



National Curriculum for HSSC Pre-Home Economics

Grade XI-XII 2018 Complete Course Outline

**National Curriculum Council (NCC) Secretariat
Ministry of Federal Education & Professional Training, Islamabad.**

Scheme of Studies

HSSC Grade XI-XII (Pre-Home Economics)

HSSC-I		Periods		Marks			Medium of Instruction
S. No	Subject	Theory	Practical	Theory	Practical	Total	
1	Urdu/Pakistan Culture (foreign students)	6	-	100	-	100	
2	English (Compulsory)	6	-	100	-	100	
3	Islamiat/Ethics (for Non-Muslims)	3	-	50	-	50	Urdu/English
4	Fundamentals of Food & Nutrition	3	2	50	25	75	English
5	Clothing and Personality Development	2	3	35	40	75	English
6	Art and Design	2	3	50	25	75	English
7	Science for Home Economics (A) OR Home Nursing (B)	3	2	50	25	75	English
	Library	-	2	-	-	-	
	Total HSSC-I					550	

- Foreign students may opt PAKISTAN CULTURE in lieu of URDU COMPULSORY.
- Team Sports after school hours

HSSC-II		Periods		Marks			Medium of Instruction
S. No	Subject	Theory	Practical	Theory	Practical	Total	
1	Urdu/Pakistan Culture (foreign students)	6	-	100	-	100	
2	English	6	-	100	-	100	
3	Pakistan Studies	3	-	50	-	50	Urdu/English
4	Home Management & Interiors	3	2	50	25	75	English
5	Child Development	3	2	50	25	75	English
6	Computer Studies for Home Economics	2	3	40	35	75	English
7	Economics (A) OR Accounting (B)	5	-	75	-	75	English
	Library	-	2	-	-	-	
	Total HSSC-II					550	

- Foreign students may opt PAKISTAN CULTURE in lieu of URDU COMPULSORY.
- Team Sports after school hours

Principles of Accounting

1. Introduction		
Topic	Student Learning Outcomes	Practical
1.1 Needs and importance of accounting 1.2 Accounting: a business language 1.3 Book keeping 1.4 Book keeping versus accounting 1.5 Accounting versus accountancy 1.6 Branches of accounting 1.7 Objects of accounting 1.8 Important accounting terms and concepts 1.9 Users of Financial statements.	The students will be able to understand: Fundamental Knowledge of Accounting and its basic concepts	Nil
2. Analyses Of Business Transaction And Double Entry System		
Topic	Student Learning Outcomes	Practical
2.1 Analysis of transaction 2.2 Double entry system 2.3 Advantages of double entry system 2.4 Single entry system 2.5 Difference between double entry and single entry system 2.6 Nature of Accounts and their classification 2.7 Rules for Debit and credit 2.8 Cash and Accrual Basis system of Accounting	The students will be able to understand: Basic transactions, their analysis and their effect upon the Accounting Equation	Collect the data to analyze the transactions under double entry system and accounts involved.

2.9 Accounting Equation		
3. Journal: The Book of Original Entry		
Topic	Student Learning Outcomes	Practical
3.1 Definition 3.2 Characteristics 3.3 Format and construction 3.4 Journal entry 3.5 Narration 3.6 Advantages of journal 3.7 Format	The students will be able to understand: The nature of journals, method of its construction and its advantages	Collect the data and prepare journal.
4. Ledger		
Topic	Student Learning Outcomes	Practical
4.1 Definition 4.2 Features 4.3 Format 4.4 Posting procedure 4.5 Balancing an account	The students will be able to understand: Post the transactions from the Journal to Ledger.	Take a journal and post its transactions into ledger (continued from practical of chapter 3)
5. Trial Balance		
Topic	Student Learning Outcomes	Practical
5.1. Meanings and Methods of construction 5.2. Formats	The students will be able to understand: Transfer the closing balances from the Ledger to the Trial Balance.	Take the data from the ledger and prepare the Trial Balance (continued from practical of chapter 4)
6. Final Accounts		

Topic	Student Learning Outcomes	Practical
6.1. Two systems of ascertaining financial results and financial position. 6.2 Closing the Books of Accounts 6.3. Closing the expired accounts from the Trial Balance 6.4. Construction of Trading Account 6.5. Construction of Profit and Loss Account 6.6. Construction of Balance Sheet 6.7. Financial Accounts vs Financial Statements 6.8 Type of adjustments and their treatments.	The students will be able to understand: <ul style="list-style-type: none"> • The closing process of books of accounts and to construct the Profit and Loss Account/Income Statement and the Balance Sheet • How to calculate the Financial Result and to know the Financial Position 	<ul style="list-style-type: none"> • Collect the data of Trial Balance and prepare the Final accounts / Financial statements with the help of Trial Balance (continued from practical of chapter 5) • Collect the additional information regarding accruals , prepayments & depreciation (post trial balance data) and made necessary adjustments.
7. Cash Book And Reconciliation Statement		
Topic	Student Learning Outcomes	Practical
7.1 Definition of Cash Book 7.2 Types of cash book 7.3 Opening an account with a bank, accounting treatment of cheques 7.4 Construction of Cash Book 7.5 Difference between Cash Book and Pass Book/Bank Statement 7.6 Reconciliation Process 7.7 Bank Reconciliation Statement	The students will be able to understand: <ul style="list-style-type: none"> • Cash books its types and to learn about opening a bank account • Pass Book and Bank Statement • Prepare cash Book and Bank Reconciliation Statement 	Collect the data and construct three – column cash book, compare it with the Bank statement and prepare Bank Reconciliation Statement.
8. How to Create a Family Budget		
Topic	Student Learning Outcomes	Practical
8.1 Choose Your Budget Style: Paper or Electronic	The students will be able to understand: <ul style="list-style-type: none"> • To make a perfect family budget, 	Collect the data and prepare a family budget – manually as well as on

8.2 Income and expenditures. 8.3 Set Up the Ledger, Spreadsheet 8.4 Control Discretionary Spending 8.5 Pay off Debt	according to their total income • Balance the Incomes and expenditures. • Mange the Debts.	computer
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Computer Studies for Home Economics

Unit 1: BASICS OF INFORMATION TECHNOLOGY	
Contents and Scope	Student Learning Outcomes/Skills
	The students will be able to:
1.1. Data Representation	i. Understand Data Processing cycle (data and information) ii. Know about the types of Data (Number, Text, Image, Audio, Video etc.) iii. Identify different formats of Files (i.e. text, image etc.)
1.2. Overview / Introduction of Hardware	i. Define Computer hardware ii. Identify and explain the use of different Input and Output Devices iii. Identify and explain the Processing Device iv. Identify and explain different Storage Devices v. Identify and explain Memory Units
1.3. Overview / Introduction of Software	i. Define Application software (i.e. MS-Office, Graphics designing Software, Programming languages, Web site development software etc.) ii. Define System Software iii. Explain different types of System software <ul style="list-style-type: none"> • Operating System • Device Driver • Antivirus
1.4. Computer Security and Ethics	i. Explain the importance of Computer security ii. Define the following terms: <ul style="list-style-type: none"> • Cyber crime • Virus

	<ul style="list-style-type: none"> • Password <p>iii. Identify and explain different causes of virus iv. Know about computer ethics v. Discuss different areas of computer ethics (Information accuracy, Software piracy, Information privacy etc.)</p>
1.5. Overview of Data Communication	<p>i. Define Data communication ii. Explain the Components of Data Communication (Sender, Receiver, Medium/ Channel, Message)</p>
1.6. Information System Development Life Cycle	<p>Explain the importance of SDLC ii. Describe different Phases of SDLC i.e. Feasibility study</p> <ul style="list-style-type: none"> • Analysis • Design • Development • Implementation • Testing • Maintenance
Chapter 2: APPLICATIONS OF INFORMATION TECHNOLOGY	
Contents and Scope	Student Learning Outcomes/Skills
	The students will be able to:
2.1 Uses of Computers	<p>i. Understand the uses of Computers in daily life i.e.</p> <ul style="list-style-type: none"> • Education • Design (CAD/CAM) • Medical • Home Management • Industry • E-Commerce • Banking

