

(B. B. A. (Honors) - (C. M.))

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER I						
CMMM111	Essentials of Culinary Operations	2	4		6	4 Cr
CMMM112	Principles of Indian Cuisine	2				2 Cr
CMOE113A	Basics of MS Office	1	2		3	Any 2 out of 3 2Cr + 2 Cr
CMOE113B	Work Ethics	1	2		3	
CMOE113C	Personality Development	1	2		3	
CMVSC114	Food Commodities	2			2	2 Cr
CMSEC115	Basic Indian Cuisine		4		4	2 Cr
CMIKS116	Indian Heritage & Culture	2			2	2 Cr
CMAEC117	Communication Skills	2			2	2 Cr
CMVEC118	Environmental Science - I	2			2	2 Cr
CMCC119	Sports & Fitness			60 hours	60	2 Cr
Total Credits						22

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER II						
CMMM121	Principles of Continental Cuisine	2	4		6	4 Cr
CMMM122	Introduction to Bakery	2			2	2 Cr
CMM123	Principles of Management	2			2	2 Cr
CMOE124A	French For Gastronomy	1	2		3	Any 2 out of 3 2Cr + 2 Cr
CMOE124B	Food Science & Nutrition	1	2		3	
CMOE124C	Farm to Fork Management	1	2		3	

CMVSC125	Basic Bakery Practical		4		4	2 Cr
CMSEC126	Principles of F & B Service - I	1	2		3	2 Cr
CMAEC127	Saral Hindi Stir - I	2			2	2 Cr
CMVEC128	Environmental Science - II	2			2	2 Cr
CMVCC129	Culinary Events			60 hours	4 events	2 Cr
Total						22 Cr
<i>Exit Option: Award of UG Certificate in Major with 44 credits and an additional 4 credit core NSQF course / Internship OR Continue with Major/ Minor</i>						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER III						
CMMM231	Quantity Food Production	2	4		6	4 Cr
CMMM232	Basic Rooms Division	2			2	2 Cr
CMMM233	Food Safety Management	2			2	2 Cr
CMM234	Marketing of Services	1	2		3	2 Cr
CMM235	Customer Relationship Management	1	2		3	2 Cr
CMOE236A	Food Journalism & Content Writing	2			2	Any 1 out of 2 2 Cr
CMOE236B	Culinary Tourism	2			2	
CMVSC237	Cyber Security in Hotels	2			2	2 Cr
CMAEC238	Saral Hindi Stir - II	2			2	2 Cr
CMFP239	Mini Project on Entrepreneurship					2 Cr
CMCC2310A	NSS			60 hours	60	Any 1 out of 2, 2 Cr
CMCC2310B	Introduction to Yog			60 hours	60	
Total						22 Cr

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER IV						
CMMM241	Pan Asian Cuisine	2	4		6	4 Cr
CMMM242	Principles of F & B - II	2			2	2 Cr
CMMM243	Food & Beverage Pairing	2			2	2 Cr
CMM244	Small Business Management & Entrepreneurship	1	2		3	2 Cr
CMM245	Goods Supply & Inventory Management	1	2		3	2 Cr
CMOE246A	Food Sculpture & Carving		4		4	Any 1 out of 2; 2 Cr
CMOE246B	Interview Techniques & Group Discussion		4		4	
CMSEC247	Food Styling & Photography	1	2		3	2 Cr
CMAEC248	Business Communication	2			2	2 Cr
CMCEP249	Community Engagement & Services - I		4		4	2 Cr
CMCC2410	Physical & Emotional Health & Wellbeing	2			2	2 Cr
Total						22 Cr
<i>Exit Option: Award of UG Diploma in Major and Minor with 88 credits and an additional 4 credit core NSQF course / Internship OR Continue with Major/ Minor</i>						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER V						
CMMM351	Indian & International Speciality Breads	2	4		6	4 Cr
CMMM352	Classical Desserts & Presentations	2	4		6	4 Cr
CMMM353	Kitchen & Restaurant Planning	2			2	2 Cr
CMME354A	Speciality Indian Cuisine	2	4		6	Any 1 out of 2 4Cr
CMME354B	Basic Confectionery	2	4		6	
CMM355	Human Resource Management	2			2	2 Cr
CMM356	Social Media Marketing		4		4	2 Cr
CMVSC357	Hospitality Information Technology		4		4	2 Cr
CMCEP358	Community Engagement & Service - II	2			2	2 Cr
Total						22 Cr

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VI						
CMMM361	Allied Gastronomy & Culinary Trends		8		8	4 Cr
CMMM362	Food & Beverage Budgeting & Costing	4			4	4 Cr
CMMM363	Hotel Law	2			2	2 Cr
CMME364A	Advance Continental Cuisine	2	4		6	Any 1 out of 2; 4Cr
CMME364B	Pastries	2	4		6	
CMM365	Managerial Economics	2			2	2 Cr
CMM366	SWAYAM / MOOC Courses			30 hours	30	2 Cr
CMOJT367	Internship - I			120 Hours	120	4 Cr
Total						22 Cr
<i>Exit Option: Award of UG Degree in Major with 132 credits or continue with Major/ Minor</i>						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VII (Honours with Research)						
CMMM471	New World Cuisine	2	8		10	6 Cr
CMMM472	Tourism – A global perspective	2			2	2 Cr
CMMM473	Green Practices in Hospitality	2			2	2 Cr
CMME474A	Mediterranean & American Sub Continent Cuisine	2	4		6	Any 1 out of 2; 4 Cr
CMME474B	Chocolate & Sugar Artistry	2	4		6	
CMM475	Research Methodology	4			4	4 Cr
CMPR476	Project Report					4 Cr
Total						22 Cr

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VIII (Honours with Research)						
CMMM481	Contemporary Desserts & Plating	2	8		10	6 Cr
CMMM482	International Hospitality Business	2			2	2 Cr
CMMM483	Property Management	2			2	2 Cr
CMME484A	Indian Regional Sweets	2	4		6	Any 1 out of 2; 4 Cr
CMME484B	Advanced Confectionery	2	4		6	
CMRP485	Research Project					8 Cr
Total						22 Cr
<i>Four Year UG Honours Degree with Research Degree in Major and Minor with 176 credits</i>						
Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VII (Honours)						
CMMM471	New World Cuisine	2	8		10	6 Cr
CMMM472	Tourism – A global perspective	2			2	2 Cr
CMMM473	Green Practices in Hospitality	2			2	2 Cr
CMMM477	Case Studies in Hospitality	4			4	4Cr
CMME474A	Mediterranean & American Sub Continent Cuisine	2	4		6	Any 1 out of 2; 4 Cr
CMME474B	Chocolate & Sugar Artistry	2	4		6	
CMM475	Research Methodology	4			4	4 Cr
Total						22 Cr

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VIII (Honours)						
CMMM481	Contemporary Desserts & Plating	2	8		10	6 Cr
CMMM482	International Hospitality Business	2			2	2 Cr
CMMM483	Property Management	2			2	2 Cr
CMMM486	Hotel Sales	4			4	4 Cr
CMME484A	Indian Regional Sweets	2	4		6	Any 1 out of 2; 4 Cr
CMME484B	Advance Confectionery	2	4		6	
CMOJT487	Internship - II				4	4 Cr
Total						22 Cr
<i>Four Year UG Honours Degree in Major / Minor with 176 credits</i>						