

B A II SEM-4 SUB -HOME- ECONOMICS**UNIT - 1**

Sr. No	Topic	link
1	1-Definitions -Dietetics,Dietetian and diet therapy	https://youtu.be/QNAarvTx7go
2	2- Objectives and Principals of Diet Therapy	https://youtu.be/3EQY_tli2IQ
3	3- Types of Therapeutic Diets and Role of Dietetian in Diet Therapy	https://youtu.be/ievzVsmNvAc
4	4- National and International Agencies	
5	a) WHO	https://youtu.be/ZRrLVSc96dU
6	b) UNICEF	https://youtu.be/FbNk--LIYcg
7	c) NIN	https://youtu.be/KmCbL_s3bB4
8	d) FAO	https://youtu.be/gZTaeK1vjDw

UNIT- 2

1	1- Digestive system and diseases	https://youtu.be/g9VzwjScB-Y
2	a) Constipation	https://www.youtube.com/watch?v=5zoTm-XUgIQ
3	b) Acidity	https://www.youtube.com/watch?v=n_2Tj_HnI9U
4	c) Anaemia	https://www.youtube.com/watch?v=IsC6h_-Qgw
5	2- Liver diseases	https://www.youtube.com/watch?v=av-V9p5eRMYY
6	a) Jaundice	https://www.youtube.com/watch?v=P-3nKe4hFLc
7	3- Pancreas's diseases	https://www.youtube.com/watch?v=muUGYbRWrdQ
8	a) Diabetes	https://www.youtube.com/watch?v=IzvM5E0qJXw
9	4-Heart Diseases	https://www.youtube.com/watch?v=WHVpzn57qMY
10	a) Hypertension	https://www.youtube.com/watch?v=BRSfzUytVJU

Unit III

1	3- Cooking food	https://www.youtube.com/watch?v=5PuOt31XgVc
2	a) Objectives of cooking food	https://youtu.be/HqqPI7UFRZ0
3	b) Methods of cooking	https://www.youtube.com/watch?v=dlfaWrstso4
4	traditional method	https://www.youtube.com/watch?v=NSx43ZVf6PE
5	2- Modern methods of cooking food	https://www.youtube.com/watch?v=9jH831WwwlQ
6	Solar cooker	https://www.youtube.com/watch?v=j5wVY0QCsm0
7	Microwave oven	https://www.youtube.com/watch?v=AUzj3TOsUmE
8	3- Advantages and Disadvantages of cooking food	https://www.youtube.com/watch?v=UvugRy8qHVE
9	ADVANTAGES	https://www.youtube.com/watch?v=N1iFpgkAuhY
10	Improving nutritional quality of food	https://youtu.be/oW8JcigTyTU
11	Germination	https://www.youtube.com/watch?v=RS5JZkiPaTk
12	Fermentation	https://youtu.be/AWOdRk8INhU
13	Supplementation	https://www.youtube.com/watch?v=69XwODQOYqE

UNIT 4		
1	Food preservation	https://youtu.be/w2furegPI2o
2	Importance of food preservation	https://youtu.be/ZTdFVzxAwHE
3	Objectives of food preservation	https://youtu.be/slBniEnT2Bg
4	Principles of food preservation	https://youtu.be/h08N2DXr2Kg
5	Household methods of food preservation	https://youtu.be/_vO2A-EZ6hY
6	Chemical preservatives	https://www.youtube.com/watch?v=tEQrUgKwA1Q
7	Industrial methods of food preservation	https://www.youtube.com/watch?v=WngqPRYWvAY
8	Cold storage	https://www.youtube.com/watch?v=w2eL6od8Dvl
9	Pasturization	https://www.youtube.com/watch?v=OW-tUboocaw
UNIT 5		
1	1. Food spoilage	https://www.youtube.com/watch?v=jAyTAf3Kjog
2	Food contamination	https://www.youtube.com/watch?v=w2FL-KFjNF4
3	Food Adulteration	https://www.youtube.com/watch?v=sk6EoRCywp8
4	Identification of food adulteration	https://www.youtube.com/watch?v=Pz6i1EMc6mo
5	AGmark	https://www.youtube.com/watch?v=CLodh_VqkhU
6	ISI	https://www.youtube.com/watch?v=i0oM69SI1y8
7	Food adulteration prevention law	https://youtu.be/NJjTvYcCA6o
8	PRACTICALS	https://www.youtube.com/watch?v=n_f8ok6k_14
9	Squash	https://www.youtube.com/watch?v=nt7NBsSzX1w
10	Juices	https://www.youtube.com/watch?v=ljagZW5tY-8
11	Soup	https://www.youtube.com/watch?v=NDbDYsFelrw
12	Gazar halwa	https://www.youtube.com/watch?v=CNJBC-TJITA
13	Calcium rich recipe	https://www.youtube.com/watch?v=rORWy0Qc9UU
14	Iron rich food	https://www.youtube.com/watch?v=S_gjg1cXcG8
15	Protein rich food	https://www.youtube.com/watch?v=5NUi015adQg