

The Avinashilingam Institute for Home Science and Higher Education for Women was sanctioned two projects on Production of courseware e-content development for post-graduate subjects (e-PG-Pathshala) by UGC namely Home Science and Food & Nutrition. A total of 1245 modules were developed, in which, 640 modules were for Home Science and 605 modules for Food & Nutrition under 16 and 15 papers respectively. Among the total 1245 modules, 603 modules were developed by the faculty of HEI, in which, 341 were developed for Home Science and 262 were developed for Food & Nutrition. The modules are uploaded in the INFLIBNET web portal.

The link leading to the portal and the list of modules developed by the HEI faculty is given below followed by the navigation procedure to access the modules and e content.

Link for Home Science modules <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827>

Link for Food & Nutrition modules <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=444>

**The list of modules along with the codes of e content developed by the HEI faculty in
e-PG-Pathshala**

List of Modules – Home Science

Sl. No.	List of Modules
1.	H01RS01 - Concept of life space: Life space, Proxemics and trends in house designs
2.	H01RS02 - Factors determining life space, Ergonomics in house planning
3.	H01RS03 - Space planning
4.	H01RS05 - Process of planning
5.	H01RS07 - Types of plans used for building construction
6.	H01RS08 - Developing plans suitable for different income groups – LIG, MIG and HIG
7.	H01RS09 - Components of a building
8.	H01RS10 - Levels of construction
9.	H01RS11 - Methods of construction; Walls, roofs and ceilings- types
10.	H01RS12 - Wall spaces – windows, ventilators, doors, built – in cupboards, staircases, balconies
11.	H01RS15 - Floor finishes for different areas; Finishes for special effects
12.	H01RS16 - Heat transfer and HVAC in interiors
13.	H01RS17 - Man’s perception of his environment: Light – kinds, glare and shadow
14.	H01RS18 - Sound and noise in interiors
15.	H01RS19 - Light – Measurement, related terms and units
16.	H01RS20 - Sound – Measurement, related terms and units
17.	H01RS21 - Significance of environmental factors in an interior: Sources of light and reflectance factor
18.	H01RS22 - Factors influencing requirement for light
19.	H01RS23 - Acoustics and sound absorption
20.	H01RS24 - Effect of light and noise on efficiency and worker productivity
21.	H01RS25 - Recent trends in building designs, Prefabrication – methods and techniques; Green and sustainable technology

22.	H01RS26 - Kinetic systems and intelligent systems as building components
23.	H01RS27 - Indoor Air Quality (IAQ) concepts, zero or low VOC paints
24.	H01RS28 - Ergonomics in kitchen designs
25.	H01RS29 - Energy use and conservation in building construction, need and scope
26.	H01RS30 - Eco - friendly materials and finishes used in green technology
27.	H01RS31 - Alternate sources of energy used in households – techniques and devices
28.	H01RS32 - Carbon footprint and the 3 R's policy
29.	H01RS33 - Supporting Institutions – housing problems / shortage in India - Housing policies and programmes
30.	H01RS34 - Government Institutions supporting housing in India
31.	H01RS35 - Private Institutions supporting housing in India, nature, procedure; Institutions promoting indigenous, low cost building material technologies
32.	H01RS36 - Town planning and townships
33.	H01RS37 - Research on housing in India: emerging trends and prospects, refurbishment, adaptive reuse- principles and advantages
34.	H01RS38 - Safety and security – Recent trends in Human Machine Interfaces (HMI) and concept of building automation
35.	H01RS40 - Research institutions related to housing
36.	H02DI01 - Concept of Interior Design and Decoration, History and development of interior decoration in India
37.	H02DI05 - Professional presentation- visualization and envisioning the end result
38.	H02DI06 - Adapting tools to communicate with client's presentation
39.	H02DI07 - Establishing Interior design practice- ethics and professional conduct
40.	H02DI08 - Definition and classification of design, Elements of design
41.	H02DI09 - Principles- application of design principles in interiors
42.	H02DI11 - Colour harmonies
43.	H02DI13 - Principles of design in use of colour. Factors affecting use of colour in interiors
44.	H02DI14 - Types of lighting, requirements, measurement. Methods of artificial lighting, lighting accessories
45.	H02DI15 - Latest materials and methods of lighting, Modern features of lighting design and fixtures –Home and commercial space
46.	H02DI18 - Furniture styles –traditional, contemporary and modern
47.	H02DI19 - Salient features of Modular, mobile and Office furniture
48.	H02DI21 - Ergonomic factor in Furniture design
49.	H02DI22 - Factors to be considered in selection and arrangement of furniture
50.	H02DI23 - Furniture required for different rooms. Planning furniture for selected activities
51.	H02DI33 - Types of garden- I
52.	H02DI34 - Types of garden- II
53.	H02DI38 - Floral arrangement
54.	H02DI39 - Japanese styles of flower arrangement
55.	H02DI40 - Indoor plants
56.	H03RM02 - Systems approach in management
57.	H03RM03 - Concept of home management and steps. Implementation, controlling, checking and adjusting; Evaluation of resource use and feedback

