



**B.Sc. in Culinary Management  
Subject Basket 2020-21**

<b>FIRST YEAR Semester I</b>	<b>FIRST YEAR Semester II</b>	<b>SECOND YEAR Semester III</b>	<b>SECOND YEAR Semester IV</b>	<b>THIRD YEAR Semester V</b>	<b>THIRD YEAR Semester VI</b>
Food Production Foundation –I	Food Production Foundation –II	Food Production Foundation –III	Food Production Foundation –IV	Internship	Internship and Project Submission (Food Production Training Report- Presentation- Viva Voce- Appraisal Report)
Indian Cuisine –I	Indian Cuisine –II	Indian Cuisine –III	Indian Cuisine –IV		
International Cuisine –I	International Cuisine –II	International Cuisine –III	International Cuisine –IV		
Bakery Foundation –I	Bakery Foundation – II	Bakery Foundation – III	Bakery Foundation – IV		
Food Media –I	Food Media –II	Food Media –III	Food Media –IV		
Kitchen Management –I	Nutrition & Dietetics	Kitchen Layout & Design	Research Methodology		
Event Management –I	Event Management – II	Event Management –III	Event Management – IV		
Communication Skills –I	Communication Skills –II	Communication Skills –III	Communication Skills –IV		
Computer & IT –I	Computer & IT –II	Computer & IT –III	Computer & IT –IV		

*\*The School/College has all the rights to revise the syllabus/curriculum at any time.*