

दिल्ली विश्वविद्यालय <u>UNIVERSITY OF DELHI</u>

Date-Sheet for Skill Enhancement Course (SEC) National Education Policy Under Graduate (NEP-UGCF) PART-1,2 & 3 (I, III & V

SEMESTER) Exams December/ January 2024-2025

Subject/Depart ment	Sem.	Unique Paper Code	Description	Time of Commencement of Exams
8 th December 20)24 (Satu	ırday)	SKILL ENHANCEMENT CO	URSES (SEC)
B.Sc. Physical E	ducation	, Bachelor of Te	Courses, B.Sc. (Programme), B.Sc. Pa chnology (Information Technology mme in Journalism.	
	V	3206000001	Cyber Sphere and Security : Global	
			Concern	
	V	3206000002	Political Leadership and Communication	9:30 AM TO
	V	2416000001	Business Communication	11:30 AM
	V	2416000002	Finance for Everyone	
	V	2416000004	Personal Financial Planning	
	V	2036000005	Personality Development and	
	X 7	010000001	Communication	4
	V	2126000001	अनुवाद कला	
	V	2126000002	सृजनात्मक लेखन	
	V	2416000005	Social Media Marketing	
	V	2346000013	Big Data Analytics - I	
	V	2346005001	Big Data Analytics - II	
	V	2176000001	Essential Food Nutrients	
	V	2176000002	Chemistry of Food Flavors and Colourants	
	V	2176000003	Lab Testing and Quality Assurance	
	V	2176000008	Forensic Chemistry	
	V	2226000001	Radiation Safety	
	V	2206000004	Chocolate Crafts	
	v	2206000005	Pasta and Patisserie Technology	-
	V	2206000006	Frozen Dessert Technology	
	V	2206000011	Culinary Science	
	V	2206000014	Minimal Food Processing	
	V	2206000016	Indian Snack Industry	
	V	2316000001	Museum and Museology	
	V	2316000002	Reading the Archive	
	V	2336000001	Working with People	
	V	2336000002	Life Skill Education	
	V	2336000003	Participatory Learning and Action	
	V	2336000004	Programme Media	
	V	2136000007	Fundamentals of Indian	
			Manuscriptology	

<u>Tentative date-Sheet for Skill Enhancement Course (SEC) National</u> <u>Education Policy Under Graduate (NEP-UGCF) PART-1,2 &3 (I,</u> <u>III &V SEMESTER) Exams December/January 2024-2025</u>

Subject/Depart	Sem.	Unique Paper	Description	Time of
ment		Code	_	Commencement of
				Exams

28th December 2024 (Saturday)

SKILL ENHANCEMENT COURSES (SEC)

Meant for Sol students for B.A. (Hons) English, B.A. (Hons) Economics, B.A. (Hons) Political Science, BMS, BFIA & B. Com (Hons) V 2416000002 Finance for Everyone 9:30 AM TO

	V	2416000002	Finance for Everyone	9:30 AM TO	
	V	2416000001	Business Communication	11:30 AM	
	V	2036000005	Personality Development and Communication		

28th December 2024 (Saturday)

SKILL ENHANCEMENT COURSES (SEC)

(Meant for All Regular Students of B.A. Programme, B.Com., B. Voc., B.A. Vocational and also for NCWEB students of B.A. (Programme) & B. Com.

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<u>Tentative date-Sheet for Skill Enhancement Course (SEC) National</u> <u>Education Policy Under Graduate (NEP-UGCF) PART-1,2 &3 (I,</u> <u>III &V SEMESTER) Exams December/January 2024-2025</u>

Subject/Depart ment	Sem.	Unique Paper Code	Description	Time of Commencement of
шент		Couc		Exams
28th December 2024 (Saturday)		SKILL ENHANCEMEN	T COURSES (SEC)	

Meant for SOL Students of B. Com.

V	2416000002	Finance for Everyone	
V	2416000001	Business Communication	02:30 PM TO
V	2036000005	Personality Development and Communication	04:30 PM

04th January, 2025 (Saturday)

SKILL ENHANCEMENT COURSES (SEC)

(Meant for all Regular Students of Hons. Courses, B.Sc. (Programme), B.Sc. Pass (Home Science) & B.Sc. Physical Education, Bachelor of Technology (Information Technology and Mathematical Innovations), Five Year Integrated Programme in Journalism.

