C21_ Curriculum

DIPLOMA IN HOME SCIENCE

OFFERED BY

STATE BOARD OF TECHNICAL EDUCATION & TRAINING,

TELANGANA: HYDERABAD

II SEMESTER

S No	Course Code	Course Name	Teaching Scheme					Examination Scheme						
			Instruction Periods per			Total Periods per semest	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	HU-201	Advanced English	3.33	1.66	0	75	3	20	20	20	40	14	100	35
2	HS-202	Food Science	4	1	0	75	3	20	20	20	40	14	100	35
3	HS-203	Fabric Care	4	1	0	75	3	20	20	20	40	14	100	35
4	HS-204	Child Care and Development	4	1	0	75	3	20	20	20	40	14	100	35
5	CS-205	Programming In C	4	1	0	75	3	20	20	20	40	14	100	35
6	HS-206	Advanced Food Science Lab	1	0	2	45	1.5	20	20	20	40	20	100	50
7	HS-207	Children Garments Construction Lab	1	0	2	45	1.5	20	20	20	40	20	100	50
8	HS-208	Yarn Crafting Techniques Lab	1	0	2	45	1.5	20	20	20	40	20	100	50
9	HS-209	Textiles Fabric Care and Hand Embroidery Lab	1	0	2	45	1.5	20	20	20	40	20	100	50
10	CS-210	Programming In C Lab	1	0	2	45	1.5	20	20	20	40	20	100	50
11	HS-211	Skill Upgradation	0	0	8	120	2.5	0	0	Seminars, PPT			--	-
11	Activities: student performance is to be assessed through Rubrics													

HU-201_Advanced English

Course Title	Advanced English	Course Code	HU-201
Semester	II	Course Group	Foundation
Teaching Scheme in Minutes (L:T)	4:1:0	Credits	3
Methodology	Communicative Language Teaching + Assignments	Total Contact Hours	75
CIE	60 Marks	SEE	40 Marks

Prerequisites: Basic knowledge of English Language and Listening, Speaking, Reading and Writing skills.

COURSE CONTENTS

MODULE 1: VOCABULARY

Periods: 12 (L-9 T-3)

1. How to Learn a New Word
   a) Spelling, pronunciation, syllabification, word class, inflections and the other forms of the word,
   b) Meanings, usage, derivatives, idiomatic expressions, context for using the word and compound words.
   c) Phrasal verbs, etymology, word families, collocations.
2. Synonyms, Antonyms and One Word Substitutes
3. Prefixes, Suffixes and Roots

MODULE 2: READING

Periods: 12 (L-8 T-4)

Unit 1:

Innovation, Science and Technology: Process, Cause and Effect, Problem Solution, Evaluation of ideas, reasons and conclusion. (Focus on One-word Substitutes / Scientific terms/ Analyses/ Application/ meanings/ synonyms)

Unit 2:

Descriptive: Biography, Travel Writing, Nature Writing and Journal (Focus on Analysis/ Vocabulary/ Noun / Verbs/ Adjectives / Chronological order).

Unit 3:

Reading for Pleasure: Story / Fable / Drama (Focus on factual, main idea, sequencing, inferring, morals and values).

NOTE: Each reading unit should contain the following word limit.

a) Paragraph should contain minimum 50 words for answering one mark question.
b) Paragraph should contain minimum 100 words for answering three one-mark questions.
c) Paragraph should contain minimum 150 words for answering five one-mark questions.

MODULE 3: SPEAKING

Periods: 12 (L-8 T-4)

1. Fixing, Cancelling and Rescheduling the Appointments.
   (Focus on using expressions to fix, cancel and reschedule an appointment)
2. Extending, Accepting and Declining Invitations.
   (Focus on using expressions in conversations)
3. Giving Instructions.
4. Asking for and Giving Directions.
5. Describing Objects.
   a) Use adjectives (Size, shape, colour, weight/ quantity, feel or touch, material, taste, state, purpose/uses)
6. Talking about the Past.
   a) Events, Incidents and Situations using past tense and passive voice.
7. Offering Help, Opinions and Suggestions.

MODULE 4: WRITING-I

Periods: 13 (L- 8 T-5)

1. Mechanics of Writing
   a) Spelling, punctuation, capitalization and special symbols.
   b) Fonts type, font size, bold, italics, underline, superscript, subscript, alignment, margins.
2. Data Interpretation -I
   a) Understand the information and analyze the flow charts and stating the main idea.
   b) Describe the process (events or chronological order) interpret flow chart.
   c) Use connectives and sequence markers, writing a meaningful paragraph.
3. Data Interpretation -II
   a) Understand the information in a tree diagram and analyze the data.
   b) State the main idea and describe the process from key word.
   c) Explain one branch completely and move to the branches down words and write horizontal direction.
   d) Use linkers and sequence markers.
4. Data Interpretation –III
   a) Understand the data given in a table and pie charts.
   b) Analyze and state the main idea of the table and pie charts.
   c) Identify the similarities, differences and mention figures.
   d) Use linkers.

MODULE 5: GRAMMAR **Periods: 14 (L-9 T-5)**

a. Reported Speech.
b. Conversion from Direct to Indirect speech but not vice versa.
c. Error Analysis on nouns, pronouns and verbs.
d. Error Analysis on articles, adjectives, adverbs, nouns, Prepositions, Spellings, Concord and Connectives.
e. Error Analysis on Questions, Vocabulary, Homophones and other kinds of errors.

MODULE6: WRITING-II **Periods: 12 (L-8 T-4)**

1. Writing a Resume
   a) Different formats of a resume.
   b) Analyze strengths and weaknesses.
2. Writing a Cover Letter
   a) Importance of cover letter.
   b) Format of cover letter.
   c) Write a Cover letter as per given direction.
3. Note Making
   a) Understand the Benefits of Note-Making.
   b) Cue Method.
   c) Mind – Mapping or Pattern Note-Making.
   d) Cornell Method.
   e) Exercises should be given on how to make notes to practice in the classroom.
4. Writing a Report
   a) Understand the concept of report writing and formats of various reports.
   b) Report on an incident.
   c) Technical reports.
   d) Report on an industrial visit.
   e) General reports.
   f) Report on events.
   g) Revising and editing reports (features of good report writing).
5. Writing an Email
   a) Structure of personal e-mail.
   b) Composition and structure of professional e-mail (subject line, greetings, e-mail text, closing).
   c) Proof reading email.
   d) Strategies to write Email text.
   e) Do’s and don’ts of e-mail writing.

COURSE OUTCOMES

CO NO	At the end of the course the students will have the ability to
201.1	Learn vocabulary and use them in professional and social interactions.
201.2	Comprehend the main idea and minute details related to engineering courses.
201.3	Communicate effectively in English in terms of basic sciences, mathematics and engineering fundamentals.
201.4	Learn English grammar to speak and write flawlessly so as to interpret the data.
201.5	Learn the mechanics of writing to make the technical writing practical and meaningful.
201.6	Make notes, write resumes, prepare cover letters, write technical emails and draft reports.

CO-PO Matrix

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	Mapping POs
201.1	-	-	-	-	3		3	5,7
201.2	-	-	-	-	3	2	3	5,6,7
201.3	-	-	-	-	3	3	3	5,6,7
201.4	-	-	-	-	2	2	3	5,6,7
201.5	-	-	-	-	2	2	3	5,6,7
201.6		-	--	--	2		3	5,7

Test	Units	Marks	Pattern

Mid Sem- I	1. Vocabulary 2. Reading	20	Part A: 4 short answer questions Part B: 2 short essay questions with internal choice Part C: 2 essay questions with internal choice
Mid Sem - II	1. Speaking 2. Writing-1	20	Part A: 4 short answer questions Part B: 2 short essay questions with internal choice Part C: 2 essay questions with internal choice
Slip Test 1	1. Vocabulary 2. Reading	5	2 questions out of 3 questions
Slip Test 2	1. Speaking 2. Writing-1	5	2 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	Oral presentations using audio –visual equipment, charts, etc.
	Total	**60**	

MID SEM - I EXAM

S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

MID SEM - II EXAM

S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

SEMESTER END EXAM

<table>
<tr><td>Sl. NO.</td><td>Unit No.</td><td colspan="4">Question to be set for SEE</td><td rowspan="2">Remarks</td></tr>
<tr><td></td><td></td><td colspan="3">R</td><td>U</td><td>A</td></tr>
<tr><td>1</td><td>I</td><td rowspan="12">4</td><td colspan="2" rowspan="2">1</td><td rowspan="2">9 (a)</td><td rowspan="2">13 (a)</td><td rowspan="12"></td></tr>
<tr><td>2</td><td>II</td></tr>
<tr><td>3</td><td>III</td><td colspan="2" rowspan="2">2</td><td rowspan="2">10 (a)</td><td rowspan="2">14 (a)</td></tr>
<tr><td>4</td><td>IV</td></tr>
<tr><td rowspan="3">5</td><td rowspan="3">V</td><td rowspan="6">3</td><td rowspan="3">5, 6</td><td>9 (b)</td><td>13 (b)</td></tr>
<tr><td>11 (a)</td><td>15 (a)</td></tr>
<tr><td>11 (b)</td><td>15 (b)</td></tr>
<tr><td rowspan="3">6</td><td rowspan="3">VI</td><td rowspan="3">7, 8</td><td>10 (b)</td><td>14 (b)</td></tr>
<tr><td>12 (a)</td><td>16 (a)</td></tr>
<tr><td>12 (b)</td><td>16 (b)</td></tr>
<tr><td colspan="2">Total Questions</td><td colspan="3">8</td><td>8</td><td>8</td><td></td></tr>
</table>

Legend:

Remembering: one mark
Understanding: three marks
Application: five marks

Suggested Learning Outcomes:

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

- Enhance their vocabulary.
- Learn synonyms, antonyms and use one-word substitutes.
- Read and understand main ideas and answer the questions.
- Communicate effectively in various situations.
- Fix, cancel and reschedule appointments.
- Extend, accept and decline invitations.
- Give instructions and directions.
- Describe objects.
- Talk about past incidents/experiences.
- Offer help, opinions and suggestions.
- Write in reported speech.
- Identify and correct common errors.
- Interpret data and write a paragraph.
- Learn to prepare cover letter and resume.
- Make notes, write reports and write emails.
- Confidently take diploma based competitive exams in terms of General English.

Suggested Student Activities:

- Practice conversation / dialogue / speech and answer the questions.
- Group Discussions.

- Seminars.
- Review a movie.
- Review a book.
- Narrating a story.
- Chain stories.
- JAM.
- Speak about incidents /events /memories /dreams /role model.
- Interview with famous personalities.
- Reading for main ideas and specific details.
- Summarizing.
- Picture description.
- Writing a recipe.
- Describing a process.
- Giving directions using maps.
- Surveys.
- Filling forms.
- e-mail etiquette.
- Preparing reports on field visits, experiments, projects.
- General English for competitive exams – Practice the previous year's question papers of SSC, RRB, TS TRANSCO, TSGENCO, etc.

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 resources:

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
11. https://www.indeed.com/career-advice/
12. Dictionary.com
13. Online Dictionaries
14. https://englishsentences.com
15. https://englishcub.com/vocabulary/dictionary-thesaurus.htm
16. TEDx talks.
17. Toastmasters International on YouTube.

II SEMESTER – MID EXAMINATION - I
HU-201 - ADVANCED ENGLISH

Time: 1 Hour **Total Marks: 20 Marks**

PART-A **4 X 1 = 4**

Instructions: *Answer all questions. Each question carries* ***one*** *mark.*

1. Write the other forms of the word for the following words.
    a) Impress
    b) Create
2. Write two examples of the root word "Tele" which means "far".
3. Read the following paragraph and answer the question that follows.

Each one of us must realize that the only future for India and her people is one of tolerance and co-operation which has been the basis of our culture from ages past. We have laid down in our constitution that India is secular state. This does not mean we are irreligious. It means equal respect for all faiths and equal opportunities for those profess faith.

    a) What is the basis of our culture?

