8	18HS-208P	CHILDREN GARMENTS CONSTRUCTION LAB PRACTICE	1	0	2	45	1.5	20	20	20	40	20	100	50
9	18HS-209P-	TEXTILES FABRIC CARE AND HAND EMBROIDERY LAB PRACTICE	1	0	2	45	1.5	20	20	20	40	20	100	50
10	18HS-210P	COMPUTER FUNDAMENTALS LAB PRACTICE-II	1	0	2	45	1.5	20	20	20	40	20	100	50
11		ACADEMIC ACTIVITIES	0	0	7	105	2.5	0	0	Seminars, PPT Presentations			--	-
			18.5	6.5	17	630	**25**	200	200	200	400	170	1000	425
11	Activities: student performance is to be assessed through Seminars.													

Department of Technical Education

State Board of Technical Education & Training, Telangana

Course Title : Advanced English	**Course Code : 18HS-201F**
Semester : II	**Course Group : Foundation**
Teaching Scheme in Periods (L:T:P:) : 36:24:0	**Credits : 3**
Methodology : Communicative Language Teaching + Assignments	**Total Contact Hours : 60 periods**
CIE : 60 Marks	**SEE : 40 Marks**

Prerequisites: Basic knowledge of English Language

COURSE OUTCOMES

	At the end of the course the students will have the ability to:
201.1	learn homonyms and one word substitutes and use them in professional interaction
201.2	listen for specific purpose and use appropriate prepositions.
201.3	acquire values through stories and reports
201.4	write resumes, reports and make notes
201.5	work in pairs and groups confidently
201.6	analyse errors and make communication flawless

CO-PO Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Mapping POs
201.1	2	2	2	--	1	--	--	3	3	3	1,2,3,5,8,9,10
201.2	2	2	1	2	--	--	--	3	3	3	1,2,3,4,8,9,10
201.3	2	2	--	1	1	1	2	3	3	3	1,2,4,5,6,7,8,9,10
201.4	2	2	2	2	1	--	2	3	3	3	1,2,3,4,5,7,8,9,10
201.5	2	2	2	--	1	--	2	3	3	3	1,2,3,57,8,9,10
201.6	2	2	--	--	--	--	--	3	3	3	1,2,8,9,10

COURSE CONTENTS

UNIT – 1 SPEAKING **Duration: 10 Periods**

1. Expressing Obligation
2. Fixing and Cancelling Appointments
3. Extending and Accepting Invitations
4. Giving Instructions
5. Asking for and Giving Directions

UNIT - 2: LISTENING **Duration: 6 Periods**

6. The Here and Now!

UNIT –3: VOCABULARY **Duration: 6 Periods**

7. How to Learn a New Word
8. Synonyms, Antonyms and One word Substitutes

UNIT -4: GRAMMAR **Duration: 12 Periods**

9. Reported Speech
10. Error Analysis - I
11. Error Analysis - II
12. Error Analysis - III

UNIT - 5: READING **Duration: 6 Periods**

13. An Environmental challenge
14. The Will to Succeed
15. Waiting for Mr. Clean

UNIT- 6: WRITING **Duration: 20 Periods**

16. Data Interpretation- I
17. Data Interpretation- II
18. Data Interpretation- III
19. Writing a Resume

20. Writing a Cover Letter
21. Note Making
22. Writing a Report

Specific Learning Outcomes:

On completion of the course the students will be able to:

- express obligation, fix and cancel appointments, extend –accept and decline invitations.
- give instructions and directions
- identify and use prepositions
- learn homonyms and use one word substitutes
- read and understand main ideas and answer the questions
- understand and write reported speech
- identify and correct common errors
- interpret data
- learn to prepare cover letter and resume
- make notes and write reports

Internal evaluation

Test	Units	Marks	Pattern
Mid Sem 1	Speaking Listening	20	Part A 5 Short answer questions Part B 2 Essay questions out of 3 Questions Part C 2 Essay questions out of 3 Questions
Mid Sem 2	Vocabulary Grammar	20	Part A 5 Short answer questions Part B 2 Essay questions out of 4 Questions Part C 2 Essay questions out of 3 Questions
Slip Test 1	Speaking Listening	5	2 Essay Questions out of 3 Questions
Slip Test 2	Vocabulary Grammar	5	2 Essay Questions out of 3 Questions

Assignment	One assignment per one semester	5	Different group assignments of Higher order Questions that develop problem solving skills and critical thinking should be given
Seminars	One seminar per one semester	5	
	Total	**60**	

Suggested Student Activities:

- Listen to a song and answer the questions
- Listen to a passage/conversations/dialogues/speeches and answer the questions
- Group Discussions
- Student Presentations
- Seminars
- Talk about a movie/review
- Talk about a book
- Narrating a story
- Chain stories
- JAM on topics like environment, pollution, ethics, morals, responsibilities of citizens
- Speak about incidents/events/memories/dreams/role model
- Interview with famous personalities
- Cricket commentary
- Reading for main ideas
- Reading for specific details
- Summarizing
- Picture description
- Writing a recipe
- Surprise test
- Compare and contrast two people/pictures/news items/ideas etc
- Surveys
- Filling forms
- e-mail etiquette

Textbook: English for Polytechnics

REFERENCES:

1. Practical English Grammar by A.J Thomson and A.V. Martinet

2. A Course in Phonetics and Spoken English by J. Sethi and P.V Dhamija
3. Word Power Made Easy by Norman Lewis
4. Keep Talking by Friederike Klippel
5. More Grammar Games by Mario Rinvolucri and Paul Davis
6. Essential English Grammar by Raymond Murphy
7. Spoken English-A Self Learning Guide to Conversation Practice by V Sasi Kumar

e-learning:

1.www.duolingo.com
2. www.bbc.co.uk
3. www.babbel.com
4. www.merriam-webster.com
5. www.ello.org
6. www.lang-8.com
7. youtube.com
8. Hello English(app)
9. mooc.org
10. https://onlinecourses.nptel.ac.in

DISTRIBUTION OF QUESTIONS/MARKS FOR SEMESTER MID/END EXAMINATION

Module	Unit Name	No. of Periods	NUMBER OF QUESTIONS TO BE CONSIDERED						MARKS WEIGHTAGE				UNIT WISE WEIGHTAGE	(MS+EE) WEIGHT AGE
			R		U		A							
			MID	END	MID	END	MID	END	MS-I	MS-II	MS-III	END EXAM		
PART-A	Speaking	10	3	1	2	1	2	1	36	-	-	17	53	74
	Listening	6	2	1	1	0	1	0	19	-	-	02	21	
PART-B	Vocabulary	6	2	1	1	0	1	0	-	19	-	02	26	74
	Grammar	12	3	1	2	1	2	1	-	36	-	17	48	
PART-C	Reading	6	3	1	0	0	1	0	-	-	16	2	18	72
	Writing	20	2	0	3	1	2	1	-	-	39	15	54	
TOTAL		**60**	**15**	**05**	**9**	**3**	**9**	**3**	**55**	**55**	**55**	**55**	**220**	**220**
											110			

LEGEND	R: Remembering
	U: Understanding
	A: Applying

Semester End Examination Marks Distribution

	Short answer	Essay	Marks
Part A	10	0	20
Part B			
Group 1	0	2/3	10
Group 2	0	2/3	10
Part C			
Group 1	0	2/3	20
Group 2	0	2/3	20
Total	10	8/12	80

Mid Sem Examination Marks Distribution

	Short answer	Essay	Marks
Part A	5	0	10
Part B	0	2/3	10
Part C	0	2/3	20
Total	5	4/6	40

Mid Sem Examination marks distribution

	Short answer	Essay	Marks

Part A	5	0	10
Part B	0	2/3	10
Part C	0	2/3	20
Total	5	4/6	40

State Board of Technical Education, Telangana State
Model Paper- 18EC201F (Advanced English)
Mid Sem-I

Time : 1 ½ Hours **Total Marks : 40**

PART – A **5 X 2 = 10**

Instructions:

i) Answer all the following questions:
ii) Each question carries two marks.

1. Write two sentences, one with 'must' and another with 'have to', to express obligations.
2. Fill the blanks with suitable prepositions.
   a) He came home _____ a car.
   b) Kiran mixed coffee _____ a spoon.
3. How do you invite your neighbor to attend a seminar on global warming?
4. Fix an appointment with the dentist at 5.30 p.m.
5. Fill the blanks with the suitable prepositions given below:

Among, between, by, with, from, at, for

   a) She distributed sweets _____ her two brothers.
   b) Mohan died _____ cancer.

PART- B **2 X 5 = 10**

Instructions:

i. Answer any two questions.
ii. Each question carries five marks.

6. Write a dialogue between you and the receptions about the cancellation of an appointment you have with the doctor.
7. Give directions to your friend to reach to the park from your house.
8. Write a paragraph describing your polytechnic using at least five prepositions.

PART- C **2 X 10 = 20**

Instructions:

i. Answer any two questions.
ii. Each question carries ten marks.

9. Fill the blanks with the suitable prepositions.
   a) He looked ____ me.
   b) Listen _____ my instructions carefully.
   c) Geetha suffered _____ fever.
   d) Bhagya threw a stone _____ the well.
   e) Prathap kept a ladder _____ the wall.
   f) We played cricket _____ five hours.
   g) My books were stolen _____ Kiran.
   h) We will go to library _____ 15th of this month.
   i) Shailaja has been reading a novel _____ 10.00 a.m.
   j) We bought this television _____ 2014.

10. Give instructions on how to send an e-mail to your friend.
11. a). Fix an appointment with your M.L.A. next Sunday at 4.00 p.m. to discuss the problems in your village.
    b). Cancel the same appointment as you are going to leave for Adilabad on some urgent personal work.

State Board of Technical Education, Telangana State
Model Paper- 18EC201F (Advanced English)
Mid Sem-II

Time : 1 ½ Hours **Total Marks : 40**

PART – A **5 X 2 = 10**

Instructions:

i) Answer all the following questions:
ii) Each question carries two marks.

1. Write one word substitutes for the following expressions.
   a) A place where books are available to be borrowed and for reference.
   b) That which cannot be heard.
2. Write the synonyms of the following words:
   a. Rich
   b. Happy
3. Change the following into indirect speech.
   a. Vinod said, "I have gone to Bhadrachalam yesterday."
   b. Gopal said to Mamatha, "I will play cricket tomorrow."
4. Change the following onto direct speech.
   a. David said to Madhavi, " Give me your calculator now."
   b. Jayanth said to Fathima, " Where are you going?"
5. Correct the words given in italics in the following sentences.
   a. Lalitha *go* to Nanded tomorrow.
   b. Adarsh sat *besides* Vikas.

PART-B 2 X 5 =10 marks

Instructions*:*

1. Answer any two questions.

2. Each question carries 5 marks.

6. How should a new word be learnt?
7. Correct the following sentences.
   a. It is very hot to go outside.
   b. Shiva works hardly.
   c. She is more cleverer than Bhaskar.
   d. Vidya is senior than Indira.
   e. Praveen is angry on his sister.
8. Change the following into indirect speech.
   a. She said to him, "When will you go to temple?"

b. Radhika said to her brother, “Will you pay the examination fee tomorrow?”
c. Vasu said, “ I do not eat non-vegetarian food.”
d. Rafi said to Mathews, “Show me your record.”
e. Pramod said to Sandhya, “ My brother will bring fruits tomorrow from Karimnagar.”

