



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**B.Sc. Culinary Arts**  
**Course Structure (NEP)**  
**Effective from AY 2025**

**FIRST YEAR SEMESTER I**

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	2
VAC-108	Introduction to Folktales of India	2
	<b>Total Credits</b>	<b>20</b>

**FIRST YEAR SEMESTER II**

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-110	Awareness of Cyber Crimes and Security	2
VAC-114	Health and Wellness	2
	<b>Total Credits</b>	<b>20</b>

**SECOND YEAR SEMESTER III**

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

**SECOND YEAR SEMESTER IV**

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

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

**THIRD YEAR SEMESTER V**

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

**THIRD YEAR SEMESTER VI**

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