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CORRECTIONS IN THE ORDINANCE

(w.e.f. 2017-18)

Evaluation and Grading:

The assessment will be 20% internal and 80% external.

The students have to qualify internal as well as external tests separately.

The weightage for internal evaluation (20%) is as follows:

Class tests/Minor test/Sessional tests	10%	(10 marks out of 100)
Assignments/Presentations/Seminars/Group Discussions	5%	(05 marks out of 100)
Attendance	5%	(05 marks out of 100)

Distribution of Marks for Attendance

75% to 80%	2 Marks
80% to 85 %	3 Marks
85% and above	5 Marks

CONSOLIDATED PROGRAMME DETAILS

Sr. No.	Semester	Total Credits	Total Marks
1	I	6.5	100
2	II	6.5	100
3	III	6.5	100
4	IV	6.5	100
5	V	6.5	100
6	VI	6.5	100
TOTAL CREDITS/MARKS		39	600

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COURSE CURRICULUM & SCHEME OF EXAMINATIONS (Home Sc.)

B.A. 3 Year Degree Course (w.e.f. 2017-18)

Scheme of Examination of 1st – 6th Semester

Sr. No	Code	Course Title	Periods/ week		Credits	Marks Distribution		
			T	P		Internal Marks	External Marks	Total Marks
1.	H Sc -101	Home Management	6		4.5	15	60	75
	H SP -101	Practical		6	2	05	20	25
2.	H Sc -102	Hygiene and Applied Science	6		4.5	15	60	75
	H SP -102	Practical		6	2	05	20	25
3.	H Sc-201	Clothing and Textile	6		4.5	15	60	75
	H SP- 201	Practical		6	2	05	20	25
4.	H Sc- 202	Physiology	6		4.5	15	60	75
	H SP -202	Practical		6	2	05	20	25
5.	H Sc -301	Foods and Nutrition	6		4.5	15	60	75
	H SP -301	Practical		6	2	05	20	25
6.	H Sc -302	Child Psychology and Mother craft	6		4.5	15	60	75
	H SP -302	Practical		6	2	05	20	25
Total Periods/Credits			36	36	39	120	480	600

Pass Percentage — 40% and above.

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B. A. Home Sc.
Home Management (1th semester)
Paper code HSC -101

External marks: 60
Internal marks: 15

Total Credits: 4.5
Total Marks: 75

Objectives:

- To impart knowledge about housing and interior decoration.
- To impart knowledge about management of family resources.

Unit-I

Management of family resources:

1. Meaning of home management, steps in the process of home management.
2. Classification of resources: Human and Material Resources, characteristics of resources.
2. Money Management: Meaning and types of income, process of money management
3. Budgeting and record- keeping

Unit-II

1. Time Management: Process, steps in making time plans, peak loads and rest periods
2. Energy Management: Energy requirements in different stages of the family life cycle:
3. Classification of household work according to energy cost, fatigue: Meaning, type's way to overcome fatigue, process of energy -management, planning, controlling and evaluation.
4. Work Simplification: Meaning and method of work simplification.
5. Care and maintenance of household equipment (mixure, refrigerator and Cooking range Vacuum cleaner).

Unit-III

Housing:

1. Function a House
2. Selection of site for an ideal house-soil, locality orientation and sanitation facilities
3. Planning of room for meeting different family need
4. Kitchen gardening, planning and rising of kitchen garden with special reference to potato, onion, tomato, spinach and ladyfinger.

Interior decoration:

1. Element of Art: Line, Form, Texture, Size, shape and Colour.
2. Principle of design: Harmony, Balance, Rhythm, Proportion and Emphasis.
3. Selection and use of accessories in flower arrangement.
4. Selection and care of furniture.

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Unit-IV

Consumer Education and Consumer protection:

1. Definition of consumer and related terms, consumer choice
2. Buying problems of consumer with special reference to textile and equipment's purchase
3. Weight and measures
4. Adulteration in food, market malpractices and standardization
5. Govt. Legislation with special reference to CPA (1986)

Note for examiner:-

- The examiner will set nine questions in all including one objective type compulsory question covering the entire syllabus, of the remaining eight questions four from each unit.
- The candidate shall attempt five questions in all including the compulsory question and two questions from each unit.
- All questions carry equal marks.

