

SEMESTER III – 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 301	Indian and International Ethnic Cuisines	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 302	Indian Ethnic Culinary Arts (Quantity)	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 303	Intermediate Culinary Arts - International	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 304	Intermediate Bakery and Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 305	Beverage Studies	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 306	Food Cost Controls	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 307	Principles of Management	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 308	Applied Information Technology	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 309	Gastronomy	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 310	The Practice of Business Communication	-	4	-	-	60	-	-	60	-	60	-	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