

**ORDINANCE
FOR
BACHELOR OF SCIENCE (CULINARY ARTS)**



APPLICABLE W.E.F. ACADEMIC SESSION 2020-2021

**SRI HARGOBINDGARH, PHAGWARA – HOSHIARPUR ROAD,
PHAGWARA 144401
PUNJAB**

5. General Regulations for Faculty of Hospitality:

- The University may introduce programs under Faculty of Hospitality which are specified under the UGC Act 1956. The Governing Body may approve the introduction, suspending or phasing out a program on the recommendation of the Academic Council either on its own or on the initiative of faculty.
- The admissions to a Faculty of Hospitality programs shall be generally governed by the rules of the UGC or any other competent authority of the MHRD or as approved by Governing Body of University and shall be as notified in the admission notification of the respective academic year.
- The minimum entry qualification for admission to the students of Faculty of Hospitality shall be such as may be laid down in the regulations or specified by the Governing Body like Minimum qualification for admission to the first year program of Faculty of Hospitality shall be the Senior Secondary School Certificate (10+2) examination. While deciding the admission procedure, the University may lay down compulsory subjects in qualifying examination for admission for various programs in the admission policy.
- A student shall be required to earn a minimum number of credits through various academic components of a curriculum, as provided for in the regulations.
- A student shall be required to complete all the requirements for the award of the degree within such period as may be specified in the regulations.
- A student may be granted such scholarship as may be specified in accordance with the directions of the Governing Body from time to time or regulations laid down for the same.
- A student admitted to the programs shall be governed by the rules, regulations and procedures framed and implemented by the University from time to time.
- The students shall abide by the regulations mentioned in student handbook issued by the University. These standing regulations shall deal with the discipline of the students in the Hostels, Faculty, and University premises or outside. The standing orders may also deal with such other matters as are considered necessary for the general conduct of the students' co-curricular and extra-curricular activities.
- In exceptional circumstances the chairman of Academic Council may, on behalf of the Council, approve amendments, modifications, Insertions or deletions of an Ordinance(s) which in his/her opinion is necessary or expedient for the smooth running of the program: provided all such changes are reported approved to the Council in its next meeting.

6. General Regulations for the Bachelor of Science (Culinary Arts):

- **Short Title and Commencement:** These regulations shall be called regulations for the UG programs in Faculty of Hospitality of the University and shall come into force on such a date as the Academic Council may approve.
- **Duration:** The duration of the UG programs leading to degrees of Bachelor of Science (Culinary Arts) shall be minimum three years and each year will comprise of two semesters. However, the duration may be extended up-to five years from the registered batch. The maximum duration of the programs excludes the period of withdrawal, due to medical reasons. However, it shall include the period of rustication or any other reason of discipline /academics e.g. detention, willful absence by the student, not getting promotion to the next class due to poor academic performance etc. Under detention, the student shall attend the University for an additional semester or more time, as equated to period of absence/suspension.
- **Starting or Phasing out of Program:** The University offers undergraduate programs in Faculty of Hospitality leading to award a degree in Bachelor of Science (Culinary Arts), as per nomenclature laid by the UGC regulations on the subject. A program may be phased out on recommendations of the Academic Council and approval of the Governing Body, on account of continuous low registration in the program or any other justifiable reason like becoming obsolete etc. Similarly, the Academic Council may approve starting of a new program or modifying the existing one on the recommendations of the Academic Council.
- **Admissions:** Admission to Bachelor of Science (Culinary Arts) program shall be made as per procedure approved by the Governing Body and may be reviewed periodically as required. Fee structure, refund policy, total number of seats, reservation policy, shall be defined in the admission policy or direct entry into II year through lateral entry scheme for those who have completed one year Diploma in food production.
- **Eligibility for Admission:** All those candidates who have the 10+2 or equivalent examination in any stream with 50% (45 % for SC/ST/OBC) marks in aggregate from any recognized board/ Council.
- **Semester System:** The Bachelor of Science (Culinary Arts) academic programs in the University shall be based on Semester System; namely, Even (Jan to June) and Odd (July to Dec) Semesters, in an academic year. The courses whether offered in regular semester shall be evaluated as per the policy and procedure laid down.
- **Semester Duration:** A semester will be of approximately 18-20 weeks duration. Of these, 90 days will be available for actual instructions including Mid Semester Exam.

7. Curriculum: The three years curriculum has been divided into six semesters and shall include lectures/ tutorials/ laboratory work/ field work/ outreach activity/ project work/ viva/ seminars/ presentations/ term papers/assignments etc. or a combination of some of these. The curriculum will also include other curricular, co-curricular and extra-curricular activities as may be prescribed by the university from time to time.

8. Choice Based Credit System:

The University has adopted Choice Based Credit System (CBCS), which provides an opportunity to the students to choose courses from the offered courses comprising of Core, Elective, Ability Enhancement and Audit Courses. The choice based credit system provides a “flexible” approach in which the students can take courses of their choice, learn at their own pace, undergo additional courses and acquire more than the required credits, and adopt an interdisciplinary approach to learning. Following are the types of courses and structure for the program:

As per UGC

I. Core Course: A course, which should compulsorily be studied by a candidate as a core requirement to complete the requirement of program in a said discipline of study.

II. Elective Course: Generally, a course which can be chosen from a pool of courses and which may be very specific or specialized or advanced or supportive to the discipline/subject of study or which provides an extended scope or which enables an exposure to some other discipline/subject/domain or nurtures the candidate’s proficiency/skill is called an Elective Course.

i. **Discipline Specific Elective (DSE) Course:** Elective courses may be offered by the main discipline/subject of study, is referred to as Discipline Specific Elective. The University/Institute may also offer discipline related Elective courses from unrelated discipline (to be offered by main discipline/subject of study).

ii. **Generic Elective (GE) Course:** An elective course chosen generally from an unrelated discipline/subject, with an intention to add generic proficiency to the students.

Note: A core course offered in a discipline/subject may be treated as an elective by other discipline/subject and vice versa and such electives may also be referred to as Generic Elective. Elective Course(s) may also be called an “**Open Elective**”

III. Foundation Course: The Foundation Courses may be of two kinds: Compulsory Foundation and Elective foundation. “Compulsory Foundation” courses are the courses based upon the content that leads to Knowledge enhancement. They are mandatory for all disciplines.

