

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

1.	OBJECTIVE	<p>1. To train the students in the art and craft of professional cooking skills.</p> <p>2. The students will be trained to learn basic and advanced culinary skills and secure employment at higher level position in star hotels, specialty restaurants, catering organization, 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 Standard 12th or equivalent examination from any recognized Board.			
6.	SELECTION PROCEDURE	Institute level Personal Interaction and Writing Ability Test (PI-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)		150000	20000	170000
11.	ASSESSMENT	All Internal Courses will have 100% component as internal evaluation at the Institute level. All External Courses will have 40% internal component and 60% component as external [University] exam.			
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 (Pass). Students Securing less than 40% absolute marks in each head of passing will be declared FAIL. The University awards a diploma in Cosmetology 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 Professional Culinary Arts will be awarded at the end of semester 2 examination by taking into consideration the performance of the annual examination after obtaining 4.0 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	21	0	0	0	0	0	As per the student's choice	21
2	9	0	0	0	0	0		9
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 and Board of Management. 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	Continous Assessment	Term End Examination	Total Marks
Semester : 1							
Generic Core Courses							
TH4127	0406640101	Indian and European Culinary Foundation (Theory)		3	30	45	75
TH4126	0406640102	Indian and European Culinary Foundation (Practical)		3	30	45	75
T4667	0406640103	Food Safety and Hygiene		2	20	30	50
T4676	0406640104	Food And Catering Law		2	20	30	50
T2982	0406640105	Entrepreneurship in the Food Industry		2	20	30	50
T2139	0406640106	Digital Marketing		2	20	30	50
TH4125	0406640107	Global Cuisine (Theory)		2	20	30	50
TH4124	0406640108	Global Cuisine (Practical)		2	20	30	50
T4668	0406640109	Food Cost Control		1	25	0	25
T4669	0406640110	Equipment, Maintenance and Services		1	25	0	25
T4679	0406640111	Kitchen Stewarding		1	25	0	25
Total				21	255	270	525
Semester : 2							
Generic Core Courses							
T4909	0406640201	Industry Internship and Report Presentation		9	90	135	225
Total				9	90	135	225

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Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks
Common				
Semester 1	3	18	21	525
Semester 2	0	9	9	225
Total	3	27	30	750