

## Programme Structure B.Sc. Culinary Management

### Subject Basket:

<b>FIRST YEAR Semester I</b>	<b>FIRST YEAR Semester II</b>	<b>SECOND YEAR Semester III</b>	<b>SECOND YEAR Semester IV</b>	<b>THIRD YEAR Semester V</b>	<b>THIRD YEAR Semester VI</b>
Basic Food Cookery	Food Production Cookery	Advance Food Production-I	Advance Food Production-II	Advance Food Production-III	<b>Industrial Exposure Training (24 weeks) 6 months</b>
Basic Indian Cuisine -I	Indian Cuisine - II	International Cuisine -I	International Cuisine -II	Advance International Cuisine -II	
Basic Bakery and Confectionary	Bakery and Confectionary	Advance Bakery and Confectionary	Chocolate & Sugar Confectionary	Advance Pastry Arts	
Food & Beverage Service	Food & Beverage Service Management	Indian Snacks	Indian Confectionary	Research Project	
Kitchen Management	Nutrition & Dietetics	Food Media	Personality Development	Plating Presentation Skill	
Event Management	Food Commodities	Menu Planning	Research Methodology	Entrepreneurship Development	
Communication Skills (English)	Foreign Language French	Food Safety & Sanitation	Marketing & Social Media		