IV. Ability Enhancement Courses (AEC): The Ability Enhancement (AE) Courses may be of two kinds: Ability Enhancement Compulsory Courses (AECC) and Skill Enhancement Courses

(SEC). “AECC” courses are the courses based upon the content that leads to Knowledge enhancement; i. Environmental Science and ii. English/MIL Communication. These are mandatory for all disciplines. SEC courses are value-based and/or skill-based and are aimed at providing hands-on-training, competencies, skills, etc.

- i. Ability Enhancement Compulsory Courses (AECC): Environmental Science, English Communication/MIL Communication.
- ii. Skill Enhancement Courses (SEC): These courses may be chosen from a pool of courses designed to provide value-based and/or skill-based knowledge.

9. Medium of Instructions:

9.1 The medium of instructions and examination will be English.

9.2 Practical work/Project Work / Project Report / Dissertation / Field Work Report / Training Report etc., if any, should be presented in English.

10. Mode: The program is offered in ‘Full Time’ mode of study only.

11. Attendance Requirement to be Eligible to Appear in End Semester Examination:

11.1 Every student is required to attend at least 75% of the lectures delivered squaring tutorials, practical and other prescribed curricular and co-curricular activities.

11.2 Dean of Faculty may give a further relaxation of attendance up to 5% to a student provided that he/she has been absent with prior permission of the Dean of the Faculty for the reasons acceptable to him/her.

11.3 Further, relaxation up to 10% may be given by the Vice Chancellor to make a student eligible under special circumstances only.

11.4 No student will be allowed to appear in the end semester examination if he/she does not satisfy the attendance requirements. Further, the attendance shall be counted from the date of admission in the University or commencement of academic session whichever is later.

11.5 Attendance of N.C.C/N.S.S. Camps or Inter collegiate or Inter University or Inter State or International matches or debates or Educational Excursion or such other Inter University activities as approved by the authorities involving journeys outside the city in which the college is situated will not to be counted as absence. However, such absence shall not exceed four weeks per semester of the total period of instructions. Such facility should not be availed twice during the course of study.

12. Credit: Each course, except a few special audit courses, has a certain number of credits assigned to it depending upon its lecture, tutorial and/or laboratory contact hours in a week.

A letter grade, corresponding to a specified number of grade points, is awarded in each course for which a student is registered. On obtaining a passing grade, the student accumulates the course credits as earned credits. A student's performance is measured by the number of credits that he/she has earned and by the weighted grade point average. A minimum number of credits should be acquired to qualify for the programs.

Earned Credits (EC): The credits assigned to a course in which a student has obtained 'D' (a minimum passing grade) or a higher grade will be counted as credits earned by him/her. Any course in which a student has obtained F, or W or "I" grade will not be counted towards his/her earned credits.

A unit by which the course is measured. It determines the number of hours of instruction required per week.

Contact Hours per week	Credit Assigned
1 Hr. Lecture (L) per week	1 credit
1 Hr. Tutorial (T) per week	1 credit
2 Hours Practical (Lab) per week	1 credit

13. Program Structure:

Details of Courses under Bachelor of Science (Culinary Arts)

Course		Credits	
Theory	(A)	Practical	(B)
I. CORE Courses (Discipline Specific Core Course-DSC)			
3 courses of 4 credit each = 12		1 course of 3 credit each = 03	
2 courses of 3 credit each = 06		4 courses of 2 credit = 08	
1 course of 3 credit = 3			
II. Domain Specific Electives-DSE			
03 courses of 4 credit each = 12		2 courses of 4 credit each = 08	
03 courses of 2 credit each = 06		2 courses of 20 credits each = 40	
1 course of 3 credit each = 03		2 courses of 1 credit each = 02	
		1 course of each 1 each = 01	
Ability Enhancement Compulsory			
3 courses of 2 credit each = 06		2 courses of 1 credit each = 02	
III. Skill Enhancement Elective Courses			
2 courses of 2 credits each = 04		1 courses of 1 credit each = 01	
1 course of 3 credit each = 03			
Total Credits = 55 (A) Theory		65 (B) Lab	

Core Courses (Discipline Specific Core Course-DSC)

BCU101: Introduction to Professional Cooking
 BCU102: Foundation course in Indian Cooking
 BCU103: Food Safety & Hygiene
 BCU121: Food Production Foundation Lab
 BCU122: Foundation course in Indian Cooking Lab
 BCU201: Quantity Food Production Operations
 BCU202: Food Productions Operations
 BCU203: Principles of Bakery and Confectionary
 BCU221: Quantity Food Production Operations Lab
 BCU 222: Food Production Lab
 BCU223: Principles of Bakery and Confectionary Lab

Domain Specific Electives-DSE

BCU204: Food Science and Nutrition
 BCU301: International Cuisines
 BCU302: Advance Pastry Arts
 BCU303: Food Legislation
 BCU321: International Cuisines Lab
 BCU322: Advance Pastry Arts
 BCU323: Planning of Menus

BCU401: Culinary Internship
 BCU501: Advance Culinary Operations & Management
 BCU502: Marketing and Promotion of Food
 BCU503: Cuisine Facility Planning and Design
 BCU504: Culinary Research Methodology
 BCU521: Advance Culinary Operations & Management
 BCU601: Culinary Project

Ability Enhancement Compulsory Courses

COM101: English Communication
 COM121: English Communication Lab
 COM201: Business Communication
 COM221: Business Communication Lab
 ENS001: Environmental Studies

Skill Enhancement Elective Courses

BCU304: Basic Accounting
 PRSK101: Presentation Skills
 BCU522: Food Photography and Food Journalism
 CASK101: Career Skills

SEMESTER I

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU101	Introduction to Professional Cooking	4	0	0	4
2	N/A	BCU102	Foundation Course in Indian Cooking	4	0	0	4
3	N/A	BCU103	Food Safety & Hygiene	4	0	0	4
4	N/A	BCU121	Introduction to Professional Cooking Lab	0	0	6	3
5	N/A	BCU122	Foundation Course in Indian Cooking Lab	0	0	4	2
6	N/A	COM101	English Communication	2	0	0	2
7	N/A	COM121	English Communication Lab	0	0	2	1
Total Credits							20

