



**B. Sc. (Hons.) Culinary Science
Course Structure for BATCH 2024 Admission**

First Year – 1 st Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 101	Culinary Foundation Level 1	3	-	-	3	50	50	100	27 H O U R S
BSC 103	Foundation Course in Bakery Level 1	3	-	-	3	50	50	100	
BSC 105	Business Communication	3	-	-	3	100	-	100	
BSC 107	Culinary Foundation Level 1 (P)	-	-	4	2	100	-	100	
BSC 109	Foundation Course in Bakery Practical Level 1	-	-	4	2	100	-	100	
BSC 111	Food and Beverage Service Practical	-	-	4	2	100	-	100	
BSC 113	Yoga & Wellness	-	-	2	1	100	-	100	
BSC 115	Culinary Digital Proficiency	-	-	4	2	100	-	100	
Total		9	-	18	18	700	100	800	

First Year – 2 nd Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 102	Culinary Foundation Level -2	3	-	-	3	50	50	100	30 H O U R S
BSC 104	Indian Cuisine Level -1	3	-	-	3	50	50	100	
BSC 106	Foundation Course in Bakery Level- 2	3	-	-	3	50	50	100	
BSC 108	Nutrition & Food Safety	3	-	-	3	50	50	100	
BSC 110	Introduction to Foreign Language	2	-	-	2	50	50	100	
BSC 112	Rooms Division Operations	-	-	4	2	100	-	100	
BSC 114	Culinary Foundation Practical Level -2	-	-	4	2	100	-	100	
BSC 116	Indian Cuisine Level-1	-	-	4	2	100	-	100	
BSC 118	Foundation Course in Bakery Practical Level 2	-	-	4	2	100	-	100	
Total		14	-	16	22	650	250	900	



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Second Year – 3 rd Semester						
Subject Code	Subject Title	Credits	Evaluation Scheme			Total Days
			Internal Assessment	End Semester examination	Total	
BSC 201	Practice School or Study Abroad Programme	12	500	-	300	144 D A Y S
BSC 203	Practice School Report			-	100	
BSC 205	Practice School Viva Voce			-	100	
BSC 207	MOOC/SWAYAM	2	100	-	100	
BSC 209	Elective 2 (Skill Enhancement Course)	6	200	-	200	
BSC 209.1	Food Preparation and Culinary Arts- Level- 2 (8064-01)					
BSC 209.2	Food Preparation and Culinary Arts (Patisserie)- Level 2- (8064-02)					
Total		20	800	0	800	

Second Year – 4 th Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 202	Indian Cuisine Level-2	2	-	-	2	50	50	100	28 H O U R S
BSC 204	Hospitality Accounting	3	-	-	3	50	50	100	
BSC 206	Food and Beverage Management	3	-	-	3	50	50	100	
BSC 208	Human Resource Management	3	-	-	3	50	50	100	
BSC 210	Indian Cuisine Level -2 (P)	-	-	4	2	100	-	100	
BSC 212	Banquet Catering (P)	-	-	4	2	100	-	100	
BSC 214	International Desserts (P)	-	-	4	2	100	-	100	
BSC 216	Wine Appreciation	1	-	4	3	100	-	100	
Total		12	-	16	20	600	200	800	



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Third Year – 5 th Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 301	Specializations BSC 301.1 - Food Science & Innovation • Food Preservation Technology (T)	3	-	-	3	50	50	100	25 H O U R S
	BSC 301.2 - Culinary Nutrition & Wellness • Fundamentals of Culinary Nutrition (T)								
	BSC 301.3 - Restaurant Operation Management • Food Writing & Media (T)								
BSC 303	Research Methodology	3	-	-	3	50	50	100	
BSC 305	Cuisines of the World	4	-	-	4	50	50	100	
BSC 307	Digital Marketing	3	-	-	3	50	50	100	
BSC 309	Pan Asian Cookery	-	-	4	2	100	-	100	
BSC 311	Plated Desserts & Chocolate Confections	-	-	4	2	100	-	100	
BSC 313	Cuisines of the World Practical	-	-	4	2	100	-	100	
Total		13	-	12	19	500	200	700	



