

University of Mumbai

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विद्याविषयक प्राधिकरणे
सभा आणि सेवा विभाग(ए.ए.एम.एस)
रूम नं. १२८ एम.जी.रोड, फोर्ट,
मुंबई - ४०० ०३२
टेलिफोन नं - ०२२ - ६८३२००३३

(नॅक पुनर्मूल्यांकनाद्वारे ३.६५ (सी.जी.पी.ए.) सह अ++ श्रेणी
विद्यापीठ अनुदान आयोगाद्वारे श्रेणी १ विद्यापीठ दर्जा)

क्र.वि.प्रा.स.से./आयसीडी/२०२५-२६/३७

दिनांक : २७ मे, २०२५

परिपत्रक:-

सर्व प्राचार्य/संचालक, संलग्नित महाविद्यालये/संस्था, विद्यापीठ शैक्षणिक विभागांचे संचालक/ विभाग प्रमुख यांना कळविण्यात येते की, राष्ट्रीय शैक्षणिक धोरण २०२० च्या अमलबजावणीच्या अनुषंगाने शैक्षणिक वर्ष २०२५-२६ पासून पदवी व पदव्युत्तर अभ्यासक्रम विद्यापरिषदेच्या दिनांक २८ मार्च २०२५ व २० मे, २०२५ च्या बैठकीमध्ये मंजूर झालेले सर्व अभ्यासक्रम मुंबई विद्यापीठाच्या www.mu.ac.in या संकेत स्थळावर NEP २०२० या टॅब वर उपलब्ध करण्यात आलेले आहेत.

मुंबई - ४०० ०३२
२७ मे, २०२५


(डॉ. प्रसाद कारंडे)
कुलसचिव

Copy forwarded for information and necessary action to :-	
1	The Deputy Registrar, (Admissions, Enrolment, Eligibility and Migration Dept)(AEM), dr@eligi.mu.ac.in
2	The Deputy Registrar, Result unit, Vidyanagari drresults@exam.mu.ac.in
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6	The Deputy Registrar, College Affiliations & Development Department (CAD), deputyregistrar.uni@gmail.com
7	The Deputy Registrar, PRO, Fort, (Publication Section), Pro@mu.ac.in
8	The Deputy Registrar, Executive Authorities Section (EA) eau120@fort.mu.ac.in He is requested to treat this as action taken report on the concerned resolution adopted by the Academic Council referred to the above circular.
9	The Deputy Registrar, Research Administration & Promotion Cell (RAPC), rapc@mu.ac.in
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4	P.A to all Deans of all Faculties
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To,

1	The Chairman, Board of Deans pvc@fort.mu.ac.in
2	Faculty of Humanities, Offg. Dean 1. Prof.Anil Singh Dranilsingh129@gmail.com Offg. Associate Dean 2. Prof.Manisha Karne mkarne@economics.mu.ac.in 3. Dr.Suchitra Naik Naiksuchitra27@gmail.com
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As Per NEP 2020

University of Mumbai



Syllabus for Major Vertical – 1 & 4

Name of the Program – B.A. (Culinary Arts)		
Faculty of Humanities		
Board of Studies in Culinary Arts		
U.G. Second Year Programme	Exit Degree	U.G. Diploma in Culinary Arts
Semester	III & IV	
From the Academic Year	2025-26	

University of Mumbai



(As per NEP 2020)

Sr. No.	Heading	Particulars
1	Title of program O: _____	B.A.(CULINARY ARTS)
2	Exit Degree	U.G. Diploma in CULINARY ARTS
3	Scheme of Examination R: _____	NEP 40% Internal 60% External, Semester End Examination Individual Passing in Internal and External Examination
4	Standards of Passing R: _____	40%
5	Credit Structure Sem. III – R. HMU-505C Sem. IV – R. HMU-505D	Attached herewith
6	Semesters	Sem. III & IV
7	Program Academic Level	5.00
8	Pattern	Semester
9	Status	New
10	To be implemented from Academic Year	2025-26

