

**MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES**

**(Deemed to be University under section 3 of the UGC Act 1956)**

**FACULTY OF HOTEL MANAGEMENT**

**DEPARTMENT OF CULINARY ARTS**

**B.Sc. CULINARY ARTS - 2022**

**Semester Wise Study Scheme**

**Semester- I**

**COMPULSORY COURSES**

Course Type	Course Code	Course Title	Pre-requisite Courses if any		Periods /Week			Total	Marks			Duration of Exam	Credits
			Title	Code	L	T	P		Cont . Eva.	ESE	Total		
<b>COMPULSORY COURSES</b>													
Core Course	BCU-DS-101	Basic Culinary Theory	Nil	Nil	2	0	0	2	100	100	200	3 hrs	2
	BCU-DS-102	F & B Service Foundation	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-103	Basic Bakery and Pastry Theory	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-151	Basic Culinary Lab	Nil	Nil	0	0	16	16	50	50	100	3 hrs	8
	BCU-DS-152	F & B Service Foundation Lab	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-153	Basic Bakery and Pastry Lab	Nil	Nil	0	0	4	4	50	50	100	3 hrs	2
Foundation Courses	BCU-DS-154	Communication Development Program -1	Nil	Nil	0	0	2	2	100	100	200	3 hrs	1
	BCU-DS-105	Basics of Hospitality Marketing and Entrepreneurship	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-106	Food Nutrition and Hygiene	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-107	Purchase, Receiving and Store Operations	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
Discipline Centric Elective	BCU-DS-155	Introduction to French 1	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-156	Introduction to Spanish 1	Nil	Nil									
<b>Total</b>					<b>7</b>	<b>0</b>	<b>26</b>	<b>33</b>	<b>900</b>	<b>900</b>	<b>1800</b>		<b>20</b>

SEMESTER II													
Course Type	Course Code	Course Title	Pre-requisite Courses if any		Periods /Week			Marks					
			Code	Title	L	T	P	Total	Cont .Eva.	ES E	Total	Duration of Exam	Credits
<b>COMPULSORY COURSES</b>													
<b>Core Course</b>	BCU-DS-201	Quantity Kitchen Operations	BCU-DS-101	Basic Culinary Theory	3	0	0	3	100	100	200	3 HRS	3
	BCU-DS-202	Basics of Room Division	Nil	Nil	1	0	0	1	100	100	200	3 HRS	1
	BCU-DS-251	Quantity Kitchen Operations Lab – Indian 1	BCU-DS-151	Basic Culinary Lab	0	0	4	4	50	50	100	3 HRS	2
	BCU-DS-252	Quantity Kitchen Operations Lab – Indian 2	BCU-DS-151	Basic Culinary Lab	0	0	4	4	50	50	100	3 HRS	2
	BCU-DS-253	Quantity Kitchen Operations Lab – European	BCU-DS-151	Basic Culinary Lab	0	0	4	4	50	50	100	3 HRS	2
	BCU-DS-254	Quantity Kitchen Operations Lab- Pan Asian	BCU-DS-151	Basic Culinary Lab	0	0	4	4	50	50	100	3 HRS	2
	BCU-DS-255	Basics of Room Division Lab	Nil	Nil	0	0	2	2	50	50	100	3 HRS	1
<b>Foundat ion Course</b>	BCU-DS-256	Communication Development Program -2	BCU-DS-154	Communicatio n Development Program -1	0	0	2	2	50	50	100	3 HRS	1
	BCU-DS-203	Facility Planning & Management	Nil	Nil	1	0	0	1	100	100	200	3 HRS	1
	BCU-DS-204	Basic Finance	Nil	Nil	1	0	0	1	100	100	200	3 HRS	1
	CH-202B	Environment Studies	Nil	Nil	3+1*		0	4	100	100	200	3Hrs	4
					10	0	20	30	800	800	1600		20

**MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES**

**(Deemed to be University under section 3 of the UGC Act 1956)**

**FACULTY OF HOTEL MANAGEMENT**

**DEPARTMENT OF CULINARY ARTS**

**B.Sc . CULINARY ARTS**

**Semester Wise Study Scheme**

**Semester- III**

**COMPULSORY COURSES**

Course Type	Course Code	Course Title	Pre-requisite Courses if any		Periods /Week				Marks			Duration of Exam	Credits
			Title	Code	L	T	P	Total	Cont. Eva.	ESE	Total		
Core Course	BCU-DS-301	Advanced Food Production	BCU-DS-201	Quantity Kitchen Operations (Theory)	3	0	0	3	100	100	200	3 hrs	3
	BCU-DS-302	Advanced Patisserie	BCU-DS-103	Basic Bakery and Pastry (Theory)	2	0	0	2	100	100	200	3 hrs	2
	BCU-DS-351	Advanced Food Production Lab- Indian	BCU-DS-251 & 252	Quantity Kitchen Operations (Lab)- Indian 1 & 2	0	0	4	4	100	100	200	3 hrs	2
	BCU-DS-352	Advanced Food Production Lab- European	BCU-DS-253	Quantity Kitchen Operations (Lab)- European	0	0	4	4	100	100	200	3 hrs	2
	BCU-DS-353	Advanced Food Production Lab- Pan Asian	BCU-DS-254	Quantity Kitchen Operations (Lab)- Pan Asian	0	0	4	4	100	100	200	3 hrs	2
	BCU-DS-354	Advanced Patisserie Lab	BCU-DS-153	Basic Bakery and Pastry Lab	0	0	4	4	50	50	100	3 hrs	2
Foundation Courses	BCU-DS-355	Advanced Hospitality Marketing & Entrepreneurship	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-356	Campus to Corporate -1	Nil	Nil	0	0	4	4	50	50	100	3 hrs	2
	BCU-DS-357	Culinary Project – I	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-303	Global Food Safety Standards	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-358	Media and Event Management	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-359	First Aid and Health	Nil	Nil	0	0	2	2	50	50	100	3 hrs	1
<b>Total</b>					<b>6</b>	<b>0</b>	<b>28</b>	<b>34</b>	<b>900</b>	<b>900</b>	<b>1800</b>	<b>0</b>	<b>20</b>

