

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

Course Code	Subject	Class Room Instruction Face to Face									Total I	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 101	Fundamentals of Culinary Arts	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADCA 102	Food Production Practical	-	8	-	-	120	-	-	120	-	120	-	200	-	4	-	4
ADCA 103	Fundamentals of Bakery and Pastry Art	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADCA 104	Introduction to Food and Beverage Services	3	-	-	45	-	-	45	-	-	105	100	-	2	-	-	2
ADCA 105	Food and Beverage Service Practical	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
ADCA 106	Food Safety and Hygiene	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADCA 107	Introduction to the Hospitality Industry	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
ADCA 108	Practicum (1 day/week)	-	8	-	-	120	-	-	120	-	120	-	200	-	4	-	4
	Total	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
- 1 day Hospitality Internship per week must entail a minimum working of 8 hrs