**FACULTY OF HOSPITALITY
BACHELOR OF SCIENCE (Culinary Arts)**

2020-2021

SEMESTER II

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU201	Quantity Food Production Operations	2	0	0	2
2	N/A	BCU202	Food Productions Operations	3	0	0	3
3	N/A	BCU203	Principles of Bakery and Confectionary	2	0	0	2
4	N/A	BCU204	Food Science & Nutrition	2	0	0	2
5	N/A	ENS001	Environmental Studies	2	0	0	2
6	N/A	BCU221	Quantity Food Production Operations Lab	0	0	4	2
7	N/A	BCU222	Food Production Operations Lab	0	0	4	2
8	N/A	BCU223	Principles of Bakery and Confectionary Lab	0	0	4	2
9	N/A	COM201	Business Communication	2	0	0	2
10	N/A	COM221	Business Communication Lab	0	0	2	1
Total Credits							20

SEMESTER III

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU301	International Cuisines	4	0	0	4
2	N/A	BCU302	Advance Pastry Arts	2	0	0	2
4	N/A	BCU303	Food Legislation	2	0	0	2
5	N/A	BCU304	Basic Accounting	3	0	0	3
6	N/A	BCU321	International Cuisines Lab	0	0	8	4
7	N/A	BCU322	Advance Pastry Arts Lab	0	0	4	2
8	N/A	BCU323	Planning of Menus	0	0	2	1
9	N/A	PRSK101	Presentation Skills	0	0	4	2
Total Credits							20

**FACULTY OF HOSPITALITY
BACHELOR OF SCIENCE (Culinary Arts)**

2020-2021

SEMESTER IV

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU401	Culinary Internship	0	0	0	20
Total Credits							20

SEMESTER V

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU501	Advance Culinary Operations & Management	3	0	0	3
2	N/A	BCU502	Marketing and Promotion of Food	4	0	0	4
3	N/A	BCU503	Cuisine Facility Planning and Design	2	0	0	2
4	N/A	BCU504	Culinary Research Methodology	4	0	0	4
5	N/A	BCU521	Advance Culinary Operations & Management Lab	0	0	8	4
6	N/A	BCU522	Food Photography and Food Journalism	0	0	2	1
7	N/A	CASK101	Career Skills	0	0	4	2
Total Credits							20

SEMESTER VI

S.no	Pre-Requis	Code	Courses	Contact Hours			Credits
				L	T	P	
1	N/A	BCU601	Culinary Project	20	0	0	20
Total Credits							20

14. Industry Exposure Program:

At the end of the first year, every student shall undertake an internship in a Hotel for a period of twenty weeks during the summer vacation. This industry exposure program is compulsory and an integral part of the Program. The Placement Office will assist the students in finding suitable summer assignments / projects.

The summer placement aims at achieving the following objectives:

- (a) Application of knowledge and techniques learnt in the first year to real life situation and make them better prepared to enrich their learning in the upcoming semesters.
- (b) (b) Appreciating the inter-linkage among different functions and developing a realistic perspective about organizations in their totality. The students should take the internship seriously. They are expected to diligently in the job. A faculty member will work closely with the company to define the scope of the internship and ensure proper understanding of the terms of engagement by all concerned. The student should be ready to not only learn from the followed practices in the Hotel but also present a professional front i.e. being punctual at the workplace, well behaved and appropriately dressed. At the end of the internship, the student should submit a brief report explaining briefly the key learning points and the insights gained. A 'certificate of completion' from the host organization is essential. The Industry internship shall be credited as approved in the curricula. Students undergoing for Industrial Exposure program at locations out of states can choose to appear for exam through video conference.

15. Capstone Project Report –

The Project Report should be market research and field work oriented and related to the Specialization chosen by student on (Food Production/ Bakery). The documentation and presentation should be conducted before the panel of examiners (one external and one internal) Marks would be awarded for Project Report, Presentation & Viva-voce by the panel of examiners. A Mentor will be allocated to each student and students have to report to mentor once in week. The topic of the research will be approved by Research approval panel.

16. Examination/Evaluation System: The evaluation system of the University shall be oriented to encourage the academic qualities. The University follows two components to evaluate student's performance:

16.1 Internal Assessment: which is to be marked by respective teacher includes attendance, mid semester examination and other components (Assignment, Snap Test, Project, Practical Lab Continuous Assessment, Quiz, Multiple Choice Questions, Case Study, Field Survey/Field Report etc.) carrying a weightage of 40%. This is applicable for all theory courses.

16.2 Practical Courses: The examination/evaluation criteria of the practical courses shall be decided by the respective faculty member and wherever required on the availability of the external experts/visiting faculty. Faculty may set/design the practical exercises out of any

marks but the overall weightage shall be in pre-defined percentage, which the concerned faculty/course coordinator shall announce in the first class of the semester and upload on the GU-MS. Methodology for evaluation of Lab component may include day to day work, lab records, quantity/quality of work and Viva/Seminar/Practical as may be decided.

16.3 External Assessment i.e. End Semester Examination, carrying a weightage of 60%.

- a) **End Semester Examination:** These examinations shall be conducted by Controller of Examination. The examination dates and schedule shall be released by the University.
- b) Similar division of marks may be created for special courses like Major Projects, seminars, term papers, internship etc. by respective faculty but same shall also be predefined.
- c) Every student has to score at least 25% marks each in Continuous Assessment and End Semester examination. The minimum pass percentage is 40% in aggregate. In case a student scores more than 25% each in Continuous Assessment and End Semester Examination, but overall percentage in the concerned subject remains less than 40%, then student has to repeat End Semester Examination in that subject.
- d) Students who undergo for on the job training outside Punjab state have a provision to appear online for the final viva-voce. An approval of the Dean of the faculty is required to appear for online viva voce.

16.4 Failing to meet Attendance Requirement:

- a) A student is required to attend all the classes.
- b) If the attendance profile of a student is unsatisfactory, he/she will be debarred. Any student, who has been debarred due to attendance shortage, shall not be allowed to take the supplementary Examination. The student shall have to register for the course in the regular semester when offered.

16.5 Make Up Examinations for Mid Semester Examination: A student may apply for a makeup examination where he/she is not able to attend the examination schedule due to reasons of personal medical condition or compassionate reason like death of a very close relative. No other contingencies are acceptable. Except in case of medical emergency, a student needs to seek advance approval from appropriate authority before missing the Examination.

