

Ordinance No. V-133 A

Bachelor of Science in Culinary Management

(B.Sc. C.M)

Date of Academic Council Meeting : 6 May 2025

Date of Executive Council Meeting : 28 June 2025



College of Hotel Management Faculty of Management and Commerce

SWAMI VIVEKANAND SUBHARTI UNIVERSITY,
MEERUT

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Head of the Institution

Swami Vivekanand Subharti Institute of Hotel Management
S.V.S.U., MEERUT

Ordinance No. V-133 A

ORDINANCE RELATING TO BACHELOR OF SCIENCE IN CULINARY MANAGEMENT (B.Sc.CM)

(Ordinance & Syllabus designed as per the guidelines of NEP-2020 & Apprenticeship
Embedded Degree Programme)
Applicable w.e.f. 2025-2026

1. INTRODUCTION

Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has been established in 2009 under Swami Vivekanand Subharti University (SVSU), Meerut with the vision to produce highly qualified skilled, trained, competent professionals for hospitality and tourism services.

Mission to establish the BCSCHM was specifically centralized to focus on:

- To provide cutting-edge education on the grounds of Industry Standards.
- To foster global competence among our students by inculcating opportunities for International exposure, cross-cultural understanding, and language proficiency development.
- To promote research and innovation that accelerates sustainable development practices in the Hospitality and Tourism Sector.

Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has started with following programmes:

- a) Ph.D. in Hotel Management (Ph.D)
- b) Masters of Hotel Management and Catering Technology (MHMCT)
- c) Bachelors of Hotel Management and Catering Technology (BHMCT)
- d) Diploma in Food Production and Bakery (DFPB)
- e) Certificate in Food Production and Bakery (CFPB)
- f) Bachelors in Hospitality & Tourism (B.Voc H&T)

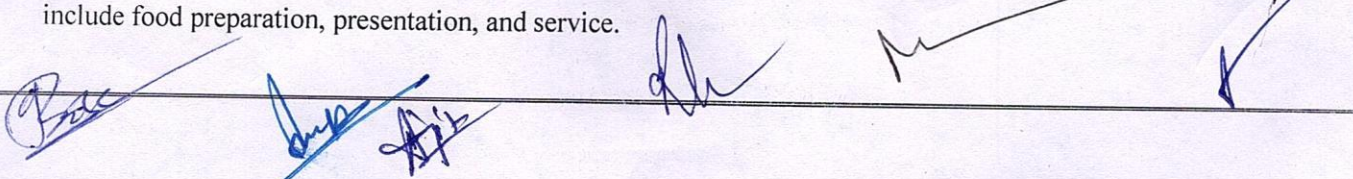
i. PROGRAMME OBJECTIVES:

- To develop the culinary skills amongst students and to prepare them ready for Catering and Hospitality Industry
- To understand the importance of team work and manage internal and external human resources.
- To inculcate expertise and knowledge (both theoretical & practical) that will lead to creation of prospective chefs in the hotel industry.
- To enriches the capabilities of students through intricately devised Practical work so as to acquire skills and knowledge in the major department of food production.
- Develops essential culinary skills and knowledge to an applied level in a range of patisserie and bakery disciplines.

ii. PROGRAMME OUTCOME:

After successful completion of the programme, an individual will be able to:

- Establish and maintain high standards of sanitation and food safety.
- Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.



- Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
- Communicate clearly and professionally, both verbally and in writing.
- Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures.
- Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
- Develop and apply ethical and sustainable hospitality industry policies.
- Identify principles of menu and food service facility layout and design.
- Demonstrate and discuss the differences in cuisines and ingredients used around the world.
- Prepare regional, international, and classical cuisine dishes and demonstrate an understanding of how they are utilized in the contemporary food service industry.
- Analyze the functions of ingredients used in producing baked goods and pastries.
- Produce and evaluate a variety of baked goods, including but not limited to cakes, pies, breads, and confections.
- Utilize fundamental techniques to creatively modify standard recipes and develop new recipes.

