

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Programme Outcome :

1. To provide adequate knowledge, skill and exposure in the field of Culinary Science that commensurate with the requirements of the Industry.
2. To prepare students to exploit newly created opportunities in the Culinary profession both at the domestic and international level.
3. To create an additional avenue of employment.

Sl. No.	Code	Paper	Contact Period per week			Total Contact Hour per week	Credits
			L	T	P		

SEMESTER I

1	BSCA 101	Introduction to Hospitality Industry (Th)	3	0	0	4	3
2	BSCA 102	Basics of Food Production (Th)	4	0	0	4	4
3	BSCA 103	Basics of Food & Beverage Servics (Th)	4	0	0	4	4
4	BSCA 104N	Communication Skill (Th)	2	1	0	3	2
5	BSCA 191	Culinary Skills I (Pr.)	0	0	6	6	3

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

6	BSCA 192	Baking Skill I (Pr.)	0	0	4	4	2
7	BSCA 193	Restaurant Service (Pr.)	0	0	4	4	2
Total							20

SEMESTER II

1	BSCA 201	Indian Cuisine (Th)	3	0	0	3	3
2	BSCA 202N	Food & Beverage Service (Th)	3	0	0	3	3
3	BSCA 203N	Nutrition & Food Science (Th)	4	0	0	4	4
4	BSCA 204N	Gastronomy (Th)	3	0	0	0	3
5	BSCA 292	Indian Culinary Art (Pr.)	0	0	4	4	2
6	BSCA 293	Baking Skill II (Pr.)	0	0	6	6	3
7	BSCA 294	Fundamentals of Information Technology (Pr.)	0	0	2	2	2
Total							20

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

SEMESTER III

1	BSCA 301N	Internation Cuisine (Th.)	3	0	0	3	3
2	BSCA 302	Beverage Studies (Th)	3	0	0	3	3
3	BSCA 303	Food Cost Control (Th.)	3	0	0	3	3
4	BSCA 304	Larder & Charcuterie (Th)	3	0	0	3	3
5	BSCA 391	Regional Indian Cuisine (Qty.) (Pr.)	0	0	6	6	3
6	BSCA 392	Intermediate Bakery & Confectionary (Pr.)	0	0	4	4	2
7	BSCA 393N	International Culinary (Pr.)	0	0	6	6	3
Total							20

SEMESTER IV

1	BSCA 481	Industrial Training (20 weeks)	0	0	0	0	16
2	BSCA 482	Training Reprort & Log Book	0	0	0	0	2
3	BSCA 483	Viva-voce	3	0	0	3	3

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Total	20
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SEMESTER V

1	BSCA 501	Advance Food Production (Th)	3	0	0	3	3
2	BSCA 502	Food Legislation (Th)	3	0	0	3	3
3	BSCA 503	Indian Culture & Tradition (Th.)	3	0	0	3	3
4	BSCA 504	PAN Asisan Cuisine (Th)	3	0	0	3	3
5	BSCA 591	Techniques of PAN Asisan Cuisine (Pr.)	0	0	6	6	3
6	BSCA 592 N	Larder & Short Order Cookery (Pr.)	0	0	6	6	3
7	BSCA 581	Personality Development	0	0	2	2	2
Total							20

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

SEMESTER VI

1	BSCA 601	Kitchen Facility Planning (Th.)	2	0	0	2	2
2	BSCA 602N	Food Safety Management (Th.)	3	0	0	3	3
3	BSCA 603	Enterpreneurship and Restaurant Start up (Th.)	3	0	0	3	3
4	BSCA 604N	Culinary Elective	3	0	2	5	4
	A	Food Photography &presentation					
	B	Institunational, Hospital and Industrial Catering					
	C	Confectionary, Chocolaterie and Sugar craft.					
5	BSCA 681	Project Report	0	0	0	0	8
Total							20

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Detailed Syllabus

Semester - I

Paper : Introduction to Hospitality Industry (Th.)
Paper Code : BSCA 101
Contact Hour / Per Week 4
Credits : 3

Course Content	
Module : 1	Hospitality Industry ; Characteristics of the Hospitality Industry ;Relationship between the Hospitality Industry and Tourism ; Career Prospect of the Hospitality Industry
Module : 2	Introduction to the Accommodation Sector: Accommodation Establishment; Hotels and Their Classifications; Types of Accommodation; Common Types of Hotels ; Special Hotels Worldwide; Hotel Rating Systems Types of Hotel Guests; Types of Guest Requests
Module : 3	Organogram; Rooms Division; Front Office Department ; Housekeeping Department; Food and Beverage Department; Non Operational Departments; Coordination between Departments

