

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus of B. Sc. in Culinary Science
(Effective for 2020-2021 Admission Session)
Choice Based Credit System
140 Credit (3-Year UG) MAKAUT Framework
w.e.f 2020-21

Curriculum Structure

Subject Type	Semester I	Semester II	Semester III	Semester IV	Semester V	Semester VI
CC	C1, C2	C3, C4	C5,C6,C7	C8,C9,C10	C11,C12	C13,C14
DSE					DSE1, DSE2	DSE3, DSE4
GE	GE1	GE2	GE3	GE4		
AECC	AECC 1	AECC 2				
SEC			SEC 1	SEC 2		
	4 (20)	5 (20)	4 (26)	5(26)	4 (24)	4 (24)

B. Sc. in Culinary Science

Program Outcomes or Graduate Attributes of **B.Sc. Culinary Science** Program under MAKAUT

Graduates will be able to demonstrate the following program outcomes:

PO1- Knowledge and Quantitative Skills: On completion of the program, students will be able to demonstrate the literacy and quantitative skills necessary to understand and interpret information and communicate according to the context of their own discipline or profession as well as interdisciplinary skills relevant to culinary science.

PO2- Design, Development and Research: Students will be able to design, evaluate, analyse and interpret information in order to solve problems and make business decisions. They will be able to use information and research to develop and guide their own culinary knowledge, learning, and practice in entrepreneurship employment and further higher education.

PO3- Ethics: Exhibit ethical decision making and reasoning to identify creative solutions to ethical problems within their discipline or profession and the consequent responsibilities relevant to the professional culinary service.

PO4- Communication: Able to apply VARK (Visual, Auditory, Reading/Writing, Kinesthesis) for professional communication and research and also demonstrate digital citizenship in online learning, professional and social communities, as a member or leader in diverse teams and in multidisciplinary settings.

PO5- Professional Practice: Understand, create, select and apply techniques, resources and modern culinary tools and processes for problem solving involving societal health, safety, legal and cultural issues and exhibit ethical decision making and reasoning.

PO6- Lifelong Learning: Recognize the need for and have the preparation and ability to engage in independent and life-long learning in the food preparation and presentation of social, environmental and technological change.

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Program Outcomes (PO) Mapping

PO #	Program Outcome	Mapped courses
1	Knowledge and Quantitative Skills	BSCA101,BSCA102,BSCA201,BSCA202,BSCA301,BSCA302,BSCA303,BSCA354,BSCA401, BSCA402,BSCA403,BSCA501,BSCA502,BSCA543,BSCA601,BSCA602,BSCA643,BSCA644
2	Design, Development& Research	BSCA164,BSCA265,BSCA354,BSCA401, BSCA402,BSCA403,BSCA501,BSCA543,BSCA544,BSCA601,BSCA643,BSCA644
3	Ethics	BSCA101,BSCA202,BSCA265,BSCA354,BSCA403, BSCA501,BSCA544,BSCA601,
4	Communication	BSCA164,BSCA354,BSCA455,BSCA543A,BSCA544, BSCA601,BSCA602,BSCA643,BSCA644
5	Professional Practice	BSCA164,BSCA265,BSCA354,BSCA455, BSCA501,BSCA544,BSCA601,BSCA602,BSCA643, BSCA644
6	Life-Long Learning	BSCA102,BSCA201,BSCA202,BSCA301,BSCA265, BSCA302,BSCA303,BSCA354,BSCA401,BSCA402,BSCA403, BSCA501,BSCA502,BSCA543,BSCA544,BSCA643, BSCA644

*GE Courses are not in the above mapped list. Based on the choice of the learner that would necessarily be part of PO6 and the relevant PO's

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1st Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 1	Basics of Food & Beverage Production	BSCA(T)101	4	0	0	6	✓			As per MAKAUT Notification
		BSCA 191	0	2	0					
CC 2	Food Production Operation - I	BSCA(T)102	4	0	0	6	✓			
		BSCA 192	0	2	0					
GE 1	Students have to select from the GE Basket					6			✓	
AECC 1	English Communication	BSCA 164	2	0	0	2	✓			
Semester Credits						20				

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2nd Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 3	Indian Regional Cuisine	BSCA(T)201	4	0	0	6	✓			As per MAKAUT Notification
		BSCA 291	0	2	0					
CC 4	Food & Beverage Studies	BSCA(T)202	4	0	0	6	✓			
		BSCA 292	0	2	0					
GE 2	Students have to select from the GE Basket				6			✓		
AECC 2	Environmental Science	BSCA 265	2	0	0	2	✓			
Semester Credits						20				

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3rd Semester

Category	Course Code	Credits	Course Name	Credit Distribution			Mode of Delivery			Proposed Moocs
			Theory + Practical	L	T	P	Off line #	On line	Blended	
CC5	BSCA(T)301	6	International Culinary & Baking Skills	4	0	2	√			As per MAKAUT notification
	BSCA 391									
CC6	BSCA(T) 302	6	Indian Regional Cuisine and Quantity Food Production	4	0	2	√			
	BSCA 392									
CC7	BSCA(T) 303	6	Larder, Charcuterie and Intermediate Bakery	4	0	2	√			
	BSCA 393									
GE 3	Students have to select from the GE Basket	6							√	
SEC 1	BSCA 354	2	IT Skills	0	0	2	√			
Semester credits		26								

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4th Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed MOOCs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 8	Advanced Food Production	BSCA(T) 401	4	0	0	6			√	As per MAKAUT notification
		BSCA(P) 491	0	2	0		√			
CC 9	Contemporary Asian and World Cuisine	BSCA(T) 402	4	0	0	6			√	
		BSCA(P) 492	0	2	0		√			
CC 10	Principles of Food Legislation and Food Cost Controls	BSCA 403	5	0	1	6			√	
GE 4	Students have to select from GE Basket		5	0	1	6			√	
SEC 2	Personality Development	BSCA 455	0	2	0	2			√	

5th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 11	Kitchen Facility Planning	BSCA 501	6	5	0	1	√			As per MAKAUT notification
CC 12	Advanced Bakery and Confectionery	BSCA(T) 502	6	4	0	0	√			
		BSCA 592		0	2	0	√			
DSE 1 (Any One)	Basics of Cloud Kitchen and Operations	BSCA 503(A)	6	5	0	1	√			
	Institutional and Industrial Catering	BSCA 503(B)	6	5	0	1	√			
DSE 2 (Any One)	Global Events and Festivals	BSCA 504(A)	6	5	0	1	√			
	Menu Functions and Material Management	BSCA 504(B)	6	5	0	1	√			
Semester Credit			24							

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6th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 13	Research Methodology and Research Project	BSCA 601	6	5	0	1	✓			As per MAKAUT notification
CC 14	Organizational Behaviour	BSCA 602	6	5	0	1	✓			
DSE 3 (Any One)	Entrepreneurship Development	BSCA 603(A)	6	5	0	1	✓			
	Food and Wine Philosophy	BSCA 603(B)	6	5	0	1	✓			
DSE 4 (Any One)	Major Project	BSCA 681(A)	6	1	5	0	✓			
	Internship	BSCA 681(B)	6	1	5	0	✓			
Semester Credit			24							

Note:

Major Project/Internship- (Students have to engage in a full length/capstone project with a pre-specified Internal Guide (faculty member) throughout the semester). Industry collaboration is highly encouraged in case of Internship.

(At least two-three times progress needs to be checked and evaluation needs to be done through PCA.) It will be followed by a report submission and viva as part of University examination.