2. RULES AND REGULATIONS FOR ADMISSION in B.Sc.CM

1. For admission in Bachelor of Science in Culinary Management programme, the applicant should have passed with a minimum aggregate of 45% (40% for SC/ST) Intermediate examination or equivalent of a recognized board.
2. (i) The applicants may be required to appear at an entrance test followed by group discussion, interview and counseling before admission.
(ii) The reservation and relaxation for SC/ST/OBC/PWD and other categories shall be as per the rules of the Central Government/State Government, whichever is applicable.

3. CURRICULUM/ STRUCTURE OF PROGRAMME OF B.Sc.CM

3. The programme shall be spread over three academic years, spread over six semesters comprising actual teaching for a minimum of 90 days in each semester and Industrial Training for 6 Months in the third year.
 - i. Choice Based Credit System has been introduced and the total number of credits required for the award of BSc.CM degree is 143credits.
 - ii. The curriculum offers a total of 45 courses, the details of which are divided into 5 categories, i.e. Compulsory subjects, ability enhancement subjects, skills enhancement subjects, General Electives Subjects and Minor Elective Subjects.
 - iii. Of the 45courses offered, in all the students have to complete 42 courses. The students can opt for choices in Compulsory Elective courses, Ability Enhancement courses and Skills Enhancement courses.
 - iv. **Apprenticeship of 6 months is offered in the 6th semester through NATS or BOAT.** The students who got unselected for apprenticeship through NATS and BOAT are responsible for their arrangement of apprenticeship. The students are expected to train in Hotels of category 4 star and above. The training will be as per the schedule mentioned in the curriculum. The students are expected to maintain a log book on a daily basis. At the end of the Industrial training the student shall submit a training report along with the log book and a performance appraisal from the hotel. The training report is to be prepared by the student and to be submitted to the Training and Placement Officer within the stipulated time for assessment.

The academic calendar shall be as follows:-

1 st , 3 rd & 5 th Semester	Session - 1st Aug. to 30th Nov Exam - 1st Dec. to 15th Dec
2 nd & 4 th Semester	Session - 1st Jan. to 10th May Exam - 1st May to 15th May
6 th Semester	Industrial Training- May to Nov. (6 months)

4. EXAMINATION AND EVALUATION

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ATTENDANCE

The students are expected to attend all the classes and should not have less than 75 % attendance in theory as well as in practical classes, wherever held, to become eligible to appear for the university examination. Short fall in attendance can, however be condoned in deserving cases to the extent of 10% by the Principal. If the short fall is more than 10% but not more than 15%, the Principal may recommend deserving cases to the Vice Chancellor for condonation. The order of the Vice Chancellor in this regard shall be final.

EXAMINATION

The examination in each semester shall be conducted in two parts:

- a) **Internal assessment** will be of **30 marks** as under:-
- Midterm written test / practical including in-between snap tests if any shall carry **20 marks** independently in each subject.
 - A maximum of **10 marks** in each subject shall be awarded for attending classes (theory / practical) as per the following norms:

85% or more attendance	10 Marks
80% or more but less than 85% attendance	9 Marks
75% or more but less than 80% attendance	8 Marks
70% or more but less than 75% attendance	7 Marks
65% or more but less than 70% attendance	5 Marks
60% or more but less than 65% attendance	3 Marks
51% or more but less than 60% attendance	2 Marks
50% attendance	1 Mark
Less than 50% attendance	0 Mark

- b) **University Examination** carrying 70 marks.

The entire programme has to be completed within a maximum of Six years from the date of original admission in the programme.

PAPER SETTING, EVALUATION & RESULTS

The work of setting the End semester examination papers, conduct of the End semester and Annual examinations, Evaluation and declaration of results shall be as per the laid down Examination policies / latest University Notifications.

AWARDS

On successful completion of each year the student will be awarded the following:


Award after completing Year 1: **Certificate in Culinary Management** (after completing Semester I& II + 3 months vocational training)

Award after completing Year 2: **Diploma in Culinary Management** (after completing Semester III& IV + 3 months vocational training)

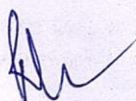
Award after completing Year 3: **Bachelors Degree in Culinary Management** (after completing Semester V + 6 months vocational training in Semester VI)

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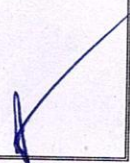
In the event of any emergent situation, if any deviation is considered necessary, the Hon'ble Vice Chancellor is authorized to modify the Ordinance, subject to subsequent ratification by the Executive Council.