4. Read the following paragraph and answer the question that follows.

The sun rises and sets at different times in different places. As the earth rotates from west to east, places in the east see the sun earlier than those in the west. If the earth were flat, the whole world would have sunrise and sunset at the same time. But we know this is not so.

    a) Why the places in the east see the sunrise earlier than the places in the west?

PART-B **2 X 3 = 6**

Instructions*: Answer the following questions. Each question carries* ***three*** *marks.*

5. i) Use the following idioms in your own sentences.
    a. once in a blue moon
    b. beyond wildest dreams
    c. turn a deaf ear

(OR)

ii) Form antonyms for the given words using prefixes.
    a) Loyal
    b) Legal
    c) necessary

6. i) Read the following paragraph and answer the questions that follow.

Punctuality helps us to plan our work in advance and also enables us to do a lot of work. On the other hand, if we are unpunctual or the others are not punctual, everything gets upset and we are not able to do much of a work in a day. Our mood is upset. When others are unpunctual, we curse them and vice versa. If we are punctual, we make things smooth for ourselves and others and so we earn the appreciation and respect of others. So, punctuality is a quality that should be cultivated by every Indian. The derisive expression "Indian Punctuality" should go, once and for all, from usage.

    a) How does punctuality help us?
    b) Write the antonym of the word 'curse'.

c) When do we earn the appreciation and respect of others?

(Or)

ii) Read the following passage and answer the questions that follow.

Incredible innovations in robotics are taking place in Japan, in attempt to make the lives of the aged more comfortable. One company is developing a bed that transforms into a wheelchair. The bed splits in half, with one half folding into a chair and removing the need to lift someone out of the bed and into a wheelchair. Another company has developed Robear, a high-tech robot which uses 'paws' to help elderly people to get up or lift them out of bed into a wheelchair. These robots are prohibitively expensive at present, but the costs are expected to decrease over the years.

a) What is the synonym of the word incredible?
b) How does Robear help elderly people?
c) What is the antonym of the word expensive?

PART-C **2x5 = 10**

Instructions*: Answer the following questions. Each question carries* ***five*** *marks.*

7. i) Write five things you learn from a word with suitable examples.

(OR)

ii)) Write one- word substitutes of the following definitions.

a. A study of some one's life written by another person.
b. People who work in the same organization or office.
c. Confinement to one place to prevent the spread of infection.
d. One who looks at bright side of things.
e. A person who fits and repairs water pipes.

8. i) Read the following passage and answer the questions that follow.

Stephen Hawking was born in Oxford on 8th Jan 1942. He joined the University College, Oxford where he studied Physics, as a subject of his first choice, Mathematics was unavailable. He pursued his Ph.D., despite being diagnosed with amyotrophic lateral sclerosis (ALS), a rapid progressive disease that cripples all nerves and muscles, in 1985, he became ill with pneumonia and since then he was required 24-hour nursing care. Through his incredible determination and with the help of his family and associates, he continued to pursue research, write books, give lectures, travel widely and inspired millions of persons. His research on black holes, and his books like "A brief History of Time", "Black Holes", "Baby Universe ", bear testimony to the fact that he is a unique person with extraordinary mind.

a. What did Stephen Hawking study in Oxford?
b. What did Hawking want to study actually?
c. Name the disease Hawking was diagnosed with when he was just a student.
d. What happened because of his illness in 1985?
e. Name two of Hawking's books and the area of his research.

Or

ii) Read the following passage and answer the questions that follow.

Nelson Mandela was born on 18th July 1918 in South Africa. He had thirteen siblings by the same father but different mothers. His father died when he was nine. He was the first member of his family who was sent to school. In 1941 he was expelled from university because he led a group of students on a political strike.

Mandela was sent to prison for life in 1962 for protesting the poverty, in equality and racism against black people in South Africa during apartheid. The apartheid was when people were divided by their race and forced to live separately. Black people could not do the same things as white people, such as going to certain places or voting. Mandela stayed in Prison for 27 years of his life until 1990, when there was greater political freedom in South Africa, and he was set free. He received the Noble Peace Prize in 1993 and in 1994 he was elected as the first black South African president. He lived a simple life, donated lots of money to charity. He retired from public life in 2004. He passed away on 5th December 2013. He will be remembered as a man who encouraged people to live more loving lives and who took a stand against injustice.

a. Why was Nelson Mandela expelled from university?
b. Why was he sent to prison for life?
c. How many years did he stay in the prison?
d. How is he remembered by the people?
e. Select the word from the passage that gives the meaning "a person's brothers or sisters".

BOARD DIPLOMA EXAMINATION (C-21)
II SEMESTER – MID EXAMINATION - II

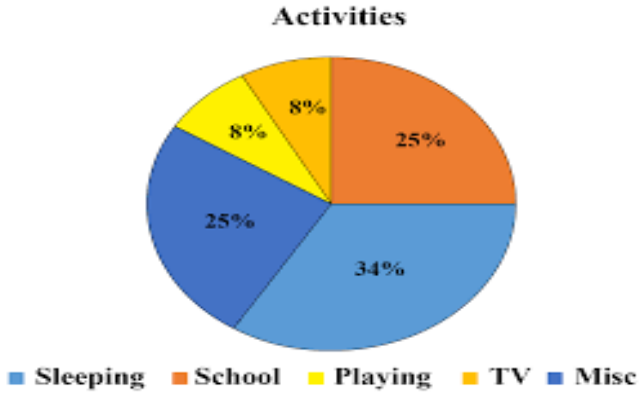
HU-201- ADVANCED ENGLISH

Time: 1 Hour **Total Marks: 20 Marks**

PART-A **4 X 1=4**

Instructions: *Answer all questions. Each question carries* ***one*** *mark.*

1. How do you fix an appointment with a doctor on phone? Write in a sentence.
2. How do you invite your friend to your sister's marriage? Write in a sentence.
3. Write a short paragraph based on the pie chart given below.



4. Rewrite the following sentence using appropriate punctuation marks and capital letters.
   (i) he said to rohit did you buy english textbook

PART-B **2X3=6**

Instructions*: Answer the following questions. Each question carries* ***three*** *marks.*

5. a) Write a short paragraph on a memorable incident or event of your school days.

(OR)

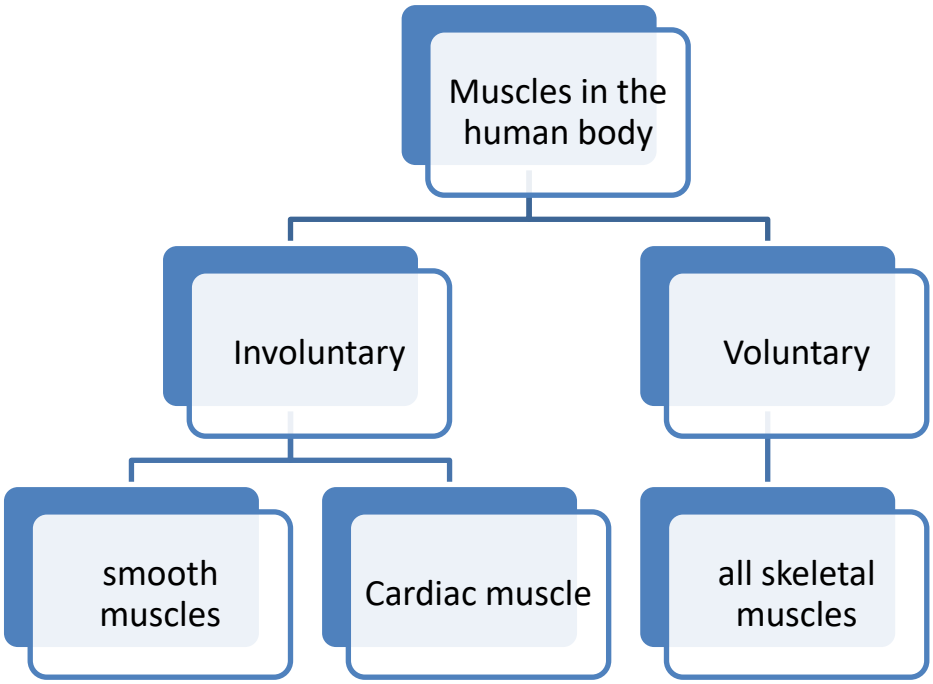
b) Describe desk top computer using appropriate words.

6. a) Rewrite the following sentences using appropriate punctuation marks and capital letters.

   (ii) this is my cousins phone.
   (iii) i have an xmas tree.
   (iv) Do you believe in god.

(OR)

b) Write a short paragraph on the following tree diagram.



PART-C **2x5 = 10**

***Instructions**: Answer the following questions. Each question carries **five** marks.*

7. a) Write instructions for opening an account in a bank.

(OR)

b) Give suggestions to your brother on how to improve English communication skills.

8. a) Write a paragraph using the information in the following table.

Human Teeth

Incisors	**Canine**	**Premolars**	**Molars**
Cut and bite food	Hold and tear food	Crush and grind food	Grind food

(OR)

b) Draw a flow chart of sending an e-mail and write a paragraph on it.

BOARD DIPLOMA EXAMINATION (C-21)
II SEMESTER - SEMESTER END EXAMINATION
HU-201- ADVANCED ENGLISH

Time: 2 Hours **Total Marks: 40 Marks**

PART-A **8 X 1 = 8**

Instructions: *Answer all questions. Each question carries **one** mark.*

1. Write one- word substitutes of the following definition
    a) Great lover of books.
    b) Something cannot be read.
2. You saw that your friend was suffering from fever and unable to go to hospital. (Offer help)
3. Subha said, "I can sing songs". (Change it into indirect speech)
4. Write the correct spelling of the following words.
    a) Enthuciastic
    b) Challenje
5. Correct the following sentences.
    a) I bought seven goldfishes.
    b) Ramana prefers coffee than tea.
6. Correct the following sentences.
    a) When did she visit her grandmother?
    b) It is very hot.
7. What will you write under skills/tools section in your resume?
8. What do you write under closing section in a professional email?

PART-B **4x3 = 12**

Instructions: *Answer the following questions. Each question carries **three** marks.*

9. a) Explain the following features of any word and give one example to each feature.
    (i) Meanings
    (ii) Inflections
    (iii) Compound words

(OR)

b) Correct the following sentences.
    (i) Pavani is a cleverest girl in our institute.
    (ii) Latha has bought books three days ago.
    (iii) He works hardly.

10. a) Describe your smart phone using six describing words.

(OR)

b) Write your strengths and limitations.

11. a) Change the following sentences into indirect speech.
    (i) Vimala said, "the sun rises in the East".
    (ii) Robert said to Ajay, "When will you pay the examination fee?"

(iii) Hari said, “I have seen Charminar”.

(OR)

b) Correct the following sentences.

(i) We discuss about tenses.

(ii) He is awaiting for the orders.

(iii) Mount Everest is the most highest peak in the world.

12. a) Read the following paragraph and make notes using Cue Method.

We all knew that “we are what we eat”. So, a healthy diet may improve optimal health. In nutrition, diet is the sum of food consumed by a person or other organism. The word diet often implies the use of specific intake of nutrition for health or weight-management reasons. Complete nutrition requires ingestion and absorption of vitamins, minerals, essential amino acids from protein and essential fatty acids from fat-containing food, also for energy in the form of carbohydrate, protein and fat. Dietary habits and choices play a significant role in the quality of life, health and longevity. Many surveys recommend that people maintain a normal weight by limiting consumption of energy-dense foods and sugary drinks, eating plant- based food, red meat and alcohol intake. A particular diet may be chosen to promote weight loss or weight gain. If a person is overweight or obese, changing to a diet and lifestyle that allows them to burn more calories than they consume may improve their overall health by preventing diseases.

(OR)

b) Write an e-mail to your friend requesting him or her to help you in completing your project work.

