

SOHT- Bachelor of Science (Hons) 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	6	
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	30	
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	1	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
<b>Electives</b>								
9		Food & Beverage Entrepreneurship	1				1	1
		Basics of packaging design	1				1	1
		Luxury Brand Management	1				1	1
Total credits							21	23
<b>Fourth Semester</b>								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	Industrial Exposure Training	Hot Kitchen Training Report	0	0	5	0	5	22 weeks industrial training
2	Exposure Training (I.E.T.)	Bakery Training Report	0	0	5	0	5	22 weeks industrial training
3	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
<b>Fifth Semester</b>								
			Credit Structure					
Sl. No.	Course Code	Course Title	L	T	P	S	Credits	Hours
1	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	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
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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 Pastry	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

Total Credit- 122