16.6 Makeup of End Semester Examination: It is mandatory to appear the end semester major examination to obtain any grade for a course. A student who misses the end semester major examination shall follow a similar procedure as outlined above, to obtain approval of the Vice

Chancellor to prove genuineness of the case. The student whose case is approved as genuine shall be awarded "I" Grade in the semester results in the given subject. The student shall be allowed to appear in the supplementary examination of the said subject. However, the grades shall be worked out by computing the marks obtained by students in Mid Term Exams, TA, Lab and supplementary examination (equated to the weightage of end semester examination). The total marks shall be compared with the marks of the class as in the regular semester for award of grade.

Theory Courses:

- a) A student missing Mid Term Examination only shall be required to take a make-up Examination.
- b) The students must put-up the request for make-up Examination along with the medical documents to prove the genuineness of the case (for having missed the Examination) within 5 days of last date of Examination.
- c) The genuineness shall be reviewed and approved by the Vice Chancellor, whose decision shall be final.
- d) In case a student misses the make-up Examination also, then no further chance will be provided.
- e) The duration of Examination shall be as decided by the Faculty member.
- f) Genuine approved cases shall be notified by the Controller of Examination based on the requests received and only such students shall be allowed to take make-up Examination in the subjects where approval has been granted.
- g) The date sheet need not be taken out as the makeup examination shall be conducted under arrangement concerned faculty, who after evaluation and sharing the evaluated answer sheet with student shall submit marks to the Controller of Examination.

16.7 Makeup of End Semester Viva of Projects: It is mandatory to appear in the final Viva examination to obtain any grade for a project course. In case of student missing the same for genuine reasons; similar method as given for written examination of theory courses shall be followed.

16.8 Procedure to be adopted by students in case of missing any of the specified Examination(s): Following procedure shall be adopted for establishing genuineness of the case.

a. Action by the student (Medical Cases)

- I. They should report absence from the Examination(s) by fastest possible means to the Controller of Examination. It could be email or written communication by speed post or sent by hand through any means. In case of Hosteller's, if a student

falls sick while residing in the hostel, he/she should seek advice of the available qualified doctor.

- II. The said report should preferably be sent prior to the Examination, but not later than 5 days after the last date of the said Examination.
- III. The student should on rejoining:
 - a. Report to the Controller of Examination with complete medical documents to include referral/Prescription slip of the doctor specifically indicating the disease and medicine prescribed, investigation/Lab reports and discharge slip in case of admission should be provided.
 - b. Submit the Documents to the Controller of Examination, not later than 5 days after the last date of Examination.
- IV. In case delay beyond 5 days is anticipated the student should arrange for the medical documents to be sent to the University Medical Officer by hand through a friend / relative etc. and get the said genuineness deposit with the Controller of Examination.
- V. No request later than 5 days after the last date of Examination shall be accepted for reasons of ignorance or any other reasons.

b. Action by students (any other reason)

In case the student must miss Examination due to genuine reason other than medical, prior written sanction of Vice Chancellor and in his absence Dean is mandatory. No post facto requests shall be accepted in any case. The approval should be deposited with the Controller of Examination before the examination.

17. Supplementary Examination:

17.1 The supplementary examinations shall be held for each commiserating semester in December for Odd semester and May/June for Even semester respectively. For the final semester students, there is privilege to appear in the supplementary exams of all pervious semester.

17.2 Re-appear: Student with backlog of one semester will be carried forward to next semester. Re-appear examinations will be conducted twice in a year after ESE of every semester.

16.2 Eligibility: Student with 'F' grade is eligible to appear in the Supplementary Examination.

16.3 Supplementary for Projects: There shall be no supplementary examinations for the projects, except make up examination for missing the final viva as per rules outlined above.

18. Grading System: University follows eight letter grading system (A+, A, B+, B, C+, C, D, and F) that have grade points with values distributed on a 10-point scale for evaluating the performance of student. The letter grades and the corresponding grade points on the 10-point scale are as given in the table below.

Table of Grading System

Academic Performance	Range of Marks	Grades	Grade Points
Outstanding	≥90	A+	10
Excellent	≥80 & < 90	A	9
Very Good	≥70 & < 80	B+	8
Good	≥60 & < 70	B	7
Fair	≥50 & < 60	C+	6
Average	>40 & < 50	C	5
Minimally Acceptable	40	D	4
Fail	< 40	F	0
Incomplete		I	-
Withdrawal		W	-
Grade Awaited		GA	-
Minor Project S-Satisfactory, US-Unsatisfactory		S/US	-

18.1 Description of Grades:

- A. D Grade:** The D grades stands for marginal performance, i.e. it is the minimum passing grade in any course. D grade shall not be awarded below 30% marks, though each teacher may set higher marks for same.
- B. F Grade:** The ‘F’ grade denotes a very poor performance, i.e. failing a course. A student has to repeat all courses in which she/he obtains ‘F’ grade, until a passing grade is obtained. In the case of ‘F’, no Grade points are awarded. However, the credits of such courses shall be used as denominator for calculation of GPA or CGPA.
- C. W Grade:** The ‘W’ grade is awarded to a student if he/she is allowed to withdraw for an entire Semester from the University on medical grounds for a period exceeding five weeks.
- D. I’ Grade:** The ‘I’ grade is awarded when the student is allowed additional opportunity like make up Examination etc. based on which the grade is to be decided along with other

components of the evaluation during the semester 24 An incomplete grade of 'I' may be given when an unforeseen emergency prevents a student from completing the work in a course. The 'I' must be converted to a performance grade (A to F) within 90 days after the first day of classes in the subsequent regular semester.

E. X Grade: It is equivalent to Fail grade but awarded due to student falling below the laid down attendance requirement. Students having X grade shall be required to re-register for the course, when offered next.

18.2 Cumulative Grade Point Average (CGPA), it is a measure of overall cumulative performance of a student over all semesters. The CGPA is the ratio of total credit points secured by a student in various courses in all semesters and the sum of the total credits of all courses in all the semesters. It is expressed up to two decimal places.

