

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

1.	OBJECTIVE	The objectives of the programme are to: 1) Develop a professional understanding of culinary arts as a specialized section of the hospitality industry that will provide immediate career opportunities. 2) Provide exposure to industry-specific skills. 3) Learn safe food handling, proper use of equipment and food presentation. 4) Become familiar with the purchasing, storage and handling of a wide range of food products. 5) Be equipped to take advantage of entrepreneurial opportunities that are prevalent in the food industry. 6) Learn management principles of a variety of commercial and non-commercial food service operations.			
2.	DURATION (IN MONTHS)	36 (Full Time)			
3.	INTAKE	60			
4.	RESERVATION	I. Within the sanctioned intake	a) SC (In Percentage)	b) ST (In Percentage)	c) Differently abled (In Percentage)
			15	7.5	3
		II. Over and above the sanctioned intake	a) Kashmiri Migrants (In Seats)	b) International Students (In Percentage)	
			2	20	
5.	ELIGIBILITY	Passed Standard XII (10+2) or equivalent examination from any recognised Board with a minimum of 50% marks or equivalent grade (45% Marks or equivalent grade for Scheduled Caste /Scheduled Tribes).			
6.	SELECTION PROCEDURE	Personal Interaction and Written Ability Test (PI- WAT)			
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
	Indian Students (Amount in INR)		400000	20000	420000
	International Students NRI/ PIO/ OCI Category (Amount in US\$)		7825	275	8100

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		Foreign National Category (Amount in US\$)	1300	275	1575
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% external component [University] examination.			
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		Bachelor of Science (Culinary Arts) will be awarded at the end of semester 6 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	Non-Letter Grade Mandatory Course/s	Non-Letter Grade Audit Course/s	Total
Common								
1	22	0	0	0	0	1	As per the student's choice	22
2	19	0	0	0	0	1		19
3	22	0	0	0	0	1		22
4	20	0	0	0	0	0		20
5	18	0	0	0	0	0		18
6	13	6	0	0	0	0		19
Total	114	6	0	0	0	0		120

The revised programme structure supersedes the previously approved programme structure dated 09/08/2023 for the programme.

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							
TH4179	0406210101	Culinary Foundation (Practical)		6	60	90	150
TH4203	0406210102	Culinary Foundation (Theory)		6	60	90	150
TH4180	0406210103	Basic Bakery and Pastry Art (Practical)		3	30	45	75
TH4188	0406210104	Basic Bakery and Pastry Art (Theory)		3	30	45	75
T6548	0406210105	French-1		2	20	30	50
TH4189	0406210106	Fundamentals of Food Science		2	20	30	50
T2883	0406210107	Core Environmental Studies		0	0	0	Non - Letter Grade Mandatory
Total				22	220	330	550
Semester : 2							
Generic Core Courses							
TH4181	0406210201	Indian Cuisine (Practical)		3	30	45	75
TH4190	0406210202	Indian Cuisine and Culture (Theory)		3	30	45	75
TH4192	0406210203	Applied Nutrition		2	20	30	50
TH4193	0406210204	Communication Skills		2	20	30	50
TH4194	0406210205	Culinary Maths		2	20	30	50
TH4204	0406210206	Food and Beverage Service Operations - 1 (Practical)		2	20	30	50
TH4206	0406210207	Food and Beverage Service Operations - 1 (Theory)		2	20	30	50
TH4191	0406210208	Sociology and Anthropology of Gastronomy		2	20	30	50
TH4195	0406210209	Food and Catering Law		1	25	0	25
TH4095	0406210210	Fitness for Life		0	0	0	Non - Letter Grade Mandatory
Total				19	205	270	475
Semester : 3							
Generic Core Courses							
T4905	0406210301	Summer Internship		5	50	75	125
TH4182	0406210302	European Cuisine (Practical)		3	30	45	75

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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
TH4196	0406210303	European Cuisine and Culture (Theory)		3	30	45	75
TH4183	0406210304	Regional Indian Cuisine (Practical)		3	30	45	75
TH4197	0406210305	Regional Indian Cuisine (Theory)		3	30	45	75
TH4205	0406210306	Food and Beverage Service Operations - 2 (Practical)		2	20	30	50
TH4207	0406210307	Food and Beverage Service Operations - 2 (Theory)		2	20	30	50
TH4198	0406210308	Food and Wine Pairing		1	25	0	25
T4005	0406210309	Integrated Disaster Management		0	0	0	Non - Letter Grade Mandatory
Total				22	235	315	550
Semester : 4							
Generic Core Courses							
T4920	0406210401	Internship		20	200	300	500
Total				20	200	300	500
Semester : 5							
Generic Core Courses							
TH4185	0406210501	Advance Bakery and Pastry Art (Practical)		3	30	45	75
TH4186	0406210502	Advance Bakery and Pastry Art (Theory)		3	30	45	75
TH4200	0406210503	Contemporary Restaurant and Kitchen Design		2	20	30	50
TH4199	0406210504	Entrepreneurship in the Food Industry		2	20	30	50
TH4041	0406210505	Global and Contemporary Cuisine (Practical)		2	20	30	50
TH4040	0406210506	Global and Contemporary Cuisine (Theory)		2	20	30	50
T6097	0406210507	Introduction to Business Communication		2	50	0	50
TH4184	0406210508	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	50	0	50
Total				18	240	210	450

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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
Semester : 6							
Generic Core Courses							
T4789	0406210601	Asian Cuisine (Practical)		3	30	45	75
TH4201	0406210602	Asian Cuisine and Culture (Theory)		2	20	30	50
T4702	0406210603	Dissertation		2	20	30	50
T2584	0406210604	Human Resource Management		2	20	30	50
T2225	0406210605	Research Methodology		2	20	30	50
T2143	0406210606	Services Marketing		2	20	30	50
Total				13	130	195	325
Generic Elective Course Group-I (Choose any One Course)							
TH4202	0406210607	Culinary Tourism (Theory)		2	50	0	50
TH4044	0406210608	Food Journalism		2	50	0	50
Total Required Credits				2	50	0	50
Generic Elective Course Group-II (Choose any Two Course)							
TH4046	0406210609	Art of Gardemanger and Food Styling (Practical)		2	50	0	50
TH4187	0406210610	Confectionary and Show-Piece Making Techniques (Practical)		2	50	0	50
TH4581	0406210611	Gastronomy Trends		2	50	0	50
TH4045	0406210612	Food Photography		2	50	0	50
Total Required Credits				4	100	0	100

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Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks
Semester 1	0	22	22	550
Semester 2	1	18	19	475
Semester 3	1	21	22	550
Semester 4	0	20	20	500
Semester 5	4	14	18	450
Semester 6	6	13	19	475
Total	12	108	120	3000