

SEMESTER I – Bachelor of Arts (Culinary Arts)

Course Code	Subject6	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 101	Principles of Food Production	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 102	Essential Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 103	Essential Culinary Arts - International	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 104	Essential Bakery and Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 105	Fundamentals of Food and Beverage Service	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 106	Restaurant and Food Service Operations	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 107	Food Safety and Hygiene	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 108	Introduction to the Hospitality Industry	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 109	Product Knowledge	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 110	Communication Skills – English and French	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
	Total	18	16	-	270	240	-	270	240	-	510	600	400	12	8	-	20

L one lecture / period of 60 minutes (1 hr.)

P Practical

T Tutorial