

MA (Indian Cuisine and Food Culture) – Course Structure for Batch of 2022 onwards

First Year

Term: I

Subject Code	Subject Title	No. of hours Per day			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 611	Paak Kala (The Art of Indian Cuisine)	2	-	-	2	50	50	100	28 H O U R S
MAIC 612	Nashta (Breakfast Cookery)	2	-	-	2	50	50	100	
MAIC 613	Uttar Kshetreey Aahar (Cuisines of North India)	2	-	-	2	50	50	100	
MAIC 614	Dakshina Pradeshika Aahar (Cuisines of South India)	2	-	-	2	50	50	100	
MAIC 615	Paak Kala (The Art of Indian Cuisine) - Lab	-	-	4	2	100	-	100	
MAIC 616	Nashta (Breakfast Cookery) - Lab	-	-	4	2	100	-	100	
MAIC 617	Uttar Kshetreey Aahar (Cuisines of North India) – Lab	-	-	4	2	100	-	100	
MAIC 618	Dakshina Pradeshika Aahar (Cuisines of South India) – Lab	-	-	4	2	100	-	100	
MAIC 619	Paak Paryatan (Travel and Food)	-	-	4	2	100	-	100	
	Total	8	-	20	18	700	200	900	

First Year

Term: II

Subject Code	Subject Title	No. of hours Per day			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 621	Poorv se Paschim (Cuisines of East and West)	2	-	-	2	50	50	100	26 H O U R S
MAIC 622	Mahabhoj (Volume Catering)	2	-	-	2	50	50	100	
MAIC 623	Mithai and Namkin (Indian Sweets & Snacks)	2	-	-	2	50	50	100	
MAIC 624	Effective Communication	2	-	-	2	50	50	100	
MAIC 625	Research Methodology	2	-	-	2	50	50	100	
MAIC 626	Poorv se Paschim (Cuisines of East and West) – Lab	-	-	4	2	100	-	100	
MAIC 627	Mahabhoj (Volume Catering) – Lab	-	-	4	2	100	-	100	
MAIC 628	Namkin (Indian Savouries and Snacks) – Lab	-	-	4	2	100	-	100	
MAIC 629	Mithai 1 (Indian Sweets) – Lab	-	-	4	2	100	-	100	
	Total	10	-	16	18	650	250	900	

Second Year

Term: III

Subject Code	Subject Title	No. of hours Per day			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 631	Swasthya Aahar (Food and Ayurveda)	2	1	-	3	50	50	100	25 H O U R S
MAIC 632	Entrepreneurship for Culinary Industry	2	1	-	3	50	50	100	
MAIC 633	Food Sociology & Anthropology of India	2	1	-	3	50	50	100	
MAIC 634	Swasthya Aahar (Food and Ayurveda) - Lab	-	-	4	2	100	-	100	
MAIC 635	Tandoor (Kebabs and Breads)	-	-	4	2	100	-	100	
MAIC 636	Shakahari Bhojan (Vegetarian Cookery)	-	-	4	2	100	-	100	
MAIC 637	Mithai 2 (Indian Sweets)	-	-	4	2	100	-	100	
MAIC 638	Practice School* (12 weeks of training)	-	-	-	8	100	-	100	
	Total	6	3	16	25	650	150	800	

Second Year

Term: IV									
Subject Code	Subject Title	No. of hours Per day			Credits	Evaluation Scheme			Total Hours
		Lecture	Tutorial	Practical		Internal Assessment	End Semester examination	Total	
MAIC 641	Khadya Sanchar Madhayam (Food and Media)	2	1	-	3	50	50	100	27 H O U R S
MAIC 642	Bharateeya Bhojanalaya (Indian A la Carte Cookery)	-	-	4	2	100	-	100	
MAIC 643	Khadya Sanchar Madhayam (Food and Media) - Lab	-	-	4	2	100	-	100	
MAIC 644	Swashthya Niyantrit Aahar (Nutrition, Wellness and Cooking for Restricted Diets)	-	-	4	2	100	-	100	
MAIC 645	Adhunik Bharateeya Bhoj (Modern Indian Cooking)	-	-	4	2	100	-	100	
MAIC 646	Master Dissertation	-	-	8	8	100	-	100	
	Total	2	1	24	19	550	50	600	

Consolidated Credits

Term	I	II	III	IV	Total
Credits	18	18	25	19	80

Consolidated Marks

Semester	I	II	III	IV	Grand Total
Theory	400	400	300	100	1200
Practical	500	400	400	400	1700
Research Methodology & Master Dissertation	-	100	-	100	200
Practice School	-	-	100	-	100
Total	900	900	800	600	3200