Maulana Abul Kalam Azad University of Technology, WB (Formerly known as West Bengal University of Technology) Proposed Syllabus for B.Sc. in Culinary Science Effective from academic session 2023-24

Model curriculum structure for 4 year UG program BSc Culinary Science with fixed subjects for MAKAUT WB

Se	Major	Minor	Inter	Ability	Skill Enhancement	Common Value	Total
m	(Offline)	(Blended Mode)	Disciplinary	Enhancement	(Online /Sessional)	added Course	credit
1	BSCS101 & 191-Basics of Food & Beverage Production (3+2) BSCS102 & 192-Food Production Operation - I (3+2)	MIC101-Computer Fundamental (3 credits)	(Offline) Any one from GE baskets Basket A or D (3 credits)	(Offline) English & Professional Communication (2 credits)	Life Skills & Personality Development (2 credits)	(SESSIONAL) Yoga/ Health & Wellness/ Sports / Physical Fitness and Wellness/ Community Services (2 credits)	s 22
II	BSCS201 & 291-Indian Regional Cuisine (3+2) BSCS202 & 292-Food & Beverage Studies (3+2)	1 sub x 3 credits	Any one from GE baskets Basket B or E (3 credits)	Modern Indian Languages and Literature (2 credits)	IT Skills (2 credits)	Critical Thinking / NSS/ Mental Health/ Environmemtal Education 2 credits)	22
III	BSCS301 & 391-International Culinary & Baking Skills (3+2) BSCS302 & 392-Indian Regional Cuisine and Quantity Food Production (3+2)	1 sub x 4 credits	Any one from GE baskets Basket C or F (3 credits)	The Constitution, Human Rights and Law (2 credits)	Understanding basics of Cyber Security (2 credits)		21

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IV	BSCS401 & 491-Advanced Food Production (3+2) BSCS402 & 492-Contemporary Asian and World Cuisine (3+1) BSCS403 & 493- Advance Front Office & Accommodation Management – I (3+1)	2 sub x 4 credits	Society Culture and Human Behavior / Universal Human Values (UHV) (2 credits)		23
V	BSCS501 & 591-Industrial Training (1+4) BSCS502 & 592-Food Production Operations – Industry Exposure (1+4)	2 sub x 4 credits		Internship to be started after exam of 4 th sem (sem break) and completed within 5 th sem (weekends) (4 credits)	22
VI	BSCS601 & 691-Kitchen Facility Planning (3+2) BSCS602 & 692-Advanced Bakery and Confectionery (3+2) BSCS603 & 693-Basics of Cloud Kitchen and Operations (3+1)	2 sub x 4 credits			22

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VII	BSCS701 & 791-Institutional and Industrial Catering (3+2) BSCS702 & 792-enu Functions and Material Management (3+2)	2 sub x 4 credits					22
	BSCS703 & 793-Room Division Management – I (3+1)						
VIII	BSCS801 & 891-Research Methodology and Research Project (3+2)				Research project 12 credits		22
	BSCS802 & 892-Organizational Behaviour (3+2)						
	19 sub - 91 credits	11 sub – 42 credits	3 sub – 09 credits	4 sub – 08 credits	3 sub & Int & Proj - 22 credits	2 sub – 4 credits	176

Note:

Normally all 5 credit courses will be either theory (3) + practical (2) [100+100 marks] or theory (4) + tutorial (1) [100 marks]

Normally all 4 credit courses will be either theory (3) + tutorial (1) or theory (4) [100 marks]

Normally all 3 credit courses will be theory (3) – Inter disciplinary (5 to 6 baskets) [100 marks]

Normally all 2 credit courses AEC/SEC/CVA would be theory or online or sessional course.

4th year subjects could be foundation of Master's program (as masters would be of 1 year after 4 years UG)

 $7/8^{\text{th}}$ semester Major subjects could include Projects in core, if required

100/200/300/400 level should be maintained as per UGC document

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For online course (Skill Enhancement Course) 2 credits=30 hours.