



Celebrating 50 Years of Excellence

**Symbiosis School of Culinary Arts, Pune**  
**Bachelor of Science (Hospitality and Culinary Management)**  
**Programme Structure 2023-26**

<b>1. OBJECTIVE</b>	The objectives of the proposed programme are to: develop a professional understanding of the hospitality industry that will provide immediate career opportunities. To develop the right skills necessary in hospitality and allied industries so as to meet the requirements according to the industry expectations. To develop the required skills in Food & Beverage Production. To develop the required skills in Food & Beverage Service. To develop the required skills in House Keeping & Front Office operations. To develop the required skills in Sales and Marketing, General Management, Entrepreneurship, Revenue Management, develop the required skills in communication for a better career in the Hospitality Industry. To provide the basic knowledge in hygiene, food safety & nutrition in line with international standards. To enable the candidates to manage any hospitality, tourism, and other allied Industries.				
<b>2. DURATION (IN MONTHS)</b>	36 (Full Time)				
<b>3. INTAKE</b>	60				
<b>4. RESERVATION</b>	<b>I. Within the sanctioned intake</b>	<b>a) SC (In Percentage)</b>	<b>b) ST (In Percentage)</b>	<b>c) Differently abled (In Percentage)</b>	
		15	7.5	3	
	<b>II. Over and above the sanctioned intake</b>	<b>a) Kashmiri Migrants (In Seats)</b>		<b>b) International Students (In Percentage)</b>	
		2		20	
<b>5. ELIGIBILITY</b>	Passed XII (10+2) or equivalent examination from any recognized Board with a minimum of 50% marks or equivalent grade (45% Marks or equivalent grade for Scheduled Caste /Scheduled Tribes).				
<b>6. SELECTION PROCEDURE</b>	Selection through the SET (General) Exams ranking, Personal Interaction (PI) process and Written Ability Test (WAT).				
<b>7. MEDIUM OF INSTRUCTION</b>	English				
<b>8. PROGRAMME PATTERN</b>	Semester				
<b>9. COURSE &amp; SPECIALIZATION</b>	As per Annexure A				
<b>10. FEE</b>		<b>Academic Fee p.a</b>	<b>Institute Deposit</b>	<b>Total</b>	



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	<b>Indian Students (Amount in INR)</b>		275000	20000	295000			
	<b>International Students</b>	<b>NRI/ PIO/ OCI Category (Amount in US\$)</b>	5400	275	5675			
		<b>Foreign National Category (Amount in US\$)</b>	1300	275	1575			
<b>11. ASSESSMENT</b>	All internal courses will have 100% component as internal evaluation at the institute level. All external courses will have 40% internal component and 60% external component [University] examination.							
<b>12. STANDARD OF PASSING</b>	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.							
<b>13. AWARD OF DEGREE</b>	Bachelor of Science (Hospitality and Culinary Management) will be awarded at the end of semester 6 examination by taking into consideration the performance of all semester examinations after obtaining minimum 4.00 CGPA out of 10 CGPA.							
<b>14. CLASSIFICATION OF CREDITS</b>								
Semester	Generic Core	Generic Elective	Specialization Core	Specialization Elective	Open Elective	Non-Letter Grade Mandatory Course/s	Non-Letter Grade Audit Course/s	Total
<b>Common</b>								
1	21	0	0	0	0	1	As per the student's choice	21
2	23	0	0	0	0	1		23
3	20	0	0	0	0	0		20
4	21	0	0	0	0	1		21
5	20	0	0	0	0	0		20
6	10	5	0	0	0	0		15
<b>Total</b>	<b>115</b>	<b>5</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>		<b>120</b>

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	Internal Marks	External Marks	Total Marks
<b>Semester : 1</b>							
<b>Generic Core Courses</b>							
TH4328	0406230101	European Culinary Foundation (Theory)		3	30	45	75
TH4136	0406230102	Food and Beverage Service Operations (Theory)		3	30	45	75
TH4337	0406230103	Rooms Division Operations - Theory I		3	30	45	75
TH4327	0406230104	European Culinary Foundation (Practical)		2	20	30	50
TH4204	0406230105	Food and Beverage Service Operations - 1 (Practical)		2	20	30	50
TH4140	0406230106	Hospitality Communication Skills		2	20	30	50
TH4143	0406230107	Hospitality French		2	20	30	50
TH4335	0406230108	Hospitality Today : An introduction		2	20	30	50
TH4459	0406230109	Rooms Division Operations - I (Practical)		2	20	30	50
T2883	0406230110	Core Environmental Studies		0	0	0	Non - Letter Grade Mandatory
<b>Total</b>				<b>21</b>	<b>210</b>	<b>315</b>	<b>525</b>
<b>Semester : 2</b>							
<b>Generic Core Courses</b>							
TH4146	0406230201	Hospitality Sales and Marketing		3	30	45	75
TH4330	0406230202	Indian Culinary Foundation (Theory)		3	30	45	75
TH4338	0406230203	Rooms Division Operations - Theory II		3	30	45	75
TH4120	0406230204	Applied Nutrition		2	20	30	50
TH4121	0406230205	Basic Bakery and Pastry Art (Practical)		2	20	30	50
TH4122	0406230206	Basic Bakery and Pastry Art (Theory)		2	20	30	50
TH4331	0406230207	Catering Operations and Management		2	20	30	50
TH4184	0406230208	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	20	30	50
TH4329	0406230209	Indian Culinary Basic and Bulk Cooking (Practical)		2	20	30	50
TH4339	0406230210	Rooms Division Operations - Practical II		2	20	30	50



