



MGM University
Chhatrapati Sambhajnagar

Name of Faculty - Management & Commerce

Name of Institute - Institute of Hotel Management

Name of Department - Hotel Management

CURRICULUM BOOKLET

(With effect from Academic year 2024-25)

MGM University

Vision

- To ensure sustainable human development which encourages self-reliant and self-content society.
- To promote activities related to community services, social welfare and also Indian heritage and culture.
- To inculcate the culture of non-violence and truthfulness through vipassanna meditation and Gandhian Philosophy.
- To develop the culture of simple living and high thinking

Mission

- To impart state of art education and technical expertise to students and give necessary training to teachers to create self-reliant society for future.
- To encourage students to participate in Indian and International activities in sports, literature, etc. so that future generation becomes base for free and liberal society
- To educate students in areas like Management, Finance, Human relations to inculcate philosophy of simple living and high thinking value of simple economic society.
- To inculcate culture of non-violence and truthfulness through Vipassana.
- To sustain activities of Indian culture (viz. classical dance, music and fine arts) through establishing institutes like Mahagami, Naturopathy, etc.

विद्यापीठगीत

अत्त दिप भव भव प्रदिप भव,

स्वरूप रूप भव हो

ज्ञान सब्ब विज्ञान सब्ब भव ,

सब्ब दिप भव हो

अत्ताहि अत्त नो नाथो ,

अत्ताहि अत्त नो गति

अत्त मार्गपर अप्रमादसे है तुझे चलना

सब्ब का कल्याण हो ,

वो कार्यकुशल करना

सब्ब का उत्तम मंगल , पथप्रदर्शक हो

अत्त दिप भव भव प्रदिप भव ,

स्वरूप रूप भव हो

ज्ञान सब्ब विज्ञान सब्ब भव ,

सब्ब दिप भव हो

बुद्धमं शरनं गच्छामि :

धम्मं शरनं गच्छामि :

संघं शरनं गच्छामि :

Programs offered at IHM

Undergraduate Programmes	Postgraduate Programmes	PhD Programmes	PG Diploma / Diploma Programmes	Certificate Programmes
B.Sc. (Hotel Operations and Catering Services) / B.Sc. (Hons) / B.Sc. (Hons) with Research	M.Sc. (Hotel Operations and Catering Services)	-	Post Graduate Diploma in Hotel Operations	-
B.Sc. (Culinary Arts) / B.Sc. (Hons) / B.Sc.(Hons) with Research	-	-	Diploma Program in Hotel Operations	-
BBA in Aviation, Hospitality, and Travel & Tourism Studies / BBA (Hons) / BBA (Hons) with Research	-	-	Diploma Program in Bakery & Patisserie	-
-	-	-	-	-

Name of Program – B. Sc. (Culinary Arts) / B. Sc. (Hons) / B. Sc.(Hons) with
Research

Duration – Four Years

Eligibility –

1. Maharashtra State Candidate.

(i) The Candidate should be an Indian National and having domicile of Maharashtra state and/or born in Maharashtra state.

(ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories, Economically Weaker Section and Persons with Disability belonging to Maharashtra State only). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.

OR

2. All India Candidates –

(i) The Candidate should be an Indian National.

(ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.

Faculty: Management & Commerce**Institute Name:** Institute of Hotel Management**Program Name:** B.Sc. (Culinary Arts) / B.Sc. (Hons) / B.Sc. (Hons) with Research**Program Type:** UG**Duration:** 04 years (08 semesters)

First Year - Semester I												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML101	Basic Culinary Art – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M ML102	Basic Bakery & Confectionery Art – Th.	Theory	3	3	-	60	40	100	-	16	40
OE	-	Open Elective – I	Theory	2	2	-	30	20	50	-	8	20
OE	-	Open Elective – II	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P101	Basic Culinary Art – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	BCA32VS P102	Basic Bakery & Confectionery Art – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	BCA32SE L101	Computer Applications for Hospitality	Theory	2	2	-	30	20	50	-	8	20
AEC	-	AEC - I	Theory	2	2	-	30	20	50	-	8	20
IKS	BCA32IKL 101	Hospitality Laws	Theory	2	2	-	30	20	50	-	8	20
VEC	-	VEC - I	Theory	2	2	-	30	20	50	-	8	20
CC	-	Co-curricular Activities - I	Practical	2	-	4	30	20	50	-	8	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260

First Year - Semester II												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML103	Indian Cuisine & Regional Culture – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M ML104	Food & Beverage Service – Th.	Theory	3	3	-	60	40	100	-	16	40
OE	-	Minor-I	Theory	2	2	-	30	20	50	-	8	20
OE	-	Open Elective – III	Theory	2	2	-	30	20	50	-	8	20
VSC	-	Open Elective – IV	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P103	Indian Cuisine & Regional Culture – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	BCA32VS P104	Food & Beverage Service – Pr.	Practical	1	-	2	30	20	50	-	8	20
AEC	BCA32SE L102	Development of Soft Skills	Theory	2	2	-	30	20	50	-	8	20
IKS	-	AEC -II	Theory	2	2	-	30	20	50	-	8	20
VEC	-	VEC-II	Theory	2	2	-	30	20	50	-	8	20
CC	-	Co-curricular Activities – II	Practical	2	-	4	30	20	50	-	8	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260

Second Year - Semester III												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML201	Advanced Bakery & Patisserie - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP201	Advanced Bakery & Patisserie - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML202	Quantity Food Production - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP202	Quantity Food Production - Pr.	Practical	1	-	2	30	20	50	-	8	20
Minor	-	Minor-II	Theory	4	4	-	60	40	100	-	16	40
OE	-	Open Elective - V	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P201	Beverage Services - Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	BCA32VS L202	Introduction to Advanced Excel	Theory	1	2	-	30	20	50	-	8	20
AEC	-	AEC - III	Theory	2	2	-	30	20	50	-	8	20
FP	BCA32FP J201	Project Work	Field Project	2	-	4	30	20	50	-	8	20
CC	-	Co- Curricular Activities - III	Theory	2	-	4	30	20	50	-	8	20
Total Hrs / week = 30				22	16	14			700	-	-	280

Second Year - Semester IV												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML203	Advanced Food Production - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP203	Advanced Food Production - Pr	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML204	Advanced Food & Beverage Service - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP204	Advanced Food & Beverage Service - Pr	Practical	1	-	2	30	20	50	-	8	20
Minor	-	Minor – III	Theory	4	4	-	60	40	100	-	16	40
OE	-	Open Elective - VI	Theory	2	2	-	30	20	50	-	8	20
SEC	BCA32SE L201	Development of Entrepreneurial Skills	Theory	2	2	-	30	20	50	-	8	20
AEC	-	AEC- IV	Theory	2	2	-	30	20	50	-	8	20
CEP	BCA32CE P201	CEP – I	Practical	2	-	4	30	20	50	-	8	20
CC	-	Co- Curricular Activities -IV	Practical	2	-	4	30	20	50	-	8	20
Total Hrs / week = 28				22	16	12	-	-	650	-	-	260

Third Year - Semester V												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML301	Specialized Food Production Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP301	Specialized Food Production Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML302	Food & Beverage Management Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP302	Food & Beverage Management Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec- I	BCA32M EL301/ BCA32M EL302/	Food & Ayurveda/ Total Quality Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -II	BCA32M EL303/ BCA32M EL304	Culinary Tourism/ Human Resource Management	Theory	2	2	-	30	20	50	-	8	20
Minor	-	Minor -VI	Theory	2	2	-	30	20	50	-	8	20
Minor	-	Minor -VII	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P301	Hospitality Skills	Practical	2	-	4	30	20	50	-	8	20
CEP	-	CEP - II	Practical	2	-	4	30	20	50	-	8	20
Total Hrs / week = 26				20	14	12	-	-	600	-	-	240

Third Year - Semester VI												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M MP303	Basic Food Production Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Major	BCA32M MP304	Quantity Food Production Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Major Elec. -III	BCA32M EP305	Non Core Department Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Minor	-	Minor-VIII	Practical	4	-	8	60	40	100	-	16	40
OJT	BCA32JTI 301	Food & Beverage Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Total Hrs / week = 40				20	-	40	-	-	500	-	-	200

Fourth Year - Semester VII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML401	Continental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP401	Continental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML402	Oriental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP402	Oriental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML403	Food & Beverage Inventory Control - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP403	Food & Beverage Inventory Control - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -IV	BCA32M EL401/ BCA32M EL402	Global Cuisine & Gastronomy / Hotel Revenue Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.-V	BCA32M EL403/ BCA32M EL404	Customer Relationship Management / Food Presentation & Plating	Theory	2	2	-	30	20	50	-	8	20
Minor	BCA32R ML401	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
Total Hrs / week = 23				20	17	6	-	-	650	-	-	260

Fourth Year - Semester VIII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML404	European Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP404	European Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML405	Confectionery Art - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP405	Confectionary Art - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML406	Menu Planning & Costing - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP406	Menu Planning & Costing - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec.- VI	BCA32M EL405/ BCA32M EL406	Food Production Management/ Material Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.- VII	BCA32M EL407/ BCA32M EL408	Hotel Engineering / MICE	Theory	2	2	-	30	20	50	-	8	20
OJT	BCA32JTI 401	Internship	Internship	4	-	4	60	40	100	-	16	40
Total Hrs / week = 23				20	13	10	-	-	650	-	-	260

Fourth Year - Semester VII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML401	Continental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP401	Continental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML402	Oriental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP402	Oriental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -IV	BCA32M EL401/ BCA32M EL402	Global Cuisine & Gastronomy / Hotel Revenue Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.-V	BCA32M EL403/ BCA32M EL404	Customer Relationship Management / Food Presentation & Plating	Theory	2	2	-	30	20	50	-	8	20
Minor	BCA32R ML401	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
RP	BCA32RP J401	Research Project	Project	4	-	4	60	40	100	-	16	40
Total Hrs / week = 22				20	14	8	-	-	600	-	-	240