58.	H03RM04 - Resources-meaning, classification, characteristics, management of human resource, role of resources in management, factors affecting the use of resources, enhancing and conserving resources
59.	H03RM07 - Communication- meaning, significance, key elements in communication, means of effective communication
60.	H03RM08 - Barriers / noise in communication, utility of media for communication effectiveness
61.	H03RM11 - Decision making –Types, steps, techniques, conflicts-method to resolve conflicts. Decision making in family
62.	H03RM12 - Family crisis-types, stress, violence, separation, divorce, problems of elderly-single parent families, impact of crisis in family management, measures to overcome crisis
63.	H03RM13 - Time management
64.	H03RM14 - Time demands during different stages of family life cycle, Suggestions for effective management of time
65.	H03RM18 - Energy cost of selected household activities
66.	H03RM19 - Work simplification- definition, importance of work simplification, principles and techniques-Mundell’s classes of change. Simple pen and pencil technique in work simplification
67.	H03RM20 - Fundamentals of work physiology, muscular efforts, energy consumption, body size and movements, physical fitness, measurements using different technique
68.	H03RM21 - Work and work station design-work and worker, work place interrelationship-meaning
69.	H03RM22 - Components of work, work analysis using different techniques-components of worker input
70.	H03RM24 - Residence stays program, concept, objectives, organizing the residence stay-planning menu, duties-budget, effective management of resources in residence stay program
71.	H03RM25 - Significance and scope of ergonomics, Man, machine environment system interactions
72.	H03RM27 - Human body in relation to ergonomic study
73.	H03RM29 - Environmental parameters- affecting work efficiency
74.	H03RM33 - Consumer in changing trends, consumer movement, consumer market-types
75.	H03RM39 - Retail management –development of retailing, methods of retailing, small and large scale retailing-nature
76.	H03RM40 - Significance and characteristics, types, trends in retailing and e-tailing –mall concepts in metros
77.	H04FO02 - Organisation of front office
78.	H04FO03 - Etiquettes of front office staff
79.	H04FO04 - Basic reservation systems
80.	H04FO05 - Registration
81.	H04FO06 - Check inn process
82.	H04FO07 - Check out procedure
83.	H04FO09 - Room status
84.	H04FO10 - Room rates and policies
85.	H04FO11 - Guest cycle
86.	H04FO12 - Guest relations
87.	H04FO13 - Guest services

88.	H04FO14 - Currency exchange
89.	H04FO15 - Front desk log
90.	H04FO16 - Electronic front office
91.	H04FO17 - Methods of guest settlements
92.	H04FO18 - Functions of housekeeping department and inter relationship with other departments
93.	H04FO19 - Organization of housekeeping department
94.	H04FO20 - Daily routines and systems followed in housekeeping department
95.	H04FO21 - Different records & registers maintained in the housekeeping department
96.	H04FO22 - Linen room – layout, storage and control
97.	H04FO23 - Types of linen including bed making
98.	H04FO24 - Laundry services
99.	H04FO25 - Laundry agents, Stain removal, Occupational Hazards and Environmental concern
100.	H04FO26 - Eco practices in housekeeping department
101.	H04FO27 - Changing trends in housekeeping department
102.	H04FO28 - Principles of cleaning procedures, Cleaning methods
103.	H04FO29 - Cleaning equipments
104.	H04FO30 - Cleaning agents
105.	H04FO31 - Purchasing methods
106.	H04FO32 - Care and maintenance of cleaning equipment
107.	H04FO33 - Standard guest room supplies
108.	H05MF04 - Types of Ownership in Food Service
109.	H05MF05 - Types of Organization
110.	H05MF06 - Functions of Management in Food Service
111.	H05MF07 - Work Simplification Techniques
112.	H05MF09 - Hospital Food Service
113.	H05MF10 - Industrial Food Service
114.	H05MF11 - Resource for management
115.	H05MF12 - Planning
116.	H05MF14 - Budgeting
117.	H05MF15 - Tools of Management
118.	H05MF16 - Effective communication in Organisation
119.	H05MF17 - Customer relations
120.	H05MF18 - Man power planning and its objectives
121.	H05MF19 - Recruitment
122.	H05MF20 - Selection
123.	H05MF25 - Monetary and Non Monetary benefits
124.	H05MF27 - Product life cycle
125.	H05MF34 - Marketing Management
126.	H05MF35 - Marketing mix
127.	H05MF39 - Computers in Food Service
128.	H06QF02 - Functional Areas of Food Service

129.	H06QF03 - Types of menu and Menu Design
130.	H06QF04 - Culinary skills
131.	H06QF05 - Standardisation of recipes
132.	H06QF17 - Food production
133.	H06QF19 - Preparation of sauce
134.	H06QF20 - Preparation of soup
135.	H06QF21 - Salads and its types
136.	H06QF22 - Food Safety
137.	H06QF23 - Basic Baking
138.	H06QF24 - Microwave cooking
139.	H07FD02 - Dynamics of Fashion
140.	H07FD03 - Apparel designing fundamentals – applications of elements of design
141.	H07FD04 - Apparel designing fundamentals – Principles of design
142.	H07FD24 - Apparel Industry - structure and management practices, Personnel management
143.	H07FD26 - Costing – types, pricing patterns, finance support systems for apparel industry – state, central and government incentives
144.	H07FD35 - Apparel Merchandising – definitions, functions, organisational setup, private labels
145.	H07FD36 - Fashion retailing and merchandising – types of retailing – store retailing – chain, shopping malls, general stores; techniques – offprice, discounts, rebates; niche, boutiques, factory outlets
146.	H07FD37 - Types of retailing - non-store retailing – peddlers, mail order houses, electronic catalogues, video shopping and home television, internet shopping
147.	H07FD38 - Consumers and Retailers, Store Layout and Presentation
148.	H07FD39 - Fashion Promotion techniques – advertisements
149.	H07FD40 - Fashion Promotion techniques – publicity, special shows, visual merchandising
150.	H08TM20 - Introduction to Technical textiles
151.	H08TM21 - Medical textiles
152.	H08TM22 - Agro and Geo textiles
153.	H08TM23 - Cloth and Home textiles
154.	H08TM24 - Indu and Pack textiles
155.	H08TM25 - Protective textiles
156.	H08TM26 - Build and Mobile textiles
157.	H08TM27 - Sports and Oeko textiles
158.	H09TC11 - Textile printing
159.	H09TC13 - Printing with natural dyes
160.	H09TC28 - Antimicrobial finishes
161.	H09TC31 - Flame retardant and flame proof finishes
162.	H09TC33 - Eco- friendly finishing with enzymes
163.	H09TC38 - Effluent treatment methods
164.	H09TC40 - Solid – waste management in Textile industries
165.	H10EC01 - Introduction to child development – meaning of growth and development, methods of studying child development
166.	H10EC02 - Characteristics and needs of various stages of child development – significance

