



## **B.Sc. Culinary Arts (NEP)**

### **Course Structure**

#### **Objectives Of The Programme:**

1. To provide students with an experiential learning opportunity in culinary arts at various levels.
2. To provide the hospitality industry with a steady stream of competent graduates with the necessary knowledge, skills, values and attitudes to occupy key operational positions in the hotel industry.
3. To apply culinary theory through execution of food preparation techniques, artistry, and creativity.

#### **Programme Specific Outcome:**

On successful completion of B.Sc. Culinary Arts programme, the students will be able to:

1. Appreciate the different cuisines of the world.
2. Display requisite skills in preparation of products related to the Functional areas of culinary operations.
3. Practice professional ethics, develop and follow standardized processes and procedures and demonstrate cost control measures as applied to kitchen operations.
4. Apply critical thinking process of identifying, analyzing and developing solutions related to food production department.

## Course Structure (NEP)

### 1. Major – Core Course

A Major course provides a student the opportunity to pursue in-depth study of a particular subject or discipline

### 2. Minor- Allied Course

A minor course is a secondary academic discipline that may complement a student's major course of study.

### 3 MC – Multi Disciplinary Course

Multi-Disciplinary courses are those courses relating to any Broad Discipline that the students have not undergone at the HSSC level and are required to undertake.

### 4 AEC- Ability Enhancement Course

Ability Enhancement Course is a type of academic subject, often mandatory focused on building foundational skills like Modern Indian Language (MIL)

### 5 SEC- Skill Enhancement Course

Skill Enhancement Course focuses on practical skills, hands-on training, soft skills and such other courses to enhance the employability of students.

### 6. VAC – Value Added Course

Value added Courses are supplementary programs designed to build practical, job-oriented skills and knowledge beyond a standard academic curriculum

### 7. I - Internship : On the job Training

### 8. Exit Course- Mandatory course while exiting after completion of a year.

- **1 credit = 15 hours. Two semesters constitute a year. One year = 40 credits. 3 year Programme = 120 credits.**

#### FIRST YEAR SEMESTER I

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

**FIRST YEAR SEMESTER II**

| Subject Code | Course | Subject Name                           | Credits   |
|--------------|--------|--|-----------|
| COM-111      | MAJOR  | Principles and Practice of Management  | 4         |
| MGF-113      | MINOR  | Fundamentals of Accounting             | 4         |
| CUL-132      | MC     | Introduction to Wines                  | 3         |
| ENG-152      | AEC    | Digital Content Creation in English    | 2         |
| CUL-142      | SEC    | Bakery and Pastry Practical-1          | 3         |
| VAC-110      | VAC    | Awareness of Cyber Crimes and Security | 2         |
| VAC-114      | VAC    | Health and Wellness                    | 2         |
|              |        |  |           |
|              |        | <b>Total Credits</b>                   | <b>20</b> |

**SECOND YEAR SEMESTER III**

| Subject Code | Course | Subject Name                | Credits   |
|--------------|--------|-----------------------------|-----------|
| CUL-200      | MAJOR  | Indian Cuisine- I           | 4         |
| CUL-201      | MAJOR  | Bakery and Pastry Arts - 2  | 4         |
| CUL-211      | MINOR  | Nutrition and Food Science  | 4         |
| CUL-231      | MC     | Facility Management         | 3         |
| HIN-251      | AEC    | Hindi- I                    | 2         |
| CUL-241      | SEC    | Indian Cuisine Practical -1 | 3         |
|              |        |                             |           |
|              |        | <b>Total Credits</b>        | <b>20</b> |

**SECOND YEAR SEMESTER IV**

| Subject Code | Course | Subject Name                      | Credits   |
|--------------|--------|-----------------------------------|-----------|
| CUL-202      | MAJOR  | Advanced Culinary Arts            | 2         |
| CUL-203      | MAJOR  | Advanced Culinary Arts -Practical | 4         |
| CUL-204      | MAJOR  | Bakery & Pastry Arts Practical-2  | 4         |
| CUL-205      | MAJOR  | Fine Arts in Culinary             | 4         |
| CUL-221      | MINOR  | Food and Beverage Service         | 4         |
| HIN-252      | AEC    | Hindi- II                         | 2         |
|              |        |                                   |           |
|              |        | <b>Total Credits</b>              | <b>20</b> |

After the 2<sup>nd</sup> year students go on internship for a period of six months May to October

|   |                   |           |
|---|-------------------|-----------|
| I | <b>INTERNSHIP</b> | <b>10</b> |
|---|-------------------|-----------|

Semester V and VI are conducted from November to April.

**THIRD YEAR SEMESTER V**

| Subject Code | Course | Subject Name                        | Credits   |
|--------------|--------|-------------------------------------|-----------|
| CUL-300      | MAJOR  | Advanced Indian Cuisine -2          | 2         |
| CUL-301      | MAJOR  | Advanced Indian Cuisine-2 Practical | 4         |
| CUL-302      | MAJOR  | Mass Media in Gastronomy            | 4         |
| CUL-303      | MAJOR  | Global Cuisine Practical            | 4         |
|              |        |                                     |           |
|              |        | <b>Total Credits</b>                | <b>14</b> |

**THIRD YEAR SEMESTER VI**

| Subject Code | Course | Subject Name                   | Credits   |
|--------------|--------|--------------------------------|-----------|
| Cul-304      | MAJOR  | Kitchen Management (Practical) | 4         |
| Cul-305      | MAJOR  | Gastronomic Science            | 4         |
| Cul-306      | MAJOR  | Slow Food                      | 4         |
| Cul-307      | MAJOR  | Project                        | 4         |
|              |        |                                |           |
|              |        | <b>Total Credits</b>           | <b>16</b> |

**FOURTH YEAR SEMESTER VII (For Honours degree Sem VII and Sem VIII)**

| Subject Code | Course | Subject Name                           | Credits   |
|--------------|--------|--|-----------|
| CUL-405      | MAJOR  | Gastronomic Tourism                    | 4         |
| CUL-406      | MAJOR  | Plant-Based Cookery and Bakery         | 4         |
| CUL-402      | MAJOR  | Culinary Management                    | 4         |
| CUL-403      | MAJOR  | Airline and Cruise Catering Operations | 4         |
| CUL-411      | MINOR  | Entrepreneurship                       | 4         |
|              |        |  |           |
|              |        | <b>Total Credits</b>                   | <b>20</b> |

**SEMESTER VIII**

| Subject Code | Course | Subject Name   | Credits   |
|--------------|--------|--|-----------|
| CUL-404      | MAJOR  | Event Management                                       | 4         |
| CUL-412      | MINOR  | Modernist Cuisine Practical                            | 4         |
| CUL-413      | MINOR  | <b>Or</b><br>Advanced Bakery and Pastry Arts Practical |           |
| CUL- 461     | I      | Internship   | 12        |
|              |        |  |           |
|              |        | <b>Total Credits</b>                                   | <b>20</b> |