

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

| | | | | | |
|-----|---------------------------------|---|---------------------------------|---|--------------------------------------|
| 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 | Non-Letter Grade Mandatory 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 | 20 | 0 | 0 | 0 | 0 | 0 | | 20 |
| 4 | 21 | 0 | 0 | 0 | 0 | 1 | | 21 |
| 5 | 20 | 0 | 0 | 0 | 0 | 0 | | 20 |
| 6 | 10 | 5 | 0 | 0 | 0 | 0 | | 15 |
| Total | 115 | 5 | 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 | | | | | | | |
| 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 | Non - Letter Grade Mandatory |
| 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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|-----------------------------|-------------|--|----------------|-----------|-----------------------|----------------------|------------------------------|
| TH4339 | 0406230210 | Rooms Division Operations - Practical II | | 2 | 20 | 30 | 50 |
| TH4095 | 0406230211 | Fitness for Life | | 0 | 0 | 0 | Non - Letter Grade Mandatory |
| Total | | | | 23 | 230 | 345 | 575 |
| Semester : 3 | | | | | | | |
| Generic Core Courses | | | | | | | |
| T4920 | 0406230301 | Internship | | 20 | 200 | 300 | 500 |
| Total | | | | 20 | 200 | 300 | 500 |
| Semester : 4 | | | | | | | |
| Generic Core Courses | | | | | | | |
| TH4129 | 0406230401 | Basic Hotel and Restaurant Accounting | | 3 | 30 | 45 | 75 |
| TH4333 | 0406230402 | Food and Beverage Service Management | | 3 | 30 | 45 | 75 |
| TH4334 | 0406230403 | Hospitality and Catering Law | | 3 | 30 | 45 | 75 |
| TH4133 | 0406230404 | Food and Beverage Service Management (Practical) | | 2 | 20 | 30 | 50 |
| TH4124 | 0406230405 | Global Cuisine (Practical) | | 2 | 20 | 30 | 50 |
| TH4125 | 0406230406 | Global Cuisine (Theory) | | 2 | 20 | 30 | 50 |
| TH4139 | 0406230407 | Hospitality Business Communication | | 2 | 50 | 0 | 50 |
| TH4157 | 0406230408 | Security and Loss Prevention | | 2 | 20 | 30 | 50 |
| TH4159 | 0406230409 | Supervision in the Hospitality Industry | | 2 | 20 | 30 | 50 |
| T4005 | 0406230410 | Integrated Disaster Management | | 0 | 0 | 0 | Non - Letter Grade Mandatory |
| Total | | | | 21 | 240 | 285 | 525 |
| 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 |

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|--|-------------|---|----------------|-----------|-----------------------|----------------------|-------------|
| TH4142 | 0406230504 | Hospitality Facilities Management and Design | | 3 | 30 | 45 | 75 |
| 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 | 20 | 20 | 500 |
| Semester 4 | 2 | 19 | 21 | 525 |
| Semester 5 | 0 | 20 | 20 | 500 |
| Semester 6 | 5 | 10 | 15 | 375 |
| Total | 7 | 113 | 120 | 3000 |