167.	H10EC03 - Brain development – important influence, Nature vs. Nurture
168.	H10EC04 - Cognitive development – Piaget’s theory and information processing
169.	H10EC05 - Language development – Nativist and behaviourist perspectives
170.	H10EC06 - Learning principles – classical conditioning, operant conditioning, habituation and imitation
171.	H10EC07 - Social and emotional development – Bowlby -- attachment theory
172.	H10EC08 - Personality development – Freud’s theory
173.	H10EC09 - Erikson’s stages of personality
174.	H10EC10 - Styles and areas of child rearing, its influences on the development
175.	H10EC11 - Early stimulation, early intervention, developmental hazards
176.	H10EC16 - ECCE in India- ECCE/ ECE/ECD
177.	H10EC17 - Types of preschools
178.	H10EC18 - Importance, need and scope of early childhood education
179.	H10EC19 - Principles and developmental objectives of ECE
180.	H10EC20 - The child in ECE class room
181.	H10EC34 - Play equipment in ECE centre
182.	H10EC35 - Play equipment- principles of selection, care, use and maintenance
183.	H10EC36 - Role of IT in play
184.	H10EC37 - Assessment of play equipments and ability to use
185.	H10EC40 - Quality in early childhood education programme
186.	H11CG01 - Status of guidance and counselling
187.	H11CG02 - Definition of child guidance, counselling and therapy, basic differences and similarities
188.	H11CG04 - Counselling- its importance, components
189.	H11CG05 - Role of child counsellors
190.	H11CG06 - Professional ethics of a counsellor
191.	H11CG08 - Promoting contribution of parents and teachers for overall development of children
192.	H11CG10 - Observation skills
193.	H11CG12 - Responding skills
194.	H11CG13 - Art of helping skills
195.	H11CG14 - Challenging skills
196.	H11CG15 - Summarizing skills
197.	H11CG18 - Individual counselling, group counselling, Group vs. individual counselling
198.	H11CG19 - Types of groups, goals, Advantages of group counselling and individual counselling
199.	H11CG20 - Counselling parents on understanding children’s behaviour
200.	H11CG21 - Directive and non-directive counselling, eclectic approach to counselling
201.	H11CG22 - Play Therapy –Melanie Klein’s approach
202.	H11CG23 - Methods of child study
203.	H11CG24 - Projective techniques
204.	H11CG25 - Guidelines in effective counselling
205.	H11CG26 - Emotional and social crisis
206.	H11CG27 - Academic crisis- slow learners, learning disability, autistic disorder, ADHD

207.	H11CG28 - Family crisis- parental separation, divorce, alcoholism, step parenting
208.	H11CG30 - Common behavioural problems
209.	H11CG31 - Child Guidance Centres
210.	H11CG32 - Current trends in counselling –e counselling, children help lines
211.	H11CG35 - Behaviour Therapy
212.	H11CG37 - Cognitive Therapy
213.	H11CG38 - Transactional Analysis (TA)
214.	H11CG39 - Systematic desensitization, aversion therapy, flooding
215.	H11CG40 - Developmental Counselling Therapy, the four developmental orientations in DCT
216.	H12EE14 - History and Genesis of PR-I
217.	H12EE15 - History and Genesis of PR-II
218.	H12EE16 - Democratic decentralization
219.	H12EE17 - Three tier system of PR
220.	H12EE18 - 73 rd amendment and Gram Sabha
221.	H12EE36 - Extension programme planning : Meaning, definition, objectives, importance and principles
222.	H12EE37 - Steps in programme planning
223.	H12EE38 - Participatory rural appraisal - I
224.	H12EE39 - Participatory rural appraisal - II
225.	H12EE40 - Evaluation: Meaning, types, steps, tools of evaluation
226.	H13CT01 - Communication– meaning and definition, scope
227.	H13CT02 - Nature and scope of communication
228.	H13CT03 - Process of communication
229.	H13CT06 - Recent trends in communication
230.	H13CT07 - Role of effective communication for development
231.	H13CT08 - Power of media, role and functions of media
232.	H13CT09 - Genesis and significance of News paper
233.	H13CT10 - Agriculture journalism/ farm mags
234.	H13CT11 - Radio for rural development
235.	H13CT12 - Television for rural development
236.	H13CT13 - Traditional and folk media for development
237.	H13CT15 - Role of communicator
238.	H13CT19 - Information and Communication Technology
239.	H13CT20 - Different ICT tools
240.	H13CT22 - ICT for agricultural development
241.	H13CT25 - Mobile for development
242.	H13CT27 - Expert systems for development
243.	H13CT28 - Scope of communication technologies in rural development
244.	H13CT30 - Components of ICT enabled extension system
245.	H13CT35 - E- services
246.	H13CT36 - E- learning and web based learning
247.	H13CT37 - E-governance

248.	H13CT38 - E-panchayat
249.	H14WD01 - Gender Difference, Stereotype & Bias
250.	H14WD02 - Gender Roles, Power & Inequalities
251.	H14WD03 - Feminist & Gender Theories
252.	H14WD05 - Women and Social Problems
253.	H14WD07 - Indicators & Status of Women Globally
254.	H14WD08 - Socio-Cultural Status of Women
255.	H14WD09 - Women's Nutrition and Health
256.	H14WD11 - Women's Education
257.	H14WD12 - Women's Employment
258.	H14WD13 - Family and Homemaking
259.	H14WD14 - Women and Livelihood
260.	H14WD15 - Women in Management
261.	H14WD16 - Women in Business and Entrepreneurship
262.	H14WD19 - Rights and Laws for Women
263.	H14WD20 - Protection against Violence on Women
264.	H14WD21 - Prevention of Sexual Harassment
265.	H14WD22 - Challenges and Rights of Women with Disabilities
266.	H14WD24 - Women's Portrayal and Role in Media
267.	H14WD26 - Policies, Programmes & Schemes for Women
268.	H14WD28 - Women and Civil Society
269.	H14WD29 - Women, Leadership & Decision-Making
270.	H14WD30 - Diversity of Women as Agents of Change
271.	H15ED01 - Entrepreneur and entrepreneurship
272.	H15ED02 - Social Entrepreneurship
273.	H15ED04 - Micro entrepreneurship
274.	H15ED05 - Women Entrepreneurship development
275.	H15ED06 - Identification of problem and business opportunities
276.	H15ED07 - Assessing the viability of enterprise and selection of product
277.	H15ED08 - Creativity and innovation
278.	H15ED11 - Enterprise resource planning
279.	H15ED14 - Intellectual property management
280.	H15ED15 - Institution support for small business
281.	H15ED17 - Fundamentals of accounting
282.	H15ED18 - Capital budgeting
283.	H15ED19 - Financial accounting
284.	H15ED20 - Management accounting
285.	H15ED22 - Concept of Marketing and Marketing Management
286.	H15ED23 - Marketing environment
287.	H15ED28 - Advertising and promotion management
288.	H15ED29 - E-marketing
289.	H15ED30 - Distribution channels