2.2 Introduction of Internet Basics / Terminologies	i. Define the following Internet Basics / terminologies <ul style="list-style-type: none"> • Internet • Search Engine • Web browser • URL • Web page • Website • World Wide Web • Home page • Favorites • Book marks • Downloading • Uploading • E-mail • Workgroup
Chapter 3: PRESENTATION SOFTWARE	
Contents and Scope	Student Learning Outcomes/Skills
3.1 Introduction / Use of Presentation Software	The students will be able to: <ol style="list-style-type: none"> i. Understand the importance of Presentation Software (i.e. MS-Power point) ii. Recognize different Presentation tools iii. Know the basics of Presentation software i.e. slide, clip art, page setup etc. iv. Create Presentations on interdisciplinary topics using following features: <ul style="list-style-type: none"> • Formatting • Slide layout • Graphics • Animations • Slide Transition

	<ul style="list-style-type: none"> • Slide views • Slide show
Chapter 4: SPREAD SHEET SOFTWARE	
Contents and Scope	Student Learning Outcomes/Skills
	The students will be able to:
4.1 Introduction / Use of Spreadsheet Software	<p>i. Understand the importance of Spreadsheet Software (i.e. MS-Excel)</p> <p>ii. Know the basics of Spreadsheet software i.e. Cell, Worksheet, Workbook, cell address etc.</p> <p>iii. Create worksheets on different topics like education, budget etc. using following features:</p> <ul style="list-style-type: none"> • Formatting • Insert data • Formulas • Functions • Sorting of data • Charts / graphs
Chapter 5: GRAPHIC DESIGNING SOFTWARE	
Contents and Scope	Student Learning Outcomes/Skills
	The students will be able to:
5.1 Introduction / Use of Graphic Designing Software	<p>i. Understand the importance of Graphic Designing Software (i.e. Adobe Photoshop)</p> <p>ii. Know the basic components of Workspace</p> <p>iii. Create Graphics using following features:</p> <p>Formatting</p> <ul style="list-style-type: none"> • Different file formats • Add, arrange and combine layers • Different tools i.e. <ul style="list-style-type: none"> ○ Marquee selection tools

	<ul style="list-style-type: none"> ○ Move tool ○ Lasso tools ○ Magic wand tool ○ Brush tool ○ Gradient tool ○ Blur tool ○ Pen tool ○ Rectangle tool ○ Eyedropper tool ○ Hand tool ○ Zoom tool ○ Paint brush tool ○ Pencil tool ○ Eraser tool
Chapter 6: WEB DEVELOPMENT SOFTWARE	
Contents and Scope	Student Learning Outcomes/Skills
6.1 Introduction / Use of Web Development Software	<p>The students will be able to:</p> <ul style="list-style-type: none"> i. Understand the importance of Web Development Software (i.e. Word Press) v. Recognize different Web Development tools ii. Know the basic components of Workspace iii. Create Web pages using following features: <ul style="list-style-type: none"> ● Formatting ● Add / Edit / Delete a link ● Add themes ● Manage header / footer ● Add a Web page ● Add pictures ● Use of hover ● Publish a Web page

UNIT WISE DISTRIBUTION

Unit no.	Unit name	No. of Theory periods	No. of practical periods
1	BASICS OF INFORMATION TECHNOLOGY	25	-
2	APPLICATIONS OF INFORMATION TECHNOLOGY	15	05
3	PRESENTATION SOFTWARE	05	10
4	SPREADSHEET SOFTWARE	05	10
5	GRAPHIC DESIGNING SOFTWARE	05	20
6	WEB DEVELOPMENT SOFTWARE	05	20
Total periods:		125	

UNIT WISE WEIGHTAGE

Unit no.	Unit name	Weightage in %
1	BASICS OF INFORMATION TECHNOLOGY	25 %
2	APPLICATIONS OF INFORMATION TECHNOLOGY	15 %
3	PRESENTATION SOFTWARE	10 %
4	SPREADSHEET SOFTWARE	10 %
5	GRAPHIC DESIGNING SOFTWARE	20 %
6	WEB DEVELOPMENT SOFTWARE	20 %

Food Nutrition

Chapter 1 INTRODUCTION TO THE STUDY OF NUTRITION		
Contents	Learning Outcomes	Practical
	Students will be able to:	
1.1 Definition of nutrition and their relevant terms	<ul style="list-style-type: none"> • Define Nutrition • Define Nutrients • Define Food • Define Health • Define Nutritional Status • Define Mal Nutrition • Define Under Nutrition • Define Over Nutrition 	<p>Determination of:</p> <ul style="list-style-type: none"> • Height • Weight • BMI • Body frame size
1.2 Importance of Nutrition	<ul style="list-style-type: none"> • Explain importance of nutrition in relation to health 	<p>Students will be able to:</p>
1.3 Functions of food	<ul style="list-style-type: none"> • List the basic functions of food • Describe physiological function of food • Describe social function of food • Describe psychological function of food 	<p>Calculate their anthropometric measurements i.e. BMI, Waist hip ratio, Mid Arm Circumference (MIC).</p>
1.4 Sign of good and poor nutrition	<ul style="list-style-type: none"> • Identify the physical and clinical signs of poor and good nutrition • Compare of good and poor nutrition 	

	<ul style="list-style-type: none"> List the effect of nutrition on skin, hair, nails and gums 	
1.5 Factors effecting nutritional need of an individual	<ul style="list-style-type: none"> Identify the factors effecting nutritional needs Understand the effects of age on nutritional needs Describe the effects of sex on nutritional needs Analyze the effects of climate on nutritional needs Determine the effects of activity levels on nutritional needs Determine the effect of different factors on nutritional needs of individuals 	
Chapter 2 NUTRIENTS (Composition, Classification, Characteristics, Food sources, Functions, Recommended Dietary Allowances and Nutritional Deficiency of the Macronutrients and Micronutrient)		
Contents	Learning Outcomes	Practical
	Students will be able to:	
2.1 Definition of Macro nutrients and Micro nutrients.	<ul style="list-style-type: none"> Define macro and micro nutrients Differentiate between macro and micro nutrients 	Students will be able to: <ul style="list-style-type: none"> Develop effective skills of writing report.
2.2 Classification on the basis of Macro-Micro nutrients. 2.1.1. Carbohydrates	<ul style="list-style-type: none"> Define carbohydrates Explain composition of carbohydrates Classify carbohydrates Identify the functions of carbohydrates in the body Identify the different food sources 	Students will be able to present their written report with the help of IT.

	<p>of carbohydrates</p> <ul style="list-style-type: none"> • Explain the RDA's for different age group • Explain hazards of toxicity of carbohydrates 	<p><u>Students will develop reports on any one of the macro and micro nutrients related to Pakistan</u></p>
2.1.2. Proteins	<ul style="list-style-type: none"> • Define proteins • Explain composition of proteins • Explain functions of proteins • Discuss deficiency diseases of protein • Explain food sources of proteins • Explain toxic effects of proteins 	
2.1.3. Fats	<ul style="list-style-type: none"> • Define fats and explain their composition • Explain classification of fats • Discuss characteristics and function of lipids • Differentiate between deficiency and toxic effects of lipids 	
<p>2.1.4. Vitamins</p> <p> 2.1.4.1 Fat Soluble Vitamin (A,D,E,K)</p> <p> 2.1.4.2. Water Soluble Vitamin (B1,B2, B3,Vitamin C)</p>	<ul style="list-style-type: none"> • Define vitamins • Differentiate between water soluble and fat soluble vitamins • Explain and composition of each vitamin in detail • Explain function of each vitamin in the body 	
2.1.5. Minerals; Calcium, Phosphorus, Iron, Iodine, Zinc	<ul style="list-style-type: none"> • Define minerals • Differentiate between macro and micro minerals • Define and introduce the minerals (individual mentioned) 	

