DEPARTMENT OF HOME SCIENCE RKMV, SHIMLA

Department of Home science integrates cross cutting issues relevant to Gender, Environment, Human Values and Professional Ethics into the Curriculum

S.No	Name of the Programme	Name of the course provided by the Department of Home science which integrates cross cutting issues relevant to Gender, Environment and Sustainability, Human Values and Professional Ethics into the Curriculum	Couse Code	Description
Course	s relevant to Gendo	er Issues		
1.	B.A Nutrition and Health Education	Nutrition for the Family	BANHE-A- 102	Gender Issues The courses enable to identify physical changes in pregnancy and interpret it to the nutritional requirements also inculcates developmental change during adolescents and relate to the nutritional requirements
	B.A Nutrition and Health Education		BANHE –A- 303	Gender Issues This course relates the role of nutrition for the pregnant women, lactating mothers, breast feeding and complementary foods. And to enable us to know about child health, morbidity, maternal and child health programs.
	B.A Nutrition and Health Education	Public Nutrition	BANHE –A- 301	Gender Issues The course interprets the measures of malnutrition and nutritional problems of the community.
4	B.A Nutrition and Health Education	Public Health Nutrition	BANHE-A- 202	Gender Issues This course enables to identify and contribute to the prevention of public health/social health problems in the country. And to equip students with workable knowledge to treat common illnesses at home.
5.	B.A Home Science	Gender In Extension And Development	BA HSC /BSC HSC- 306:	Gender Issues This course inculcates the process of development with importance of gender-based programs and to

		understand the efforts at different levels
ı		for empowering women

Courses relevant to Human Values and Professional Ethics				
6.	B.A Nutrition and Health Education		BANHE -A- 201	Human Values and Professional Ethics: This course creates awareness about the importance of food safety and related issues by discussing the various food handling practices.
7.	B.A Nutrition and Health Education	Human Nutrition	BANHE-A- 305	Human Values and Professional Ethics: This course enables us to understand basic concepts in Nutrition, nutrients and their functions, sources and deficiency symptoms and to understand the nutritional requirements during different stages of life.
8.	B.A Nutrition and Health Education		BANHE-A- 203	Human Values and Professional Ethics: Enhances knowledge on Business Ethics, Sustainability and Business environment domestically and globally. This course apprises the students regarding Food service Industry, food production as well as standardization of a recipe and the various steps to set up one's own unit. Enhances knowledge on Business Ethics, Sustainability and Business environment domestically and globally.
9.	B.A Nutrition and Health Education		BANHE –A- 204	Human Values and Professional Ethics: This course helps in understanding the importance of fitness and its relation to health and nutrition
10.	B.A Nutrition and Health Education	Food and Nutrition	BANHE –A- 304	Human Values and Professional Ethics: To understand the parameters of Body Mass Index and meal planning for different activity levels.
11.	B.A Nutrition and Health Education	Therapeutic Nutrition	BANHE-A- 302	Professional Ethics: To enable students to gain practical knowledge on functioning of dietary department and dietary modification of various diseases. This course inculcates Role

				and responsibilities of Dietician and Code of ethics.
12.	B.A Nutrition and Health Education	Nutrition: A Lifespan Approach		Human Values: To know about the principles, factors affecting meal planning, dietary guidelines, and methods of assessment of nutrient requirement. To inculcate interest in the students to know about the need for the nutrients in different stages of life span of human beings.
13.		Resource Management	BA HSC/BSC HSC- 102:	Human Values: To create awareness among the students about management in the family to recognize the importance of wise use of resources in order to achieve goals