Government College Ropar

Teaching Plan (Semester V) Session (2018-2019)

Class: BA III Subject: Home Science

Name of the Teacher: Jasbir Kaur Paper: Theory & Practical

Food Science & Child Development-I

S. No	Topics to be Covered
Week 1	Importance and functions of food, Study of basic food groups.
	Practical: Proposition of a street of the st
	Practical: Preparation of minimum five dishes by using various method
	of cooking - boiling, steaming, baking), frying (deep and shallow) a
Weel 2	roasting with different food groups (cereals, pulses and vegetable groups
Week 2	Essential food constituents: Carbohydrate, Functions, Source a
	requirements and deficiency.
	Practical: Preparation of minimum five dishes by using various method
	of cooking - boiling, steaming, baking), frying (deep and shallow) ar
	roasting with different food groups (cereals, pulses and vegetable groups)
Week 3	Essential food constituents: Proteins, Functions, Source and requiremen
	and deficiency.
	Practical: Preparation of minimum five dishes by using various method
	of cooking - boiling, steaming, baking), frying (deep and shallow) an
	roasting with different food groups (cereals, pulses and vegetable groups).
	Assignment
Week 4	
	Essential food constituents: Fats, Functions, Source and requirements and deficiency.
Week 5	Practical: Hot and cold beverages (two each).
WCCK 5	Source and deficiency, functions, requirements and excess of: Vitamins:
	A, B complex
	Practical: Hot and cold beverages (two each).
Week 6	Source and deficiency, functions, requirements and excess of: Vitamins:
	C, D
	Practical: Hot and cold beverages (two each).

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Week 7	Source and deficiency, functions, requirements and excess of: Vitamins:	
	Practical: Food preservation: pickles, chutneys, jams, squashes, (two	
NV i	each).	
Week 8	Source and deficiency, functions, requirements and excess of: Minerals: Ca, P, And Na.	
	Practical: Food preservation: pickles, chutneys, jams, squashes, (two each).	
Week 9	Source and deficiency, functions, requirements and excess of: Minerals: Fe, K, I.	
	Definition, importance and objectives of child development.	
	Practical: Food preservation: pickles, chutneys, jams, squashes, (two each).	
Week 10	Revision	
	Mid-Semester exams	
Week 11	The physical and motor development of the child and factors affecting the	
	same. Language development and factors affecting language development.	
Name of the last	Practical: Food preservation: pickles, chutneys, jams, squashes, (two each).	
Week 12	Emotional development: Characteristics of childhood emotions	
	Common Emotions: fear, anger, joy, jealousy, anxiety, curiosity, etc. and	
	factors affecting the emotional development.	
	Practical: Preparation of scrap book showing different stages of	
	development (physical, motor, emotional and social).	
Week 13	Social development-during infancy, babyhood, childhood, and	
Total Bullion	adolescence, the role of family and school in the process of socialization.	
	Practical: Preparation of scrap book showing different stages of	
	development (physical, motor, emotional and social).	
Week 14	Revision, Tests	
	Clarification of doubts	

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Teaching Plan (Semester VI) Session (2018-2019)

Class: BA III Subject: Home Science

Name of the Teacher: Jasbir Kaur Paper: Theory & Practical

Food Science & Child Development -II

S. No	Topics to be Covered
Week 1	Balanced diet: Definition, points to be considered while planning balanced diets.
	Practical:
	Preparation of diets for the following:-
	(a) Pre-school child.
	(b) Adolescent
	(c) Adults (men and women) moderate worker
Week 2	Meal planning: Definition, importance and factors affecting meal planning.
	Practical: Preparation of diets for the following:-
	(a) Pre-school child.
	(b) Adolescent
	(c) Adults (men and women) moderate worker
Week 3	Planning of meals for different age groups i.e. pre-school, adult (male & female
	pregnancy & lactation.
	Practical: Preparation of diets for the following:-
	(a) Pre-school child.
	(b) Adolescent
	(c) Adults (men and women) moderate worker
	Assignment
Week 4	Normal diet and its modifications. (b) Definition of soft, bland and liquid diets
	with examples.
	Practical: Preparation of diets for the following:-
	(a) Pre-school child.
	(b) Adolescent
	(c) Adults (men and women) moderate worker

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Week 5	Dietary requirement during typhoid fever, digestive disorders (constipation,
	diarrhea and dysentery), diabetes, high blood pressure.
	Practical: Cooking and serving of soft and weaning foods.
Week 6	Dietary requirement during typhoid fever, digestive disorders (constipation,
	diarrhea and dysentery), diabetes, high blood pressure.
	Practical: Cooking and serving of soft and weaning foods.
Week 7	Prenatal Development- Definition, importance of parental period for the mother
	and the child, Meaning of fertilization, Stages of prenatal development - ovum,
	embryo and foetus. Factors affecting prenatal development.
	Practical: Cooking and serving of soft and weaning foods.
Week 8	Physical changes and discomforts during the pregnancy, Physical and
	psychological care during pregnancy.
	Practical: Preparation of low calorie & nutritious dishes.
Week 9	(i) Feeding of the infant: (a) Breast feeding (b) Bottle feeding (c) Weaning -
	Different kinds of important weaning foods for infants.
	Practical: Preparation of low calorie & nutritious dishes.
eek 10	Revision
	Mid-Semester exams
eek 11	(ii) Behavioral problems in children- thumb sucking, stealing, nail biting (their
	causes & remedies).
	Practical: Preparation of low calorie & nutritious dishes.
k 12	Digestive disturbances-diarrhea, constipation, vomiting and colic.
	Viral infection - Viral fever, flu, (symptoms and preventive measures).
	Practical: Interviewing mothers to conduct a survey on feeding, weaning and
	child rearing practices.
Veek 13	Digestive disturbances-diarrhea, constipation, vomiting and colic.
	Viral infection - Viral fever, flu, (symptoms and preventive measures).
	Practical: Interviewing mothers to conduct a survey on feeding, weaning and
	child rearing practices.
14	Revision, Tests, Clarification of doubts
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