Sd/-	Sd/-	Sd/-	Sd/-
Sign of the BOS Chairman Chef Siraj M Shaikh Board of Studies in Culinary Arts	Sign of the Offg. Associate Dean Dr. Suchitra Naik Faculty of Humanities	Sign of the Offg. Associate Dean Prof. Manisha Karne Faculty of Humanities	Sign of the Offg. Dean Prof. Anil Singh Faculty of Humanities

Under Graduate Diploma in Culinary Art

1) Credit Structure of the Semester (III & IV)

Credit Structure Sem III & IV										
R. HMU-505C										
LEVEL	SEMESTER	MAJOR		MINOR	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP,CE P,CC, RP	CUM Cr./ Sem	Degree /Cum Cr.
		Mandatory	Electives							
5.0	III	(8) Indian and International Ethnic Cuisines (TH) (C-2) Beverage Studies (TH) (C-2) Intermediate Bakery & Confectionery (PR) (C-2) Intermediate Culinary Arts - Indian Cuisine (Quantity-PR) (C-2)		(4) (C-2)-(C-2)	(2) (C2)	VSC-2 Intermediate Culinary Arts - International Cuisine (PR) (C-2)	AEC-2	FP-2 (C-2) CC-2 (C-2)	22	UG Diploma 88
	Sem. IV – R. HMU-505D									
	IV	16 credits On Job Training (OJT)		On Job Training (OJT) 04 Credits			AEC-C-2	OJT-Total C-20	22	
	Cum Cr.	12+8+16		2+4+4	8+2	8+2	10+4	4+4	88	
Exit option; Award of UG Diploma in Major and Minor with 80-88 credits and an additional 4 credits core NSQF course/ Internship OR Continue with Major and Minor										

Please Note* :- 20 credits of On Job Training (OJT) should be divided into 16 credits for Major Subjects and 04 credits for Minor Subjects.(As per the Guidelines for On-the-Job Training (OJT) for Under Graduate Students - NEP 2020)

Semester - III

Vertical – 1 Major

Syllabus
Bachelor of Arts (Culinary Arts)

SEMESTER – II

Title of Paper :- INDIAN AND INTERNATIONAL ETHNIC CUISINES

INDIAN AND INTERNATIONAL ETHNIC CUISINES (Theory)		
Course Code :-		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to	The Indian and International Ethnic Cuisines course teaches the theoretical aspects of diverse culinary traditions from India and around the world, exploring the cultural, historical, and regional influences that shape different ethnic cuisines. This includes key ingredients, cooking techniques, flavor profiles, and traditional dishes, primarily through classroom lectures and discussions, with a focus on understanding the deeper meaning of food within various cultures.
2	Vertical	Major
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVE: The Objective of this course is 1) To familiarize the student with Indian Ethnic Cuisine 2) To familiarize the student with International Ethnic Cuisine 3) To list the methods of preparation ethnic Indian cuisine as mentioned in the syllabus. 4) To list the methods of preparation and teach them about international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines as mentioned in the syllabus.	

8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1) List the features of Indian cuisine and its early development ethnic Indian cuisine. 2) Define the features of French, Spanish, Italian cuisine, its History and modern development region wise. 3) State the preparation methods of Icing, Butter cream and meringue based sponge, as stated in the syllabus. 4) List ingredients, tools and equipment used for various meat, masalas, gravies and bakery products in Indian & International Ethnic cuisine. 5) Apply principles of food science and techniques of safe working practices, food safety as laid down as per standards and contribute to healthy sustainability environment. 6) Experiment and innovate culinary skills to explore newly created opportunities in the food production, both at the domestic & international cuisine and create an additional avenue of self-employment.
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9	Sub unit	Topic	Total hrs 30
Module 1		INDIAN ETHNIC CUISINE	10 hrs
	1.1 1.2	- Features of early Indian cuisine - Development of Indian Cuisine between 1st and 16th centuries. Features, tradition, cookware, ingredients, festive cooking and popular menus of following cuisines : • Northern India: North-west frontier, Kashmiri, Delhi and Avadhi (Dum Pukht) • Eastern India: Bengal, Bihar, Orissa and Arunachal Pradesh • Western India: Goa, Gujrat, Kohlapuri, Malwani, Konkan and Agri –Koli • Southern India: Karnataka, Kerala , Hyderabadi and Chettinad.	
Module 2	2.	INTERNATIONAL ETHNIC CUISINE- Europe	20 hrs
	2.1	French Cuisine - Introduction to classical cuisine - Provinces of France and its classical dishes. - Key cooking terms of /French cuisine: Aioli, Confit , Florentine , Gretine, Brule Fumet , Abats , Canard ,Coq au vin , Jambon Tartare, Tornedos ,Crème Brulee, Glace Alsacienne, Bourguigonne , Normande Bearnaise , Bordelaise, Rouille	