PART-C 2 X 10 =20 marks

Instructions*:*

1. Answer any two questions.

2. Each question carries ten marks.

9. Mention any five ways of learning a new word.
10. Change the following dialogue into a paragraph.
Ajay: Hai Sudha! How are you?
Sudha” I am fine. How are you?
Ajay: I am fine too. Where are you going now?
Sudha: I am going to market.
Ajay: What do you want to buy there?
Sudha: I want to buy fruits and vegetables.
Ajay: Do you know the mobile number of Suresh?
Sudha: No. I don’t have his mobile number. Why do you need his number?
Ajay: I want to invite him for my sister’s birthday.
11. Correct the following sentences.
a. Every student has to bring their textbook tomorrow.
b. She is having a house.
c. We are living in this house for the last ten years.
d. This machine works perfectly.
e. He is the taller student in my class.
f. Music classes begin from 27th July.
g. She is weak and she can run fast.
h. The door was painted by a small brush.
i. Where your brother is studying?
j. He awaited for the bus here yesterday.

State Board of Technical Education, Telangana State

C18-Semester End Examination (SEE)

Model Paper- 18Common201F (Advanced English)

Time: 3 Hours **Total Marks: 80**

PART – A

Instructions: **10 X 2 = 20**

i. Answer all the following questions.

ii. Each question carries two marks.

1. Fill the blanks with the suitable expressions of obligation:
    a) We _____wear helmet while riding a two wheeler.
    b) A student _____ be in time to college.
2. Fill the blanks with suitable prepositions:
    a) He went to polytechnic ____ a bicycle.
    b) They have been waiting _____ a bus since 8.00 a.m.
3. Write the antonyms of the following words:
    a) Legal
    b) Honest
4. Change the following sentences into direct speech:
    a. He said that he had a beautiful house.
    b. The visitors thanked the guide.
5. What do you write about the following ones in your resume?
    a. Your skills
    b. Your work experience
6. What do you write about the following ones in your resume?
    a. Your interests and activities
    b. Your educational qualifications
7. Read the following paragraph and answer the questions given in questions no. 7 and 8.

Subhas Chandra Bose was born in a Bengali Kayasth family on January 23, 1897 in Cuttack (Odiya Baazar), Orissa, to Janakinath Bose, and Prabhavati Devi. He was the ninth child of 14. He

studied in an Anglo school at Cuttack (now known as Stewart School) until standard 6. He then shifted to Ravenshaw Collegiate School of Cuttack. From there he went to the prestigious Presidency College where he studied briefly. His nationalistic temperament came to light when he was expelled for assaulting Professor Oaten for his anti-India comments.

His high score in the Civil Service examinations meant an almost automatic appointment. He then took his first conscious step as a revolutionary and resigned the appointment on the premise that the best way to end a government is to withdraw from it. At the time, Indian nationalists were shocked and outraged because of the Amritsar massacre and the repressive Rowlatt legislation of 1919. Returning to India, Bose wrote for the newspaper Swaraj and took charge of publicity for the Bengal Provincial Congress Committee. His mentor was Chittaranjan Das, spokesman for aggressive nationalism in Bengal. Bose worked for Das when the latter was elected mayor of Calcutta in 1924. In a roundup of nationalists in 1925, Bose was arrested and sent to prison in Mandalay, where he contracted tuberculosis.

Answer the following questions.

a. Where was Subhas Chandra Bose born?
b. Who were his parents?

8. Answer the following questions
    a. Why was Bose expelled from Presidency College?
    b. Why was he sent to Mandalay?
9. Read the following paragraph and answer the questions given in questions no. 9 and 10.

Dr. Rajendra Prasad, son of Mahadev Sahai, was born in Zeradei village, in the Siwan district of Bihar, on 3 December 1884. He was the youngest in a large family, & was close to his mother and eldest brother. He was known as "Rajen" to his family and friends. His father, Mahadev Sahay, was a scholar of both the Persian and Sanskrit languages, while his mother, Kamleshwari Devi, was a religious woman. Zeradei's population was diverse, with both Muslims and Hindus living in relative harmony.

When Rajendra Prasad was five years old, his parents put him under a Mawlawi, an accomplished Muslim scholar, to learn the Persian language, followed by Hindi and arithmetic. After the completion of traditional elementary education, Rajendra Prasad was sent to the Chhapra District School. At the age of 12, Rajendra Prasad was married to Rajavanshi Devi. He, along with his elder brother Mahendra Prasad, then went on to study at T.K. Ghosh's Academy in Patna.

Since childhood, Rajendra Prasad was a brilliant student. He placed first in the entrance examination to the University of Calcutta and was awarded Rs.30 per month as a scholarship. In 1902, Rajendra Prasad joined the Presidency College. He was initially a student of science and his teachers included Jagadish

Chandra Bose and Prafulla Chandra Roy. Later he decided to focus on the arts. Prasad lived with his brother in the Eden Hindu Hostel

Answer the following questions:

a. Where was Rajendra Prasad born?

b. What was he known as?

10. Answer the following questions.
    a. Where did he learn the Persian language?
    b. Where was he awarded Rs. 30 per month as a scholarship?

PART- B **4 X 5 = 20**

Group 1 **2 X 5 = 10**

Instructions: ***1. A*****nswer any two of the following questions.**

2. Each question carries five marks.

11. Write instructions on how to prepare tea.
12. Write a cover letter to the Managing Director, Vijaya Cement Works, Godavarikhani as you wish to apply for the post of Assistant Executive Engineer.
13. Correct the following sentences.
    a. They congratulated Aravind for his success.
    b. Though Anand is poor, but he is honest.
    c. I wish I have a laptop.
    d. Nafeesa and me are playing shuttle badminton.
    e. Hari is having a car.

Group 2 **2 X 5 = 10**

Instructions: ***1. A*****nswer any two of the following questions.**

2. Each question carries five marks.

14. Write a report on the industry you have visited last week.
15. Observe the following table and write a paragraph analyzing the information given in it.

Table showing the number of students admitted in different courses in Private Engineering colleges in the past four years.

Year	ECE	EEE	Mechanical	Civil	CSE
2017	54065	36255	21600	34000	13436
2016	49008	36255	20900	29000	22687
2015	45032	36255	20600	14500	32008
2014	38060	36254	20300	14500	38065

16. Observe the following flow chart and write a paragraph describing the steps involved in creating an e-mail.

Click Internet Explorer icon

↓

Click create an account

↓

Click sign up

↓

Create your user name

↓

Create a password

↓

Give your mobile number and alternate e-mail id

↓

Enter verification code

↓

Accept to the terms and conditions

PART-C **4 X10 = 40**

Group 1 **2 X 10 = 20**

Instructions: ***1.*** **Answer any two of the following questions.**

2. Each question carries ten marks.

17. Write a resume to apply for the post of AEE in the Department of Tribal Welfare, Government of Telangana.
18. Write instructions for the following:
    a. Opening an account in a bank.
    b. Taking a bus pass for six months
19. Correct the following sentences.
    a. One of my friend met me yesterday.
    b. Anitha is going to park everyday at 6.00 p.m.
    c. Myself went to Hyderabad last month.
    d. If you read well, you get the first rank.
    e. There was many students in the hall.
    f. Prasad wants to quickly write the examination.
    g. We ran fastly to catch the bus.
    h. Pallavi prefers milk than coffee.
    i. When did Kamala went to Hyderabad?
    j. Harika returned back my book.

Group 2 **2 X 10 = 20**

Instructions: ***1.*** **Answer any two of the following questions.**

2. Each question carries ten marks.

20. Write a report to your Principal on the industrial visit by you to BHEL, Patancheruvu, Hyderabad.
21. Read the following paragraph and make notes:

In1920, the Congress meeting was held at Nagpur under the leadership of Gandhiji. It was attended by 15000 delegates and the Congress Constitution was amended and resolutions were taken to fight Swaraj by nonviolent methods and undo the injustice done to Punjab and Turkey.

This movement was called Non-Cooperation Movement. Renunciation of honorary titles like 'Sir' given by British, boycott of legislatures, schools and colleges, courts, tendering resignation to government jobs nonpayment of taxes to government were the important programmes of this movement. Gandhi returned his Kaiser-i-Hind title in August, 1920. There were strikes, hartals and burning of foreign goods all over the country. Many Indian were killed in firings and many other were jailed.

In Kerala, a rebellion broke out by Mophlah peasants and it was suppressed brutally. Though Gandhiji warned the people many times not to resort to violent methods, on 5th February, 1922 in Chauri-Chaura in Uttar Pradesh people resorted to violence. When policemen opened fire on peaceful demonstrations, the angry people set ablaze the police station and 22 policemen were killed. Gandhiji stopped the movement because it lost its nonviolent nature. On 10th March, 1922 Gandhiji was arrested fir six years.

22. Read the following passage and answer the questions that follow:

Subhas Chandra Bose was born in a Bengali Kayasth family on January 23, 1897 in Cuttack (Odiya Baazar), Orissa, to Janakinath Bose, and Prabhavati Devi. He was the ninth child of 14. He studied in an Anglo school at Cuttack (now known as Stewart School) until standard 6. He then shifted to Ravenshaw Collegiate School of Cuttack. From there he went to the prestigious Presidency College where he studied briefly. His nationalistic temperament came to light when he was expelled for assaulting Professor Oaten for his anti-India comments.

His high score in the Civil Service examinations meant an almost automatic appointment. He then took his first conscious step as a revolutionary and resigned the appointment on the premise that the best way to end a government is to withdraw from it. At the time, Indian nationalists were shocked and outraged because of the Amritsar massacre and the repressive Rowlatt legislation of 1919. Returning to India, Bose wrote for the newspaper Swaraj and took charge of publicity for the Bengal Provincial Congress Committee. His mentor was Chittaranjan Das, spokesman for aggressive nationalism in Bengal. Bose

worked for Das when the latter was elected mayor of Calcutta in 1924. In a roundup of nationalists in 1925, Bose was arrested and sent to prison in Mandalay, where he contracted tuberculosis.

Questions:

i. When and where was Subhas Chandra Bose?
ii. Who was his mentor?
iii. How did Subhas Chandra Bose participate in National Movement after coming back to India?
iv. Why didn't he join civil Services?
v. What is the synonym of 'aggressive'?

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FOOD SCIENCE**	Course Code: 18D**HS-202F**
Semester: **II**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **60**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for **SEE HS FOOD SCIENCE 18DHS- 202 F**
Legend: R: Remembering, U: Understanding A: Applying

Unit No	**Unit name**	**Hours/ Periods**	**Questions for SEE**			**Marks Weight age**	**%Weight age**
			R	**U**	**A**		
1	Introduction to Food Science	05	1	1	-	7	6.3%
2	Study of Foods	15	1	-	1	12	10.9%
3	Food Preparation Techniques	15	1	-	1	12	10.9%
4	Spices and Condiments.	10	1	1	-	7	6.3%
5	Beverages	07	3	2	2	36	32.7%
6	Soups , Sauces and Salads	08	3	2	2	36	32.7%
	TOTAL	**60**	**10**	**6**	**6**	110	**100%**

At the end of the course the students will have the ability :	
CO1	**Explain the importance of food in relation to health, food groups and meal planning.**
CO2	**Explain the classification of foods based on nutritive value storage and factors to be considered in selection, purchase and storage of foods.**
CO3	**Explain the different cooking methods, way of retaining nutritive value in foods, desirable and undesirable browning in food.**
CO4	**Explain the role of spices, condiments and herbs in cookery.**
CO5	**Enumerate the functions & preparation of Beverages.**
CO6	**Importance of** Soups, Sauces and Salads.

COURSE CONTENT:

UNIT 1 **Duration: Periods-05**

INTRODUCTION TO FOOD SCIENCE: Define the terms Food, Food Science, Food Additive, Fermented Food, Food Technology, Food Fortification, Functional Food, Photochemical, Food Safety and Regulation , Antioxidants. Aims and objectives of Food science. Functions of Food and Nutrients. Food Composition. Food in relation to health, Food groups- Basic four, Basic Five, Basic Seven and Basic Eleven- Food guide pyramid

UNIT 2 **Duration: Periods-15**

STUDY OF FOODS:

Food groups-Cereals, Pulses, Nuts and Oilseeds, other vegetables- Fruits- Milk and Milk products, Eggs, Meat, Fish and Poultry, Fats and Oil, Condiments and Spices and Functions , Perishables, Semi Perishables,

Non Perishables, Effect of cooking on Foods.