NB: The CGPA can be converted to percentage by using the given formula:

$$\text{CGPA} \times 10 = \%$$

e.g. $7.8 \times 10 = 78\%$

18.3 Based on the grades earned, a grade certificate shall be issued to all the registered students after every semester. The grade certificate will display the course details (Course title, number of credits, grade secured) along with SGPA of that semester and CGPA earned till that semester.

19. General Rules: Examinations:

- a) Showing the Answer Scripts: The answer scripts of all written Examinations i.e. Mid Term or end semester examination or any other written work conducted by a teacher shall be shown to the students. Students desirous of seeing the marked answer scripts of end Semester Examination, has to ensure their presence before results are declared, as per dates notified by the Controller of Examination.
- b) Marks/Answer Sheets of all other tests shall also be shared with the students and thus, there shall be no scrutiny of grades. However, before the grades are forwarded to Registrar/Controller of Examination, they should be displayed on GU-MS and time given to students, to discuss the same with respective faculty.
- c) No appeal shall be accepted for scrutiny of grades.
- d) Examination Fee for Supplementary. A fee of **Rs.1000/-** per course or as decided by the Management from time to time will be charged from the students.

20. Improvement of overall Score: A candidate having CGPA < 5.5 and wishes to improve his/her overall score may do so within two academic years immediately after passing the degree program by reappearing into maximum four course(s)/subject(s). The improvement would be considered if and only if the CGPA becomes > 5.5.

- 21. Program qualifying criteria:** For qualifying the Program every student is required to earn prescribed credits (i.e. 120). If any student fails to earn prescribed credits for the program then he/she will get a chance to complete his/her Program in two more years than the actual duration of degree.
- 22. Revision of Regulations, Curriculum and Syllabi:** The University may revise, amend, change or update the Regulations, Curriculum, Syllabus and Scheme of examinations through the Board of Studies and the Academic Council as and when required.
- 23. Conditions for Award of a Degree:**
- a) Should complete the requirements of the Degree in maximum duration specified for the program. Semester withdrawals due to medical reasons are not counted in five years. However, forced withdrawal of students e.g. rustication or expulsion or nonattendance by student due to any other reasons, shall count in the maximum period of five years and minimum period of three years.
 - b) Should have cleared all the foundational and core courses of the programs. In case of lateral entry students (direct entry into second year) the student should have completed the foundational/core courses/equivalent courses, as approved at the time of admission in the programs.



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

PRSK101: Presentation Skills

Credits: 2

LTP 004

Pre- requisite- NA

Course Objectives

1. Increase and improve self confidence in Hospitality students
2. To make students a god human being and remain positive
3. Learn to lead and face the challenges

Course Outcomes

After the completion of this course, students will be able to:

1. Develop and nurture a deep understanding of personal motivation
2. Develop an understanding of and practice personal and professional responsibility
3. Demonstrate knowledge of personal beliefs and values and a commitment to continuing personal reflection and reassessment
4. Learn to balance confidence with humility
5. Assert strengthened personal character and further, an enhanced ethical sense
6. Applying the comprehensive set of skills and knowledge for life success

UNIT I

Personality Enrichment

Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body language, Art of good Conversation, Art of Intelligent Listening

UNIT II

Etiquettes & Manners

Social & Business Dinning Etiquettes, Social &Travel Etiquettes

UNIT III

Personality Development

Strategies, Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking, importance and art of 'Small Talk' before serious business

UNIT IV

Interpersonal Skills

Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc at work place

UNIT V**Group Discussion**

Team Behaviour, how to effectively conduct yourself during GD, do's and don'ts, clarity of thoughts and its expression

UNIT VI**Telephone conversation**

Thumb rules, voice modulation, tone, dos & don'ts, manners and accent
Presentation skills, seminars skills role – plays

Text Books:

B.N Ghosh, Personality Development and Soft Skills, Paperback

Suggested Books:

1. Personality Development and Soft Skills (English, Paperback, Barun Mitra)
2. Managing Soft Skills for Personality Development 1st Edition

Web Links:

1. <https://www.slideshare.net/10041976/personal-hygiene-13156885>
2. <https://www.slideshare.net/anuannie1/personal-hygiene-27616948>
3. <https://www.byui.edu/.../Telephone%20Etiquette%20and%20Customer%20Service%20>
4. www.bsmcpss.com/resources/study-guides/OPH%2001%2001-101.pdf
5. <https://www.slideshare.net/sekharkls/group-discussion-ppt>
6. https://www.tutorialspoint.com/interpersonal_skills/interpersonal_skills_tutorial.pdf



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 522: Food Photography and Food Journalism

Credits: 1

LTP 002

Pre-Requisites: Not Applicable**Course Objectives:****The Student will be aware and get knowledge about:**

1. Techniques involved in Food Photography
2. Prepare for Food Journalism
3. Marketing food through Food Journalism

Course Outcomes:**After the completion of this course, students will be able to:**

1. Identify different aspects of Food Photography
2. Understand fundamentals of Food Journalism
3. Practise the settings of camera for food photography
4. Apply the different modes of Food Journalism.

UNIT I

Introduction to Food Photography

Introduction, aesthetic arrangement for presentation of food, lighting- natural lighting- indoor and outdoor, artificial lighting – indoor and outdoor, color as a composition tool, camera settings and modes, camera angles.

UNIT II

Food Photography

Composition techniques I, composition techniques II, Introduction to food styling, food plating, setting up for capture, create a scene, feature the dish, Post production- camera editing (adding touch ups), plating techniques I, plating techniques II, project presentation I and II.

UNIT III

Food Journalism Introduction

Introduction, TED talk video & summary, food writing- writing and metaphors, food magazines- pitch, freelance writing, cookbooks & cookbook reviews, recipe writing and recipe writing reflection

UNIT IV

Food Journalism

Food marketing- marketing for cereals, health food and drinks, the retail revolution- the online groceries, food labels and chocolates, food and brand essay, eating out- what does it feel like and restaurant review, culinary Culinary- ethnic food and authenticity essay, Interview a cook or chef, farmer's market and street food, food and TV comparison- food and film analysis.

