1.2.1 Percentage of Programmes in which Choice Based Credit System (CBCS)/ elective course system has been implemented

The college offers Electives Papers in different programmes and courses.

- 1. B.A (English Medium) Offers three Specialization:
- DC English
- DC Sociology
- DC Psychology

Along with specialization, the other Elective papers offered From Semester I to Semester VI are:

- CAPC Elective Home Economics-Food and Nutrition
- CAPC Elective Home Economics- Child Development
- CAPC Elective Hindi
- 2. B.A (Gujarati Medium) Offers two Specialization
- DC Economics
- DC Gujarati

Along with specialization, the other Elective papers offered From Semester I to Semester VI are:

- CAPC Elective Home Economics- Food and Nutrition
- CAPC Elective Hindi.
- **3.** B.Com offers three specializations:
- Accountancy
- Travel and Tourism
- Office Management

Along with specialization the other Elective papers offered in B.Com II- Semester III and Semester IV are:

- Industrial Psychology
- Advertising
- Hindi.
- **4.** BMS offers one Specialization Human Resource Management and the elective papers offered in Semester V and Semester VI are
- Marketing
- Finance
- 5. M.A Psychology offers two Specializations. The elective offers are:
 - Clinical Psychology
 - Counseling Psychology
- **6.** M.COM offers two Specializations. The elective offers are
 - Human Resource Management
 - Accountancy
- **7.** The college also started a programme on B.Design/Fashion Designing in the year 2019-20 which will be offering an Elective course in Semester VIII.

Elective Component

B.COM. II

SEMESTER III

ADVERTISING PAPER I

INTRODUCTION TO ADVERTISING
COMPUTER CODE - 375144 4 CREDITS

urse Objective:

acquaint the students with the fundamentals and role of advertising in the contemporary world

arks: 100 (External Exam: 75 Marks and Internal Exam: 25 Marks)

Unit	Topic	No. of Lectur	Credits	Marks	
	INTRODUCTION TO ADVERTISING	es			1
	Objective: To familiarize students about the role and importance of advertising in contemporary society.				
1	 Advertising -Meaning, Features, Importance, Evolution of Advertising. Role of advertising in marketing mix. Active participants in advertising. Benefits of advertising to business and consumers. 	15	1	25	
	Criticisms against advertising. Classification of Advertising – Geographic area, media, audience, functions, product life cycle.		,		
22.29	ECONOMIC, SOCIAL AND REGULATORY ASPECTS OF ADVERTISING Objective: To acquaint students with the economic, social and regulatory issues relating to advertising.				
2	 Economic Aspect –Effect of advertising on consumer demand, competition and price. Waste in advertising. 	15	1	25	10
	Social Aspect -Advertising and Cultural values, Ethical and Social issues in advertising. Advertising and Standard of living. Populatory Aspect - Role and services	MUNED	(nars). R	alehres alehre	Trived
3	RESEARCH IN ADVERTISING	15	Manigen !	Me.	

L = No. of Lectures / week, P / T = Practical / Tutorial in hrs, D = Duration of Theory paper for Examination in hrs, TP = Theory Paper-marks, TW = Term Work - marks,

P/V = Practical / Viva Voce - marks, T = Total

OBJECTIVES:

Students learn about the rudiments /basics of child development.

 Students acquire the knowledge about physical, social, emotional, cognitive, language & moral development from pre-natal to late childhood.

 Students understand the role of nature and nurture in the development from prenatal to late childhood.

Students apply knowledge comprehend child's growth and development.

