

### **BBA CM Syllabus Structure**

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

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<b>SEMESTER II</b>						
CMMM121	Principles of Continental Cuisine	2	4		6	4
CMMM122	Introduction to Bakery	2			2	2
CMM123	Principles of Management	2			2	2
CMOE124A	French For Gastronomy	1	2		3	Any 2 out of 3 2 + 2
CMOE124B	Food Science & Nutrition	1	2		3	
CMOE124C	Farm to Fork Management	1	2		3	
CMVSC125	Basic Bakery Practical		4		4	2
CMSEC126	Principles of F & B Service - I	1	2		3	2
CMAEC127	Saral Hindi Stir - I	2			2	2
CMVEC128	Environmental Science - II	2			2	2
CMAEC 129	Business Communication	2			2	2
<b>Total</b>						<b>22</b>
<b><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></b>						



Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Credits
<b>SEMESTER V</b>						
CMMM351	Pan Asian Cuisine	1	4		5	3
CMMM352	Principles of F & B II	1	2		6	2
CMME353A	Food Styling & Photography	2	2		4	Any 1 out of 2 3
CMME353B	Food Carving	1	4		5	
CMM354	Goods Supply & Inventory Management	1	2		3	2
CMM355	Marketing of Services	1	2		3	2
CMOE356A	Event Management	2			2	Any 1 out of 2 2
CMOE356B	Manager in Training		4		4	
CMM357	Organizational Behavior	1	2		3	2
CMVSC358	Entrepreneurship Development	2			2	2
CMCEP359	Community Engagement & Service II ( <i>Internal</i> )		4		4	2
CMCC3510	Physical & Emotional Health & Well-being ( <i>Internal</i> )		4		4	2
<b>Total</b>						<b>22</b>

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Credits
<b>SEMESTER VI</b>						
CMMM361	Allied Gastronomy & Culinary Trends	2	4		6	4
CMMM362	Indian & International Specialty Breads	1	4		5	3
CMVSC363	Kitchen & Restaurant Planning	2			2	2
CMME364A	European and Middle Eastern Cuisine	3	4		7	Any 1 out of 2; 5
CMME364B	Basic Confectionery & Pastries	3	4		7	
CMM365	Managerial Economics	2			2	2
CMM366 A	SWAYAM / MOOC Courses			30 hours	30	(Any 1 out of 3) 2
CMM366 B	Total Quality Management	2			2	
CMM366 C	Adaptive Leadership Skills		4		4	
CMM 367	Customer Relationship Management	2			2	2
CMM 368	Hotel Law ( <i>Internal</i> )	2			2	2
<b>Total</b>						<b>22</b>
<b>Exit Option: Award of UG Degree in Major with 132 credits or continue with Major/ Minor</b>						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Credits
<b>SEMESTER VII (Honours with Research)</b>						
CMMM471	New World Cuisine	2	4		6	4
CMMM472	Cuisine from American and African Continents	2	4		6	4
CMMM473	Green Practices in Hospitality <i>(Internal)</i>	2			2	2
CMME474A	Specialized Indian Cuisine	2	4		6	Any 1 out of 2; 4
CMME474B	Chocolate & Sugar Artistry	2	4		6	
CMM475	Research Methodology	4			4	4
CMPR476	Project Report	120 hours			120	4
<b>Total</b>						<b>22</b>

<b>Course Code</b>	<b>Course Name</b>	<b>Lecture Hours</b>	<b>Practical Hours</b>	<b>Field Projects/ Internship/ Workshops/ Seminars</b>	<b>Total Hrs.</b>	<b>Credits</b>
<b>SEMESTER VIII (Honours with Research)</b>						
CMMM481	Contemporary Desserts & Plating	2	8		10	6
CMMM482	International Hospitality Business <i>(Internal)</i>	2			2	2
CMMM483	Property Management	2			2	2
CMME484A	Indian Regional Sweets	2	4		6	Any 1 out of 2; 4
CMME484B	Advanced Confectionery	2	4		6	
CMRP485	Research Project	240 hours			240	8
<b>Total</b>						<b>22</b>
<b><i>Four Year UG Honours Degree with Research Degree in Major and Minor with 176 credits</i></b>						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Credits
<b>SEMESTER VII (Honours)</b>						
CMMM471	New World Cuisine	2	4		6	4
CMMM472	Cuisine from American and African Continents	2	4		6	4
CMMM473	Green Practices in Hospitality	2			2	2
CMMM474 A	Specialized Indian Cuisine	2	4		6	Any 1 out of 2; 4
CMME474B	Chocolate & Sugar Artistry	2	4		6	
CMM475	Research Methodology	4			4	4
CMM476	Supply Chain Management	4			4	4
<b>Total</b>						<b>22</b>

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