



Dr. Bhimrao Ambedkar University, Agra

A State University of Uttar Pradesh (Paliwal Park, Agra -282004)

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A Documentary Support
for
Matric No. – 1.1.2
employability/ entrepreneurship/ skill development

under the
Criteria - I
(Curriculum Design and Development)

Key Indicator - 1.1

in
Matric No. – 1.1.2

MASTER OF ARTS (HOME SCIENCE)

2023

Mapping of course to:

 Employability  Entrepreneurship  Skills Development


Registrar
Dr. B.R. Ambedkar University, Agra

To

Date: 21/06/2022

The Coordinator (University Admission)

Department of Computer Science

Khandari, Agra

Subject: New Courses introduced in Institute of Home Science from 2022

Respected Sir,

In reference to your letter number admission – 2022/24/2022 dated on 20/06/2022,
I am hereby sending the required information. Kindly find the enclosure.


21.6.2022
Director

for Institute of Home Science

Khandari, Agra

DIRECTOR
Institute of Home Science
AGRA

Institute of Home Science

[New Courses]

Name of the Course: M.A. (Home Science)

Max. Marks: 100 marks per subject

Min Marks: 36 Marks per subject

Total Credits: 100

Bachelor (Research) in Faculty

Semester VII

Paper No	Subject	Course Type	Credits	CIE	UE	Total
C1	Resource Management	Theory Major	4	25	75	100
C2	Guidance and Counseling Across the Lifespan	Theory Major	4	25	75	100
C3	Fundamentals of Nutrition and Food Science	Theory Major	4	25	75	100
C4	Development Communication	Theory Major	4	25	75	100
C5	Internship	Practical Major	4	25	75	100
C6	Other Faculty *	Minor	4	25	75	100
C7	Research Project	Project	4	25	75	100
			28	175	525	700

Semester VIII

Paper No	Subject	Course Type	Credits	CIE	UE	Total
C 8	Research Methodology	Theory Major	4	25	75	100
C 9	Advanced Food Science	Theory Major	4	25	75	100
C 10	Theories of Human Development	Theory Major	4	25	75	100
C 11	Traditional Textiles and Apparel Designing	Theory Major	4	25	75	100
C 12	Surface Ornamentation on Textile	Practical Major	4	25	75	100
C 13	Research Project	Project	4	25	75	100
			24	150	450	600

*Faculty of Linguistic, Faculty of Computer, Faculty of Management, Faculty of Basic Science

MA (Home Science)

Semester IX

Paper No	Subject	COURSE TYPE	CREDIT	CIE	UE	TOTAL
C 14	Advanced Apparel Designing & Production	Theory Major	4	25	75	100
C 15	Women Studies	Theory Major	4	25	75	100
C 16	Applied Nutrition-Health and Fitness	Theory Major	4	25	75	100
C 17	Sustainable Development	Theory Major	4	25	75	100
C 18	Computer Application in Designing	Practical Major	4	25	75	100
C 19	Research Project	Project	4	25	75	100
			24	150	450	600

Semester X

Paper No	Subject	COURSE TYPE	CREDIT	CIE	UE	TOTAL
C 20	Ergonomics	Theory Major	4	25	75	100
C 21	Study of Family and Society	Theory Major	4	25	75	100
C 22	Training and Management	Theory Major	4	25	75	100
C 23	Food Processing and Preservation	Theory Major	4	25	75	100
C 24	Food Preservation Techniques	Practical Major	4	25	75	100
C 25	Research Project	Project	4	25	75	100
			24	150	450	600

Name of the Course: PG Diploma in Nutrition & Dietetics

Max. Marks: 100 marks per subject

Min Marks: 36 Marks per subject

Total Credits: 40

I SEMESTER

Paper No.	Subject	Credits	External (Theory)	Internal (Practical)	TOTAL
I	Nutritional Biochemistry-I	5	60	40	100
II	Food and Meal Management	5	60	40	100
III	Food Service Management	5	60	40	100
IV	Food Microbiology & Food Safety	5	60	40	100
	Total		240	160	400

II SEMESTER

Paper No.	Subject	Credits	External (Theory)	Internal (Practical)	TOTAL
V	Public Health Nutrition	5	60	40	100
VI	Advanced Physiology	5	60	40	100
VII	Clinical Nutrition	5	60	40	100
VIII	Internship and Report Presentation	5	-	100	100
	Total		180	220	400


Name of the Course: Certificate Course in Food Processing and Preservation

Max. Marks: 100 marks per subject


Min Marks: 36 Marks per subject

Total Credits: 20

SEMESTER	PAPER NUMBER	COURSE TITLE	Credit	External (Theory)	Internal (Practical)	Total
1	I	Fundamentals of Food Science	5	60	40	100
	II	Food Processing Technology	5	60	40	100
	III	Food Preservation	5	60	40	100
	IV	Bakery & Confectionery	5	60	40	100
	Total			240	160	400



Employability



Entrepreneurship



Skill Development