290.	H15ED31 - Retail marketing
291.	H15ED32 - Customer relationship management
292.	H16RM01 - Introduction to Research Research Meaning, Definition, Objectives Recent Trends in Research in various disciplines of Home Science, Inter and Intra disciplinary Research applied to Home Science
293.	H16RM02 - Types of Research applied to Home Science – I Descriptive Research, Analytical Research, Applied Research, Fundamental Research
294.	H16RM03 - Types of Research applied to Home Science – II Quantitative Research, Qualitative Research, Conceptual Research, Empirical Research
295.	H16RM04 - Types of Research applied to Home Science – III Longitudinal Research, Laboratory Research, Exploratory Research, Historical Research
296.	H16RM05 - Experimental Research and its Ethical Issues
297.	H16RM06 - Research Problem
298.	H16RM07 - Review of Literature and Documentation
299.	H16RM08 - Framing a research Design/Process
300.	H16RM09 - Application of Computer in Research
301.	H16RM10 - Primary Data – Observation Method – Meaning, Advantages and Disadvantages, Structured and Unstructured, Participant and Non-participant
302.	H16RM11 - Interview Method - Meaning, Advantages and Disadvantages, Personal Interviews, Telephone Interviews
303.	H16RM12 - Questionnaire and Schedule Method - Meaning, Advantages and Disadvantages, Difference between Questionnaires and Schedules
304.	H16RM13 - Techniques in Preparing Good Questionnaire
305.	H16RM14 - Pre-testing of Questionnaire –Legibility, completeness, consistency, homogeneity Pilot study
306.	H16RM15 - Process in conducting a Survey
307.	H16RM16 - Secondary Data Collection: Published Source –introduction, application, advantage & disadvantage, publication, journals, books, magazines, newspaper, e-publication
308.	H16RM17 - Secondary Data Collection: Un-Published Source I –introduction, application, advantage & disadvantage, Case Study
309.	H16RM18 - Secondary Data Collection: Un-Published Source II– introduction, application, advantage & disadvantage, records, documents, feedbacks, reportsDifference between Primary and Secondary Data
310.	H16RM19 - Measurement techniques : Measurement in research, Measurement in scale: nominal, ordinal, interval scale, ratio scale, Source of error in scale- respondent, situation, measure, instrument, Techniques in developing Measurement Tools
311.	H16RM20 - Scaling techniques: Scaling in Research, Meaning of Scaling, Scale classification Bases, Important Scaling Techniques, Scale construction Techniques
312.	H16RM21 - Introduction to sampling: Census, Sampling Method, Sampling Frame, Advantages and Limitations, Sampling and Non-sampling Errors
313.	H16RM22 - Probable sampling technique I - highlights, advantage& disadvantage, Simple random sampling, Systematic sampling
314.	H16RM23 - Probable sampling technique II - highlights, advantage& disadvantage, Stratified sampling, cluster sampling, Multi-stage sampling

315.	H16RM24 - Non Probable sampling technique - highlights, advantage& disadvantage, Convenience sampling, Judgment sampling, Quota sampling, snowball sampling
316.	H16RM25 - Sample Size and its determination – Principles of calculating sample size, Method of Estimating sample size
317.	H16RM26 - Variables and Hypothesis – Meaning, classification, Uses
318.	H16RM27 - Processing Operation- Editing, Coding, Classification
319.	H16RM28 - Frequency Distribution
320.	H16RM29 - Tabulation of Data
321.	H16RM30 - Descriptive, Parametric and Non-Parametric Test – Meaning, Importance, Application, Merits and demerits
322.	H16RM31 - Measures of central tendency
323.	H16RM32 - Measures of Dispersion I – Range, Mean deviation, Quartile deviation
324.	H16RM33 - Measures of Dispersion II – Percentile, Standard deviation, Coefficient of variation
325.	H16RM34 - Correlation
326.	H16RM35 - Regression
327.	H16RM36 - Association of Attributes
328.	H16RM37 - Chi square
329.	H16RM38 - Analysis of Variance
330.	H16RM39 - Probability Distribution
331.	H16RM40 - Test of Significance I – small sample
332.	H16RM41 - Test of Significance II – Large sample
333.	H16RM42 - Non-parametric test I – Mean ranks, Mann Whitney test, Wilcoxon test, Kruskal test, Friedman
334.	H16RM43 - Non-parametric test II – Counts or Percent, Chi square, McNemar test, Cochran Q test, Spearman correlation
335.	H16RM44 - Application of Software in Statistical Analysis I - Microsoft Excel
336.	H16RM45 - Application of Software in Statistical Analysis II – SPSS
337.	H16RM46 -Presentation of Data I - Diagrammatic representation
338.	H16RM47 - Presentation of Data II – Graphical representation
339.	H16RM48 - Interpretation
340.	H16RM49 - Report Writing
341.	H16RM50 - Bibliography, End note, Foot note, Appendix; Abstract and article writing

List of Modules – Food and Nutrition

Sl. No	List of Modules
1.	F01FS01 - Food Groups
2.	F01FS02 - Functions and nutrients of foods
3.	F01FS04 - Moist heat methods of cooking
4.	F01FS05 - Dry heat methods of cooking
5.	F01FS62 - Composition and phenolic compounds in tea
6.	F01FS22 - Types of leavening agents
7.	F01FS11-Structure of Rice grain

