

Programme Details



CREATIVE ARTS - III (CODE - 470) BAKERY AND CONFECTIONARY, ADVANCED FLOWER ARRANGMENT, GRAPHIC DESIGNING

Introduction

Creative Arts–3 is an advanced-level course that focuses on mastering artistic techniques and developing a professional approach to creative practice. It emphasizes innovation, conceptual thinking, and specialization in chosen art forms. The course encourages students to create original works, build strong portfolios, and gain exposure to industry standards. It is designed for learners aiming to pursue professional careers or higher studies in the creative and cultural sectors.

Objectives

To develop advanced artistic skills and technical proficiency

Unique Features

- Advanced mastery of specialized art forms and techniques
- Strong emphasis on conceptual development and creative thinking
- Portfolio-focused learning for professional readiness
- Exposure to industry practices and current artistic trends
- Mentorship from experienced artists and professionals
- Opportunities for exhibitions, workshops, and live projects
- Integration of research, creativity, and practical application

Opportunities

- Professional careers in fine arts, design, and creative industries
- Opportunities in advertising, media, animation, and visual communication
- Freelancing as an artist, illustrator, or designer
- Entrepreneurship in art studios, galleries, and creative startups
- Higher studies and specialization in advanced art and design fields
- Participation in national and international exhibitions and competitions
- Portfolio development for career placement and professional growth

Programme Details



Duration	: 1 Year
Eligibility	: 12th pass / Creative Arts - II
Course Mode	: Full Time
Medium	: English
Medium of Answer	: English
Exam Pattern	: Written (as per module) and practical
Exam Mode	: Internal and External
Evaluation	: Lab Practical

Fee Structure :

Indian Students

Tuition	Admission	Exam	Eligibility	Library	Laboratory / Practical	Total
20,500	2,000	1,000	1,000	500	29,000	54,000

Foreigners Students

Tuition	Admission	Exam	Eligibility	Library	Laboratory / Practical	Total
28,500	3,000	1,000	1,000	500	34,000	68,000

- Note :** 1) Each Module for 4 months
2) Above Fee Structure is applicable for all 3 modules

Programme Details



1. Bakery and Confectionery (January) (Code - 316) (2 Credits)

Minimum Passing Marks: 40%

Program Details

Bakery products including cakes, cookies, pastries, icings, chocolates and breads are included in the syllabus.

1. Practical examination of 100 marks would be conducted at the end of the course.

Examination Scheme

2. Minimum Admissions to start the course is 10.

Opportunities at the exit point :

- Reputed bakery-manufacturing units.
- Starting an individual bakery unit.

Modules

1. Cake Variations	5. Croissant Variations
2. Bread Variations	6. Muffins Variations
3. Pastry Variations	7. Cookies Variations
4. Donut Variations	8. Macrons Variations

OR

Programme Details



Indian Cookery (June) (Code - 824) (2 Credits) Minimum Passing Marks: 40%

The Indian Cookery course is a 30-hour practical-based program conducted from July to November, with sessions held once a week. The course is designed to provide students with hands-on training in the preparation of authentic Indian regional cuisines. Students will explore the rich culinary diversity of India through practical sessions covering major regional cuisines such as Maharashtrian, South Indian, Punjabi, Rajasthani, Gujarati, Bengali, Goan, and other traditional Indian food cultures. Emphasis is given to regional ingredients, traditional cooking techniques, spice blends, presentation styles, and cultural significance of Indian food traditions. The course helps students develop practical culinary skills while understanding the heritage and diversity of Indian gastronomy.

Objectives of the Course :

1. To develop practical skills in preparing authentic dishes from various Indian regional cuisines.
2. To familiarize students with regional ingredients, cooking methods, and traditional culinary practices of India.
3. To enhance students' understanding of India's diverse food culture and its culinary heritage.

Eligibility : 10th pass

Fee Structure :

Tuition	Admission	Exam	Eligibility	Library	Laboratory / Practical	Total
7,000	1,000	1,000	500	500	8,000	18,000

Programme Details



2. Advanced Flower Arrangement (Code - 808) (4 Credits)

Minimum Passing Marks: 40%

Course Content

- 1) Advanced curriculum based on Ohara School of Ikebana (Japan)
- 2) Structures

Fee Structure :

Tuition	Admission	Exam	Eligibility	Library	Laboratory / Practical	Total
7,000	1,000	1,000	500	500	8,000	18,000

Note : Examinations – Written and Practical at the end.

3. Graphic Designing (Code - 314)

MINIMUM PASSING MARKS: 40% FOR EACH MODULE

Sr. No	Course Code	Course Name	Category	Credit		Theory Marks		Practical Marks		Total Marks
				Theory	Practical	External	Internal	External	Internal	
1.	470-314-101	Corel Draw (Pr)	Core	-	3	-	-	60	40	100
2.	470-314-102	Photoshop (Pr)	Core	-	3	-	-	60	40	100
3.	470-314-103	Illustrator/In design (Pr)	Core	-	2	-	-	60	40	100
Total Courses = 03			Total	-	8	-	-	180	120	300

Fee Structure :

Tuition	Admission	Exam	Eligibility	Library	Laboratory / Practical	Total
7,000	1,000	1,000	500	500	8,000	18,000