

406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T6097	Introduction to Business Communication	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T6125	Communication Skills	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T6548	French-1	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4036	Fundamentals of Food Sciences	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4037	Sociology and Anthropology of Gastronomy	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4038	Applied Nutrition	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4039	Culinary Maths	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4040	Global and Contemporary Cuisine (Theory)	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4041	Global and Contemporary Cuisine (Practical)	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4043	Asian Cuisine and Culture (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4044	Food Journalism	Elective	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4045	Food Photography	Elective	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4046	Art of Gardemanger and Food Styling (Practical)	Elective	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4047	Confectionery Techniques	Elective	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4048	Show-Piece Making	Elective	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4057	Contemporary Restaurant and Kitchen Design	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4095	Smart Fitness for Life	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4179	Culinary Foundation (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4180	Basic Bakery and Pastry Art (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4181	Indian Cuisine (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4182	European Cuisine (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4183	Regional Indian Cuisine (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4184	Computer Fundamentals and Web Applications in Hospitality (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4185	Advance Bakery and Pastry Art (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4186	Advance Bakery and Pastry Art (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4187	Confectionary and Show-Piece Making Techniques (Practical) (Elective)	Elective		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4188	Basic Bakery and Pastry Art (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4189	Fundamentals of Food Science	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4190	Indian Cuisine and Culture (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4191	Sociology and Anthropology of Gastronomy	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4192	Applied Nutrition	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4193	Communication Skills	Core		Added	Yes

Institute Code	Institute Name	Programme Code	Program Name	Catalog Course Code	Catalog Course Name	Course Type	Batch 2020	Batch 2021	Change in T-Code Yes / No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	F4002	Computer Fundamentals and Web Applications in Hospitality (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	F4003	Food And Catering Law	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	GEN003	Internship	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	GEN004	Dissertation	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	GEN005	Non Catalog Courses	Elective		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2143	Services Marketing	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2225	Research Methodology	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2584	Human Resource Management	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2883	Core Environmental Studies	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2982	Entrepreneurship in the Food Industry	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T2982	Entrepreneurship in the Food Industry	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4005	Integrated Disaster Management	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4620	European Cuisine and Culture (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4621	European Cuisine (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4621	European Cuisine (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4624	Food and Beverage Service Operations - 2 (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4625	Food and Beverage Service Operations - 2 (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4626	Indian Cuisine and Culture - 2 (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4627	Regional Indian Cuisine (Practical – Bulk Cooking)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4627	Regional Indian Cuisine (Practical – Bulk Cooking)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4672	Culinary Foundation – (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4673	Culinary Foundation – (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4677	Basic Bakery and Pastry Art (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4678	Basic Bakery and Pastry Art (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4680	Food & Beverage Service Operations - 1 (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4680	Food & Beverage Service Operations - 1 (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4681	Food & Beverage Service Operations-1 (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4682	Indian Cuisine & Culture-1 (Theory)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4683	Indian Cuisine -1 (Practical)	Core	Base PS	No Change	No
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4789	Asian Cuisine (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4793	Food and Wine Pairing	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4795	Advanced Bakery and Pastry Art (Practical)	Core	Base PS	Dropped	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	T4796	Advanced Bakery and Pastry Art (Theory)	Core	Base PS	Dropped	Yes

406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4194	Culinary Maths	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4195	Food And Catering Law	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4196	European Cuisine and Culture (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4197	Regional Indian Cuisine (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4198	Food and Wine Pairing	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4199	Entrepreneurship in the Food Industry	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4200	Contemporary Restaurant and Kitchen Design	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4201	Asian Cuisine and Culture (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4202	Culinary Tourism (Theory) (Elective)	Elective		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4203	Culinary Foundation (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4204	Food and Beverage Service Operations - 1 (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4205	Food and Beverage Service Operations - 2 (Practical)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4206	Food and Beverage Service Operations - 1 (Theory)	Core		Added	Yes
406	SSCA, Pune	40621	B.Sc. (Culinary Arts)	TH4207	Food and Beverage Service Operations - 2 (Theory)	Core		Added	Yes

**Atul Gokhale**  
Director

Symbiosis School of Culinary Arts





Celebrating 50 Years of Excellence

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

<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 (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>	365000	20000	385000	
	<b>International Students (USD equivalent to INR)</b>	550000	20000	570000	
<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>NATURE WISE DISTRIBUTION OF CREDITS</b>	

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	33	0	0	0	0	3*	33
4	25	0	0	0	0	0	25
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' and 'Certificate in COVID-19 Care for the Community' is mandatory for the award of degree.

The revised programme structure supersedes the previously approved programme structure dated 19/08/2021 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.

Head - Academics

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Celebrating 50 Years of Excellence

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

**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>							
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
<b>Total</b>				<b>15</b>	<b>270</b>	<b>105</b>	<b>375</b>
<b>Semester : 2</b>							
<b>Generic Core Courses</b>							
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
<b>Total</b>				<b>12</b>	<b>135</b>	<b>165</b>	<b>300</b>
<b>Semester : 3</b>							
<b>Generic Core Courses</b>							
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



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**Annexure A**

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
T4673	0406210309	Culinary Foundation - (Practical)		6	60	90	150
T4683	0406210310	Indian Cuisine -1 (Practical)		3	30	45	75
T4678	0406210311	Basic Bakery and Pastry Art (Practical)		3	30	45	75
T4681	0406210312	Food & Beverage Service Operations-1 (Practical)		2	20	30	50
T4005	0406210313	Integrated Disaster Management *		0	0	0	Non Letter Grade
TH4095	0406210314	Fitness for Life *		0	0	0	Non Letter Grade
TH4272	0406210315	Certificate in COVID-19 Care for the Community *		0	0	0	Non Letter Grade
<b>Total</b>				<b>33</b>	<b>345</b>	<b>480</b>	<b>825</b>
<b>Semester : 4</b>							
<b>Generic Core Courses</b>							
T4919	0406210401	Internship		20	200	300	500
T4905	0406210402	Summer Internship Project		5	50	75	125
<b>Total</b>				<b>25</b>	<b>250</b>	<b>375</b>	<b>625</b>
<b>Semester : 5</b>							
<b>Generic Core Courses</b>							
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
<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
T2584	0406210602	Human Resource Management		2	20	30	50



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**Annexure A**

Catalog Course Code	Course Code	Course Title	Specialization	Credit	Internal Marks	External Marks	Total Marks
T2225	0406210603	Research Methodology		2	20	30	50
T2143	0406210604	Services Marketing		2	20	30	50
T4701	0406210605	Dissertation		2	20	30	50
TH4043	0406210606	Asian Cuisine and Culture (Theory)		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>							
TH4044	0406210608	Food Journalism		2	50	0	50
TH4202	0406210607	Culinary Tourism (Theory)		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	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
<b>Total Required Credits</b>				<b>4</b>	<b>70</b>	<b>30</b>	<b>100</b>





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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	32	33	825
Semester 4	0	25	25	625
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>