UNIT 3 **Duration: Periods-15**

FOOD PREPARATION TECHNIQUES: Aims and objectives of cooking food and limitations of cooking - Moist heat methods, Dry heat methods, Fat as a medium of cooking, combination of cooking methods, special methods of cooking. Effect of heat on Proteins, Carbohydrates, Fats, Vitamins and Minerals. Rules for retaining nutritive value and flavour during preparation and cooking, Browning, Enzymatic Browning and Non Enzymatic browning, Desirable and Undesirable Browning.

UNIT 4 **Duration: Periods-10**

SPICES, CONDIMENTS: Define the term Spices and Condiments. General functions / role of spices in cookery. Classification of Spices and Condiments-Pepper, Ginger, Chillies, Mustard, cardamom, Nutmeg and Mace, Fenugreek, Aniseeds, Fennel, Caraway, Celery, Cumin, Onion, Poppy seeds, Coriander, Cinnamon, Clove, Turmeric, Saffron, Asafoetida, Ajwain and Lemon. Define the term Herbs. Types, characteristics and uses of Herbs in cooking- Garlic, Coriander leaves, Mint leaves, Curry leaves, Lemon grass, Parsley and Bay leaves..

UNIT 5 **Duration: Periods-07**

BEVERAGES: Define the terms Beverages and Appetisers-Classify Beverages – Alcoholic and Non-Alcoholic, Refreshing, Nourishing, Stimulating, Soothing, Instant beverages and Appetisers (soups). Functions of Beverages. Preparation of Tea, Coffee, Cocoa, Milk Shakes & Fruit juices, Appetisers. Classification of soups- Thick soups (Consommés, Broths), Thin Soups, Puree, Cream, Veloutes, Chowders, Bisques, Coulis). Points to be remembered while making beverages

UNIT 6 **Duration: Periods-08**

SOUPS, SAUCES ,SALADS AND SALAD DRESSINGS :

Define the terms soups, stocks, sauces, salads and salad dressings, method of preparation of stocks- Bone stock, Vegetable stock, Fish stock, Emergency stock , classification of soups - Consomme, Broth, Puree, Cream, Chowder, Bisques,value of salads in the diet and list the types of salads, the general rules for preparation of salads,method of preparation of salad dressings – Mayonnaise dressing, French dressing and cooked dressing.

COURSE OUTCOME		CL	Linked PO	Teaching Hours
CO1	**Explain the importance of food in relation to health, food groups and meal planning.**	R/U/A	**1,2,5**	05
CO2	**Explain the classification of foods based on nutritive value storage and factors to be considered in selection, purchase and storage of foods.**	R/U/A	**2**	15
CO3	**Explain the different cooking methods, way of retaining nutritive value in foods, desirable and undesirable browning in food.**	R/U/A	**2,5,10**	15
CO4	**Explain the role of spices, condiments and herbs in cookery.**	R/U/A	**2**	10
CO5	**Enumerate the functions & preparation of Beverages.**	R/U/A	**2,5,10**	07
CO6	**Importance of** Soups, Sauces and Salads.	R/U/A	**2**	08

CO-PO Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Mapped POs
CO1	y	y			y						PO1,PO2,PO5
CO2		y									PO2
CO3		y			y					y	PO2, PO5, PO10
CO4		y									PO2
CO5		y			y					y	PO2, PO5, PO10

CO6		y									PO2

Suggested Learning Outcomes : After completion of this course, the student should be able to

1. **INTRODUCTION TO FOOD SCIENCE:**

- Define the terms Food, Food Science, Food Additive.
- Define Fermented Food, Food Technology, Food Fortification, Functional Food, Photochemical, Food Safety and Regulation , Antioxidants. Aims and objectives of Food science.
- List Functions of Food and Nutrients.
- Define Food Composition.
- Explain Food in relation to health, Food groups- Basic four, Basic Five, Basic Seven and Basic Eleven- Food guide pyramid.

2. **STUDY OF FOODS:**

- Classified Foods based on Nutritive value and storage. Classification according to.
- **Food groups-Cereals**- Rice, Wheat, Suji, Millet and Maize.
- **Pulses**- Grams Legumes (dals of different varieties).
- **Nuts and Oilseeds-** Groundnut, Coconut, Mustard and Cashew Nut. Vegetables- Green leafy, Roots and tubers
- **other vegetables**- Brinjal, Peas and Beans. **Fruits**- Oranges, Lemons, Apples, Apricots, Grapes and Cheeku etc.,
- **Milk and Milk products**-Curds, Cheese, Butter and Ghee., **Eggs, Meat, Fish and Poultry. Fats and Oils** like Sugar, Jaggery and Honey, **Condiments and Spices**.

and Functions it serves-Energy yielding, Body Building and Proactive foods. Factors to be considered in selection and purchase of foods. Methods of storage of foods**.**

- **Perishables- Semi Perishables- Non Perishables**

  Milk, Green leafy vegetables, Eggs and Fish(1-2 days). - Potatoes,
  Onions and Zinger etc., (For some weeks to 1-2 months). -Cereals,
  Nuts, Refines oils and Vanaspathi with Vitamin A etc., (can be stored longer as compared to perishables and semi perishables).

- **Effect of cooking on Foods**-Improves palatability,
  Digestibility and destroys many of the harmful organisms.

3. **FOOD PREPARATION TECHNIQUES:**

- Aims and objectives of cooking food and limitations of cooking .
- Explain different cooking methods -Moist heat methods, Dry heat methods, Fat as a medium of cooking, combination of cooking methods, special methods of cooking.
- Explain the Effect of heat on Proteins, Carbohydrates, Fats, Vitamins and Minerals.
- Discuss the Rules for retaining nutritive value and flavor during preparation and cooking, Browning, Enzymatic Browning and Non Enzymatic browning.
- Explain the Desirable and Undesirable Browning.

4. **SPICES, CONDIMENTS:**

- Define the term Spices and Condiments. General functions / role of spices in cookery.
- Explain the Classification of Spices and Condiments-Pepper, Ginger, Chillies, Mustard, cardamom, Nutmeg and Mace, Fenugreek, Aniseeds, Fennel, Caraway, Celery, Cumin, Onion, Poppy seeds, Coriander, Cinnamon, Clove, Turmeric, Saffron, Asafoetida, Ajwain and Lemon.
- Define the term Herbs.
- Explain the Types, characteristics and uses of Herbs in cooking- Garlic, Coriander leaves, Mint leaves, Curry leaves , Lemon grass, Parsley and Bay leaves.

5. BEVERAGES:

- Define the terms Beverages and Appetizers.
- Classify Beverages – Alcoholic and Non- Alcoholic, Refreshing, Nourishing, Stimulating, Soothing, Instant beverages and Appetizers (soups)
- Explain the functions Functions of Beverages. Preparation of Tea, Coffee, Cocoa, Milk Shakes & Fruit juices, Appetisers
- Explain the Classification of soups- Thick soups (Consommés, Broths), Thin Soups, Puree, Cream, Veloutes, Chowders, Bisques, Coulis). Points to be remembered while making beverages.

6. SOUPS, SAUCES ,SALADS AND SALAD DRESSINGS :

- Define the terms soups, stocks, sauces, salads and salad dressings,
- Explain the Method of preparation of stocks- Bone stock, Vegetable stock, Fish stock, Emergency stock , classification of soups - Consomme, Broth, Puree, Cream, Chowder, Bisques.
- Explain the value of salads in the diet and list the types of salads.
- Explain The general rules for preparation of salads.
- Explain the Method of preparation of salad dressings – Mayonnaise dressing, French dressing and cooked dressing.

REFERENCE BOOKS:

1. B. Srilakshmi, 2007 **Food Science 4 th Edition**, New Age International (P). Publishers, New Delhi.
2. B. Srilakshmi, 2006 **Dietetics - 4 th Edition,** New Age International (P) Limited. Publishers, New Delhi.
3. Thangam Philip 2005 **Modern cookery for teaching and the trade, Volume 1,** Orient Longman (P) Limited, Chennai.
4. Premlata mullick, 2012 **Text Book of Home Science, 3rd edition,** Kalyani Publishers, New Delhi.

Food Science 18HS-202F

MODEL PAPER

MID SEM I EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all five questions.

(ii) Each question carries 02 marks.

1) Define the term 'Functional Food'

2) Classify Foods based on storage. Give examples

3) What are Antioxidants?

4) List the four food group plan

5) Give four examples of Perishable foods

PART –B **Marks: 2 x 5= 10**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) State the aims and objectives of Food Science

7) Explain the steps to be taken in preserving

8) What are the effects of Cooking on food

PART-C **Marks: 2 x 10 = 20**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Explain Classification of foods based on Nutritive value

10) Discuss the selection and purchase of Fish

11) Explain the selection and storage of Rise and Legumes

Food Science 18HS-202F

MODEL PAPER

MID SEM II EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all five questions.

(ii) Each question carries 02 marks.

1) Define Browning

2) What is the effect of heat on Vitamins and Minerals

3) List the uses of Onion in Cookery

4) Define the term 'Spices and Condiments'

5) List any 4 uses of herbs in Cooking

PART –B **Marks: 2 x 5= 10**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks

6) Explain the Aims and objectives of cooking food

7) Explain the effect of heat on carbohydrates

8) Discuss the role of spices in cookery

PART-C **Marks: 2 x 10 = 20**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Explain the rules for retaining nutritive value and flavour during preparation and cooking

10) Write short notes on cinnamon and Turmeric

11) Explain the effects of heat on Proteins and Fats

Food Science 18HS-202F

MODEL PAPER

SEMESTER END EXAMINATION PATTERN

Duration : 3 Hours. Total Marks: 80.

PART-A **Marks: 10 x 2 = 20.**

Note : (i) Answer all Ten questions.

(ii) Each question carries 02 marks.

1) Define the term 'Fermented food'

2) State the nutritive value of Eggs

3) List the Limitations of cooking

4) Write two uses of Ginger

5) List any four herbs in cooking

6) Define the term Beverages

7) List any four functions of Beverages

8) Give examples of thick soups.

9) What are Refreshing beverages,.

10) What are Broths?

PART –B **Marks: 4 x 5= 20**

Note : (i) Answer any four questions out of six questions.

(ii) Each question carries 05 marks

11) Discuss about the basic four and basic seven food groups

12) How do you select Green leafy vegetables and Poultry? Explain

13) Classify soups.

14) State the use of Herbs in cooking..

15) What are Alcoholic beverage.

16) State the Nutritional value of Soothing beverages..

PART-C **Marks: 4 x 10 = 40**

Note : (i) Answer any Four questions out of Six questions.

(ii) Each question carries 10 marks.

17) Explain the Principles of Meal Planning

18) Explain the Classification of foods based on Nutritive value

19) Explain the nutritional use of salad dressing

20) Explain the importance of Herbs in Indian cooking.

21) Explain the functions of Beverages.

22) Explain Alcoholics and Non-Alcoholic beverages..