8.	F01FS12-Composition of Rice grain
9.	F01FS13-Structure of Wheat grain
10.	F01FS14-Composition of Wheat grain
11.	F01FS16-Structure of food starches
12.	F01FS25-Recipes with cereals and millets
13.	F01FS26-Processing and nutritive value of pulses
14.	F01FS27-Toxic factors in pulses
15.	F01FS29-Recipes with pulses and legumes
16.	F01FS17-Parboiling of rice
17.	F01FS21-Gluten formation
18.	F01FS64-Spices and condiments –active principles
19.	F01FS65-Use of spices in Indian cookery
20.	F02FQ15-Food Adulteration
21.	F02FQ22-Food Laws and Standards
22.	F02FQ04-Water Sources, uses and Quality
23.	F02FQ16-Management and Disposal of Food wastes
24.	F02FQ17-Food Quality Attributes
25.	F02FQ23-General Food Safety Regulations – FSSAI
26.	F02FQ24-Food Regulatory Enforcement and Compliance through Inspection – FSSAI
27.	F02FQ26-Prohibition and Restriction on Sales regulations – FSSAI
28.	F03FP26-Preservation by Irradiation
29.	F03FP27-Applications of irradiation in food industry
30.	F03FP28-Preservation by Minimal processing of food
31.	F03FP29-Preservation by controlled atmosphere
32.	F03FP32-Principles and theory and factors involved in encapsulation
33.	F03FP33-Materials and methods for encapsulation
34.	F03FP34-Micro encapsulation.
35.	F03FP35-Nano encapsulation.
36.	F03FP36-Encapsulation of foods.
37.	F03FP30-Preservation by controlled atmosphere
38.	F03FP23-Introduction and Importance of coating materials in food preservation.
39.	F03FP04-Post harvest handling of foods
40.	F03FP05-Food preservation by cooling.
41.	F03FP08-Nature and composition of organic acid,
42.	F03FP28-Preservation by modified atmosphere
43.	F03FP03-Principle and factors affecting preservation
44.	F03FP06-Food additives -role in preservation
45.	F03FP07-Mechanism of preservatives, Chemically Preserved food products
46.	F03FP09-Application of organic acids in food preservation
47.	F03FP10-Essential oil, antioxidants and anti microbial agents in food preservation
48.	F03FP38-Sensory Life and nutritional quality of encapsulated product
49.	F04PF01-Thermal processing

50.	F04PF03-Blanching and Sterilization
51.	F04PF04-UHT and aseptic processing
52.	F04PF05-Canning process
53.	F04PF06-Retort processing
54.	F04PF32-Pulse processing and products
55.	F04PF08-Freezing
56.	F04PF07-Refrigeration
57.	F04PF13-Microwave heating
58.	F04PF17-Principles of drying and dehydration.
59.	F04PF18-Classification and selection of dryers based on food materials.
60.	F04PF19-Sun, solar, Cabinet and bed dryers
61.	F04PF20-Spray drying and drum drying process
62.	F04PF21-Freeze drying, rotary drying
63.	F04PF22-Foam mat drying, vacuum drying and osmotic dehydration
64.	F04PF33-Processing of oil seeds
65.	F04PF23-Dehydration of different food materials
66.	F04PF25-Processing of Coffee
67.	F04PF26-Processing of Tea
68.	F04PF27-Processing of Cocoa
69.	F04PF28-Processing of Cashew
70.	F04PF35-Baking & Types of ovens for baking
71.	F04PF37-Types of extruders
72.	F04PF38-Pasta goods & Extruded snack foods
73.	F04PF29-Processing and products of paddy
74.	F04PF31-Processing and products of millets
75.	F04PF30-Processing and products of wheat
76.	F04PF39-Breakfast cereals
77.	F05IF01-Status of current packaging
78.	F05IF03-Packaging –Development, Retail / Unit
79.	F05IF02-Packaging –Concepts, definition, Significance, classification
80.	F05IF05-Function of packaging
81.	F05IF06-Package strategy
82.	F05IF08-Advanced germicidal techniques, detecting leaks in MAP.
83.	F05IF21-Suitable packaging materials for retort packaging
84.	F05IF15-Anti microbial packaging
85.	F06FB01-Biotechnology – Definition, Scope and Applications
86.	F06FB02-Techniques in Food Biotechnology
87.	F06FB03-Gene cloning – Definition, Basic concepts
88.	F06FB04-Enzymes as tools of genetic engineering
89.	F06FB05-Cloning vectors as tools of genetic engineering
90.	F06FB06-Genomics and proteomics
91.	F06FB07-Nutrigenomics – concepts and applications

92.	F06FB08-Enzyme Technology – introduction and production of enzymes
93.	F06FB09-Applications of enzymes in food industry
94.	F06FB10-Immobilization of enzymes
95.	F06FB11-Immobilized plant cells for production of food flavours and colours
96.	F06FB13-Fermented cereal and legume based products
97.	F06FB14-Fermented soya based foods
98.	F06FB15-Production of high fructose corn syrup
99.	F06FB16-Fermentation technology – definition, steps, bioprocess
100.	F06FB17-Downstream processing
101.	F06FB18-Bioreactors – design, medium composition, microorganisms used in food industry
102.	F06FB19-Microbial products in food
103.	F06FB20-Production of fatty acids and amino acids
104.	F06FB21-Production of vitamin B12, citric acid, vinegar, riboflavin and xanthan gums
105.	F06FB22-Technology for production of alcoholic beverages
106.	F06FB23-Fermentation of vegetables and fruits – lactic acid fermentation
107.	F06FB26-Plant Tissue Culture – Basic requirements and techniques
108.	F06FB27-Applications of plant tissue culture in food industry
109.	F06FB28-Animal Tissue Culture – Basic requirements and techniques
110.	F06FB29-Applications of animal tissue culture in food industry
111.	F06FB30-Edible vaccines and nutraceuticals
112.	F06FB31-Genetically modified organisms – introduction and applications
113.	F06FB32-Techniques of gene transfer into plants and animals
114.	F06FB33-Transgenic plants in food technology
115.	F06FB34-Transgenic animals in food technology
116.	F06FB35-Safety of transgenic crops
117.	F07MA01-Energy value and physiological fuel value of foods
118.	F07MA02-Basal metabolism
119.	F07MA03-Total energy requirement
120.	F07MA04-Energy Balance
121.	F07MA05-Computation of Recommended Dietary Allowances for Energy and macronutrients- ICMR,FAO and WHO
122.	F07MA08-Food as a source of energy
123.	F07MA09-Nutritional importance of carbohydrates
124.	F07MA10-Digestion and absorption of carbohydrates
125.	F07MA29-Nutritional importance of lipids.
126.	F07MA30-Digestion and absorption of lipids
127.	F07MA15-Issues related to carbohydrate intake
128.	F07MA17-Dietary fiber in prevention of disease
129.	F07MA06-Macronutrients - CED and obesity
130.	F07MA07-Energy metabolism,physical activity and exercise
131.	F07MA34-Consequences of high and low fat intakes
132.	F07MA35-Importance of water
133.	F07MA36-Mechanism involved in maintaining water balance

