

Sr. No.	Programme	Name of Course	Course ID
1	BAICA : Bachelor of Arts (International Culinary Arts) and BAICA(ABFD) NEP : Bachelor of Arts in International Culinary Arts specialization in Advanced Bakery & Food Production	Work-based Learning Report	240/ICA/VO301
2	M.com Integrated 3rd Sem	Business Environment	242/COMI/VO301

240/ICA/V0301

Work-based Learning Report
Subject code - CVOC302

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	8	4	0	0	70	30	__Hours

Type of Course: - Vocational Courses

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
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Introduction to the Course:

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles.

Course Outcome: - After completing the course learners will be able to:

CO1. Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

CO2. Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

CO3. Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

CO4. Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit - I

Introduction to the Organization and Departmental Structure internship, where the student learns about the organization's structure, policies, work culture, and operational departments, particularly focusing on food production and related units.

Unit-II

Daily Task Log and Skill Mapping: Students maintain a daily or weekly log of tasks, responsibilities, and hands-on training received in various kitchen or service sections. It also includes skill mapping and observation of standard operating procedures (SOPs).

Unit -III

Application of Academic Knowledge to Work Practice: Students relate their real-time internship experience with academic theories, models, and frameworks studied in the first two semesters of their program.

Unit -IV

Final Report, Reflection & Viva Voce -The concluding phase, where students consolidate their learning into a comprehensive report. It includes critical reflection on the overall experience, professional development, challenges faced, and contributions made.

Assessment

Practical Internal	70 Marks (Report or Presentation or Viva or Final Practical)
Practical External	30 Marks (The viva for internship will be conducted by a senior faculty member from the institute outside of the Culinary school.)
Final Assessment	100 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	3	3	3
CO2	3	3	3	3
CO3	3	3	3	3
CO4	3	3	3	3
Average	3	3	3	3

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	3	3	3	3
CO2	3	3	3	3
CO3	3	3	3	3
CO4	3	3	3	3
Average	3	3	3	3

242/COMI/V0301

Name of Subject: Business Environment	Maximum Theory Marks: 100 (70+ 30)
Course Code:	Time Allowed: 3 Hrs
Credits: 4	Minor Course/ Vocational Course

Course Description: This course introduces students to the fundamental concepts of the business environment, encompassing economic, social, political, and technological factors influencing organizations. It covers market dynamics, regulatory frameworks, globalization, and corporate social responsibility. Through case studies and practical exercises, students will analyze real-world business scenarios and their impact on strategic decision-making. Emphasis is placed on developing analytical skills and environmental scanning techniques. By the end of the course, students will be equipped to navigate complex business environments with strategic insight and adaptability.

Instructions for Paper Setter: The question paper shall be divided into two sections. Section 'A' shall comprise seven short answer type questions from the whole of the syllabus carrying two marks each, which shall be compulsory. The answer to each question should not exceed 100 words normally. Section 'B' shall comprise 8 questions (2 questions from each unit). All the questions need to be mapped with Course Outcomes (COs) and need to be specified in the question paper against each question. The students will be required to attempt four questions by selecting one question from each unit. All questions will carry equal marks

Course Outcomes

CO1 Understand relationship between environment and business, applying the environmental analysis techniques in practice

CO2 Understand economic social cultural and technological environment

CO3 Know state policies economic legislations and economic reforms laid by the government

CO4 Apply the knowledge to analyze the current situations and take prudent decisions

UNIT-I

Concept of business environment – its significance and nature, interaction matrix of different environment factors, process of environmental scanning, environmental scanning of important industries of India.

UNIT-II

Economic environment – the philosophy, strategy and planning in India, monetary policy and their impact on Indian business; economic reforms in India – liberalization, privatization and globalization; competitive strength of Indian industry, industrial policy, foreign trade policy and their impact on Indian business, political environment, relation between business and government of India, constitutional provisions related to business, concept of state intervention in business, ideology of different political parties, bureaucracy and Indian business.

UNIT-III

Technological environment – policy for research and development in India, appropriate technology, debate of technology vs. labour, MNC as a source of transfer of technology and its implication, institutional infrastructure for exports in India, India's export-import policy, global business environment, significance of foreign investment in India, opportunities and threats in WTO and the new international trading regime, tariff and non tariff barriers in global trade.

UNIT-IV

Socio-cultural environment in India – salient features of Indian culture, values and their

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