Part-C

5 X 4 = 20M

Instructions: *Answer the following questions. Each question carries* ***five*** *marks.*

13. a) Read the following paragraph and answer the questions that follow.

Florence Nightingale rendered a unique service when the call came to her from the government to help the wounded and the suffering in the hospital at Scutari during the Crimean War. The conditions in the hospital were horrible. There was dust, indifference and inefficiency. There was hospitality to a woman who was assuming such a great pubic responsibility. It was an insult to the vanity of men. They raised all possible obstacles in the way. But she was an autocrat. She bore down and swept away all opposition.

The hospital became an ideal place and the wounded soldiers worshipped her like an angel. The ‘lady with the lamp’, as the soldiers lovingly called her, became a national heroine. The nation showed its gratitude to her by raising a huge sum for her benefit, but Florence showed herself to be greater by contributing that sum for the setting up of an institution for the training of nurses. Her ambition was not merely to build a profession of nurses but an entire nation of nurses. And she succeeded admirably in her mission.

Questions:

(i) Why did government call Florence Nightingale?

(ii) How were the conditions in the hospital?

(iii) What was her ambition?
(iv) Write the synonym of the word ‘unique’.
(v) Write one word substitute for the following definition:
A ruler who has absolute power.

(OR)

b) Correct the following sentences:
(i) The book is belonging to him.
(ii) The price of gold is more expensive than silver.
(iii) When you are coming?
(iv) Kamala sat besides Vinaya.
(v) I requested the clerk to refund back my deposit.

14. a) Read the table and write a paragraph based on the details.

Year	Female Literacy	Male Literacy	Literacy rate
1961	15.35%	40.45%	28.30%
1971	21.97%	45.96%	34.45%
1981	29.76%	56.38%	43.57%
1991	39.29%	63.13%	52.21%
2001	54.67%	75.26%	64.84%
2011	65.46%	82.14%	74.04%

(OR)

(b) Write a resume to apply for the post of Sub-Engineer in TSGENCO.

15. a) Change the following into indirect speech.
(i) Ganesh says, “I am coming”.
(ii) Madhu said to Sahasra, “I prefer Science fiction”.
(iii) Hari said, “ I shall learn English language”.
(iv) Ravi said to Srikara, “Why did you go to Hyderabad yesterday?”
(v) Hanuma said to Bhoomika, “Are you a teacher?”

(OR)

b) Read the following paragraph and make necessary corrections.

Myself is Abhay. My age is 16 years old. Every day I am getting up in the morning at 6.00 a.m. I am eaten breakfast at 7:30 a.m. I go to Polytechnic by walk. Umesh is my cousin brother. Umesh and me play cricket in the evening. We both drinks coffee at 6:30 p. m. He taught physics every day at 7:00p.m. I see television for an hour in the night.

16. a) Write a cover letter to the Managing Director, Nagarjuna Cements, Karimnagar, applying for the post of Assistant Executive Engineer.

(OR)

b) Write a report to your Head of the section on an industry you visited

HS-202- Food Science

Course Title:	Food Science	Course Code:	HS-202
Semester:	II	Course group :	Core
Teaching Scheme(L:T:P):	4:1:0	Credits:	3 Credits
Methodolgy:	Lecture + Assignment	Total contact periods:	75
CIE:	60 Marks	SEE:	40 Marks

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

COURSE CONTENT

UNIT 1

Duration: 15 Periods

INTRODUCTION TO FOOD SCIENCE: Define the terms Food, Food Science, 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

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 2

Duration: 10 Periods

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 3

Duration: 15 Periods

SPICES, CONDIMENTS & BEVARAGES:

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. Define the terms Beverages -Classify Beverages – Alcoholic and Non-Alcoholic, Refreshing, Nourishing, Stimulating, Soothing, Instant beverages. Functions of Beverages. Preparation of Tea, Coffee, Cocoa, Milk Shakes & Fruit juices. Points to be remembered while making beverages.

UNIT 4

Duration: 10 Periods

SOUPS, SAUCES, SALADS & SALAD DRESSING : 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- Thick soup(Consommé, Broth), Thin soup, Puree, Cream, Veloutes, Chowder, Bisques, Coulis. Value of salads in the diet and list the types of salads, the general rules for preparation of salads, Preparation methods of salad dressings – Mayonnaise dressing, French dressing and cook addressing.

UNIT 5

Duration: 16 Periods

FOOD PRESERVATION:

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

METHODS- Methods of food preservation- 1.Bacteriostatic –Dehydration, Drying, Smoking, Mechanical drying, Addition of salt or Sugar, use of oil and spices, edible acids, chemical preservatives, low Temperatures, high temperatures; 2. Bactericidal methods –Use of high temperature, Pasteurasation, Boiling, Canning and Bottling, Vacuum packing, Irradiation. Fermentation method of food preservation, Radiation, uses, Freezing methods, pickling.

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

UNIT 6

Duration: 09 Periods

FOOD ADULTERATION- Definition of Food Adulteration, common adulterants-types of adulterants, ill effects sand, marble, chip, stoves, earth, filth, talk and chalk powder, water, mineral oil, argemone seeds, kesari dal, toxic coloring. Incidental Adulterants, Contamination by pests and pesticides, Residues DDT malathion, packaging hazards, polyethylene, poly vinyl chloride. Physical tests for detection of food adulterants-inorganic and organic matter-

kesari dal-ergot seeds in bajra, argemone seeds, mustard seeds, coal tar, dyes, Grit in sugar or salt iron fillings in suji. Chemical tests-materials yellow in turmeric powder, artificial color in chillies, addition of starch to milk, Butter, coffee powder, argemone oil in mustard oil, rancidents in oils, mineral acids, metallic contamination by arsenic, led, mercury, tin.

Food loss and food standards- consumer challenges, food loss, prevention of food adulteration act- objectives, food product order, meat product order, vegetable oil control. Voluntary standards- BSI standards, AGMARK standards, certification, grading system.Consumer protection – Government agencies- municipal laboratories- objectives of - food and drug administration, the central food testing laboratory, Export inspection council laboratory, central gram analysis laboratory. Food additives- Definition, need and types of additives- meaning and functions of antioxidants, leavening agents, coloring agents, Preservations- Sodium chloride, sugar, sulphur dioxide, Acetic acid, Benzonic acid, Antibiotics, Stabilizers and Thickeners (Bleaching and maturing agents. Flavor enhnacers, Humecants and anticaking agents, additives and food safety.

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

1.0 INTRODUCTION TO FOOD SCIENCE:

1.1 Define the terms Food, Food Science

1.2 Define Fermented Food, Food Technology, Food Fortification, Functional Food, Photochemical, food Safety and Regulation, Antioxidants.

1.3 Aims and objectives of Food science.

1.4 List Functions of Food and Nutrients.

1.5 Define Food Composition.

1.6 Explain Food in relation to health, Food groups- Basic four, Basic Five, Basic Seven and Basic Eleven

1.7 Food guide pyramid.

1.8 Classified Foods based on Nutritive value and storage. Classification according to.

1.9 Food groups-Cereals- Rice, Wheat, Suji, Millet and Maize.

1.10 Pulses- Grams Legumes (dals of different varieties).

1.11 Nuts and Oilseeds- Groundnut, Coconut, Mustard and Cashew Nut. Vegetables- Green leafy, Roots and tubers

1.12 Other vegetables-Brinjal, Peas and Beans. Fruits- Oranges, Lemons, Apples, Apricots, Grapes and Cheeku etc.,

1.13 Milk and Milk products-Curds, Cheese, Butter and Ghee.

1.14 Eggs, Meat, Fish and Poultry.

1.15 Fats and Oils like Sugar, Jaggery and Honey.

1.16 Condiments and Spices and Functions it serves-Energy yielding, Body Building and Proactive foods.

1.17 Factors to be considered in selection and purchase of foods. Methods of storage of foods.

1.18 Perishables- Semi Perishables-Non Perishable: 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 perishables and semi perishables).

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

2.0 FOOD PREPARATION TECHNIQUES:

2.1 Aims and objectives of cooking food and limitations of cooking.

2.2 Explain different cooking methods -Moist heat methods, Dry heat methods, Fat as a medium of cooking, combination of cooking methods and special methods of cooking.

2.3 Explain the Effect of heat on Proteins, Carbohydrates, Fats, Vitamins and Minerals.

2.4 Discuss the Rules for retaining nutritive value and flavor during preparation and cooking, Browning, Enzymatic Browning and Non Enzymatic browning.

2.5 Explain the Desirable and Undesirable Browning.

3.0 SPICES, CONDIMENTS, BEVERAGES:

3.1 Define the term Spices and Condiments.

3.2 General functions / role of spices in cookery.

3.3 Explain the Classification of Spices and Condiments-Pepper, Ginger, Chilies, Mustard, cardamom, Nutmeg and Mace, Fenugreek, Aniseeds, Fennel, Caraway, Celery, Cumin, Onion, Poppy seeds, Coriander, Cinnamon, Clove, Turmeric, Saffron, Asafoetida, Ajwain and Lemon.

3.4 Define the term Herbs.

3.5 Explain the Types, characteristics and uses of Herbs in cooking- Garlic, Coriander leaves, Mint leaves, Curry leaves, Lemon grass, Parsley and Bay leaves.

3.6 Define the terms Beverages.

3.7 Classify Beverages –Alcoholic and Non-Alcoholic, Refreshing, Nourishing, Stimulating, Soothing, Instant beverages.

3.8 Explain the functions of Beverages. Preparation of Tea, Coffee, Cocoa, Milk Shakes & Fruit juices.

3.9 Points to be remembered while making beverages.

4.0 SOUPS, SAUCES ,SALADS AND SALAD DRESSINGS :

4.1 Define the terms soups, stocks, sauces, salads and salad dressings,

4.2 Preparation methods of stocks- Bone stock, Vegetable stock, Fish stock, Emergency stock ,

4.3 Explain the Classification of soups- Thick soups (Consommés, Broths), Thin Soups, Puree, Cream, Veloutes, Chowders, Bisques, Caulis). value of salads in the diet

4.4 List the types of salads,

4.5 The general rules for preparation of salads,

4.6 Preparation methods of salad dressings – Mayonnaise dressing, French dressing and cook Addressing.

5.0 FOOD PRESERVATION:

5.1 Definition of food preservation

5.2 Explain the Importance of food preservation-

5.3 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).

5.4 Explain the different Methods of food preservation-

5.5 Explain the 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; Bactericidal methods –

5.6 Explain the different types Canning and Bottling,

5.7 Explain about the Vacuum packing, Fermentation, Irradiation.

5.8 Definition of Food Storage.

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

6.0 FOOD ADULTERATION-

6.1 Definition of Food Adulteration.

6.2 Explain about common adulterant and different types of adulterants and its ill effects

6.3 Explain Physical tests for detection of food adulterants.

6.4 Explain chemical tests for detection of food adulterants.

6.5 Explain the importance of Food laws and Food standards.

6.6 Explain about the food adulteration act.

6.7 Explain about Voluntary standards, BSI standards, AGMARKS and certification grading.

6.8 Explain about Consumer protection agencies.

6.9 Definition need and types of food additives.

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,** 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. Premlatamullick, 2012**Text Book of Home Science, 3rd edition,** Kalyani Publishers, New Delhi.
5. DeidreeMaden - Food and Nutrition, Gill and Mc Milan Ltd. 1980.
6. Raheena Begum - A Textbook of Food Nutrition and Dietetics, sterling Publishers Pvt., Ltd.,1995.
7. SumathiR.Mudambi - Fundamentals of Foods and Nutrition,
8. M.V.Rajagopal. Wiley Eastern Ltd., 1990.
9. Thangam.E.Philip -Modern Cookery for Teaching and the Trade, Vol-I, Orient Longman Limited, Hyderabad-29, Year-2010.