	<ul style="list-style-type: none"> • Discuss functions of different minerals on the body • Define the deficiency and toxic effects of minerals on the body • Explain the different RDA's of the mentioned minerals • Discuss the food sources of the minerals. <ul style="list-style-type: none"> • Discuss composition of water • Describe characteristics of water • Describe functions of water. • Explain dehydration and its management. 	
Chapter 3 BALANCED DIET		
Contents	Learning Outcomes	Practical
	Students will be able to:	
3.1. Definition and characteristics of balanced diet.	<ul style="list-style-type: none"> • Define balance diet 	Students will be able to: <ul style="list-style-type: none"> • Understand the use of food in the body and its relationship to good health. • Use nutrition knowledge to appraise one's food habits. • Apply the Food Guide in food selection and preparation
3.2. Importance of balanced diets.	<ul style="list-style-type: none"> • Discuss importance of balance diet • Differentiate between balanced and non-balanced diet • Explain importance of variety in a balanced diet 	<u>Preparation of sample menu for balance diet</u>
3.3. Use of food guide pyramids and my plate.	<ul style="list-style-type: none"> • Describe different food groups • Explain in detail the food guide pyramid • Define food composition table 	

	<ul style="list-style-type: none"> • Use food composition table • Define my plate • Use my plate • Define dietary reference intakes 	
3.4. Units of measurement for nutrition.	<ul style="list-style-type: none"> • Define units of measurements • Learn proper measuring techniques for liquid and dry food item 	
Chapter 4 FOOD GROUPS (Nutritive Composition, Characteristics, Selection and Care in food preparation of following food groups)		
Contents	Learning Outcomes	Practical
	Students will be able to:	
4.1. Milk group	<ul style="list-style-type: none"> • Define milk • Explain the nutritive value of milk • Discuss composition of milk • Select and care the different types of milk available • Describe the appropriate methods of preparing food 	Composition, Characteristics, Selection and Care in food preparation of following food groups Preparation of: <ul style="list-style-type: none"> • Egg Cookery <ul style="list-style-type: none"> ○ Boiled egg (Half & full) ○ Fried egg ○ Omelet • Milk Cookery <ul style="list-style-type: none"> ○ Sheer khurma ○ Firni • Meat Cookery <ul style="list-style-type: none"> ○ Meat pulao ○ Shami kabab ○ Chicken Korma
4.2. Meat group (eggs, fish, poultry, meat)	<ul style="list-style-type: none"> • Define different types of meat • Compare nutritive value of different meat • Discuss the selection of different types of meat. • Discuss the care and storage of meat • Describe the appropriate methods of preparing food 	
	<ul style="list-style-type: none"> • Discuss the composition and 	<ul style="list-style-type: none"> • Vegetable and Fruit Cookery

4.3. Vegetable and fruit group	<p>nutritive value of fruits and vegetables</p> <ul style="list-style-type: none"> • Discuss the characteristics of fruits and vegetables • Explain selection and care of fruits and vegetables • Describe retention of nutritive value of fruits and vegetables • Describe the appropriate methods of preparing food using vegetable and fruit. 	<ul style="list-style-type: none"> ○ Spinach bhujia ○ Potato bhujia ○ Tossed salad ○ Russian salad ○ Vegetable plate ○ Fruit gelatin • Cereal group <ul style="list-style-type: none"> ○ Chappati ○ Paratha ○ Boiled rice ○ Daal Masoor • Snacks <ul style="list-style-type: none"> ○ Chicken Sandwich ○ Pakoray ○ Plain cake
4.4. Cereal group	<ul style="list-style-type: none"> • Discuss nutritive value of different cereal • Explain characteristics of cereals • Discuss selection and care of cereals • Explain milling and polishing methods of cereals. • Describe the appropriate methods of preparation of foods 	<p>Students will be able to:</p> <ul style="list-style-type: none"> • Learn proper measuring techniques for liquid and dry ingredients. • Classify cooking tools according to their use in the kitchen. • Learn about the basic cooking terms used in lab. • Learn proper cooking techniques in lab. • Identify key information used in a recipe. • Learn about cooking effects of texture, color, aroma, and flavor on meat. • Able to prepare different types
4.5. Fats and oil group	<ul style="list-style-type: none"> • Define fats and oils • Discuss nutritive values of different fats and oil • Discuss selection method of different fats and oils • Describe the appropriate methods of preparing food 	<ul style="list-style-type: none"> • Learn proper measuring techniques for liquid and dry ingredients. • Classify cooking tools according to their use in the kitchen. • Learn about the basic cooking terms used in lab. • Learn proper cooking techniques in lab. • Identify key information used in a recipe. • Learn about cooking effects of texture, color, aroma, and flavor on meat. • Able to prepare different types

		<p>of meat according to the proper principles of meat cookery.</p> <ul style="list-style-type: none"> • Learn to use a variety of cooking techniques in the preparation of meat cookery. • Able to prepare foods under safe and sanitary conditions • Develop habit of doing work individually and in group situations in a well-organized and cooperative manner. • Practice use of time, energy, and resources
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UNIT WISE WEIGHTAGE

S. No	Chapter Name	Weightage in percentage
1	Introduction to the study of Nutrition.	15%
2	Nutrients	40%
3	Balanced Diet	15%
4	Food Groups	30%

SUGGESTIVE WEIGHTAGE FOR ASSESSMENT		
Paper I (theory)	50 marks	Paper II (Practical) 25 marks
1. Question type 1.1. Objective type (Part I) 1.1.1. Multiple choice Question (1 marks each) - 15 marks 1.1.2. Short answers – 15 marks 1.2. Subjective type (Part II) 1.2.1. Essay type – (2 out of 3)- 10 marks each		<ul style="list-style-type: none"> • Practical performance - 10 marks • Written - 5 marks • Manual - 5 marks • Viva voce - 5marks

Home Management and Interiors

Chapter 1: INTRODUCTION HOME ECONOMICS EDUCATION		
Contents	Learning Outcomes	Practical
1.1 History of Home Economic Education 1.2 Profession in Home Economics Education	Students should be able to <ul style="list-style-type: none"> • Define Home Economics • Describe the philosophical base of Home Economics. • Explain historical background of Home Economics • Evaluate & value Home Economics as a professional field of study • Discuss major professions in Home Economics 	File Work: Flow chart of historical background of Home Economics Students should be able to <ul style="list-style-type: none"> • Explain history of Home economics & its gradual advancement.
Chapter 2: Management		
Contents	Learning Outcomes	Practical

<p>1.1. Definition of Management 1.2. Management process 1.3. Motivation of management</p> <p>a) Goals b) Values</p>	<ul style="list-style-type: none"> • Students should be able to • Define Management • Define Home Management • Discuss the steps of management process • Describe the significance of planning, organization, execution & evaluating results. • List motivational factors for management • Define Goals • Explain types of goals <ul style="list-style-type: none"> i. Long Term Goals ii. Short term Goals iii. Mean end Goals • Understand, why goals change? • Define Values • Identify the sources of values • Classify types of values <ul style="list-style-type: none"> i. Intrinsic values ii. Instrumental values • Differentiate between types of values • Summarize the importance of motivational factors for management 	<p>File work: Flow chart of management process</p> <p>Students should be able to</p> <ul style="list-style-type: none"> • Describe steps of management process
<p>Chapter 3: Decision Making</p>		

Contents	Learning Outcomes	Practical
1.1 Definition of Decision making 1.2 Steps involved in decision making 1.3 Importance of decision making 1.4 Definition of family 1.5 Stages of family life cycle 1.6 Types of decisions at various stages of family life cycle	Students should be able to <ul style="list-style-type: none"> • Define decision making • Describe the decision making process • Explain the significance of each step in decision making process • Conclude the significance of decision making • Define family • Explain family life cycle • List stages of family life cycle • Describe & evaluate the stages of family life cycle • Relate decision making at various stages of family life cycle 	File work <ul style="list-style-type: none"> • Diagram of Decision making • Flow chart of decision making Students should be able to <ul style="list-style-type: none"> • Describe & draw decision making flow-chart
Chapter 4: Environmental Design		
Contents	Learning Outcomes	Practical
1.1 Definition and awareness of environmental design 1.2 Environmental degradation and mitigation 1.3 Environment friendly design 1.4 User- friendly design	Students should be able to <ul style="list-style-type: none"> • Define Environment • Define environmental design • Describe the components of environmental design • Discuss environmental degradation • Explain causes of environmental degradation & mitigation • Understand remedies of environmental degradation & 	File work <ul style="list-style-type: none"> • Plan activity to overcome environmental degradation Students should be able to <ul style="list-style-type: none"> • Define & contribute to sustainable development in society