Course Textbook:

- Food Styling for Photographers, Linda Bellingham Jean Ann Bybee 2008; ISBN: 978-0-240-81006-5

Reference books:

- Gilbert, S. and Porter, R., eds. (2015). *Eating Words: The Norton Anthology of Food Writing*. New York: W. W. Norton & Company.
- Jacob, D. (2015). *Will Write for Food*. Boston: Da Capo Press.
- Moody, Rick (n.d.). 'A Guide to Revision'. [unpublished essay] Available at: <https://spoonsandbooks.com/2018/09/15/how-to-edit-rick-moodys-guide-to-revision/> [Accessed 15 September 2018].
- Zinsser, W. (2001[1976]). *On Writing Well: The Classic Guide to Writing Nonfiction*. 25th anniversary edition. New York: HarperResource Quill.



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 323 : Planning a Menus

Credits: 1

LTP 002

Pre-Requisites: NA**Course Objectives:**

1. To make students able to describe the different types of menus and their functions
2. To be able to compile the menus for different events
3. To be able to find out the items as per menu engineering grid

Contents Outcomes:

Students will able to :-

1. To identify and discuss customer expectations including the different classifications of restaurants and the customer needs they fulfill
2. To apply the basic principles of menu creation and planning while differentiating between the different types of menus
3. To be explain menu components, classifications, and produce 3 menu designs and layouts
4. To design a Table D'hôte , a cycle menu and an a la carte menu
5. To discuss buffet menu and special events show menus
6. To set menu prices and analyze menu sales performance and mix

UNIT-I

Menu & its Types Role of a Menu

UNIT-II

Functions of the menu French Classical Menu: Eleven course French menu

UNIT-III

Menu Balancing

UNIT-IV

Menu Composition

UNIT-V

Menu Engineering Grid

Suggestion Readings:

1. Food Production Operations by Bali, Parvinder S, Oxford University Press, India, 2nd Edition, (2014)
2. Theory of Cookery by Arora Krishna, Frank Bros & Co, 6th Edition, (2011)
Professional Cookery

Web Links: No Google links; mention authenticated web links e.g.

1. <https://study.com/academy/lesson/what-is-menu-planning-basics-importance.html>
2. <https://study.com/academy/lesson/types-of-menu-planning.html>

Practical:

- Planning of Menus for different events
- Preparation of Menu Engineering Grid



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 501: Advance Culinary Operations & Management

Credits: 3

LTP 3 0 0

Pre-Requisites: NA

Course Objectives:

1. To make students able to explain the Larder and its various sections.
2. To be able to identify herbs, spices and wine in cooking.
3. To be able to describe the components of cold cuts

Course out comes:

Students will be able to:-

1. Will be able to describe larder section and its working.
2. To explain and execute smoking, brining and basic sausage making techniques.
3. To prepare cold sauces, soups, various salads and salad dressings.
4. To identify and prepare various styles of charcuterie products, appetizers, hors d'oeuvres, and condiments.
5. To design and execute basic buffet with their working.
6. To preparation of sandwiches, appetizers and garnishes.

UNIT-I

Larder or Cold Kitchen: Introduction to larder and Larder Work, Sections and functions of a larder kitchen, Layout of a larder kitchen, Hierarchy of larder staff, Larder Equipment's, Duties and Responsibilities of Larder Staff

UNIT-II

Sausages: Introduction and Elements of sausages, Sausage making, Preparation of Sausages, Popular sausages across the world .**Aspic or Gelee, Ham, Bacon and Gammon :** Introduction of aspic or Gelee, Uses of Aspic or Gelatine, Proportions of Gelatine, Types of Ham and Bacon

UNIT-III

Appetizers and Garnishes: Introduction and Classification of Appetizers, Garnishing of Hors d'oeuvres **Sandwiches :** Introduction and Parts of Sandwiches, Types of Sandwiches, Making of Sandwiches and Storing Sandwiches, Modern Approach to Sandwiches in Hotels **Salads :** Types of salad, Various types of lettuce used in salads, Salad Dressing, Emerging Trends in Salad Making and Salient Features of preparing good salads

UNIT-IV

Gastronomy: General concepts: a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage. Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion: Prehistory and human diet. From raw to cooked: Paleolithic and Neolithic; Food and civilization; First Civilizations: Mesopotamia and Egypt; Food in Eastern World: China and India. Silk Route and international trade; Food in ancient Greece From vegetarian to Mediterranean cuisine; Ancient Rome: Heritage and diffusion; Mediterranean food and trade routes.

UNIT-V

Food Cost Control: The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, calculating cost report; Food Cost Control & Calculating Food Cost Report. Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing, Kitchen Management Work Flow Layout Stewarding Staffing Stores Management Indenting Production Planning New Product Development Use Of Internet and other technologies in Food Production

UNIT-VI

Food Styling: General principles, Modern and special innovative garnishes, accompaniments, Decorations and concept development.

Suggestion Readings:

1. International Cuisine & Food Production Management by Bali Parvinder S, Oxford University Press, India, 1st Edition, (2012)
2. The Larder Chef by Leto M.L & Bode W.K, Oxford University Press, UK, 4th Edition, (2007)
3. Cold Kitchen-A Guide to Gar de Manger by Sharma D.D, Aman Publications, New Delhi, 4th Edition, (2004)
4. Food Production Operations by Bali Parvinder S, Oxford University Press, India, 1st Edition, (2009)
5. The Theory of Catering by Fiskett David and Ceserani Victor, Book Power, 9th edition

Web Links: No Google links; mention authenticated web links e.g.

1. <https://www.allrecipes.com/recipe/149799/easy-cold-pasta-salad/>
2. <https://www.dailymotion.com/video/xxfjxl>
3. <https://www.youtube.com/watch?v=mPMYvDJS7ZY>
4. <https://www.youtube.com/watch?v=cBSUTq6T4Eg>
5. <https://www.youtube.com/watch?v=xL8zsTffjsE>

List of experiments:

- 10 varieties of Sandwiches
- 10 varieties of Salads
- Any 10 Appetizers
- Cold Cuts Platter



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

CASK 101: Career Skills

Credits: 2

LTP 0 0 4

Pre-Requisites: NA

Course Objectives:

1. To prepare the students for the Campus / Off-campus recruitments

Course out comes:

Students will be able to: -

1. Apply the skills during selection Process for recruitment.
2. Gain confidence and accustomed to the process of recruitment.

UNIT 1

Basic concept of Recruitment and Selection: intent and purpose, selection procedure , types of interviews

UNIT II

Preparing for interviews: self-planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions.