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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4095	0406230211	Fitness for Life		0	0	0	Non - Letter Grade Mandatory
<b>Total</b>				<b>23</b>	<b>230</b>	<b>345</b>	<b>575</b>
<b>Semester : 3</b>							
<b>Generic Core Courses</b>							
T4920	0406230301	Internship		20	200	300	500
<b>Total</b>				<b>20</b>	<b>200</b>	<b>300</b>	<b>500</b>
<b>Semester : 4</b>							
<b>Generic Core Courses</b>							
TH4129	0406230401	Basic Hotel and Restaurant Accounting		3	30	45	75
TH4333	0406230402	Food and Beverage Service Management		3	30	45	75
TH4334	0406230403	Hospitality and Catering Law		3	30	45	75
TH4133	0406230404	Food and Beverage Service Management (Practical)		2	20	30	50
TH4124	0406230405	Global Cuisine (Practical)		2	20	30	50
TH4125	0406230406	Global Cuisine (Theory)		2	20	30	50
TH4139	0406230407	Hospitality Business Communication		2	20	30	50
TH4157	0406230408	Security and Loss Prevention		2	20	30	50
TH4159	0406230409	Supervision in the Hospitality Industry		2	20	30	50
T4005	0406230410	Integrated Disaster Management		0	0	0	Non - Letter Grade Mandatory
<b>Total</b>				<b>21</b>	<b>210</b>	<b>315</b>	<b>525</b>
<b>Semester : 5</b>							
<b>Generic Core Courses</b>							
T4905	0406230501	Summer Internship		5	50	75	125
TH4332	0406230502	Contemporary Hospitality and Service Industry Operations		3	30	45	75
TH4131	0406230503	Entrepreneurship in Service Industry		3	30	45	75
TH4142	0406230504	Hospitality Facilities Management and Design		3	30	45	75
TH4145	0406230505	Hospitality Revenue Management		3	30	45	75
TH4153	0406230506	Planning and Control of Food and Beverage Operations		3	30	45	75



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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
<b>Total</b>				<b>20</b>	<b>200</b>	<b>300</b>	<b>500</b>
<b>Semester : 6</b>							
<b>Generic Core Courses</b>							
TH4150	0406230601	Leadership and Management in the Hospitality Industry		3	30	45	75
TH4152	0406230602	Managing Hospitality Human Resources		3	30	45	75
T4702	0406230603	Dissertation		2	20	30	50
T2225	0406230604	Research Methodology		2	20	30	50
<b>Total</b>				<b>10</b>	<b>100</b>	<b>150</b>	<b>250</b>
<b>Generic Elective Course Group - I (Choose any One course)</b>							
TH4130	0406230605	Convention Service and Management		2	50	0	50
TH4132	0406230606	Event Management		2	50	0	50
TH4151	0406230607	Managerial Economics		2	50	0	50
TH4336	0406230608	Rooms Division Management (Elective)		2	50	0	50
TH4160	0406230609	Total Quality Management		2	50	0	50
<b>Total Required Credits</b>				<b>2</b>	<b>50</b>	<b>0</b>	<b>50</b>
<b>Generic Elective Courses Group - II (Choose any One course)</b>							
TH4185	0406230610	Advance Bakery and Pastry Art (Practical)		3	75	0	75
T4789	0406230611	Asian Cuisine (Practical)		3	75	0	75
F0003	0406230612	Flexi-Credit Course		3	75	0	75
<b>Total Required Credits</b>				<b>3</b>	<b>75</b>	<b>0</b>	<b>75</b>



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Semester	Internal Credits	External Credits	Total Credits	Total Marks
Semester 1	0	21	21	525
Semester 2	0	23	23	575
Semester 3	0	20	20	500
Semester 4	0	21	21	525
Semester 5	0	20	20	500
Semester 6	5	10	15	375
<b>Total</b>	<b>5</b>	<b>115</b>	<b>120</b>	<b>3000</b>