		- Description and example (Traditional dishes) of French Classical menu.	
	2.2	Spanish Cuisine - History and Development of Spanish Cuisine - Meal Routines - Spanish Regional Variations	
	2.3.	Italian Cuisine - History and development of Italian Cuisine. - Meal structure. - Main ingredients used in Italian cuisine - Regional Variations	
	2.1	INTERNATIONAL ETHNIC CUISINE- Oriental	
	2.1.1	Introduction to Chinese Cuisine - History and development of Chinese Cuisine. - Meal structure. - Main ingredients used in Chinese cuisine - Regional Variations	
	2.1.2	Introduction to Japanese Cuisine - History and development of Japanese Cuisine. - Main ingredients used in Japanese cuisine - Regional Variations - Dining Etiquette	
	2.1.3	Bakery & Confectionary - History and development of bakery & confectionery. - Main ingredients used in bakery & confectionery. - Bread, Cakes, Cookies, Pastry, Desserts - Butter Creams:- French, Italian, German - Meringue Based Sponge- Dacquoise, Japonaise, Jaconde,	
	Reference Books :- 1. Theory of Cookery – Krishna Arora 2. Bery materials & methods, A. R. Daniel 3. Basic Pastry Work Techniques, L. G. Nicolletto & J. Dinsdall 4. Bread, Eric Treuille & Ursula Ferrigrio 5. The World Encyclopedia of Cheese – Juliet Harbutt 6. Food Production Operations – Parvinder S. Bali 7. Basic Cookery – Daniel R. Stevenson 8. Modern Cookery for Teaching & Trade – Thangam Philip Vol1, & Vol 2. 9. Professional Cooking – Wayne Gisslen – Wiley Publication 10. The Complete Guide to the Art of Modern Cookery – Escoffier		

11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

Title of Paper :- BEVERAGE STUDIES

BEVERAGE STUDIES (Theory)		
Course Code :-		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	.A "Beverage Studies is a course within a culinary program would delve into the theoretical knowledge surrounding different types of beverages, their origins, production methods, flavor profiles, proper service techniques, and how to pair beverages with various culinary dishes, focusing on the scientific and historical aspects behind beverage selection in a culinary setting.
2	Vertical	Major (Mandatory)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVES: Objective of this course is 1) To state the sectors of Beverage and Culinary Industry 2) To state the production process for wine, beer and spirits 3) To describe tools and equipment used for production & services of beverages 4) To study the principles and techniques for serving alcoholic beverages and its safety 5) To learn beverage pairing with different cuisine around the world.	

	6) Learn to create self-employment in food industry
8	COURSE OUTCOME:- After completing the below unit students will be able to: 1) To list the features of beverage in culinary industry. 2) To state the production process for wine, beer and spirits 3) List ingredients, tools and equipment used for production & services of beverages 4) Apply principles and techniques for serving alcoholic beverages with safety standards and contribute to healthy sustainability environment. 5) Experiment and innovate food & beverage pairing skills to explore newly created opportunities in the food production, both at the domestic & international cuisine and create an additional avenue of self-employment.