UNIT III

Facing an interview panel: time- keeping, grooming, dress code, document portfolio, frequently asked questions and their appropriate answers, self- introduction, panel addressing, mental frame-work during interviews

UNIT IV

Mock Interview Presentation skills, seminar skills and leadership role plays Conducting / Participating - meeting, objective / agenda orientation, clarity of thought and its expression, pre-preparation, conduct during meeting and making minutes.

Text Books:

B.N Ghosh, Personality Development and Soft Skills, Paperback

Suggested Books:

1. Personality Development and Soft Skills (English, Paperback, Barun Mitra)
2. Managing Soft Skills for Personality Development 1st Edition

Web Links:

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2. <https://www.slideshare.net/anuannie1/personal-hygiene-27616948>
3. <https://www.byui.edu/.../Telephone%20Etiquette%20and%20Customer%20Service%20>
4. www.bsmcpss.com/resources/study-guides/OPH%2001%2001-101.pdf
5. <https://www.slideshare.net/sekharkls/group-discussion-ppt>
6. https://www.tutorialspoint.com/interpersonal_skills/interpersonal_skills_tutorial.pdf



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 503: Cuisine Facility Planning and Design

Credits: 2

LTP 2 0 0

Pre-Requisites: NA

Course Objectives:

1. To make students able to describe the energy management and conservation systems.
2. To be able to sample blue print.
3. To be able to Plan and Design a Food Service .

Contents Outcomes:

Students will able to:-

1. To identify and discuss the energy management and conservation systems.
2. To apply the basic principles of Food Service Planning and Designing.
3. To be explain concept development for Food Service.
4. To design Food Service Outlet.

UNIT-1

ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing guest room energy costs, reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy management and conservation systems.

UNIT II

BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators, storm water drainage systems, utilities, landscaping and grounds

UNIT III

FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas, storage areas, kitchen, office space, sample blue print.

UNIT IV

KITCHEN AND STORES PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational criteria, budget, preliminary schedule, site design, Hotel design, guest rooms and suites, lobby, food and beverage outlets, function areas, recreational facilities, back of the house areas.

TEXT BOOKS AND REFERENCES:

1. Hospitality Facilities management and Design By: David M. Stipanuk, Harold Roffmann Published: Educational Institute, AHMA
2. How things work-The Universal Encyclopedia of Machines, Volume 1&2 3. The Management of Maintenance and Engineering Systems in the Hospitality Industry By: Frank D. Borsenik & Alan T, Stutts Published: John Willey & Sons Inc. NY



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 504: Culinary Research Methodology

Credits: 4

LTP 4 0 0

Pre requisites: NA

Course Objectives:

1. To know the role of research as a means to more effective decision-making.
2. To familiarize the student with the fundamental concepts and various techniques of research that can be used Travel and Culinary.
3. To make student understand how to make questionnaire and data collection.

Course Outcomes

After completion of this course student will be able to: -

1. Use research methodology and apply the tools for interpretation of quantitative and qualitative data
2. Use Basics of Research Methodology and Research Design
3. Understand Data Collection methods and the tools for analysis and interpretation
4. Define Importance of presentation of data analysis and report writing including referencing style
5. Find research gap
6. Find research problems

UNIT I

Introduction:

Overview of Culinary Research, Research Methods for Culinary, Reflections on the Practice of Research

UNIT II

Ethics in Culinary Research:

Objectives and Personal Perspectives, Research Design, Findings and Summarizing Of Research Literature, Measurement of Variables and Proposal Writing

UNIT III

Research Methods and Data Collection:

Survey Research, Sampling and Questionnaire Design, Use of Various Techniques in Culinary Research, Qualitative Methods: Ethnography and Case Studies, Experimentation, In-Depth Interviews, Focused Group Technique, Delphi Technique, Participant Observations, Projective Technique, Content Analysis, Pilot Study, Preparation of Field Notes.

UNIT IV**Quantitative Methods:**

Measures of Central Tendency and Dispersion, Normal Distribution, Correlation, Regression Analysis, Testing of Hypothesis, Parametric and Non-Parametric Tools for Hypothesis Test, Multivariate Analytical Techniques

UNIT V**Use of SPSS****UNIT VI****Data Coding and Presentation:**

Data Collection, Coding the Data, Communicating Research Findings, Report Writing Tips, Scientific Writing Styles, Structure and Steps of Preparing Research Proposal, The Art of Writing Research Paper, Art of Citing References, Written and Oral Presentation.

Text Books:

1. Gupta S L, *Research Methodology*, International Book House

Suggested Books:

1. Kothari C R, *Research Methodology: Methods and Techniques*, New Age International
2. Kothari C R, *Research Methodology: Methods and Techniques*, New Age International
3. Bajpai N, *Business Research Methods*, Pearson Education India

Web links:

1. <https://www.e-elgar.com/.../handbook-of-research-methods-for-Culinary-and-hospitalit...>
2. <https://www.nyu.edu/classes/bkg/methods/005847ch1.pdf>
3. <https://www.slideshare.net/shahrukhkh/ethics-in-Culinary>
4. <https://www.slideshare.net/.../importance-of-ethics-in-hospitality-and-Culinary-industry>
5. https://gess.uni-mannheim.de/.../PDFs/The_Oxford_Handbook_of_Quantitative_Method...



