



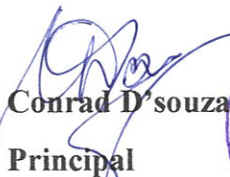
Academic Calendar 2023 -24

Program Bachelors of Arts in Culinary Art (Batch 2021 – 2024)

With reference to the T.Y.B.A. (Culinary Art) Semester VI you are requested to refer to the Academic Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Academic Calendar T.Y.B.A. (Culinary Art) (Semester VI) January 2024 to April 2024

Description of Activity	Time Period
Commencement of Term	22 nd January 2024
Classes per week/ Hour	Total 40 lectures per week each lecture is of 50 minutes
Number of weeks Available	15 weeks available as against the 15 weeks prescribed by the University of Mumbai
Republic Day	Flag Hoisting 26 th January 2024
Chhatrapati Shivaji Maharaj Jayanti	19 th February 2024
Marathi Raj Bhasha Din	27 th February 2024
Internal Assessment Examination	13 th March 2024 – 21 st March 2024


Conrad D'souza
Principal






Description of Activity	Time Period
International Women's Day	08 th March 2024
Shahid Din	23 rd March 2024
Dr. Babasaheb Ambedkar Jayanti	14 th April 2024
Semester End Examination	As per the University of Mumbai Examination timetable
Term Ends	After the completion of Semester End Examination

Note:

1. The above schedule of the Academic Calendar is tentative. It may be revised based on the University of Mumbai guidelines or it is subject to change under unavoidable circumstances. If revised it shall be communicated in due course of time.
2. Please refer to Event Calendar for the Guest Lectures, Masterclass, Workshops, Industry Visits, College Events and any other co-curricular activities. Any latest update about the event/activity shall be updated from time to time.
3. For Question Paper Pattern B.Sc. (Hospitality Studies) Kindly refer to **Annexure 1** which is based on 'Scheme of Evaluation' document released by the University of Mumbai.


Conrad D'souza
Principal





Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

Annexure - 1

A.Y. 2023-2024

Program: Bachelor of Arts in Culinary Art

Third Year

Credit Based Evaluation System

Scheme of Evaluation

The performance of the learner shall be evaluated in two components. The learner's performance shall be assessed by the Internal Assessment with 25% marks in the first component and by conducting the Semester End Examination with 75% marks in the second component. The allocation of marks in the Internal Assessment and Semester End Examination are as shown below: -

Undergraduate Program T.Y.B.A. (Culinary Art)

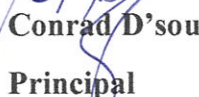
1. Conduct of Theory Examination

100 Marks

a. Internal Assessment- 25%

25 Marks

Sr. No	Evaluation Type	Marks
1	One Class Test	20
2	Active participation in routine class instructional deliveries and overall conduct as a responsible learner, mannerism and articulation and exhibit of leadership qualities in organizing academic related activities	05


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Principal