COURSE OUTCOME		CL	Linked PO	Teaching Hours
CO1	**Explain the importance of food in relation to health, food groups, meal planning, classification of foods based on nutritive value storage and factors to be considered in selection, purchase and storage of foods.**	R/U/A	**1,2,5**	15
CO2	**Explain the different cooking methods, way of retaining nutritive value in foods, desirable and undesirable browning in food.**	R/U/A	**2**	10
CO3	**Explain the role of spices, condiments, herbs in cookery and Enumerate the functions & preparation of Beverages.**	R/U/A	**2,5,10**	15
CO4	**Importance of Soups, Sauces and Salads.**	R/U/A	**2**	10
CO5	**Explain the importance, methods and Principles of Food preservation**	R/U/A	**2,5,10**	16
CO6	**Explain about the food adulteration, methods and prevention of food Adulteraion**	R/U/A	**2**	09

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

MID SEM - I EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

MID SEM - II EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

SEMESTER END EXAM						
Sl. NO.	Unit No.	Question to be set for SEE				Remarks
		R		U	A	
1	I	4	1	9 (a)	13 (a)	
2	II					
3	III		2	10 (a)	14 (a)	
4	IV					
5	V		3	9 (b)	13 (b)	
			5, 6	11 (a)	15 (a)	
				11 (b)	15 (b)	
6	VI		7, 8	10 (b)	14 (b)	
				12 (a)	16 (a)	
				12 (b)	16 (b)	
Total Questions		8		8	8	

Legend:

Remembering: one mark

Understanding: three marks

Application: five marks

HS-202

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – I
MODEL PAPER
FOOD SCIENCE

Time: 1 hours **Max. Marks: 20**

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer all four questions.
(ii) Each question carries 01 marks.

1. Define the term food fortification.
2. State the uses of food guide pyramid.
3. List the dry heat methods.
4. Give examples of perishable foods.

Part – B **Marks: 2x3=6M**

Note : (i) Answer the following questions.
(ii) Each question carries 03 marks.

5. A) Classify food based or nutritive value.

(OR)

B) Enumerate basic five food group.

6. A) List the aims and objectives of cooking foods.

(OR)

B) Distinguish between enzymatic and non enzymatic browning of foods.

Part – C **Marks: 2x5=10M**

Note : (i) Answer the following questions.
(ii) Each question carries 5 marks.

7. A) Discuss the factors to be considered in select and purchase of foods.

(OR)

B) Explain the effects of cooking on foods

8. A) Discuss any two moist heat methods.

(OR)

B) Explain the techniques of baking and grilling.

HS-202

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – II
MODEL PAPER
FOOD SCIENCE

Time: 1 hours **Max. Marks: 20**

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer all four questions.
(ii) Each question carries 01 marks.

1. Define the term spices and condiments.
2. Give examples of stimulating Beverages
3. Define the term soups and stocks.
4. What is the role of ginger in cooking?

Part – B **Marks: 2x3= 6M**

Note : (i) Answer the following questions.
(ii) Each question carries 03 marks.

5. A) Classify the Beverages.

(OR)

B) State the use of herbs in cooking.

6. A) How salads add nutritive value to the diet.

(OR)

B) Classify soups.

Part – C **Marks: 2x5=10M**

Note : (i) Answer the following questions.
(ii) Each question carries 5 marks.

7. A) Write the importance of spices in cookery.

(OR)

B) Discuss the functions of Beverages.

8. A) Explain the preparation methods of salad dressings.

(OR)

B) Explain the preparation of thick soups and thin soups.

HS-202

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER EXAMINATION
MODEL PAPER
FOOD SCIENCE

Time: 2 hours **Max. Marks: 40**

PART-A **Marks: 8x1 = 8 M.**

Instructions: (i) Answer all four questions.
(ii) Each question carries 01 mark.

1. Give examples of perishable and semi perishable foods.
2. List the moist heat methods.
3. Define the term "Herb".
4. State the meaning of "Bisques".
5. Define food preservation.
6. What is freeze drying?
7. What is food Adulteration?
8. List the adulterants added to milk.

PART – B **Marks : 4x3=12 M.**

Note : (i) Answer the following questions.

(ii) Each question carries 03 marks.

9. A) State the basic eleven food group.

(OR)

B) List the causes for food spoilage.

10. A) List the functions of Beverages.

(OR)

B) List physical tests for detection of Adulteration.

11. A) State the methods of Pasteurization.

(OR)

B) Write the short notes on Canning.

12. A) How does Adulteration affect the consumer.

(OR)

B) What are the objectives of food and drug administration act?

PART – C **Marks: 4 x 5M= 20Marks**

Note: (i) Answer the following questions.

(ii) Each question carries 5 marks.

13. A) Explain the effects of heat on proteins and carbohydrates.

(OR)

B) Discuss sun drying and mechanical drying of fruits.

14. A) Explain the role of spices in cookery.

(OR)

B) Explain the role of BSI and AGMARK standards in protecting the consumer health.

15. A) Explain the spoilage of food caused by micro-organisms.

(OR)

B) Discuss any two principles of food preservations.

16. A) Discuss the role of Food Preservation and Adulteration Act.

(OR)

B) Explain the metallic contamination in foods.

HS-203 - FABRIC CARE

Course Title	Fabric Care	Course Code	HS-203
Semester	II	Course group	Core
Teaching Scheme(L:T:P)	4:1:0	Credits	3 Credits
Methodolgy	Lecture + Assignment	Total contact periods	75
CIE:	60 Marks	SEE	40 Marks

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 CONTENTS:

UNIT 1

Duration: 12 Periods

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

UNIT 2

Duration: 13 Periods

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. Acetic Acid and vinegar. Soaps and Detergents -Preparation of Soaps and Detergents. Soap less detergent.

UNIT 3

Duration: 12 Periods

BLEACHING AGENTS: 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 Hyposulphate

UNIT 4

Duration: 13 Periods

DRY CLEANING: Definition dry cleaning, List of grease absorbents and solvents, 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: 12 Periods

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

UNIT6

Duration: 13 Periods

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.

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

1. **ESSENTIAL PROPERTIES OF FABRIC**:
   - 1.1 Explain the essential properties of fabrics.
   - 1.2 Determine the Thickness, Breaking strength, Elongation at Break Resistance to Tear, Elasticity Recovery, Shrinkage and Exeightsibility, Air permeability, Water Repellence, Heat Conductivity.
   - 1.3 Explain the Basic rules of Storage of clothing.

2. **BLUES AND LAUNDRY REAGENTS:**
   - 2.1 Definition of blue, Types of blues- Aniline, Indigo, Prussian and Ultra Marine.
   - 2.2 To test the depth of color Depth of color in blueing,
   - 2.3 Explain the different Laundry Reagents – Washing soda, Borax, Rock Ammonia, Oxalic acid, Salts of Lemon, Acetic acid and Vinegar, Laundry Acetic Acid and

vinegar.

2.4 Explain different Soaps and Detergents.

2.5 Explain the Preparation of Soaps and Detergents. Soap less detergent.

3. BLEACHINGAGENTS:

3.1 Definition of bleaching agents.

3.2 Types of bleaches

3.3 **Oxidizing bleaches**-Sun light with moisture, Air and Grass, Sodium Hypo chlorite, Sodium per borate, Hydrogen Peroxide and Potassium Permanganate.

3.4 **Reducing bleaches** – Sodium hyposulphite.

4. DRY CLEANING:

4.1 Definition dry cleaning.

4.2 List of grease absorbents and solvents.

4.3 General rules to be followed in dry cleaning.

4.4 Explain the procedure of dry cleaning with Solvents and Absorbents.

4.5 Explain the Advantages and disadvantages of dry cleaning.

5. PRINCIPLES OF WASHING AND FINISHING:

5.1 Explain the Application of light pressure, friction, suction

5.2 Washing, method of damping, ironing, pressing, steaming and calendaring.

6. STAIN REMOVAL:

6.1 Definition of stain.

6.2 Classification of stains- Vegetable, Animal, Grease Dye and Mineral stains.

6.3 Explain the General rules to be observed in stain removal.

6.4 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.

REFERENCE BOOKS:

1. DurgaDeulkar **House hold textiles and laundry work**. Atmaram & sons Kashmirgate Delhi, 1998
2. Susheela Dantiyagi **Fundamentals of Textiles.**
3. Sushma Gupta and NeeruGarg **A Text book of Home science**, Kalyani publications, Year1994.

	COURSE OUT COME	CL	Linked PO	Teaching Hours
CO1	Importance of Fabric and its storage.	R/U/A	1,2	12
CO2	Identify types of Blues and the preparation of laundry reagents.	R/U/A	2	13
CO3	Use of different types of Bleaches.	R/U/A	2,10	12
CO4	Identity the general rules to be followed in dry cleaning with its advantages and disadvantages.	R/U/A	2	13
CO5	Practice and learn the different types of washing and finishing of fabric.	R/U/A	2,5,10	12
CO6	Understand the general rules and methods of removal of stains on white cottons.	R/U/A	2	13

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

CO-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

MID SEM - I EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

MID SEM - II EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

SEMESTER END EXAM						
Sl. NO.	Unit No.	Question to be set for SEE				Remarks
		R		U	A	
1	I	4	1	9 (a)	13 (a)	
2	II					
3	III		2	10 (a)	14 (a)	
4	IV					
5	V		3	9 (b)	13 (b)	
			5, 6	11 (a)	15 (a)	
				11 (b)	15 (b)	
6	VI		7, 8	10 (b)	14 (b)	
				12 (a)	16 (a)	
				12 (b)	16 (b)	
Total Questions		8		8	8	

Legend:

Remembering: one mark

Understanding: three marks

Application: five marks

HS-203

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – I
MODEL PAPER
FABRIC CARE

Time: 1 hours
Max. Marks: 20

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer the following questions.
(ii) Each question carries 01 marks.

1) Define Breaking strength
2) List any essential properties of fabric
3) Define Blue
4) Write a note on Prussian blue

PART-B **Marks: 2 x 3 = 6.**

Note : (i) Answer the following questions.
(ii) Each question carries 03 marks.

5) a) What are Soaps and Detergents?

(OR)

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

6) a) Write short notes on Shrinkage and Elasticity

(OR)

b) Write short notes on Heat conductivity.

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

Note : (i) Answer the following questions.
(ii) Each question carries 05 marks.

7) a) Explain about the different types of Blues

(OR)

b) Explain the basic rules of storage of clothing

8) a) Explain about laundry reagents-oxalic acid and Vinegar

(OR)

b) Explain the preparation of Detergents

HS-203

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – II
MODEL PAPER
FABRIC CARE

Time: 1 hours
Max. Marks: 20

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer the following questions.

(ii) Each question carries 01 mark.

1) Define Bleach.

2) List any four bleaching agents.

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

4) Define a stain.

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

Note: (i) Answer the following questions.

(ii) Each question carries 03 marks.

5) a) Classify stains with examples.

(OR)

b) Write short notes on reducing bleach sodium hypochlorite.

6) a)write a shot not on Potassium permanganite.

(OR)

b) Explain about Air and Grass as bleaching agents.

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

Note : (i) Answer the following questions.

(ii) Each question carries 5 marks.

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

(OR)

b) Explain about bleaching agents.

8) a) Explain the general rules of removal of stains.

(OR)

b) Discuss the classification of stains with examples.

HS-203

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER EXAMINATION
MODEL PAPER
FOOD SCIENCE

Time: 2 hours
Max. Marks: 40

PART-A

Marks: 8x1 = 8M.

Instructions: (i) Answer the following questions.
(ii) Each question carries 01 mark.

1. List the types of Blue.
2. What are Dye stains?
3. State the purpose of drying clothes on Grass.
4. Give example of Grease Stains
5. Define the term Bleach.
6. List garments that should not be starched.
7. Why is Blue added to White clothes?
8. List the materials used in Laundry work.

PART – B **4x3M=12M**

Instructions: (i) Answer the following questions.
(ii) Each question carries 03 marks.

9. a) What is Resilience, how does it give strength to the fabric?

(OR)

b) State the method of removing dirt by rubbing vigorously.

10. a). How does Sunlight bring Bleaching effect?

