Bachelors of Science- (Honors with Research) Culinary Studies

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER I						
CSMM111	Fundamentals of Culinary Science	2	4		6	4 Cr
CSMM112	Basics of Indian Cuisine	2				2 Cr
CSOE113A	Application of MS Office	1	2		3	Any 2 out of 3 2Cr + 2 Cr
CSOE113B	Work Ethics	1	2		3	
CSOE113C	Soft Skills	1	2		3	
CSVSC114	Food Essentials	2			2	2 Cr
CSSEC115	Basic Indian Cuisine		4		4	2 Cr
CSIKS116	Cultural Diversity of India	2			2	2 Cr
CSAEC117	Interpersonal Skills - I	2			2	2 Cr
CSVEC118	Environmental Studies - I	2			2	2 Cr
CSCC119	Sports & Fitness *(Internal)*			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						
CSMM121	Fundamentals of Continental Cuisine	2	4		6	4 Cr
CSMM122	Basics of Bakery	2			2	2 Cr
CSM123	Principles of Management	2			2	2 Cr
CSOE124A	French For Hospitality	1	2		3	Any 2 out of 3 2Cr + 2 Cr
CSOE124B	Introduction to Food Science & Nutrition	1	2		3	
CSOE124C	Farm to Table Operations	1	2		3	
CSVSC125	Basic Bakery Practical		4		4	2 Cr
CSSEC126	Fundamentals of F & B Service - I	1	2		3	2 Cr
CSAEC127	Saral Hindi Stir - I	2			2	2 Cr
CSVEC128	Environmental Science - II	2			2	2 Cr
CSAEC	Interpersonal Skills - II	2			2	2 Cr
Total						**22 Cr**

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

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER III						
CSMM231	Quantity Food Production	2	4		6	4 Cr
CSMM232	Introduction to House Keeping	2			2	2 Cr
CSMM233	Introduction to Food Safety	2			2	2 Cr
CSM234	Human Resource Management	1	2		3	2 Cr
CSOE235A	Food Content writing for Social Media	2			2	Any 1 out of 2
CSOE235B	Gastronomic Tourism	2			2	2 Cr
CSMM IKS 236	Indian Culinary Traditions	2			2	2 Cr
CSAEC237	Saral Hindi Stir – II	2			2	2 Cr
CSVSC238	Basics of Cyber Security	2				2 Cr
CSCC239A	National Service Scheme *(Internal)*			60 hours	60	Any 1 out of 2,
CSCC239B	Foundation to Yog *(Internal)*			60 hours	60	2 Cr
CSCEP2310	Community Services I		4		4	2 Cr
Total						**22 Cr**

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER IV						
CSFP241	Field Project *(Internal)*	2	4		6	4 Cr
CSMM242	Internship I	Minimum 20 weeks				218Cr
Total						**22 Cr**
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						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER V						
CSMM351	Introduction to Pan Asian Cuisine	1	4		5	3 Cr
CSMM352	Fundamentals of F & B Service II	1	2		6	2 Cr
CSME353A	Introduction to Food Presentation & Photography	2	2		4	Any 1 out of 2 3Cr
CSME353B	Basics of Fruit and Vegetable Carving		4		4	
CSM354	Supply Chain & Inventory Control - I	1	2		3	2 Cr
CSM355	Services Marketing	1	2		3	2 Cr
CSOE356A	Event Management	2			2	Any 1 out of 2 2 Cr
CSOE356B	Manger in Training		4		4	
CSM357	Organizational Behavior	1	2		3	2 Cr
CSVSC358	Entrepreneurship Development	2			2	2Cr
CSCEP359	Community Services II		4		4	2 Cr
CSCC3510	Physical & Emotional Wellness *(Internal)*		4		4	2 Cr
Total						**22 Cr**

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VI						
CSMM361	Contemporary Gastronomy and Food Trends	2	4		6	4 Cr
CSMM362	Specialty Breads - Indian and Global	1	4		5	3 Cr
CSVSC363	Kitchen & Restaurant Designing	2			2	2 Cr
CSME364A	Introduction to European and Middle Eastern Cuisine	3	4		7	Any 1 out of 2; 5Cr
CSME364B	Confectionery & Pastry Art	3	4		7	
CSM365	Managerial Economics	2			2	2 Cr
CSM366 A	SWAYAM / MOOC Courses			30 hours	30	2 Cr
CSM366 B	Total Quality Management				2	
CSM 367	Customer Relationship Management	2				2Cr
CSM 368	Hotel Law *(Internal)*	2				2 Cr
Total						**22 Cr**
Exit Option: Award of UG Degree in Major with 132 credits or continue with Major/ Minor						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VII (Honours with Research)						
CSMM471	New World Cooking	2	4		6	4 Cr
CSMM472	introduction to American and African Cuisine	2	4		6	4 Cr
CSMM473	Eco- Friendly Practices in Hospitality *(Internal)*	2			2	2 Cr
CSME474A	Advanced Indian Cuisine	2	4		6	Any 1 out of 2; 4 Cr
CSME474B	Chocolate & Sugar Art	2	4		6	
CSM475	Research Methodology	4			4	4 Cr
CSPR476	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)						
CSMM481	Contemprorary Desserts & Presentations	2	8		10	6 Cr
CSMM482	Global Hospitality Business *(Internal)*	2	4		2	2 Cr
CSMM483	Facility Management	2			2	2 Cr
CSME484A	Regional Sweets of India	2	4		6	Any 1 out of 2; 4 Cr
CSME484B	Advanced Confectionery	2	4		6	
CSRP485	Research Project					8 Cr
Total						**22 Cr**
Four Year UG Honours Degree with Research Degree in Major and Minor with 176 credits						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VII (Honours)						
CSMM471	Modern World Cooking	2	4		6	4 Cr
CSMM472	Essentials of American and African Cuisine	2	4		6	4 Cr
CSMM473	Eco- Friendly Practices in Hospitality *(Internal)*	2			2	2 Cr
CSMM474 A	Advanced Indian Cuisine	2	4		6	Any 1 out of 2; 4 Cr
CSME474B	Chocolate & Sugar Art	2	4		6	
CSM475	Research Methodology	4			4	4 Cr
CSM476	Supply Chain & Inventory Control - II	4			4	4 Cr
Total						**22 Cr**
Four Year UG Honours Degree with Research Degree in Major and Minor with 176 credits						

Course Code	Course Name	Lecture Hours	Practical Hours	Field Projects/ Internship/ Workshops/ Seminars	Total Hrs.	Total Credits
SEMESTER VIII (Honours)						
CSMM481	Modern Desserts & Presentations	2	8		10	6 Cr
CSMM482	Global Hospitality Business *(Internal)*	2			2	2 Cr
CSMM483	Disaster Management	2			2	2 Cr
CSME484A	Regional Sweets of India	2	4		6	Any 1 out of 2; 4 Cr
CSME484B	Advanced Confectionery	2	4		6	
CSOJT	Internship II	Minimum 10 weeks				8 credits
Total						**22 Cr**
Four Year UG Honours Degree in Major / Minor with 176 credits						