

Symbiosis School of Culinary Arts and Nutritional Sciences, Pune
Master of Business Administration (Food Technology and Food
Enterprise Management)
Programme Structure 2024-26

1.	OBJECTIVE	The objectives of the programme are to: 1) Develop a professional understanding of food processing, preservation technologies and culinary arts as a specialized section of the HORECA and the Food Processing Industries that provide wide immediate career opportunities. 2) acquire industry-specific business skills, consumer practices, food products marketing and . 3) Learn industry specific skills of food safety, hygiene, purchase and logistic practices. 5) Develop entrepreneurial skills and explore opportunities that are prevalent in the food industry. 6) Learn strategic management practices applied in variety of commercial and non-commercial food service operations and food processing industry				
2.	DURATION (IN MONTHS)	24 (Full Time)				
3.	INTAKE	40				
4.	RESERVATION	I. Within the sanctioned intake	a) SC (In Percentage)	b) ST (In Percentage)	c) Differently abled (In Percentage)	d) Defence (In Percentage)
			15	7.5	3	0
		II. Over and above the sanctioned intake	a) Kashmiri Migrants (In Seats)		b) International Students (In Percentage)	
			2		20	
5.	ELIGIBILITY	Graduate from any recognised University/ Institution of National Importance in Food Technology, Hotel Management, Home Science, Food Science & Quality Control, Culinary Arts, Food Ecology/Sustainability, Packaging Technology, Nutrition, Microbiology, Agriculture, Biotechnology, Food Engineering etc; with a minimum of 50% marks or equivalent grade (45% marks or equivalent grade for Scheduled Caste /Scheduled Tribes) at graduation level.				
6.	SELECTION PROCEDURE	Applications are screened based Personal Interaction (PI) Process and Written Ability Test (WAT), Statement of Purpose (SOP), Portfolio.				
7.	MEDIUM OF INSTRUCTION	English				
8.	PROGRAMME PATTERN	Semester				
9.	COURSE & SPECIALIZATION	As per Annexure A				
10.	FEE		Academic Fee p.a	Institute Deposit	Total	

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	Indian Students (Amount in INR)		450000	20000	470000			
	International Students	NRI/ PIO/ OCI Category (Amount in US\$)	8600	275	8875			
		Foreign National Category (Amount in US\$)	2600	275	2875			
11. ASSESSMENT	The courses will have 60% Continuous Assessment and 40% 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 DEGREE	Master of Business Administration (Food Technology and Food Enterprise Management) will be awarded at the end of semester 4 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	25	0	0	0	0	0	As per the student's choice	25
2	23	0	0	0	0	1		23
3	32	0	0	0	0	1		32
4	18	2	0	0	0	0		20
Total	98	2	0	0	0	0		100

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	Continuous Assessment	Term End Examination	Total Marks
Semester : 1							
Generic Core Courses							
TH4882	0406410101	Introduction to Food Science - (Theory)		3	90	60	150
TH4884	0406410102	Introduction to Food Science (Practical)		3	90	60	150
TH4891	0406410103	Principles of Cooking Techniques - (Theory)		3	90	60	150
TH4892	0406410104	Principles of Cooking Techniques - (Practical)		2	60	40	100
TH4886	0406410105	Sensory Science and Technology (Theory)		3	90	60	150
TH4888	0406410106	Sensory Science and Technology (Practical)		2	60	40	100
TH4170	0406410107	Food Product Development And Consumer Studies		3	90	60	150
T2035	0406410108	Introduction to Financial Management		2	60	40	100
T2572	0406410109	Human Resource Management		2	60	40	100
T2114	0406410110	Essentials of Marketing Management		2	60	40	100
Total				25	750	500	1250
Semester : 2							
Generic Core Courses							
TH4889	0406410201	Food Fermentation and Beverages Processing Management		3	90	60	150
TH4890	0406410202	Food Processing and Preservation		3	90	60	150
TH4169	0406410203	Food Safety And Quality Management		3	90	60	150
T2890	0406410204	Statistics and Research Methodology		4	120	80	200
TH4084	0406410205	Service Operations Management		2	60	40	100
T2181	0406410206	Supply Chain Strategy		2	60	40	100
T3154	0406410207	Data Driven Decision Making		2	100	0	100
T2139	0406410208	Digital Marketing		2	60	40	100
T2573	0406410209	Organizational Behaviour		2	60	40	100
TH4788	0406410210	Health and Wellness Module I		0	0	0	Mandatory Non-Credit Course

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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
Total				23	730	420	1150
Semester : 3							
Generic Core Courses							
T2364	0406410301	Export Potential Analysis for Agri Products		2	60	40	100
TH4175	0406410302	Food Journalism and Social Marketing		2	100	0	100
T2897	0406410303	Cold Chain Management		2	60	40	100
TH4893	0406410304	Food Laws and Intellectual Property Rights (IPR)- (Theory)		4	120	80	200
TH4883	0406410305	Food Business Mangement and Entrepreneurship Development (Theory)		3	90	60	150
T4764	0406410306	Nutraceuticals and Functional Foods		3	90	60	150
TH4885	0406410307	Food Analysis and Instrumentation		4	120	80	200
T4912	0406410308	Internship		12	600	0	600
TH4789	0406410309	Health and Wellness Module II		0	0	0	Mandatory Non-Credit Course
Total				32	1240	360	1600
Semester : 4							
Generic Core Courses							
T2294	0406410401	Conflict and Negotiation		2	100	0	100
TH4887	0406410402	Food Packaging Operations		4	120	80	200
T4812	0406410403	Food Project Management		12	600	0	600
Total				18	820	80	900
Generic Elective Courses Group (Choose any one course)							
T2227	0406410404	Business Analytics		2	60	40	100
T2877	0406410405	Global Business Environment		2	60	40	100
Total Required Credits				2	60	40	100

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Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks
Common				
Semester 1	0	25	25	1250
Semester 2	2	21	23	1150
Semester 3	14	18	32	1600
Semester 4	14	6	20	1000
Total	30	70	100	5000