(OR)

b) How do you recognize a Stain?

11. a). State the method of application of Light pressure on Fabrics.

(OR)

b) What precautions are taken while ironing Woolen garments?

12. a) State general guidelines for stain removal.

(OR)

b).What is Mineral Stains and method is employed to remove the Stain.

PART – C

4x5M=20M

Instructions: (i) Answer the following questions.
(ii) Each question carries 05 marks.

13. a) Explain the Utility characteristics of the Fabric.

(OR)

b) Explain the precautions taken during ironing clothes.

14. a) Discuss the general rules to be followed in Dry cleaning.

(OR)

b) What is the role of Acetic Acid and Bleaches in Stain removal?

15. a) Explain Finishing and Ironing process of Fabric .

(OR)

b) Explain the precautions taken while pressing.

16. a) Explain the process of Stain removal from Non washable fabrics .

(OR)

b. Discuss Stain removal of a) Coffee. b) Perspiration. C) Chocolate.

HS-204 - Child Care and Development

Course Title	Child Care and Development	Course Code	HS-204
Semester	II	Course group :	Core
Teaching Scheme(L:T:P)	4:1:0	Credits:	3 Credits
Methodolgy	Lecture + Assignment	Total contact periods:	75
CIE	60 Marks	SEE:	40 Marks

Course Outcome

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	Understand the development milestones of infancy and the way to handle common ailments during this period .
CO3	Identity different types of development stages in early childhood period
CO4	Identity the different types of development stages, characteristics and interest of school going children
CO5	Understand the physical changes, development and problems, during Adolescence.
CO6	Explain the different stages of life span development

COURSE CONTENTS:

UNIT 1

Duration: 11 Periods

THE FAMILY: Definition, functions of family types of families, characteristics, roles of different members in the family crisis in the family there causes and remedies.

UNIT 2

Duration: 12 Periods

CONSCIOUS PARENTING: Poeighttial 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 3

Duration: 15 Periods

INFANCY: life span development of infancy the – neonatal and infancy 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.

UNIT4

Duration: 12 Periods

EARLY CHILDHOOD PERIOD: The period of early childhood Physical, Social, Emotional, Cognitive development during early childhood

UNIT5

Duration: 12 Periods

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

UNIT6

Duration: 13 Periods

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

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

1.0 THE FAMILY:

1.1 Definition,

1.2 functions of family

1.3 Types of families,

1.4 Characteristics, roles of different members in the family

1.5 Crisis in the family there causes and remedies.

2.0 CONSCIOUS PARENTING:

2.1 Definition of Poeighttial of Conscious parenting.

2.2 Discuss the Preparation for Parenthood.

2.3 Explain Points to be borne during pregnancy.

2.4 Explain that each soul is on its journey.

2.5 Explain the Principles of conscious parenting.

3.0 INFANCY:

3.1 Explain the developmental milestones of infancy - Physical, Motor, Social, Emotional and Cognitive developments in infants .

3.2 Explain the Importance of breast feeding and weaning,

3.3 Time plan for introduction of weaning foods.

3.4 Discuss the Common children ailments during first year

3.5 Ways of handling them-Crying, Constipation, Diarrhea, Convulsions, Vomiting, Fever, Thrush, Nappy rash, Colic and Flatulence.

4.0 EARLY CHILDHOOD PERIOD:

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

5.0 SCHOOL GOING CHILDREN:

5.1 Explain about the Physical, Social, Emotional, Cognitive development of school going children.

5.2 Explain the Characteristics and Interests of School going children.

6.0 ADOLESCENCE:

6.1 Definition of adolescence and its stages.

6.2 Definition of Puberty

6.3 Explain the Puberty changes in Girls and Boys, Physical, Social, Emotional, Cognitive development of Adolescence.

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

REFERENCE BOOKS:

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

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

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

CO-PO Attainment Matrix

	COURSE OUT COME	CL	Linked PO	Teaching Hours
CO1	Explain the different stages of life span development.	R/U/A	2	08
CO2	Experience the role of conscious parenting in preparation for parent hood.	R/U/A	1,2	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 interests 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

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

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

MID SEM - I EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

MID SEM - II EXAM					
S. No.	Unit Name	R	U	A	Remarks
1	Unit - I	1, 2	5 (a) 5 (b)	7 (a) 7 (b)	
2	Unit - II	3, 4	6 (a) 6 (b)	8 (a) 8 (b)	
Total Questions		4	4	4	

<table>
<tr><th colspan="7">SEMESTER END EXAM</th></tr>
<tr><td>Sl. NO.</td><td>Unit No.</td><td colspan="4">Question to be set for SEE</td><td rowspan="2">Remarks</td></tr>
<tr><td></td><td></td><td colspan="2">R</td><td>U</td><td>A</td></tr>
<tr><td>1</td><td>I</td><td rowspan="15">4</td><td rowspan="2">1</td><td rowspan="2">9 (a)</td><td rowspan="2">13 (a)</td><td rowspan="15"></td></tr>
<tr><td>2</td><td>II</td></tr>
<tr><td>3</td><td>III</td><td rowspan="2">2</td><td rowspan="2">10 (a)</td><td rowspan="2">14 (a)</td></tr>
<tr><td>4</td><td>IV</td></tr>
<tr><td rowspan="3">5</td><td rowspan="3">V</td><td rowspan="6">3</td><td rowspan="3">5, 6</td><td>9 (b)</td><td>13 (b)</td></tr>
<tr><td>11 (a)</td><td>15 (a)</td></tr>
<tr><td>11 (b)</td><td>15 (b)</td></tr>
<tr><td rowspan="3">6</td><td rowspan="3">VI</td><td rowspan="3">7, 8</td><td>10 (b)</td><td>14 (b)</td></tr>
<tr><td>12 (a)</td><td>16 (a)</td></tr>
<tr><td>12 (b)</td><td>16 (b)</td></tr>
<tr><td colspan="2">Total Questions</td><td colspan="3">8</td><td>8</td><td>8</td><td></td></tr>
</table>

Legend:

Remembering: one mark
Understanding: three marks

Application: five marks

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – I
MODEL PAPER
CHILD CARE AND DEVELOPMENT

Time: 1 hours **Max. Marks: 20**

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer the following questions.
(ii) Each question carries 01 mark.

1. What is conscious parenting?
2. Why spare the rod and spoil the child never works ?
3. Why does flatulence occur in children?
4. What is thrush?

Part – B **Marks: 2x03=06M**

Note : (i)Answer the following questions.
(ii)Each question carries 03 marks.

5. A) State why parenting is fear based and not love based.
(OR)
B) State why every individual in the world makes mistakes.
6. A) What are the causes of Diarrhoea in children?
(OR)
B) How can Nappy rash be prevented?

Part – C **Marks:2x05=10M**

Note : (i) Answer the following questions.
(ii)Each question carries 05 marks.

7. A) Explain any three principles of conscious parenting.
(OR)
B) Why children have to remember that their parents are in charge?
8. A) Explain the emotional development during infancy.
(OR)
B) Explain the intellectual development during infancy

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER MID SEMESTER EXAMINATION – II
MODEL PAPER
CHILD CARE AND DEVELOPMENT

Time: 1 hours **Max. Marks: 20**

PART-A **Marks: 4x1 = 4M.**

Note : (i) Answer the following questions.
(ii) Each question carries 01 mark.

1. What are developmental milestones?

2. Define weaving.

3. List a few emotions of children

4. What is cognitive development?

Part - B **Marks: 2x03=06M**

Note : (i) Answer the following questions.
(ii)Each question carries 03 marks.

5. (a) State the importance of breast feeding .

(OR)

(b) List the stages in social development

6. (a) List the common fears seen in children.

(OR)

(b) State cognitive skills

Part – C **Marks: 2x05=10M**

Note : (i) Answer the following questions.
(ii)Each question carries 05 marks.

7 .(a) Explain language development in early childhood

(OR)

(b) Explain the pattern of emotional development in infancy

8. (a) Explain physical development during early childhood.

(OR)

(b) Explain the factors influencing intelligence

HS-204

STATE BOARD DIPLOMA EXAMINATIONS, (C-21)
DHS II SEMESTER EXAMINATION
MODEL PAPER
CHILD CARE AND DEVELOPMENT

Time: 2 hours **Max. Marks: 20**

PART-A **Marks: 8 x 1 = 8M.**

Note : (i) Answer the following questions.
(ii) Each question carries 01 mark.

1. What is Conscious parenting?
2. Why does Flatulence occur in children?
3. Why is Adolescence a period of Instability?
4. What hobbies do Older children develop?
5. Define the term Adolescence.
6. Give reasons why Children trouble more.
7. Why do Boys quarrel,state a few reasons?
8. What games help to improve Motor development?

PART – B **Marks:**

4x3M=12M

Note : (i) Answer the following questions.
(ii)Each question carries 03 marks.

9. a) State why Parenting is fear based and not love based

(OR)

b) Why is School going age a period of slow growth ?

10. a) What are the causes of Diarrhoea in children?

(OR)

b) How do Peers influence Adolescence personality?

11. a) why is school age called Gang age ?

(OR)

b) Does Appearance and clothing interest children, give reasons.

12. a) state the Recreational interests of Adolescence?

(OR)

b) Mention the Pubescent changes in girls?

PART – C **Marks: 4x5M=20M**

Note : (i) Answer the following questions.
(ii)Each question carries 05 marks.

13. a) Explain any three principles of Conscious Parenting.

(OR)

b) Discuss Intellectual development during Late childhood.

14 a) Explain the Emotional development during Infancy.

(OR)

b) Discuss Cognitive development of Adolescence.

15. a) Explain Five Interests of School going children .

(OR)

b) Discuss the Social Behaviour in Late childhood.

16. a) Discuss any Five characteristics of Adolescence.

(OR)

b) Discuss the Emotional Patterns in Adolescence.

‘

CS – 205 - PROGRAMMING IN C

Course Title	Programming in C	Course Code	CS-205
Semester	II	Course Group	Core
Teaching Scheme in Periods (L:T:P)	4:1:0	Credits	3
Methodology	Lecture +Tutorial	Total Contact Periods	75
CIE	60 Marks	SEE	40 Marks

Prerequisites

Knowledge of basic mathematics and IT skills.

Course Outcome

Upon completion of the course the students shall be able to:

Course Outcome	
CO1	Write Algorithms and draw flow charts for given problems
CO2	Use data types and classify operators
CO3	Develop programs using Decision making and looping statements
CO4	Create arrays and know usage of strings
CO5	Develop programs using different types of functions
CO6	Develop programs using Structures and Files

COURSE CONTENTS:

1. Programming Methodology and Introduction to C Language

Duration: 10 Periods

Steps involved in problem solving - Define Algorithm - Characteristics of algorithm - Steps involved in algorithm development - Algorithms for simple problems - Define flowchart - Symbols used in flowchart - Flowcharts for simple problems - Differentiate algorithm and flowchart - Define Program - Differentiate between algorithm and program - Define High level language and low level language- Define Compiler, Assembler, Linker and Loader - Define source code, assembly code, object code, machine code - importance of C language –- structure of C program – different stages in converting the C program source code into an executable code - steps in executing the C program.

2. Understand Constants, Variables and Data Types in C and Understand Operators and Expressions in C

Duration: 10 Periods

Character set - C Tokens - Keywords and Identifiers- Constants and Variables - data types and classification - declaration of a variable - Assigning values to variables - Define operator -Classify operators - List and explain various arithmetic operators with examples -Illustrate the concept of relational operators - List logical operators - various assignment operators - Increment and decrement operators - List bitwise operators - Conditional operator - List various special operators - precedence and associatively of operators - Define expression - Evaluation of Arithmetic expressions - Evaluation of Logical expressions - Evaluation of Relational expressions - type conversion techniques – Know Preprocessor directives – Know Header Files - Reading and writing characters - formatted input and output.