Fourth Year - Semester VIII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML404	European Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP404	European Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML405	Confectionery Art - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP405	Confectionary Art - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec.- VI	BCA32M EL405/ BCA32M EL406	Food Production Management/ Material Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.- VII	BCA32M EL407/ BCA32M EL408	Hotel Engineering / MICE	Theory	2	2	-	30	20	50	-	8	20
RP	BCA32RP D401	Dissertation	Dissertation	8	-	16	120	80	200	-	32	80
Total Hrs / week = 30				20	10	20	-	-	600	-	-	240

Syllabus B.Sc. (Culinary Arts)

SEMESTER - I

Course Code: BCA32MML101	Course Name: Basic Culinary Arts (Theory).	
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 40 / MSE-20/ ESE - 40		Duration: 2 hours
Prerequisites: - PPT, Referral Notes		
Course Objectives: <ul style="list-style-type: none"> • To develop foundational culinary skills and techniques essential for professional kitchen operations. • To understand the organizational structure and coordination required within a professional kitchen environment. • To Gain comprehensive knowledge of various cooking methods, food safety practices, and essential kitchen tools and equipment 		
Course Outcome: <ul style="list-style-type: none"> • CO1 Students will be proficient in executing diverse cooking techniques and managing kitchen operations efficiently. • CO2 Students will understand and apply proper food safety and hygiene practices in all culinary processes. • CO3 Students will be able to identify, utilize, and maintain various kitchen tools, equipment, and ingredients effectively. 		
Teaching Pedagogies: <ul style="list-style-type: none"> • Hands-On Practical Sessions • Interactive Lectures and Discussions • Organize visits to professional kitchens, food production units, and culinary exhibitions to expose students to real-world industry practices and trends. • Multimedia and Online Resources: Utilize videos, virtual tours, and online tutorials to supplement learning and provide visual and interactive aids for complex concepts. • Case Studies and Problem-Solving Exercises • Assessments and Feedback • Invite guest speakers from the culinary industry to share insights, experiences, and current trends 		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	INTRODUCTION TO CULINARY ARTS Aims and Objectives of Cooking Food - Level of skills & experience - Attitude & Behavior - Layout of Kitchen Department Kitchen - Classical Kitchen Brigade - Organizational Structure of The Kitchen - Modern Staffing in Various Category Hotels - Duties & Responsibilities Of Various Chefs - Coordination of Kitchen with Other Department	8
2	TYPES & SECTIONS OF A KITCHEN Commissary - Preparation Kitchen Butchery - Main Kitchen (Indian, Western & Chinese) - Grade Manger - Satellite Kitchen - Bakery & Confectionery - Pantry - Show Kitchen - Cafeteria Kitchen Tools, Equipment & Fuels Used In the Kitchen Identification, Classification, & Uses of Equipment - Capital & Operational Equipment - Types & Uses of various knives, care & maintenance of knives, how to choose a knife - Fuels used in the kitchen	8
3	INTRODUCTION TO BAKING Safe food handling practices - Tools, Equipment & Key Ingredients required in Baking - Understanding different types of bread - Understanding different methods in bread making - Basic faults in bread making - Various types of Cookies - Different method of making Cookies	8

4	<p>PREPARATION & MIXING OF INGREDIENTS Washing - Peeling & Scraping - Pairing - Cutting - Grating - Grinding - Mashing - Sieving - Milling - Steeping - Centrifuging - Emulsifying - Evaporation - Homogenization - Beating - Blending - Cutting in Creaming -Folding -Kneading - Pressing - Rubbing in Rolling in Stirring -</p> <p>Cooking Temperatures & Heat Fusion - Thermal Conductivity - Induction Cooking - Heat - Removal-Cooling - Freezing of Foods - Thawing of Foods - Reheating of Food - Effects of Heat on Foods -</p> <p>Methods Of Cooking Boiling - Poaching - Stewing - Indian Dum Phukt - Braising - Frying Shallow Deep - Baking - Roasting - Spit Roasting /Indian Tandoor Roasting - Microwave Cooking - Blanching Sous vide cooking</p>	8
5	<p>Food Commodities - Introduction , Vegetables , English Vegetables , Rice , cereals , Pulses, Fats and oil, Milk and Milk Product , Spices , Herbs , Nuts ,Sweeter , Egg, Poultry , Meat , Fish - Types , Classification ,Structure , Cuts , Storage , Uses</p>	6
6	<p>Stocks, Glazes, Cooking Liquors & Thickening Agents Introduction - Definition of Stock & Glazes - Uses of Stock & Glazes - Classification of Stock - White-Stock (fond Blanc) - Brown Stock (fond brun) & Indian Yakhni Stock - Fish Stock (fumet) - Vegetable- Stock - Neutral Stock - Remouillage - Court Bouillon - Pot Liquor - Emergency Stock / Convenience Bases - Elements of Stocks & its Characteristics - Precautions to be taken while preparing Stock - Definition - Starches as Thickening Agent - Definition of Roux - Types of Roux (white, blond, slack, brown) - Other thickening agents - White wash (fecule) - Cornstarch (cornflour) - Arrowroot</p>	7
	TOTAL	45

Text Books: 1. Modern Cookery - I - Author - Thangam - E Philip 2. Modern Cookery - II - Author - Thangam - E Philip
Reference Books: 1. Theory of Cookery - Author - Krishna Arora 2. Food Production Operations - Author - Parminder S Bali
Online Resources: NPTEL / SWAYAM

Course Code: BCA32MML102 Course Name: Basic Bakery & Confectionery Art (Th.)
Course Category: MM Credit: 3 Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 40 / MSE-20/ ESE - 40 Duration: 2 hours
Prerequisites: -- Students Should be aware about the Basic Kitchen Safety and Hygiene, Measuring and Weighing Ingredients & Baking Tools and Equipment.
Course Objectives: <ul style="list-style-type: none"> • Understanding the history and development of bakery and confectionery arts • Learn about various ingredients used in bakery and confectionery, including flours, sugars, fats, chocolates, and flavorings. • Learning the methods for preparing different types of dough and batters, including mixing, kneading, and proofing.
Course Outcome: CO1 - Students will be learn, remember and implement bakery ingredients, types of bakery products temperature range, Wheat and yeast types', structure storage, sugar types, bread making process - Stages, Temperature, Formula balancing, Recipe balancing, Bread, Different types of bread around the world, Basic Bread Rolls (hard & soft rolls) - Bread Stick - French Bread & Bread Loaf CO2 - They will be learn and implement - International bread making CO3 - They will be learn and implement Cake Processing, Cake characteristics, Cake faults Recipe balancing, Recipe for basic cakes - types of batter , types of cake Basic Sponge Cake & Different types of icing CO4 - They will learn about Types - Short crust, puff pastry , Flaky pastry, Phyllo pastry, choux pastry , Danish pastry , croissant , Fried Pie CO5 - They will learn about CREAMS & SAUCES - Crème Anglaise - Pastry Cream - Bavarian Cream - Chocolate Sauce - Caramel Sauce - Melba Sauce - Hot Chocolate Sauce - Hot Caramel Sauce
Teaching Pedagogies:- Power point presentation , seminar, Guest lecture

CURRICULUM:

Unit	Title & Contents	Hours
1	<u>Introduction to Bakery</u> Objective, History, Baking - definition , Temperature range, Types, Bakery Products, Bakery Ingredients, their importance, uses.	8
2	<u>Wheat and Yeast</u> Wheat - Types, Structure, Storage Flour Types - Roll of Ingredients Bread Making, Falls and Remedy, Raising agents Yeast Function of yeast, Quality factors, types, Nutritional factors, yeast products, Factors affecting yeast growth, Application and uses Sugar and Types - composition, properties, Reaction of sugar, varieties, Cooking of sugar - stages , uses , Derived products Bread making - Bread making process - Stages, Temperature, Formula balancing, Recipe balancing, Bread, Different types of bread around the world, Basic Bread Rolls (hard & soft rolls) - Bread Stick - French Bread & Bread Loaf - Brioche - Cinnamon buns - Doughnuts	8
3	<u>International Breads</u> Recipes - Focaccia - Lavash - Pita - Pizza Bread - Ciabatta - Cheese Bread - Garlic Bread - Quick Breads- Cheese biscuits - Herbed biscuits - Banana Bread	8
4	<u>Cake Making</u> Cake Processing, Cake characteristics, Cake faults Recipe balancing, Recipe for basic cakes - types of batter , types of cake Basic Sponge Cake, - Genoise Sponge Cake - Pound Cake - Lemon Cake - Marble Cake - Fruit Cake - Eggless Cake - Ribbon Cake - Swiss Roll - Icing - Egg - Types - Structures - Grade - Cake Icing Types, usage of Icing- butter icing ,Royal icing frosting ,butter cream , fondant, Italian meringue, gum paste , marzipan , Sugar caramel ,sugar glaze Ganache, whipped cream .	8
5	<u>Pastry</u> Introduction , Ingredients- flour , shortening , liquids , Types - Short crust, puff pastry , Flaky pastry, Phyllo	8

	pastry, choux pastry , Danish pastry , croissant , Fried Pie ,with examples Characteristics and guideline Faults Factors affecting flakiness	
6	CREAMS & SAUCES- Crème Anglaise - Pastry Cream - Bavarian Cream - Chocolate Sauce - Caramel Sauce - Melba Sauce - Hot Chocolate Sauce - Hot Caramel Sauce	5
	TOTAL	45

Text Books:

1. Bakery and Confectionery – Author - Parvindar Singh Bali
2. The Cake Bible – Author - Rose Levy Beranbaum

Reference Books:

1. The Bread Bible – Author – Rose Levy Beranbaum

Online Resources:

