

SEMESTER IV – Bachelor of Arts (Culinary Arts)

Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 401	Regional Indian Cuisine and Larder	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 402	Intermediate Culinary Arts-Indian		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 403	Larder and Short Order Cookery		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 404	Intermediate Bakery and Confectionery		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 405	Menu Development and Function Catering	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 406	Function Catering Operations		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 407	Hospitality Financial Accounting	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 408	Human Assets Management	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 409	Hospitality Information System	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 410	Food Logistics and Food Cost Control	3			45		-	45	-	-	45	100	-	2	-	-	2
		15	20		225	300		225	300		525	500	500	10	10		20

L one lecture / period of 60 minutes (1 hr.) **P** Practical **T** Tutorial