

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

**Syllabus of B.Sc. in Culinary Science
Effective from Academic Session 2018-2019**

Curriculum Structure

1ST YEAR

SL No	CODE	Paper	Marks	Total Contact Hours	Credits
SEMESTER I					
1	BSCA-101	Introduction to Hospitality Industry(Th.)	100	32	3
2	BSCA-102	Basics of Food Production(Th.)	100	32	3
3	BSCA-103	Basics of Food & Beverage Service (Th.)	100	32	3
4	BSCA-104	Introduction to Front office and Accommodation (Th.)	100	30	3
5	BSCA-105	Communication Skills- (Th.)	100	32	2
6	BSCA-191	Culinary Skills I (Pr.)	100	44	2
7	BSCA-192	Baking Skills I(Pr.)	100	48	2
8	BSCA-193	Restaurant Service (Pr.)	100	34	2
TOTAL			800		20
SEMESTER II					
1	BSCA-201	Indian Cuisine (Th.)	100	32	3
2	BSCA-202	Regional & Staple Food(Th.)	100	32	2
3	BSCA-203	Food & Beverage Studies (Th.)	100	32	3
4	BSCA-204	Nutrition & Food Science (Th.)	100	32	4
5	BSCA-291	International Culinary Art (Pr.)	100	40	2
6	BSCA-292	Indian Culinary Art (Pr.)	100	40	2
7	BSCA-293	Baking Skills II(Pr.)	100	36	2
8	BSCA-294	Fundamentals of Information Technology (Pr.)	100	36	2
Total			800		20

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2ND YEAR

SL No	CODE	Paper	Marks	Total Contact Hours	Credits
SEMESTER III					
1	BSCA-301	Eastern Indian Cuisine and Culture (Th.)	100	30	3
2	BSCA-302	Beverage Studies (Th.)	100	34	3
3	BSCA-303	Food Cost Controls (Th.)	100	34	3
4	BSCA-304	Larder & Charcuterie (Th.)	100	34	3
5	BSCA-305	Gastronomy (Th.)	100	34	2
6	BSCA-391	Regional Indian Cuisine (Quantity) (Pr.)	100	36	2
7	BSCA-392	Intermediate Bakery & Confectionary (Pr.)	100	40	2
8	BSCA-393	Larder & Short Order Cookery (Pr.)	100	28	2
Total			800		20
SEMESTER IV					
1	BSCA 481	Industrial Training (16 weeks)	400		14
2	BSCA 482	Training Report & Log Book	200		3
3	BSCA 483	Viva Voce	200		3
Total			800		20

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3RD YEAR

SL No	CODE	Paper	Marks	Total Contact Hours	Credits
SEMESTER V					
1	BSCA 501	Advanced Food Production (Th.)	100	30	3
2	BSCA 502	Food Legislation (Th.)	100	32	3
3	BSCA 503	Indian Culture & Traditions (Th.)	100	24	3
4	BSCA 504	PAN Asian Cuisine (Th.)	100	40	3
5	BSCA 591	Techniques of Pan Asian Cuisine (Pr.)	100	40	2
6	BSCA 592	Contemporary European Cuisine (Pr.)	100	36	2
7	BSCA 593	Advanced Techniques of Baking & Pasty (Pr.)	100	30	2
8	BSCA 581	Personality Development (Pr.)	100	30	2
		Total	800		20
SEMESTER VI					
1	BSCA 601	Kitchen Facilities Planning (Th.)	100	30	2
2	BSCA 602	Environmental Consciousness (Th.)	100	30	2
3	BSCA 603	Entrepreneurship & Restaurant Start up (Th.)	100	30	2
4	BSCA 604	Food safety Management (Th.)	100	30	2
5	BSCA 605	Culinary Elective*	100		4
		605A. Food Photography & Presentation			
		605 B. Institutional, Hospital & Industrial Catering			
		605C. Confectionar, Chocolaterie & Sugar Craft			
6	BSCA 691	Art of Garde Manger (Pr.)	100		2
7	BSCA 692	Food & Beverage – Alcoholic & Non Alcoholic(Pr.)	100		2
8	BSCA 681	Project Report	100		4
		Total	800		20