

DIPLOMA IN CULINARY ARTS

Semester I		
S No	Course Code	Course Title
1	26DICA11C01	Kitchen Fundamentals
2	26DICA11C02	Kitchen Fundamentals Lab
3	26DICA11C03	Food Science and Nutrition
4	26DICA11C04	Workshop on Hotel Operations
5	26DICA11C05	Fundamentals of Bakery
6	26DICA11C06	Fundamentals of Bakery Lab
7	26DICA11C07	Food Handling and Hygiene Skills
8	26ENGL0AEC1	Communicative English I
9	26SAHS0MDC3	Health, Fitness and Sports Nutrition
10	26SOL0VAC02	Universal Human Values

Semester II		
S No	Course Code	Course Title
1	26DICA12C08	Regional Cuisines of India
2	26DICA12C09	Regional Cuisines of India Lab
3	26DICA12C10	Baking & Patisserie
4	26DICA12C11	Baking & Patisserie Lab
5	26DICA12C12	Food Commodities and Costing
6	26ENGL0AEC2	Communicative English II
7	26DOAS0VAC1	Environmental Studies
8	26PSUG0SEC1	Professional Skills
9	26SOL0MDC03	Intellectual Property Rights

SEMESTER III		
S No	Course Code	Course Title
1	26DICA23C13	International Cuisines
2	26DICA23C14	International Cuisines Lab
3	26DICA23C15	Menu Planning and Engineering
4	26DICA23C16	Advanced Baking & Patisserie
5	26DICA23C17	Advanced Baking & Patisserie Lab
6	26DICA23C18	Culinary Trends & Innovation
7	26SAHS0MDC1	First Aid
8	26HSFR0AEC9	Hospitality French
		MOOCS

MOOCs courses from recognized platforms such as NPTEL/SWAYAM may be mapped or included after registration opens, total credits and contact hours may increase accordingly

SEMESTER IV		
S No	Course Code	Course Title
1	26DICA24C19	Industrial Exposure Training
2	26DICA24C20	Project Report