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FABRIC CARE**	Course Code: 18**HS-203F**
Semester: **II**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **60**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **FABRIC CARE** 18DHS-203 F
Legend: R: Remembering, U: Understanding A: Applying

Exp. No	**Unit Name**	**Periods**	**Questions to be set for SEE**			**Marks weightage**	**Weightage (%)**
			R	**U**	**A**		
01	Essential Properties of Fabric	**10**	**1**	**1**	**-**	**7**	**6.3%**
02	Blues and Laundry Reagents	**10**	**1**	**1**	**-**	**7**	**6.3%**
03	Bleaching Agents	**10**	**1**	**-**	**1**	**12**	**10.9%**
04	Dry cleaning	**10**	**1**	**-**	**1**	**12**	**10.9%**
05	Principles of washing and finishing	**10**	**3**	**2**	**2**	**36**	**32.7%**
06	Stain removal	**10**	**3**	**2**	**2**	**36**	**32.7%**
	Total	**60**	**10**	**6**	**6**	**110**	**100%**

Course Outcome

On successful completion of the course, the students will be able to

At the end of the course the students will have the ability :	
CO1	**Importance of Fabric and its storage.**
CO2	**Identify types of Blues and the preparation of laundry reagents.**
CO3	**Use of different types of Bleaches.**
CO4	**Identity the general rules to be followed in dry cleaning with its advantages and disadvantages.**
CO5	**Practice and learn the different types of washing and finishing of fabric.**

CO6	**Understand the general rules and methods of removal of stains on white cottons.**

COURSE CONTENT:

UNIT 1 **Duration: Periods-10**

ESSENTIAL PROPERTIES OF FABRIC: The essential properties of fabric- Thickness, Breaking strength, Elongation at Break, Resistance to Tear, Elasticity Recovery, Shrinkage and Extensibility, Air permeability, Water Repellence, Heat Conductivity.

Basic rules of Storage of clothing.

UNIT 2 **Duration: Periods-10**

BLUES AND LAUNDRY REAGENTS: Definition of blue, Types of blues- Aniline, Indigo, Prussian and Ultra Marine. Depth of colour in blueing, Laundry Reagents – Washing soda, Borax, Rock Ammonia, Oxalic acid, Salts of Lemon, Acetic acid and Vinegar. Laundry Acetic Acid and vinegar. Soaps and Detergents -Preparation of Soaps and Detergents. Soap less detergent.

.

UNIT 3 **Duration: Periods-10**

BLEACHINGAGENTS: Definition. Types of bleaches-**Oxidizing bleaches**-Sun light with moisture, Air and Grass, Sodium Hypo chlorite, Sodium per borate, Hydrogen Peroxide and Potassium Permanganate. **Reducing bleaches** – Sodium hyposulphite.

UNIT 4 **Duration: Periods-10**

DRY CLEANING: Definition dry cleaning, List of grease absorbents and solvents, General rules to be followed in dry cleaning, procedure of dry cleaning with Solvents and Absorbents and advantages and disadvantages of dry cleaning.

UNIT 5 **Duration: Periods-10**

PRINCIPLES OF WASHING AND FINISHING: Application of light pressure, friction, suction washing, method of damping, ironing, pressing, steaming and calendaring.

UNIT6 **Duration: Periods-10**

STAIN REMOVAL: Definition of stain, **Classification of stains**- Vegetable, Animal, Grease Dye and Mineral stains. General rules to be observed in stain removal.

Methods of removing stains on white cotton-Tea, Coffee, Fruit juice, Blood, Curry, Oil, Henna, Ink, Ballpoint Ink, Lipstick, Nail varnish, Oil paint, Perfume, Mud, Tar, Chocolate and Medicine.

	COURSE OUT COME	**CL**	**Linked PO**	**Teaching Hours**
CO1	**Importance of Fabric and its storage.**	**R/U/A**	**1,2**	**10**
CO2	**Identify types of Blues and the preparation of laundry reagents.**	**R/U/A**	**2**	**10**
CO3	**Use of different types of Bleaches.**	**R/U/A**	**2,10**	**10**
CO4	**Identity the general rules to be followed in dry cleaning with its advantages and disadvantages.**	**R/U/A**	**2**	**10**
CO5	**Practice and learn the different types of washing and finishing of fabric.**	**R/U/A**	**2,5,10**	**10**
CO6	**Understand the general rules and methods of removal of stains on white cottons.**	**R/U/A**	**2**	**10**

Legends: R = Remember U= Understand; A= Apply and above levels (Bloom's revised taxonomy)

Course-PO Attainment Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Mapped POs
CO1	y	y			y						PO1,PO2,PO5
CO2		y									PO2
CO3		y			y					y	PO2, PO5, PO10
CO4		y									PO2
CO5		y			y					y	PO2, PO5, PO10
CO6		y									PO2

Suggested Learning Outcomes : After completion of this course, the student should be able to

ESSENTIAL PROPERTIES OF FABRIC:

- Explain The essential properties of fabrics.
- Determine the Thickness, Breaking strength, Elongation at Break.Resistance to Tear, Elasticity Recovery,Shrinkage and Extensibility, Air permeability, Water Repellence, Heat Conductivity.
- Explain the Basic rules of Storage of clothing.

BLUES AND LAUNDRY REAGENTS:

- Definition of blue, Types of blues- Aniline, Indigo, Prussian and Ultra Marine.
- To test the depth of color Depth of color in blueing,
- Explain the different Laundry Reagents – Washing soda, Borax, Rock Ammonia, Oxalic acid, Salts of Lemon, Acetic acid and Vinegar, Laundry Acetic Acid and vinegar.
- Explain different Soaps and Detergents .
- Explain the Preparation of Soaps and Detergents. Soap less detergent.

BLEACHINGAGENTS:

- Definition of bleaching agents.
- Types of bleaches
- **Oxidizing bleaches**-Sun light with moisture, Air and Grass, Sodium Hypo chlorite, Sodium per borate, Hydrogen Peroxide and Potassium Permanganate.
- **Reducing bleaches** – Sodium hyposulphite.

DRY CLEANING:

- Definition dry cleaning.
- List of grease absorbents and solvents.
- General rules to be followed in dry cleaning.
- Explain the procedure of dry cleaning with Solvents and Absorbents.
- Explain the Advantages and disadvantages of dry cleaning.

PRINCIPLES OF WASHING AND FINISHING:

- Explain the Application of light pressure, friction, suction washing, method of damping, ironing, pressing, steaming and calendaring.

STAIN REMOVAL:

- Definition of stain.
- **Classification of stains**- Vegetable, Animal, Grease Dye and Mineral stains.
- Explain the General rules to be observed in stain removal.
- Explain the Methods of removing stains on white cotton-Tea, Coffee, Fruit juice, Blood, Curry, Oil, Henna, Ink, Ballpoint Ink, Lipstick, Nail varnish, Oil paint, Perfume, Mud, Tar, Chocolate and Medicine.

REFERENCEBOOKS:

1. DurgaDeulkar **House hold textiles and laundry work**. Atmaram & sons Kashmirgate Delhi,1998.

2. Susheela Dantiyagi **Fundamentals of Textiles.**

3. SushmaGuptaandNeeruGarg **A Text book of Home science**, Kalyanipublications, Year1994.

FABRIC CARE 18HS-203F

MODEL PAPER

MID SEM I EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all Five questions.

(ii) Each question carries 02 marks.

1) Define Breaking strength

2) List any essential properties of fabric

3) Define Blue

4) Write a note on Prussian blue

5) What are Soaps and Detergents?

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) List the different laundry reagents. Write about any one

7) Write short notes on Shrinkage and Elasticity

8) Explain about the different types of Blues

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Explain the basic rules of storage of clothing

10) Explain about laundry reagents-oxalic acid and Vinegar

11) Explain the preparation of Detergents

FABRIC CARE 18HS-203F

MODEL PAPER

MID SEM II EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all Five questions.

(ii) Each question carries 02 marks.

1) Define Bleach

2) List any four bleaching agents

3) Classify stains with examples

4) How do you remove Tea stains on white cotton?

5) Define a stain

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) Write short notes on reducing bleach sodium hypochlorite

7) Explain the process of removing Lipstick and blood stains on white cotton

8) Explain about Air and Grass as bleaching agents

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Explain about bleaching agents

a) Sodium Hypochlorite

b) Potassium per manganate

10) Explain the general rules of removal of stains

11) Discuss the classification of stains with examples

FABRIC CARE 18HS-203F

MODEL PAPER

END SEMESTER EXAMINATION PATTERN

Duration : 3 Hour. Total Marks: 80.

PART-A **Marks: 10 x 2 = 20.**

Note : (i) Answer all Ten questions.

(ii) Each question carries 02 marks.

1) Define 'Resistance to Tear'

2) What is 'Water Repellence?'

3) List the types of Blues with examples

4) List any two oxidizing Bleaches

5) State the use of Scrubber board.

6) What is calendaring of fabrics?

7) Define Dry cleaning

8) List the solvents used in Dry cleaning

9) Write the method of roning clothes

10) Mention the absorbents used in Dry cleaning

PART-B **Marks: 4 x 5 = 20.**

Note : (i) Answer any Four questions out of Six questions.
(ii) Each question carries 05 marks.

11) Differentiate solvents and Absorbments.

12) Explain about Rock Ammonia and slats of Lemon

13) Explain the removal of chocolate and Mud stain on white cotton

14) Explain the method of washing clothes by suction washing

15) Explain the general rules to be followed in Dry cleaning

16) Discuss the advantages and disadvantages of Dry cleaning

PART-C **Marks: 4 x 10 = 40.**

Note : (i) Answer any Four questions out of Six questions.
(ii) Each question carries 10 marks.

17) Explain the basic rules of storage

18) Explain the application of light pressure on washing clothes.

19) Explain the classification of stains with examples

20) Discuss the methods of finishing clothes after washing

21) Explain the procedure of Dry cleaning with solvents and Absorbents

22) Explain the classification of stains with examples

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **CHILD CARE**	Course Code: 18 **HS-204F**
Semester: **II**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **60**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **CHILD CARE** 18DHS-204F
Legend: R: Remembering, U: Understanding A: Applying

Exp. No	Unit Name	Periods	Questions to be set for SEE			Marks Weight age	Weight age (%)
			R	U	A		
01	Conscious Parenting	**08**	**1**	**-**	**1**	**12**	**10.9%**
02	Lifespan development	**08**	**1**	**1**	**-**	**7**	**6.3%**
03	Infancy	**12**	**1**	**1**	**-**	**7**	**6.3%**
04	Early childhood period	**10**	**1**	**-**	**1**	**12**	**10.9%**
05	School going children	**10**	**3**	**2**	**2**	**36**	**32.7%**
06	Adolescence	**12**	**3**	**2**	**2**	**36**	**32.7%**
	Total	**60**	**10**	**6**	**6**	**110**	**100%**

Course Outcome

On successful completion of the course, the students will be able to

At the end of the course the students will have the ability :	
CO1	Experience the role of conscious parenting in preparation for parent hood.
CO2	Explain the different stages of life span development.
CO3	Understand the development milestones of infancy and the way to handle common ailments during this period .
CO4	Identity different types of development stages in early childhood period.
CO5	Identity the different types of development stages, characteristics and tulerests of school going children.
CO6	Understand the physical changes, development and problems, during Adolescence.

COURSE CONTENT:

UNIT 1 **Duration: Periods-08**

CONSCIOUS PARENTING: Potential of Conscious parenting. Preparation for Parenthood, Points to be borne during pregnancy. Remember each soul is on its journey, the Principles of conscious parenting.

UNIT 2 **Duration: Periods-08**

LIFE SPAN DEVELOPMENT: Different stages of life, place of pre natal, infancy, Childhood, Adolescence, Adulthood and Adolescence in life span. Period of prenatal development, characteristics of prenatal development, Reference body weight and height of children and adolescence

UNIT 3 **Duration: Periods-12**

INFANCY: the developmental milestones of infancy - Physical, Motor, Social, Emotional and Cognitive development of the infant. Importance of breast feeding and weaning. Time plan for introduction of weaning foods. Common children ailments during first year and ways of handling them-Crying, Constipation, Diarrhoea, Convulsions, Vomiting, Fever, Thrush, Nappy rash, Colic and Flatulence.

