

**KARAN GHUMMAN, 2130991536, 2021 - CUP - B.SC IN C. ARTS - Hosp - Alumni****Student Grade Details**

#	Subject Code	Subject Name	Credits	Grade	Study Period
1	HCL2101	Culinary Foundation Level - I	2	A+	1 SEM
2	HCL2102	Indian Cuisine & Food Culture Level - I	2	A	1 SEM
3	HCL2103	Fundamentals of Baking & Pastry Art - I	2	B+	1 SEM
4	HCL2104	Food Commodities	2	A+	1 SEM
5	HCL2105	Food Safety	2	A+	1 SEM
6	HCL2107	Environmental Studies	2	O	1 SEM
7	HCP2102	Indian Cuisine & Food Culture Level - I	2	A+	1 SEM
8	HCP2103	Fundamentals of Baking & Pastry Art - I	2	O	1 SEM
9	HCP4101	Culinary Foundation Level - I	4	O	1 SEM
10	HCW1108	HACCP	1	O	1 SEM
11	HCW2106	Functional English-I	2	A+	1 SEM
				<b>SGPA : 9.14</b>	<b>CGPA : 9.14</b>
1	HCL2111	Culinary Foundation (Level - 2)	2	B+	2 SEM
2	HCL2112	Indian Cuisine & Food Culture (Level - 2)	2	A	2 SEM
3	HCL2113	Fundamentals of Baking & Pastry Art - 2	2	A	2 SEM
4	HCL2114	Food & Beverage Service	2	O	2 SEM
5	HCL2116	Materials Management	2	B	2 SEM
6	HCL2117	Management of Hospitality Organization	2	A+	2 SEM
7	HCP2112	Indian Cuisine & Food Culture (Level - 2)	2	O	2 SEM
8	HCP2113	Fundamentals of Baking & Pastry Art - 2	2	O	2 SEM
9	HCP4111	Culinary Foundation (Level - 2)	4	O	2 SEM
10	HCW1118	WSET Level-1	1	O	2 SEM
11	HCW2115	Functional English - II	2	P	2 SEM
				<b>SGPA : 8.44</b>	<b>CGPA : 8.79</b>
1	HCT9201	Hospitality Internship in one of the core elective areas (department) of Kitchen	15	O	3 SEM
				<b>SGPA : 10.00</b>	<b>CGPA : 9.09</b>
1	HCL2401	Food & Beverage Cost Control	2	A	4 SEM
2	HCL2404	Basics of Data Processing	2	A+	4 SEM
3	HCL2405	Digital Marketing	2	A+	4 SEM
4	HCL2406	Food & Beverage Enterprise Management	2	B+	4 SEM
5	HCL2407	Human Values & Ethics	2	B	4 SEM
6	HCP2402	Basic Perspective to Indian Sweets	2	A+	4 SEM
7	HCP2403	Advance Technique in Bakery & Pastry	2	O	4 SEM
8	HCP4401	Global Food Perspective - I	4	O	4 SEM
9	HCP4402	Introduction to Modern Indian Cuisine	4	A+	4 SEM
10	HCW2405	Kitchen Maths	2	A	4 SEM
				<b>SGPA : 8.67</b>	<b>CGPA : 8.97</b>
1	HCT9301	Hospitality Internship in one of the core elective areas (department) of Kitchen	15	O	5 SEM
				<b>SGPA : 10.00</b>	<b>CGPA : 9.12</b>
1	HCL1520	FOSTAC (Food Safety Training and Certification)	1	A	6 SEM
2	HCL2515	Accountancy II	2	P	6 SEM
3	HCL2516	Food & Beverage Service II	2	C	6 SEM
4	HCL2517	Disaster Management	2	A	6 SEM
5	HCL2519	Entrepreneurship	2	A	6 SEM
6	HCP2513	Advance Perspective to Indian Sweets	2	A+	6 SEM
7	HCP2514	Introduction to Asian Cuisine	2	A+	6 SEM
8	HCP4510	Advance Modern Indian Cuisine	4	A	6 SEM
9	HCP4511	Global Food Perspective - II	4	B	6 SEM
10	HCP4512	Advanced Techniques of Showpiece and Pastry	2	O	6 SEM
				<b>SGPA : 7.40</b>	<b>CGPA : 8.80</b>