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Module : 4	Food and Beverage Principles Basic Knowledge of Food and Beverage Services ; Restaurant Design and Layout ; Kitchen Layout for Different Food and Beverage Services
Module : 5	Front Office and Housekeeping Operations: Front office operations - Organization chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel; Types of guest rooms and suites, executive floors or club floor concept Types of room rates, basis for charging room rates Meal plans - Types, needs and use of such plans Types of guests - FIT, Business travelers, GIT, Special Interest Tours, domestic, foreign; Meaning and definition- Importance of Housekeeping; • Responsibility of the Housekeeping department; Organizational framework of the Department(large/Medium/Small Hotel); • Role of Key Personnel in Housekeeping

Reference:

Food & Beverage Service: Dennis Lillicrap • John Cousins

Professional Management of Hotel Operations: Thomas J.A. Jones

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Basics of Food Production(Th.)
Paper Code : BSCA 102
Contact Hour / Per Week 4
Credits : 4

Course Content	
Module : 1	Origin of modern cookery: Continental & Indian Cuisine. Various sections of kitchen: Levels of skills: Attitude and behaviour in the kitchen: Uniform and protective clothing; Classification of equipments; Care and maintenance.
Module : 2	Hierarchy and functioning : Classical Brigade; Roll of Executive chef; Duties and responsibilities of various chefs; Modern staffing; Coordination between various sections of kitchen; Coordination between Food Production and other departments.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 3	Introduction to Cookery: : Aims and objectives of Cooking food; Various textures; Techniques used in pre-preparation; Techniques used in preparation. Methods of heat transfer; Classification; Moist heat methods; Dry heat methods; Medium of fat. Personal Hygiene; Environmental Hygiene; Food storage and causes of contamination; Food borne illnesses; Food poisoning; Garbage disposal.
Module : 4	Classification of vegetables; Types of stock; Components of sauces; Mother sauces or basic sauces; Soups-Classification with examples; Structure of egg; Selection of an egg; Uses of eggs; Commodities Types & Uses: Fats and Oils, Sugar, Salt, Raising Agents, Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products
Module : 5	Method of making breads; The Function of Eggs in the Baking Process ; Basic Custards: Crème Anglaise / Pastry Cream; Creaming and Muffin Method; Quick Breads - Biscuit Method / Fats and Oils; Cake and Icing Assembly; Leavening Agents; Chocolate Handling Chocolate Tempering - Seeding Method Ganache The Function of Chocolate in the Baking Process

Reference Books:

Theory of Catering, Mrs. K.Arora, Frank Brothers

Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Chef

Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

Paper : Basics of Food & Beverage Service(Th.)
Paper Code : BSCA 103
Contact Hour / Per Week 4
Credits : 4

Course Content	
Module : 1	Departmental Organisation & Staffing: Department of a Hotel ; Typical hierarchy of a dining room brigade & French); Attributes & Competencies of F & B Personnel ; D responsibilities of F & B Staff

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 2	FOOD AND BEVERAGE SERVICE EQUIPMENT : Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs); Special equipment and Miscellaneous equipment and wares with their uses; Care & maintenance of equipment; Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk) ; Linen ; Mis-en-place, Mis-en-Scene
Module : 3	DINING SERVICES METHODS, TECHNIQUES & STYLES: Table service: Silver service/ English service; American/ Plated; Family; Russian; Butler; Gueridon Bar Counter ; Assisted Service: Carvery; Buffets Self Service : Cafeteria : - Straight Line; Free-flow; Echelon; Supermarket Single point service: Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ) : Tray; Trolley; Home delivery; Lounge; In Room ; Drive in
Module : 4	Dining Room Operations : 08 Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach
Module : 5	Non Alcoholic Beverages : Classification, Types and Service

REFERENCE BOOKS:-

- 1. Food & Beverage Service – R. Singaravelavan - Oxford University Press**
- 2. Food & Beverage Service - Dennis Lillcrap, John Cousins – Bookpower**

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

- 3. Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson**
- 4. Food & Beverage Service - Vijay Dhawan**
- 5. The Steward - Peter Dias**
- 6. The Waiter - John Fuller & A.J. Currie – Shroff Publishers**

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Communication Skills (Th.)
Paper Code : BSCA 104N
Contact Hour / Per Week 3
Credits : 2

