

# **STRUCTURE OF THE SYLLABUS FOR 4-YEAR UG PROGRAMME**

## **ROYAL SCHOOL OF HOTEL MANAGEMENT**

### **B.A Culinary Arts(Honours / Honours with Research )**

<b>1<sup>st</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M111	Foundation of Cuisines Lab	3
Major (Core)	CAT192M112	Basic Bakery and Confectionery Lab	3
Major (Core)	CAT192M101	Theory of Culinary and Bakery Arts	2
Minor	CAT192N102	Basic Dining Operation	4
Interdisciplinary (IDC)		IKS I	3
Ability Enhancement course (AEC)	AEC982A101	Communicative English and Behavioural Science-I	2
Skill Enhancement Course (SEC)	CAT192S111	Computer Applications	3
Value Added Course (VAC)		Will select one course from a basket of courses	3
		SWAYAM/MOOCs	3
<b>TOTAL CREDIT FOR 1<sup>st</sup> SEMESTER</b>			<b>26</b>
<b>2<sup>nd</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M211	Foundation of Cuisines Lab II	3
Major (Core)	CAT192M212	Bakery and Confectionery Techniques Lab	3
Major (Core)	CAT192M201	Theory of Culinary and Bakery Techniques	2
Minor	CAT192N202	Advanced Dining Operation	4
IDC		IKS II	3

AEC	AEC982A201	Communicative English and Behavioural Science-II	2
SEC	CAT192S211	Guest Handling Skills in Hospitality	3
VAC		Will select one course from a basket of courses	3
<b>TOTAL CREDIT FOR 2<sup>nd</sup> SEMESTER</b>			<b>26</b>
<b>3<sup>rd</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M311	Cuisines of India Lab – I	3
Major (Core)	CAT192M312	Indian Confectionery Lab	3
Major (Core)	CAT192M301	Indian Culinary and Confectionery Traditions	2
Minor	CAT192N301	Menu Knowledge & Planning	4
IDC (Open)	CAT192I301	Tourism & Hospitality Operations	3
AEC	AEC982A301	Communicative English and Behavioural Science-III	2
SEC	CAT192S311	Food Carving & Plating Styles	3
		SWAYAM/MOOCs	3
<b>TOTAL CREDIT FOR 3<sup>rd</sup> SEMESTER</b>			<b>23</b>
<b>4<sup>th</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M411	Northeast India and Eastern Cuisines Lab	3
Major (Core)	CAT192M412	World Cuisine Lab - I	3
Major (Core)	CAT192M413	Ayurvedic Practices and Concept of Food Production Lab	3
Major (Core)	CAT192M401	Global Culinary Traditions & Techniques	3
Minor	CAT192N441	Institutional and Bulk Cooking	4
Minor	CAT192N401	Food Safety & Quality	4

AEC	AEC982A401	Communicative English and Behavioural Science-IV	2
		SWAYAM/MOOCs	
<b>TOTAL CREDIT FOR 4<sup>th</sup> SEMESTER</b>			<b>25</b>
<b>5<sup>th</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M521	17 Weeks Internship	20
<b>TOTAL CREDIT FOR 5<sup>th</sup> SEMESTER</b>			<b>20</b>
<b>6<sup>th</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M611	World Cuisine Lab - II	4
Major (Core)	CAT192M612	Advanced Bakery and Confectionery Lab - I	4
Major (Core)	CAT192M601	Entrepreneurship Management	4
Major (Core)	CAT192M602	Alcoholic Beverages and Food Pairing	4
Minor	CAT192N601	Food & Beverage Management Control	4
<b>TOTAL CREDIT FOR 6<sup>th</sup> SEMESTER</b>			<b>20</b>
<b>7<sup>th</sup> SEMESTER</b>			
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major (Core)	CAT192M741	Advanced Culinary Art - I	4
Major (Core)	CAT192M742	Advanced Bakery and Confectionery - II	4
Major (Core)	CAT192M701	Human Resource Management	4
Major (Core)	CAT192M702	Financial Concepts & Food Costing	4
Minor	CAT192N711	Gastronomy and Non-Edible display	4
<b>TOTAL CREDIT FOR 7<sup>th</sup> SEMESTER</b>			<b>20</b>
<b>8<sup>th</sup> SEMESTER</b>			

<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDIT</b>
Major	CAT192M841	Advance Culinary Art - II	4
Minor	CAT192N841	Advanced Food Processing	4
Project / Dissertation	CAT192M821	Research Project	12
OR (For the students who do not qualify for a Dissertation of 12 credits)			
Major	CAT192M801	Event and Store Management	4
Major	CAT192M802	Restaurant Sales and Marketing	4
Major	CAT192M803	Public Relations and Customer Relationship Management	4
<b>TOTAL CREDIT FOR 8<sup>th</sup> SEMESTER</b>			<b>20</b>