



Academic Calendar 2024 -25

Program Bachelors of Arts in Culinary Art (Batch 2022 – 2025)

Welcome to the new Academic Year 2024-25

With reference to the T.Y.B.A. (Culinary Art) Semester V 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 V) June 2024 to November 2024

Description of Activity	Time Period
Commencement of Term	03 rd July 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
International Environmental Day (5 th June)	After session begins - during the semester
Independence Day (15 th August)	Flag Hoisting on 15 th August 2024
Internal Assessment Examination	20 th August – 29 th August 2024
Teachers Day (5 th September) Birth Anniversary of Dr. Sarvepalli Radhakrishnan)	5 th September 2024


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Principal



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Description of Activity	Time Period
Hindi Diwas (14th September)	On 14 th September 2024
Mid-Term Break (Ganesh Festival Vacation)	During 07 th September to 11 th September 2024 (Both Days Inclusive)
Semester End Examination	As per the University of Mumbai Examination timetable
Vachan Prerna Diwas (15 th October) Birth Anniversary of A.P.J Abdul Kalam	During 3 rd week of October 2024
Rashtriya Ekta Diwas (31st October National Unity Day) Birth Anniversary of Sardar Vallabhbhai Patel	During Last week of October 2024
Diwali Vacation	30 th October to 08 th November 2024
Constitution Day (India) 26 th November	During the Semester
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.


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Annexure - 1

A.Y. 2024-2025

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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Annexure - 1

**Question paper pattern for periodical class test for courses at
Undergraduate Program**

Written Class Test

(20 Marks)

Q. No	Particular	Marks
Q.1.	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	5
Q.2.	Answer in one or two lines (Concept based questions) (01 mark each)	5
Q.3.	Answer in Brief (Attempt any two questions of the three questions) (5 marks each)	10

b. Semester End Theory Examination: - 75%

75 Marks

1. Duration: - These examinations shall be of 2.5 hours duration
2. There shall be 5 questions each of 15 marks (30 marks with internal options)
3. On each unit there will be one question and fifth question will be based on entire syllabus
4. All questions shall be compulsory with internal choices within the questions
5. Questions may be subdivided into sub questions as a, b, c, d, e, etc. & the allocation of marks depends on the weightage of the topic.


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Annexure - 1

2. Conduct of Practical Examination

Semester End Practical Examination

100 Marks

For each Course/subject the marking criteria is based on its instructional parameters and it shall be different for each Course/Subject

Passing Standard

The learner to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learner shall obtain minimum 40% marks (i.e., 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e., 30 out of 75) separately to pass the course and minimum of Grade E in each project, whenever applicable to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.


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