

SEMESTER V – 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 501	Advanced Food Production	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 502	Advanced Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 503	Food Styling and Presentation	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 504	Advanced Pastry Arts	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 505	Event Planning and Management	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 506	Food Legislation	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 507	Organizational Development and Behavior	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 508	Hospitality Services Marketing	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 509	Personality Development	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 510	Indian Culture and Traditions	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