

# 112 DATA

## Home Science

### Syllabus of Certificate Courses

#### **1. Bakery Course (SWAYAM ACADEMY)**

Date - 1/9/2016 to 3/9/2016

Expert- Chef Kaninika Mehta.

- Use of Oven & its Function.
- How to make Bakery recipes healthy Nutritional aspect.
- Ingredients use for confectionary
- Methods of making Biscuits, cookies, cake
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#### **2. Beautification Course.**

Date- 09/02/2018 to 13/2/2018

Expert- Amiben Patel.

- All occasions Make up
- Materials used for makeup.
- Different type of saree wrapping
- Different type of Hair Style.

#### **3. Organic Soap making Course.**

Date- 7/12/2018 to 9/2/2018.

Expert Prof. Pratimaben M. Chhaniyara.

- What is Organic Soap?
- Different materials used for soap making.
- Different type of base used in soap.
- Different type of colors and Herbs used for organic soap.
- Methods of Making Soap.
  1. Simple Soap.
  2. Designer Soap.

#### **4. Food preservation course.**

Date- 18/7/2017 to 25/7/2017

Expert - Mrs. Chetana Chaudhari.

- What is preservation?
- Identification of different preservatives
- Method of making Jam Jelly, Squash pickles'.