	<p>mitigation</p> <ul style="list-style-type: none"> • Define environment friendly design • Interpret concepts of environment friendly design • Define user-friendly design • Categorize User-friendly design 	
Chapter 5: Interior Design		
Contents	Learning Outcomes	Practical
<p>5.1. Definition of Design and Interior design</p> <p>5.2. Elements and Principles of design</p> <p>5.3. Difference between elements of design and interior design.</p> <p>5.4. Difference between interior designer and interior decorator</p>	<ul style="list-style-type: none"> • Students should be able to • Define design • Define interior design • Describe elements of design • Propose the application of elements of design in interior design • Describe principles of design • Discuss the application of principles of design in interior design • Differentiate between elements of design and interior design. • Define interior designer • Understand the responsibilities of interior designer • Define interior decorator • Discuss the role of interior decorator 	<p>File work</p> <ul style="list-style-type: none"> • Application of elements of design in interiors <ul style="list-style-type: none"> ◦ Select & paste pictures of residential interiors, enhancing with appropriate captions • Application of principles of design in interiors <ul style="list-style-type: none"> ◦ Select & paste pictures of residential interiors, enhancing with appropriate captions • Flow chart showing responsibilities of interior designer <p>Students should be able to</p> <ul style="list-style-type: none"> • Learn & practice The development of design

Chapter 6: Selection of Major Electrical Appliances		
Contents	Learning Outcomes	Practical
6.1. Environment friendly appliances 6.2. Energy costs 6.3. Functional features of electrical appliances a. Purchase price b. Quality c. Size d. Safety e. Styles	Students should be able to <ul style="list-style-type: none"> • Define electrical appliances • Demonstrate the utilization of electrical appliances • Understand the safety measures which must be kept in mind while using electrical appliance at home • Discuss how price, quality, size & style effect the selection & purchase of electrical appliances. 	Demonstration & Evaluation of major electrical appliances being used in Pakistani homes in relation to care, design, efficiency and environment friendliness. <ul style="list-style-type: none"> • Toaster • Iron • Refrigerator • Washing machine • Food processor • Electric kettle Students should be able to <ul style="list-style-type: none"> • Select & utilize electrical appliances efficiently
Chapter 7: Resources		
Contents	Learning Outcomes	Practical
7.1. Definition of resources 7.2. Types of resources a. Human resources b. Nonhuman resources 7.3. Management of time and energy, guidelines for time management and time planning 7.4. Work simplification, techniques of simplifying work	Students should be able to <ul style="list-style-type: none"> • Define resources • Discuss classification of resources • Understand the interrelationship of different types of resources • Critically evaluate the significance of managing time & energy • Simplify the guidelines for time management 	File work <ul style="list-style-type: none"> • Flow chart identifying classification of resources available to family • Illustrations of energy management while doing household work • Making Time Plans for college going girl, working women & housewife. • Plan a budget for 5-6 members

	<ul style="list-style-type: none"> • Perceive the importance of time planning • Define work simplification • Justify the importance of work simplification in household activities • Evaluate the techniques of work simplification 	<p>of low and middle income families</p> <p>➤ Experiment with one work simplification project. Students will be able to apply work simplification strategies for a small family</p> <p>Students should be able to</p> <ul style="list-style-type: none"> • Define resources • Develop awareness about resource utilization within family living
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Chapter 8: Kitchen and Storage

Contents	Learning Outcomes	Practical
<p>8.1. Kitchen types and work centers</p> <p>8.2. Kitchen supplies</p> <p>8.3. Storages</p> <p>8.4. Principle of storage ‘importance of functional storage’</p>	<p>Students should be able to</p> <ul style="list-style-type: none"> • Define kitchen • List types of kitchen • Discuss the advantages & disadvantages of each kitchen type • Define storage • Learn principles of storage • □ Critically analyze the requirement & significance of functional storage 	<p>File work</p> <ul style="list-style-type: none"> • Making illustrations of different types of kitchen • Select & paste pictures of functional storage within the house. <p>Students should be able to</p> <ul style="list-style-type: none"> • Learn kitchen types for effective & efficient planning of the house • Learn functional storage within the house.

Project:		
Contents	Learning Outcomes	Practical
<ul style="list-style-type: none"> Renovation projects to reuse old furniture / furnishings 	Students should be able to <ul style="list-style-type: none"> Re-use & re-cycle products to save eco-system Re-new furniture and furnishings to save family resources. 	
<ul style="list-style-type: none"> Practical file covering the content of syllabus. 	Students should be able to <ul style="list-style-type: none"> Practice and apply the syllabus content. 	

UNIT WISE WEIGHTAGE

S. No	Chapter Name	Weightage in percentage
1	Introduction Home Economics Education	08
2	Management	14
3	Decision Making	16
4	Environmental Design	10
5	Interior Design	10
6	Selection of Major Electrical Appliances	12
7	Resources	16
8	Kitchen and Storage	14
		100

Home Nursing

Chapter 1: INTRODUCTION TO THE BODY		
Contents	Learning Outcomes	Practical
<ul style="list-style-type: none"> • Body as a whole: Chief cavities and organs 	Students will be able to: <ul style="list-style-type: none"> • Describe chief cavities of the body • Explain position of organs with in body 	
Chapter 2: SKELETON		
Contents	Learning Outcomes	Practical
2.1 Bones: Structure and types of bones 2.2 Skull: Name & positions of bones of cranium & face 2.3 Vertebral column: A general structure. 2.4 Sternum and ribs 2.5 Shoulder girdle and upper extremity 2.6 Pelvic girdle and lower extremity.	Students will be able to: <ul style="list-style-type: none"> • Describe the structure of bones • Explain the types of bones • Name the bone of cranium and face • Identify the bones • Describe the structure of vertebral column • Discuss the structure of sternum and ribs • Explain the part of shoulder girdle and upper extremity • Explain the part of pelvic girdle and lower extremity. 	
Chapter 3: JOINTS AND MUSCLES		

Contents	Learning Outcomes	Practical
3.1 Joints 3.2 General Structure 3.3 Chief Joints of the body 3.4 Muscles: General structure of voluntary muscles	Students will be able to: <ul style="list-style-type: none"> • Rationalize the structure of joints • Recognize the types of joints • Describe the structure of voluntary muscles • Explain the working of voluntary muscles 	
Chapter 4: BLOOD AND CIRCULATORY SYSTEM		
Contents	Learning Outcomes	Practical
4.1 BLOOD: 4.1.1 Composition 4.1.2 Function 4.1.3 Coagulation 4.2 HEART: 4.2.1 Position 4.2.2 Structure 4.2.3 Function 4.3 BLOOD VESSELS: 4.3.1 Arteries 4.3.2 Veins 4.3.3 Capillaries 4.3.4 Circulation of blood: general, Pulmonary and systemic circulations. 4.3.5 Pulse and blood pressure.	Students will be able to: <ul style="list-style-type: none"> • Describe the composition and function of blood • Explain the location and structure of heart • Explain the process of coagulation • Identify the types of blood vessels. • Explain the structure of blood vessels • Describe the types of blood vessels • Explain the function of blood vessels • Differentiate between types of blood circulation • Relate blood pressure and pulse 	
Chapter 5: Health of Mother and Child		

Contents	Learning Outcomes	Practical
<p>5.1 The importance of a happy human environment on the physical and mental development of the child Parental responsibilities of promoting character development</p> <p>5.2 Importance of good maternity case. Signs and symptoms of pregnancy, Antenatal care & the birth of the baby post-natal care.</p> <p>5.3 Care of the baby.</p> <p> a. Breast and artificial feeding weaning.</p> <p> b. Bathing the baby. Care of baby's clothes and bedding etc.</p> <p>5.4 Children's common disease and their prevention.</p>	<p>Student will be able to:</p> <ul style="list-style-type: none"> • Describe environmental effects on mother & child health • Explain the character development in children. • Identify the sign and symptoms of good maternity case. • Recognize the common diseases of children and their prevention • Describe antenatal and post-natal care. • Explain baby care • Differentiate between breast and artificial feeding weaning • Practice baby bath clothing and bedding. • Know common diseases of children • Take preventive measure 	

