

SOHT- Bachelor of Science (Hons with Research) in Culinary Arts : Program Structure								
First Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Culinary Foundation Level I	2	0	2	1	5	9
2		Indian Cuisine and Food Culture Level I	2	0	2	0	4	5
3		Fundamentals of Baking and Pastry Art I	2	0	2	0	4	6
4		Professional Communication -I	2	0	1	0	3	4
5		Food Commodities	2	0	0	0	2	2
6		Indian Culture: Perspective of Tourism	2	0	0	0	2	2
7		Food, Nutrition and Hygiene	1	0	0	0	1	1
Total Credits							21	29
Second Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		First Aid and Health	0	0	1	0	1	2
2		Professional Communication -II	2	0	1	0	3	4
3		Culinary Foundation Level II	2	0	2	0	4	6
4		Indian Cuisine and Food Culture Level II	1	0	2	1	4	8
5		Fundamentals of Baking and Pastry Art II	1	0	2	0	3	5
6		Foundation course in F & B Service – I	1	0	1	1	2	4
7		Introduction to AI in Hospitality	2	0	0	0	2	2
Elective								
8		Cruise Line Management	1	0	0	0	1	1
		Science of Food Preservation	1	0	0	0	1	1
		Nutritive Significance of Food and Its Calculation	1	0	0	0	1	1
Total credits							20	31
1	GUIDED LEARNING -1	In campus /domestic hotels	0	0	0	4	4	4 weeks
Third Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Ecology and Environment	2	0	0	0	2	2
2		Campus to Corporate	0	0	1	0	1	1
3		Introduction to Modern Indian Cuisine	1	0	2	0	3	5
4		Advance Technique in Bakery & Pastry	2	0	2	0	4	6
5		Basic Perspective to Indian Sweets	0	0	2	0	2	4
6		Project Report - Guided Learning -1	0	0	0	4	4	NA

7		Digital Marketing	2	0	0	0	2	2
8		Kitchen Maths	1	1	0	0	2	2
Electives								
9		Food & Beverage Entrepreneurship	1	0	0	0	1	1
		Basics of packaging design	1	0	0	0	1	1
		Luxury Brand Management	1	0	0	0	1	1
Total credits							21	23
Fourth Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Industrial Exposure Training (I.E.T.)	Hot Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
2	Industrial Exposure Training (I.E.T.)	Bakery Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Indian Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Speciality Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	22 weeks industrial training
Fifth Semester								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Industrial Exposure Training (I.E.T.)	Hot Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
2	Industrial Exposure Training (I.E.T.)	Bakery Training Report	0	0	5	0	5	22 weeks industrial training
3	Industrial Exposure Training (I.E.T.)	Indian Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
4	Industrial Exposure Training (I.E.T.)	Speciality Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
Total credits							20	22 weeks industrial training

Sixth Semester/- Note: Students who opt for coursework								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Research Methodology	2	1	0	0	3	3
2		Hospitality Project	0	0	0	6	6	NA
3		Advance Modern Indian Cuisine	1	0	2	0	3	5
4		Global Food Perspective - II	1	0	2	0	3	5
5		Advanced Techniques of Bakery and	1	0	2	0	3	5
6		Advance perspective to Indian Sweets	0	0	2	0	2	4
							20	22

Sixth Semester/- Note: Students who opt for OJT								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Field Project I	0	0	0	12	12	NA
2		Advance Modern Indian Cuisine	1	0	2	0	3	5
		Global Food Perspective - II	1	0	2	0	3	5
		Advance perspective to Indian Sweets	0	0	2	0	2	4
							20	14

Seventh Semester-Students who opt for coursework								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Integrated	Facility Planning & Management	2	1	0	0	3	7
2	Integrated	Hotel Finance	2	1	0	0	3	7
3	Integrated	Research Methodology	2	1	0	0	3	7
4	Integrated	Hospitality Project	0	0	0	6	6	18
5	Lab	Human Resource Management	2	1	0	0	3	2
6	Theory	Hotel Law & Ethics	1	1	0	0	2	2
							20	43

Eight Semester/- Note: Students who opt for coursework								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1		Dissertation	0	0	0	6	6	NA
2		Mice Management	2	1	0	0	3	3
3		Hotel Sustainability	2	1	0	0	3	3
4		Food and Beverage Retail Management	2	1	0	0	3	3
5		Strategic Hospitality Management	2	1	0	0	3	3
6		Management of Organizational Behaviour	2	0	0	0	2	2
							20	14
Total Credit- 162								