3. Decision making and Looping statements

Duration: 14 Periods

Decision making in C programming - simple if statement – *if-else* statement – nested if statement - *else-if* ladder – break and continue statements - Switch statement - Classification of various loop statements- while loop – *do-while* loop - for loop - nesting of loops- Comparisons of different loop statements - Infinite loop and steps to avoid it.

4. Arrays and Strings

Duration: 14 Periods

Arrays – definition, declaration and initialization of One Dimensional -Array -Accessing the elements in the Array - 'accessing array out of bounds' problem - Reordering an array in ascending order – average of elements in an array – largest element in an array - Declaration and initialization of two Dimensional Arrays - sample programs on matrix addition and matrix multiplication, transpose- Strings – Definition, Declaration and initialization of String variables - Reading of strings from terminal - writing strings to screen - String handling functions with sample programs

5. User defined functions

Duration: 13 Periods

Function – Definition - Need for user defined functions - Advantages of functions - elements of function - Return values and their types - function prototype - function call - function definition – Scope, visibility and lifetime of variables in functions- Local and External variables -Global variable-Functions with no arguments and no return values - functions with arguments with no return values - functions with arguments with return values - functions with no arguments with return values - Recursion - sample programs on recursion - passing arrays to functions .

6. Structures and Unions and File Management

Duration: 14 Periods

Structures and Unions Structure- Definition - Creating a structure - Declaring structure variables - Accessing the structure members - Concept of structure assignment - Find size of a structure - Nested structure - Structure as function arguments - Array of structures - Structure containing arrays - array of structures containing arrays - Union and illustrate usage of a union – difference between Structures and Union.

Files management File – Definition - Declare file pointer to a file - file opening modes - Concept of closing of a file - Input / Output operations on a file - Random access to files.

REFERENCE BOOKS

1. Let Us C -- Yeshwanth Kanetkar BPB Publications
2. Programming in ANSI C -- E. Balaguruswamy Tata McGrawHill
3. Programming with C -- Gottfried Schaum'outline
4. C The complete Reference -- Schildt Tata McGraw Hill

Specific Learning Outcomes:

Upon completion of the course the student shall be able to

1.0 Programming Methodology and Introduction to C Language

1.1. State different steps involved in problem solving
1.2. Define algorithm and know its characteristics
1.3. State the steps involved in algorithm development
1.4. Develop algorithms for simple problems.
1.5. Define flowchart and know symbols used in drawing flowcharts
1.6. Draw flowchart for simple problems.
1.7. Differentiate algorithm and flowchart
1.8. Define program and differentiate between program and algorithm
1.9. Define High level language and low level language
1.10. Define Compiler, Assembler, Linker and Loader
1.11. Define source code, assembly code, object code, machine code.
1.12. state the importance of C language
1.13. Explain the structure of C program
1.14. List and Explain different stages in converting the C program source code to executable code.
1.15. Explain the steps involved in executing the C program

2.0 Constants, Variables , Data Types in C and Operators and Expressions and Input , Output functions in C

2.1 Describe character set, C Tokens-Keywords, Variables, Identifiers, Constants and Variables.

2.2 Define Data type. Classify data types and explain with examples

2.3 Explain declaration of a variable and assigning values to variables

2.4 Define operator.

2.5 Classify and Explain operators with examples

2.6 Describe precedence and associativity of operators

2.7 Define expression

2.8 Describe evaluation of Arithmetic, Relational and logical expressions

2.9 Illustrate type conversion techniques.

2.10 Define and List Pre-processor directives

2.11 Discuss #include and #define Pre-processor directives.

2.12 Define Header file and discuss stdio.h, conio.h, math.h, string.h Header files.

2.13 Illustrate getchar(),putchar(),scanf(),printf() with programs.

3.0 Decision making , Looping statements

3.1 Discuss decision making in programming and

3.2 Explain decision making statements- if , if-else, nested if, else-if ladder - with syntax and programs

3.3 Discuss break and continue statements.

3.4 Explain decision making statement- switch statement - with syntax and programs

3.5 Define looping and list loop statements

3.6 Explain the loop statements – while, do- while, for statement- with syntax and programs

3.7 Define nesting of loops and implement it

3.8 Compare different loop statements

3.9 Know about Infinite loop and steps to avoid it

4.0 Arrays and Strings

4.1 Define Array. Describe declaration and initialization of One Dimensional Array with syntax and program

4.2 Explain about ‘accessing array out of bounds’ problem

4.3 Explain reading elements of an array, accessing the elements and display them with program

4.4 Explain sorting elements in an array in ascending order

4.5 Explain finding the average of elements in an array and finding the largest element in an array

4.6 Explain declaration and initialization of two Dimensional Arrays

4.7 Illustrate the concept of two dimensional arrays with sample programs on matrix addition, subtraction, matrix multiplication and transpose of a matrix

4.8 Define String and know about declaration and initialization of a String variable.

4.9 Know about reading & writing of strings with programs

4.10 Explain about various String handling functions with sample programs.

5.0 User defined functions and Applications

5.1 Define function, state the need for user defined functions, advantages of functions

5.2 Know the elements of function and return values.

5.3 Define and discuss function prototype, function call, and function definition with syntax and program.

5.4 Discuss the scope, visibility and lifetime of variables in functions

5.5 Differentiate Local and Global variables

5.6 Illustrate functions with no arguments and no return values with programs

5.7 Illustrate functions with no arguments and with return values with programs

5.8 Illustrate functions with arguments and with no return values with programs

5.9 Illustrate functions with arguments and with return values with programs

5.10 Illustrate passing arrays to functions with programs

5.11 Define recursion and Illustrate recursion with programs

6.0 **Structures and Unions and File Management**

Structures and Unions

6.1 Define structure

6.2 Illustrate creating a structure tag and declaring structure variables,

6.3 Explain accessing structure members and structure assignment

6.4 Know size of a structure.

6.5 Discuss nested structure concept.

6.6 Illustrate array of structures, structures containing arrays, arrays of structures containing arrays.

6.7 Illustrate structure as function arguments and returning of structure variables as function values.

6.8 Define Union and illustrate usage of a union.

6.9 Know the differences between Structure and Union

Files management

6.10 Define file

6.11 Know how to declare file pointer to a file

6.12 Illustrate the concept of file opening in various modes

6.13 Illustrate the concept of closing of a file

6.14 Illustrate the concept of Input / Output operations on a file

6.15 Illustrate the concept of random access to files

Suggested Student Activities:

Student activity like mini-project, surveys, quizzes, etc. should be done in group of 5-10students.

1. Each group should do any one of the following type of activity or any other similar activity related to the course with prior approval from the course coordinator and programme coordinator concerned.
2. Each group should conduct different activity and no repetition should occur.
3. Explore and analyse topics to improve the level of creativity and analytical skill by taking Quiz/ tests/ assignments. Documents have to be maintained as a record.
4. Create a power point presentation on the topic relevant to course or advanced topic as an extension to the course to improve the communication skills. Documents have to be maintained as a record.
5. Visit different sites relevant to topics. Listen to the lectures and submit a handwritten report
6. Coding competitions

Suggested E-learning links:

1. http://www.tutorialspoint.com/cprogramming/
2. http://www.indiabix.com/online-test/c-programming-test/
3. https://www.w3schools.in/c-tutorial/
4. https://nptel.ac.in/courses/106/104/106104128/
5. https://onlinecourses.nptel.ac.in/noc19_cs42/preview

CO-PO Mapping Matrix:

Course Outcome		CL	Linked PO	Teaching Hours
CO1	Write Algorithms and draw flow charts for given problems	**R, U, A**	**1,2,3,4,7**	**10**
CO2	Use data types and classify operators	**R, U, A**	**1,2,3,4,7**	**10**
CO3	Develop programs using Decision making and looping statements	**U, A**	**1,2,3,4,7**	**14**
CO4	Create arrays and know usage of strings	**U, A**	**1,2,3,4,7**	**14**
CO5	Develop programs using different types of functions	**U, A**	**1,2,3,4,7**	**13**
CO6	Develop programs using Structures and Files	**R, U, A**	**1,2,3,4,7**	**14**
		Total Sessions		**75**

MID SEM – I Exam

S.No	Unit Name	R	U	A	Remarks
1	Unit-I	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Unit-II	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

MID SEM – II Exam

S.No	Unit Name	R	U	A	Remarks
1	Unit-I	1, 2	5(a) 5(b)	7(a) 7(b)	
2	Unit-II	3, 4	6(a) 6(b)	8(a) 8(b)	
Total Questions		4	4	4	

Semester End Examination

<table>
<tr><th>S.No</th><th>Unit Name</th><th colspan="3">R</th><th>U</th><th>A</th><th>Remarks</th></tr>
<tr><td>1</td><td>Unit-I</td><td rowspan="6">4</td><td colspan="2" rowspan="2">1</td><td rowspan="2">9(a)</td><td rowspan="2">13(a)</td><td></td></tr>
<tr><td>2</td><td>Unit-II</td><td></td></tr>
<tr><td>3</td><td>Unit-III</td><td colspan="2" rowspan="2">2</td><td rowspan="2">10(a)</td><td rowspan="2">14(a)</td><td></td></tr>
<tr><td>4</td><td>Unit-IV</td><td></td></tr>
<tr><td>5</td><td>Unit-V</td><td rowspan="2">3</td><td>5,6</td><td>9(b)
11(a)
11(b)</td><td>13(b)
15(a)
15(b)</td><td></td></tr>
<tr><td>6</td><td>Unit-VI</td><td>7,8</td><td>10(b)
11(a)
11(b)</td><td>14(b)
16(a)
16(b)</td><td></td></tr>
<tr><td colspan="2">Total Questions</td><td colspan="3">8</td><td>8</td><td>8</td><td></td></tr>
</table>

Legend:	Remembering (R)	1 Mark
	Understanding (U)	3 Marks
	Application (A)	5 Marks

MODEL QUESTION PAPER
BOARD DIPLOMA MID-SEM-1 EXAMINATION (C-21)
CS-205– PROGRAMMING IN C

TIME: 1 HOUR **MAXIMUM MARKS: 20**

PART-A ***MARKS: 4 X1=4***

NOTE: 1. Answer all questions.
2. Each question carries one mark.

1. List any two differences between algorithm and flowchart.
2. Define Low level language
3. List various types of constants.
4. Define an expression.

PART-B ***MARKS: 2 X 3=6***

NOTE: 1. Answer any one question from 5 and 6.
2. Each question carries three marks.

5.a)Write any three differences between algorithm and flowchart
(OR)
b)Write any three differences between high level language and low level language
6.a)How to declare variable in C ? Give examples.
(OR)
b)Evaluate an expression (2+5)*(10-4)%10.

PART-C ***MARKS: 2 X 5=10***

NOTE: 1. Answer any one question from 7 and 8.
2. Each question carries five marks.

7. a)Draw a flowchart to find factorial of given number N.
(OR)
b) Draw a flowchart to find biggest of three numbers.
8. a)Explain different data types in C with examples.
(OR)
b)Explain operators in C with examples.

MODEL QUESTION PAPER
BOARD DIPLOMA MID-SEM-2 EXAMINATION (C-21)
CS-205– PROGRAMMING IN C

TIME: 1 HOUR **MAXIMUM MARKS: 20**

PART-A ***MARKS: 4 X1=4***

NOTE: 1. Answer all questions.
2. Each question carries one mark.

1. Give the syntax of if statement in C.
2. Give the syntax of while statement in C.
3. Define an array.
4. Give the syntax for declaring and initializing of one dimensional array.

PART-B ***MARKS: 2 X3=6***

NOTE: 1. Answer any one question from 5 and 6.
2. Each question carries three marks.

5. a)Write any three differences between break and continue statements.

(OR)

5. b) Write any three differences between while and do-while statements.
6. a)Write a C program to find largest number in array.

(OR)

6. b)Explain any three String handling functions .

PART-C ***MARKS: 2 X 5=10***

NOTE: **1. Answer any one question from 7 and 8.**
2. Each question carries five marks.