Practical

Home Management (1th semester)

Paper code:- H SP-101

External marks: 20

Internal marks: 05

Total Credits: 02

Total Marks: 25

1. Making of floors plans for different room
2. Floor decoration (Rangoli and Alapna)
3. Flower arrangement for corner, centre and mass arrangement
4. Preparation of one creative article
5. Making budget for various income groups
6. Cleaning and care of household equipment: (Mixer, refrigerator, cooking -range and vacuum cleaner).

Note for practical examiner:-

The candidate has to attempt two questions from the entire syllabus (practical work) along with viva -voce and class report.

References:

1. Gross, Crandall and Knoll (1980) management for modern families 3rd Edn. Prentice Hall in c New Delhi
2. Nickell and Dorsey (1986) Management in family living 4th Edn. Wely Gordon/Lee (1977) economics for consumers 7th edn. D Van Nostrand Company
3. Tikoo Dr santosh Sharma (B.A part-1) Resource Management, interior decoration and hygiene. kuk, modern's publication

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4. Kapur Dr. Ritu (B.A part-1) resource Management interior decoration and hygiene-kuk, vijaya publication.

B. A. Home Sc.
Hygiene and Applied Science (2nd semester)
Paper code HSC -102

External marks: 60

Internal marks: 15

Total Credits: 4.5

Total Marks: 75

Objectives:

- To impart knowledge about personal hygiene and immunity for family health
- To impart knowledge about applied science

Unit- I

Personal hygiene:

1. Definition, importance and factors effecting health
2. Good habits of eating and drinking, cleanliness of the body, clothing, posture, exercise, games, rest and sleep.
3. Water: Importance and types: Sources of contamination of water, method of purification - natural and domestic.
4. Ventilation: Principles of ventilation, natural and artificial ventilation.

Unit- II

Immunity:

1. Immunity: Definition and types of immunity
2. Infectious diseases : Meaning and causes, method of transmission, Incubation period, symptoms, prevention and control of :
 - ✓ Diseases spread by insects -Malaria.
 - ✓ Diseases spread ingestion enteric fever, Dysentery and Cholera.
 - ✓ Diseases spread by droplet infections: Measles, Mumps Diphtheria and Tuberculosis.
 - ✓ Diseases spread by contact Leprosy, Tetanus.

Unit- III

Applied Science:

1. Transmission of heat: modes of heat transmission and their applications in daily life-clothes, utensils, fire place thermo flask.
2. Thermometers and scale of measurement, simple conversions: Centigrade to Fahrenheit.
3. Evaporation
4. Refrigeration

Unit- IV

Electricity:

1. Wiring of the home
2. Use of Safety devices- fuse and circuit breaker
3. Electric Shock.

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Note for examiner:-

- The examiner will set nine questions in all including one objective type compulsory question covering the entire syllabus, of the remaining eight questions four from each unit.
- The candidate shall attempt five questions in all including the compulsory question and two questions from each unit.
- All questions carry equal marks.

Practical
Hygiene and Applied Science (2nd semester)
Paper code:- HSP-102

External marks: 20

Internal marks: 05

Total Credits: 02

Total Marks: 25

1. Methods of water purification
2. Repairing of a fuse and plug
3. To repair electric heater and iron
4. To teach thermometer reading and conversions
5. To survey the neighbouring areas for the incidence of malaria, dysentery, cholera and fever.
6. To plan visit to nearby primary health centre.

Note for practical examiner:-

The candidate has to attempt two questions from the entire syllabus (practical work) along with viva -voce and class report.