Curriculum Structure

The study and evaluation scheme of the programme shall be as given below:

B.Sc. in Culinary Management

(As per the guidelines of NEP-2020 & Apprenticeship Embedded Degree Programme)

Duration: 3 Years (6 Semesters)

Total Credits: 143

Exit Options:

- **Certificate (After Year 1): 51**

- **Diploma (After Year 2): 98**

- **Degree (After Year 3): 143**

Major: Culinary Management

Minor Streams (Choose One in Semester 3, Semester 4 & 5):

1. Nutrition & Dietetics
2. Hospitality Branding
3. Entrepreneurship & Innovation
4. Sustainable Hospitality
5. Food Media & Content Creation
6. Research Methodology

General Electives (GE)

1. Principles Of Management (OR) Travel and Tour Operations (Semester 2)
2. Event Catering & Buffet Setup (OR) Hospitality Cost Control (Semester 3)
3. Human Resource Management in Hospitality (OR) Organizational Behaviour (Semester 4)

Discipline Specific Electives (DSE)

1. Food Laws, Safety & Licensing(OR) Rooms Division (Semester 5)

Exit option after Year 1: *Certificate in Culinary Management* (after completing Semester I& II + 3 months vocational training)

Exit option after Year 2: *Diploma in Culinary Management* (after completing Semester III& IV + 3 months vocational training)

Exit option after Year 3: *Bachelors Degree in Culinary Management* (after completing Semester V + 6 months vocational training in Semester VI)

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SEMESTER I

Subject Code	Subjects	Choice	Type	Teaching Load/Week				Credits	Marks		Total marks offered per subject
				L	T	P	Total		INTERNAL	EXTERNAL	
BScCM 101	Basics of Food Production (Theory)	Compulsory	Theory Core	3	1	-	4	4	30	70	100
BScCM 101 P	Basics of Food Production (Lab)	Compulsory	Practical Core	-	-	4	4	2	30	70	100
BScCM 102	Food & Beverage Service I	Compulsory	Theory (Core)	3	1	-	4	4	30	70	100
BScCM 102 P	Food & Beverage Service I (Lab)	Compulsory	Practical Core	-	-	4	4	2	30	70	100
BScCM 103	Introduction to Culinary Management	Compulsory	Theory Core	3	1	-	4	4	30	70	100
BScCM 104	Kitchen Hygiene and Sanitation	Compulsory	Theory (SEC)	2	-	-	2	2	30	70	100
BScCM 105	Computer Applications in Hospitality	Compulsory	Theory (SEC)	3	1	-	4	4	30	70	100
BScCM 106	Indian Food and Fashion	Compulsory	Theory (AECC)	2	1	-	3	3	30	70	100
BScCM 107	Communication Skills & Grooming	Compulsory	Theory (AECC)	2	1	-	3	3	30	70	100
	Total			18	6	8	32	28	270	630	900

Note:

- *Rashtra Bodh* is compulsory qualifying subject.
- Course includes foundational theory, skill-based practical labs, and skill enhancement & generic electives under NEP guidelines.
- Total Credits in Semester I: 28

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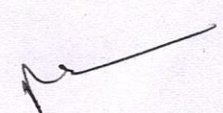

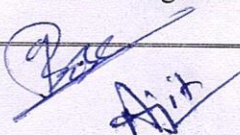
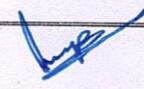

