

॥ अंतरी पेटवू ज्ञानज्योत ॥



**KAVAYITRI BAHINABAI CHAUDHARI  
NORTH MAHARASHTRA UNIVERSITY, JALGAON**

**PRACTICING CLEANLINESS**

**AC-601 (C): Non-Credit Elective Audit Course**

**With effect from Academic year: 2020-21**

**Name of the Paper : PRACTICING CLEANLINESS**

**Paper Code : AC-601(C)**

**Class : UG (T.Y.B.A., T.Y.B.Com, T.Y.B.Sc)**

**Year : 2020-21**

**Credit Structure : Non Credit Elective Audit Course**

**No of Lectures : 30 Teaching Hours**

**Total Marks : 100 (Activity Based)**

**No of Hrs. per week: 2 Hours/week (Clock hours)**

## PRACTICING CLEANLINESS PAPER

### SYLLABUS

#### SEMESTER: VI

Theory / Practical / Project Work : 100

No of Lectures: 30 Teaching Hours

Credit: No credits

#### **Objectives:**

To enable the students:

To know environmental ethics

To understand health hazards

To know our duty towards environmental issues

#### **Learning Outcomes:**

After completion of this course, students will be able to:

The student can understand the knowledge about the cleanliness practices and social ethics

The student can understand the knowledge of human anatomy & physiology and food borne diseases

#### **Unit: I Environment and Hygiene:**

Principal and concept of hygiene

Significance of hygiene

Personal hygiene

Institutional hygiene and sanitation

#### **Unit: II Physical fitness and health**

Human body and physical fitness

Social health and relationship with others

Health hazards

#### **Unit: III Consumer health**

Safety and security issues related to food

Food protection and preservation methods

Hygienic and safety requirements of food from animal origin

Swachha Bharat mission

### **Assignments / Practical work / Field Work: (Any One of the following )**

A) **Assignments:** Students will prepare as Assignment on any one of the following.

1. Prepare a chart of safety issues for kitchen

#### **B) Practical work:**

1. Use Proper cleaning methods for vegetables and fruits.
2. Note down the cleanliness practices from your campus

#### **C) Field work:**

1. Visit to food industry
2. Visit to hotels to observe the cleanliness and food safety

### **References:**

1. Personal Hygiene, **Frank Overton**, Forgotten Books ( 2018)
2. Safety, Health and Environment Handbook, **K.T. Narayanan** (2017)