

SEMESTER IV – Associate Degree in Culinary Arts A.D.C.A.

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							
ADCA 401	Intermediate Culinary Arts	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADCA 402	Intermediate Culinary Arts Practical	-	8	-	-	120	-	-	120	-	120	-	200	-	4	-	4
ADCA 403	Intermediate Pastry Art	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADCA 404	Essentials of Restaurant Administration	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADCA 405	Fundamentals of Event Management	-	4	-	-	60	-	-	60	-	60	100	-	-	2	-	2
ADCA 406	Culinary Math	3	-	-	45	-	-	45	-	-	45	-	100	2	-	-	2
ADCA 407	Social Science	3	-	-	45	-	-	45	-	-	45	-	100	2	-	-	2
ADCA 408	Practicum (1 day/week)	-	8	-	-	120	-	-	120	-	120	-	200	-	4	-	4
	Total	12	24	-	180	360	-	180	360	-	540	300	700	8	12	-	20

- L = one lecture / period of 60 minutes (1 hr) ; P = Practical ; T = Tutorial
 1 day Hospitality Internship per week must entail a minimum working of 8 hrs