7. a) Explain do-while statement with syntax and sample program

(OR)

7. b) Explain switch statement with syntax and sample program .
8. a)Write a C program to find the multiplication of two matrices.

(OR)

8. b) Write a C program to find the addition of two matrices.

MODEL QUESTION PAPER

BOARD DIPLOMA END SEMESTER EXAMINATION (C-21)

CS-205– PROGRAMMING IN C

TIME: 2 HOURS **MAXIMUM MARKS: 40**

PART-A ***MARKS:*** **8 X 1=8**

NOTE: 1. Answer all questions.

2. Each question carries one mark.

1. List any two differences between algorithm and flowchart..
2. Give the syntax of if statement in C.
3. List any two advantages of functions.
4. Give the syntax for declaring and initializing of one dimensional array.
5. Define function.
6. Define recursion.
7. What is a structure?
8. What is a file?

PART-B

NOTE: 1. Answer any one question from 9, 10, 11 and 12. ***MARKS: 4 X 3=12***

2. Each question carries three marks.

9. a) Write any three differences between algorithm and flowchart.

(OR)

9. b)Write a C program to find factorial of a number using recursion.
10. a) Write any three differences between break and continue statements.

(OR)

10. b) Write any three differences between structure and union statements.
11. a) Explain elements of function in C.

(OR)

11. b) Write any three differences between local variable and global variable statements.
12. a)Explain various modes to open a file.

(OR)

12. b) Explain how to access structure members.

PART-C

NOTE: 1. Answer any one question from 13, 14, 15 and 16 ***MARKS: 4 X 5=20***

2. Each question carries five marks.

13. a) Draw a flowchart to find biggest of three numbers.

(OR)

13. b)Write a C program to illustrate functions without arguments and without return values.
14. a) Write a C program to find the multiplication of two matrices.

(OR)

14. b) Explain random handling functions.
15. a) Write a C program to illustrate functions with arguments and without return values.

(OR)

15. b) Write a C program to illustrate functions with arguments and with return values.

16. a) Write a C program to implement nested structures.

(OR)

16. b) Write a C program to implement array of structures.

HS-206 - Advanced Food Science Lab

Course Title	Advanced Food Science Lab	Course Code	HS-206
Semester	II	Course Group	Core
Teaching Scheme in Periods (L:T:P)	1:0:2	Credits	1.5
Methodology	Lecture +Tutorial	Total Contact Periods	45
CIE	60 Marks	SEE	40 Marks

	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:

Experiment: 1

Duration: 5 Periods

CHINESE PREPARATIONS:

a. Chinese Fried Rice.
b. Mixed Vegetable Rice / Noodles.
c. Egg Fried Rice / Noodles.
d. Veg / Chicken Manchuria.
e. Veg / Chicken 65.
f. Baby corn Manchuria

Experiment: 2

Duration: 8 Periods

SOUPS, SALADS AND RAITAS:

a. Tomato Soup.
b. Cream of Spinach Soup.
c. Sprouted Salad.
d. Mixed vegetable Salad.
e. Chicken Manchow soup.
f. Chicken Hot & Sour Soup
g. Chicken Noodles Soup.
h. Cucumber Raita.
i. Mixed Veg Raita.
j. Kadhi.
k. Pakoda Kadhi.

.**Experiment: 3**

Duration: 08 Periods

FAST FOODS:

a. Paneer Tikka.
b. Chicken Tikka
c. Chicken Cheese sandwich
d. Chicken rolls.
e. Fruit Chat.
f. Papdi Chat.
g. Pasta.
h. Plain / Tomato / Club / Mint Sandwich.
i. Pav Bhaji.
j. Bhel / Sev / Pani Puri.
k. Burger.
l. Pizza.
m. Vada Pav.

Experiment: 4

Duration: 08 Periods

SNACKS:

- **a.** Birds Nest.
- **b.** Veg / Non Veg Cutlet.
- **c.** Palak Dumplings.
- **d.** Plain / Masala / Dahi Vada.
- **e.** Veg Samosa
- **f.** Kheema Samosa
- **g.** cheese toasts
- **h.** cheese kababs
- **i.** cheese pasta
- **j.** Pan cake

Experiment: 5

Duration: 08 Periods

CHUTNEYS & SAUCES:

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
h. Tomato Sauce.
i. Tomato Ketchup

Experiment: 6

Duration: 08 Periods

SWEETS & Chocolates:

a. Custard / Fruit Salad.

b. Qubani Ka Meetha.

c. Doughnuts

d. Carrot / Beet Root / Sweet Potato Halwa.

e. Double KaMeetha.

f. Gulab / Kala Jamoon

g. Apple pie

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.

REFERENCE BOOKS:

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 by

OrientLongmanLtd.,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 publishersPvt. Ltd.,NewDelhi,year-2001

ADVANCED FOOD SCIENCE LAB

COURSE CODE: HS -206

MODEL QUESTION PAPER

DURATION: 2 Hours. **Total Marks: 40.**

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

1) Veg Manchuria, Tomato Sauce & QubanikaMeeta.
2) Chinese Fried Rice, Pav Bhaj i&Shrikhand.
3) Mixed Vegetable Rice, Tomato Raita& Custard Fruit Salad.
4) Mysore Bond, Sesame Mint Chutney& Carrot Halwa.
5) Palak Dumplings, Tomato Chutney& Double KaMeeta.

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.

HS-207 - CHILDREN GARMENTS CONSTRUCTION LAB

Course Title	Children Garments Construction Lab	Course Code	HS-207
Semester	II	Course Group	Core
Teaching Scheme in Periods (L:T:P)	1:0:2	Credits	1.5
Methodology	Lecture +Tutorial	Total Contact Periods	45
CIE	60 Marks	SEE	40 Marks

	COURSE OUT COME
CO1	Drafting & Stitching of jangia and jabla
CO2	Drafting& Stitching of Princess Petticoat.
CO3	Drafting& Stitching of plazzo/ pyjama/kurtha
CO4	Drafting& Stitching of Plain Frocks
CO5	Drafting& Stitching of Yoke Frocks
CO6	Drafting& Stitching of Low Waist Frocks/long frocks

Course CONTENTS and Blue Print of Marks for SEE

Exp. No	**Experiment Name**	**Periods**	**Marks Weightage**	**Weightage (%)**
01	Drafting & Stitching of jangia and jabla	6	**5**	**12.5**
02	Drafting& Stitching of Princess Petticoat.	06	**5**	**12.5%**
03	Drafting& Stitching of school uniform	06	**10**	**25**
04	Drafting& Stitching of Plain Frocks	06	**5**	**12.5%**
05	Drafting& Stitching of Yoke Frocks/frills frocks	09	**5**	**12.5%**
06	Drafting& Stitching of Low Waist Frocks/long frocks/ umbrella frock	12	**10**	**25%**
	Total	**45**	**40**	**100%**

COURSE CONTENTS:

EXPERIMENT: 1

DURATION: PERIODS-06

Drafting and Stitching of Jangia and Jabla

EXPERIMENT: 2

DURATION: PERIODS-06

Drafting & Stitching of Princess Petticoat.

EXPERIMENT: 3

DURATION: PERIODS-06

Drafting& Stitching of School Uniform

EXPERIMENT: 4

DURATION: PERIODS-06

Drafting& Stitching of Plain Frocks

EXPERIMENT: 5

DURATION: PERIODS-09

Drafting& Stitching of Yoke Frocks

EXPERIMENT: 6

DURATION: PERIODS-12

Drafting& Stitching of Low Waist Frocks/Long Frocks

Course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Drafting, pattern marking & Stitching of jangia and jabla	1,2,3,4,5,9,10	06
CO2	Drafting, pattern marking & Stitching of Princess Petticoat.	1,2,3,4,5,9,10	06
CO3	Drafting, pattern marking & Stitching of school uniform	1,2,3,4,5,9,10	06
CO4	Drafting, pattern marking & Stitching of Plain Frocks	1,2,3,4,5,9,10	06
CO5	Drafting, pattern marking & Stitching of Yoke Frocks//frills frocks	1,2,3,4,5,9,10	09
CO6	Drafting, pattern marking & Stitching of Low Waist Frocks/long frocks/ umbrella frock	1,2,3,4,5,9,10	12

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.

REFERENCE BOOKS:

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 DepotPublishers & Booksellers, Bengali malmarkets, New Delhi.
3. MaryMathews**Clothing construction–Part, II, Basic sewing processes,**\ Fourthprinting–1989.

CHILDREN GARMENTS CONSTRUCTION LAB

COURSE CODE: HS-207

MODEL QUESTION PAPER

DURATION: 2 Hours. **Total Marks: 40.**

1. Draft and stitch jangia and jabla

(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.

(Or)

4. Draft& Stitch of plazzo/ pyjama/kurtha

(or)

5. Draft& Stitch of Yoke Frock

(Or)

6. Draft& Stitch of long Frock

HS-208 - YARN CRAFTING TECHNIQUES LAB

Course Title	Yarn Crafting Techniques Lab	Course Code	HS-208
Semester	II	Course Group	Core
Teaching Scheme in Periods (L:T:P)	1:0:2	Credits	1.5
Methodology	Lecture +Tutorial	Total Contact Periods	45
CIE	60 Marks	SEE	40 Marks

Course CONTENTS and Blue Print of Marks for SEE HS **YARN CRAFTING TECHNIQUES LAB**

	COURSE OUT COME
CO1	Identify Fundamentals of Crochet(Abbreviations) and Basic stitches
CO2	Demonstrate and prepare Motifs and Lace of Crochet,
CO3	Identify Fundamentals of Tatting(Abbreviations) and Basic stitches
CO4	Demonstrate and prepare Motifs and Lace of tatting
CO5	Identify Fundamentals of knitting(Abbreviations) and Basic stitches
CO6	Demonstrate and prepare Motifs and Lace of knitting

COURSE CONTENTS:

Experiment: 1

Duration: Periods-06

Identify Fundamentals Of Crochet, Tatting (Abbreviations) And Basic Stitches:

Crochet –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, trtr-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.

Experiment: 2

Duration: Periods-06

Preparation of Crochet Motifs And Laces :

Motifs: Square motifs wheel motif sample.

Laces: E**dgings sample, edgings for soft finishing (Fringe and pompon)**

Experiment: 3

Duration: Periods-09

Identify Fundamentals of Tatting(Abbreviations) and Basic stitches

TATTING : **:** 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: 4

Duration: Periods-06

Prepare Tatting Motifs With Single And Double Shuttle: Square motifs Round Motifs.

Preparation Of tatting Lace With Single And Double Shuttle: Single Shuttle with picot. - 3" length double shuttle with picot.- 3" length.9

Experiment: 5

Duration: Periods-06

Abbreviations used in knitting. Basic stitches

K- Knit, P-Purl, TOG- Together, Cast On & cast Off

Basic stitches:

Stocking Stitch, Mass Stitch, Garter Stitch- Wrong Side And Right Side Rib Stitches – Single And Double, Triple And Basket Stitch

Experiment: 6

Duration: Periods-09

Demonstrate and prepare Motifs and Lace of knitting

Neck lines- V-neck, Round neck, Armhole. Sleeves – Plain Sleeve – Short sleeve and Long Sleeve.