UNIT 4 **Duration: Periods-10**

EARLY CHILDHOOD PERIOD: Physical, Social, Emotional, Cognitive development during early childhood.

UNIT 5 **Duration: Periods-10**

SCHOOL GOING CHILDREN: School going children developments- Physical, Social, Emotional, Cognitive . Characteristics and Interests of School going children.

UNIT 6 **Duration: Periods-12**

ADOLESCENCE: Definition of adolescence and its stages. Definition of Puberty Puberty changes in Girls and Boys, Physical, Social, Emotional, Cognitive development of Adolescence. Characteristics Interests of Adolescence and Problems of Adolescence.

	COURSE OUT COME	CL	Linked PO	Teaching Hours
CO1	Experience the role of conscious parenting in preparation for parent hood.	R/U/A	1,2	08
CO2	Explain the different stages of life span development.	R/U/A	2	08
CO3	Understand the development milestones of infancy and the way to handle common ailments during this period .	R/U/A	2,10	12
CO4	Identity different types of development stages in early childhood period.	R/U/A	2	10
CO5	Identity the different types of development stages, characteristics and tulerests of school going children.	R/U/A	2,5,10	10
CO6	Understand the physical changes, development and problems, during Adolescence.	R/U/A	2	12

Legends: R = Remember U= Understand; A= Apply and above levels (Bloom's revised taxonomy)

Course-PO Attainment Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Mapped POs
CO1	y	y			y						PO1,PO2,PO5
CO2	Y	y									PO1,PO2
CO3		y			y					y	PO2, PO5, PO10
CO4		y									PO2
CO5		y			y					y	PO2, PO5, PO10
CO6		y									PO2

Suggested Learning Outcomes : After completion of this course, the student should be able to

CONSCIOUS PARENTING:

- Definition of Potential of Conscious parenting.
- Discuss the Preparation for Parenthood.

- Explain Points to be borne during pregnancy.
- Explain that each soul is on its journey.
- Explain the Principles of conscious parenting.

LIFE SPAN DEVELOPMENT:

- Explain the Different stages of life, place of pre natal, infancy.
- Explain about the Childhood, Adolescence, Adulthood and Adolescence in life span.
- Explain the Period of prenatal development.
- Explain the characteristics of prenatal development, Reference body weight and height of children and adolescence

INFANCY:

- Explain The developmental milestones of infancy - Physical, Motor, Social, Emotional and Cognitive development o infants .
- Explain the Importance of breast feeding and weaning, Time plan for introduction of weaning foods.
- Discuss the Common children ailments during first year and ways of handling them-Crying, Constipation, Diarrhoea, Convulsions, Vomiting, Fever, Thrush, Nappy rash, Colic and Flatulence.

EARLY CHILDHOOD PERIOD:

- Explain the Physical, Social, Emotional, Cognitive development during early childhood.

SCHOOL GOING CHILDREN:

- Explain about the Physical, Social, Emotional, Cognitive development of school going children .
- Explain the Characteristics and Interests of School going children.\

ADOLESCENCE:

- Definition of adolescence and its stages.
- Definition of Puberty
- Explain the Puberty changes in Girls and Boys, Physical, Social, Emotional, Cognitive development of Adolescence.

- Explain the Characteristics Interests of Adolescence and Problems of Adolescence.

REFERENCE BOOKS:

1. Rajammal P.Devadas & N.Jaya **A textbook on child development**
Macmillan India Limited Year-1984.

2. Elizabeth B.Hurlock **Developmental Psychology A lifespan Approach.**
Tata Mc Graw Hill Publishing company Ltd. Year-1981

3. Kailash C.Panda **Elements of child development,**
Kalyani Publishers.Year-1988.

CHILD CARE 18HS- 204F

MODEL PAPER

MID SEM I EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all five questions.

(ii) Each question carries 02 marks.

1) What is the importance of conscious parenting?
2) List the different stages of life
3) What is infancy?
4) What is the reference body weight and height of a 14 year Adolescent
5) List any two points to be born during pregnancy

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) Explain the role of conscious parenting in preparation for parenthood
7) Explain the place of childhood in life span development
8) Explain the principles of conscious parenting

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Discuss the points of concious parenting to be born during pregnancy
10) Explain the place of Adulthood in Life span development
11) Explain the characteristics of Pre-natal development

CHILD CARE 18HS- 204F

MODEL PAPER

MID SEM II EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all five questions.

(ii) Each question carries 02 marks.

1) Define Weaning
2) List any four common ailments in children
3) List the developments milestones in early childhood
4) What is 'Thrush'?
5) Mention two points in emotional development of early childhood

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) Explain the importance of breast feeding
7) Give the time plan for introduction of weaning foods
8) Write short notes on cognitive development in early childhood

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 10 marks.

9) Discuss the motor and emotional development in Infancy Nappy
10) Explain how you handle Nappy rash and flatulence in infancy
11) Explain the physical development in early childhood

CHILD CARE 18HS- 204F

MODEL PAPER

END SEMESTER EXAMINATION PATTERN

Duration : 3 Hour. Total Marks: 80.

PART-A **Marks: 10 x 2 = 20.**

Note : (i) Answer all Ten questions.

(ii) Each question carries 02 marks.

1) What is conscious Parenting?
2) List the different stages of life
3) Mention the importance of breast feeding
4) List the common ailments in children
5) What are Social Status symbols of children.
6) List the interests of school going children
7) Define the term 'Adolescence'
8) Define the term 'Puberty'
9) List the developments in school going children
10) List the Problems of Adolescence

PART-B **Marks: 4 x 5 = 20.**

Note : (i) Answer any Four questions out of Six questions.

(ii) Each question carries 05 marks.

11) Discuss the Principle of conscious parenting
12) Explain the place of Adolescence in life span development
13) State the Social development of school going children.
14) Explain the characteristics of school going children
15) Discuss the puberty changes in boys
16) Explain the physical development of Adolescence

PART-C **Marks: 4 x 10 = 40.**

Note : (i) Answer any Four questions out of Six questions.

(ii) Each question carries 10 marks.

17) Explain the principles of conscious parenting
18) Explain the place of infancy in life span
19) Explain cognitive development in Adolescents.
20) Discuss the characteristics of school going children
21) Explain the problems of Adolescence
22) Explain the emotional development during Adolescence

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **FOOD PRESERVATION AND ADULTERATION**	Course Code: 18 **HS-205F**
Semester: **I**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **60**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **FOOD PRESERVATION AND ADULTERATION** 18HS-205F
Legend: R: Remembering, U: Understanding A: Applying

Exp. No	**Experiment Name**	**Periods**	**Questions to be set for SEE**			**Marks Weight age**	**Weight age (%)**
			R	**U**	**A**		
01	Introduction and importance of Food Preservation	07	**1**	**1**	**-**	**7**	**6.3%**
02	Methods of Food Preservation	10	**1**	**-**	**1**	**12**	**10.9%**
03	Principles of Food Storage	08	**1**	**1**	**-**	**7**	**6.3%**
04	Food Microbiology & Food Poisoning	10	**1**	**-**	**1**	**12**	**10.9%**

05	Food Sanitation & Food Hygiene	08	**3**	**2**	**2**	**36**	**32.7%**
06	Food Adulteration and Food Additives	08	**3**	**2**	**2**	**36**	**32.7%**
	Total	60	**10**	**6**	**6**	**110**	**100%**

Course Outcome

On successful completion of the course, the students will be able to

At the end of the course the students will have the ability :	
CO1	Prepare and calculate nutritive value of Chinese preparation.
CO2	Prepare and calculate nutritive value of Soups, Salads and Raitas.
CO3	Prepare and calculate nutritive value of Fast Foods.
CO4	Prepare and calculate nutritive value of Snacks.
CO5	Prepare and calculate nutritive value of Chutneys.
CO6	Prepare and calculate nutritive value of Sweets.

COURSECONTENT:

Experiment: 1 **Duration: Periods-07**

INTRODUCTION AND IMPORTANCE OF FOOD PRESERVATION -
Definition of food preservation-Importance of food preservation-Causes of food spoilage(Microorganisms, Yeast, Bacteria and Enzymes)- Principles of Food Preservation(1.Asepsis, Filtration, Hindering the Growth and activity of Microorganism;2.Heat, Irradiation;3.Blanching,Prevention of Oxidation)

Experiment : 2 **Duration: Periods-08**

METHODS OF FOOD PRESERVATION - Methods of food preservation- 1.Bacteriostatic Method –Dehydration, Drying, Smoking, Mechanical drying, Addition of salt or Sugar, use of edible acids, use of chemical preservatives, use of low Temperatures, use of high temperatures; 2.Bactericidal methods -Canning and Bottling, Vacuum packing, Fermentation, Irradiation.

Experiment: 3 **Duration: Periods-08**

PRINCIPLES OF FOOD STORAGE- Definition of Food Storage, Importance of Storage of Foods-Poultry, Eggs, Milk Products. Refrigerator Storage, Freezer, Pantry Shelf and Freezer Storage-Home Frozen Foods.

Experiment: 4 **Duration: Periods-10**

FOOD MICROBIOLOGY & FOOD POISONING –Definition of Microbes-Classification of Microorganisms -Study of Protozoa, Algae, Viruses, Microscopic fungi, Moulds, Yeast and Bacteria-Environmental factors affecting growth of micro Organisms-Food contamination with Microorganism, Food Poisoning-by Chemicals, Poisonous Plants and Animals-Food Infection and Prevention of Food Infection

Experiment: 5 **Duration: Periods-08**

FOOD SANITATION & FOOD HYGIENE - Definition of Food Sanitation and Food Hygiene, causes of food spoilage, sterilization and disinfection-relation of Sanitation and Health-Various methods of Disinfection-Various Disinfectants.

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Experiment: 6 **Duration: Periods-08**

FOOD ADULTERATION- Definition of Food Adulteration, types of adulterants, Prevention-Physical and chemical tests for detection and metallic contamination. Food Additives-Meaning, Study of Preservatives, Antioxidants, Coloring agents, Emulsifiers, Food Colors, Stabilizers and Thickeners, Bleaching and Maturing agents, Function of Food Additives.

	COURSE OUT COME	CL	Linked PO	Teaching Hours
CO1	Prepare and calculate nutritive value of Chinese preparation.	R/U/A	1,2	05
CO2	Prepare and calculate nutritive value of Soups, Salads and Raitas.	R/U/A	2	08
CO3	Prepare and calculate nutritive value of Fast Foods.	R/U/A	2,10	08
CO4	Prepare and calculate nutritive value of Snacks.	R/U/A	2	10
CO5	Prepare and calculate nutritive value of Chutneys.	R/U/A	2,5,10	08

CO6	Prepare and calculate nutritive value of Sweets.	R/U/A	2	**06**

Legends: R = Remember U= Understand; A= Apply and above levels (Bloom's revised taxonomy)

Course-PO Attainment Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	Mapped POs
CO1	y	y			y						PO1,PO2,PO5
CO2		y									PO2
CO3		y			y					y	PO2, PO5, PO10
CO4		y									PO2
CO5		y			y					y	PO2, PO5, PO10
CO6	y	y			y						PO1,PO2,PO5

Suggested Learning Outcomes : After completion of this course, the student should be able to

INTRODUCTION AND IMPORTANCE OF FOOD PRESERVATION –

- Definition of food preservation
- Explain the Importance of food preservation-
- Explain the Cause of food spoilage(Microorganisms, Yeast, Bacteria and Enzymes)-
- Explain the Principles of Food Preservation(1.Asepsis, Filtration, Hindering the Growth and activity of Microorganism;2.Heat, Irradiation;3.Blanching,Prevention of Oxidation)

METHODS OF FOOD PRESERVATION –

- Explain the different Methods of food preservation-
- Explain the Bacteriostatic Method –Dehydration, Drying, Smoking, Mechanical drying, Addition of salt or Sugar, use of edible acids, use of chemical preservatives, use of lowTemperatures, use of high temperatures; 2.Bactericidal methods –
- Explain the different types Canning and Bottling,
- Explain about the Vacuum packing, Fermentation, Irradiation.

