

Symbiosis School of Culinary Arts and Nutritional Sciences, Pune
Diploma in Bakery and Patisserie Skills
Programme Structure 2024-25

1.	OBJECTIVE	<p>1. To train the students in the basic art and craft of Bakery and Patisserie.</p> <p>2. The students will be trained to secure employment at entry level position in star hotels, restaurants, bakeries, flight kitchens, catering companies, industrial canteens, institutes and catering outlets.</p> <p>3. The students will also be equipped to become entrepreneurs after securing basic experience.</p>			
2.	DURATION (IN MONTHS)	12 (Part Time)			
3.	INTAKE	40			
4.	RESERVATION	Not Applicable			
5.	ELIGIBILITY	Passed XII (10+2) examination from any recognized board.			
6.	SELECTION PROCEDURE	Applications are screened based on merit and suitability followed by Personal Interaction (PI) process and Written Ability Test (WAT)			
7.	MEDIUM OF INSTRUCTION	English			
8.	PROGRAMME PATTERN	Semester			
9.	COURSE & SPECIALIZATION	As per Annexure A			
10.	FEE		Academic Fees	Institute Deposit (Refundable)	Total
	Indian Students (INR)		125000	10000	135000
11.	ASSESSMENT	The courses will have 40% Continuous Assessment and 60% Term End [University] examination however, some courses (not more than 30% of the total programme credits) may have 100% Continuous Assessment.			
12.	STANDARD OF PASSING	The assessment of the student for each examination is done, based on relative performance. Maximum Grade Point (GP) is 10 corresponding to O (Outstanding). For all courses, a student is required to pass both internal and external examination separately with a minimum Grade Point of 4 corresponding to Grade P. Students securing less than 40% absolute marks in each head of passing will be declared FAIL. The University awards a degree to the student who has achieved a minimum CGPA of 4 out of maximum of 10 CGPA for the programme.			
13.	AWARD OF DIPLOMA	Diploma in Bakery and Patisserie Skills will be awarded at the end of semester 2 examination by taking into consideration the performance of all semester examinations after obtaining minimum 4.00 CGPA out of 10 CGPA.			

14. CLASSIFICATION OF CREDITS								
Semester	Generic Core	Generic Elective	Specialization Core	Specialization Elective	Open Elective	Mandatory Non-Credit Course/s	Non-Letter Grade Audit Course/s	Total
Common								
1	20	0	0	0	0	0	As per the student's choice	20
2	10	0	0	0	0	0		10
Total	30	0	0	0	0	0		30

This Programme Structure is aligned with the norms laid down by the University and is approved by the Academic Council.
Hereafter changes (if any) which conform to the policy on "Curriculum Development and Review" would be permissible, subject to revision of the Programme Structure, following the specified processes.

Director - Academics

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Annexure A

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
Semester : 1							
Generic Core Courses							
T4671	0406610101	Bakery and Patisserie Practical		12	120	180	300
T4670	0406610102	Bakery and Patisserie Theory		4	40	60	100
TH4575	0406610103	Food Cost Control		2	20	30	50
TH4576	0406610104	Food Safety and Hygiene		1	25	0	25
T4669	0406610105	Equipment, Maintenance and Services		1	25	0	25
Total				20	230	270	500
Semester : 2							
Generic Core Courses							
T4909	0406610201	Industry Internship and Report Presentation		9	90	135	225
T4679	0406610202	Kitchen Stewarding		1	25	0	25
Total				10	115	135	250

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Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks
Common				
Semester 1	2	18	20	500
Semester 2	1	9	10	250
Total	3	27	30	750