



Celebrating 50 Years of Excellence

**Symbiosis School of Culinary Arts, Pune**  
**Bachelor of Science (Culinary Arts)**  
**Programme Structure 2022-25**

<b>1. OBJECTIVE</b>	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.				
<b>2. DURATION (IN MONTHS)</b>	36 (Full Time)				
<b>3. INTAKE</b>	60				
<b>4. RESERVATION</b>	<b>I. Within the sanctioned intake</b>	<b>a) SC (In Percentage)</b>	<b>b) ST (In Percentage)</b>	<b>c) Differently abled (In Percentage)</b>	
		15	7.5	3	
	<b>II. Over and above the sanctioned intake</b>	<b>a) Kashmiri Migrants (In Seats)</b>		<b>b) International Students (In Percentage)</b>	
		2		15	
<b>5. ELIGIBILITY</b>	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).				
<b>6. SELECTION PROCEDURE</b>	Personal Interaction and Written Ability Test (PI- WAT)				
<b>7. MEDIUM OF INSTRUCTION</b>	English				
<b>8. PROGRAMME PATTERN</b>	Semester				
<b>9. COURSE &amp; SPECIALIZATION</b>	As per Annexure A				
<b>10. FEE</b>		<b>Academic Fee p.a</b>	<b>Institute Deposit</b>	<b>Total</b>	
	<b>Indian Students</b>	383000	20000	403000	
	<b>International Students (USD equivalent to INR)</b>	575000	20000	595000	
<b>11. ASSESSMENT</b>	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.	<b>STANDARD OF PASSING</b>	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.	<b>AWARD OF DEGREE/ DIPLOMA/ CERTIFICATE</b>	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.	<b>CLASSIFICATION OF CREDITS</b>						
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
<b>Total</b>	<b>114</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>120</b>

\* Satisfactory completion of the non letter grade courses 'Integrated Disaster Management', 'Fitness for Life', '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
<b>Semester : 1</b>							
<b>Generic Core Courses</b>							
TH4179	0406210101	Culinary Foundation (Practical)		6	60	90	150
TH4203	0406210102	Culinary Foundation (Theory)		6	60	90	150
TH4180	0406210103	Basic Bakery and Pastry Art (Practical)		3	30	45	75
TH4188	0406210104	Basic Bakery and Pastry Art (Theory)		3	30	45	75
T6548	0406210105	French-1		2	20	30	50
TH4189	0406210106	Fundamentals of Food Science		2	20	30	50
T2883	0406210107	Core Environmental Studies *		0	0	0	Non Letter Grade
<b>Total</b>				<b>22</b>	<b>220</b>	<b>330</b>	<b>550</b>
<b>Semester : 2</b>							
<b>Generic Core Courses</b>							
TH4181	0406210201	Indian Cuisine (Practical)		3	30	45	75
TH4190	0406210202	Indian Cuisine and Culture (Theory)		3	30	45	75
TH4192	0406210203	Applied Nutrition		2	20	30	50
TH4193	0406210204	Communication Skills		2	20	30	50
TH4194	0406210205	Culinary Maths		2	20	30	50
TH4204	0406210206	Food and Beverage Service Operations - 1 (Practical)		2	20	30	50
TH4206	0406210207	Food and Beverage Service Operations - 1 (Theory)		2	20	30	50
TH4191	0406210208	Sociology and Anthropology of Gastronomy		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
<b>Total</b>				<b>19</b>	<b>205</b>	<b>270</b>	<b>475</b>
<b>Semester : 3</b>							
<b>Generic Core Courses</b>							
TH4182	0406210302	European Cuisine (Practical)		3	30	45	75
TH4196	0406210303	European Cuisine and Culture (Theory)		3	30	45	75
TH4183	0406210304	Regional Indian Cuisine (Practical)		3	30	45	75
TH4197	0406210305	Regional Indian Cuisine (Theory)		3	30	45	75
TH4184	0406210306	Computer Fundamentals and Web Applications in Hospitality (Practical)		2	20	30	50



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Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
TH4205	0406210307	Food and Beverage Service Operations - 2 (Practical)		2	20	30	50
TH4207	0406210308	Food and Beverage Service Operations - 2 (Theory)		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
T4905	0406210301	Summer Internship		5	50	75	125
<b>Total</b>				<b>24</b>	<b>255</b>	<b>345</b>	<b>600</b>
<b>Semester : 4</b>							
<b>Generic Core Courses</b>							
T4920	0406210401	Internship		20	200	300	500
<b>Total</b>				<b>20</b>	<b>200</b>	<b>300</b>	<b>500</b>
<b>Semester : 5</b>							
<b>Generic Core Courses</b>							
TH4185	0406210501	Advance Bakery and Pastry Art (Practical)		3	30	45	75
TH4186	0406210502	Advance Bakery and Pastry Art (Theory)		3	30	45	75
TH4200	0406210503	Contemporary Restaurant and Kitchen Design		2	20	30	50
TH4199	0406210504	Entrepreneurship in the Food Industry		2	20	30	50
TH4041	0406210505	Global and Contemporary Cuisine (Practical)		2	20	30	50
TH4040	0406210506	Global and Contemporary Cuisine (Theory)		2	20	30	50
T6097	0406210507	Introduction to Business Communication		2	20	30	50
<b>Total</b>				<b>16</b>	<b>160</b>	<b>240</b>	<b>400</b>
<b>Semester : 6</b>							
<b>Generic Core Courses</b>							
T4789	0406210601	Asian Cuisine (Practical)		3	30	45	75
TH4201	0406210602	Asian Cuisine and Culture (Theory)		2	20	30	50
T4702	0406210603	Dissertation		2	20	30	50
T2584	0406210604	Human Resource Management		2	20	30	50
T2225	0406210605	Research Methodology		2	20	30	50
T2143	0406210606	Services Marketing		2	20	30	50
<b>Total</b>				<b>13</b>	<b>130</b>	<b>195</b>	<b>325</b>
<b>Generic Elective Courses Group-I</b>							
TH4202	0406210607	Culinary Tourism (Theory)		2	50	0	50



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



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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
<b>Total</b>	<b>8</b>	<b>112</b>	<b>120</b>	<b>3000</b>