PRINCIPLES OF FOOD STORAGE-

- Definition of Food Storage
- Explain the Importance of Storage of Foods-Poultry, Eggs, Milk Products. Refrigerator Storage, Freezer, Pantry Shelf and Freezer Storage-Home Frozen Foods.

FOOD MICROBIOLOGY & FOOD POISONING

- Definition of Microbes-
- Classification of Microorganisms -Study of Protozoa, Algae, Viruses, Microscopic fungi, Moulds, Yeast and Bacteria-
- Explain the Environmental factors affecting growth of micro Organisms-Food contamination with Microorganism,
- Explain the Food Poisoning-by Chemicals, Poisonous Plants and Animals-
- Explain the Food Infection and Prevention of Food Infection.

FOOD SANITATION & FOOD HYGIENE –

- Definition of Food Sanitation and
- Explain the Food Hygiene, causes of food spoilage, sterilization and disinfection-relation of Sanitation and Health-
- Explain the Various methods of Disinfection-Various Disinfectants.

FOOD ADULTERATION-

- Definition of Food Adulteration,
- Explain the types of adulterants, Prevention-Physical and chemical tests for detection and metallic contamination.
- Explain the Food Additives-Meaning, Study of Preservatives, Antioxidants, Coloring agents, Emulsifiers, Food Colors, Stabilizers and Thickeners, Bleaching and Maturing agents,
- Explain the Function of Food Additives.

REFERENCE BOOKS

1. Deidree Maden - Food and Nutrition, Gill and Mc Milan Ltd. 1980.

2. Raheena Begum - A Textbook of Food Nutrition and Dietetics, sterling Publishers Pvt., Ltd.,1995.

3. Sumathi R.Mudambi M.V.Rajagopal. - Fundamentals of Foods and Nutrition, Wiley Eastern Ltd., 1990.

4. Thangam.E.Philip -Modern Cookery for Teaching and the Trade, Vol-I, Orient Longman Limited, Hyderabad-29, Year-2010.

FOOD PRESERVATION AND FOOD ADULTERATION 18HS- 205F

MODEL PAPER

MID SEM I EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all Five questions.

(ii) Each question carries 02 marks

1) List the causes of food spoilage

2) Define the term food preservation

3) What are yeast?

4) List any 4 methods of food preservation

5) What is fermentation?

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) Write short notes on Asepsis

7) Explain briefly the importance of food preservation

8) Write short notes on 'Dehydration'

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries Ten marks.

9) Explain the principles of food Preservation

10) Write short notes on

a) Use of chemical Preservation in food Preservation

b) Vacuum Packing

11) Write short notes on

a) Canning

b) Pasteurisation

FOOD PRESERVATION AND FOOD ADULTERATION 18HS- 205F

MODEL PAPER

MID SEM II EXAMINATION PATTERN

Duration : 1 ½ Hour. Total Marks: 40.

PART-A **Marks: 5 x 2 = 10.**

Note : (i) Answer all Five questions.

(ii) Each question carries 02 marks

1) Define Food storage

2) List any 2 points while storing eggs

3) Define 'Microbes'

4) Define 'Food infection'

5) Define 'Food poisoning'

PART-B **Marks: 2 x 5 = 10.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries 05 marks.

6) Write short notes on Pantry shelf

7) Classify Micro Organisms with examples

8) Explain briefly prevention of food infection

PART-C **Marks: 2 x 10 = 20.**

Note : (i) Answer any two questions out of three question.

(ii) Each question carries Ten marks.

9) Explain in detail Refrigerator storage of foods

10) Discuss the environmental factors affecting growth of Micro Organisms

11) Explain any one type of food contamination with microorganisms

FOOD PRESERVATION AND FOOD ADULTERATION 18HS- 205F

MODEL PAPER

END SEMESTER EXAMINATION PATTERN

Duration : 3 Hour. Total Marks: 80.

PART-A **Marks: 10 x 2 = 20.**

Note : (i) Answer all Ten questions.

(ii) Each question carries 02 marks

1) Write a note on enzymes.

2) Write short notes on use of edible acids in food preservation.

3) How does food Poisoning occur from poisonous plants and Animals?

4) What care is taken to maintain food hygiene in Industries?

5) What is food infection?

6) Define the term 'Food Sanitation'.

7) Define the term 'Sterilization'.

8) List the types of Food Adulterants.

9) Define the term 'Food Colours'.

10) What are colouring agents?

PART-B **Marks: 4 x 5 = 20.**

Note : (i) Answer any Four questions out of Five questions.

(ii) Each question carries 05 marks.

11) Write short notes on

a) Enzymes.

b) Blanching.

12) Write short notes on Dehydration.

13) Explain briefly on Algae and Viruses.

14) Define Definition, Explain the various disinfectants used in disinfection.

15) Write short notes on stabilizers and Thickeners.

16) Write Food Adulterants added to perishable and non perishable foods.

PART-C **Marks: 4 x 10 = 40.**

Note : (i) Answer any Four questions out of Six questions.

(ii) Each question carries Ten marks.

16) Discuss in detail the causes of Food spoilage.

17) Discuss any two methods of Bacteriadal food Preservation.

18) Explain the Principles of Food Preservation.

19) Discuss the physical and chemical tests for detection of food Adulterants.

20) Explain the function of food Additives.

21) Write short notes on

a) Bleaching agents and maturing agents

b) Colouring agents

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **: FOOD PRODUCTION LAB PRACTICE**	Course Code: 18 **HS-206P**
Semester: **II**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **45 Hours**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE DHS**: FOOD PRODUCTION LAB PRACTICE.** 18HS-206P

	COURSE OUT COME
CO1	Prepare and calculate nutritive value of Chinese preparation.
CO2	Prepare and calculate nutritive value of Soups, Salads and Raitas.
CO3	Prepare and calculate nutritive value of Fast Foods.
CO4	Prepare and calculate nutritive value of Snacks.
CO5	Prepare and calculate nutritive value of Chutneys.
CO6	Prepare and calculate nutritive value of Sweets.

Course Content and Blue Print of Marks for SEE

Exp. No	**Experiment Name**	**Periods**	**Marks weightage**	**Weightage (%)**
01	Chinese Preparations	05	**5**	**12.5**

02	Soups , Salads & Raitas	08	**5**	**12.5%**
03	Fast foods	08	**10**	**25%**
04	Snacks	08	**10**	**25%**
05	Chutneys	08	**5**	**12.5%**
06	Sweets	08	**5**	**12.5%**
	Total	45	**40**	**100%**

COURSE CONTENT:

Experiment: 1 **Duration: Periods-5**

CHINESE PREPARATIONS:

a. Chinese Fried Rice.

b. Mixed Vegetable Rice / Noodles.

c. Egg Fried Rice / Noodles.

d. Veg / Chicken Manchuria.

e. Veg / Chicken 65

Experiment: 2 **Duration: Periods-08**

SOUPS, SALADS AND RAITAS:

a. Tomato Soup.

b. Cream of Spinach Soup.

c. Sprouted Salad.

d. Mixed vegetable Salad.

e. Cucumber Raita.

f. Tomato Raita.

g. Boondi Raita.

h. Kadhi.

i. Pakoda Kadhi.

.

Experiment: 3 **Duration: Periods-08**

FAST FOODS:

a. Paneer Tikka.

b. Fruit Chat.

c. Papdi Chat.

d. Pasta.

e. Plain / Tomato / Club / Mint Sandwich.

f. Pav Bhaji.

g. Bhel / Sev / Pani Puri.

h. Burger.

i. Vada Pav.

Experiment: 4 **Duration: Periods-08**

SNACKS:

a. Birds Nest.

b. Veg / Non Veg Cutlet.

c. Palak Dumplings.

d. Plain / Masala / Dahi Vada.

e. Veg / Kheema Samosa.

f. Stuffed Chilli Bajji.

g. Aloo Bajji.

h. Aloo Bonda.

i. Mysore Bonda.

j. Tomato Sauce.

k. Tomato Ketchup

Experiment: 5 **Duration: Periods-08**

CHUTNEYS:

a. Groundnut chutney.

b. Sesame Mint chutney.

c. Coconut roasted Bengal gram chutney.

d. Mint / Green Chutney.

e. Tomato Chutney.

f. Raw Mango Chutney.

g. Sweet / Dates Chutney

Experiment: 6 **Duration: Periods-08**

SWEETS:

a. Custard / Fruit Salad.

b. Qubani Ka Meetha.

c. Shrikhand.

d. Carrot / Beet Root / Sweet Potato Halwa.

e. Double Ka Meetha.

f. Gulab / Kala Jamoon

course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Prepare and calculate nutritive value of Chinese preparation.	1,2,3,4,5,9,10	05
CO2	Prepare and calculate nutritive value of Soups, Salads and Raitas.	1,2,3,4,5,9,10	08
CO3	Prepare and calculate nutritive value of Fast Foods.	1,2,3,4,5,9,10	08
CO4	Prepare and calculate nutritive value of Snacks.	1,2,3,4,5,9,10	08
CO5	Prepare and calculate nutritive value of Chutneys.	1,2,3,4,5,9,10	08
CO6	Prepare and calculate nutritive value of Sweets.	1,2,3,4,5,9,10	08

LEARNING OUTCOMES

Up on the completion of the course the student shall able to

- Prepare and calculate nutritive value of Chinese preparation, Soups, Salads and Raitas, Fast Foods, Snacks, Chutneys, Sweets.

REFERENCEBOOKS:

1.MeeraTaneja **Good House Keeping Pakistani cookery,**
Ebury press, London, Great Britain,year-1985.

2. ThangamE.Philip **Modern cookery fort Teaching and the Trade, Vol-I**
published by Orient LongmanLtd.,Hyderabad,Year-2005.

3 Thangam. E .Philip **ModerncookeryforTeachingandtheTrade, Vol-II,**
published byOrient LongmanLtd.,Hyderabad, Year-1988.

4. Delhiyear2003. **Emmapatmore-CookshelfBaking,**
ParagonBook,China,Year-2002.

5. NitaMehta's **Cakes and Chocolates,**
SNABpublishers,Pvt .Ltd.,NewDelhi, year-2002.

6. NitaMehta's **Low calorie cooking for the Indian kitchen,**
SNAB publishers Pvt. Ltd.,NewDelhi,year-2001

FOOD SCIENCE LAB PRACTICE

COURSE CODE: 18HS -206 P

MODEL QUESTION PAPER

DURATION: 3 Hours. **Total Marks: 60.**

Write the recipe, prepare the following items for two persons and display-

1) Veg Manchuria, Tomato Sauce & Qubani ka Meeta.
2) Chinese Fried Rice, Pav Bhaji & Shrikhand.
3) Mixed Vegetable Rice, Tomato Raita & Custard Fruit Salad.
4) Mysore Bond, Sesame Mint Chutney& Carrot Halwa.
5) Palak Dumplings, Tomato Chutney& Double Ka Meeta.

NOTE: Each Student picks up one chit from the above combinations of recipes, prepare and display the cooked items with a menu card. Practical Record with Suitable Pictures Should be Submitted by the Student.