134.	F07MA38-Body composition an overview
135.	F07MA40-Techniques of Body composition- Indirect methods
136.	F07MA28-Role of specific protein-metabolites, transporters and inhibitors on specific body function
137.	F07MA27-Novel protein foods
138.	F07MA37-Assessment of hydration status
139.	F07MA39-Techniques of Body composition-Direct methods
140.	F07MA20-Digestion , absorption and utilisation of proteins
141.	F08MI31-Distribution, absorption and utilization of iron
142.	F08MI32-Sources, requirement , deficiency and toxicity of iron
143.	F08MI39-Interrelation between minerals
144.	F08MI40-Interrelation between minerals and hormones
145.	F09HP01-Cell structure and functions
146.	F09HP02-Mitosis and regulation
147.	F09HP05-Intracellular communications
148.	F09HP06-Structure and function of neurons
149.	F09HP07-Synapses and conduction of nerve impulse
150.	F09HP08-Role of neurotransmitters
151.	F09HP09-Brain and spinal cord
152.	F09HP10-Endocrine glands – structure
153.	F09HP14-Structure and functions of GI tract
154.	F09HP15-Role of liver and pancreas
155.	F09HP16-Motility and hormones of GIT
156.	F09HP36-Regulation of body temperature
157.	F09HP37-Bone, Cartilage and connective tissue
158.	F09HP40-Sense organs- Eye and Ear
159.	F09HP22-Structure & function of heart
160.	F09HP38-Cell mediated & hormonal immunity
161.	F09HP39-Role of inflammation and defense mechanism
162.	F09HP17-Respiratory system – structure
163.	F09HP18-Mechanism of respiration
164.	F09HP19-Role of lungs in gaseous exchange
165.	F09HP20-Role of hemoglobin and buffer system
166.	F09HP25-Measuring Blood pressure and factors affecting BP
167.	F09HP26-Hypertension
168.	F09HP33-Nephron – structure and function
169.	F09HP34-Urine formation
170.	F10NB01-Carbohydrates – chemistry and classification of carbohydrates
171.	F10NB02-Different classes of carbohydrates and their structures
172.	F10NB03-Metabolism of carbohydrates – glycolysis, TCA cycle, electron transport chain and energy aspects
173.	F10NB04-Glycogen metabolism and hexose monophosphate shunt
174.	F10NB05-Hormonal control of carbohydrate metabolism
175.	F10NB06-Regulation glucose metabolism

176.	F10NB07-Inborn errors of carbohydrate metabolism
177.	F10NB09-Protein synthesis
178.	F10NB24- Interrelationship of metabolism – metabolic adaptation during metabolic stress
179.	F10NB25-Integration of metabolism – role of various organs
180.	F10NB27-Formation and effects of free radicals in biological systems
181.	F10NB30-Sources of natural antioxidants and antioxidant supplements
182.	F11FN08-Anthocyanidins, , tannins, indoles
183.	F11FN09-Catechins, caffeine
184.	F11FN10-Phospholipids, Vitamin K
185.	F11FN11-Limonene, ascorbic acid
186.	F11FN12-Dietary fibre -Soluble & Insoluble fibre
187.	F11FN02-Classification of functional foods and nutraceuticals
188.	F11FN18-Omega 3 and Omega 6 Fatty acids
189.	F11FN25-Herbs and flowers as Functional Foods
190.	F11FN26-Olive oil as Functional Foods
191.	F11FN28-Functional foods & Nutraceuticals in management of obesity
192.	F11FN36-Functional foods & Nutraceuticals in sports nutrition
193.	F12NT04-Maternal nutrition and fetal outcome
194.	F12NT07-Storage of nutrients during pregnancy
195.	F12NT03-Weight gain during pregnancy and nature of weight gain
196.	F12NT06-Nutritional needs during pregnancy
197.	F12NT34-Eating Disorders among adolescents
198.	F12NT19-Infants – weight as the indicator
199.	F12NT20-Feeding premature infants and low birth weight infants
200.	F12NT23-Supplementary feeding and weaning foods
201.	F12NT09-Nutrition in lactation
202.	F12NT12-Lactation in relation to growth and health of infants
203.	F12NT16-Special foods during lactation
204.	F12NT17-Nutrition requirements during lactation
205.	F13NW05-Concept of Fitness
206.	F13NW07-Assessment of PAL
207.	F13NW15-Diet in Exercise
208.	F13NW22-Health Problems Related to Physical Inactivity
209.	F13NW29-Nutrition and Fitness for differently –abled-
210.	F13NW01-Introduction To Physical Activity and Exercise
211.	F13NW08-Physical Fitness Assessment
212.	F13NW13-Muscular Fitness Assessment
213.	F13NW14-Flexibility Assessment
214.	F13NW27-Stress Related disorders
215.	F13NW18-Role of Protein and Fat in Exercise
216.	F13NW21-Role of Vitamins and Minerals in Exercise
217.	F13NW23-Gandhian Foods for Health and Fitness
218.	F13NW25-Nutrition and fitness during menopause
219.	F14TN01-Balanced diet/healthy diet
220.	F14TN02-Basic and therapeutic diets