Course Content	
Module : 1	The Sentence – Kinds of Sentences – Subject & Predicate: The Phrase & The Clause; Parts of Speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection; Noun – Kinds of Noun (Common, Proper, Collective, Abstract); The Noun : Gender (Masculine, Feminine, Common, Neuter); The Adjective – Kinds of Adjective, Comparison of Adjectives (Positive, Comparative, & Superlative Degrees. The Correct use of some Adjectives ; Articles - Use of Definite & Indefinite Articles; Personal Pronouns – Forms of the Personal Pronouns;
Module : 2	The Verb; Transitive & Intransitive Verbs; Person & Number; Active & Passive Voice; Direct & Indirect Speech; Tense (Past, Present & Future) ; Kinds of Adverbs; The Preposition; Kinds of Prepositions ; The Conjunction; Use of Appropriate Conjunctions; Classes of Conjunctions; The Interjection; Meaning & Some Examples ; Punctuation; Commonly confused words / Common Errors / Antonyms / Synonyms ;

Reference:

Business Communication – Meenakshi Raman & Prakash Singh

Business Correspondence & Report Writing – R. K. Sharma & Krishna Mohan Business Communication – Chaturvedi

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

High School English – Wren & Martin

E. J. Neather – Mastering of French I & II – Macmillan – 1982

Paper : Culinary Skills (Pr.)
Paper Code : BSCA 191
Contact Hour / Per Week 6
Credits : 3

Course Content	
Module : 1	i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen
Module : 2	Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;
Module : 3	Basic Cooking methods and pre-preparations ii) Blanching of Tomatoes and Capsicum iii) Preparation of concasse iv) Boiling (potatoes, Beans, Cauliflower, etc) v) Frying – (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. vi) Braising – Onions, Leeks, Cabbage vii) Starch cooking (Rice, Pasta, Potatoes)

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Module : 4	Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock
Module : 5	Sauces – Basic mother sauces Béchamel Espagnole Veloute Hollandaise Mayonnaise Tomato
Module : 6	Egg cookery – Preparation of variety of egg dishes Boiled (Soft & Hard) Fried (Sunny side up, Single fried, Bull’s Eye, Double fried) Poaches Scrambled Omelette (Plain, Stuffed, Spanish) En cocotte (eggs Benedict)
Module : 7	Simple Salads & Soups: Cole slaw, Potato salad; Beet root salad, Green salad, Fruit salad, Consommé Simple Egg preparations: Scotch egg, Assorted omelletes, Oeuf Florentine Oeuf Benedict Oeuf Farci Oeuf Portugese Oeuf Deur Mayonnaise Simple potato preparations Baked potatoes Mashed potatoes French fries Roasted potatoes Boiled potatoes potatoes Allumettes Vegetable preparations Boiled vegetables Glazed vegetables Fried vegetables Stewed vegetables

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Baking Skills I (Pr.)
Paper Code : BSCA 192
Contact Hour / Per Week 4
Credits : 2

Course Content	
Module : 1	Equipments Identification Uses and handling Ingredients – Qualitative and quantitative measures
Module : 2	BREAD MAKING Demonstration & Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown) Bread Rolls (Various shapes) French Bread Brioche
Module : 3	SIMPLE CAKES Demonstration & Preparation of Simple and enriched Cakes, recipes Sponge, Genoise, Fatless, Swiss roll Fruit Cake Rich Cakes Dundee Madeira
Module : 4	SIMPLE COOKIES Demonstration and Preparation of simple cookies like Nan Khatai Golden Goodies Melting moments Swiss tart Tri colour biscuits Chocolate chip Cookies Chocolate Cream Fingers Bachelor Buttons
Module : 5	HOT / COLD DESSERTS Caramel Custard, Bread and Butter Pudding Queen of Pudding Soufflé – Lemon / Pineapple Mousse (Chocolate Coffee) Bavaroise Diplomat Pudding Apricot Pudding Steamed Pudding – Albert Pudding, Cabinet Pudding.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Restaurant Service (Pr.)
Paper Code : BSCA 193
Contact Hour / Per Week 4
Credits : 2

Course Content	
Module : 1	Visit to various catering outlets; After visiting the above mentioned outlets the student is required to submit a report.
Module : 2	Familiarization with Food & Beverage Service equipments and their uses.
Module : 3	Standard phrases used in food & beverage service outlets (Role play)
Module : 4	Napkin Folds
Module : 5	Stocking of Side Stations ; Wiping of glassware and wiping of

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 6	Dining Room Practices & Operating Procedures Accepting & Confirming a Telephonic Reservation of a Guest
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MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Detailed Syllabus