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 502: Marketing and Promotion of Food

Credits: 4

LTP 4 0 0

Pre Requisites: N.A

Course Objectives:

The Student will be aware and get knowledge about:

1. The types of markets and the various entities.
2. Description of 7 P's of Marketing and hospitality marketing mix
3. Internal marketing, price and pricing methods

Course Outcomes

After the completion of this course, students will be able to:

1. Identify unique marketing challenges due to the nature of the tourism and hospitality industry structure and its diverse products.
2. Distinguish the challenges posed by the environmental factors.
3. Develop strategies and tactics that may be used to avoid challenges and turn them into opportunities.
4. Identify consumer characteristics and behavior in tourism consumption for segmentation and target marketing.
5. Develop and manage tourism and hospitality products for diverse consumers.
6. Explain branding and image development as a competitive strategy

UNIT I

Introduction to Marketing and Hospitality Services Marketing:

Market and Marketing, Marketing vs. Selling, Different aspects of Marketing, Goods and services, Hospitality marketing, Importance of Hospitality Marketing, Characteristics of Hospitality Services marketing, Types of Marketing in services Industries, Strategies to manage Hospitality Service business

UNIT II

Hospitality Marketing Mix:

Marketing Mix, 7P's of Marketing, Hospitality Marketing Mix

UNIT III

Product/Service Mix:

Components of Hospitality products, Levels of service delivery, Product strategies, Product Life Cycle

UNIT IV**Price Mix and Promotion Mix:**

Price and Pricing, Methods and Strategies of pricing in Hospitality services, Meaning of Promotion, Course Objectives of promotion, setting of promotion mix

UNIT V**Place and People Mix:**

Meaning, Place Strategies, Channels of Distribution, Internal Marketing, Recruitment and selection in Hospitality

UNIT VI**Market Segmentation:**

Definition, Differentiation, Segmentation Strategy, STP strategies

Text Books:

1. Kumar Prasanna, *Marketing of Hospitality and Tourism Services*, Tata McGraw Hill
2. Kotler Philip, *Marketing for Tourism and Hospitality*, Pearson

Suggested Books

1. Zeital Valerire, *Services Marketing*, A and Mary Jo Baiter Publisher: Mc Graw Hill Company
2. Harsh V. Verma *Foundation and Practices Marketing of Services – Strategies for Success*, Professional Manager's Library, Global Business Press
3. Philip Kotler, *Marketing Management*, Prentice – Hall of India, New Delhi
4. Kotler, Philip, *Marketing Management in South Asian Perspective*, Kevin Keller, A. Koshy and M.Jha,- Pearson Education, New Delhi
5. Kerin, Hartley, Berkowitz and Rudelius, *Marketing*, TMH, New Delhi

Web Links:

1. <https://opentextbc.ca/introtourism/chapter/chapter-8-services-marketing/>
2. https://learn.org/articles/What_is_Hospitality_Marketing.html
3. https://learn.org/articles/What_is_Hospitality_Marketing.html
4. <https://www.slideshare.net/aabhas19871/market-segmentation-ppt>
5. <http://www.ln.edu.hk/mkt/staff/12peng/bus205/Chapter07.ppt>



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 521 : Advance Culinary Operations & Management Lab

Credits: 4

LTP 0 0 8

Course outcomes:**Students will be able to:-**

1. To describe cultural food of European and western countries.
2. To identify and define regional foods and related terminology.

List of experiments:**MENU 01**

- Consommé Carmen
- Poulet Sauté Chasseur
- Pommes Loretta
- Haricots Verts

MENU 02

- Bisque D'écrevisse
- Escalope De Veau viennoise
- Pommes Batailles
- Epinards au Gratin

MENU 03

- Crème Du Barry
- Darne De Saumon Grille
- Sauce paloise
- Pommes Fondant
- Petits Pois A La Flamande

MENU 04

- Veloute Dame Blanche
- Cote De Porc Charcuterie
- Pommes De Terre A La Crème
- Carottes Glace Au Gingembre

MENU 05

- Cabbage Chowder
- Poulet A La Rex
- Pommes Marguises
- Ratatouille

MENU 06

- Barquettes Assortis
- Stroganoff De Boeuf
- Pommes Persilles
- Riz Pilaf

MENU 07

- Duchesse Nantua
- Poulet Maryland
- Croquette Potatoes
- Banana fritters
- Corn gallets

MENU 08

- Kromeskies
- Filet De Sols Walweska
- Pommes Lyonnaise
- Funghi Marirati

MENU 09

- Vol-Au-Vent De Volaille Et Jambon
- Poulet a la kiev
- Creamy Mashed Potatoes

MENU 10

- Quiche Lorraine
- Roast Lamb
- Mint sauce
- Pommes Parisienne

Plus 5 Buffets

- Cold Buffet
- Hot Continental
- Hot Indian
- Buffet Desserts
- Bread Displays



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 401: Culinary Internship

Credits: 20

Contents:

In this semester the student shall be sent for industrial training for a period of 20 Weeks, where they would work in all departments of Classified star Hotels of the level of three star and above category. The student shall maintain a logbook on daily basis. At the end of the industrial training the student shall submit a training report along with the logbook maintained on daily basis during the period of training and the performance appraisal from each department. The training report is to be prepared by the student in two typed copies and to be submitted to the Head of faculty within the stipulated time for assessment. The report will be assessed by the internal examiner and only on the basis of a certificate of the examiner concerned that the training has been satisfactorily completed would the student be allowed to appear for the viva-voce. The training report will be assessed by a panel of examiners comprising of two external examiners (the external would include preferably one from the Hotel Industry of the level of Head of the Department and above) and one internal examiner.



FACULTY OF HOSPITALITY

Bachelors of Science (Culinary Arts)

BCU 601: Culinary Project

Credits: 20

Keeping in view the diverse nature of tourism and hospitality industry and its long- term implications on the economy, society, culture and environment, It is mandatory to do some project work so as to sharpen the research skills, develop a practical understanding of the Hospitality system, attain some field experience etc. Students are required to prepare a project on a topic of their choice approved from Faculty from Institute/ Head of Department (F.O/ FandBs/ F.P/ A.Op) Computer Typed {Times New Roman} compiled and Hard bound copy (Two print Copies) and One soft copy in C.D.

The Project should include:-

- The First page should include Name of The University, Project undertaken, Roll Number and Name. .
- Certificate by Candidate of genuine work.
- Acknowledgement.
- Certificate of approval.
- Introduction to the topic.
- Problem Definition
 - Need of study
 - Problem Definition
 - Research objective
 - List of Information
- Research Methodology - Research design - Source of data - Instrumentation of data collection - Sampling Design
- Analysis, Findings and Interpretation.
- Suggestions and Recommendations.
- Conclusion or Silent Findings
- Limitation
- Bibliography
- Annexure

Selecting A Topic: - Selecting a topic is the first issue. About the only thing you will be sure of should be that do you want to write on a subject that directly relates to Hotels or is associated with tourism. A lot of thinking and creativity is required at planning stage.

The purpose of project is to-

- Learn about various hospitality issues.
- Learn how to evaluate the potential.
- Improve organizing and managerial skills.