NPTTEL / SWAYAM

Course Code: BCA32VSP101	Course Name: Basic Culinary Art (PR)	
Course Category: VSC	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 30 / PR - 20		Duration: 2 hours
Prerequisites: - need to have the basic cuisine knowledge, kitchen tool kit, Personal hygiene and grooming maintained while performing the practicals..		
Course Objectives: <ul style="list-style-type: none"> • To Master fundamental kitchen skills and hygiene practices essential for maintaining a safe and efficient culinary environment. • To Gain hands-on experience with a variety of cooking techniques, ingredient handling, and equipment usage across different cuisines. • To develop proficiency in preparing diverse dishes, from basic stocks and sauces to complete meals, including traditional Indian and continental recipes. 		
Course Outcome: <ul style="list-style-type: none"> • CO1 Students will demonstrate proficiency in basic and advanced culinary techniques through practical application. • CO2 Students will effectively apply food safety and kitchen hygiene principles in all cooking practices. • CO3 Students will be able to prepare a wide range of dishes, displaying their understanding of ingredient handling, cooking methods, and presentation skills. 		
Teaching Pedagogies: <ul style="list-style-type: none"> • Hands-On Practical Sessions 		

- Organize visits to professional kitchens, food production units, and culinary exhibitions to expose students to real-world industry practices and trends.
- Invite guest speakers from the culinary industry to share insights, experiences, and current trends

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to kitchen, Rules of basic personal hygiene, Kitchen hygiene	2
2	Introduction to equipment, uses, care and maintenance, cost, manufacturer	2
3	Introduction to ingredients - grain, pulses, spices, milk and milk products, vegetables	2
4	Handling knives - Cuts of vegetables - Indian - Continental - Green Salad, Russian Salad, coleslaw	2
5	Introduction to Poultry - Cuts of chicken - Grill chicken, Poach chicken	2
6	Introduction to Egg - structure , types , cooking - boiling ,poaching , sunny side-up , scrambled egg- French toast, French Omelet, Indian Masala omelet, Egg roll	2
7	Cuts of vegetable - Stock - mirepoix, Mulligatawny soup, potato wedges, aubergin fritter Cuts of Vegetable - Tomato cucumber salad, Lettuce salad, Salad dressing	2
8	Cuts of Fish - Fillet, darn, troncon - fish finger, Poached fish, Pan fry fish	2
9	Stock preparation - White- vegetable, chicken - Soup preparation	2
10	Stock preparation - Brown stock - chicken, mutton - jus - Soup Preparation	2
11	Grand Sauce - Béchamel, volute, - Au gratin, Chicken Volute soup, bread sticks	2

12	Cold -worm sauce – Mayonnaise , Hollandaise – Egg Mayonnaise sandwich , poached Egg with hollandaise and spinach	2
13	Grand sauce – tomato sauce –Espanola – Ratatouille , Roast chicken with Espanola with mash potato	2
14	India basic- onion tomato masala, Gravy- Brown boiled , Red	2
15	India basic- White , Brown fried, marinating- tandoor , tikka, malai	2
	TOTAL	30

Text Books:

1. Modern Cookery – I – Author – Thangam – E Philip
2. Modern Cookery – II – Author – Thangam – E Philip

Reference Books:

1. Theory of Cookery – Author – Krishna Arora
2. Food Production Operations – Author – Parminder S Bali

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32VSP102 **Course Name:** Basic Bakery & Confectionery Art
(Pr.)

Course Category: VSC **Credit:** 1 **Teaching Scheme:** L – 0 / P – 2

Evaluation Scheme: CA – 30 / PR –20 **Duration:** 2 hours

Prerequisites: - Students Should know about the recipes accurately and execute them for preparing consistent results.

Course Objectives:

- Understand and apply techniques such as mixing, kneading, proofing, and rolling
- Learning essential baking techniques, including creaming, folding, whisking, and piping
- Understanding and implementing the steps to prepare classic desserts, including cakes, muffins, and breads
- Developing the ability to follow recipes accurately and execute them to produce consistent results.

Course Outcome:

CO1- Students will remember about Introduction to Bakery – Ingredients, Equipments, cooking method, types of bread making & Types of bread, burger buns, multigrain bread white bread, brown bread.

CO2- learning & Preparing French baguette Italian bread ,English muffins ,bread sticks, tortilla, pita and lavash

CO3- Remembering the cake base, types of batter preparation, Swiss roll, types of icing ,fondant Italian meringue and Cake decoration.

CO4- learning muffins, cupcake, pastry, choux pastry and short crust pastry preparation.

Teaching Pedagogies:- Workshop, Hand on training , Demonstration

CURRICULUM:

Unit	Title & Contents	Hours
1	Introduction to Bakery - Ingredients, Equipments, cooking method	2
2	Bread Making - Sourdough, dough making, salt dough	2
3	Basic breads - Dinner roll, breakfast rolls ,Fancy Rolls	2
4	Burger buns, hot dog buns, Pav, Bagel bread	2
5	Pullman White bread ,Brown bread, wheat bread, Multi grain bread	2
6	French baguette , French loaf ,Brioche,Fougasse	2
7	Italian bread - Focaccia ,Ciabatta ,Pizza base , Garlic bread	2
8	English Muffin, soda bread , Zopf	2
9	Bread sticks. bread straws , Cheese Straws	2
10	Tortilla ,Pita ,Lavash	2
11	Cake base - types , batter preparation , fat less Cake, Marble Cake,	2
12	Genoise Cake , Swiss Roll	2
13	Types of Icing - Butter icing, Royal icing , Butter Cream , Sugar Caramel	2
14	Fondant, Italian Meringue, Marzipan , Chocolate Ganache,	2
15	Cake Making , Pineapple Cake , Black forest ,	2

16	Muffin – Banana Muffin, Chocolate Muffin, Vanilla Muffin	2
17	Cup Cake- Vanilla , Chocolate , Red velvet with icing	2
18	Pastry- Types of Pastries Puff Pastries, Phyllo Pastry , Danish pastry	2
19	Choux Pastry- Profit roll , Choux Swan, Éclair,	2
20	Short crust Pastry – Apple Pie, Lemon Tart, Mushroom Spinach quiche.	2
TOTAL		40

Text Books:

1. Bakery and Confectionery – Author - Parvindar Singh Bali
2. The Cake Bible – Author - Rose Levy Beranbaum

Reference Books:

1. The Bread Bible – Author – Rose Levy Beranbaum

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32SEL101	Course Name: Computer Applications for Hospitality
Course Category: SEC	Credit: 2 Teaching Scheme: L -2 / P - 0
Evaluation Scheme: CA – 20 / MSE-10/ ESE – 20	Duration: 2 hours
Prerequisites: - NOTES and PPT's.	
Course Objectives:	
<ul style="list-style-type: none"> • Remember and learn about LAN, MAN, WAN, RAM, ROM types and precautions • Using DOS, MS office features and terminologies. • To learn and use internet and email services, ERP login and DBMS 	
Course Outcome:	
<p>CO1 - Understanding and remembering the fundamentals of computer.</p> <p>CO2- Remember the use of MS office, WINDOWS and DOS.</p> <p>CO3-To understand and remember the role of modem services E- commerce, ERP concepts and DBMS.</p>	
Teaching pedagogies: Practicals, PPT's, Notes	

CURRICULUM:

Unit No.	Title & Contents	Hours
1	<u>Computer Fundamentals</u> Features of Computer System, Block Diagram, Hardware Input & Output Devices, CPU, RAM, ROM, Software - System, Application S/W, Networks - LAN, MAN, WAN, Topologies, Viruses - Types, Precautions	06
2	<u>WINDOWS & DOS and MS Office</u> Features, Terminologies - Desktop, Windows, Wallpaper, Icons, File, Folder, etc., Windows Explorer- (Assignment with files, folders), Accessories - Paint, Notepad, Calculator. Introduction and Features, Internal Commands - DIR, CLS, VER, VOL, DATE, TIME, COPY, TYPE, REN, DEL, CD, MD, RD), External Commands - FORMAT, ATTRIB, SCANDISK, TREE, MORE, EDIT etc., Wildcards (question mark ?, asterisk *) MS Word, MS Excel, MS PowerPoint, MS Access	14
3	<u>INTERNET / E-MAIL</u> History, Pre-requisites for Internet, Role of Modem, Services - Emailing, Chatting, Surfing, Blog, Search Engines, Browsers, Dial Up, Domains, Broadband, Concepts of Web upload, download, Threats - Spyware, Adware, SPAM	05
4	<u>E-Commerce, ERP Concepts & DBMS Concepts- (Data Base Management Systems)</u> Concepts of B-to-B, B-to-C, ERP concept, SAP Concepts Definition-DBMS, Table, Data Types, Record, Fields	05
	TOTAL	30

Text Books:

- 1.Computer Fundamentals - P.K. Sinha, or Rajaraman
- 2.A First Course In Computers - Sanjay Saxena Publisher Vikas Publishings -
Publishing Year 2001

Reference Books:

1. DOS Guide – Peter Norton
2. Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey Publisher BPB Publications – Publishing Year 1997

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32IKL101	Course Name: Hospitality Laws
Course Category: IKS	Credit: 2 Teaching Scheme: L - 2 / P - 0
Evaluation Scheme: CA - 20 /MSE-10/ ESE - 20	Duration: 2 hours
Prerequisites: - Refer to the PPT	
Course Objectives: Students will about the different acts, types of contracts, procedures, conditions and policies. Students will remember the laws of hotels and restaurants under municipal corporation.	
Course Outcome: CO1 - Students will be able to remember about the Indian Contract act, consumers act, sales of goods act, food adulteration act, shops and establishments act and environmental protection act CO2 - Students will learn and remember the policies, licenses and the procedure and industrial legislation.	
Teaching Pedagogies: PPT, notes, group discussions	