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SEMESTER II

Subject Code	Subjects	Choice	Type	Teaching Load Per week				Credits	Marks		Total Marks offered per Subject
				L	T	P	Total		Internal	External	
BScCM201	Indian Cuisine & Regional Specialties	Compulsory	Theory Core	3	1	-	4	4	30	70	100
BScCM 201 P	Indian Cuisine & Regional Specialties (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM202	Bakery & Confectionery I (Theory)	Compulsory	Theory Core	2	1	-	3	3	30	70	100
BScCM 202 P	Bakery & Confectionery I (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM203	Food & Beverage Service II (Theory)	Compulsory	Theory Core	3	1	-	4	4	30	70	100
BScCM203 P	Food & Beverage Service II (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM 204	Introduction to Hospitality Industry	Compulsory	Theory (AECC)	2	-	-	2	2	30	70	100
BScCM 205	Travel and Tour operations	Choose any one	Theory (GE)	2	-	-	2	2	30	70	100
BScCM 206	Principles Of Management		Theory (GE)	2	-	-	2	2	30	70	100
Total				14	3	12	29	23	270	630	900

Note:

- *Rashtra Bodh* continues as a mandatory non-credit subject.
- Students begin their **General Electives** in this semester. Options include:

- Travel and Tour operations
- Principles Of Management
- Total Credits in Semester II: 23
- Semester II builds upon foundational culinary and F&B skills while introducing Indian cuisine and nutrition.
- Completion of Semester II + 3 months of vocational training qualifies the student for the **Certificate in Culinary Management** under the NEP exit option.
- Students who wish to exit the program after successfully completing the first and second semesters must undergo a three-month vocational training at a reputed hotel. Only upon completion of this training, they will be eligible for the award of the **Certificate in Culinary Management**.

SEMESTER III

Subject Code	Subjects	Choice	Type	Teaching Load Per Week				Credits	Marks		Total Marks offered per Subject
				L	T	P	Total		Internal	External	
BScCM 301	International Cuisine (Theory)	Compulsory	Theory (Core)	2	1	-	3	3	30	70	100
BScCM 301 P	International Cuisine (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM 302	Advanced Bakery & Patisserie	Compulsory	(Core)	3	1	-	4	4	30	70	100
BScCM 302 P	Advanced Bakery & Patisserie (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM 303	Kitchen Equipment & Facility Planning	Compulsory	Theory (AECC)	2	1	-	3	3	30	70	100
BScCM 304	Environmental Studies in Hospitality	Compulsory	Theory (AECC)	2	1	-	3	3	30	70	100
BScCM 305	Event Catering & Buffet Setup	Choose any one	Theory (GE)	2	1	-	3	3	30	70	100
BScCM 306	Hospitality Cost Control		Theory (GE)	2	1	-	3	3	30	70	100
BScCM 307	Nutrition & Dietetics	Choose any one	Theory (ME)	3	1	-	4	4	30	70	100
BScCM 308	Hospitality Branding		Theory (ME)	3	1	-	4	4	30	70	100
Total				14	6	8	28	24	240	560	800

Note:

- *Rashtra Bodh* continues as a compulsory non-credit course.

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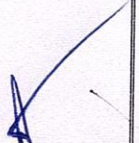
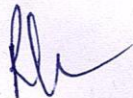

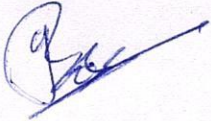
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- Total Credits in Semester III: 24
- Students Choose their **General Electives** in this semester. Options include:
 - Event Catering & Buffet Setup
 - Hospitality Cost Control
- Students begin their **Minor Stream** in this semester. Options include:
 - Nutrition & Dietetics
 - Hospitality Branding
- Semester III marks the start of the **Diploma in Culinary Management** phase, including core culinary labs, SECs, AECCs and the first Minor Elective.