References:

1. Gross, Crandall and Knoll (1980) management for modern families 3rd Edn. Prentice Hall in c New Delhi
2. Nickell and Dorsey (1986) Management in family living 4th Edn. Wely Gordon/Lee (1977) economics for consumers 7th edn. D Van Nostrand Company
3. Tikoo Dr santosh Sharma (B.A part-1) Resource Management, interior decoration and hygiene. kuk, modern's publication
4. Kapur Dr. Ritu (B.A part-1) resource Management interior decoration and hygiene- kuk, vijaya publication

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B. A. Home Sc.
3rd Semester (Clothing and Textile)
Paper code:- HSC- 201

External marks: 60
Internal marks: 15

Total Credits: 4.5
Total Marks: 75

Objectives:

- To provide the knowledge of different textile finishes
- To provide the knowledge about laundry processes

UNIT: I

Textiles fibers:

1. Definition and classification of fibers.
2. Manufacture and properties of different fibres:
 - (a) Natural fibres: cotton, wool and silk
 - (b) Manmade fibres: Nylon and Polyester
3. Factors effecting selection of fabrics, garments and household linen.

Unit-II

Finishing process in fabrics:

1. Meaning and objectives of applications of finishes.
2. Different types of finishes: calendaring, bleaching, sizing, mercerizing, preshrinking and crease resistant.
3. Dyeing & printing.

UNIT III

Basic weaves and traditional textiles of India with reference to names and origin:

1. Basic weaves: Plain weave, Satin weave, twill weave and their variations.
2. Traditional embroidery: Kantha, Phulkari, Kasida, Chikkenkari, Traditional embroidery of Gujrat and Rajasthan.
3. Traditional textile: Kalamkari, Patola, Dacca Muslin and pitamber
4. Traditional sarees: Balucheri, Pochaupali, Chaundri and Kachiwaram
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UNIT IV

Supplies necessary for laundry:

1. Soaps and detergents, starches, blues and bleaches.
2. Laundry reagents, acids, alkalies, solvents and absorbents.
3. Different methods of laundry.
4. Classification of satin, methods of removing different types of satins.

Note for the examiner

- The examiner will set 9 questions, including one objective type question covering the entire syllabus and 4 questions attempt from each unit.

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- The candidate shall attempt 5 questions, selecting one question from each unit and question No. 1 is compulsory.
- All questions carry equal marks

Practical
(3rd semester) Clothing and Textile
Paper code - HSP-201

External marks: 20
Internal marks: 05

Total Credits: 02
Total Marks: 25

1. Study of different parts of sewing machine, their care defects and remedies.
2. Preparation of samples:
 - Basic stitches-** Tacking, running stitch, Back stitch, Hemming, buttonhole stitch
 - Seams:** Plain seam, French seam, Run and fell seam.
 - Processes:** Gathered into band, darts, pleats, (continuous and two piece placket) placket opening, pin tucks and cross tucks.
 - Knitting:** Preparation of four sample of knitting with different designs
 - Embroidery:** 10 basic stitches of embroidery
 - Introduction to notions:** Fasteners and their application.

References:

1. Carbman, B.P. fibre to fabric, Mc Graw, Hill, New york.
2. Duellkar, D.(1976) ,Household textiles and laundry work, Delhi Atamaram and Son.
3. Joseph Majary, L.(1984),Introductory Textile science, New york, Holt, Rine Hart and Winston
4. Ort man, E.R.(1984), Dyeing and Chemical Technology of textile fibres, London, Griffil and Co. Ltd.
5. Mullick P: Garment Construction Skill, Kalyani Publishers New Delhi.
6. Munn R and Hildreth, Textiles in the home.
7. Pandit S and Patel S (1970), Tye and Dye & Batik Techniques.

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B. A. Home Sc.
Physiology (4th semester)-
Paper code : HSC -202

External marks: 60
Internal marks: 15

Total Credits: 4.5
Total Marks: 75

Objectives:

- To understand the physiology of human body
- To provide basic knowledge about different systems

UNIT - I

1. Animal cell: Structure, Composition and functions.
2. Skeletal system: Function of skeletal system, names of the bones and joints.
3. Digestive system: Digestion and absorption of food.

UNIT-II

1. Circulatory system.
2. Blood: Composition, function and coagulation.
3. Structure and working of heart.
4. Blood Pressure: Factors effecting blood pressure.

