

Masters in Culinary Management & Food Entrepreneurship

First Semester						
S. No.	Course Name	L	T	P	S	Credits
1	Advanced Culinary Foundations	2	0	2	0	3
2	Gastronomy & Food Culture	3	0	0	0	3
3	Food Science & Nutrition	3	0	1	0	4
4	Food Safety, Hygiene & Sanitation	2	0	1	0	3
5	Principles of Management	3	0	0	0	3
6	Managerial Communication	2	0	0	0	2
7	Computer Applications for Food Business	0	0	2	0	1
TOTAL		15	0	6	0	20

Second Semester						
S. No.	Course Name	L	T	P	S	Credits
1	Culinary Operations & Kitchen Management	2	0	2	0	3
2	World Cuisines & Menu Planning	3	0	1	0	4
3	Baking & Pastry Science	2	0	2	0	3
4	Cost Control & Food Business Finance	3	0	0	0	3
5	Hospitality & Food Laws	2	0	0	0	2
6	Digital Marketing for Food Entrepreneurs	1	0	1	0	2
7	Commercial Kitchen Simulation (Skill Lab)	0	0	3	0	3
TOTAL		13	0	9	0	20

Third Semester						
S. No.	Course Name	L	T	P	S	Credits
1	Food Entrepreneurship & Startup Development	3	0	0	0	3
2	Food Product Development & R&D	2	0	2	0	3
3	Sensory Evaluation & Food Innovation Lab	1	0	2	0	2
4	Supply Chain & Logistics in Food Industry	3	0	0	0	3
5	Research Methodology	2	0	0	0	2
6	Internship / Industrial Training	0	0	0	2	2
7	Elective – I	2	0	1	0	3
8	Elective – II	2	0	1	0	3
TOTAL		15	0	6	2	20

Fourth Semester						
S. No.	Course Name	L	T	P	S	Credits
1	Strategic Culinary Management	3	0	0	0	3
2	Culinary Entrepreneurship Incubation Project	0	0	2	2	4
3	Franchise Management & Food Business Expansion	3	0	0	0	3
4	Quality Management & FSSAI Compliance	3	0	0	0	3
5	Food Business Analytics	2	0	1	0	3
6	Major Project / Dissertation	0	0	0	3	3
TOTAL		11	0	3	5	20