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Third Year – 6 th Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 302	BSC 302.1 - Food Science & Innovation Food Processing Technology (T)	3	1	-	4	50	50	100	28 H O U R S
	BSC 302.2 - Food Processing Technology (P)	-	-	4	2	100	-	100	
	BSC 302.3 - Culinary Nutrition & Wellness Culinary Wellness (T)	3	1	-	4	50	50	100	
	BSC 302.4 - Culinary Wellness (P)	-	-	4	2	100	-	100	
	BSC 302.5 - Restaurant Operation Management Event Planning & Catering Management Level -1 (P) / Commercial Operation /Restaurant Operation) (P)	3	-	6	6	100	-	100	
BSC 304	Food Sociology and Anthropology	3	-	-	3	50	50	100	
BSC 306	Plant Based Cooking	-	-	4	2	100	-	100	
BSC 308	Progressive Cookery	-	-	4	2	100	-	100	
BSC 310	Food photography and Presentation	-	-	4	2	100	-	100	
BSC 312	Research Publication / Project/Business Plan/Food Product Development	-	3	6	6	100	-	100	
Total		3	3	22	21	500	100	600	

*Exit Option after 3rd year B Sc (Culinary Science) (VI semester) with " B Sc (Culinary Science) "



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Fourth Year – 7 th Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 401	BSC 401.1 - Food Science & Innovation Food Microbiology (T)	3	1	-	4	50	50	100	
	BSC 401.2 Food Microbiology (P)	-	-	4	2	100	-	100	
	BSC 401.3 - Technology of Fruits, Vegetables & Plantation crops (T)	3	1	-	4	50	50	100	
	BSC 401.4 - Technology of Fruits, Vegetables & Plantation crops (P)	-	-	4	2	100	-	100	
	BSC 401.5 Food Industry Waste Management & By product utilization (T)	2	-	-	2	50	50	100	
	BSC 401.6 - Culinary Nutrition & Wellness Fundamentals of Physiology & Biochemistry	3	1	-	4	50	50	100	
	BSC 401.7 - Advanced menu crafting for health and wellness	3	1	-	4	50	50	100	
	BSC 401.8 - Culinary Therapeutics (T)	3	1	-	4	50	50	100	
	BSC 401.9 - Culinary Therapeutics (P)	-	-	4	2	100	-	100	
	BSC 401.10 - Restaurant Operation Management Cloud Kitchen Concepts & Management (T)	2	-	-	2	50	50	100	
	BSC 401.11 - Culinary Legalities: Strategies and Challenges (T)	3	-	-	3	50	50	100	
	BSC 401.12 - Culinary Innovations with AI (T)	3	-	-	3	50	50	100	
	BSC 401.13 - Festivals & Culinary Events	-	-	6	3	100	-	100	
	BSC 401.14 - Food truck, Café & Bakery Operations	-	-	6	3	100	-	100	
BSC 403	Research Publication / Project/Business Plan/Food Product development	-	3	6	6	100	-	100	
Total		-	3	18	20			600	



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Fourth Year – 8 th Semester									
Subject Code	Subject Title	No. of hours Per Week			Credits	Evaluation Scheme			Total Days
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
BSC 402	Practice School or Study Abroad Programme								144 D A Y S
BSC 404	Practice School Report	-	-	-	20	800	-	800	
BSC 406	Practice School Viva Voce								
Total		-	-	-	20	800	-	800	

*Students who successfully complete four years of B Sc (Culinary Science) (8 semesters) will receive the degree “B Sc (Culinary Science) (H) with Food Science & Innovation / Culinary Nutrition & Wellness / Restaurant Operation Management”.

Consolidated Credits

Term	I	II	III	IV	V	VI	VII	VIII	Total
Credits	18	22	20	20	19	21	20	20	160