

Projects > Undergraduate Project Topics > Home Economics Project Topics

Projects > Undergraduate Project Topics > Home Economics Project Topics — Batch 1

#	Product Name	Price
1	PROXIMATE AND SENSORY EVALUATION OF DIFFERENT HOME MADE SNACK PRODUCTS FROM SWEET POTATOES (IPOMEA BATATAS) TUBERS AND AFRICAN BREADFRUIT (TRICULIA AFRICANA) SEEDS AMONG HOME ECONOMICS STAFF AND STUDENTS.	₦5000
2	COMPARATIVE STUDY OF GARMENTS CONSTRUCTED AND FIT TESTED FROM FLAT PATTERN AND DRAPED TECHNIQUES	₦5000
3	THE PROXIMATE COMPOSITION AND SENSORY EVOLUTIONS OF CAKES AND BISCUITS PRODUCE FROM WATER YAM (DIOSCOREA ALATA) FLOUR	₦5000
4	APPRAISAL OF DYES AND THEIR DEGREE OF FASTNESS ON COTTON FABRIC USING LESSER KNOWN PLANTS ASPILIA AFRICANA AND BAPHIA NITIDA (LEAVES)	₦5000
5	IMPACT OF ENTREPRENEURIAL SKILLS AMONG HOME ECONOMICS STUDENTS IN TERTIARY INSTITUTIONS	₦5000
6	PROXIMATE ANALYSIS ON THE NUTRIENT COMPOSITION OF AFRICAN WALNUT (TETRACARPIDIUM CONOPHORUM) AND AWARENESS ON ITS MEDICINAL PROPERTIES.	₦5000
7	PROXIMATE ANALYSIS OF COMPLEMENTARY FOOD PRODUCED FROM YELLOW CORN (ZEA MAYS), SOY BEAN (GLYCINE MAX) AND PRO VITAMIN A CAT FISH (HETEROBRANDURA LONGIFILIS)	₦5000
8	ASSESSMENT OF FOOD SAFETY PRACTICES OF FAMILIES IN UMUAHIA SOUTH LOCAL GOVERNMENT AREA OF ABIA STATE	₦5000
9	STRATEGIES FOR ENHANCING ACQUISITION OF GARMENT DRAWING SKILLS AMONG HOME ECONOMICS UNDERGRADUATES STUDENTS	₦5000
10	PRACTICABLE STRATEGIES FOR IMPROVING HYGIENIC CONDITIONS OF UNIVERSITY HOSTELS IN ABIA STATE	₦5000
11	PROXIMATE AND SENSORY EVALUATION OF SNACKS FROM SWEET POTATO (IPOMEA BATATAS) AND SOYBEAN (GLYCINE MAX) FLOUR BLEND	₦5000
12	WORKING MOTHERS PERCEPTION ON THE MANAGEMENT OF CHILDCARE CENTERS IN UMUAHIA AND ITS ENVIRONS	₦5000
13	DEVELOPMENT AND ACCEPTABILITY OF CAKES FROM COMPOSITE FLOUR OF BREADFRUIT (TRECULIA AFRICANA) AND WHEAT (TRITICUM AESTIVUM)	₦5000
14	EVALUATION OF LOCAL MATERIAL FOR HOME DECORATION AMONG HOME MAKERS	₦5000
15	THE CHEMICAL AND SENSORY PROPERTIES OF BREAD AND WINE MADE FROM PLANTAIN (MUSA PARADISIACA).	₦5000
16	COMPARATIVE ASSESSMENT AND EVALUATION OF COOKIES PRODUCED FROM YAM, SOYA BEAN AND WHEAT BLEND	₦5000
17	NUTRIENT COMPOSITION AND SENSORY EVALUATION OF MILK PRODUCED FROM TIGERNUT AND PEAK MILK	₦5000
18	INFLUENCE OF COSMETICS USE ON THE MONEY MANAGEMENT OF FEMALE UNDERGRADUATE STUDENTS IN MICHAEL OKPARA UNIVERSITY OF AGRICULTURE, UMUDIKE, ABIA STATE	₦5000
19	EFFECTS OF PROCESSING METHODS ON THE QUALITY AND ACCEPTABILITY OF SOYBEAN MILK (GLYCINE. MAX. L MERRILL)	₦5000
20	PRODUCTION AND ACCEPTABILITY OF CRAFT AMONG UNDERGRADUATE STUDENTS	₦5000
21	UTILIZATION OF TIE AND DYE PRODUCTS FOR INTERIOR DECORATION IN THE HOME	₦5000
22	CONSUMPTION BEHAVIOUR AND PERCEPTIONS OF FAST FOODS CONSUMERS IN OWERRI METROPOLIS	₦5000
23	DURATION OF FERMENTATION ON THE NUTRITIVE VALUE OF WATER MELON SEEDS AND SENSORY EVALUATION OF SOUP MADE WITH IT	₦5000
24	PROXIMATE COMPOSITION AND ORGANOLEPTIC ATTRIBUTES OF CHIN-CHIN AND DOUGHNUT MADE FROM COMPOSITE FLOUR OF BAMBARA BEAN AND WHEAT	₦5000
25	PROXIMATE ANALYSIS AND SENSORY EVALUATION OF COOKIES PRODUCED FROM YAM, SOYA BEAN AND WHEAT BLENDS.	₦5000
26	EFFECT OF DIFFERENT PRESERVATIVES ON THE SHELF LIFE OF CAKES	₦5000