

SEMESTER VI – 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 601	Experimental and Innovative Cuisine	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 602	Advanced Culinary Arts	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 603	Advanced Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 604	Advanced Culinary Arts - International	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 605	Chocolaterie	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 606	Project Research (Culinary Based)	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 607	Kitchen Facilities Planning and Environmental Consciousness	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 608	Entrepreneurship and Restaurant Startup	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 609	Food Tourism	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 610	Executive Soft Skills	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
		12	24	-	180	360	-	180	360	-	540	400	600	8	12	-	20

L one lecture / period of 60 minutes (1 hr.) **P** Practical **T** Tutorial