Introduction to Art and Design

1- DESIGN		
Contents	Learning Outcomes	Practical
<p>Definition</p> <p>Types (Structural & Decorative)</p> <p>Requirements of a good structural and decorative design</p>	<ul style="list-style-type: none"> • Learn varied valid definitions of the term 'Art' • Understand an artwork is normally assessed in quality by: amount of stimulation it brings about, impact it has on the viewer, number of people who can relate to it, degree of appreciation, and the effect or influence it has or has had in the past • Examine the various characteristics that works of art display: Communication, Function, Intention, Meaning, Ability/skill and Aesthetic values • Comprehend that an overlap exists between Fine Art and Applied Art/ Craft and they are closely linked • Know Design as a process and a philosophy that improves the function and aesthetic quality of an artwork. 	<p>Comprehend that relevant skill and efficient use of materials, tools and techniques are required for the production of Fine Art and Applied Art/Craft.</p>

2- Elements of Art		
Contents	Learning Outcomes	Practical
<ul style="list-style-type: none"> • Dot • line • form/shape • color • texture • space 	<ul style="list-style-type: none"> • Know the visual Elements of Art; line, shape/form, space, colour, value and texture. • Able to combine Elements of Art for effective communication of ideas. 	Apply Elements of Design innovatively in the production of an art work.
3- Principles of Design		
Contents	Learning Outcomes	Practical
Harmony Proportion Emphasis Balance Rhythm	<ul style="list-style-type: none"> • Comprehend the Principles of Design; Balance, Repetition, Contrast, Movement and Emphasis. • Understand and incorporate principles of art in arrangement of Elements of Art 	<ul style="list-style-type: none"> • Apply Principles of Design innovatively to determine their effectiveness in an art work. • Apply Principles of Design innovatively in the production of an art work.
4- Architecture		
Contents	Learning Outcomes	Practical
Indus Drainage System	<ul style="list-style-type: none"> • Discuss how artisans employ innovative ways to transform different ideas, themes and feelings into visible tangible form. • Explore how artists through their artworks visually record events 	Learn one point perspective
Takht-e Bai		
Lahore Fort		
Minar-e Pakistan		
Faisal Mosque		

	and their surroundings.	
5- Sculpture		
Contents	Learning Outcomes	Practical
Indus Seals	<ul style="list-style-type: none"> • Understand that Art History is concerned with the study of history, construction and meaning of works of art as cultural products • Develop understanding of Art Appreciation by analyzing, interpreting and evaluating listed works of art. • Examine quality and skillful execution of technical and visual expression. 	
Fasting Budha		
Chaukandi graves		
Makli hills		
Master sculptors of Pakistan: Shahid Sajjad Rabia Zuberi		
6- Painting		
Contents	Learning Outcomes	Practical
Ajanta Cave (any figure composition)	<ul style="list-style-type: none"> • Comprehend the term Art Appreciation as the application of recorded knowledge of Art History and aesthetic judgment in analyzing artworks to express the needs and ideals of society and the individual • Develop understanding of Art Appreciation by analyzing, interpreting and evaluating listed works of art. 	Recreate any one artist painting on pottery piece.
Mughal Miniatures (technique, materials and subject matter)		
Chughtai's Too Late		
Allah Baksh Tilling the Land		
Khalid Iqbal Tree & Village Nullah		
Sadequain Verses from Allama Iqbal		
Shakir Ali Still life & Calligraphy		
Zubaida Agha Landscape		

Aslam Kamal Calligraphy	<ul style="list-style-type: none"> • Interpret meaning of symbols and images as used by artisans to express ideas, feelings, social and political themes in listed art works. • Understand that interpretation and evaluation of an artwork is based on personal aesthetic judgment; identify various influences on aesthetic judgment: Cultural conditioning, Desirability, Moral values, Status symbols, Training. 	
Khursheed Gohar Qalam		
7-Textiles: Weaving, Printing & Embroidery		
Contents	Learning Outcomes	Practical
Weaving: Handloom; Carpet	<ul style="list-style-type: none"> • Discuss and appreciate the contribution of artisans to a society through acquired knowledge of Art and its various disciplines. 	Create and make 3 basic weaves
Printing: Block Printing Ajrak		
Embroidery: Embroidery in regional styles; Ralli & Mirror work		
8- Pottery/ Ceramics		
Contents	Learning Outcomes	Practical
Examples from Mehr-Garh, Indus Valley, Glazed Pottery from Hala and	<ul style="list-style-type: none"> • Appreciate how artisans through their artworks perceive and depict the world in 	Make pottery pieces in coiling, slab and pinching technique.

Multan	innovative ways	
Master Ceramist of Pakistan: Mian Salahuddin, Kohari	<ul style="list-style-type: none"> Learn the contribution of contemporary ceramist 	
9- Metal Craft		
Contents	Learning Outcomes	Practical
Indus Dancing Girl, utensils from Peshawar	<ul style="list-style-type: none"> Know about metal craft of Indus Valley Civilization Learn about the utensils of Peshawar 	
10- Wood work		
Contents	Learning Outcomes	Practical
Functional: Furniture & architectural components	<ul style="list-style-type: none"> Learn and know about functional and decorative features of woodwork 	
Decorative: Carving and inlay		

Suggested Books

Harriet Goldstein. *Art in Everyday Life*. Read Books, 2007

Ray & Sarah Faulknes. *Inside Today's Home*.

Essentials Techniques: "Drawing & Painting" Amber Books.

Mark, J. *Indus Valley Civilization*.

Michell, G. *Art of the Islamic World: Its history & Social meaning*.

S. Amjad Ali. *Painters of Pakistan*. National Book Foundation. 2000.

Akbar Naqvi. *Image and Identity - Painting and Sculpture in Pakistan 1947-1997*". Oxford University Press

Child Development

Chapter 1: Introduction to the study of Child Development	
Contents	Learning Outcomes
	All students will be able to
a. Definition, scope, and objectives	<ul style="list-style-type: none"> • Identify child development as a distinguished academic and professional field • Discuss career opportunities in child development • Evaluate application of objectives of child development
b. Aspects of growth and development	<ul style="list-style-type: none"> • Understand the aspects of growth and development at different stages • Examine characteristics of Physical, Cognitive, Psychosocial growth and development
c. Principles of growth and development	<ul style="list-style-type: none"> • Understand and differentiate between the concepts of growth and development • Evaluate principles of growth and development
d. Heredity and environment	<ul style="list-style-type: none"> • Understand concept of heredity and environment • Investigate the impact of genetics and environment on child's growth and development
Chapter 2: Research with Young Children	
Contents	Learning Outcomes
a. Techniques of observing and recording the development of young child <ul style="list-style-type: none"> i. Anecdotal ii. Running records 	<ul style="list-style-type: none"> • Learn the method and techniques of observing behavior in a Preschool setting • Be able to record observations • Know how to report research on child behavior

<ul style="list-style-type: none"> iii. Time sampling iv. Rating scale v. Checklist 	
b. Ethics of Research with young children	<ul style="list-style-type: none"> • Recognize the importance of ethics in working and researching young children • Discuss ethical issues in different types of research involving young children
Chapter 3: Prenatal, Neonatal and Infancy	
Contents	Learning Outcomes
a. Prenatal Period <ul style="list-style-type: none"> i. Definition ii. Characteristics of infancy iii. Care during prenatal stage 	<ul style="list-style-type: none"> • Have an understanding of the developmental characteristics of prenatal period • Understand specific care needs during prenatal period
b. Neonatal Period <ul style="list-style-type: none"> i. Definition ii. Characteristics of infancy iii. Care during neonatal stage 	<ul style="list-style-type: none"> • Know the developmental characteristics of the neonatal period • Have an understanding of the importance of care during neonatal stage
c. Infancy <ul style="list-style-type: none"> i. Definition ii. Characteristics of infancy iii. Care during infancy 	<ul style="list-style-type: none"> • Know how infancy differs from neonatal period • Understand the developmental characteristics of infancy • Know the specific requirements for care during infancy • Understand the difference between prenatal and postnatal periods of development
Chapter 4: Toddlerhood and preschool age	
Contents	Learning Outcomes