221.	F14TN03-Diet survey for nutritional assessment
222.	F14TN04-Importance of traditional diets
223.	F14TN08-Diet in diarrhoea
224.	F14TN09-Diet in constipation
225.	F14TN10-Medical nutrition therapy for peptic ulcer patients
226.	F14TN11-Principles to conquer Gastritis
227.	F14TN12-Reducing flatulence by dietary management
228.	F14TN49-Why underweight? Remedial measures
229.	F14TN50-Life style practices and obesity
230.	F14TN51-Complications in obesity
231.	F14TN52-Childhood obesity
232.	F14TN53-How to maintain body fat and Body Mass Index ?
233.	F14TN06-Principles of hospital menu planning
234.	F14TN37-Dietary management in Burns
235.	F14TN44-Management of kidney failure-haemodialysis and peritoneal dialysis
236.	F14TN18-Dietary management of Autism Children
237.	F14TN22-Management purviews of Dietary Department
238.	F14TN55-Dietary management of PCOS
239.	F14TN58-Causative factors for nutritional anaemia and preventive measures
240.	F14TN07-Diet in fevers
241.	F14TN21-Screening tests for diabetes
242.	F14TN23-Gestational diabetes and pregnancy induced hypertension
243.	F14TN24-Dietary management in dual disorders-Diabetes and hypertension
244.	F14TN25-Diabetes with renal disorder
245.	F14TN26-Glyceimic index, Glyceimic load, non nutritive sweetners
246.	F14TN48-Management of Gluten intolerance and Lactose -intolerance
247.	F14TN27-How to overcome hyperthyroidism and hypothyroidism?
248.	F14TN29-Causes and management of gout
249.	F14TN36-Significance of dietary fiber for healthy life
250.	F14TN39-Water and health
251.	F14TN40-Nutrition after Bariatric surgery
252.	F14TN46-Anti allergy diet for allergy relief
253.	F14TN47-Diet for healthy skin and hair
254.	F14TN28-Dietary management in Vitamin A Deficiency
255.	F14TN05-Enteral feeding and Tube feeding formulae
256.	F14TN31-Dietary management in viral fever
257.	F14TN45-Low sodium and low protein diet
258.	F14TN54-Fight cancer with life style and dietary practices
259.	F15RM03-Correlational study , Case reports and case series
260.	F15RM04-Interventional studies- clinical trials and community based interventions
261.	F15RM07-Sampling techniques-sample size and its determination
262.	F15RM08-The approach based on precision rate, confidence level and on Bayesian statistics

Procedure of navigation to view e content developed by the faculty in e-PG-Pathshala

The link given for the modules of e-PG-Pathshala takes to the INFLIBNET web portal. There are 16 papers for the subject - Home Science and 15 papers for the subject - Food and Nutrition. Each paper has a code ranging from 01-16 for home science and 01-15 for Food and Nutrition. Each paper has 30-50 modules with specific codes. Once the link is clicked, the portal opens. There are 2 tabs given - one is for the selection of the paper and the other is for the selection of modules. Once the paper and modules are selected the relevant quadrants will open.

Example:

H01RS01 is the code given (H is the code for Home Science, 01 is the paper code and RS01 is the module code)

F01FS01 is the code given (F is the code for Food and Nutrition, 01 is the paper code and FS01 is the module code)

Step 1

The link takes to the home page of the INFLIBNET web portal for e-PG Pathshala

The screenshot displays the e-PG Pathshala web portal interface. The browser address bar shows the URL: <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827>. The page header includes the logo for Pathshala (A Gateway to all Post Graduate Courses) and contact information: content@inflibnet.ac.in and +91 79 23268286. The navigation bar contains links for HOME, STUDENT CORNER, and QUIZ. The main content area shows the subject: Home Science and a Back to Subjects button. Below this, there are two dropdown menus labeled Paper and Module, both currently set to --Select--. A blue oval highlights these two dropdown menus. At the bottom, a visitor counter shows Total Visitors (Since: 19-march-2014) 8757033. The Windows taskbar at the bottom shows the date as 25-03-2021 and time as 12:48.

Step 2

Select paper – 16/15 papers will be displayed

The screenshot shows the e-PGPathshala website interface. The subject is 'Home Science'. The 'Paper' dropdown menu is open, displaying a list of 16 papers (P-01 to P-16) with their respective marks in parentheses. The 'Module' dropdown menu is currently set to '--Select--'. A blue circle highlights the 'Paper' dropdown menu. The website header includes 'HOME', 'STUDENT CORNER', and 'QUIZ' buttons. The footer contains copyright information for INFLIBNET e-Pg Pathshala.

Subject: Home Science [Back to Subjects](#)

Paper: --Select--

- Select--
- P-01.Residential space designing (40)
- P-02.Decorating the Interiors (40)
- P-03.Family resource management (40)
- P-04. Front office and housekeeping (40)
- P-05. Management of food service (40)
- P-06.Quantity food production (40)
- P-07.Fashion designing and apparel industry (40)
- P-08.Textile manufacturing and testing (40)
- P-09. Textile colouration and finishes (40)
- P-10. Early childhood care, education and development (40)
- P-11. Child guidance and counselling (40)
- P-12.Extension education (40)
- P-13. Communication technologies for extension education (40)
- P-14. Women's development and empowerment (30)
- P-15.Entrepreneurship development (40)
- P-16.Research methodology and statistics for home science (50)

Module: --Select--

Visitors (Since: 19-march-2014) 8757033

IMPORTANT LINKS

- » MoE : ICT Initiatives

Activate Windows
Go to Settings to activate Windows.

Web site engine's code is copyright ©INFLIBNET e-Pg Pathshala Management System, INFLIBNET Centre, Gandhinagar, Gujarat, India.

Step 3

Select module against each paper – list of 30 to 50 modules will be displayed

The screenshot shows the e-PGPathshala website interface. The subject is 'Home Science'. The 'Paper' dropdown menu is set to 'P-02.Decorating the Interiors (40)'. The 'Module' dropdown menu is open, displaying a list of 18 modules (M-01 to M-18). A blue circle highlights the 'Module' dropdown menu. The website header includes 'HOME', 'STUDENT CORNER', and 'QUIZ' buttons. The footer contains copyright information for INFLIBNET e-Pg Pathshala.