CURRICULUM:

Unit	Content	Teaching Hours
1	Indian Contract Act Definition of Contract, Proposal, Agreement, Consideration, etc. Essentials of Valid contract Competent Parties Types of Contracts - valid, void and voidable. Performance of Contract Discharge of Contract Remedies for Breach of Contract Indemnity and Guarantee	04
2	Consumers Protection Act Definitions – Consumer, Complaint, Defect in goods, Deficiency in service, Unfair trade practice, Restricted trade practice Procedure for redressal of grievances before District	04

	Forum, State Commission, and National Commission. Other related provisions.	
3	Sale of Goods Act Essentials of valid Sale Conditions and Warranties Unpaid seller and his rights Rights and duties of seller and buyer	03
4	Food Adulteration Act Principles of food laws regarding prevention of adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities etc., and AGMARK	04
5	Shops and Establishments Act Procedure relating to registration of hotel, Lodges, Eating Houses, Restaurants, and other related provisions.	03
6	Environmental Protection Act - Important provisions under The Water (Prevention and control of Pollution Act The Air (Prevention and Control of Pollution) Act	03
7	Licenses and Permits Licenses and permits for hotels and catering establishments - Procedure for procurement, bye Laws of hotels and restaurant under municipal corporation - Renewal Suspension and termination of licenses.	04
8	Industrial Legislation Factory Act - Definition of Factory, Worker, Health Safety and Welfare provisions. Industrial Disputes Act - Definition of Industry, Manufacturing process, Industrial Dispute, provisions relating to strike, lock-out, retrenchment, lay-off and Authorities for settlement of Industrial Disputes. Payment of Wages Act - Definition of Wages, Authorized deductions from the wages Workmen's Compensation Act - Definition of Dependent, Disablement, Occupational disease, liability of the employer to pay compensation and amount of compensation.	05
TOTAL		30

Text Books:

Mercantile Law - N.D. Kapoor

Reference Books:

1The students should refer to the respective Acts

Online Resources:

NPTEL / SWAYAM

SEMESTER - II

Course Code: BCA32MML103 **Course Name:** Indian Cuisine & Regional Culture (Th.)

Course Category: MM **Credit:** 3 **Teaching Scheme:** L - 3 / P - 0

Evaluation Scheme: CA - 40 / MSE-20/ ESE - 40 **Duration:** 2 hours

Prerequisites: - Refer to class PPT, remember the basics of Indian and regional cuisine.

Course Objectives:

- To recall fundamental Indian kitchen rules, cuisine philosophy, and terminology.
- To understand the cultural significance of Indian meals and the concept of curry.
- To apply knowledge to prepare basic Indian gravies and identify regional culinary characteristics.
- To understand regional Indian cuisines, considering cultural, historical, and environmental influences.

Course Outcome:

- CO1 Students will be able to recite the rules and principles governing Indian kitchen etiquette.
- CO2 They will be able to describe the fundamental philosophy and anthropological significance of Indian cuisine. Students will understand the cultural and social importance of Indian meals.
- CO3 They will comprehend the diverse flavors and techniques employed in Indian culinary traditions.
- CO4 Students will demonstrate the ability to prepare basic Indian gravies like masala and paste.
- CO 5 Students will analyze the differences and similarities between various regional Indian cuisines.

Teaching Pedagogies

1Lectures and Presentations

2. Organize regular hands-on cooking demonstrations where students can learn to prepare basic Indian gravies, spice blends, and traditional dishes under the guidance of experienced chefs or instructors.

3. Assign case studies or group projects that require students to research and analyze different aspects of regional Indian cuisines, including their cultural significance, historical evolution, and adaptation to local ingredients and cooking methods.
4. Facilitate interactive discussions and debates on topics such as the globalization of Indian cuisine, culinary authenticity versus innovation, or the sustainability of traditional food practices.
5. Assessment methods such as quizzes, exams, cooking assignments, and research papers to evaluate students' understanding of course content

CURRICULUM:

Unit No.	Title & Contents	Hours
1	Introduction to Indian kitchen , Indian kitchen - Rules	03
2	Indian food Philosophy	03
3	Anthropology of food	03
4	Why Indian meals? What is curry?	03
5	Herbs and spices used in Indian cuisine	03
6	Basic Indian gravies -Masala, Paste	03
7	Indian breakfast and snacks, Special Meals, beverages	03
8	Indian culinary terms	03
9	Gujarati Food and Jain food	03
10	Maharashtra's food culture	03
11	Kashmiri cuisine	03
12	Awadhi, Hyderabad cuisine	03
13	Panjabi food culture	03
14	Kerala, Karnataka and Andhra Pradesh's food culture	03

15	East Indian food culture	03
	TOTAL	45

Text Books:

1. 50 great curries of India - Camellia Panjabi and Parmindar Bali.
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32MML104	Course Name: Food and Beverage Service (Th.)	
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 40 / MSE-20/ ESE - 40		Duration: 2 hours
Prerequisites: - Creation and distribution of -		
<ul style="list-style-type: none"> • Power Point Presentations • Handouts • Videos <p>Are required for upcoming session</p>		
Course Objectives:		
<ul style="list-style-type: none"> • To provide knowledge about Food & Beverage Service Department. • To inculcate professional attitude and skills within students. • To make students industry ready 		
Course Outcome:		
<ul style="list-style-type: none"> • CO 1 - Students will be able to understand and learn the origin of the Food & Beverage Service industry, difference between commercial and non-commercial catering, different types of F & B outlets and specific features to distinguish from one another. • CO 2 - They will remember the Equipments name, learn the usage and apply the service techniques and skills wherever required for future service implementation. • CO 3 - They will learn, remember different job roles and responsibilities with required attitudes and attributes for future application • CO 4 - They learn, remember and students will be able to understand the differences between the meals, and what to serve when with specific service style and can plan the menu with accurate food accompaniments required for specific food dishes. 		
Teaching Pedagogies:		
<ul style="list-style-type: none"> • Power point presentation, 		

- Classroom Teaching,
- Case studies
- Lecture Talks
- Seminar
- Workshops

CURRICULUM:

Unit	Title & Contents	Hours
1	<u>The Food & Beverage Service Industry</u> Introduction to the Food & Beverage Industry Classification of Catering Establishments (Commercial & Non-Commercial) Introduction to Food & Beverage Operations (Types of F&B Outlets)	08
2	<u>Food & Beverage Service areas in a Hotel</u> Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive Lounges, Business Centers, Discotheques & Night Clubs. Auxiliary areas	08
3	<u>Food & Beverage Service Equipment</u> Types & Usage of Equipments- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables, Special Equipment Care & maintenance	06
4	<u>Food & Beverage Service Personnel</u> Food & Beverage Service Organization Structure - Job Descriptions & Job Specifications Attitudes & Attributes of Food & Beverage personnel, competencies. Basic Etiquettes Interdepartmental relationship	06
5	<u>Types of Food & Beverage Service</u> Mis-en-place & Mis-en-scene Table Service -English / Silver, American, French, Russian Self Service - Buffet & Cafeteria Specialized Service - Gueridon, Tray, Trolley, Lounge, Room etc. Single Point Service - Take Away, Vending Kiosks, Food Courts & Bars, Automats	08
6	<u>Types of Meals & Menu Knowledge</u> Breakfast - Introduction, Types, Service Methods, Brunch	09

Lunch Hi - Tea Dinner Supper Introduction Types -Ala Carte & Table D'hote Menu Planning, considerations and constraints Menu Terms. Classical French Menu. Classical Foods & its Accompaniments with Cover.	
	TOTAL 45

BCA32MML103Text Books:

1. Food & Beverage Service - Lillicrap & Cousins, ELBS - Publisher - Edward Arnold - Publishing Year 2005
2. The Modern Restaurant Service - John Fuller, Publisher - Hutchinson - Publishing Year 1988

Reference Books:

1. Food & Beverage Service Training Manual - Sudhir Andrews, Publisher - 2004 Tata McGraw Hill - Publishing Year 2013

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32VSP103	Course Name: Indian Cuisine & Regional Culture (Pr.)	
Course Category: VSC	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 30 / PR-20		Duration: 2 hours
Prerequisites: - Remember the basics of Indian cuisine and regional culture, kitchen tool kit and personal grooming and hygiene maintained.		
Course Objectives:		
<ol style="list-style-type: none"> 1. To Master the preparation and cooking techniques of traditional dishes from various Indian regions. 2. Understand the cultural and historical influences on different regional cuisines of India. 3. To Develop skills in designing, planning, and presenting comprehensive regional and festival-themed menus. 		

Course Outcome:

CO 1. Students will master the preparation and presentation of authentic Indian regional dishes, enhancing their culinary skills and cultural knowledge.

CO 2. They will develop an appreciation for the diversity of Indian cuisine and the historical contexts that shape it.

CO 3. Students will gain proficiency in menu planning and execution, focusing on balance, nutrition, and visual appeal.

CO 4. They will be equipped with the skills to innovate and adapt traditional recipes for various dining settings and business models.