<b>SEMESTER IV</b>													
<b>Course Type</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Pre-requisite Courses if any</b>		<b>Periods /Week</b>				<b>Marks</b>				
			<b>Code</b>	<b>Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>Total</b>	<b>Cont . Eva.</b>	<b>ESE</b>	<b>Total</b>	<b>Duratio n of Exa m</b>	<b>Cre dits</b>
<b>COMPULSORY COURSES</b>													
<b>Core Course</b>	<b>BCU-DS-451</b>	<b>Industrial Exposure Training</b>	<b>Nil</b>	<b>Nil</b>	<b>0</b>	<b>0</b>	<b>0</b>		700	300	1000		<b>20</b>
<b>Total</b>					<b>0</b>	<b>0</b>	<b>0</b>		700	300	1000		<b>20</b>

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES													
(Deemed to be University under section 3 of the UGC Act 1956)													
FACULTY OF HOTEL MANAGEMENT													
DEPARTMENT OF CULINARY ARTS													
B.Sc. . CULINARY ARTS													
Semester Wise Study Scheme													
Semester- V													
COMPULSORY COURSES													
Course Type	Course Code	Course Title	Pre-requisite Courses if any		Periods /Week				Marks				
			Title	Code	L	T	P	Total	Cont .Eva.	ESE	Total	Duration of Exam	Credits
COMPULSORY COURSES													
Core Course	BCU-DS-501	Food Production and Patisserie Management (Theory)	BCU-DS-301 & 302	Advanced Food Production & Advanced Patisserie (Theory)	2	0	0	2	100	100	200	3 hrs	2
	BCU-DS-551	Food Production and Patisserie Management (Lab) – Primary Specialty 1	BCU-DS-351 352, 353 & 354	Advanced Food Production Lab & Advanced Patisserie Lab	0	0	4	4	50	50	100	3 hrs	2
	BCU-DS-552	Food Production and Patisserie Management (Lab) – Primary Specialty 2	BCU-DS-351 352, 353 & 354	Advanced Food Production Lab & Advanced Patisserie Lab	0	0	4	4	50	50	100	3 hrs	2
	BCU-DS-553	Food Production and Patisserie Management (Lab) – Secondary Specialty	BCU-DS-351 352, 353 & 354	Advanced Food Production Lab & Advanced Patisserie Lab	0	0	4	4	50	50	100	3 hrs	2
	BCU-DS-554	Food Production and Patisserie Management (Lab) – Bakery and Patisserie	BCU-DS-302 & 354	Advanced Food Production Lab & Advanced Patisserie Lab	0	0	4	4	50	50	100	3 hrs	2
Foundation Courses	BCU-DS-555	Culinary Project -II	BCU-DS-357	Culinary Project –I	0	0	2	2	50	50	100	3 hrs	1
	BCU-DS-556	Campus to Corporate - II	BCU-DS-356	Campus to Corporate -I	0	0	4	4	50	50	100	3 hrs	2
	BCU-DS-502	Research Methodology for Hospitality and Tourism	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-503	Human Resources Management	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-504	Strategic Management	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-505	Human values & Ethics	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-506	Food Regulatory Regime: A Global Perspective	Nil	Nil	1	0	0	1	100	100	200	3 hrs	1
	BCU-DS-557	Food Photography	Nil	Nil	0	0	4	4	50	50	100	3 hrs	2
<b>Total</b>					<b>7</b>	<b>0</b>	<b>26</b>	<b>33</b>	<b>950</b>	<b>950</b>	<b>1900</b>		<b>20</b>

Semester- VI													
COMPULSORY COURSES													
Course Type	Course Code	Course Title	Pre-requisite Courses if any		Periods /Week			Total	Marks			Duration of Exam	Credits
			Title	Code	L	T	P		Cont. Eva.	ES E	Total		
COMPULSORY COURSES													
Core Course	BCU-DS-651	Specialized Internship	Nil	Nil	0	0	0	12 weeks	100	100	200	3 hrs	10
	BCU - DS-652	On Campus Practicals- Cuisine Specific	Nil	Nil	0	0	12	12	100	100	200	3 hrs	6
	BCU - DS-653	Entrepreneurial Project	Nil	Nil			8	8	100	100	200	3 hrs	4
<b>Total</b>					<b>0</b>	<b>0</b>	<b>20</b>		<b>300</b>	<b>300</b>	<b>600</b>		<b>20</b>