<p>a. Characteristics and care of toddlerhood</p> <ul style="list-style-type: none"> i. Definition ii. Characteristics of toddlerhood iii. Care during toddlerhood 	<ul style="list-style-type: none"> • Understand developmental characteristics of toddlerhood • Know how to care for the toddler
<p>b. Characteristics and care of preschool age</p> <ul style="list-style-type: none"> i. Definition ii. Characteristics of preschool age iii. Specific care needs during preschool period 	<ul style="list-style-type: none"> • Know the difference between toddlerhood and preschool • Understand the developmental characteristics of preschool period • Be able to take care of a preschool age child
<p>Practical</p>	
<ul style="list-style-type: none"> • Observe and record a preschool child's behaviour on the checklist packet provided. • Present your observations in the report form with graphic evidence (children's work and photographs) to support your observations. 	
<p>RECOMMENDED BOOKS:</p>	
<ul style="list-style-type: none"> • Berk. L. E. (2012). <i>Child Development</i> (9th ed). Pearson Publishing • Hurlock, E. B. (2008). <i>Child Development</i>. Delhi: Tata McGraw Hill Publishing • Hurlock E. B. (2007). <i>Child Growth and Development</i>. Kissinger Publishing. • Smith, P. K., Cowie, H. & Blades, M. (2011). <i>Understanding Children's Development</i> (5th ed). UK. John Wiley & Sons. Ltd. 	

Early Childhood Developmental Checklist

Name of Student: _____

Purpose:

To identify developmental changes during the early childhood stage

Part I: Directions

Observe a child in a pre-school setting who is three to four years old. Your observation should be continued over several visits. Look for signs of development listed below. Record your findings by placing a check mark in the appropriate column. If you had no opportunity to observe a particular behavior, write 'unable to observe' in the 'comments' column. Also use this column to record any additional details you wish to remember. Provide pictorial evidence of the behavior.

Key to Responses	
Yes: Skill observed	No: Child showed lack of this skill or characteristics

Pre-school: _____

Child's Name: _____

Age: _____

Date	Signs of Development	Yes	No	Comments
	Physical Development			
	1. Walks downstairs (with/ without alternate foot)			
	2. Easily changes directions while running			
	3. Throws a ball (describe how)			
	4. Catches a ball (describe how)			
	5. Skips			
	6. Stacks blocks (note the number)			
	7. Draws recognizable shapes			
	8. Draws recognizable pictures			
	9. Draws some alphabet letters			
	10. Cuts with scissors			
	11. Buttons clothing			

Date	Signs of Development	Yes	No	Comments
	Intellectual Development			
	1. Demonstrates imagination and symbolic thought (e.g. uses a stuffed toy as a 'baby' or pretends a tricycle is a car)			
	2. Sorts objects by one variable, such as color			
	3. Groups objects by size			

	4. Counts by rote (note the highest number recited in sequence)			
	5. Counts three objects accurately			
	6. Applies grammar rules, even when inappropriate (e.g.			

Date	Signs of Development	Yes	No	Comments
	Social Development			
	1. Plays in groups of two or three			
	2. Plays in groups of four to eight			
	3. Joins in activities suggested by others			
	4. Suggests activities			
	5. Plays cooperatively with others			
	6. Refers to one or more 'best friends'			
	7. Shares willingly			
	8. Shows awareness of differences between boys and girls			
	9. Shows awareness of racial or ethnic differences (e.g. language differences			

Date	Signs of Development	Yes	No	Comments
	Emotional Development			
	1. Shows some self-control (e.g. says 'I want that' instead of grabbing toy from another child			
	2. Shows some empathy for others (e.g. comforts child who is sad)			
	3. Shows pride in abilities by demonstrating them to others			
	4. Willingly helps with chores			

Date	Signs of Development	Yes	No	Comments
	Moral Development			
	1. Indicate awareness that certain actions result in reward or punishment			
	2. Shows signs of guilt after misbehavior			
	3. Tells adults when someone breaks a rule			

Date	Signs of Development	Yes	No	Comments
	Self-Concept and Self-Esteem			
	1. Knows personal name and gender			
	2. Identifies things he or she can do			
	3. Appears to enjoy playing alone as well as with others			
	4. Shows respect for own rights			
	5. Shows respect for rights of others			
	6. Smiles and laughs frequently			
	7. Compares self favorably to others			
	8. Appears to enjoy learning and performing new skills			
	9. Shows confidence when learning new tasks			
	10. Has patience with self when learning new tasks			
	11. Accepts positive comments from others			
	12. Speaks well of self			
	13. Shows pride in friends and/or family			
	14. Maintain eye contact with others			
	15. Appears to enjoy performing self-help skills			

Part II: Directions

Summarize your observations by answering the following questions in the space provided:

1. In what ways did the child you observed seem typical of this age group?

2. Did any of the child's behavior seem unusual for this age? Explain.

3. Has this experience helped you better understand preschoolers? Why or why not?

4. What were the specific ethical concerns with regards to your observations?

Principal of Economics

1. Introduction to Economics	
Contents	Learning Outcomes
1.1 Definitions of Economics 1.2 Subject matter of economics 1.3 Individual or collective behavior 1.4 Characteristics of wants 1.5 Economics is a Science or Arts 1.6 Laws of Economics: Their nature and characteristics. 1.7 Micro & Macro Economics. 1.8 Importance of the study of economics	Student will be able to: i. Define economics ii. Compare between Marshall and Robbins definition iii. Discuss the subject matter of economics. iv. Explain individual and collective behavior towards solving economic problems v. Discuss Characteristics of wants vi. Define either economics is a science or arts. vii. Explain the nature and characteristics of economics laws viii. Differentiate between micro and macro-economics. ix. Explain the importance of study of economics.
2. CONSUMER BEHAVIOR	
Contents	Learning Outcomes
2.1 Utility 2.2 Determinants of utility 2.3 Law of diminishing marginal utility 2.4 Assumption of Law of diminishing marginal utility 2.5 Limitation of Law of diminishing marginal utility 2.6 Practical's importance of Law of diminishing marginal utility 2.7 Law of Equi marginal utility 2.8 Limitation of Law of Equi marginal utility 2.9 Practical's importance of Law of Equi marginal utility 2.10 Equilibrium of consumer	Student will be able to: i. Define utility ii. Discuss determinants of utility iii. Explain the Law of diminishing marginal utility iv. Discuss Assumptions and Limitations of the Law of diminishing marginal utility v. Express the practical importance of the Law of diminishing marginal utility vi. Define the Law of Equi marginal utility vii. Explain the Limitations of the Law of Equi marginal utility

	viii. Explain the practical importance of the Law of Equi marginal utility
3 DEMAND AND SUPPLY	
Contents	Learning Outcomes
3.1 Meaning of demand 3.2 Individual demand 3.3 Market demand 3.4 Law of demand 3.5 Assumption of law of demand 3.6 Changes in demand 3.7 Rise and fall of demand 3.8 Reason in changes of demand 3.9 Elasticity of demand 3.10 Determinants of elasticity of demand 3.11 Practical importance of elasticity demand 3.12 Supply 3.13 Law of supply 3.14 Changes of supply 3.15 Elasticity of supply 3.16 Measurement of elasticity of supply 3.17 Determinants of elasticity of supply 3.18 Equilibrium of demand and supply	Student will be able to: i. Define demand and supply. ii. Differentiate between individual demand and market demand iii. Discuss the law of demand and supply iv. Explain the changes in demand, rise and fall in demand v. Describe the reason in changes of demand vi. Explain the elasticity of demand vii. Discuss the determinants of elasticity of demand viii. Give the importance of elasticity of demand ix. Explain the changes of supply and elasticity of supply x. Discuss the measurement of elasticity of supply xi. Determinants of elasticity of supply xii. Explain the Equilibrium of demand and supply
4 FACTORS OF PRODUCTION	
Contents	Learning Outcomes
4.1 Land 4.1.1 Characteristics of land 4.1.2 Importance of land 4.1.3 Factors influencing the productivity of land 4.2 Labor	Student will be able to: i. Define land ii. Explain the importance of land. iii. Discuss Factors influencing the productivity of land iv. Define labor v. Explain the importance of labor. vi. Discuss Factors influencing the productivity of labor