9	Sub unit	Topic	Total 30 hrs
Module 1		INTRODUCTION TO BEVERAGES	15 hrs
	1.1	Classification of Beverages	
	1.1 1.2 1.3	- Alcoholic and Non-Alcoholic Beverages, - Categories of Alcoholic Beverages: Wines, Beers, Spirits, Liqueurs, and Others - Non-Alcoholic Beverages: Mocktails, Juices, Teas, Coffees,	
	1.2	Wines	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5 1.2.6 1.2.7	- Wine Production Process (Viticulture and Vinification) - Classification of Wines: Still, Sparkling, Fortified, Aromatized - Types of Wine: Red, White, Rosé, Dessert, Fortified, Sparkling, - Wine Pairing with Food: Principles and Techniques, - Wine Tasting: Sensory Evaluation, Terminology, and Practices - Old World Wine Producing Countries. - New World Wine Producing Countries.	
	1.3	Sparkling and Fortified Wines	
	1.3.1 1.3.2 1.3.3	- Champagne and Other Sparkling Wines: Méthode Champenoise - Fortified Wines: Sherry, Port, Madeira, Marsala - Aromatized Wines: Vermouth and Others	

	1.4	Beers	
	1.4.1 1.4.2 1.4.3	- Beer Production: Ingredients and Brewing Process - Types of Beer: Ales, Lagers, Stouts and Others - Popular Indian and International Beer Brands	
Module 2		SPIRITS, ALCOHOL & LIQUEURS IN CULINARY ARTS	15 hrs
	2.1	Spirits	
	2.1.1 2.1.2 2.1.3	- Types of Spirits: Scotch Whisky, Cognac, Vodka, Gin, Rum, Tequila - Production Processes (Pot Still or Patent Still method) - Indian and International Brands of Whisky, Brandy, Vodka, Gin, Rum, Tequila	
	2.2	Liqueurs	
		Introduction, definition & classification of liqueurs 1- Different types of liqueurs: Base, flavour, Country of origin. 2- Brand name of liqueurs (Generic & Proprietary)	
	2.3	Cooking with Alcohol	
	2.3.1 2.3.2 2.3.3 2.3.4 2.3.5	- Importance of Alcohol in Cooking: Flavour Enhancement, Aromatics, and Texture - Techniques for Cooking with Wine: Deglazing, Reduction, and Braising - Techniques for Cooking with Spirits: Flambé, Sauces, and Marinades - Techniques for Cooking with liqueurs Marinades, Sauces, Baking, Dessert, Cream, Coffee. - Recipes Highlighting the Use of Alcohol in Cooking.	
10	Reference Books :- Beverage Studies - Food & Beverage Service – R. Singaravelavan - Oxford University Press - Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower - Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson - Food & Beverage Service - Vijay Dhawan - The Waiter - John Fuller & A.J. Currie – Shroff Publishers - Food & Beverage Service A Training Manual - Sudhir Andrews - Food & Beverage Service - Bobby George		

	8. Napkin Folding – James Ginders (Harmony Books) 9. The Practical Guide to Napkins & Napkin Folding – Rick Beech – Hermes House 10. The Steward - Peter Dias	
11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

Title of Paper: - INTERMEDIATE BAKERY & CONFECTIONARY

INTERMEDIATE BAKERY & CONFECTIONARY (Practical)		
Course Code :-		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	This course provides the science and art of healthy baking, with a particular focus on international gateaux. Students will gain a deep understanding of the principles behind innovative dessert creation, learning the essential skills and techniques needed to meet guest demands while achieving excellence in the bakery industry. The curriculum also covers current bakery trends observed in hotels, ensuring that students remain informed about contemporary practices. Students will learn how to establish and lead a bake shop or patisserie department, equipping them with the leadership and managerial skills necessary for success in a professional
2	Vertical	Major – Mandatory
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVE: Objective of this course is to familiarize the student with the basics of Bakery & Confectionery products as per the guest requirement. 1) To know the art of international desserts. 2) To learn to make different types of sponges. 3) To know and learn various types of pastry and its principles 4) To Know the basic history of international bakery Product. 5) To learn the technique and art to make Assorted desserts, sauces and sponges.	
8	COURSE OUTCOME: After completion of the above practical's students shall be able to prepare a product mentioned in journals and able to; 1) Understand and demonstrate the Science. Arts and important healthy baking and international Gateaux 2) Know the Art, skills and Technique to produce innovative Dessert as per guest demand and face the excellence in the bakery industry. 3) Demonstrate the current bakery trend in hotels,	

