Welcomgroup Graduate School of Hotel Administration

B A (Culinary Arts) – Course Structure: BATCH 2022 onwards

First Semester									
Subject Code	Subject Title	No. of hours per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total	
BAC 151	Culinary Foundation Level 1 (Theory)	3	-	-	3	50	50	100	36 HOURS
BAC 153	Cuisines of South India (Theory)	3	-	-	3	50	50	100	
BAC 155	Foundation Course in Bakery Level 1 (Theory)	3	-	-	3	50	50	100	
BAC 157	Rooms Division Operations	4	-	-	4	50	50	100	
BAC 159	Business Communication	3	-	-	3	50	50	100	
BAC 161	Culinary Foundation Level Practical Level 1(Lab)	-	-	4	2	100	-	100	
BAC 163	Cuisines of South India (Lab)	-	-	4	2	100	-	100	
BAC 165	Foundation Course in Bakery Practical Level 1(Lab)	-	-	4	2	100	-	100	
BAC 167	Food and Beverage Service Practical (Lab)	-	-	4	2	100	-	100	
BAC 169	Skill Enhancement and Affiliation to Hotels	-	-	4	2	100	-	100	
	Total	**16**	**0**	**20**	**26**	**750**	**250**	**1000**	

Second Semester									
Subject Code	Subject Title	No. of Hours per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total	
BAC 152	Culinary Foundation Level 2 (Theory)	3	-	-	3	50	50	100	32 HOURS
BAC 154	Cuisines of North India (Theory)	3	-	-	3	50	50	100	
BAC 156	Foundation Course in Bakery Level 2 (Theory)	3	-	-	3	50	50	100	
BAC 158	Food Safety, HACCP and Environmental Science	3	-	-	3	50	50	100	
BAC 160	Computer Applications for Culinary Professionals (Lab)	-	-	2	1	100	-	100	
BAC 162	Culinary Foundation Level Practical Level 2 (Lab)	-	-	4	2	100	-	100	
BAC 164	Cuisines of North India Practical	-	-	4	2	100	-	100	
BAC 166	Foundation Course in Bakery Practical Level 2	-	-	4	2	100	-	100	
BAC 168	Introduction to Foreign Languages	2	-	-	2	50	50	100	
BAC 170	**Programme Elective:** BAC 170.1 Science of Cooking BAC 170.2 Culinary Entrepreneurship	-	-	4	2	100	-	100	
	Total	**14**	**0**	**18**	**23**	**750**	**250**	**1000**	

Third Semester									
Subject Code	Subject Title	No. of Hours per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total	
BAC 251	Cuisines of the World (Theory)	3	-	-	3	50	50	100	27 HOURS
BAC 253	Food Science and Nutrition	3	-	-	3	50	50	100	
BAC 255	Food and Beverage Management	3	-	-	3	50	50	100	
BAC 257	Human Resource Management	3	-	-	3	50	50	100	
BAC 259	Cuisines of the World (Lab)	-	-	4	2	100	-	100	
BAC 261	Quantity Food Production (Lab)	-	-	4	2	100	-	100	
BAC 263	Artisanal Breads (Lab)	-	-	4	2	100	-	100	
BAC 265	Wine Appreciation (Lab)	1	-	2	2	100	-	100	
	Total	**13**	**0**	**14**	**20**	**600**	**200**	**800**	

Fourth Semester						
Subject Code	**Subject Name**	**Credits**	**Evaluation Scheme**			**Total Days**
			Internal assessment	**External Assessment**	**Total**	
BAC 252	Practice School or Study Abroad Programme (24 weeks)	14	400	-	400	**144 DAYS**
BAC 254	Practice School Report	2	100	-	100	
BAC 256	Practice School Viva Voce	2	100	-	100	
BAC 258	**Elective 2 (Skill Enhancement Course)**	6	200	-	200	
BAC 258.1	Diploma in Food Preparation and Cooking (Culinary Arts)- Level- 2- 8065-02					
BAC 258.2	Diploma in Food Preparations and Cookery (Patisserie)- Level 2- 8065-03					
	Total	**24**	**800**	**-**	**800**	

Fifth Semester									
Subject Code	**Subject Title**	**No. of hours per week**			**Credits**	**Evaluation Scheme**			**Total hours**
		Lecture	**Tutorial**	**Practical**		**Internal Assessment**	**Term-end examination**	**Total**	
BAC 351	Accountancy & Financial Management for Chefs	3	-	-	3	50	50	100	**20 HOURS**
BAC 353	Business Statistics	3	-	-	3	50	50	100	
BAC 355	Pan Asian Cookery (Lab)	-	-	4	2	100	-	100	
BAC 357	Contemporary Desserts (Lab)	-	-	4	2	100	-	100	
BAC 359	Commercial Restaurant Operation (Lab)	-	-	6	3	100	-	100	
	Total	**6**	**0**	**14**	**13**	**400**	**100**	**500**	

Sixth Semester									
Subject Code	Subject Title	No. of hours per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	Term-end examination	Total	
BAC 352	Digital Marketing and Consumer Behavior	3	-	-	3	50	50	100	21 HOURS
BAC 354	Food photography and Presentation (Lab)	-	-	4	2	100	-	100	
BAC 356	Bakeshop Management	-	-	6	3	100	-	100	
BAC 358	Progressive Indian Cookery	-	-	4	2	100	-	100	
BAC 360	Programme Elective: BAC 360.1: Business Plan BAC 360.2: Research Methodology and Project BAC 360.3: Commercial Restaurant and Kitchen Design BAC 360.4 Food Sociology and Anthropology	3	1	-	4	50	50	100	
	Total	**6**	**1**	**14**	**14**	**400**	**100**	**500**	

Consolidated Credits

Semester	I	II	III	IV	V	VI	Total
Credits	26	23	20	24	13	14	**120**

Consolidated Marks

Semester	I	II	III	IV	V	VI	Grand Total
Theory	500	500	400	-	200	100	**1700**
Practical	500	500	400	800	300	300	**2800**
Business Plan/ Research Project / Product Development	-	-	-	-		100	**100**
Total	**1000**	**1000**	**800**	**800**	**500**	**500**	**4600**

Promotion Criteria

Year	Maximum credit Passes	Minimum Credit Passes
1st year to 2nd year	49	30
2nd year to 3rd year	93	65
For the award of degree	120	120 including practice school