Semester - II

Paper : Indian Cuisine (Th.)
Paper Code : BSCA 201
Contact Hour / Per Week 3
Credits : 3

Course Content	
Module : 1	Introduction to Indian Cuisine: Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.
Module : 2	History of Indian Cuisine : History, Ancient, Medieval and modern history of Indian cuisine
Module : 3	Equipments and Fuels used in the Indian Kitchen: Classification of Indian equipments; drawings; Care and maintenance.
Module : 4	Indian Culture and Food: Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine. Indian regional staple food.
Module : 5	Pastes, Gravies and Masalas : Various pastes, masalas and basic gravies prepared in Indian cuisine.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Reference Books: Theory of Catering, Mrs. K.Arora, Frank Brothers Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman Chef Manual of Kitchen Management, Fuller, John The Book of Ingredients, Jane Grigson Indian and neighboring countries Food, K.T.Achaya, Oxford / Food around the world, Margaret McWilliams, Pearson.

Paper : Food & Beverage Service (Th.)
Paper Code : BSCA 202N
Contact Hour / Per Week 3
Credits : 3

Course Content	
Module : 1	Alcoholic Beverages; Beer : History, manufacture, types, storage, service, Brand Names. Spirits : Different types whisky, Gin, Brandy, Rum, Vodka, Tequila, Methods of manufacture other spirit. Liqueurs & Bitters : History, Classification, methods of production , uses. Cocktails and Mixed Drinks : History, Definition, Methods of mixing drinks, Developing a drink recipe, Bar measures, Mixed Drinks, Names of Classic Cocktails.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Module : 2	Buffets--- Introduction, Space Requirements, Aspect affecting a successful Buffet--- number of guests, aspiration of host, depth of hosts pocket, planning and organizing, sequence of food, principles of Merchandising. Types of Buffets--- Display, Breakfast, Full / Sit down, Fork Buffet, Finger Buffet, Cold Buffet. Essential Equipments for Buffet, Buffet Menu Planning, Buffet Check list.
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Objectives : To give the student an extensive understanding of the various alcoholic beverages available in India, and its common use throughout the Hotel Industry- the history, manufacture, classification, storage and service. Understanding of Buffet service, layout, equipments and planning.

Paper : Food Sc and Nutrition(Th.)
 Paper Code : BSCA 203N
 Contact Hour / Per Week 4
 Credits : 4

Course Content	
Module : 1	Introduction : Food & its relation to health, Objectives in the study of nutrition Major Nutrients : Their characteristics , functions , metabolism, food sources , deficiencies , Carbohydrates, Lipids, Proteins, Vitamins & Minerals

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 2	Classification of raw materials into food groups : Cereals, Pulses, Milk & milk products, milk borne disease, pasteurization and boiling, preservation of milk, Eggs, Meat varieties, preservatives, cooking poultry white and red meat, Fish, cooking, disease produced by fish, Fruit & Vegetables, Nuts & dried fruits, Sweet foods & sweetening agents, Spices & condiments, emulsions, colloids, flavour and browning.
Module : 3	Factors influencing food intake & food habits: Physiologic factors that determine food intake, Environmental & behavioural factors influencing food acceptance Food Processing: definition, objective, types of treatment, effect of factors like heat, acid, alkalion food constituents. Water : Definition, Dietary sources (visible, invisible), functions of water , role of water inmaintaining health (water balance).

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 4	Balanced Diet/Menu planning: Definition, importance of balanced diet, RDA for various nutrients - age, gender, physiological state, planning of nutritionally balanced meals based upon the three food group system, factors affecting meal planning, critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning, calculation of nutritive value of dishes/ meals.
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Books for reference: Clinical dietetics & nutrition - F. P. Anita Food science chemistry & experimental foods - Dr. M Swaminathan Normal and therapeutic nutrition - H. Robinson Microbiology - Anna K Joshna Food & Nutrition - Dr. M. Swaminathan A text book of Bio chemistry - A. V. S. S. Rama Rao Catering Management an integrated approach Mohinseth, Surjeet Mulhan Food facts & principles - Manay & Shalakshara Swamy Food science - Sumathi Mudambi Nutritive value of Indian foods. Indian Council of Medical Research Fundamentals of food and nutrition, Mudambi & Rajgopal 4th edition 2001 Principles of Food Technology by P.J.Fellows Handbook of analysis and Quality Control for fruits and vegetables by Rangana S. (Tata Me Graw Hill) Sensory Evaluation by Amerine (Academic Press) Principles of Food Science by Borgstrom and Macmillon Food Science by Potter & Hotchkiss.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Gastronomy (Th.)
Paper Code : BSCA 204N
Contact Hour / Per Week 3
Credits : 3