UNIT -III

1. Excretory system: Structure and function of Kidney, skin and lungs.
2. Reproductive system: Organs and functioning of male and female sex glands.

Unit-IV

1. Endocrine glands: Functions of different glands, Pituitary, Thyroid, Parathyroid, Adrenal and islets of langerhens in Pancreas.
2. Nervous system: Parts (Brain and spinal cord) functions and reflex action.

Note for the examiner

- The examiner will set 9 questions, including one objective type question covering the entire syllabus and 4 questions attempt from each unit.
- The candidate shall attempt 5 questions, selecting one question from each unit and question No. 1 is compulsory.
- All questions carry equal marks

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Practical
(4th semester) Textile Designing

Paper code:- HSP-201

External marks: 20

Internal marks: 05

Total Credits: 02

Total Marks: 25

1. Textile designing by different methods
2. Tie and Dye: Different techniques of Tie and Dye. Prepare an article using these techniques.
3. Block printing: Prepare four samples of block printing
4. Batik: Prepare two samples of batik
5. Spray printing (Stencil printing): Prepare two samples of Stencil printing
6. Prepare two articles using any two methods of Textile designing

Note for practical examiner

The candidate has to attempt two questions from the entire syllabus along with Viva- voce and class report.

References:

1. Tikoo, Santosh, (2017-18) Physiology, Clothing and Textiles, Modern Publishers New Delhi.
2. Duelkar, D.(1976) ,Household textiles and laundry work, Delhi Atamaram and Son.
3. Ort man, E.R.(1984), Dyeing and Chemical Technology of textile fibres, London, Griffil and Co. Ltd.
4. Mullick P: Text book of Textile Designing, Kalyani Publishers New Delhi.
5. Munn R and Hildreth, Textiles in the home.
6. Pandit S and Patel S (1970), Tye and Dye & Batik Techniques.

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B. A. Home Sc.
Foods and Nutrition (5th semester)
Paper code H Sc -301

External marks: 60

Internal marks: 15

Total Credits: 4.5

Total Marks: 75

Objectives:

- To understand the functions of food and role of various nutrients.
- To develop an ability to improve the nutritional quality of food.

Unit- I

1. Foods:

- Food and its classifications, Functions of food.
- Essential: Food constitutes- Carbohydrates, Proteins, Fats Vitamins: A,D,E,K,B1,B2,B3,B12,C,Folic acid. Minerals: calcium, phosphorous, sodium, potassium, Iron. Sources, Functions, Recommended daily allowances, effect of deficiency and excess of the above.
- Water: functions in the body.
- Role of dietary fiber in human nutrition.

Unit- II

1. Principles and methods of cooking:

- Advantages of cooking food, effect of cooking on different nutrients
- Method of cooking, their advantages and disadvantages
- a) Moist Heat - boiling, stewing, steaming
- b) Dry Heat - roasting, grilling, baking
- c) Frying - shallow and deep
- d) Radiation - solar and microwave

Unit- III

1. Methods of enhancing nutritive value of food stuffs:

- Importance of enhancing nutritive value of food stuffs.
- Methods of enhancing nutritive value of food stuffs- Sprouting, Fermentation, combination and supplementation

2. Food preservation:

- Importance of food preservation
- Causes of food spoilage
- Principles of food preservation
- Methods of food preservation with special emphasis on household methods

Unit- IV

1. Meal Planning:

- Concept of balanced diet.
- Principles of meal planning, factors affecting it.
- Meal planning for children 3-5 years old, school going child adolescents, adults.
- Pregnant women and lactating mother.
- Introduction to Therapeutic Nutrition.

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- Therapeutic adaptation of the normal diet to soft and fluid diet.
Diet in:
Typhoid fever
Diarrhoea
Constipation
Diabetes
High Blood Pressure

Note for examiner:-

- The examiner will set nine questions in all including one objective type compulsory question covering the entire syllabus, of the remaining eight questions four from each unit.
- The candidate shall attempt five questions in all including the compulsory question and two questions from each unit.
- All questions carry equal marks.

