

COLLEGE OF HOME SCIENCE

AT A GLANCE 2019 – 20

College of HOME SCIENCE

Dr. N. B. Singh

Dean, Post Graduate

**Acharya Narendra Dev University of Agriculture and Technology
Kumarganj, Faizabad -224229 (Uttar – Pradesh)**

Dr.D.K.Dwivedi

Dean(Home Science)

Our Profession Feeds & Clothes the World

Department: Food Science and Nutrition

Name of Head : Dr Sadhana Singh
Name of the Department : Food Science and nutrition
Name of College : College of Home Science

1. List of Faculty Member

S.No.	Name	Prof.	Assoc. Prof.	Astt. Prof.	Project
1.	Dr Sadhna Singh	-	1	-	-
2.	Dr DeeptiGiri	-	-	-	Guest Faculty

2. List of M.Sc. Student: Batch 2018-19

S.No.	Name of the Student	ID No.
1	DeepaKanajuia	H-1293/13/17
2	GarimaDiwedi	H-10099/17

3. List of M.Sc. Student: Batch 2019-20

S.No.	Name of the Student	ID No.
1	PoojaYadav	H-8697/15/19

4. List of Ph.D. Students

S.No.	Name of the Student	ID No.
	- Nil -	

5. Courses for M.Sc. (Community Science):Food science and Nutrition

A. Major Courses:

(A)Core Courses:

S.N.	Course No.	Course Title	Credit Hour
1	FN-511	Advances in community nutrition	3(1+2)
2.	FN-512	Food product development	2(1+1)
3.	FN-513	Advanced diet therapy	3(2+1)
4.	FN-514	Advanced nutrition	3(3+0)
5.	FN-521	Advanced Food Science	3(2+1)
6.	FN-522	Food Analysis	4(1+3)
7.	FN-523	Nutrition During Life Cycle	3(3+0)
8.	FN-591	Master Seminar	1(1+0)

(B)Optional Courses: /Core Courses minor:

S.N.	Course No.	Course Title	Credit Hour
1.	BIOCHEM-511	Basic Biochemistry	3(2+1)
2.	BIOCHEM-521	Techniques in biochemistry	3(2+1)
3.	BIOCHEM-524	Human Nutrition	3(2+1)

(C) .Basic Supporting Courses :

S.N.	Course No.	Course Title	Credit Hour
1.	STAT-511	Essential statistical methods	3(2+1)
2.	H.Sc.-500	Research methods in home science	3(3+0)
3.	LIB-511	Use of scientific and technical literature	1(1+0)

(D): Deficiency Courses : NIL

(E) Non –Credit Compulsory Courses:

S.N.	Course No.	Course Title	Credit Hour
1.	PGS-502	Technical writing and communication skills	1(0+1)
2.	PGS-503	Intellectual property and its management in agriculture	1(0+1)
3.	PGS-504	Basic concepts in laboratory techniques	1(1+0)
4.	PGS-505	Agricultural research, research ethics and rural development	1(1+0)
5.	PGS-506	Disaster management	1(1+0)

(F) Thesis Research:

S.N.	Course No.	Course Title	Credit Hour
1.	FN-600	M.Sc. Thesis Research and Viva - Voce	20(15+5)

6. Courses for Ph.D. Degree Programme: Ph.d degree is not started yet in the Department.

7. List of Advisor and Students M.Sc. (H.Sc.): 2018-19, 2019-2020

S.No.	Name of Advisor	Name of the Student	ID No.
1	Dr Sadhna Singh	DeepaKanajuia	H-1293/13/17
2	Dr Sadhna Singh	GarimaDiwedi	H-10099/17
3	Dr Sadhna Singh	PoojaYadav	H-8697/15/19

8. List of Advisor and Students- Ph.D. - NIL-

S.No.	Name of Advisor	Name of the Student	ID No.

9 Seminar Topics in M.Sc. (H.Sc.) 2018-19, 2019-2020

S.N.	Session	Name of the Student	Topic
1	2018-19	DeepaKanajuia	Emerging Food Trends
2	2018-19	GarimaDiwedi	Functional Foods

9. Lab facility: Detail the facility available in Department:

U.G. Food Analysis Laboratory cum Lecture Hall: This laboratory consists of Soxhlet Apparatus, Kjeldhal Apparatus, Fiber estimation unit, Centrifuge, Water bath, Tray, Drier, Hot air Oven etc. This laboratory is also used as class room for U.G. classes

Food Processing Laboratory: This laboratory has eight separate counters with gas connections for individual cooking. Besides oven, microwave, coffee maker, Electric kettle, rice cooker, refrigerator, mixer grinder and weighing balance is also available. Each counter is provided with a complete set of cooking and serving utensils and wash basin for washing of equipments. Dish washer is also available for washing large number of equipments at one time. R.O. water is available for cooking purpose.

Dietary Counseling Laboratory: This laboratory has weighing balances, anthropometer, infantometer, glucometer, B.P. apparatus and number of visual aids which provides information about communicable and non-communicable disease, balanced diet, nutritional deficiency diseases .The dietary counseling of subjects is also done.

