

Course Structure: B A (Culinary Arts) for BATCH 2019-2020 onwards

* = Credited but not Graded

First Semester								
Subject Code	Subject Title	No. of hours per week			Credits	Evaluation Scheme		
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total
BAC 121	Culinary Foundation Level 1 (Theory)	3	-	-	3	50	50	100
BAC 123	Introduction to South Indian Cookery (Theory)	3	-	-	3	50	50	100
BAC 125	Foundation Course in Bakery Level 1 (Theory)	3	-	-	3	50	50	100
BAC 127	Foundation Course in Rooms Division Operations	2	-	-	2	50	50	100
BAC 129	Business Communication	2	-	-	2	50	50	100
BAC 131	Science of Cooking*	2	-	-	2	-	-	-
BAC 133	Culinary Foundation Level Practical Level 1(Lab)	-	-	4	2	100	-	100
BAC 135	Introduction to South Indian Cookery Practical (Lab)	-	-	4	2	100	-	100
BAC 137	Foundation Course in Bakery Practical Level 1(Lab)	-	-	4	2	100	-	100
BAC 139	Food and Beverage Service Practical (Lab)	-	-	3	1	100	-	100
BAC 141	Ability and Skill Enhancement*	-	-	-	1	-	-	-
BAC 143	Affiliation to Hotels*	-	-	-	1	-	-	-
Total Credits		15	0	15	24	650	250	900

Second Semester								
Subject Code	Subject Title	No. of Hours per week			Credits	Evaluation Scheme		
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total
BAC 122	Culinary Foundation Level 2 (Theory)	3	-	-	3	50	50	100
BAC 124	Introduction to North Indian Cookery (Theory)	3	-	-	3	50	50	100
BAC 126	Foundation Course in Bakery Level 2 (Theory)	3	-	-	3	50	50	100
BAC 128	Food Safety, HACCP and Environmental Science	2	-	-	2	50	50	100
BAC 130	Fundamentals of Entrepreneurship	2	-	-	2	50	50	100
BAC 132	Language Elective: Introduction to Foreign Language	2	-	-	2	100	-	100
BAC 134	MOOC (Credited not graded) *	2	-	-	2	-	-	-
BAC 136	Culinary Foundation Level Practical Level 2 (Lab)	-	-	4	2	100	-	100
BAC 138	Introduction to North Indian Cookery Practical (Lab)	-	-	4	2	100	-	100
BAC 140	Foundation Course in Bakery Practical Level 2 (Lab)	-	-	4	2	100	-	100
BAC 142	Computer Applications in Hospitality Business	-	-	2	1	100	-	100
BAC 144	Ability and Skill Enhancement*	-	-	-	1	-	-	-
Total credits		17	0	14	25	750	250	1000

Third Semester								
Subject Code	Subject Title	No. of Hours per week			Credits	Evaluation Scheme		
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total
BAC 221	Cuisines of the World (Theory)	3	-	-	3	50	50	100
BAC 223	Food Science and Nutrition	2	-	-	2	50	50	100
BAC 225	Accountancy & Financial Management for Chefs	2	-	-	2	50	50	100
BAC 227	Human Resource Management	2	-	-	2	50	50	100
BAC 229	Programme Elective - BAC 229.1 cruise line management BAC 229.2 food and Ayurveda	3	-	-	3	100	-	100
BAC 231	MOOC	2	-	-	2	100	-	100
BAC 233	Cuisines of the World (Lab)	-	-	4	2	100	-	100
BAC 235	Quantity Food Production (Lab)	-	-	4	2	100	-	100
BAC 237	International Desserts (Lab)	-	-	4	2	100	-	100
BAC 239	Food and Wine Pairing (WFCL 1 and WFCL 2)	2	-	4	4	100	-	100
BAC 241	Ability and Skill Enhancement*	-	-	-	1	-	-	-
Total		16	0	16	25	800	200	1000

Fourth Semester					
Subject Code	Subject Name	Credits	Evaluation Scheme		
			Internal assessment	External Assessment	Total
BAC 232	Practice School or Study Abroad Programme (24 weeks)	16	400	-	400
BAC 234	Practice School Report		100	-	100
BAC 236	Viva Voce		100	-	100
BAC 238	Elective 2 (Skill Enhancement Course)	6	200	-	200
BAC 238.1	Diploma in Food Preparation and Cooking (Culinary Arts)- Level- 2- 8065-02				
BAC 238.2	Diploma in Food Preparations and Cookery (Patisserie)- Level 2- 8065-03				
Total		22	800	-	800

Fifth Semester								
Subject Code	Subject Title	No. of hours per week			Credits	Evaluation Scheme		
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total
BAC 321	Research Methodology	2	-	-	2	50	50	100
BAC 323	Purchasing and Cost Control	2	-	-	2	50	50	100
BAC 325	Food Sociology and Anthropology	2	-	-	2	50	50	100
BAC 327	Campus to Corporate	-	-	4	2	100	-	100
BAC 329	Pan Asian Cookery (Lab)	-	-	4	2	100	-	100
BAC 331	Advanced techniques of Showpiece and Pastry (Lab)	-	-	4	2	100	-	100
BAC 333	Breakfast Cookery, Indian Sweets and Snacks (Lab)	-	-	4	2	100	-	100
BAC 335	Vegetarian Cookery (Lab)	-	-	4	2	100	-	100
Total credits		6	0	20	16	650	150	800

Sixth Semester								
Subject Code	Subject Title	No. of hours per week			Credits	Evaluation Scheme		
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total
BAC 322	Business Statistics	2	-	-	2	50	50	100
BAC 324	Marketing Management and Consumer Behavior	2	-	-	2	50	50	100
BAC 326	Facility Planning	2	-	-	2	50	50	100
BAC 328	Food photography and Presentation (Lab)	-	-	4	2	100	-	100
BAC 330	Commercial Restaurant Operation (Lab)	-	-	4	2	100	-	100
BAC 332	Bakeshop Management	-	-	4	2	100	-	100
BAC 334	Progressive Indian Cookery	-	-	4	2	100	-	100
BAC 336	Business Plan/ Research Project / Product Development	-	-	4	2	100	-	100
Total Credits		6	-	20	16	650	150	800

Consolidated Credits

Semester	I	II	III	IV	V	VI	Total
Credits	24	25	25	22	16	16	128

Consolidated Marks

Semester	I	II	III	IV	V	VI	Grand Total
Theory	500	600	600	-	300	300	2300
Practical	400	400	400	800	500	400	2900
Business Plan/ Research Project / Product Development	-	-	-	-	-	100	100
Total	900	1000	1000	800	800	800	5300

Promotion Criteria

Year	Maximum credit Passes	Minimum Credit Passes
1 st year to 2 nd year	49	30
2 nd year to 3 rd year	96	67
For the award of degree	128	128 including practice school

Note: The total Credits of 128, 120 credits will be considered as programme credits and 8 credits will be considered as Mandatory learning course credits and will not be graded.

2019-20