	4) Establish / lead the world class bake shop / patisserie department,		
9	Practical	Details	Total Hrs 60
INTERNATIONAL DESSERTS		Crème Catalana, Clafoutis, Baba-au-Rhum, Crème Brulee, Granita, Tiramisu, Zabaglione, Cannoli, Zucotto, Japanese Cheese Cake, Cold Cheese Cake/ New York Cheese Cake, Red Velvet Cake. Kunefe, Banoffee Pie, Basbousa, Mochi	
CREAMS & SAUCES		• Crème Anglaise • Pastry Cream • Bavarian Cream • Chocolate Sauce • Caramel Sauce • Melba Sauce • Hot Chocolate Sauce • Hot Caramel Sauce • Fruit Compotes	
CLASSIC CAKES		• Pineapple Upside-down Cake • Rich Plum Cake • Dates & Walnut Cake • Banana Walnut Loaf • Lemon Chiffon Cake • Chocolate Brownies	
10	Reference Books:- BAKERY & CONFECTIONERY 1. Bread, Eric Treuille & Ursula Ferrigrio 2. Cake Icing & Decorating, Handship, Carole 3. Professional Baking, Wayne Gielen, 4. Understanding Baking, Joseph Amendola, Donald Lundberg 5. Practice Baking(5th edition) by William J Sultan 6. Advance Bread & Pastry by Michel Suas 7. Bakery materials & methods, A. R. Daniel 8. Basic Bakery, J. C. Dubey 9. Basic Pastry Work Techniques, L. G. Nicolletello & J. Dinsdall 10. Textbook of Bakery&Confectionery by Yogambal Ashokkumar		

11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

Title of Paper: - INTERMEDIATE CULINARY ARTS – INDIAN CUISINE (QUANTITY- (PR))

INTERMEDIATE CULINARY ARTS – INDIAN CUISINE (QUANTITY- (PR))		
Course Code :-		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	The Intermediate Culinary Arts – Indian Cuisine practical course offers students an immersive experience in the diverse culinary traditions of India. Participants will prepare traditional dishes from various regions, emphasizing the use of regional ingredients and authentic cooking techniques. Throughout the course, students will learn to create balanced four-course menus that reflect India's rich culinary heritage, ensuring a harmonious blend of flavors, textures, and presentation styles. This hands-on course prepares students for a successful career in the culinary arts, deepening their appreciation for Indian cuisine and culture.
2	Vertical	Major – Mandatory
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVE:- Objective of this course is 1) To familiarize the student with the basics of Indian Cuisine. 2) To enable students to master the preparation of traditional dishes from various Indian regions, focusing on the use of regional ingredients and authentic cooking techniques. 3) To cultivate students' skills in developing balanced four-course menus that reflect India's diverse culinary traditions, emphasizing a harmonious blend of flavours, textures, and presentation styles. 4) To enhance students' culinary abilities by teaching complex cooking techniques and presentation skills, ensuring they can effectively prepare and display a diverse range of Indian dishes, including curries, breads, and desserts, while maintaining authenticity and visual appeal.	

8	COURSE OUTCOME:- On completion of this course students will be able to 1) Demonstrate proficiency in preparing traditional dishes from various Indian regions, showcasing their understanding of regional ingredients and authentic cooking techniques 2) Develop the ability to create balanced four-course menus that reflect the culinary traditions of India, ensuring a harmonious blend of flavors, textures, and presentation styles. 3) Demonstrate their culinary skills by executing complex cooking techniques and presenting a diverse range of Indian dishes, including curries, breads, and desserts, while maintaining authenticity and visual appeal.		
9	INTERMEDIATE CULINARY ARTS – INDIAN CUISINE (QUANTITY- (PR))		
SR.NO	REGION	MENU	Total Hrs - 60
1.	AWADH	Tomato Shorba Murg Wajid Ali Malai Kofta Dal Panchamel Jeera Pulao Bhakarkhani Naan Sevian Ka Muzaffar	
2.	KASHMIRI	Mutton Roganjosh Navratan Korma Dum Aloo Zafrani Pulao Dal Sheermal Shufta	
3.	PUNJABI	Butter Chicken Machli Amritsari Palak Paneer Sarson Ka Saag Makkai Ki Roti Dal Makhani Jeera Pulao Gajar Halwa Moong Dal Halwa	
4.	MADHYA PRADESH	Achari Murgh Chicken Bagheli Papad Ki Sabzi Aloo Ki Sabzi	