Preparation of one of the following articles

n. Blouse- neck or sleeve

o. Table marts

p. Table cloth

q. Hand kerchiefs

Course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Identify Fundamentals of Crochet(Abbreviations) and Basic stitches	1,2,3,4,5,9,10	**6**
CO2	Demonstrate and prepare Motifs and Lace of Crochet,	1,2,3,4,5,9,10	**09**
CO3	Identify Fundamentals of Tatting(Abbreviations) and Basic stitches	1,2,3,4,5,9,10	**06**
CO4	Demonstrate and prepare Motifs and Lace of tatting	1,2,3,4,5,9,10	**09**
CO5	Identify Fundamentals of knitting(Abbreviations) and Basic stitches	1,2,3,4,5,9,10	**06**
CO6	Demonstrate and prepare Motifs and Lace of knitting	1,2,3,4,5,9,10	**09**

LEARNING OUTCOMES

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

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

REFERENCE BOOKS:

1. **The complete stitch Directory Knitting: Crochet and Embroidering.**
2. **GoldenHands-18**, Hamlya House-Marshall Cavendish limited london)1974,1975,1976,1981,1982 edited by PamDawson.
3. **GoldenHands-1**-HamlyaHouse-Marshall Cavendish limited (London).
4. **Frivotile Labores a IaIanzadera) DMC Festive Tatting.**
5. **Traditional Tatting Patterns.(Edited by Rita Weiss).**
6. **Tatted snowflakes. (Vida sunder man).**

YARN CRAFTING TECHNIQUES LAB

COURSE CODE: HS-208

MODEL QUESTION PAPER

DURATION: 2 Hours. **Total Marks: 40.**

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

HS-209 - Textiles Fabric Care and Hand Embroidery Lab

Course Title	Textiles Fabric Care and Hand Embroidery Lab	Course Code	HS-209
Semester	II	Course Group	Core
Teaching Scheme in Periods (L:T:P)	1:0:2	Credits	1.5
Methodology	Lecture +Tutorial	Total Contact Periods	45
CIE	60 Marks	SEE	40 Marks

	COURSE OUT COME
CO1	Identification of Textile Fibres, Study of Textile Weaves.
CO2	Stain removal process for removing of vegetable stains, animals stains and mineral stains.
CO3	Washing & finishing of Cotton, Silks, woollen & Nylon Garments.
CO4	Washing & finishing of Georgette & Special Garments.
CO5	Preparation Of Laundry Reagents & Detergent Powers
CO6	Dry Cleaning by immersion method, by absorbents method and by paste.

COURSE CONTENTS:

Experiment: 1

Duration: 05 Periods

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: 09 Periods

STAIN REMOVAL: 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, bluing, wringing, drying, and ironing Cotton (white and colored) 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: 08 Periods

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.

Experiment: 5

Duration: 08 Periods

Preparation Of Laundry Reagents & Detergent Powders Preparation of Detergent Powders. 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.

Experiment: 6

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.

Course outcomes

Course Outcome		Linked PO	Teaching Hours
CO1	Identification of Textile Fibres, Study of Textile Weaves.	1,2,3,4,5,9,10	05
CO2	Stain removal process for removing of vegetable stains, animals stains and mineral stains.	1,2,3,4,5,9,10	08
CO3	Washing & finishing of Cotton, Silks, woollen & Nylon Garments.	1,2,3,4,5,9,10	08
CO4	Washing & finishing of Georgette & Special Garments.	1,2,3,4,5,9,10	08
CO5	Preparation Of Laundry Reagents & Detergent Powers	1,2,3,4,5,9,10	08
CO6	Dry Cleaning by immersion method, by absorbents method and by paste.	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 (Single line stitches, filling stitches, Contemporary stitches Banjara work).

REFERENCE BOOKS:

1. Durga Deulkar House hold textiles and laundry work.
2. Atmaram & sons Kashmirgate Delhi,1998.
3. Susheela Dantiyagi Fundamentals of Textiles.
4. Sushma Gupta and Neeru GargA Text book of Home science, Kalyani publications, Year1994.

Textiles Fabric Care and Hand Embroidery Lab

COURSE CODE: HS-209

MODEL QUESTION PAPER

DURATION: 2 Hours. **Total Marks: 40.**

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. Record.

PROGRAMMING IN C LAB

Course Title	Programming in C Lab	Course Code	CS-210
Semester	II	Course Group	Practical
Teaching Scheme in Periods(L:T:P)	1:0:2	Credits	1.5
Methodology	Lecture + Practical	Total Contact Hours :	45
CIE	60 Marks	SEE	40 Marks

Pre requisites

Basic knowledge of Computer Operation.

Course Content

Unit Number	Unit Name	Periods
1	Concepts of Algorithm, Flowchart and Program	**2**
2	Using Variables, Operators, Data-types	**4**
3	Decision making and Looping statements	**10**
4	Arrays and String programming	**8**
5	Concept of Functions.	**10**
6	Structure, union and Files	**11**
	Total	**45**

Course Objectives

1. Use the concepts of algorithm and flowchart for developing programs in C language.
2. Use variables, constants, data types, operators and Input / Output functions in programs.
3. Apply decision making and looping concepts for developing programs in C language
4. Implement the concepts of arrays and structures for a given problem.
5. Illustrate the use of functions in developing modular programming.
6. Creating and managing Files.

Course Outcomes

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

Course Outcome		Experiment Linked	CL	Linked PO	Lab Sessions
CO1	Use the concepts of algorithm and flowchart for developing programs in C language.	1,2,3	**U, A**	**1,2,3,4,7**	**3**
CO2	Use variables, constants, data types, operators and Input / Output functions in programs	4,5,6,7	**U, A**	**1,2,3,4,7**	**3**
CO3	Apply decision making and looping concepts for developing programs in C language	8,9,10,11,12,13, 14,15	**U, A**	**1,2,3,4,7**	**10**
CO4	Implement the concepts of arrays and structures for a given problem	16,17,18,21	**U, A**	**1,2,3,4,7**	**14**
CO5	Illustrate the use of functions in developing modular programming	19,20	**U,A**	**1,2,3,4,7**	**10**
CO6	Creating and managing Files	22	**U,A**	**1,2,3,4,7**	**5**
					45

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

Course-PO Attainment Matrix

Course	Program Outcomes						
	PO1	**PO2**	**PO3**	**PO4**	**PO5**	**PO6**	**PO7**
PROGRAMMING IN C LAB	**3**	**3**	**3**	**3**	**-**	**-**	**3**

References

1. Let Us C -- YeshwanthKanetkar BPB Publications
2. Programming in ANSI C -- E. Balaguruswamy Tata McGrawHill
3. Programming with C -- Gottfried Schaum'outline
4. C The complete Reference -- Schildt Tata McGraw Hill

Course Delivery

The course will be delivered through Demonstration and Practices.

List of Exercises:-

1. Exercise on developing algorithms
2. Exercise on drawing flowcharts
3. Exercise on structure of C program
4. Exercise on Keywords, identifiers, constants, variables
5. Exercise on data types and operators in a simple C program
6. Exercise on input and output of characters
7. Exercise on formatted input and output.
8. Exercise on simple if statement
9. Exercise on if else statement
10. Exercise on else if ladder statement
11. Exercise on switch statement
12. Exercise on conditional operator
13. Exercise on while statement
14. Exercise on for statement
15. Exercise on do...while statement
16. Exercise on one dimensional arrays
17. Exercise on two dimensional arrays
18. Exercise on string handling functions.
19. Exercise on Functions
20. Exercise on Recursion
21. Exercise on structures
22. Exercise on Files.

HS-211 - SKILL UPGRADATION

Course Title	Skill Upgradation	Course Code	HS-211
Semester	II	Course	Core
Teaching Scheme in periods	0:0:8	Credits	2.5
Methodology	Activities	Total Contact	120
CIE	Rubrics	SEE	Nil

Advanced English – Skills Upgradation

TASK:

LEVEL 1: Collection of material for learning skills

LEVEL2: Analysis of the material

LEVEL 3: Practice the activities

LEVEL 4: Assessment of the skills acquired

Activity before the activities:

Collect the material useful for learning Listening, Speaking, Reading, Writing (LSRW skills), Grammar and Vocabulary

1. *Collect newspaper clippings, books, puzzles, pictures, audio and video programmes in English*
2. *Talk to your classmates, seniors, alumni, teachers, successful people in job interviews and celebrities*
3. *Visit libraries to gather information on language learning skills*
4. *Visit useful websites for learning vocabulary and grammar.*

Activities:

1. Collect the prefixes, suffixes and roots and build vocabulary
2. Collect the vocabulary building games and activities. Practice them individually, in pairs and groups.
3. Learn different kinds of reading a text. Practice reading various kinds of reading material.
4. Collect the following reading material:
    a) Short stories (Read them aloud in the class.)
    b) Collect interesting / funny articles on science and technology, biographies and travelogues. (Display them on the board.)
5. Practice jigsaw reading
6. Practice dialogues on
    a) Fixing, rescheduling and cancelling appointments.
    b) Extending, accepting and declining invitations.
    c) Offering help, opinion and suggestions.

(Dramatize the dialogues)

7. Identify the treasure hidden in the institute by giving directions and instructions to your team members. (Treasure Hunt game)
8. Collect different kinds of tables, pie charts, graphs, tree diagrams, etc. and interpret them using primary and secondary analysis.
9. Prepare a tree diagram on your family for three to four generations.
10. Identify and correct the errors in the given reading material.
11. Collect the resumes of celebrities or successful people in the job interviews and analyze them.
12. Listen to the audio clip and make notes.
13. Edit the rough copy of a project report.
14. Visit the vegetable market / a hospital / a sports complex / bus station and write a report.
15. Create an email id and write e-mails to your local leaders describing the problems in your village.

Note: The above activities are indicative. The teacher may assign any other activity relevant to the skills introduced in the semester.

COURSE OUTCOMES

CO NO	At the end of the course the students will have the ability to
201.1	Learn vocabulary and use them in professional and social interactions.
201.2	Comprehend the main idea and minute details related to engineering courses.
201.3	Communicate effectively in English in terms of basic sciences, mathematics and engineering fundamentals.
201.4	Learn English grammar to speak and write flawlessly so as to interpret the data.
201.5	Learn the mechanics of writing to make the technical writing practical and meaningful.
201.6	Make notes, write resumes, prepare cover letters, write technical emails and draft reports.

CO-PO Matrix

CO	**PO1**	**PO2**	**PO3**	**PO4**	**PO5**	**PO6**	**PO7**	**Mapping POs**
201.1	-	-	-	-	3		3	5,7
201.2	-	-	-	-	3	2	3	5,6,7
201.3	-	-	-	-	3	3	3	5,6,7
201.4	-	-	-	-	2	2	3	5,6,7
201.5	-	-	-	-	2	2	3	5,6,7
201.6		-	--	--	2		3	5,7

Method of evaluation of the student activities (Rubrics)

Model Rubric:

Sl. No	Sub activity	Performance			
		Excellent	**Good**	**Satisfactory**	**Need improvement**
1	**Step-1**	Data was collected from more than four sources.	Data was collected from three to four sources.	Data was collected from two sources.	Data was collected only one source.
2	**Step-2**	All the material and data required for the activity was accurately prepared based on the data collected independently.	Almost all the material and data required for the activity was accurately prepared based on the data collected independently.	The materials and data required for the activity were accurately prepared based on the data collected with the help of teacher.	The material and data required for the activity was inaccurately prepared .
3	**Step-3**	Procedures were outlined in a step-by-step fashion that could be followed by anyone & performed the activity effectively.	Procedures were outlined in a step-by-step fashion, require explanation & performed the activity effectively.	Procedures that outlined were complete with 1 or 2 gaps and require explanation & performed the activity normally.	Procedures that outlined were not sequential, & performed the activity in a poor way.
4	**Step-4**	Presented/ explained the information about the activity in logical, interesting sequence with attractive visuals or diagrams.	Presented/ explained the information about the activity in logical sequence with visuals or diagrams.	Presented/ explained the information about the activity in logical sequence with less visuals or diagrams.	Presented/ explained the information about the activity without sequence and visuals or diagrams.
5	**Conclusion / Summary**	Provided a detailed conclusion/ summary clearly based on the data and activity.	Provided a conclusion / summary clearly based on the data and activity.	Student provided a conclusion/ summary less effectively.	Conclusions / Summary was not relevant.

Note: Separate rubric may be prepared according to the activity.

STUDENT ASSESSMENT RUBRICS

Sl. No	PIN	CO 1	CO 2	CO3	CO4	CO5	CO6	CO7	CO8	CO9	CO 10	CO 11	CO 12	AVERAGE