



Celebrating 50 Years of Excellence

Symbiosis School of Culinary Arts, Pune
Bachelor of Science (Culinary Arts)
Programme Structure 2020-23

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		15	
5. ELIGIBILITY	Passed Standard XII (10+2) or equivalent examination from any recognised Board with a minimum of 50% marks (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	365000	20000	385000	
	International Students (USD equivalent to INR)	550000	20000	570000	
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/ DIPLOMA/ CERTIFICATE	Bachelor of Science (Culinary Arts) will be awarded at the end of semester VI by taking into consideration the performance of all semester examinations after obtaining minimum 4.00 CGPA out of 10 CGPA.					
14.	NATURE WISE DISTRIBUTION OF CREDITS						
Semester	Generic Core	Generic Elective	Specialization Core	Specialization Elective	Open Elective	Audit	Total
1	15	0	0	0	0	1*	15
2	12	0	0	0	0	0	12
3	38	0	0	0	0	3*	38
4	20	0	0	0	0	0	20
5	16	0	0	0	0	0	16
6	13	6	0	0	0	0	19
Total	114	6	0	0	0	0	120
<p>* Satisfactory completion of the non letter grade courses 'Integrated Disaster Management' and 'Fitness for Life', 'Core Environmental Studies' and 'Certificate in COVID-19 Care for the Community' is mandatory for the award of degree.</p> <p>The revised programme structure supersedes the previously approved programme structure dated 07/05/2021 for the programme.</p>							

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.

Head - Academics

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Annexure A

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
Semester : 1							
Generic Core Courses							
T4672	0406210101	Culinary Foundation - (Theory)		6	110	40	150
T4677	0406210102	Basic Bakery and Pastry Art (Theory)		3	55	20	75
TH4036	0406210103	Fundamentals of Food Sciences		2	35	15	50
T6548	0406210104	French-1		2	35	15	50
T6125	0406210105	Communication Skills		2	35	15	50
T2883	0406210106	Core Environmental Studies *		0	0	0	Non Letter Grade
Total				15	270	105	375
Semester : 2							
Generic Core Courses							
TH4037	0406210201	Sociology and Anthropology of Gastronomy		2	20	30	50
TH4038	0406210202	Applied Nutrition		2	20	30	50
T4682	0406210203	Indian Cuisine & Culture-1 (Theory)		3	30	45	75
T4680	0406210204	Food & Beverage Service Operations - 1 (Theory)		2	20	30	50
TH4039	0406210205	Culinary Maths		2	20	30	50
F4003	0406210206	Food and Catering Law		1	25	0	25
Total				12	135	165	300
Semester : 3							
Generic Core Courses							
T4620	0406210301	European Cuisine and Culture (Theory)		3	30	45	75
T4621	0406210302	European Cuisine (Practical)		3	30	45	75
T4626	0406210303	Indian Cuisine and Culture - 2 (Theory)		3	30	45	75
T4627	0406210304	Regional Indian Cuisine (Practical - Bulk Cooking)		3	30	45	75
T4624	0406210305	Food and Beverage Service Operations - 2 (Theory)		2	20	30	50
T4625	0406210306	Food and Beverage Service Operations - 2 (Practical)		2	20	30	50
F4002	0406210307	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	20	30	50
T4793	0406210308	Food and Wine Pairing		1	25	0	25
T4905	0406210309	Summer Internship Project		5	50	75	125



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T4005	0406210310	Integrated Disaster Management *		0	0	0	Non Letter Grade
TH4095	0406210311	Fitness for Life *		0	0	0	Non Letter Grade
T4673	0406210312	Culinary Foundation - (Practical)		6	60	90	150
T4683	0406210313	Indian Cuisine -1 (Practical)		3	30	45	75
T4678	0406210314	Basic Bakery and Pastry Art (Practical)		3	30	45	75
T4681	0406210315	Food & Beverage Service Operations-1 (Practical)		2	20	30	50
TH4272	0406210316	Certificate in COVID-19 Care for the Community *		0	0	0	Non Letter Grade
Total				38	395	555	950
Semester : 4							
Generic Core Courses							
T4919	0406210401	Internship		20	200	300	500
Total				20	200	300	500
Semester : 5							
Generic Core Courses							
T4795	0406210501	Advanced Bakery and Pastry Art (Practical)		3	30	45	75
T4796	0406210502	Advanced Bakery and Pastry Art (Theory)		3	30	45	75
T6097	0406210503	Introduction to Business Communication		2	20	30	50
T2982	0406210504	Entrepreneurship in the Food Industry		2	20	30	50
TH4040	0406210505	Global and Contemporary Cuisine (Theory)		2	20	30	50
TH4041	0406210506	Global and Contemporary Cuisine (Practical)		2	20	30	50
TH4057	0406210507	Contemporary Restaurant and Kitchen Design		2	20	30	50
Total				16	160	240	400
Semester : 6							
Generic Core Courses							
T4789	0406210601	Asian Cuisine (Practical)		3	30	45	75
T2584	0406210602	Human Resource Management		2	20	30	50
T2225	0406210603	Research Methodology		2	20	30	50
T2143	0406210604	Services Marketing		2	20	30	50
T4701	0406210605	Dissertation		2	20	30	50



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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4043	0406210606	Asian Cuisine and Culture (Theory)		2	20	30	50
Total				13	130	195	325
Generic Elective Courses Group - I							
TH4044	0406210608	Food Journalism		2	50	0	50
TH4202	0406210607	Culinary Tourism (Theory)		2	50	0	50
Total Required Credits				2	50	0	50
Generic Elective Courses Group - II							
TH4046	0406210609	Art of Gardemanger and Food Styling (Practical)		2	20	30	50
TH4045	0406210610	Food Photography		2	50	0	50
TH4187	0406210611	Confectionary and Show-Piece Making Techniques (Practical)		2	50	0	50
F0002	0406210612	Flexi-Credit Course		2	50	0	50
Total Required Credits				4	70	30	100



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Semester	Internal Credits	External Credits	Total Credits	Total Marks
Semester 1	0	15	15	375
Semester 2	1	11	12	300
Semester 3	1	37	38	950
Semester 4	0	20	20	500
Semester 5	0	16	16	400
Semester 6	6	13	19	475
Total	8	112	120	3000