Subject: Home Science [Back to Subjects](#)

Paper: P-02.Decorating the Interiors (40)

Module: --Select--

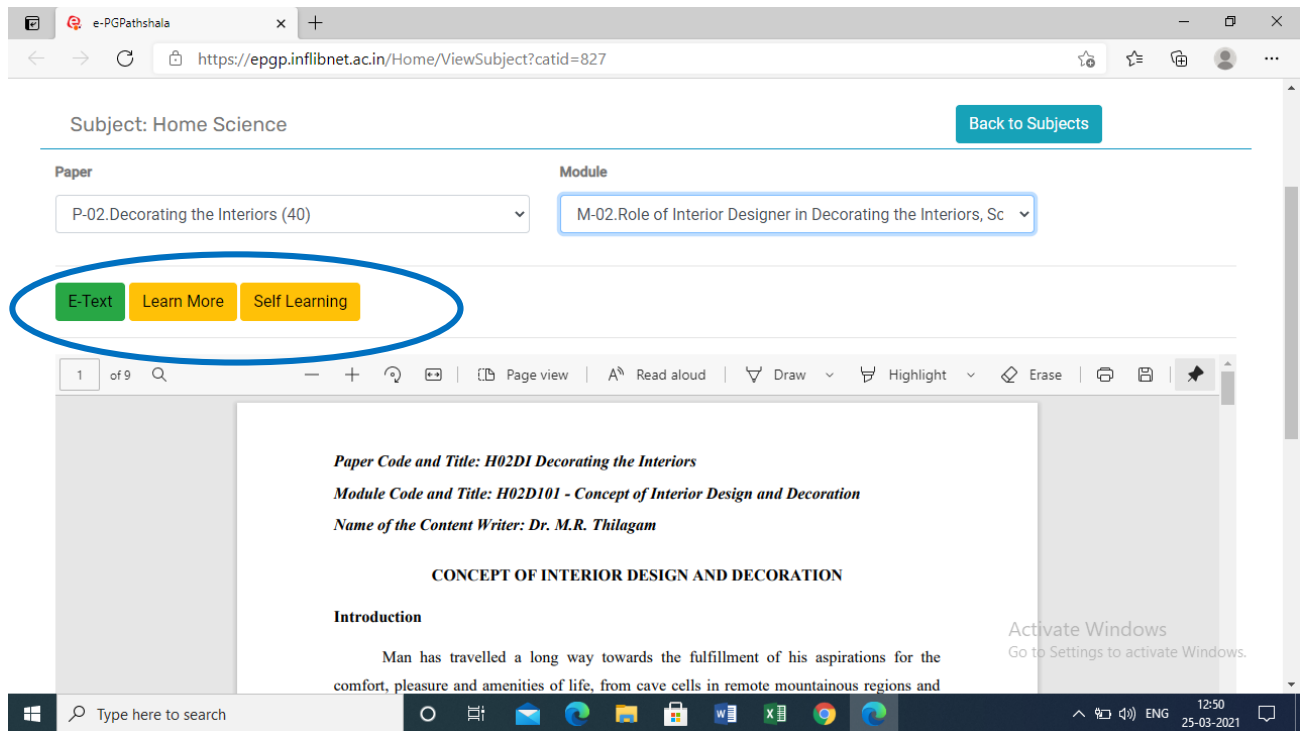
- Select--
- M-01. Concept of Interior Design and Decoration, History and development of interior decoration in India
- M-02. Role of Interior Designer in Decorating the Interiors, Scope and recent trends in interior design
- M-03. Sequential outlining of the Design Process
- M-04. Preliminary Steps in Design Development
- M-05. Interior Design - The process of Design
- M-06. Interior Design Profession
- M-07. Special Considerations in Design Interiors
- M-08. Definition and classification of design, Elements of design
- M-09. Principles- application of design principles in interiors
- M-10. Sources of colour, qualities, Prang, Munsell and Ostwald colour system
- M-11. Colour harmonies
- M-12. Psychological effect of colour, Colour use and application, effect of light upon colour and effect
- M-13. Principles of design in use of colour. Factors affecting use of colour in interiors
- M-14. Types of lighting, requirements, measurement. Methods of artificial lighting, lighting accessories
- M-15. Latest materials and methods of lighting, Modern features of lighting design and fixtures – Home
- M-16. Furniture- classification-furniture for comfort rest and relaxation, work and storage built-in and p
- M-17. Case goods and upholstered furniture –its construction
- M-18. Furniture styles –traditional, contemporary and modern

Total Visitor

Web site engine's code is copyright ©INFLIBNET e-Pg Pathshala Management System, INFLIBNET Centre, Gandhinagar, Gujarat, India.

Step 4

The selected module opens with the quadrant tabs namely e text, learn more and self-learning video



The screenshot displays the e-PGPathshala website interface. At the top, the browser address bar shows the URL <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827>. Below the browser, the page header indicates the subject is 'Home Science' and includes a 'Back to Subjects' button. The main content area features two dropdown menus: 'Paper' set to 'P-02.Decorating the Interiors (40)' and 'Module' set to 'M-02.Role of Interior Designer in Decorating the Interiors, Sc'. Below these menus, three navigation tabs are visible: 'E-Text' (highlighted with a blue circle), 'Learn More', and 'Self Learning'. The 'E-Text' tab is active, displaying a document viewer with the following text:

Paper Code and Title: H02D1 Decorating the Interiors
Module Code and Title: H02D101 - Concept of Interior Design and Decoration
Name of the Content Writer: Dr. M.R. Thilagam

CONCEPT OF INTERIOR DESIGN AND DECORATION

Introduction

Man has travelled a long way towards the fulfillment of his aspirations for the comfort, pleasure and amenities of life, from cave cells in remote mountainous regions and

The Windows taskbar at the bottom shows the system tray with the date 25-03-2021 and time 12:50.

The same method of navigation applies to Food & Nutrition as well.