S	emester 1 FY DACD - Page	16	de	18012	7				
2		L	Cr	P/T	Ď	TP	Internal	P/ V	T
1	Fundamentals of Child Development	4	4	-	2.	75	25	-	100

Contents:	BASSA SAL			
Sr. No.	Topic	s and Details	No. of lectures	Weightage of marks in %
Block 1	Introd	luction	10	15
	Unit 1	Scope of Child-development	2	
	Unit 2	Chief Characteristics of developmental phases	3	
	Unit 3	Principles of developments	5	
Block II	Prenat	tal Development	10	15
NO STATE OF THE PARTY OF THE PA	Unit 1	Fundamental of Pre-natal development	2	
S COMPANY	Unit 3	Three stages of pre-Natal development	2	- 1
1	Unit 3	Factors effecting pre-natal development	2	247
O.	Unit 4	Types of birth & Consequences	2	
	Unit 5	Pre-maturity & its consequences	2	1.7.0
Block III	NEO-N	ATAL DEVELOPMENT	2	5
	Unit I	Characteristics of Neonate	1	
	Unit 2	Adjustments of Neonate	1	
Block IV	PHYSI	CAL DEVELOPMENT (IN ALL S)	4	Rajshree P. Trive Principal Principal A
Referen	Unit I	Meaning and Importance of physical development	Dr. (Mrs	Principal Some Son Manager Months A. College
	Unit 2	Factors Affecting physical development	1	Managh Mumb
	Unit 3	Growth cycle in physical development from birth to late Childhood in relation to body Size, Proportion, fat, Muscles, Bones, Teeth	2 Manica Vile Pa	Principal Principal A Name (West) Months A COLING (W)
Block V	MOTO	R DEVELOPMENT	4	6 James of

B.O.S. HIN - 24-06-15 परिशिष्ट 'अ'

बी. ए. भाग एक (हिंदी)

प्रथम सत्र

पेपर नं.						
	शीर्षक	Cr.	L.	T.P.	Int	T
A.C. 1/D.C. 1	हिंदी कहानी					0
	ाहदा कहाना	4	4	75	25	100

उद्देश्य : 1. कहानी के माध्यम से छात्राओं में साहित्य पठन के प्रति रुचि जागृत करना .

- 2. कहानी विधा तथा हिंदी के प्रतिनिधि कहानिकारों से परिचित कराना .
- 3. भाषा आकलन क्षमता एवं शब्दों के सही प्रयोग की क्षमता बढाना .
- 4. सामाजिक समस्याओं का आकलन , सामाजिक परिवर्तन की दिशा की समझ विकसित करना. निर्धारित पाठ्यपुस्तक : अभिनव कथा भारती : संपादक श्री. चक्रधर , सुमित्र प्रकाशन , 16 / 4 , हेस्टिंग्ज रोड , इलाहाबाद 211001

	Topics and details	No. of Lectures Assigned	Marks Assigned	Credit
ईकाई 1	कहानी : परिभाषाएँ एवं स्वरूप	15	25	1
	कहानी : तत्त्व एवं प्रकार			
	 अध्ययनार्थ चयनित कहानीकारों का सामान्य परिचय 			
ईकाई 2	प्स की रात : प्रेमचंद	15	25	1
	🕨 गर्मियों के दिन : कमलेश्वर			
	बहाद्र : अमरकांत			
ईकाई 3	 चीफ की दावत : भीष्म साहनी 	15	25	1
NAME OF	ठेस : फणीश्वर नाथ 'रेणु '			
	नेलकटर : उदय प्रकाश			
ईकाई 4	≽ महुए का पेड : मार्कण्डेय	15	25	1_
	> यही सच है : मन्नू भंडारी			
	सिरी उपमा जोग : शिवमूर्ति			

