50. HOME SCIENCE

Unit 1: Human Nutrition, Health and Interventions.

Unit 2: Food Science and Processing Technologies
Post harvest losses, food spoilage and its causes. Food Processing techniques, effects on nutritional value, food packaging and labeling. Quantitative and Qualitative changes during post harvest handling and processing of foods. Principles and methods of food processing, drying, concentration, freezing, cryogenic freezing fermentation, irradiation, canning, sterilization, pasteurization. Processing & packaging techniques for cereals, millets and legumes, milk and milk products, fruits and vegetables, nuts and oilseeds, meat, fish and poultry. Role of warehousing corporation and Food Corporation of India on post harvest conservation. Storage of perishable and non-perishable foods, traditional and modern food storage.

Unit 3: Textile Science, Fashion Designing and Garment Production
Anthropometric measurements (importance and techniques); clothing construction (basic principles of drafting, flat pattern and draping methods), flat pattern making, principles of pattern making, draping; standards, grading and alteration of basic block; Clothing requirements for different age groups, factors affecting clothing choices and fashion trends. Use of CAD in textile industry. Role and importance of textile and garment industry in Indian economy. Marketing of textiles and clothing- Price determination (different methods of pricing), Export and import procedure and
policies, Sale promotion techniques. Status of Textile and Apparel industries in the Global Scenario.

**Unit 4 : Human Development and Family Dynamics**


**Unit 5 : Family Resource Management and Consumer Science**


Unit 6: Home Science Extension and Communication Communication Methods