Teaching Pedagogies

1. Hands-On Cooking Demonstrations, Collaborative Group Work ,Interactive Workshops and Tastings
2. Create a hands-on learning environment where students can practice preparing regional dishes in a well-equipped kitchen lab. Encourage students to taste and critique each dish, developing their palate and understanding of regional flavors.
3. Assign projects where students design a small meal preparation and take-away food business plan.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Gujarati thali - khatti Meethi Dal , Khandvi, Phulka, Methi Rangan Nu Shaak ,Chach Wali Khichdi , Mohan Thal	02
2	Maharashtrian thali – Puran Poli, Amti, Aloo chi Bhaji,Kadhi, Poori, Shri Khand ,Kanda Bhaji	02
3	South Indian thali – Rassa, Lemon Rice, Mendu Vada Idle , Dosa, Coconut Chutney, Moong Dal Payasam.	02
4	Panjabi thali – Butter Chicken, Lachha Paratha, Lesuni Palak, Paneer Tikka Dal Makhani, Jeera Rice, Kesar Ferni	02
5	Kashmiri wazwan - Mutton Rogan Josh, Gosht Yakhni Shorba, Goshtaba, Kashmiri Pulao, Shirmal , Kashmiri Shufta	02
6	Awadhi menu – Mutton Biryani, Chicken korma, Paratha , Shahi Pulao seviyan ka muzaffar	02

7	Tamil Nadu Cuisine- Chicken Chettinad, Pollachi Nandu Fry, Puliyo dharai Rice, Pongal , Murukku.	02
8	Uttar Pradesh Cuisine - Pasanda Kabab, Bedmi Puri With Aloo Ki Sabji , Veg Tehri, Kachori, Banarasi Chaat .	02
9	Haryana Cuisine - Rabadi, Bajre ki Khichdi, Lassi, Methi Gajar ki Sabji, Bathua Rita, Poori	02
10	Ladakh Cuisine - Thukpa, Skyu- Masala Maggi, Butter Tea, Chutagi, Momos,	02
11	Karnataka Cuisine - Bisi Bele Bhaat, Rava Keseri, Rawa kane fry , Mysore Masala Dosa , Korri Gassi.	02
12	Kerala Cuisine - Puttu and Kandala Curry, Malabar Paratha, Nandan Kozhi Varuthathu, Thalassery Biryani.	02
13	Goan Cuisine - Chicken Cafreal, Feijoda, Sorak, Crab Xacuti, Sannas	02
14	Rajasthani Cuisine - Jodhpur mirchi vada, Baati, Panchmel Dal, Rotla Pulka , Gujia ,	02
15	Madhya Pradesh menu - Poha, bhutte ka kees, Palk Poori , Biryani Plaf, Malpua	02
17	Bihari Cuisine - Litti Chokha, Ghugni, Lauki Chana Dal, Sattu ka Paratha, Steam Rice , Thekua Dessert .	02
	TOTAL	30

Text Books:

1. 50 great curries of India - Camellia Panjabi and Parmindar Bali
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008

Reference Books:

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32VSP104 **Course Name:** Food and Beverage Service (Pr.)

Course Category: VSC **Credit:** 1 **Teaching Scheme:** L - 0 / P - 2

Evaluation Scheme: CA - 30 / PR-20	Duration: 1 hours
Prerequisites: - Students are required to go through the course materials before starting of the practical session for better learning and practice.	
Course Objectives:	
<ul style="list-style-type: none"> • To provide knowledge about Food & Beverage Service Department. • To inculcate professional attitude and skills within students. • To make students industry ready 	
Course Outcome:	
<ul style="list-style-type: none"> • CO1 - Students will learn, remember, and apply restaurant etiquette, and hygiene practices in the Hotel & Catering industry. • CO2 - Students will learn how to do the mise-en-place, mise-en-scene, and the necessary layouts of table set-up for future application. • CO3 - Students will adopt the technique of water service, handling service gear, holding and carrying plates, and glassware for smooth restaurant operations. • CO4 - Students will be able to handle different situations occurred during the service operations and can act accordingly. • CO5 - Students will be able to set up different types of table covers as per the menu, breakfast layouts, and can do the clearance, bill presentation by following the techniques in the future. 	
Teaching Pedagogies: Practically demonstrating the sessions in the F & B Service Training Restaurant.	

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Restaurant Etiquettes	02
2	Restaurant Hygiene practices	02
3	Mise-en-Place and Mise-en-Scene	02
4	Identification of Equipments	02
5	Laying & Relaying of Table cloth	02
6	Rules for laying a table	02
7	Carrying a Salver / Tray	02
8	Service of Water	02
9	Handling the Service Gear	02

10	Carrying Plates, Glasses & other Equipments	02
11	Clearing an Ashtray	02
12	Situations like spillage	02
13	Setting of Table d' hote and A La Carte covers.	02
14	Breakfast Table Lay - out and Service (Indian, American, English, Continental)	02
15	Crumbing, Clearing, Presenting the bill	02
	TOTAL	30

Text Books:

1. Food & Beverage Service - Lillicrap & Cousins, ELBS - Publisher - Edward Arnold - Publishing Year 2005
2. The Modern Restaurant Service - John Fuller, Publisher - Hutchinson - Publishing Year 1988

Reference Books:

1. Food & Beverage Service Training Manual - Sudhir Andrews, Publisher - 2004 Tata McGraw Hill - Publishing Year 2013

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32SEL102	Course Name: Development of Soft Skills
Course Category: SEC	Credit: 2
	Teaching Scheme: L - 2 / P - 0
Evaluation Scheme: CA - 20 / MSE-10/ ESE-20	Duration: 1 hours
Prerequisites: - students should go through the study materials.	
Course Objectives:	
<ul style="list-style-type: none"> • To make students industry ready. • To make students aware about the professional etiquettes to be maintained in the industry. 	
Course Outcome:	
<p>CO1 - Students will remember the etiquettes necessary for personal development.</p> <p>CO2- students will learn and implement the presentation skills and business counselling skills.</p> <p>CO3- Students will learn an implement the grooming and hair styling.</p> <p>CO4- Students will remember the customer service skills, multitasking skills and professionalism.</p>	

Teaching Pedagogies:

Classroom discussion, videos, workshops

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Personal Development, Etiquette, Dressing	08
2	Communication Skills, Presentation Skills, Interview Preparation, Business Counseling	06
3	Personal Grooming, Makeup and Hair Styling, Impression Management	08
4	Customer Service Skills, Multitasking Skills, Professionalism	08
	TOTAL	30

Text Books:

1. Communication – C.S. Rayudu

Reference Books:

1. Effective Business Communication – Asha Kaul

Online Resources:

NPTEL / SWAYAM

SEMESTER - III

Course Code: BCA32MML201	Course Name: Advanced Bakery & Patisserie - Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 hours
Prerequisites: - Students should have the idea about basic baking and food safety and hygiene		
Course Objectives: <ul style="list-style-type: none"> • To be able to invent and do various experimental baking. • To gather knowledge about business and marketing strategies, nutritional and dietary considerations • To become an expert in confectionery and chocolate work like cake decoration and presentation. 		
Course Outcome: <ul style="list-style-type: none"> • CO1 - Students will be able to learn and practical usage of icing and topping. Meringues & ice- cream. • CO2 -They will learn and can create different types of sugar arts & sculptures. 		

<ul style="list-style-type: none"> • CO3 - They will be learn, understand and remember the process of chocolate manufacturing its types, tempering of chocolate, cocoa butter, white chocolate. • CO4 - They will learn and practise, making of cookies & bread art, types of cookies and its famous region.
Teaching Pedagogies: <ul style="list-style-type: none"> • Power point presentation, • Workshop, seminar, • Guest lecture

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<u>Icing and topping</u> Recipes -Use, Difference between toping and icing, Varieties	5
2	<u>Dessert & Frozen dessert</u> Dessert Basic Plating ideas, Types of Dessert, International Dessert, Hot and Cold Dessert Additives and preservative, manufacturing, types, classification, Method of preparation ice cream	10
3	<u>Meringues & Ice cream</u> Use, types- French- Swiss- Italian, cooking of Meringues, Factors affecting stability Types, definition, flavors, Topping, Gelato	10
4	<u>Sugar Arts & Sculpture</u> Types of Sugar, Sugar Stages, Nougatine Sculpture, Pastillage Sculpture Ice Carving, Tallow Sculpture, Pastillage , Mash potato sculpture, Styrofoam sculpture	8
5	<u>Chocolate Manufacturing</u> History, process , types , Tempering of chocolate, cocoa butter, white chocolate, Chocolate Sculpture	4
6	<u>Cookies & Bread Art</u> Cookies History, Types of cookies, Famous region Cookies, Macrons, Biscuit Vegetable Bread, Fruit Bread, Bread Display, Bread flour Art,	8
	TOTAL	45

Text Books:

1. Bread & Bread Machines – Christine Ingram And Jennie Shapter
2. Bakery and Confectionary - Jon Kingslee

Reference Books:

1. Chocolate & Coffee - Catherine Atkinson
2. The Encyclopedia of Baking A Practical Guide

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32MMP201	Course Name: Advanced Bakery & Patisserie - Pr.	
Course Category: MM	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 2 hours
Prerequisites: - Students should know about Dough and Batter Preparation, Equipment and Tool Usage.		
Course Objectives:		
<ul style="list-style-type: none"> • To be able to encourage creativity and experimentation with new ingredients, techniques, and flavor combinations in the bakery and patisserie arts. • To be able to incorporate nutritional knowledge and accommodate dietary restrictions in bakery and patisserie products. • To be able understand the art and science of confectionery, including chocolate tempering, molding, and creating various candies and confections. • To be able to learn advanced cake decoration techniques, including fondant work, sugar art, and intricate piping, emphasizing aesthetics and creativity 		
Course Outcome:		
<p>CO1- Students will be learn & implement Cookies & Biscuits - Nankhatai , Chocó chip Cookies, Karachi Karachi biscuits, Shrewsbury biscuits,</p> <p>Pastry- Shortcrust , Apple pie , Mini Tarts Chocolate Making Art- Dry fruit Chocolate, Coconut Chocolate, Rum Ball ,Chocolate Bar, Chocolate Cracker Kit Kat</p> <p>CO2- They will be learn & implement Art- Sugar Stages, Nougatine Bar , Nougatine Sculpture Danish pastry - Pear , strawberry French Pastry - Croissants, Mille feuille American Mousse, Strawberry Mousse French Mousse - Mango Mousse</p> <p>CO3- They will be learn & implement Meringues - Cooking Method, Meringues Garnish, Italian, French, Swiss</p> <p>International Dessert - Baked Alaska Sugar Paste - Fondant art, Ganache, and glazes, Marzipan Sugar Paste - Royal Icing work, , Pastillage art.</p> <p>CO4- - They will be learn & implement International Dessert - , Tiramisu , Poached</p>		

