

Proposed for Approval from Academic Council							
SOHT- Bachelor of Science (Hons) in Culinary Arts : Program Structure 2025-26, Batch 2025- 28, 3 years							
First Semester							
			Credit Structure				
Sl. No.	Course Code	Course Title	L	T	P	S	Credits
1		Culinary Foundation Level I	2	0	2	1	5
2		Indian Cuisine and Food Culture Level I	2	0	2	0	4
3		Fundamentals of Baking and Pastry Art I	2	0	2	0	4
4		Professional Communication -I	2	0	1	0	3
5		Food Commodities	2	0	0	0	2
6		Indian Culture: Perspective of Tourism	2	0	0	0	2
7		<b>Food, Nutrition and Hygiene</b>	1	0	0	0	1
<b>Total Credits</b>					21	29	
Second Semester							
			Credit Structure				
Sl. No.	Course Code	Course Title	L	T	P	S	Credits
1		<b>First Aid and Health</b>	0	0	1	0	1
2		Professional Communication -II	2	0	1	0	3
3		Culinary Foundation Level II	2	0	2	0	4
4		Indian Cuisine and Food Culture Level II	1	0	2	1	4
5		Fundamentals of Baking and Pastry Art II	1	0	2	0	3
6		Foundation course in F & B Service – I	1	0	1	1	2
7		<b>Introduction to AI in Hospitality</b>	2	0	0	0	2
Elective							
		Cruise Line Management	1	0	0	0	1

	Science of Food Preservation						
	Nutritive Significance of Food and Its Calculation	1	0	0	0	1	
<b>Total credits</b>					<b>20</b>	<b>31</b>	

1	<b>GUIDED LEARNING -1</b>	In campus /domestic hotels	0	0	0	4	4	4 weeks
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### 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	
7		Digital Marketing	2	0	0	0	2	2
8		Kitchen Maths	1	1	0	0	2	2

### Electives

9		Food & Beverage Entrepreneuership	1				1	1
		Basics of packaging design	1				1	1
		Luxury Brand Management	1				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	
2		Hospitality Project	0	0	0	6	6	
3		Advance Modern Indian Cuisine	1	0	2	0	3	
4		Global Food Perspective - II	1	0	2	0	3	

		Advanced Techniques of Bakery and Pastry	1	0	2	0	3	
		Advance perspective to Indian Sweets	0	0	2	0	2	
							<b>20</b>	

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 1	0	0	0	12	12	
2		Advance Modern Indian Cuisine	1	0	2	0	3	
		Global Food Perspective - II	1	0	2	0	3	
		Advance perspective to Indian Sweets	0	0	2	0	2	
							<b>20</b>	

Total Credit- 122

Sem -1	21
Sem -2	20
Sem -3	21
Sem -4	20
Sem -5	20
Sem -6	20

the program structure file (Only for	
Instruc- tion Compo- nents	Contact Hours/ week
L	1
T	1
P	2
S	3