



**MA (Indian Cuisine and Food Culture)  
Course Structure for BATCH 2023**

First Year – 1 <sup>st</sup> Semester									
Subject Code	Subject Title	No. of hours Per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 531	Fundamentals of Hotel Operations	2	1	-	3	50	50	100	28 H O U R S
MAIC 533	Fundamentals of Food production	2	-	-	2	50	50	100	
MAIC 535	Indian Cuisine & Food Culture-1	2	1	-	3	50	50	100	
MAIC 537	Program Elective: Foreign Language	2	-	-	2	50	50	100	
MAIC 539	The Art of Indian Cuisine	-	-	4	2	100	-	100	
MAIC 541	Fundamentals of Food Production	-	-	4	2	100	-	100	
MAIC 543	Workshop/ Field Visit		-	4	2	100	-	100	
MAIC 545	Skills & Techniques in Food & Beverage	-	1	2	2	100	-	100	
MAIC 547	Regional Cuisines of South India	-	-	4	2	100	-	100	
<b>Total</b>		<b>8</b>	<b>3</b>	<b>18</b>	<b>20</b>	<b>700</b>	<b>200</b>	<b>900</b>	

First Year – 2 <sup>nd</sup> Semester									
Subject Code	Subject Title	No. of hours Per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 532	Indian Cuisine & Food Culture -2	2	1	-	3	50	50	100	30 H O U R S
MAIC 534	Commodities Economics	2	1	-	3	50	50	100	
MAIC 536	Research Methodology	2	-	-	2	50	50	100	
MAIC 538	<b>Program Elective</b>								
	MAIC 538.1 - Foreign Language MAIC 538.2 - Business Communication	2		-	2	50	50	100	
MAIC 540	Regional Cuisines of East India	-	-	4	2	100	-	100	
MAIC 542	Techniques of Tandoor Cooking	-	-	4	2	100	-	100	
MAIC 544	Workshop/ Field Visit		-	4	2	100	-	100	
MAIC 546	Indian Sweets & Savouries	-	-	4	2	100	-	100	
MAIC 548	Regional Cuisines of North India	-	-	4	2	100	-	100	
<b>Total</b>		<b>8</b>	<b>2</b>	<b>20</b>	<b>20</b>	<b>700</b>	<b>200</b>	<b>900</b>	



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Second Year – 3 <sup>rd</sup> Semester									
Subject Code	Subject Title	No. of hours Per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 549	Food Safety, HACCP & Nutrition	2	1	-	3	50	50	100	19  H O U R S
MAIC 551	Indian Cuisine & Food Culture-3	2	-	-	2	50	50	100	
MAIC 553	Banquet Catering	-	-	4	2	100	-	100	
MAIC 555	Nutrition and Wellness Cooking	-	2	4	4	100	-	100	
MAIC 557	Regional Cuisines of West India	-	-	4	2	100	-	100	
MAIC 559	Practice School / Commercial Restaurant Operations	-	-	-	8	200	-	200	
<b>Total</b>		<b>4</b>	<b>3</b>	<b>12</b>	<b>21</b>	<b>600</b>	<b>100</b>	<b>700</b>	

Second Year – 4 <sup>th</sup> Semester									
Subject Code	Subject Title	No. of hours Per week			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 550	Food Sociology & Anthropology of India	2	1	-	3	50	50	100	19  H O U R S
MAIC 552	Royal Cuisines of India	-	-	4	2	100	-	100	
MAIC 554	Progressive Indian Cooking	-	-	4	2	100	-	100	
MAIC 556	Divine Cuisine of India	-	-	4	2	100	-	100	
MAIC 558	Micro Cuisines of India	-	-	4	2	100	-	100	
MAIC 560	Master Dissertation/ Research Project/ Business Plan	-	-	-	8	100	-	100	
<b>Total</b>		<b>2</b>	<b>1</b>	<b>16</b>	<b>19</b>	<b>550</b>	<b>50</b>	<b>600</b>	



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**Consolidated Credits**

<b>Term</b>	<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>Total</b>
Credits	20	20	21	19	80

**Consolidated Marks**

<b>Semester</b>	<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>Grand Total</b>
Theory	400	400	200	100	<b>1100</b>
Practical	500	500	300	400	<b>1700</b>
Master Dissertation / Research Project / Business Plan	-	-	-	100	<b>100</b>
Practice School	-	-	200	-	<b>200</b>
<b>Total</b>	<b>900</b>	<b>900</b>	<b>700</b>	<b>600</b>	<b>3100</b>