		Dal Palak Puri Boiled Rice Mava Batti Jalebi	
5.	GOAN	Chicken Cafreal Goan Fish Curry Prawns Balchao Cabbage Foogath Sannas Pav Bhaat Dal Nevri	
6.	KARNATAKA	Kori Gassi Kadle Manoli Alugadde Palya Kuduta Saar Kai Kajpu Sambhar Masuru Anna Neer Dosa Steam Rice Chana Dal And Sago Payasam	
7.	PUNJABI	Chicken Saagwala Veg Makhni Chole Bature Dal Tadka Mutter Pulao Atte Ka Halwa Dodhi Halwa	
8.	MAHARASHTRA	Tambda Rassa Pandhra Rassa Fish Rava Fry Matki Chi Usal Batata Chi Bhaji Puri Masale Bhaat Varan Bhaat Koshimbir Shrikhand	

9.	TAMIL NADU	Fish Kuzhambu Chicken 65 Potato Varuval French Bean Poriyal Rasam Rice Dosa Pal Payasam	
10.	BENGALI	Chingri Malai Curry Macher Jhol Dim Phulkopir Dalna Aloo Poshto Shukto Luchi Rice Cholar Dal Chenna Payesh Patishapta	
11.	HYDERABAD	Gosht Banjara Paneer Pasanda Veg Handi Jeera Pulao Dal Tadka Hyderabadi Naan Qhubani Ka Meetha Shahi Tukra	
12.	ANDHRA PRADESH	Andhra Pepper Chicken Bendakaya Curry Aratikaya Vepudu Khatti Dal Garelu Rice Pesaratu Dosa Chakara Pongal	
13.	GUJARAT	Dhokla Khandvi Vaingan Nu Shaak Sev Tamatar Nu Shaak Bharwan Karela Gujarati Kadhi Gujarati Dal Thepla Rice Lapsi	
14.	MAHARASHTRIAN	Kombdi Vade Bharlela Bangda Kala Vatana Chi Usal	

		Alu Chi Patal Bhaji Thali Peeth Vangi Bhaat Masala Dal Pineapple Sheera Modak	
15.	INDIAN ETHNIC BREAKFAST PREPARATION	Student Assignment	

Note :- Prepare a minimum four course menu from the available options

10	Reference Books:- Intermediate Culinary Arts – Indian 1. Lab Manual 1. Modern Cookery for Teaching and Trade, Thangam E. Philip, 2. Modern Cookery Vol I & Vol II, Thangam E. Philip 3. Professional Chef, American Culinary Institute, John Liley & sons 4. The Art & Science of Culinary Preparation, Jerald W. 5. Theory of Catering, Kinton Ceserani, 6. Theory of Cookery, Krishna Arora, 7. Cruising Cuisine, Kay Pastorius, 8. A Culinary Tour of India, Singh, Yogesh, IK International 9. Food Commodities, Bernard Davis, 10. Food Production Operations – Parvinder S. Bali- 11. History of Indian Cuisine Vol 1 & Vol 2, Shirke, Gajanan, Shroff Pub. 12. Prasad: Cooking with Indian Masters, Kalra, J Inder Singh, Allied Publishers 13. Ice Cream, Sophie Hale	
11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

Vertical - 4

VSC

Syllabus

Bachelor of Arts (Culinary Arts)

SEMESTER – III

Title of Paper :- INTERMEDIATE CULINARY ARTS – INTERNATIONAL CUISINE

INTERMEDIATE CULINARY ARTS – INTERNATIONAL CUISINE (Practical)		
Course Code :-		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	The International Cuisine course provides students with a comprehensive exploration of global culinary traditions. Participants will learn to prepare traditional dishes, emphasizing the principles and techniques essential for authentic cooking with quality ingredients. The course focuses on creating balanced menus that reflect diverse cultural heritages while utilizing a variety of ingredients and