Pear in Red Wine Gateaux – Chocolate, Fruit, Pine apple Up Side Down Puff pastry – Mix veg, cheese , Chicken, Apple Apple strudel CO5- They will be learn & implement Theme Cake - Christmas Pudding ,cake Cup Cake, Yule log cake Chocolate Sculpture – Chocolate Garnish Sugar Art - Nougatine Art , Caramel art Teaching Pedagogies: Demonstration, Hands on Training, Workshop

PRACTICAL TOPICS:

Sr. No.	Title & Contents	Hours
1	Cookies & Biscuits – Nankhatai , Chocó chip Cookies, Karachi Karachi biscuits, Shrewsbury biscuits,	2
2	Pastry - Shortcrust , Apple pie , Mini Tarts	2
3	Chocolate Making Art - Dry fruit Chocolate, Coconut Chocolate, Rum Ball , Chocolate Bar, Chocolate Cracker Kit Kat	2
4	Sugar Art - Sugar Stages, Nougatine Bar , Nougatine Sculpture	2
5	Danish pastry – Pear , strawberry French Pastry – Croissants, Mille feuille	2
6	American Mousse , Strawberry Mousse French Mousse – Mango Mousse	2
7	Meringues – Cooking Method, Meringues Garnish, Italian, French, Swiss International Dessert - Baked Alaska	2
8	Sugar Paste - Fondant art, Ganache, and glazes, Marzipan	2
9	Sugar Paste – Royal Icing work, , Pastillage art.	2
10	International Dessert - , Tiramisu , Poached Pear in Red Wine	2
11	Gateaux – Chocolate, Fruit, Pine apple Up Side Down	2
12	Puff pastry – Mix veg, cheese , Chicken, Apple	2

	Apple strudel	
13	Theme Cake - Christmas Pudding ,cake Cup Cake, Yule log cake	2
14	Chocolate Sculpture - Chocolate Garnish	2
15	Sugar Art - Nougatine Art , Caramel art	2
	TOTAL	30

Text Books:

1. Bread & Bread Machines - Christine Ingram And Jennie Shapter
2. Bakery and Confectionary - Jon Kingslee

Reference Books:

1. Chocolate & Coffee - Catherine Atkinson
2. The Encyclopedia of Baking A Practical Guide

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32MML202	Course Name: Quantity Food Production	
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 hours
Prerequisites: - Students should be knowledgeable and skills needed to effectively manage and execute food production on a large scale, ensuring quality, safety, and efficiency.		
<ul style="list-style-type: none"> • Course Objectives: • To be able to Menu Planning and Development: Learn how to plan and develop menus for large groups, considering nutritional balance, dietary restrictions, cost control, and food preferences. • To be able to learn methods for effective portion control and cost management to ensure profitability and reduce waste in quantity food production. • To be able to Gain expertise in standardizing recipes and scaling them up or down without compromising quality and consistency. 		
Course Outcome:		
<p>CO-1 Students will be learn about the Quantity food Production, Kitchen Planning, Different kitchen outlets(Industrial , School, Flight kitchen , Outdoor events) ,Purchasing , Menu planning , Store control, Preparation and cooking, Cost control, Quality control, Portion control, Standard Recipe_Larder Kitchen- Operations, Charcutiere, Sandwiches, Galantine, Mousse and Moussiline, Pate and Terrines, Appetizers Salads, Dressing.</p>		

CO-2 They will be learn about the Meat Cookery -Poultry , Mutton, Lamb , Beef , Pork Quality factors , Cuts , Uses , Cooking Method , Recipes , Sausages , Accompaniments

CO-3 They will be learn about the Flour Pastry and cheesec Principles of Pastry Making, Short pastry , Puff Pastry , Filo Pastry, Choux Pastry, Types of Cheese , Country And origin of Cheese

CO-4 They will be learn about the Menu planning -17 Course menu , Table-d-hote , Carte de Jour, A la Carte , Banquet , Buffet , Cocktail , Point to consider to plan the menu .

CO-5 They will be learn about the Basics of Food Safety for Catering Business. Food Safety law, FSSAI, License and Registration and Modification, Menu Declaration. Hygiene conditions to run Food Business.

Teaching Pedagogies - Power point presentation, Workshop, seminar, Guest lecture

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Quantity food Production , Kitchen Planning, Different kitchen outlets(Industrial , School, Flight kitchen , Outdoor events) ,Purchasing , Menu planning , Store control, Preparation and cooking, Cost control, Quality control, Portion control, Standard Recipe .	9
2	Larder Kitchen- Operations, Charcutiere, Sandwiches, Galantine, Mousse and Moussiline, Pate and Terrines, Appetizers Salads, Dressing.	5
3	Meat Cookery -Poultry , Mutton, Lamb , Beef , Pork Quality factors , Cuts , Uses , Cooking Method , Recipes , Sausages , Accompaniments	8
4	Flour Pastry and cheese : Principles of Pastry Making, Short pastry , Puff Pastry , Filo Pastry, Choux Pastry, Types of Cheese , Country And origin of Cheese	8
5	Menu planning -17 Course menu , Table-d-hote , Carte de Jour, A la Carte , Banquet , Buffet , Cocktail , Point to consider to plan the menu .	8

6	Basics of Food Safety for Catering Business Food Safety law, FSSAI, License and Registration and Modification, Menu Declaration. Hygiene conditions to run Food Business.	7
	TOTAL	45

Text Books:

- Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Reference Books:

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
2. The book of Ingredients- Jane Grigson
3. Food Commodities- Bernard Davis

Online Resources:

NPTTEL / SWAYAM

Course Code: BCA32MMP202	Course Name: Quantity Food Production - Pr.	
Course Category: MM	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 hours
Prerequisites: - Students should be knowledgeable and skills needed to effectively manage and execute food production on a large scale, ensuring quality, safety, and efficiency.		
Course Objectives:		
<ul style="list-style-type: none"> • To be able to learn how to plan and develop menus for large groups, considering nutritional balance, dietary restrictions, cost control, and food preferences. Cooking Techniques: Develop skills in various cooking methods suitable for quantity food production, such as baking, grilling, roasting, steaming, and frying. • To be able to learn methods for effective portion control and cost management to ensure profitability and reduce waste in quantity food production. Team Coordination and Communication: Understand the importance of coordination and communication with other departments, such as procurement, service, and nutrition, to ensure seamless operations. • To be able to Gain expertise in standardizing recipes and scaling them up or down without compromising quality and consistency. 		

Course Outcome:

CO1 – Students will be learn & implement Canapés - 6 types, Cheese board 6 types of cheese with accompaniments, Poultry - French Starter , Soup , Main course , Salad , Dessert

CO2- They will be learn & implement Lamb - Arabic Starter , Soup , Main Course , salad , Dessert ,Cold Buffet - 4 salad , Pickled and marinated Vegetable , Chicken Salami , Sandwiches Sea food - Prawn Starter, Fish Soup , Fish Main Course , Salad ,Dessert

CO3- They will be learn & implement Chicken Galantine , Chicken Sausages , Chicken Terrain ,Outdoor Catering, Vegetable Carving - Presentation

CO4- Students will be learn & implement Bulk Cooking, Pastry - Jam tart , Choux Pastry , Puff pastry, Bread Accompaniments

CO5- They will be learn & implement Vegetable Entre Course, Bulk Cooking, Trade Test Surprise Basket

Teaching Pedagogies - Demonstration, Hands on Training, Workshop

PRACTICAL TOPICS:

Sr. No.	Title & Contents	Hours
1	Canapés - 6 types	2
2	Cheese board 6 types of cheese with accompaniments (Industrial Visit)	2
3	Poultry - French Starter , Soup , Main course , Salad , Dessert	2
4	Lamb - Arabic Starter , Soup , Main Course , salad , Dessert	2
5	Cold Buffet - 4 salad , Pickled and marinated Vegetable , Chicken Salami , Sandwiches	2
6	Sea food - Prawn Starter, Fish Soup , Fish Main Course , Salad ,Dessert	2
7	Chicken Galantine , Chicken Sausages , Chicken Terrain ,	2
8	Outdoor Catering (Food Stall)	2
9	Vegetable Carving - Presentation	2
10	Bulk Cooking (Mid Day Meal Factory Visit)	2
11	Pastry - Jam tart , Choux Pastry , Puff pastry	2
12	Bread Accompaniments	2
13	Vegetable Entre Course	2
14	Bulk Cooking (@ social Event with Planning ,Costing & Service)	2
15	Trade Test Surprise Basket	2
	TOTAL	30

Text Books:

Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold

– Publishing Year 2004 2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. – Publishing Year 2003
Reference Books: 1. The Professional Chef (4th Edition)- Le Rol A. Polsom 2. The book of Ingredients- Jane Grigson 3. Food Commodities- Bernard Davis
Online Resources: NPTEL / SWAYAM

Course Code: BCA32VSP201	Course Name: Beverage Service – Pr.	
Course Category: VSC	Credit: 1	Teaching Scheme: L -0 / P - 2
Evaluation Scheme: CA – 30 / ESE – 20		Duration: 2 hours
Prerequisites: - Students are required to go through the course materials before starting of the practical session for better learning and practice.		
Course Objectives:		
<ul style="list-style-type: none"> • To gather managerial skills for smooth operation of outlets and handling different situations. • To make students practically aware of beverage service techniques with exact accompaniments. 		
Course Outcome:		
<ul style="list-style-type: none"> • CO1 – Students will develop managerial skills and be able to conduct briefing, debriefing in outlets. • CO2 – They will be able to take beverage orders; can service different type’s wines and spirits in appropriate glasses with specific accompaniments. • CO3 – They can service cigars and cigarettes if required in outlets. • CO4 - They will be able to handle different situations during operation hours. 		
Teaching Pedagogies: Practically demonstrating the sessions in the F & B Service Training Restaurant and IHM Bar.		