<p>4.2.1 Importance of labor 4.2.2 Characteristics of labor 4.2.3 Productivity of labor 4.2.4 Factors influencing the productivity of labor 4.3 Capital 4.3.1 Importance of capital 4.3.2 Functions of capital 4.3.3 Factors influencing productivity of Capital 4.4 Organization 4.4.1 Definition of Organization 4.4.2 Functions of an entrepreneur 4.5 Relative importance of factors of production</p>	<p>vii. Define capital viii. Explain the importance of capital. ix. Discuss Factors influencing the productivity of capital x. Define organization xi. Describe functions of an entrepreneur xii. Explain the Relative importance of factors of production</p>
<p>5. Laws of Return</p>	
<p style="text-align: center;">Contents</p>	<p style="text-align: center;">Learning Outcomes</p>
<p>5.1 Analysis of firm output 5.2 Laws of return 5.3 Laws of increasing return 5.4 Application of laws of increasing return 5.5 Laws of constant return 5.6 Laws of diminishing return 5.7 Assumptions of the Laws of diminishing return 5.8 Application of the Laws of diminishing return 5.9 Joint explanation of the Laws of return 5.10 Laws of cost</p>	<p>Student will be able to:</p> <p>i. Analyze firm's output ii. Define Laws of return iii. Explain the Laws of increasing return iv. Discuss the application of laws of increasing return v. Discuss the Laws of constant return vi. Discuss the Laws of diminishing return vii. Explain the assumptions of the Laws of diminishing return viii. Explain the Application of the Laws of diminishing return ix. Discuss the Joint explanation of the laws of return x. Explain the Laws of cost</p>

6. Firms costs of Production and Revenue	
Contents	Learning Outcomes
6.1 Firm's cost of production 6.2 Kinds of costs 6.3 Short run costs 6.4 Concept of per unit cost of out put 6.5 Interrelationship of average cost and marginal cost 6.6 Long run costs 6.7 Derivation of long run average cost curve 6.8 Derivation of long run marginal cost curve 6.9 Analysis of firm's revenue 6.10 Revenues of a firm under perfect competition 6.11 Average revenue and Marginal revenue under monopoly	Student will be able to: i. Define Firm's cost of production ii. Describe the kinds of costs iii. Explain the Short run costs iv. Discuss the Concept of per unit cost of out put v. Discuss Interrelationship of average cost and marginal cost vi. Define long run costs vii. Derive the long run average cost curve viii. Derive the long run marginal cost curve ix. Analyze the firm's revenue x. Explain the Revenue of a firm under perfect competition xi. Explain Average revenue and Marginal revenue under monopoly
7. Price and Output Determination	
Contents	Learning Outcomes
7.1 Determination of firm's price and output under perfect competition 7.2 Normal profits, Super normal profits, Losses and Shut down condition of a firm in the short run 7.3 Equilibrium of the industry under perfect competition in the long run 7.4 Price and output determination under monopoly 7.5 Comparison between Perfect Competition and Monopoly	Student will be able to: i. Determine the firms price and output under perfect competition ii. Explain different conditions of profit or loss for a firm in the Short run. iii. Explain different conditions of profit or loss in the long run. iv. Describe the Equilibrium of the industry under perfect competition in the long run v. Determine Price and output under monopoly vi. Differentiate between Perfect Competition and

	Monopoly
8. Resource Pricing	
Contents	Learning Outcomes
8.1 Factor Pricing and distribution 8.2 Marginal productivity theory 8.3 Criticism of the marginal productivity theory	Student will be able to: i. Discuss the concept of distribution ii. Discuss the importance of factor pricing iii. Critically define the Marginal Productivity theory
9. National income	
Contents	Learning Outcomes
9.1 Various concepts of National Income 9.2 Measurement of National Income 9.3 Product method 9.4 Income method 9.5 Expenditure method 9.6 Circular flow of National Income 9.7 Importance of the study of National Income 9.8 National Income of Pakistan	Student will be able to: i. Define basic concepts of national income ii. Discuss the measurement of National Income iii. Explain Product method iv. Explain Income method v. Explain Expenditure method vi. Describe the Circular flow of National Income vii. Explain the Importance of the study of National Income viii. Discuss National Income of Pakistan
10. Money	
Contents	Learning Outcomes
10.1 Barter system and evolution of money 10.2 Definitions of money 10.3 Functions of money 10.4 Kinds of money 10.5 Characteristics of good money 10.6 Quantity theory of money	Student will be able to: i. Discuss the Barter system and the evolution of money ii. Define money iii. Discuss functions of money iv. Discuss the kinds of money v. Explain the characteristics of good money vi. Define Quantity theory of money

10.7 Assumption of the Quantity theory of money 10.8 Criticism of Quantity theory of money 10.9 Inflation 10.10 Effects of inflation 10.11 Causes of inflation 10.12 Measure to control inflation 10.13 Monetary measure 10.14 Fiscal measure 10.15 Deflation 10.16 Inflation and deflation in Pakistan	vii. Discuss assumptions of the Quantity theory of money viii. Give criticism of the Quantity theory of money ix. Define Inflation x. Describe effects of inflation xi. Discuss causes of inflation xii. Describe measures to control inflation xiii. Explain Monetary measure and Fiscal measure xiv. Explain the concept of Deflation xv. Describe Inflation and deflation in Pakistan
11. Public Finance	
Contents	Learning Outcomes
11.1 Meaning of Public Finance 11.2 Sources of Public Revenue 11.3 Canons of taxation 11.4 Principles of public expenditure 11.5 Zakat and Usher	Student will be able to: i. Define Public Finance ii. Describe sources of Public Revenue iii. Explain Canons of taxation iv. Discuss the Principles of Public Expenditure v. Define Zakat and Usher.

Allocation of Marks

S#	Topics	Multiple Choice Question	Constructed Response Questions (4 marks each question)	Extended Response Questions (8 marks each question)	Percentage per chapter	Total Marks
1	Meaning and scope of Economics	1	1	0	6.67%	5
2	Consumer behavior	2	0	1	13.33%	10
3	Demand and Supply	2	1	1	18.66%	14
4	Factors of Production	1	1	0	6.67%	5
5	Laws of Return	1	1	0	6.67%	5
6	Firms Costs of Production and Revenue	2	1	0	8%	6
7	Price and Output Determination	1	0	1	12%	9
8	Resource Pricing	1	1	0	6.67%	5
9	National Income	2	1	0	8%	6
10	Money	1	1	0	6.67%	5
11	Public Finance	1	1	0	6.67%	5
	Total number of question	15	9	3	100%	75

Science for Home Economics

Chapter 1: STUDY OF BASIC BIOLOGY		
Contents	Learning Outcomes	Practical
1.1 Cytology (Cell Structure) 1.1.1 Organelles 1.1.2 Prokaryotic and Eukaryotic Cell 1.2 Cell Division 1.2.1 Mitosis 1.2.2 Meiosis	Student should be able to: 1. About cell formation 2. Various structures present inside the cell. 3. Various stages of cell divisions	NIL
Chapter 2: HUMAN PHYSIOLOGY		
Contents	Learning Outcomes	Practical
2.1 Digestive system 2.1.1 Structures 2.1.2 Function 2.2 Excretory System 2.2.1 Structures 2.2.2 Functions 2.3 Endocrine System 2.3.1 Various Glands 2.3.2 Functions 2.4 Respiratory System 2.4.1 Structures 2.4.2 Functions 2.5 Nervous System 2.5.1 Structures 2.5.2 Functions 2.6 Sensory System 2.6.1 Structures	Student should be able to: 1. Digestive system and the process of digestion 2. Functions of digestive system. 3. Excretory organs 4. Process of urine formation 5. Major endocrine glands and their importance in human body. 6. Process involved in the mechanism of breathing. 7. Central nerve system and the process of conduction of nerve impulse. 8. Chief sensory organs and the process of sensory reception 9. Chief circulatory organs and	NIL

