

Title of course:		Community Science (Home Science)			
Nodal Department of HEI to run course					
Board Area/Sector-					
Sub Sector-					
Nature of Course-Independent and Progressive		Independent and Progressive			
Name of Suggestive Sector Skill Council		Agriculture Skill Council of India & Food Industry Capacity & Skill Initiative			
Aliened NSQF Level		4			
Expected fee of the Course-Free/Paid					
Stipend to Student expected from industry					
Number of Seats.....					
Course Code-VOCS (VOCS101, VOCS102, VOCS201, VOCS202)		Credits-03(1 Theory,2 Practical)			
Max Mark 25+75		Minimum Marks.			
Name of proposed skill Partner (Please Specify, Name of industry, company etc. for practical/training/internship/OJT.					
Job prospects- Expected field of Occupation where student will be able to Get job after the completing this course in (Please Specify, Name of industry, company etc.)		Dietician, Cook, Interior Designer,			
Syllabus:-					
Unit	Topics	General/Skill Component	Theory/Practical /OJT/internship /Training	No. of Theory Hours (Total-15 Hours=1 credit)	No. of skill hours (Total=60 Hours=2 credits)
Semester-1 VOCS101			3 Credits		
I.	Fashion Designing	General	Theory/Practical	15 Hours	
II.	Textile & Apparel Design	Skill	Practical		30 Hours
III.	Practicals & Industrial Training	Skill	internship /Training		30 Hours
Semester-2 VOCS102			3 Credits		
I.	Food Science & Cookery	General	Theory/Practical	15 Hours	
II.	Food And Nutrition	Skill	Practical		30 Hours
III.	Practicals	Skill	internship /Training		30 Hours
Semester-3 VOCS201			3 Credits		
I.	Fundamental of Interior design	General	Theory/Practical	15 Hours	
II.	Interior Drawings & Representation Skills	Skill	Practical		30 Hours
III.	Practicals	Skill	internship /Training		30 Hours
Semester-4 VOCS202			3 Credits		
I.	Basic beauty care & Wellness	General	Theory/Practical	15 Hours	

II.	Skin Care, Facial and Hair Care	Skill	Practical		30 Hours
III.	Training	Skill	internship /Training		30 Hours
<p>Suggested Readings: By-Products Technology by Vijay Kumar Cheese Technology by S. K. Kanawjia & Yogesh Khetra Biotechnology by Sunita Grover V. K. Batish V. Padmanabha Reddy PACKAGING OF food PRODUCTS Author H.G. Patel & Hiral Modha Department of Dairy Technology AAU, Anand M. Ranganadham TRADITIONAL PRODUCTS M. Ranganadham Beauty and Wellness by Skip Ross</p>					
Suggested Digital platforms/web link for reading-					
Suggested OJT/internship/Training/Skill partner :					
<p>Suggested Continuous Evaluation Methods: Internal Assessment: Every month will have one or two Grade test/Quiz/Practical test/ Seminar on the bases of theory and practical syllabus. Best 3 test/Quiz/Practical test/ Seminar marks will be considered for internal marks and carry 30 % of overall result. End term Exam will have 40 theory (Objective type) + 60 skill test plus report assessment marks based on visit and will carry 70 % of overall result. All students, who obtain 40% marks in internal assessment and 40% marks in end term, will be eligible for certificate and credit transfer. Course learners who qualify the end course examination can get a passing certificate and a marksheet for credit transfer. Course learners can get participation certificate and completion of the course for the participation in the course</p>					
<p>Course Pre-requisites:</p> <ul style="list-style-type: none"> • No pre-requisite required, open to all • To study this Course, a student must have any Subject in class/12th/certificate/diploma. • If progressive to study this course a student must have passed previous courses of this series. 					
Suggested Equivalent online courses:					
Any remarks/suggestions:					
<p>Notes:</p> <ul style="list-style-type: none"> • Number of units in theory/practical may vary as per need. • Total credit Semester-3(it can be more credits, but student will get only3 credits/semester or 5 credits/year). • Credit for theory=01(Teaching hours=15) • Credit for internship/OJT/Training/Practical=02(Training hours =60) 					