

Symbiosis School of Culinary Arts and Nutritional Sciences, Pune
Bachelor of Science (Hospitality & Culinary Management)
Programme Structure 2024-27

1.	OBJECTIVE	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.			
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 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).			
6.	SELECTION PROCEDURE	Selection through the SET (General) Exams ranking, Personal Interaction (PI) process and Written Ability Test (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)		275000	20000	295000
	International Students	NRI/ PIO/ OCI Category (Amount in US\$)	5400	275	5675

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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 (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.							
14. CLASSIFICATION OF CREDITS								
Semester	Generic Core	Generic Elective	Specializa- tion Core	Specializa- tion Elective	Open Elective	Mandatory Non-Credit Course/s	Non-Letter Grade Audit Course/s	Total
Common								
1	21	0	0	0	0	1	As per the student's choice	21
2	23	0	0	0	0	1		23
3	21	0	0	0	0	1		21
4	20	0	0	0	0	0		20
5	20	0	0	0	0	0		20
6	10	5	0	0	0	0		15
Total	115	5	0	0	0	0		120

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							
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	Mandatory Non-Credit Course
Total				21	210	315	525
Semester : 2							
Generic Core Courses							
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

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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
TH4339	0406230210	Rooms Division Operations - Practical II		2	20	30	50
TH4788	0406230211	Health and Wellness Module I		0	0	0	Mandatory Non-Credit Course
Total				23	230	345	575
Semester : 3							
Generic Core Courses							
TH4129	0406230301	Basic Hotel and Restaurant Accounting		3	30	45	75
TH4333	0406230302	Food and Beverage Service Management		3	30	45	75
TH4334	0406230303	Hospitality and Catering Law		3	30	45	75
TH4133	0406230304	Food and Beverage Service Management (Practical)		2	20	30	50
TH4124	0406230305	Global Cuisine (Practical)		2	20	30	50
TH4125	0406230306	Global Cuisine (Theory)		2	20	30	50
TH4139	0406230307	Hospitality Business Communication		2	50	0	50
TH4157	0406230308	Security and Loss Prevention		2	20	30	50
TH4159	0406230309	Supervision in the Hospitality Industry		2	20	30	50
TH4789	0406230310	Health and Wellness Module II		0	0	0	Mandatory Non-Credit Course
Total				21	240	285	525
Semester : 4							
Generic Core Courses							
T4920	0406230401	Internship		20	200	300	500
Total				20	200	300	500
Semester : 5							
Generic Core Courses							
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

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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Continuous Assessment	Term End Examination	Total Marks
TH4145	0406230505	Hospitality Revenue Management		3	30	45	75
TH4153	0406230506	Planning and Control of Food and Beverage Operations		3	30	45	75
Total				20	200	300	500
Semester : 6							
Generic Core Courses							
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
Total				10	100	150	250
Generic Elective Course Group - I (Choose any One course)							
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
Total Required Credits				2	50	0	50
Generic Elective Courses Group - II (Choose any One course)							
TH4185	0406230610	Advance Bakery and Pastry Art (Practical)		3	75	0	75
T4789	0406230611	Asian Cuisine (Practical)		3	75	0	75
Total Required Credits				3	75	0	75

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Semester	Continuous Assessment	Term End Examination	Total Credits	Total Marks
Semester 1	0	21	21	525
Semester 2	0	23	23	575
Semester 3	0	21	21	525
Semester 4	0	20	20	500
Semester 5	0	20	20	500
Semester 6	5	10	15	375
Total	5	115	120	3000