



Celebrating 50 Years of Excellence

Symbiosis School of Culinary Arts, Pune
Bachelor of Science (Culinary Arts)
Programme Structure 2021-24

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 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	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	22	0	0	0	0	1*	22
2	19	0	0	0	0	1*	19
3	24	0	0	0	0	1*	24
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
* Satisfactory completion of the non letter grade courses 'Integrated Disaster Management' and 'Fitness for Life' and 'Core Environmental Studies' is mandatory for the award of degree.							

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							
TH4203	0406210101	Culinary Foundation (Theory)		6	60	90	150
TH4179	0406210102	Culinary Foundation (Practical)		6	60	90	150
TH4188	0406210103	Basic Bakery and Pastry Art (Theory)		3	30	45	75
TH4180	0406210104	Basic Bakery and Pastry Art (Practical)		3	30	45	75
TH4189	0406210105	Fundamentals of Food Science		2	20	30	50
T6548	0406210106	French-1		2	20	30	50
T2883	0406210107	Core Environmental Studies *		0	0	0	Non Letter Grade
Total				22	220	330	550
Semester : 2							
Generic Core Courses							
TH4190	0406210201	Indian Cuisine and Culture (Theory)		3	30	45	75
TH4181	0406210202	Indian Cuisine (Practical)		3	30	45	75
TH4206	0406210203	Food and Beverage Service Operations - 1 (Theory)		2	20	30	50
TH4204	0406210204	Food and Beverage Service Operations - 1 (Practical)		2	20	30	50
TH4191	0406210205	Sociology and Anthropology of Gastronomy		2	20	30	50
TH4193	0406210206	Communication Skills		2	20	30	50
TH4192	0406210207	Applied Nutrition		2	20	30	50
TH4194	0406210208	Culinary Maths		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
Total				19	205	270	475
Semester : 3							
Generic Core Courses							
T4905	0406210301	Summer Internship Project		5	50	75	125
TH4196	0406210302	European Cuisine and Culture (Theory)		3	30	45	75
TH4182	0406210303	European Cuisine (Practical)		3	30	45	75
TH4197	0406210304	Regional Indian Cuisine (Theory)		3	30	45	75
TH4183	0406210305	Regional Indian Cuisine (Practical)		3	30	45	75



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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4207	0406210306	Food and Beverage Service Operations - 2 (Theory)		2	20	30	50
TH4205	0406210307	Food and Beverage Service Operations - 2 (Practical)		2	20	30	50
TH4184	0406210308	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	20	30	50
TH4198	0406210309	Food and Wine Pairing		1	25	0	25
T4005	0406210310	Integrated Disaster Management *		0	0	0	Non Letter Grade
Total				24	255	345	600
Semester : 4							
Generic Core Courses							
T4919	0406210401	Internship		20	200	300	500
Total				20	200	300	500
Semester : 5							
Generic Core Courses							
TH4186	0406210501	Advance Bakery and Pastry Art (Theory)		3	30	45	75
TH4185	0406210502	Advance Bakery and Pastry Art (Practical)		3	30	45	75
TH4040	0406210503	Global and Contemporary Cuisine (Theory)		2	20	30	50
TH4041	0406210504	Global and Contemporary Cuisine (Practical)		2	20	30	50
TH4199	0406210505	Entrepreneurship in the Food Industry		2	20	30	50
T6097	0406210506	Introduction to Business Communication		2	20	30	50
TH4200	0406210507	Contemporary Restaurant and Kitchen Design		2	20	30	50
Total				16	160	240	400
Semester : 6							
Generic Core Courses							
TH4201	0406210601	Asian Cuisine and Culture (Theory)		2	20	30	50
T4789	0406210602	Asian Cuisine (Practical)		3	30	45	75
T2584	0406210603	Human Resource Management		2	20	30	50
T2225	0406210604	Research Methodology		2	20	30	50
T2143	0406210605	Services Marketing		2	20	30	50
T4701	0406210606	Dissertation		2	20	30	50
Total				13	130	195	325



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



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Semester	Internal Credits	External Credits	Total Credits	Total Marks
Semester 1	0	22	22	550
Semester 2	1	18	19	475
Semester 3	1	23	24	600
Semester 4	0	20	20	500
Semester 5	0	16	16	400
Semester 6	6	13	19	475
Total	8	112	120	3000