		tools. Students will gain insights into the cultural and historical significance of international cuisines and refine their advanced culinary skills. Additionally, the course explores entrepreneurial opportunities, preparing students for successful careers in the culinary industry.
2	Vertical	Vocational Skill Course (VSC)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	COURSE OBJECTIVE: Objective of this course is 1) To equip students with the skills, principle & science necessary to prepare a variety of traditional dishes from diverse international cuisines, and emphasizing the use of authentic ingredients and cooking techniques. 2) To enable students to create balanced menus that reflect the culinary traditions and also identify Ingredients, tools, equipment, roll and function and their used in International Cuisine 3) To foster an understanding of the cultural and historical significance of international cuisines and to demonstrate cutting skill, technique and food production etc. and able to create avenue for self-employments	
8	COURSE OUTCOME: On completion of this course students will be able to 1) Demonstrate proficiency in preparing a variety of traditional dishes from diverse international cuisines, showcasing their understanding of the principles, science, and techniques necessary for authentic cooking using quality ingredients. 2) Create balanced menus that reflect culinary traditions from around the world while effectively identifying and utilizing various ingredients, tools, and equipment relevant to international cuisine. 3) Articulate the cultural and historical significance of international cuisines and demonstrate advanced culinary skills, including cutting techniques and food production, while exploring opportunities for self-employment in the culinary field.	
9	INTERMEDIATE CULINARY ARTS – INTERNATIONAL CUISINE	
Practical		Particular
		Total

		Hrs - 60
1. British	Welsh Rarebit Roasted Bell Pepper & Tomato Soup Crumb Fried Fish/Tartar Sauce Poached Pears With Vanilla Custard	
2.Chinese	Veg Spring Roll Hot & Sour Soup Hong Kong Chicken Egg Fried Rice Date & Walnut Pancake	
3.Italian	Tomato & Olive Bruschetta Minestrone Soup Pollo Caciatori With Spaghetti Aglio Olio Pana Cota	
4.Thai	Tom Yam Koong Chicken in Thai Red Gravy Phad Thai Noodles Mango Sticky Rice	
5.Spanish	Croquet De Garbanzo/Lemon Mayo Gazpacho Andalouse Paella Marisco Receta Spanish Flan	
6.Japanese	Miso Soup Sushi Chicken Teriyaki Dorayaki	
7.French	Shrimp Cocktail Cream of Mushroom Soup Chicken Coq-Au-Vent /Herb Rice Crepe Suzette	
8.Indonesian	Bakso Salad Gado Gado Nasi Goreng Es Teler	
9.Mexican	Mexican Corn Soup Nachos with Salsa & Sour Cream Quesadilla Pineapple Empanada	
10.Mediterranean	Hummus Bi Tahini Falafel Moussaka A La Greek Basbousa	
11.Russian	Borscht Soup Russian Salad Beef Stroganoff Russian Caviar	
12.Srilankan	Srilankan Kanjee Veg Kuzhmbu	

	Srilankan Crab Curry Wattalappam	
13.Myanamar	Gangai Gai Sai Alo Green Spinach & Tomato Salad Khow Suey Pumpkin Tamarind Curry	
14	Practice Menu	
15	Practice Menu	

10	REFERENCE BOOKS:- Culinary Arts (Cookery Books) 1. Lab Manual 2. Modern Cookery for Teaching and Trade, Thangam E. Philip, 3. Modern Cookery Vol I & Vol II, Thangam E. Philip 4. Advance Professional Cooking – Wayne Gisslen 5. Advance Culinary Foundation - Wayne Gisslen 6. Food Commodities, Bernard Davis, 7. Food Production Operations – Parvinder S. Bali- 8. Ice Cream, Sophie Hale 9. Professional Chef, American Culinary Institute, John Liley & sons 10.The Art & Science of Culinary Preparation, Jerald W. 11.Theory of Catering, Kinton Ceserani, 12.Theory of Cookery, Krishna Arora, 13.Cruising Cuisine, Kay Pastorius,	
11	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 %
	Individual Passing in Internal and External Examination : 40 %	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

