



**B.Sc. CULINARY ARTS**  
**Course Structure (NEP)**  
**AY 2025-2026**

**FIRST YEAR SEMESTER I - 07.07.2025 to 14.11.2025 (BATCH 2025-2028)**

| Subject Code | Subject Name                            | Credits   |
|--------------|---|-----------|
| CUL-100      | Culinary Arts and Bakery -1             | 4         |
| MGT-100      | Fundamentals of Tourism                 | 4         |
| CUL-131      | Introduction to Beverages               | 3         |
| ENG-151      | Communicative English: spoken & written | 2         |
| CUL-141      | Culinary Arts practical -1              | 3         |
| VAC-100      | Environmental Studies I                 | 2         |
| VAC-108      | Introduction to Folktales of India      | 2         |
|              |   |           |
|              | <b>Total Credits</b>                    | <b>20</b> |

**FIRST YEAR SEMESTER II - 24.11.2025 to 10.04.2026 (BATCH 2025-2028)**

| Subject Code | Subject Name                          | Credits   |
|--------------|---------------------------------------|-----------|
| COM-111      | Principles and Practice Of Management | 4         |
| MGF-113      | Fundamentals of Accounting            | 4         |
| CUL-132      | Introduction to Wines                 | 3         |
| ENG-152      | Digital Content Creation in English   | 2         |
| CUL-142      | Bakery and Pastry Practical-1         | 3         |
| VAC- 111     | E-Waste Management                    | 2         |
| VAC-114      | Health and Wellness                   | 2         |
|              |                                       |           |
|              | <b>Total Credits</b>                  | <b>20</b> |



**SECOND YEAR SEMESTER III - 07.07.2025 to 14.11.2025 (BATCH 2024-2027)**

| Subject Code | Subject Name                                   | Credits   |
|--------------|--|-----------|
| CUL-200      | Food Production Practical- 1                   | 4         |
| CUL-201      | Bakery and Pastry Arts- 1 Theory and Practical | 4         |
| CUL-211      | Nutrition and Food Science                     | 4         |
| CUL-231      | Facility Management                            | 3         |
| HIN-251      | Hindi- I                                       | 2         |
| CUL-241      | Interview Facing Skill                         | 3         |
|              | <b>Total Credits</b>                           | <b>20</b> |

**SECOND YEAR SEMESTER IV- 24.11.2025 to 10.04.2026 (BATCH 2024-2027)**

| Subject Code | Subject Name                     | Credits   |
|--------------|----------------------------------|-----------|
| CUL-202      | Indian Cuisine- 1                | 4         |
| CUL-203      | Indian Cuisine- 1 Practical      | 4         |
| CUL-204      | Bakery and Pastry Arts practical | 4         |
| CUL-205      | Bakery and Pastry Arts Theory    | 2         |
| CUL-221      | Food and Beverage Service        | 4         |
| HIN-252      | Hindi- II                        | 2         |
|              |                                  |           |
|              | <b>Total Credits</b>             | <b>20</b> |



**3<sup>rd</sup> year B.Sc. Culinary Arts (Batch 2023-2026)**

**AY- 2025-2026**

**THIRD YEAR SEMESTER V - 07.07.2025 to 14.11.2025**

**(BATCH 2023-2026)**

| Subject Code | Subject Name                               | Credits   |
|--------------|--|-----------|
|              |  |           |
| CAC018       | Professional Training, Report and Seminars | <b>22</b> |

**THIRD YEAR SEMESTER VI - 24.11.2025 to 10.04.2026**

**(BATCH 2023-2026)**

| Subject Code | Subject Name                               | Credits   |  |
|--------------|--|-----------|--|
| CAC019       | Kitchen Management – International cuisine | 4         |  |
| CAC020       | Introductory Food Science                  | 2         |  |
| CAC021       | Gastronomic Science                        | 4         |  |
| CAO012       | Food and Wine Pairing                      | 2         |  |
| CAO013       | Hospitality Law                            | 2         |  |
| CAO014       | Facility Management                        | 2         |  |
| CAN007       | Marketing Management 1                     | 2         |  |
| CAO015       | Cruise Catering                            | 2         |  |
| CAN008       | Environment Management                     | 2         |  |
| CAO016       | Event Management                           | 2         |  |
|              |  | <b>24</b> |  |

