

SEMESTER II – 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 201	Principles of Food Production	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 202	Essential Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 203	Essential Culinary Arts - International	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 204	Essential Bakery and Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 205	Food and Beverage Studies	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 206	Food and Beverage Guest Service	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 207	Culinary Math	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 208	Business Communications	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 209	Fundamentals of Information Technology	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 210	Nutrition and Food Science	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
				-													
	Total	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