SEMESTER - IV

Syllabus

B A Culinary Arts – Second Year (UG) under NEP Semester – IV

Title of Course	Vertical	Types	Credits	Total Credits	Allotted Weeks/Hrs
On Job Training (OJT)	Vertical -1 Major	Practical	16 Credits	16	16 weeks
	Vertical - 2 Minor	Practical	04 Credits	04	04 weeks
Ability Enhancement Course (AEC)	Vertical - 5	Theory	02 Credits	02	30 hrs
From the Academic Year				2025 – 26	

Please Note* :- 20 credits of On Job Training (OJT) should be divided into 16 credits for Major Subjects and 04 credits for Minor Subjects.(As per the Guidelines for On-the-Job Training (OJT) for Under Graduate Students - NEP 2020)

Examination

QUESTION PAPER PATTERN (External and Internal)

Theory Courses Evaluation Scheme for Second Year (UG) under NEP

Nature of Examination	Marks Particular				Time	Total Marks
I. Internal Evaluation for Theory Courses						
Continuous Internal Assessment (CIA) Assignment	Sr. No	Examination	Module	Marks	Time	Total Marks
	1	Class Test	Module I or on Complete d syllabus	10 Marks	30 Min	20 Marks
	2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10 Marks	Minimum 30 Min per activity.	
II. External Examination for Theory Courses						
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two	Module	Marks	Time	Total Marks

		out of four questions)				
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15 Marks	1 Hr.	30 Marks
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15 Marks		
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15 Marks		
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15 Marks		
Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.					

PRACTICAL EXAMINATION PATTERN

Practical Examination Semester-III End Examination

Title of Paper :- INTERMEDIATE BAKERY & CONFECTIONERY (Practical) (Sem- III ,Vertical-1, Major). Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu /

Dishes he/she gets.

- Journal has to be submitted at the end of each semester for assessment.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipment's and working area is also to be done within stipulated time.
- **Assessment will be done as follows –**

External Evaluation					Internal Evaluation			Total
Colour	Consistency	Taste	Texture	Viva- voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	
05	05	05	05	10	05	10	05	50

Title of Paper :- INTERMEDIATE CULINARY ARTS – INDIAN CUISINE (Quantity Practical) (Sem-III ,Vertical- 1, Major :- Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he/she gets.
- Journal has to be submitted at the end of each semester for assessment.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipment's and working area is also to be done within stipulated time.

• **Assessment will be done as follows –**

External Evaluation					Internal Evaluation			Total
Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	
05	05	05	05	10	05	10	05	50

Title of Paper :- INTERMEDIATE CULINARY ARTS – INTERNATIONAL CUISINE (Practical) (Sem- III ,Vertical- 4 (VSC) :- Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes

he/she gets.

- Journal has to be submitted at the end of each semester for assessment.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipment's and working area is also to be done within stipulated time.
- **Assessment will be done as follows –**

External Evaluation					Internal Evaluation			Total
Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	
05	05	05	05	10	05	10	05	50

Letter Grades and Grade Points:

Semester GPA/ Programme CGPA Semester/ Programme	% of Marks	Alpha-Sign/ Letter Grade Result	Grading Point
9.00 - 10.00	90.0 - 100	O (Outstanding)	10
8.00 - < 9.00	80.0 - < 90.0	A+ (Excellent)	9
7.00 - < 8.00	70.0 - < 80.0	A (Very Good)	8
6.00 - < 7.00	60.0 - < 70.0	B+ (Good)	7
5.50 - < 6.00	55.0 - < 60.0	B (Above Average)	6
5.00 - < 5.50	50.0 - < 55.0	C (Average)	5
4.00 - < 5.00	40.0 - < 50.0	P (Pass)	4
Below 4.00	Below 40.0	F (Fail)	0
Ab (Absent)	-	Ab (Absent)	0

The performance grading shall be based on the aggregate performance of internal assessment and semester end examination.

Sd/-

Sd/-

Sd/-

Sd/-

**Sign of the BOS
Chairman
Chef Siraj M
Shaikh
Board of Studies in
Culinary Arts**

**Sign of the
Offg. Associate Dean
Dr. Suchitra Naik
Faculty of
Humanities**

**Sign of the
Offg. Associate Dean
Prof. Manisha
Karne
Faculty of Humanities**

**Sign of the
Offg. Dean
Prof. Anil Singh
Faculty of
Humanities**