PRACTICAL TOPICS:

Unit No.	Title & Contents	Hours
1	Conducting Briefing/ De-Briefing for F & B outlets	02
2	Taking an Order for Beverages	02
3	Service of aperitifs	02

4	Wine bottle, Identification, Glasses, Equipment, Required for service.	02
5	Reading a wine label (French, German)	02
6	Types of Glasses & equipment used in the bar	02
7	Service of Sparkling, Aromatized, Fortified, Still Wines.	02
8	Menu Planning with wines and service of food & wine	02
9	Service of cigars and cigarettes.	02
10	Service of Spirits – Rum, Gin, Vodka, Whisky, Brandy, Tequila etc.	02
11	Situation Handling	02
12	Revision	02
13	Revision	02
14	Revision	02
15	Revision	02
	TOTAL	30

Text Books:

1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Food and Beverage Management – ParthoPratim Seal – Oxford Higher Education

Reference Books:

1. Food & Beverage Management & Cost Control – Jay Prakash Kant – Aman Publications

Online Resources:

NPTTEL / SWAYAM

Course Code: BCA32VSP202

Course Name: Introduction to Advanced Excel

Course Category: VSC

Credit: 1

Teaching Scheme: L - 0 / P - 2

Evaluation Scheme: CA – 30 / ESE – 20	Duration: 2 hours
Prerequisites: -Students should remember basics of computers and excel.	
Course Objectives: <ul style="list-style-type: none"> • To provide basic knowledge of excel to students from business perspective. • To provide information of various formulas of excel. • To provide knowledge of various functions used in analysis of data. 	
Course Outcome: <p>CO1 – Students will be able to learn the basics of excel</p> <p>CO2 –They will be able to implement various formulas of excel required in hospitality industry.</p>	
Teaching Pedagogies: Computer lab	

CURRICULUM:

Unit	Content	Teaching Hours
1	<u>Excel Overview</u> 1.1 Cell Basics, Modify Row, Column, Cells, Formatting Cells, Worksheet Basics 1.2 Page Layout, Simple Formulae 1.3 Relative and Absolute Cell Reference 1.4 Basic Functions 1.5 IF and related functions 1.6 Power functions 1.7 Statistical functions 1.8 Group rows or columns 1.9 Math functions 1.10 Date and Time functions 1.11 Array formulas and functions 1.12 Reference functions 1.13 Text functions 1.14 Information functions 1.15 Hide and show groups, Create a subtotal, View groups by level	11
2	<u>Pivot Tables, What-If Analysis</u> 2.1 Create a PivotTable 2.2 Pivoting data 2.3 Change the row 2.4 Add columns 2.5 Add a filter 2.6 Add a slicer Create a PivotChart 2.7 Various charts (Bar, Column, Pie, Line, etc.) 2.8 Lookup and reference	11
3	<u>Advance Filtering, Dashboard</u>	8

3.1 Working with tables 3.2 Filter and sorting functions 3.3 Setting up data for outlining 3.4 Formatting picture styles 3.5 Creating linked worksheets 3.6 Formatting Column row tiles 3.7 Dashboard Introduction 3.8 Creating Dashboards 3.9 Pivot Table in Dashboard	
TOTAL	30

Text Books:

1. Excel 2019 Bible, Wiley
2. Excel 2019 All in one for Dummies, Slaying Excel Dragons

Reference Books:

1. Power Pivot and Power BI, by Rob Collie and Avichal Singh

Online Resources:

NPTEL / SWAYAM

SEMESTER - IV

Course Code: BCA32MML203	Course Name: Advanced Food Production – Th.	
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 hours
Prerequisites: - Basic knowledge of culinary principles and techniques, including knife skills and food safety practices. Prior experience or coursework in fundamental cooking methods and kitchen operations.		
Course Objectives: <ul style="list-style-type: none"> • To provide a comprehensive understanding of larder operations, including the functions, equipment, and hierarchy within the Garde Manger section. • To develop proficiency in preparing, presenting, and storing various cold dishes, appetizers, and charcuterie, with a focus on both edible and non-edible artistic displays. • To impart knowledge on meat and fish cookery, including selection, storage, appropriate cooking methods, and the principles affecting quality and tenderness. 		
Course Outcome: <ul style="list-style-type: none"> • CO 1- Students will be able to effectively manage and operate a larder section, demonstrating knowledge of equipment, terminology, and staff hierarchy. • CO 2- Students will acquire skills in creating, presenting, and preserving an array of cold dishes, charcuterie, and artistic food displays. 		

- **CO 3**-Students will demonstrate competence in selecting, storing, and cooking various meats and fish, applying appropriate methods to ensure quality and tenderness.

Teaching Pedagogies: PPT, Group discussions , classroom discussions, workshops

CURRICULUM:

Unit No.	Title & Contents	Hours
1	Introduction to Larder function Larder Terminology and Vocabulary Hierarchy of larder staff Larder control Larder introduction Equipments of larder layout of The larder section Function of larder Duties & Responsibilities Garde Manger Chef	8
2	Appetizers and presentation of Hors d'oeuvres Mousse and moussiline Difference Preparation of Mousse & moussiline ChaudFroid Aspic and Gelee Preparation of Quenelle , Parfets and Roulades Sandwich , making , storage , types , classification	6
3	Art Of Garde Manger Pastillage Salt Dough Fruit and vegetable display Tallow Sculpture Ice carving Non edible display	5

4	<p>Charcutiere Production, classification, processing of Sausages Forcemeats Marinades, cures, brines Knowledge of cold meat platter Types & uses of chaudfroid Preparing aspic & gelee Ham Bacon & Gammon Difference Processing</p>	10
5	<p>Meat Cookery Understanding meats - Composition, structure & basic quality factors Aging, Factors affecting tenderness Appropriate cooking methods. Lamb / Beef / Veal / Pork Selection Criteria Principles of Storage & thawing Cuts (uses & suitable cooking methods) Principles of Storage & thawing Cuts of poultry (uses & suitable cooking methods) Description and uses of - Duck, goose, turkey, guinea-fowl & quail.</p>	8
6	<p>Fish Mongery Introduction to fish Mongery, Classification of fish with examples(local names also) Selection & storage of fish & shell fish Cuts of fish Cooking of fish</p>	8
	TOTAL	45

Text Books:

1. Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003

3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers – Publishing Year 2008
 4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

Reference Books:

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
2. The book of Ingredients- Jane Grigson
3. Food Commodities- Bernard Davis

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32MMP203	Course Name: Advanced Food Production - PR	
Course Category: MM	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 2 hours
<p>Prerequisites: - Basic proficiency in fundamental cooking techniques and kitchen safety practices. Prior experience or coursework in introductory culinary arts, including basic knife skills and recipe execution.</p>		
<p>Course Objectives:</p> <ul style="list-style-type: none"> • To familiarize students with a diverse range of international and British culinary techniques and recipes, enhancing their practical cooking skills. • To enable students to proficiently prepare and present traditional dishes from various cuisines, including British, Russian, Polish, Hungarian, Romanian, Italian, French, and Mediterranean. • To develop students' ability to create complete, balanced menus reflective of different cultural culinary traditions, emphasizing both taste and presentation. 		
<p>Course Outcome:</p> <ul style="list-style-type: none"> • CO 1 students will be able to prepare and present a wide variety of traditional dishes from British and international cuisines with proficiency and authenticity. • CO 2 Students will demonstrate a deep understanding of culinary techniques specific to different cultural traditions, enhancing their versatility in the kitchen. • CO 3 Students will be capable of designing and executing balanced, visually appealing menus that reflect the culinary practices of various regions around the world. 		
Teaching Pedagogies: Practicals in the basic training kitchen.		

PRACTICAL TOPICS:

Sr. No.	Title & Contents	Hours
1	British Breakfast Items - Toad in the hole , Trifle , British Pancake , Egg, Mushroom, Grilled tomato, Baked Beans	2
2	British Menu – Bangers and Mash ,Cornish pasties ,Red lentil and tomato soup, Sticky Toffee Pudding	2
3	British Menu- Roasted Cauliflower and Turmeric Soup, Chicken Mushroom Pie , Toad in the Hole, British Scones	2
4	British Menu – Roasted Pumpkin Soup ,Mince pies, Lancashire hotpot , Victoria sandwich	2
5	Russia Cuisine - Shchi Soup , Russia Salad , Chicken Stroganoff, Guriyev Porridge	2
6	Poland Cuisine - Flaki Soup, Polish Babka, PolishLazanki , Pączki	2
7	Hungary Cuisine- Goulash Soup,Chicken Paprikash,, Paprika Mushroom Stew , Dobostorta	2
8	Romania Cuisine- Sarmale Mushroom and Mayo Salad , Romanian Meat ball soup, Mucenici	2
9	Italian Cuisine - Minestrone Soup, Caesar Salad , lasagna, Tiramisù	2
10	France Cuisine – French Onion Soup, Cheese Soufflé, Croque Monsieur , French Potato Salad	2
11	Mediterranean –Fattoush salad , Pita bread ,Poached egg in spicy tomato sauce ,Red pepper Hummus ,Spicy meat balls	2
12	Italian – Risotto , Nepoletana Pizza , Lasagne , Gelato	2
13	Italian – Spaghetti Carbonara ,Grilled Polanta with fresh veges , Focaccia ,	2
14	France –Salad Nicosie, Coq au vin , Beans Cassoutet, Chocolate Mousse	2
15	France – Lobster Bisque, Ratatouille, Spinach Soufflé , Cognac Shrimp Burre Blanc , Crepes	2
	TOTAL	30