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **: CROCHE & TATTING LAB PRACTICE**	Course Code: 18 **HS-207P**
Semester: **II**	Corse/ Elective: **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **45 Hours**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **CROCHE & TATTING LAB PRACTICE. 18HS-207P**

	COURSE OUT COME
CO1	Identify Abbreviations and Demonstrate basic stitches
CO2	Demonstrate and prepare Motifs and Lace
CO3	Preparation and display of Article
CO4	Identify Fundamentals of tatting (Abbreviations) and Basic stitches
CO5	Demonstrate and Prepare--Tatting Motifs and Lace with single and double shuttle
CO6	Prepare and display of Article

Course Content and Blue Print of Marks for SEE

Exp. No	Experiment Name	Periods	Marks Weight age	Weight age (%)
01	Abbreviations and basic stitches	**02**	**-**	**-**
02	Preparation of Motifs and Lace	**09**	**5**	**12.5%**
03	Preparation of Article	**12**	**10**	**25%**
04	Fundamentals of tatting (Abbreviations) and Basic stitches	**12**	**5**	**12.5%**
05	Preparation of Tatting Motifs and Lace with single and double shuttle	**05**	**10**	**25%**
06	Preparation of Article	**05**	**10**	**25%**
	Total	**45**	**40**	**100%**

COURSE CONTENT:

Experiment: 1 **Duration: Periods-02**

ABBREVIATIONS –Alt- alternately, Approx – Approximately, beg- Beginning, ch- chains, cm-centimetre, cont- continue, dec- decrease, dc- double crochet, dtr- double treble, foll-following, grm- gramme, gr-groups, htr-half treble, in-inches, No. number, patt-pattern,

rem-remain, rep-repeat, RS-right side, ss- slip stitch in crochet, sp- spaces, st-stitch, tog-together, tr- treble, tr tr-triple treble, WS-wrong side, yds-yard (s), yrh- yarn round hook, yrn-yarn round needle.

BASIC STITCHES –Chain Stitch – double stitch and chain with slip stitch shaping, increasing, and decreasing stitches and casting off.

FABRIC STITCHES – Fabric stitches and decorative fabric stitches treble sample

Double treble stitch, Russian stitch sample.

DECORATIVE STITCHES – Crossed half trebles stitch, granite stitch and bubble stitch.

Experiment: 2 **Duration: Periods-09**

PREPARATIONOF CROCHET MOTIFS: Square motifs wheel motif sample.

PREPARATIONOF CROCHET LACES–E**dgings sample, edgings for soft finishing (Fringe and pompon)**

.

Experiment: 3 **Duration: Periods-12**

PREPARATION OF ARTICLE

Submit any one of the listed below

a. Baby Frock

b. Baby Blanket.

c. Baby coat

d. Cape adult

Experiment: 4 **Duration: Periods-12**

ABBREVIATIONS : R- ring, P- picot, ch- chains, sr- Small ring, sp- space, Sep-separated, tog-together, yd – yard, cl- close.

BASIC STITCH- Ring and picots, Joining rings.

Experiment: 5 **Duration: Periods-05**

PREPARE TATTING MOTIFS WITH SINGLE AND DOUBLE SHUTTLE: Squire motifs

Round Motifs.

PREPARATION OFTATTING LACE WITH SINGLE AND DOUBLE SHUTTLE: Single Shuttle with picot. - 3" length double shuttle with picot.- 3" length.

Experiment: 6 **Duration: Periods-05**

PREPARATION OF ONE OF THE FOLLOWING ARTICLE:

Submit any one of the listed above.

a. Blouse - neck or sleeve.

b. Table mats- 1 only one side.

c. Table cloth –1.

d. Hand kerchiefs - 2

Course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Identify Abbreviations and Demonstrate basic stitches	1,2,3,4,5,9,10	**02**
CO2	Demonstrate and prepare Motifs and Lace	1,2,3,4,5,9,10	**09**
CO3	Preparation and display of Article	1,2,3,4,5,9,10	**12**
CO4	Identify Fundamentals of tatting (Abbreviations) and Basic stitches	1,2,3,4,5,9,10	**12**
CO5	Demonstrate and Prepare--Tatting Motifs and Lace with single and double shuttle	1,2,3,4,5,9,10	**05**
CO6	Prepare and display of Article	1,2,3,4,5,9,10	**05**

LEARNING OUTCOMES

Up on the completion of the course the student shall able to

- **Prepare the basic stitches ,motifs, laces and articles using crochet and tatting.**

REFERENCE BOOKS:

1. **The complete stitch Directory**
   Knitting: Crochet and Embroidering.

2. **GoldenHands-18**, Hamlya House-Marshall Cavendish limited (London) 1974,1975,1976,1981,1982editedbyPamDawson.

3. **GoldenHands-1**-HamlyaHouse-Marshall Cavendish limited (London).

4. **Frivotile (Labores a Ia Ianzadera)DMC Festive Tatting.**

5. **Traditional Tatting Patterns.(Edited by Rita Weiss).**

6. **Tatted snowflakes. (Vida sunder man).**

CROCHET & TATTING LAB PRACTICE

COURSE CODE: 18HS -207 P

MODEL QUESTION PAPER

DURATION: 3 Hours. **Total Marks: 60.**

1. Prepare3/3" samples for Double Treble crochet.

Or

2. Prepare 3/3" sample of table mat set.

Or

3. Develop Bobble stitch sample.

Or

4. Develop a 10cm double shuttle sample by using two colours.

Or

5. Develop a square motif by using single shuttle.
6. Record

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: CHILDREN GARMENTS CONSTRUCTION LAB PRACTICE.	Course Code: 18 **HS-208P**
Semester: **II**	Corse/ Elective: : **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **40 Hours**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **CHILDREN GARMENTS CONSTRUCTION LAB PRACTICE.** 18HS-208P

	COURSE OUT COME
CO1	. Demonstrate the Drafting& Stitching of Princess Petticoat.
CO2	Demonstrate the Drafting& Stitching of Boys Pyjama
CO3	Demonstrate the Drafting& Stitching of Plain Frocks
CO4	Demonstrate the Drafting& Stitching of Yoke Frocks
CO5	Demonstrate the Drafting& Stitching of Low Waist Frocks

Course Content and Blue Print of Marks for SEE

Exp. No	**Experiment Name**	**Periods**	**Marks Weight age**	**Weight age (%)**
01	Drafting & Stitching of Princess Petticoat.	10	**10**	**25%**
02	Drafting& Stitching of Boys Pyjama	09	**5**	**12.5%**

03	Drafting& Stitching of Plain Frocks	10	**10**	**25%**
04	Drafting& Stitching of Yoke Frocks	08	**10**	**25%**
05	Drafting& Stitching of Low Waist Frocks	08	**5**	**12.5%**
	Total	**45**	**40**	**100%**

COURSE CONTENT:

Experiment: 1 **Duration: Periods-05**

DRAFTING AND STITCHING OF PRINCESS PETTICOAT.

Experiment: 2 **Duration: Periods-08**

. DRAFTING AND STITCHING OF BOY'S PYJAMA.

Experiment: 3 **Duration: Periods-08**

. DRAFTING AND STITCHING OF PLAIN FROCK.

Experiment: 4 **Duration: Periods-08**

DRAFTING AND STITCHING OF YOKE FROCK.

Experiment: 5 **Duration: Periods-08**

DRAFTING AND STITCHING OF LOW WAIST FROCK.

Course outcomes

Course Outcome		**Linked PO**	**Teaching Hours**
CO1	Drafting & Stitching of Princess Petticoat.	1,2,3,4,5,9,10	10
CO2	Drafting& Stitching of Boys Pyjama	1,2,3,4,5,9,10	09
CO3	Drafting& Stitching of Plain Frocks	1,2,3,4,5,9,10	10

CO4	Drafting& Stitching of Yoke Frocks	1,2,3,4,5,9,10	08
CO5	Drafting& Stitching of Low Waist Frocks	1,2,3,4,5,9,10	08

LEARNING OUTCOMES

Up on the completion of the course the student shall able to

- To Construct and draft the different types of garments , princess petticoat, boys pyjama,plain frocks, yoke frocks, low waist frocks.

REFERENCEBOOKS:

1. K.R.Zarapkar **Zarapkar system of cutting,**
GALA publishers, Bombay, Ahemadabad, Nagpur, Pune, Madras.

2. Sheri Dongaji **Basic process & clothing construction,**
New Raj Book Depot
Publishers & Booksellers, Bengali malmarkets, New Delhi.

3. MaryMathews **Clothing construction–Part, II, Basic sewing processes,**
Fourthprinting–1989.

CHILDREN GARMENTS CONSTRUCTION LAB PRACTICE.

COURSE CODE: 18HS -207 P

MODEL QUESTION PAPER

DURATION: 3 Hours. **Total Marks: 60.**

1. Draft and stitches Boys Pyjama of waist Circumference 18''

Or

2. Draft and stitch a plain frock for 3 year old girl of 20" chest.

Or

3. Draft and stitch Princess Petticoat of 18" chest.
4. Record

DEPARTMENT OF TECHNICAL EDUCATION
STATE BOARD OF TECHNICAL EDUCATION & TRAINING (TS)

Course Title: **: TEXTILES , FABRIC CARE AND HAND EMBROIDERY LAB PRACTICE**	Course Code: 18 **HS-209P**
Semester: **II**	Corse/ Elective: : **Core**
Teaching Scheme(L:T:P): **Theory 50 Minutes (00**)	Credits: **4 Credits**
Type of Course: **Laboratory Course**	Total Contact Hours: **40 Hours**
CIE: **60 Marks**	SEE: **40 Marks**

Course Content and Blue Print of Marks for SEE HS **TEXTILES FABRIC CARE AND HAND EMBROIDERY LAB PRACTICE 18HS-209P**

	COURSE OUT COME
CO1	Identification of Textile Fibres, Study of Textile Weaves.
CO2	Demonstrate of Laundry equipments & Stain removal.
CO3	Washing & furnishing of Cotton, Silks, woollen &Nylon Garments.
CO4	Washing & Furnishing of Georgette & Special Garments, Dry Cleaning.
CO5	Tools, Techniques & Materials used in Hand Embroidery, Enlarge & Reducing the design &different techniques of transferring the methods.
CO6	Singal line stitches, filling stitches, Contemporary stitches Banjara work.

Course Content and Blue Print of Marks for SEE

Exp. No	Experiment Name	Periods	Marks Weight age	Weight age (%)
01	Identification of Textile fibers, Study of Textile Weaves	05	-	-
02	Study of Textile Weaves	08	**10**	**25%**
03	Demonstration of Laundry Equipment, Preparation of laundry reagents and starch solutions.	08	**10**	**25%**
04	Stain removal, Washing &finishing of Cotton Garments, Washing &finishing of Silk, Garments	08	**10**	**25%**
05	Tools, Techniques & Materials used in Hand Embroidery, Enlarge & Reducing the design &different techniques of transferring the methods.	08	**5**	**12.5%**
06	Singal line stitches, filling stitches, Contemporary stitches Banjara work	08	**5**	**12.5%**
	Total	**45**	**40**	**100%**

COURSE CONTENT:

Experiment: 1 **Duration: Periods-05**

IDENTIFICATION OF TEXTILE FIBRES: Visual inspection, burning test, Microscopic examination, creasing test, breaking test, Moisture test, Tearing test and Chemical test.

STUDY OF TEXTILE WEAVES: Preparation of warp and weft yarns-Plain weave, Basket weave, Twill weave, Satin weave and Sateen weave with satin paper.

Experiment: 2 **Duration: Periods-08**

DEMONSTRATION OF LAUNDRY EQUIPMENT, **PREPARATION OF LAUNDRY REAGENTS, STARCH SOLUTION AND BLUEING**: Buckets, Mugs, Basins, Steel vessels, Geyser, Measuring cups, Hand brush, Scrubbing board, Washing machines-Cotton rope, Cloth pins, Ironing boards, Sleeve boards, Thermostat irons. Laundry Reagents-cleansing fluid, Reeta nut solution, Soap jelly, Dish washing powder, Detergent powder, Cold water starch, Boiling water starch, Gum water starch. Different types of Blues and method of Blueing.