Practical
Foods and Nutrition (5th semester)
Paper code:- HSP-301

External marks: 20
Internal marks: 05

Total Credits: 02
Total Marks: 25

1. Preparation of Various dishes under following heads using different methods:
 - Beverages Minimum 3
 - Soups Minimum 3
 - Deserts Minimum 3
2. Planning and preparation of meal for:
 - Preschool and school going child
 - Adolescents : boys and girls
 - Adult – belonging to low, middle and high income groups
 - Pregnant and lactating mother

Note for practical examiner:-

The candidate has to attempt two questions from the entire syllabus (practical work) along with viva -voce and class report.

References:-

1. Passmore .R and Davidson, S. (1986); Human nutrition and Dietetics, livingstone publishers
2. Robinson C.H. Laer, M.R. Chenoweth, W.L Garwick, A.E. (1986): Normal and Therapeutic Nutrition, Mc Millan Publishing House Company, New York.
3. Williams S.R. (1989): Nutrition and Diet Therapy. 4th edition C.V Mosby. Co.
4. Shiles M.E Olson J.A. Shike M.Eds(1994) Modern Nutrition in Health and Disease.

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B. A. Home Sc.
Child Psychology and Mother craft (6th semester)
Paper code H Sc- 302

External marks: 60

Internal marks: 15

Total Credits: 4.5

Total Marks: 75

Objectives:

This course will enable the students to –

- To introduce the students to the field of psychology.
- To introduce the students in the field of mother craft.

Unit – I

1. Child psychology: definition, aims, subject matter, objectives of studying.
2. Learning: meaning, importance, methods of learning, factors affecting learning.
3. Intelligence: definition, measurement of intelligence.

Unit – II

1. Personality development: definitions, types and factors affecting development of personality.
2. Play: definition, features and types of play, Difference between work and play, Importance of play in childhood.
3. Stages of the development of the child, characteristics of:
 - Infancy
 - Childhood
 - Adolescence, Problems of an adolescent, Role of parents and teachers in solving them.

Unit – III

1. The Expectant Mother:
 - Sign of pregnancy
 - Discomforts of pregnancy
 - Care of the expectant mother in brief
2. Care of new born infants:
 - Bathing, clothing and hygiene during infancy
 - Feeding of an infant: Breasts feeding verses artificial feeding
 - Weaning: Meaning and importance, methods of weaning

Unit – IV

1. Common ailments of childhood:
 - Cold, cough, fever
 - Digestive disturbances: diarrhoea, constipation, and vomiting.
 - Skin infection: Prickly heat, allergy, convulsion.

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Note for examiner:

- The Examiner will set nine questions in all including one objective type compulsory question covering the entire syllabus. Remaining eight questions four from each unit.
- The candidate shall attempt five questions in all including the compulsory question and two questions from each unit.
- All questions carry equal marks.

Practical
Child Psychology and Mother craft (6th semester)
Paper code:- HSP-302

External marks: 20

Internal marks: 15

Total Credits: 02

Total Marks: 25

1. Techniques and methods used in this study of child:
Observing relevant developments in each of the following:
 - Infancy (Physical and Motor)
 - Childhood (Motor, emotional and social)
 - Parent -Child interaction
 - Child - child interaction
2. Prepare low cost play material for child.
3. Prepare a chart related to motherhood or child.

Note for practical examiner:

The candidate has to attempt two questions from the entire syllabus (practical work) along with viva voce and class report.

References:

- Papalia, D. R and olds, s.w (1987); New York. MCG raw – Hill international.
- Feldman, R.S. (1990). Understanding Psychology, New York. MCG raw – Hill.