2.6.2 Functions 2.7 Circulatory System 2.7.1 Structure 2.7.2 Functions	process of circulation.	
3. INTRODUCTION OF FUNDAMENTAL CONCEPTS OF CHEMISTRY		
Contents	Learning Outcomes	Practical
3.1 Matter, 3.2 Physical and chemical change, 3.3 Energy changes in chemical reaction, 3.4 Exothermic and Endothermic reactions.	Student should be able to: 1. Understand basic chemistry in the field of Home Economics. 2. Differentiate between physical & chemical changes. 3. Calculate mole/Avogadro's No. amounts for a balanced chemical equation.	Determine the melting point of solids, boiling point of liquid and purification through crystallization (Benzoic acid)
4. ATOMIC STRUCTURE & CHEMICAL BONDING		
Contents	Learning Outcomes	Practical
4.1 Elementary study of: 4.1.1 Atomic structure 4.1.2 Chemical bonds	Student should be able to: 1. Describe the structure of atom. 2. Explain bond formation.	NIL
5. ACIDS, BASE AND SALTS		
Contents	Learning Outcomes	Practical
5.1 Acids, Base and salts 5.2 General characteristics	Student should be able to: 1. Identify Acids, Base, and Salts to be use in daily life.	Qualitative Analysis: Simple acid and base Titration.

	2. Describe the application of acids, base and salts in daily life.	
6. ELEMENTARY ORGANIC CHEMISTRY		
Contents	Learning Outcomes	Practical
6.1 Definition, 6.2 Classification of organic Compounds. 6.3 Functional groups	Student should be able to: 1. Understand basic knowledge of organic chemistry.	NIL
7. BIOMOLECULES		
Contents	Learning Outcomes	Practical
7.1 Brief introduction of: 7.1.1 Carbohydrates 7.1.2 Fats 7.1.3 Protein	Student should be able to: 1. Understand basic biochemistry. 2. Identify Carbohydrates, Fats and Protein on bases of their properties.	Qualitative analysis of carbohydrates, proteins and fats.

Textile & Personality Development

Chapter 1 Introduction to Textiles Study		
Contents	Learning Outcomes	Practical
1.1 Importance of Textile study. 1.2 Classification of Textile fibers. 1.3 Natural and Manmade fibers. 1.4 Characteristics of textile fibers in common use. 1.5 Construction of fabric <ul style="list-style-type: none"> • knitting • weaving 1.6 Introduction to Finishes (Fiber, yarn and fabrics)	Students will be able to: <ul style="list-style-type: none"> • Recognize the application of textiles in their daily life. • Differentiate between natural and synthetic fibers, their handling, usability, care and selection • Understand the working of Textile Mill or Factory. • Know the characteristics of woven and knitted fabrics • Differentiate between knitted and woven fabrics. • Understand finishes of end product. 	<ul style="list-style-type: none"> • Fiber identification test both technical and mechanical. • Field trip to the nearest Textile Mill/Factory <u>(Report on visit)</u> Students will be able to: <ul style="list-style-type: none"> • Recognize and identify fibers with different techniques. • differentiate between knitted and woven fabrics • understand the end use of different fabrics
Chapter 2 Introduction to Design		
Contents	Learning Outcomes	Practical
2.1 Definition of design. 2.2 Elements of design. 2.3 Principles of design. 2.4 Application of elements and principles of design.	Students will be able to: <ul style="list-style-type: none"> • Apply the elements and principles of design in the selection of all kind of textiles products. 	Prepare a project using at least ten stitches, applying elements and principles of design. Like wall hangings, 2 cushions, tray cover, scarves, baby wrapping sheets. Students will be able to: <ul style="list-style-type: none"> • Hands on practice of ten embroidery stitches. (making a

		useful project)
Chapter 3 Personality and Grooming		
Contents	Learning Outcomes	Practical
3.1 Definition of Personality development. 3.2 Types of personality. 3.3 Factors effecting personality development. 3.4 Characteristics, Grooming habits in totality (i.e. hygiene, make-up, hair styling, accessories and clothing).	Students will be able to: <ul style="list-style-type: none"> • Observe and define with reason how personality develops. • They can differentiate between different types of personalities. • Students will be able to establish relationship of personality with different grooming habits. 	<ul style="list-style-type: none"> • Sketch outfits for different personalities keeping elements and principles in mind. • Critical analysis of their own personality. Students will be able to: <ul style="list-style-type: none"> • Understand the practical application of knowledge related to personality development.
Chapter 4 Wardrobe Planning		
Contents	Learning Outcomes	Practical
4.1 Definition of wardrobe. 4.2 Principles of wardrobe planning. 4.3 Factors effecting wardrobe planning <ul style="list-style-type: none"> • Family budget • Age • Personality • Activities • Season • Occasion • Culture /regional level 	Students will be able to: <ul style="list-style-type: none"> • plan their own wardrobe intelligently. • Identify the different needs for various age groups. • Have awareness of shopping by keeping in mind the family budget. • Take daily, weekly and seasonal care of their clothes. • Apply the principles of care of their clothes in washing, drying, 	Students should plan their own wardrobe according to their budget and season. Students will be able to: <ul style="list-style-type: none"> • to see their creativity and planning. • Learn to prepare budget for their own wardrobe.

<p>4.4 Care and storage of clothing 4.5 Daily, weekly and seasonal care of clothes. 4.6 Current fashion trends in wardrobe</p>	<p>ironing, proper hanging and folding.</p> <ul style="list-style-type: none"> • Apply the information regarding wardrobe planning according to current fashion trends. 	
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Chapter 5 Sewing Machine

Contents	Learning Outcomes	Practical
<p>5.1 Introduction of Sewing Machine. (Practical) 5.2 Parts of sewing machine. 5.3 Care and handling of sewing machine.</p> <ul style="list-style-type: none"> • Sewing tools • Seam and seam finishes (basic seams i.e. plain, top, lapped and seam finishes i.e. French, mock French, flat felled, bound, overcasting) <p>5.4 Body measurements 5.5 Drafting, cutting and stitching.</p>	<p>Students should be able to:</p> <ul style="list-style-type: none"> • Identify parts of sewing machine • Have an understanding of handling sewing machine to create seams in form of project. • Know the steps of taking body measurements. • Understand the procedure of drafting, cutting and stitching of the garment. 	<ul style="list-style-type: none"> • Handling of sewing machine. • Sewing Box • Taking body measurements. • Modification of basic bodice block according to current trends. • Construction of a garment by applying seams and seam finishes. <p>Students will be able to:</p> <ul style="list-style-type: none"> • prepare and maintain a sewing box • handle sewing machine with care. • take body measurements accurately • make a draft of qameez and shalwar • have competence in cutting and stitching of qameez and shalwar/ trousers.

Recommended books: (Latest books required)

1. Carbman, B.P., (1995). Fiber to Fabric. London: McMilan Co.

2. Carol, J., (2001). Textile Design. New York: Home Publishers Inc. USA.
3. Err-win, M.D. (1995). Clothing for Moderns. London: Mc Millan Company.
4. Davenport. (1996). The Book of Costumes. New York: Home Publishers Inc.USA.
5. Mary, S. (1995). International Textile Design. New York: Churchill Pub. USA.
6. Yotees M., (1995). Textiles: A hand book for Designers. London: Edward Brothers.
7. Kam Navneet Kaur., (2010). Comdex Fashion Design Vol –I, Fashion Concept.

Marks Break-up (Practical)

Year's work (project, files, report) = 20 marks

Practical performed in final exams/viva = 20 marks

CHAPTERWISE PERCENTAGE

Chapter	Weightage
Chapter 1: Introduction to Textiles Study	20
Chapter 2: Introduction to Design	20
Chapter 3: Personality and Grooming	20
Chapter 4: Wardrobe Planning	20
Chapter 5: Sewing Machine	20
Grand Total:	100%