STAINREMOVAL: Classification of stains– Animal, Vegetable, Grease, Dye And Mineral stains. **List of stain Removal reagents** – Borax, glycerine, Javella water, alcohol, Ammonia, Acetic acid, Bleaching powder, Common salt, Potassium Permanganate, Blotting paper, Sodium Per borate, Hydrogen Per oxide, French chalk, Starch powder, Oxalic acid, Kerosene, Warm milk, Curd, Tomatoes, Lemon, Fullers Earth, Talcum Powder, Dilute Sulphuric Acid, Dilute Iodine solution, Methylated alcohol, Surgical spirit, Ethyl Alcohol, General rules for stain removal, removal of stains-Grease, Dye, Mineral, Tea, coffee, fruit, blood, curry, oil, henna, ink, ball point ink, nail varnish, oil, paint, perfume, mud and tar on white cotton.

Experiment: 3 **Duration: Periods-08**

WASHING AND FINISHING OF COTTON GARMENTS: Sorting, checking, steeping washing, rinsing, bleaching, stiffening, blueing, wringing, drying, ironing Cotton (white and coloured) fabrics.

WASHING AND FINISHING OF SILK GARMENTS: Preparation, Stain removal, steeping, Washing–Stiffening, Drying and Finishing

WASHING AND FINISHING OF WOOLLEN GARMENTS: Sorting, Mending, Stain removal Steeping, Washing, Drying and Ironing.

WASHING AND FINISHING OF NYLON GARMENT: Sorting, stain removal, steeping, washing, drying and ironing.

Experiment: 4 **Duration: Periods-08**

WASHING AND FINISHING SPECIAL ARTICLES: Lace articles-Examining, Stain removal, Steeping, Boiling, Steaming, Drying and Ironing. Embroidery articles Washing, Starching, drying, Airing and folding. Velvet Articles – Washing, drying and steaming.

Felt Hats-Remove the lining and trimmings clean separately, stuffing the hat, cleaning, stain removing, brushing with clean water, drying, steaming and drying.

DRY-CLEANING: Equipment materials used in dry cleaning – Buckets, Mugs, wooden spoons, Suction washer and empty glass jars. Absorbents – Fullers earth, Breadcrumbs, flour and Powdered Sulphur. Solvents – Petrol, Benzene, Carbon tetrachloride, Methylated spirit and Mineral turpentine. Procedure of Dry cleaning- with Solvents and absorbents. Advantages and disadvantages of dry cleaning.

Experiment: 5 **Duration: Periods-08**

TECHNIQUES, TOOLS AND MATERIALS USED IN HAND EMBROIDERY:

Tools- Tape Measure, Straight Ruler, Masking Tape, Dress Maker's Shears, Embroidery Scissors, Thimble, Needle Threader, Magnifier, Tracing Wheel, Marking Pencil, Marking Chalk, Tracing Paper, Carbon paper, Powdered Chalk, Powdered Coal, Needles, Embroidery Hoops and Frames. **Techniques**- Colour Scheme, Selecting Embroidery Stitches, Charting the Design, Positioning Design, Preparing Yarns, Using an Embroidery Hoop, Threading the Needle, Handling Needle, Working Embroidery, Following design Lines, Starting and Ending the design Stitching, Blocking Embroidery, Removing Transfer Marks, Finishing, Pressing. **Materials-** Different types of fabrics, Yarns and threads.

ENLARGING, REDUCING THE DESIGN AND DIFFERENT DESIGN TRANSFEREING:

METHODS: Enlarging and Reducing the Design- By using grid method and Photostat copying. **Transferring Methods**- Tracing, Hot Iron Transfer, Dress Maker's carbon and pricking method**.**

Experiment: 6 **Duration: Periods-08**

SINGLE LINE STITCHES: Running Stitch, Stem Stitch, Chain Stitch and Lazy daisy Stitch, Double Knot, Pekinese, Couching, Fly stitch and Feather Stitch.

FILLING STITCHES: French knot, Bullion knot, Satin, Herringbone, Buttonhole Stitch, Blanket Stitch and Long and Short Stitch

CONTEMPORARY STITCHES: Shadow work, Cross Stitch and Appliqué Work.

BANJARA WORK: Mirror Work, Quilting and Beadwork.

Note: By the end of the semester submit Textile, Fabric care & Embroidery Lab Manual.

Submit any one of the Embroidery worked samples given below.

a) 2 Cushion Covers.
b) 1 Table Cloth.
c) 2 Pillow Covers.
d) 4 Table Mats.
e) 6 Handkerchiefs.
f) Tray Cloth.
g) Sofa Back.

Course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Identification of Textile fibers, Study of Textile Weaves	1,2,3,4,5,9,10	05
CO2	Study of Textile Weaves	1,2,3,4,5,9,10	08
CO3	Demonstration of Laundry Equipment, Preparation of laundry reagents and starch solutions.	1,2,3,4,5,9,10	08
CO4	Stain removal, Washing &finishing of Cotton Garments, Washing &finishing of Silk, Garments	1,2,3,4,5,9,10	08
CO5	Tools, Techniques & Materials used in Hand Embroidery, Enlarge & Reducing the design &different techniques of transferring the methods.	1,2,3,4,5,9,10	08
CO6	Singal line stitches, filling stitches, Contemporary stitches Banjara work	1,2,3,4,5,9,10	08

LEARNING OUTCOMES

Up on the completion of the course the student shall able to

- To identify the different types of textile fibers.
- To Prepare the laundry reagents.
- To know about the stain removal.
- To know about the washing and finishing of cotton ,silk, and wool garments.
- To develop motif designs on samples (fabric) using hand embroidery stitches (Singal line stitches, filling stitches, Contemporary stitches Banjara work).

REFERENCEBOOKS:

REFERENCE BOOKS:

1. DurgaDeulkar House hold textiles and laundry work.
   Atmaram & sons Kashmirgate Delhi,1998.
2. Susheela Dantiyagi Fundamentals of Textiles.

3. SushmaGuptaandNeeruGarg A Text book of Home science,
Kalyanipublications, Year1994.

TEXTILES , FABRIC CARE AND HAND EMBROIDERY LAB PRACTICE

COURSE CODE: 18HS -209 P

MODEL QUESTION PAPER

DURATION: 3 Hours. **Total Marks: 60.**

1. Wash and Finish white cotton fabric.

Or

2. Wash and Finish white Silk fabric.

Or

3. Wash and Finish white Woollen fabric.

And

4. Prepare a sample using any five stitches.

5. Record.

INFORMATION TECHNOLOGY LAB PRACTICE

Course Title : **INFORMATION TECHNOLOGY LAB PRACTICE**	Course Code : **18HS-210P**
Semester : **II**	Course Group : **Core**
Teaching Scheme in Hrs (L:T:P) : **0:1:2**	Credits : **3**
Type of course **: Tutorial + Practical**	Total Contact Hours : **37.5Hrs/45Pds**
CIE : **60 Marks**	SEE : **40 Marks**

Prerequisites

Knowledge of Computer basics and DOS

Course Outcome

On successful completion of the course, the students will be able to attain below Course Outcome (CO):

	Course Outcome	CL	Linked PO	Practical hrs
CO1	Demonstrate skills using spreadsheet software	**A**	**1,2,3,4,8,9,10**	**15**
CO2	Demonstrate skills using presentation software	**A**	**1,2,3,4,8,9,10**	**15**
CO3	Demonstrate skills using database software	**A**	**1,2,3,4,8,9,10**	**15**
		Total Sessions		**45**

Legends: R = Remember U= Understand; A= Apply and above levels (Bloom's revised taxonomy)

Course Content

Spread Sheet

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1. Open MS-Excel and identify the components on the screen
2. Create a Worksheet in MS-Excel and save it in .xls or .xlsx format
3. Inserting column and row in Excel
4. Creation of new worksheet in the existing Excel Book file
5. Generate a Chart using the data in Excel-worksheet
6. Automate calculations in a worksheet using formula
7. Sort and filter data in a worksheet
8. Protecting a worksheet, working with multiple sheets
9.

Presentation Software

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10. Create a simple Power point presentation for a small topic and saving in .ppt or pptx format
11. Inserting a new slide in the existing PowerPoint file
12. Inserting chart or image in a PowerPoint slide
13. Exercise with animation and sound features in PowerPoint
14. Exercise with Rehearse Timings feature in PowerPoint
15. Exercise in printing the PowerPoint file in (a) Slides (b) Handouts

Database Management System

16. Create a table for given data and save in .mdb or .accdb format
17. Add, Delete and rename fields
18. Use the Primary key field
19. Enter and edit data
20. Use Relationships option
21. Create forms
22. Modify and save forms
23. Create and use queries
24. Sort data
25. Display data
26. Create and print reports

Resources:

1. Computer Fundamentals Concepts, Systems, Application, D.P.Nagapal, S.Chand Publication, RP-2014, ISBN: 81-219-2388-3
2. http://www.tutorialsforopenoffice.org/
3. http://www.libreoffice.org/get-help/documentation/

Composition of Educational Components:

Questions for CIE and SEE will be designed to evaluate the various educational components (Bloom's taxonomy) such as:

Sl. No.	Bloom's Category	%
1	Remembrance	20
2	Understanding	20
3	Application	60

Mapping Course Outcomes with Program Outcomes:
(Course Outcome linkage to Cognitive Level)

Course Outcome		Experiment Linked	Linked PO	CL	Practical Sessions
CO1	Demonstrate skills using spreadsheet software	**1,2,3,4,5,6,7,8**	**1,2,3,4,8,9,10**	**A**	**15**
CO2	Demonstrate skills using presentation software	**9,10,11,12,13,14**	**1,2,3,4,8,9,10**	**A**	**15**
CO3	Demonstrate skills using database software	**15,16,17,18,19,20,21, 22,23,24,25**	**1,2,3,4,8,9,10**	**A**	**15**

U-Understanding; A-application/ Analysis; App-Application

Course-PO Attainment Matrix

Level 3- Highly Addressed, Level 2-Moderately Addressed, Level 1-Low Addressed.

Course Delivery

The course will be delivered through tutorial of one hour and one & half hours of hands on practice per week.

Suggested Student Activities:

1. Create a spreadsheet for the class
2. Create power point presentation for a course
3. Create a database for the class

Format for Student Activity Assessment

Internal Assesment

Activity	Marks
Writing the experiment, record evaluation	30
Execution of the given experiment	20
Viva-voce	10
Total	60

Model Question Bank

Course Title:**IT LAB PRACTICE** Course Code: **18M-210P**

1. Using Spreadsheet Application, create a worksheet with five columns. Enter ten records and find the sum of all columns using auto sum feature.
2. You have a monthly income of Rs.10000. Your monthly expenditures are Rent- Rs 3000, Food- Rs. 1500, Electricity- Rs.100, Phone- Rs. 150, and Cable TV-Rs. 200. Prepare a worksheet with the Monthly Income, the Monthly Expenditures listed and summed, monthly savings amount (what's left over each month) calculated, and the amount saved per day (assuming 30 days in a month). Use Spreadsheet Application.
3. Using Spreadsheet Application, create a worksheet containing the pay details (containing Basic pay, DA, HRA ,Other Allowance , Deductions- PF, PT, Insurance, Gross and Net salary) of the employees using formulas.
4. Using Spreadsheet Application, create a Simple Bar Chart to highlight the results of your institute for three years.
5. Using Spreadsheet Application, create a Pie Chart for a sample data and give legends.
6. Using presentation tool, Create a simple Presentation consisting of 4-5 slides about Input and Output Devices.
7. Create a presentation about a book containing Title, Author, Publisher and Contents.
8. Create an automated (timings & animation) Presentation with five slides about different Models of Computers. Use Presentation tool