	III	3206000001	Cyber Sphere and Security : Global Concern	
	III	3206000002	Political Leadership and	9:30 AM TO
	III	2416000001	Communication Business Communication	11:30 AM
	III	2416000002	Finance for Everyone	
	III	2416000004	Personal Financial Planning	
	III	2036000005	Personality Development and Communication	
	III	2126000001	अनुवाद कला	
	III	2126000002	सृजनात्मक लेखन	
	III	2416000005	Social Media Marketing	
	III	2346000013	Big Data Analytics - I	
	III	2346005001	Big Data Analytics - II	
	IN	2176000001	Essential Food Nutrients	
	III	2176000002	Chemistry of Food Flavors and Colourants	
	III	2176000003	Lab Testing and Quality Assurance	
	III	2176000008	Forensic Chemistry	
	III	2226000001	Radiation Safety	
	III	2206000004	Chocolate Crafts	
	III	2206000005	Pasta and Patisserie Technology	
	III	2206000006	Frozen Dessert Technology	
	III	2206000011	Culinary Science	
	III	2206000014	Minimal Food Processing	
	III	2206000016	Indian Snack Industry	
	III	2316000001	Museum and Museology	
	III	2316000002	Reading the Archive	
	III	2336000001	Working with People	
	III	2336000002	Life Skill Education	
	III	2336000003	Participatory Learning and Action	
	III	2336000004	Programme Media	
	III	2136000007	Fundamentals of Indian Manuscriptology	
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Subject/Depart	Sem.	Unique Paper	Description	Time of
ment		Code		Commencement of
				Exams

04th January, 2025 (Saturday)

SKILL ENHANCEMENT COURSES (SEC)

 Meant for Sol students for B.A. (Hons) English, B.A. (Hons) Economics, B.A. (Hons) Political Science, BMS, BFIA & B. Com (Hons)

 BMS, BFIA & B. Com (Hons)
 2416000002
 Finance for Everyone
 9:30 AM TO

 III
 2416000001
 Business Communication
 11:30 AM

 III
 2036000005
 Personality Development and Communication
 11:30 AM

04th January, 2025 (Saturday)

SKILL ENHANCEMENT COURSES (SEC)

(Meant for All Regular Students of B.A. Programme, B.Com., B. Voc., B.A. Vocational and also for NCWEB students of B.A. (Programme) & B. Com.

III	3206000001	Cyber Sphere and Security : Global	
III	3206000002		
ттт	041600001		02:30 PM TO
			04:30 PM
III	2416000002	Finance for Everyone	
III	2416000004	Personal Financial Planning	
III	2036000005	Personality Development and	
		Communication	
III	2126000001	अन्वाद कला	
III	2126000002	सृजनात्मक लेखन	
III	2416000005	Social Media Marketing	
III	2346000013	Big Data Analytics - I	
III	2346005001	Big Data Analytics - II	
III	2176000001	Essential Food Nutrients	
III	2176000002	Chemistry of Food Flavors and	
	01500000	Colourants	
		Lab Testing and Quality Assurance	
		Forensic Chemistry	
		Radiation Safety	
		Chocolate Crafts	
III		Pasta and Patisserie Technology	
III	2206000006	Frozen Dessert Technology	
III	2206000011	Culinary Science	
III	2206000014	Minimal Food Processing	
III	2206000016	Indian Snack Industry	
III	2316000001	Museum and Museology	
III	2316000002	Reading the Archive	
III	2336000001	Working with People	
III	2336000002	Life Skill Education	
III	2336000003	Participatory Learning and Action	
III	2336000004	Programme Media	
III	2136000007	Fundamentals of Indian Manuscriptology	
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Tentative date-Sheet for Skill Enhancement Course (SEC) National Education Policy Under Graduate (NEP-UGCF) PART-1,2 &3 (I, III &V SEMESTER) Exams December/January 2024-2025

Subject/Depart	Sem.	Unique Paper	Description	Time of
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ment		Code		Commencement of
				Exams
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### 04th January, 2025 (Saturday)

### **SKILL ENHANCEMENT COURSES (SEC)**

### Meant for SOL Students of B. Com.

III	2416000002	Finance for Everyone	
III	2416000001	Business Communication	02:30 PM TO
III	2036000005	Personality Development and Communication	04:30 PM

### 20th January, 2025 (Monday)

### SKILL ENHANCEMENT COURSES (SEC)

(Meant for all Regular Students of Hons. Courses, B.Sc. (Programme), B.Sc. Pass (Home Science) & B.Sc. Physical Education, Bachelor of Technology (Information Technology and Mathematical Innovations), Five Year Integrated Programme in Journalism. Admission in Admission in