P.G. Food Analysis Laboratory: P.G. Food Analysis Laboratory is also used for conducting the practical of Food analysis course offered for UG students. This laboratory is equipped with modern analytical equipments like Kel-Plus automatic digestion , and distillation unit along with acid neutralizer, Socs-Plus-automatic solvent extraction system which can analyze two samples within one hour. For estimation of fiber components of foods Fibra plus is also available in this laboratory. Besides, weighing balances, pH meter, hot air oven, muffle furnace, water bath, hot plate, sufficient glassware and chemicals are available in the laboratory.

Institutional Management Laboratory: This laboratory is having four sets of canteena chairs with attached tables. The students prepare and sale specialized dishes during class practical and learn management and entrepreneurial skills.

Entrepreneurship Laboratory: This laboratory is used as an office by the students for entrepreneurship course. The students of this department have been involved in various entrepreneurial activities and they learn the tips of being successful entrepreneurs. They have been running Food canteen in the college premises on the some specified days under course entitled Institutional Management and Food Services in Institutions. The student also prepare different beverages and snacks like Kachori, Chips, Namakpara, Biscuits, Soya namkeen, Papaya laddoo etc. for sale to staff and students .Eatables are also sold in KisanMela.

10. **Placement Record:** The students passed out after M.sc. in Food Science and Nutrition are teaching in Degree Colleges,working as dietitian.

11. **Library:** College library is available .

Department : Family Resource Management and Consumer Science

Name of Head : Dr. Suman Maurya
Name of the Department : Family Resource Management and Consumer Science
Name of College : College of Home Science

1. List of Faculty Member

S.No.	Name	Prof.	Assoc. Prof.	Astt. Prof.	Project
1.	Dr. Abha Singh		1		3 submitted
2.	Dr. Poonam Singh			1	

2. List of M.Sc. Student: Batch 2018-19

S.No.	Name of the Student	ID No.

3. List of M.Sc. Student: Batch 2019-20

S.No.	Name of the Student	ID No.
1.	Ms. Swapnil Singh	H-8714/15/19

4. List of Ph.D. Students

S.No.	Name of the Student	ID No.

5. Courses for M.Sc. (H.Sc.)

B. Major Courses

A1 Core Courses:

1. FRM-511 Approaches to Resource Management 3(3+0)
2. FRM-512 Advanced Housing 3(2+1)
3. FRM-513 Consumer Issues and Challenges 3(2+1)
4. FRM-514 Consumer Communication Media 3(1+2)

A2 Optional Courses:

1. FRM-521 Consumer Ergonomics 3(2+1)
2. FRM- 522 Advanced Interior Space Management 3(2+1)
3. FRM-523 Consumer Guidance and Counselling 3(1+2)

B. Supporting Courses / Minor

1. HORT-511 Principles of Fruit Production 3(2+1)
2. HORT-517 Principles of Floriculture & Landscaping 2(1+1)
3. HORT-525 Production technology of Ornamental Crops 2(1+1)
4. HORT-526 Production Technology of Medicinal, Aromatic Plants and Plantation Crops 2(1+1)

6. Courses for Ph.D. Degree Programme

Ph.D. degree is not started yet in the Department.

7. List of Advisor and Students M.Sc. (H.Sc.): 2018-19, 2019-2020

S.No.	Name of Advisor	Name of the Student	ID No.
1.	Dr. Poonam Singh	Ms. Swapnil Singh	H-8714/15/19
2.			

8. List of Advisor and Students- Ph.D. Nil

S.No.	Name of Advisor	Name of the Student	ID No.

9. Seminar Topics in M.Sc. (H.Sc.) 2018-19, 2019-2020

S.No.	Name of the Student	Topic
1.	Ms. Swapnil Singh	

10. Lab facility: Detail the facility available in Department:

I) Computer-Aided Designing (CAD) Lab

The CAD Lab is equipped with 14 computers for teaching students, the basic of computer aided designing commands like - lines, circle, square and triangle etc. Preparation of house plans, room layouts and lighting arrangements with help of software packages. The students are being guided in colour application, creation of new textures, analysis of lines shape and forms. But at present time we have 14 computer, 3 UPS and one inverter.

II) Entrepreneurship Lab

In Entrepreneurship lab student identify their own choice for entrepreneurship and develop one complete project. Teacher decides input source, manpower, finance and infrastructure facilities. The entrepreneurship lab is equipped with Gas chulhas, sewing Machine, leather machine, fashion maker, hot plate, microwave, food processor, vacuum cleaner for smooth running of lab. There is not sufficient no of equipment in the number in the lab.

III) Ergonomics Laboratory

The ergonomic laboratory started according to 4th dean committee for M.Sc. courses and 5th Dean committee for second year students of II semester of Community Science. Student use equipments like Refrigerator, Washing machine, Vacuum cleaner, Oven, Stethoscope, Lux meter, Weighing machine, Anthropometrics rod etc for conducting work, worker and work station evaluation.

IV) Art and Craft Lab

In Art and craft labs at present there are three big table and one display almirah for exhibition of low cost innovative accessories developed by FRM elective students. Motif and design, flower decoration, flower making and arranging according to principle of Art and designs is taught in Art and Craft practical.

22: Library: College Libr