<p>Text Books:</p> <ol style="list-style-type: none"> 1. Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004 2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
<p>Reference Books:</p> <ol style="list-style-type: none"> 1. The Professional Chef (4th Edition)- Le Rol A. Polsom 2. The book of Ingredients- Jane Grigson 3. Food Commodities- Bernard Davis
<p>Online Resources: NPTEL / SWAYAM</p>

Course Code: BCA32MML204 Course Name: Advanced Food & Beverage Service - Th.		
Course Category: MM	Credit: 3	Teaching Scheme: L - 3 / P - 0
Evaluation Scheme: CA - 60 / ESE - 40		Duration: 2 hours
<p>Prerequisites: Creation and distribution of -</p> <ul style="list-style-type: none"> • Power Point Presentations • Handouts • Videos <p>Are required for upcoming session</p>		
<p>Course Objectives:</p> <ul style="list-style-type: none"> • To provide comprehensive knowledge regarding various management techniques and essential skills required in the Hospitality Industry. • To provide insight into creating a menu, menu editing, and menu engineering. • To develop technical and specialized skills to become successful personnel in the specific area. 		
<p>Course Outcome:</p> <ul style="list-style-type: none"> • CO1 – Students will be able to create, curate and analyze Menu and apply Managerial Skills required in the Hotel and Catering industry. • CO2 – They can prepare Function Prospectus essential for arrangement of every banquet service and plan as per the events. • CO3 – They will be able to handle guests, and different situations that occurred during the operations and can analyze the root cause of the problem and supervise the employees as per the requirement of situations. • CO4 – They will generate knowledge regarding cost, sales and profit for controlling costs and other suitable applications in hotel industry. 		
Teaching Pedagogies:		

- Power point presentation,
- Classroom Teaching,
- Case studies
- Lecture Talks
- Seminar
- Workshops

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Menu Planning: a) Introduction; b) Points considered while planning a Menu - Competition - Policy of the Establishment - Customer - Operational Aspects - gastronomic standpoint - Nutritional Aspect - Government Regulations c) Compiling A'La Carte Menu - Extensive Choice - Pricing - Waiting Time d) Continental A'La Carte Menu e) Indian A'La Carte Menu f) Compiling Continental Table D'Hote Menu - Compiling Menu with Choices Amongst Courses and/or Within Courses Compiling Menu with a set number of dishes One from each course Indian Table D'Hote Menu	07

2	<p>Function Catering:</p> <ul style="list-style-type: none"> a) Introduction; b) Banquets; c) Types of functions- Formal functions, Informal functions, Social Function, Public Functions, Conferences; d) Function Staff; e) Staff Requirement Calculation; f) Function Menus; g) Wine List; h) Service Methods- Service during formal function, Service during informal function; i) Function Equipment; j) Table Plans; k) Spacing; l) Table set-ups- Round table arrangements (banquet style), Crescent Rounds, Classroom style, Conference or Boardroom style, Theatre or Auditorium style, U-shape or Opened end, Herring Bone or Chevron, Star or starfish, Hollow square or open conference, Top Table with Sprigs, Top table with Round Tables; m) Function booking & Organization; n) Seating Plan; o) Briefing; p) Procedure for toast at formal function & wedding; q) Service Procedure at Formal & Informal Function; r) Outdoor catering; s) Calculating for requirements of tables for setting up buffet; t) service equipment required; u) Staff calculation; v) Some examples of staff calculations for banquets; 	10
3	<p>Handling Situations:</p> <ul style="list-style-type: none"> a) Introduction; b) Dealing with different situations and guests in dining areas; 	06
4	<p>Supervisory Functions:</p> <ul style="list-style-type: none"> a) Introduction; b) Supervisory functions in Food Service Operations - Briefing, Allocation of tables, Checking the Miscen Place and Miscen Scene, Handling Tips, Stock Taking, Requisitions, Sales Analysis, Cost Analysis, Breakeven Point Calculations, Handling complaints, training the staff; 	07

5	Costs, sales & Profit: a) Cost - Nature - behavior - Controllability - Time b) Sales - Sales Expressed in Monetary Terms - Sales Expressed in Non-Monetary Terms c) Profit - Gross Profit - After Wage Profit(AWP) - EMBDIT - EBIT - EBT - EAT	06
6	Food Cost Control: a) Advantages of Food Cost Control; b) Food Cost Control- Tools & Procedures - Volume forecasting, - Yield Tasting' - Purchase Specification' - Standard Recipe' - Standard Cost - Portion Control c) Food Cost reporting; d) hurdles in Food Cost Control; e) Reasons for increased and low food costs; d) Factors Facilitating & affecting Food Cost Control; e) Point-of-Sale System;	09
TOTAL		45

Text Books:

1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Food and Beverage Management – ParthoPratim Seal – Oxford Higher Education

Reference Books:

1. Food & Beverage Management & Cost Control – Jay Prakash Kant – Aman Publications

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32MMP204 Course Name: Advanced Food & Beverage Service – Pr.		
Course Category: MM	Credit: 1	Teaching Scheme: L - 0 / P - 2
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 2 hours
Prerequisites: - Students are required to go through the course materials before starting of the practical session for better learning and practice.		
Course Objectives:		
<ul style="list-style-type: none"> • To provide practical knowledge regarding various management techniques and essential skills required in the Hospitality Industry. • To provide insight into crafting a menu, menu editing, and menu engineering. • To develop technical and specialized skills to become successful personnel in the specific area. 		
Course Outcome:		
<ul style="list-style-type: none"> • CO1 – Students will be able to develop and amend different types of menu professionally as per the industry requirement. • CO2 – They will be able to take banquet bookings, plan, and organize the events seamlessly. • CO3 - They will develop supervisory skills within them and will be able to handle any situations during operations. • CO4 – They will be able to use all forms and formats of cost control properly and will be able to do the required calculations regarding costs, sales and profits. 		
Teaching Pedagogies: Practically demonstrating the sessions in the F & B Service Training Restaurant and showing hotel banquets physically.		

PRACTICAL TOPICS:

Unit No.	Title & Contents	Teaching Hours
1	Planning a Menu- <ul style="list-style-type: none"> - Different cuisine menu - A'La Carte - Table D'Hote - Compiling Table D'Hote Menu - Compiling A'La Carte Menu 	04
2	Doing Menu Engineering after planning entire menu	04

3	a) Different Banquet Setups- <ul style="list-style-type: none"> - U shape, V shape - Chevron, Herring Bone - Theatre Style, Cluster - Star Fish - Crescent Moon - Round Table - Boardroom - Hollow Square - Top table with sprigs b) Forms and Formats used in Banquets	03
4	Taking booking of banquets, briefing and the procedure of toasting at Formal Functions & Weddings	04
5	Calculating for requirements of tables for setting up the buffet and staff calculations as per the functions	04
6	Handling different situations Case Studies	03
7	Demonstrating the procedure of organizing and handling different supervisory functions	02
8	Demonstrating different Cost and Sales documents used in the Service areas	02
9	Demonstrating the procedure of calculating profit after sales	02
10	Showing different forms and formats used in Cost Control and demonstrating their usage	02
	TOTAL	30

Text Books:

1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Food and Beverage Management – ParthoPratim Seal – Oxford Higher Education

Reference Books:

1. Food & Beverage Management & Cost Control – Jay Prakash Kant – Aman Publications.

Online Resources:

NPTEL / SWAYAM

Course Code: BCA32SEL201	Course Name: Development of Entrepreneurial Skills	
Course Category: SEC	Credit: 2	Teaching Scheme: L - 2 / P - 0
Evaluation Scheme: CA - 30 / ESE - 20		Duration: 1 hours
Prerequisites: - Course material reference		
Course Objectives:		
<ul style="list-style-type: none"> • The importance of Entrepreneurship development is to create & enable the entrepreneurs initiating & sustaining the process of economic development. • To understand the technical, operational & financial feasibility required for setting up an entrepreneurial project. • This will develop an attitude to be competitively ahead in the dynamic market situation. 		
Course Outcome:		
CO1-Student will be able to remember the introduction to entrepreneurship, concept and the qualities required to be an entrepreneur.		
CO2-They will be able to implement all the skills required to be a successful entrepreneur in future.		
Teaching Pedagogies:		
Classroom discussions, PPT's, group discussions		

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Entrepreneurship 1.1 Concept, Meaning & Definition 1.2 Qualities & Attributes required for Entrepreneurship 1.3 Functions performed by Entrepreneur's 1.4 Need & importance of Entrepreneurship 1.5 Types of Entrepreneurs 1.6 Task of Entrepreneurs 1.7 Entrepreneurs & Manager 1.8 Entrepreneur - Pros & Cons	8

2	Entrepreneurial Skills 2.1 Introduction to Entrepreneurial skills 2.2 Entrepreneurial Traits & Characteristics 2.3 Entrepreneurial Personality Traits 2.4 Entrepreneurial Skills & types 2.5 Benefits of Personality Development 2.6 Developing Personality Attributes 2.7 Social skills 2.8 Communication skills	8
3	Entrepreneurial Development Programmes: 3.1 Concept of EDP 3.2 Objectives of EDP 3.3 Structure of EDP 3.4 Stages/ Phases of EDP 3.5 Challenges for EDP 3.6 Myths about EDP 3.7 Benefits of EDP	7
4	Entrepreneurial Skill Development: 4.1 Introduction to Skill development 4.2 Types of skills 4.3 Five Business skills 4.4 Skill Development 4.5 Skill requirement & Skill development 4.6 Stages in Skill development 4.7 Skills required for Team work	7
	TOTAL	30

Text Books:

1. Entrepreneurial Development - S S Khanka
2. Entrepreneurship Development -EPG Pathshala

Reference Books:

1. Entrepreneurship Development - MSBTE

Online Resources:

NPTEL / SWAYAM