संदर्भ ग्रंथ -

- 1. नयी कहानी की भूमिका कमलेश्वर , शब्दकार , 159 , गुरू अंगद नगर (वेस्ट), दिल्ली 92
- 2. हिंदी कहानी का समकालीन परिदृश्य डॉ. वेदप्रकाश अमिताभ , जवाहर पुस्तकालय , हिंदी पुस्तक प्रकाशक एवं वितरक , सदर बाजार , मथुरा - 281001
- 3. समकालीन हिंदी कहानी बलराम , दिनमान प्रकाशन , 3014 , चर्खेवालान , दिल्ली 06
- 4. कहानी : स्वरूप और संवेदना राजेंद्र यादव , नेशनल पब्लिशिंग हाऊस , 2 / 35 , अंसारी रोड , दरियागंज , नई दिल्ली – 110002
- 5. हिंदी कहानी के सौ वर्ष डॉ. वेदप्रकाश अमिताभ , मधुवन प्रकाशन , 21 , द्वारिकापुरी , मथुरा.
- 6. कहानी के नये प्रतिमान कुमार कृष्ण, वाणी प्रकाशन, 4695 , 21-ए, दरियागंज, नई दिल्ली 02

COLLEGATE DATE

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Dr. (Mrs). Rajshree P. Trivedi Principal

Maniben Nanavati Women's College, Vile Parle (West), Mumbai - 400 056

FUNDAMENTALS OF FOOD SCIENCE

OBJECTIVES:

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This course will enable the students

1. To understand the different pre-preparatory methods & preparation of foods

To understand factors that affect palatability and acceptability of food.

3. To know the concepts of food guide, RDA.

No.	Subjects	L	Cr	P/T	D	TP	Internal	P/V	T
1	Fundamentals of	3	3	2	2	50	25	-	75

CONTENT:

BI No.	Topics	Periods	% Weight age	
1.	Introduction To Food science 1.1:Terms- Food, Health, Nutrition, Nutrients, R.D.A, Balanced diet, Malnutrition, Under nutrition, Over nutrition, Optimum Nutrition. 1.2 Functions of food; Digestion of food (in tabular form)	02	16	
2	Food Guide 2.1: Recommended Dietary intakes (RDI) for different age groups. Meaning objectives and importance of RDI. Reference man and reference woman.	03	15	
3	2.2: Food groups and Food guide Pyramid Food consumption and Acceptance 3.1: Factors affecting food consumption- Food availability, Socioeconoraic status, Culture, Religion, Food habits, age, health status, media, technological advances and others. 3.2 Factors affecting food Acceptability- Color, Texture, Appearance and Taste. 3.3: Food in relation to health.	02	10	
4	Food Preparation 4.1: Reasons for cooking food. 4.2: Prep reparation techniques: Cutting, chopping, grating, mincing, soaking, sprouting, and fermentation. 4.3: Cooking fuels. 4.4: Methods of cooking: Dry heat methods, Moist heat methods 4.5: Use of different equipments for cooking: Pressure	05 0 June	20	OTE CE

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5	S.1: Effect of Cooking on foods and Changes on Carbohydrates, Proteins, Pats, color pigments. 5.2 Retention of nutritive value during cooking	03	19
6	Selection and storage or foods 6.1: Perishable foods: Milk and milk products. Meat. 6.2. Semi-perishable foods 6.3: Nonperishable foods: cereals grains, pulses, spices and condiments 6.4: Need for Processed foods: Ready to cat, Ready to	0.1	10
7	Food Sanitation and Hygiene 7.1: Importance of sanitation and hygiene for health 7.2: Contamination of food through air, water, equipments, rodents & insects, cleaning materials, insect, pest and rodent control. 7.3: Practical rules for sanitation and hygiene.	03	10

REFERENCES:

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- Kukade, S. and others. Food Science, Sheth Publications.
 Mudatabi, S.R. and Rajgopal, M.V. Fundamentals of Foods and Nutrition. II edition.
- 4. The art and Science of Cooking- A students manual (1993). Department of Foods and Wiley Eastern Ltd, New Delhi. Nutrition, University of Delhi, Institute of Home Economies. Blaze Publishers and
- 5. Wilson, E.D., Fisher. K.H and Garcia, P.A. (1979) Principles of Nutrition, 4th edition,
- 6. C. Gopslan, B.V Ramasastri & S.C Balsubramanian. (1989) Nutritive value of Indian foods. NINICMR Hyderabad 500007.
- Roday.Sunetra(2009)-Food science & Nutrition-Oxford university press.

