

B.Sc. Culinary Arts

Bachelor of Arts (Culinary Arts)

Intake Capacity: 60 Students

Eligibility:

- a) A candidate for being eligible for admission to the Bachelor of Arts (Culinary Arts) shall have passed standard XII / 10 + 2 examination (any stream) from any recognized education board or its equivalent from India or abroad.
- b) Candidates who has passed Std X and successfully completed a diploma in any stream of minimum two years duration from any recognized education board/university from India or abroad
- c) The selection criteria for admission will be on the basis of written examination and personal interview conducted by respective institutions / colleges
- d) Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai.

Syllabus - Culinary Arts

First Year	
First Semester	Second Semester
Core Course	Core course
Principles of Food Production-I	Principles of Food Production
Essential Culinary Arts –Indian- I	Essential CulinaryArts – Indian -II
Essential Culinary Arts -International	Essential Culinary Arts - International
Essential Bakery & Confectionery	Essential Bakery & Confectionery
Fundamentals of Food & Beverage Service	Food & Beverage Studies
Restaurant & Food Service Operations	Food & Beverage Guest Service
Food Safety& Hygiene	Culinary Math
Introduction to the Hospitality Industry	Business Communications
Product Knowledge	Fundamentals of Information Technology
Compulsory Course	Compulsory Course
Communication Skills – English & French	Environmental Science
Second Year	
Third Semester	Fourth semester
Core course	Core Course
Indian and International Ethnic Cuisines	Regional Indian Cuisine and Larder
Beverage Studies	Function Catering Operations
Indian Ethnic Culinary Arts (Quantity)	Intermediate Culinary Arts-Indian
Intermediate Culinary Arts - International	Larder and Short Order Cookery
Intermediate Bakery & Confectionery	Intermediate Bakery & Confectionery
Skill Enhancement Course	Skill Enhancement
Nutrition & Food Science	Menu Development and Function Catering
Food Cost Controls	Gastronomy
Principals of Management	Hospitality Information System
Applied Information Technology	Hospitality Financial Accounting
The Practice of Business Communication	Human Assets Management
Third Year	
Fifth semester	Sixth Semester
Skill Enhancement Course	Skill Enhancement Course

Event Planning & Management	Advanced Culinary Arts - Indian
Advanced Culinary Arts Indian	Advanced Culinary Arts - International
Advanced Food Production	Chocolaterie
Advanced Pastry Arts	Project Research (Culinary Based)
Food Legislation	Experimental and Innovative Cuisine
Food Styling & Presentation	Advanced Culinary Arts
Personality Development and Executive Soft Skills	Food Tourism
Discipline Specific Elective	Discipline Specific Elective
Indian Culture & Traditions	Indian snacks
Strategic Management	Indian confectionary
Hotel Engineering and Maintenance Management	Kitchen Facilities Planning and Environmental Consciousness
Security and safety in catering establishment	Entrepreneurship and Restaurant Startup
Generic Elective	Generic Elective
Organizational Development & Behavior	Eco friendly practices in culinary operation
Hospitality Services Marketing	Introduction to Maritime Hospitality