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2022 only	2023 8

	2022 only	2023 & 202		
Ι		3206000001	Cyber Sphere and Security : Global Concern	
Ι	3206001002	3206000002	Political Leadership and Communication	9:30 AM TO
Ι	2416001001	2416000001	Business Communication	
Ι	2416001002	2416000002	Finance for Everyone	11:30 AM
Ι	2416001004	2416000004	Personal Financial Planning	
Ι	2036001005	2036000005	Personality Development and Communication	
Ι		2126000001	अन्वाद कला	
Ι		2126000002	सृजनात्मक लेखन	
Ι		2416000005	Social Media Marketing	
Ι		2346000013	Big Data Analytics - I	
I		2346005001	Big Data Analytics - II	
I		2176000001	Essential Food Nutrients	
, I	$\mathbf{X}$	2176000002	Chemistry of Food Flavors and Colourants	
I		2176000003	Lab Testing and Quality Assurance	
I		2176000008	Forensic Chemistry	
Ι		2226000001	Radiation Safety	
Ι		2206000004	Chocolate Crafts	
Ι		2206000005	Pasta and Patisserie Technology	
Ι		2206000006	Frozen Dessert Technology	
Ι		2206000011	Culinary Science	
Ι		2206000014	Minimal Food Processing	
Ι		2206000016	Indian Snack Industry	
Ι		2316000001	Museum and Museology	
Ι		2316000002	Reading the Archive	
I		2336000001	Working with People	
Ι		2336000002	Life Skill Education	
I		2336000003	Participatory Learning and Action	
I		2336000004	Programme Media	

<u>Tentative date-Sheet for Skill Enhancement Course (SEC) National</u> <u>Education Policy Under Graduate (NEP-UGCF) PART-1,2 &3 (I,</u> <u>III LV SEMESTER) Exams December/January 2024-2025</u>

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Subject/Depart	Sem.	Unique Paper	Description	Time of
ment		Code	•	Commencement
				of Exams

20 January, 2025 (Monday)

### SKILL ENHANCEMENT COURSES (SEC)

#### Meant for <u>SOL Students of B.A. (Hons) English, B.A. (Hons) Economics, B.A. (Hons) Political Science,</u> <u>Psychology (Hons), BMS, BFIA & B. Com (Hons)</u>

I	2416001002	2416000002	Finance for Everyone	9:30 AM TO
I		2416000001	Business Communication	11:30 AM
I		2036000005	Personality Development and Communication	$\langle \rangle$

### 20th January, 2025 (Monday)

Admission in

SKILL ENHANCEMENT COURSES (SEC)

## (Meant for All Regular Students of B.A. Programme, B.Com., B. Voc., B.A. Vocational and also for NCWEB students of B.A. (Programme) & B. Com.

Admission in

	Admission in 2022 only	Admission : 2023 & 202		
Ι		3206000001	Cyber Sphere and Security : Global Concern	
Ι	3206001002	3206000002	Political Leadership and Communication	2:30 PM TO
Ι	2416001001	2416000001	Business Communication	04:30 PM
Ι	2416001002	2416000002	Finance for Everyone	
Ι	2416001004	2416000004	Personal Financial Planning	
Ι	2036001005	2036000005	Personality Development and Communication	
Ι		2126000001	अनुवाद कला	
Ι	$\wedge$	2126000002	्र सृजनात्मक लेखन	
Ι		2416000005	Social Media Marketing	
I		2346000013	Big Data Analytics - I	
		2346005001	Big Data Analytics - II	
I		2176000001	Essential Food Nutrients	
I		2176000002	Chemistry of Food Flavors and Colourants	
 Ι		2176000003	Lab Testing and Quality Assurance	
 Ι		2176000008	Forensic Chemistry	
 Ι		2226000001	Radiation Safety	
 Ι		2206000004	Chocolate Crafts	
 I		2206000005	Pasta and Patisserie Technology	
 I		2206000006	Frozen Dessert Technology	
 I		2206000011	Culinary Science	
 I		2206000014	Minimal Food Processing	
 I		2206000016	Indian Snack Industry	
 I		2316000001	Museum and Museology	
 I 		2316000002	Reading the Archive	
 I		2336000001 2336000002	Working with People	
 I		2336000002	Life Skill Education	
 I I		2336000003	Participatory Learning and Action Programme Media	
 -	<u> </u>		TIUSTAIIIIIC MICUIA	<u> </u>

### <u>Tentative date-Sheet for Skill Enhancement Course (SEC) National</u> <u>Education Policy Under Graduate (NEP-UGCF) PART-1,2 L3 (I,</u> III LV SEMESTER) Exams December/January 2024-2025

Subject/Depart ment	Sem.	Unique Paper Code	Description	Time of Commencement
mont		vvuv		of Exams

### 20th January, 2025 (Monday)

### SKILL ENHANCEMENT COURSES (SEC)

### Meant for SOL Students of B. Com

Ι	2416001002	2416000002	Finance for Everyone	2:30 PM TO
 Ι		2416000001	Business Communication	04:30 PM
Ι		2036000005	Personality Development and	
			Communication	

Note:-

- <u>All information related with datesheet like Modification, Updation etc. shall only be</u> <u>notified on official website of University of Delhi i.e. https://exam.du.ac.in.</u>
- In case of any discrepancy in the above date-sheet the same may be sent to email id i.e. <u>datesheet@exam1.du.ac.in</u> latest by 10.10.2024 (5:00 p.m.) after that no representation shall be accepted.

of Examinations Contro

Delhi, the 23rd September, 2024