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**BPS Institute of Higher Learning
(BPSMV, Khanpur Kalan)**

**List of Paper-Setters/Practical Examiners in Home Science for the examination of B.A.
w.e.f. 2017-18**

B.A. Home Sc.				
Sr. No	Paper Title	Semester	Name & Address	Contact No.
1.	Home Management H SC -101	1st	1. Mrs. Asha Dadaş , Associate Professor ,Deptt. of Home Sc. M.K.J.K. College, Rohtak	09416259549
			2. Mrs Latesh Saini ,Assistant Prof. Govt. College Adampur	09416920020
			3. Dr. Vibha Singh, Associate Professor, CIS KMV Pundry, Kaithal	09896544980
			4. Mrs. Anita Atwal,Assistant Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan	09467926621
			5. Mrs. Preety Dhankhar, Assistant Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan	08295031161
2.	Hygiene and Applied Science H SC -102	2 nd	1. Mrs. Asha Dadas , Associate Professor, Deptt. of Home Sc. M.K.J.K. College Rohtak	09416259549
			2. Mrs Latesh Saini, Assistant Prof. Govt. College Adampur	09416920020
			3. Mrs. Manju Narwal, Assistant Professor, Deptt. of Home Sc.,University College, Kurukshetra	09501944308
			4. Dr. Vibha Singh, Associate Professor, CIS KMV Pundry, Kaithal	09896544980
			5. Mrs. Preety Dhankhar Assistant Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan	08295031161
3.	Clothing and		1. Mrs. Ritu Hooda	09416935035

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	Textile H SC- 201	3 rd	<p>Assistant Professor, Deptt. of Home Sc. GCW Lakhanmajra</p> <p>2. Dr. Vibha Singh, Associate Professor, CIS KMV Pundry, Kaithal</p> <p>3. Dr. Parul Gill, Assistant Professor, Deptt. of Home Sc. I. B. College, Panipat</p> <p>4. Mrs. Asha Dadas , Associate Professor, Deptt. of Home Sc. M.K.J.K. College Rohtak</p> <p>5. Dr. Santosh Hooda, Associate Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan</p>	<p>09896544980</p> <p>09416792986</p> <p>09416259549</p> <p>8397077556</p>
4.	Physiology HSC- 202	4th	<p>1. Mrs. Ritu Hooda , Assistant Professor, Deptt. of Home Sc. GCW Lakhanmajra</p> <p>2. Dr. Vibha Singh, Associate Professor, CIS KMV Pundry, Kaithal</p> <p>3. Mrs Latesh Saini , Assistant Prof. Govt. College Adampur</p> <p>4. Dr. Parul Gill, Assistant Professor, Deptt. of Home Sc. I. B. College, Panipat</p> <p>5. Dr. Santosh Hooda, Associate Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan</p>	<p>09416935035</p> <p>09896544980</p> <p>09416920020</p> <p>09416792986</p> <p>09416763893</p>
5.	Foods and Nutrition H SC- 301	5 th	<p>1. Mrs Latesh Saini , Assistant Prof. Govt. College Adampur</p> <p>2. Mrs. Karuna Chandna, Associate Professor, Deptt. of Home Sc. GVM Sonapat</p> <p>3. Mrs. Rajni Arora, Assistant Professor, Deptt. of Home Sc. University College Kurukshetra</p> <p>4. Mrs. Sneha Kohli, Associate Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan</p> <p>5. Dr. Santosh Hooda, Associate Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan</p>	<p>09416920020</p> <p>09899972702</p> <p>09812128595</p> <p>09416763893</p>

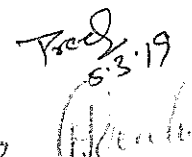
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6.	Child Psychology and Mother craft H SC- 302	6 th	1. Dr. Vandna, Associate Professor, Deptt. of home sc. GNG College Yamuna Nagar 2. Mrs. Mamta, Assistant Professor, Deptt. of home sc. GCW, Karnal 3. Mrs. Seema, Assistant Professor, Deptt. of Home Sc. I B College Panipat 4. Mrs. Sneh Kohli, Associate Professor, Deptt. of Home Sc. BPSIHL, Khanpur Kalan 5. Mrs. Upasana Nandal, Associate Professor, Deptt. of Home Sc. BPS IHL Khanphr Kalan	09416250988 09466445637 09896185716 09812128595 09466035900
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