SEMESTER IV

Subject Code	Subjects	Choice	Type	Teaching Load Per Week				Credits	Marks		Total Marks offered per Subject
				L	T	P	Total		Internal	External	
BScCM 401	Banquet Kitchen (T)	Compulsory	Theory (Core)	2	1	-	3	3	30	70	100
BScCM 401 P	Banquet Kitchen (P)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM 402	Restaurant Operations Management (T)	Compulsory	Theory Core	3	1	-	4	4	30	70	100
BScCM 403	Food & Beverage Controls	Compulsory	Theory (SEC)	3	1	-	4	4	30	70	100
BScCM 404	Menu Planning & Food Presentation	Compulsory	Theory (AECC)	3	1	-	4	4	30	70	100
BScCM 405	Human Resource Management in Hospitality	Choose any one	Theory (GE)	2	1	-	3	3	30	70	100
BScCM 406	Organizational Behavior		Theory (GE)	2	1	-	3	3	30	70	100
BScCM 407	Entrepreneurship and innovation	Choose any one	Theory (Minor)	2	1	-	3	3	30	70	100
BScCM 408	Sustainable Hospitality		Theory (Minor)	2	1	-	3	3	30	70	100
Total					4	8	24	23	210	490	700

Note:

- *Rashtra Bodh* remains mandatory and non-credit.
- Total Credits in Semester IV: 23
- This semester continues development of advanced culinary and restaurant operations competencies.
- Students Choose their **General Electives** in this semester. Options include:
 - Human Resource Management in Hospitality
 - Organizational Behaviour
- Students take their second **Minor Elective** which is:
 - **Entrepreneurship and innovation**
 - **Sustainable Hospitality**
- Completion of Semester IV (plus Sem III) + 3 months of vocational training, qualifies students for the **Diploma in Culinary Management** under NEP exit criteria.

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SEMESTER V

Subject Code	Subjects	Choice	Type	Teaching Load Per Week				Credits	Marks		Total Marks offered per Subject
				L	T	P	Total		Internal	External	
BScCM 501	Advanced Food Production (Theory)	Compulsory	Theory (Core)	3	1	-	4	4	30	70	100
BScCM 501 P	Advanced Food Production (Lab)	Compulsory	Practical (Core)	-	-	4	4	2	30	70	100
BScCM 502	Purchasing & Inventory Management	Compulsory	Theory (Core)	3	1	-	4	4	30	70	100
BScCM 503	Leadership & Management	Compulsory	Theory (AECC)	3	1	-	4	4	30	70	100
BScCM 504	(ME) Research Methodology (OR) Food Media & Content Creation	Choose any one	Theory (Minor)	2	1	-	3	3	30	70	100
BScCM 505	Food Media & Content Creation		Theory (Minor)	2	1	-	3	3	30	70	100
BScCM 506	(DSE) Food Laws, Safety & Licensing (OR) Rooms Divisions	Choose any one	Theory (DSE)	2	1	-	3	3	30	70	100
BScCM 507	(DSE) Food Laws, Safety & Licensing (OR) Rooms Divisions		Theory (DSE)	2	1	-	3	3	30	70	100
Total				13	5	4	22	20	180	420	600

Note:

- *Rashtra Bodh* continues as a compulsory non-credit subject.
- Total Credits in Semester V: 20
- Semester V emphasizes entrepreneurship, safety, branding, and leadership skills.
- Students choose their **Discipline Specific Electives** in this semester. Options include:
 - Rooms Division

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- Food Laws, Safety & Licensing
- Students need to complete the final **Minor Elective III**, aligned with their specialization which is
- Food Media and Content Creation
- Research Methodology
- Successful completion of Semesters III–V (along with Semester VI Apprenticeship) leads to **B.Sc. Degree in Culinary Management**.

SEMESTER VI

Subject Code	Subjects	Choice	Type	Teaching Load Per Week				Credits	Marks		Total Marks offered per Subject
				L	T	P	Total		Internal	External	
BScCM 601	Apprenticeship (6 Months)	Compulsory	Practical (FW)	-	-	48	48	24	120	280	400
BScCM 602	Apprenticeship Report + Viva	Compulsory	Viva/Report (RP)	-	-	2	2	1	30	70	100
Total				0	0	50	50	25	150	350	500

Note:

- Semester VI is dedicated entirely to a **6-month industrial Apprenticeship** and submission of a report followed by viva voce.
- Total Credits in Semester VI: **25**
- *Rashtra Bodh* remains a mandatory non-credit course as per university norms.
- This final semester is essential for practical exposure and completion of the **B.Sc. Degree in Culinary Management** (with Minor & Apprenticeship).







