

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.

1. ADVERTISEMENT

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)

INTRODUCTION TO ADVERTISING Objective: To familiarize students about the role and importance of advertising in contemporary society. • Advertising -Meaning, Features, Importance, Evolution of Advertising. • Role of advertising in marketing mix. Active participants in advertising. • Benefits of advertising to business and consumers. Criticisms against advertising. • Classification of Advertising – Geographic area, media, audience, functions, product life cycle. ECONOMIC, SOCIAL AND REGULATORY ASPECTS OF ADVERTISING Objective: To acquaint students with the economic, social and regulatory issues relating to advertising. • Economic Aspect –Effect of advertising on consumer demand, competition and price. Waste in advertising. • Social Aspect –Advertising and Cultural values, Ethical and Social issues in advertisings. • Regulatory Aspect – Role and services Advertising Standards Council of India (ASCI) RESEARCH IN ADVERTISING	Unit	Topic	No. of Lectur	Credits	Marks	
ECONOMIC, SOCIAL AND REGULATORY ASPECTS OF ADVERTISING Objective: To acquaint students with the economic, social and regulatory issues relating to advertising. • Economic Aspect –Effect of advertising on consumer demand, competition and price. Waste in advertising. • Social Aspect –Advertising and Cultural values, Ethical and Social issues in advertising. Advertising and Standard of living. • Regulatory Aspect – Role and services	1	 Objective: To familiarize students about the role and importance of advertising in contemporary society. Advertising -Meaning, Features, Importance, Evolution of Advertising. Role of advertising in marketing mix. Active participants in advertising. Benefits of advertising to business and consumers. Criticisms against advertising. Classification of Advertising – Geographic area, 		1	25	
744 (1050)	2	 ECONOMIC, SOCIAL AND REGULATORY ASPECTS OF ADVERTISING Objective: To acquaint students with the economic, social and regulatory issues relating to advertising. Economic Aspect -Effect of advertising on consumer demand, competition and price. Waste in advertising. Social Aspect -Advertising and Cultural values, Ethical and Social issues in advertising. Advertising and Standard of living. 		mars). P	efer-	Trive

2. CHILD DEVELOPMENT

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.

Semester 1 FY DA CD - Page Lode 80127
Subjects L Cr P/T D TP Internal P/V
Fundamentals of Child Development 4 4 - 2. 75 25 - 100

Sr. No.	Tonle		No. of	Walahtaga of
Sr. No.		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	Prena	tal Development	10	15
	Unit 1	Fundamental of Pre-natal development	2	
	Unit 3	Three stages of pre-Natal development	2	- 12 1 17 7 1 1
1	Unit 3	Factors effecting pre-natal development	2	241
0	Unit 4	Types of birth & Consequences	2	
	Unit 5	Pre-maturity & its consequences	2	1-7
Block III	NEO-N	ATAL DEVELOPMENT	2	5
	Unit I	Characteristics of Neonate	1	ALC: THE REAL PROPERTY.
NAME OF STREET	Unit 2	Adjustments of Neonate	1	
Block IV	PHYSI	STATE OF THE PROPERTY OF THE P	4	Rajshree P. Triv
Bar by	Unit 1	Meaning and Importance of physical development	Dr. (Mrs	Rajshree P. Rajshree P. Principal Nameura Womensia Nameura Mannial Nameura Mannial Nameura Mannial
	Unit 2	Factors Affecting physical development	I not	Namento Mortes
	Unit 3	Growth cycle in physical development from birth to late Childhood in relation to body Size, Proportion, fat, Muscles, Bones, Teeth	2 Manual Ville Pa	Name of Managai
Block V	MOTO	R DEVELOPMENT	4	6 Camario

3. HINDI

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. I / D.C. I	0.4				and the second	
120m 1 1	हिंदी कहानी	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
	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

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RPZA

02

Dr. (Mrs). Rajshree P. Trivedi Principal

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



4. MEAL MANAGEMENT

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

2. 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 Food Science (Th)	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. 2.2: Food groups and Food guide Pyramid	03	15
3	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.	02	10
4	3.3 :Food in relation to health. 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 cocker, solar cooker, Oven, Microwave oven.	05	20

Dr. (Mrs). Rajshree dishing Maniben Nanafan Women's Comega. nednan Wije Pane (West). Numbal - 400 056 and 9 and Vije Pane (West). Numbal - 400 056

5	S.1: Effect of Cooking on foods and Changes on Garbohydrates, Proteins, Fats, color pigments. S.2 Retention of nutritive value during cooking	03	19
6	Beliction and storage of 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 cook.	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 & inserts, cleaning materials, insect, pest and rodent control. 7.3: Practical rules for sanitation and hygiene.	03	10

REFERENCES:

- Joshi, S. (1992) Nutrition and Dietetics. Tata Mc Graw Hill Publishing Company Ltd.
 Kukade, S. and others. Food Science, Shoth Publications.
 Mudambi, S.R. and Rajgopal, M.V. Fundamentals of Foods and Nutrition. II edition.
 Wiley Eastern Ltd, New Delhi.
 The art and Science of Cooking. A students respect (1993). Department of Foods and
- 4. The art and Science of Cooking- A students manual (1993). Department of Foods and Nutrition, University of Delhi, Institute of Home Economics. Blaze Publishers and
- 5. Wilson, E.D., Fisher. K.H and Garcia. P.A. (1979) Principles of Nutrition, 4th edition.
- Jahu Wiley and sans, New York.
 C. Gopalan, B.V Ramasastri & S.C Balsubramanian. (1989) Nutritive value of Indian foods. NINICMR Hyderabad 500007.
- 7. Roday.Sunetra(2009)-Food science & Nutrition-Oxford university press.