	Topic
Module : 1	Gastronomy: General concepts: a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.
	Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion: Prehistory and human diet. From raw to cooked: Paleolithic and Neolithic; Food and civilization; First Civilizations: Mesopotamia and Egypt; Food in Eastern World: China and India. Silk Route and international trade; Food in ancient Greece From vegetarian to Mediterranean cuisine; Ancient Rome: Heritage and diffusion; Mediterranean food and trade routes.
	Gastro-geography: The environment as determining Human Diet: Food and cultures: Jewish, Muslims, Hindus and Christians; Food contribution by Germanic tribes; Renaissance: Sweet Era; Biography of Brillant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Pre-colonial food in America; American food to the World
	Technology: From the Health to Molecular food: Creole Food. Ancient and new Peruvian gastronomy; Taverns, Tea rooms and restaurants; Macdonadlization : From Slow food to Fast food; Molecular gastronomy: From “cosmetic” product to health products; Food and globalization;

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science Effective from Academic Session 2019-20

Primary References: [1] Congreso de Cocinas Andinas. (2011). V Congreso de Cocinas Andinas: hacia una cocina con identidad y su impacto en el turismo y el empleo. Bogotá-Colombia: Ministerio de Comercio, Industria y Turismo. [2] Martínez Monzó, J. (2011). Gastronomía y Nutrición. Madrid: Síntesis. [3] Oxfam. (2011). Pobreza, desigualdad y desarrollo en el Perú: informe anual 2010-2011. Lima: Oxfam [4] Sociedad Peruana de Gastronomía (2013). El boom gastronómico peruano. Lima: Sociedad Peruana de Gastronomía
Secondary References: [5] Ginoccio Balcazar, L. (2012). Pequeña agricultura y gastronomía: Oportunidades y desafíos. Lima: APEGA. [6] Lauer, M. (2010). Bodegón de bodegones comida y artes visuales en el Perú. Lima: Fondo Editorial Universidad San Martín de

Paper : Indian Culinary Art (Pr.)
Paper Code : BSCA 292
Contact Hour / Per Week 4
Credits : 4

Topic	
Module : 1	Preparation of three course simple Indian menus: Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module 2	Preparation of Indian snacks / high tea items – Indian snacks which should include North Indian, South Indian West and East Indian popular items.
Module : 3	Preparation of Indian breakfast – Indian breakfast which should include North Indian, South Indian West and East Indian popular items.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module :4	Preparation of Indian Sweets and Confectionary products – Indian breakfast which should include North Indian, South Indian West and East Indian popular items.
Module : 5	Preparation of Gravies - Indian basic gravies which should include Vegetarian and non vegetarian popular items.

Paper : Baking Skill (Pr.)
Paper Code : BSCA 293
Contact Hour / Per Week 6
Credits : 3

Course Content	
Module : 1	jam tart lemon tart meringue tart coconut tart
Module : 2	Onion focaccia capsicum focaccia
Module : 3	Criossant, Danish pastry
Module : 4	Chocolate mousse, Coffee mousse, Strawberry mousse
Module : 5	Choux pastry, chocolate éclair, profit roll, croquembush pizza margarita chicken pizza pizza calzon vegetable puff pastry , chicken puff pastry egg puff pastry, vol-au-vent apple pie, apple crumble Apricot and almon flan soft roll and hard roll, sandwich bread, multigrain bread

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Fundamental of Information Technology (Pr.)
Paper Code : BSCA 294
Contact Hour / Per Week 4
Credits : 2

Topic	
Module : 1	Introduction to Computer Fundamentals Parts of Computer , Difference between Hardware& Software Difference Between Data and Information ,Types of Computers–Server (Types),Clients (Types of Portable computer), Application Software, System Software, Software Copyright – Free ware, Shareware, Licensed
Module : 2	Software Application Software–Word Processor, Spreadsheet, Database Management, Presentation, Media, Outlook, Browser and Utility Software like Acrobat Reader System Software– Operating System (Windows, Linux, Android) Device Driver, Utility Software–VLC Player, File Converter
Module : 3	Networking Types of Network(LAN,WAN,MAN) Topology(Bus, Star, Ring, Mesh & Tree) Network Hardware–(Cables–RJ45,RJ11,MTRJ,Switch,Routers, Access Point, Modem) IP and MAC Address, Subnet, Gateway, DNS Understanding Network Address & Node Address Network Security– Firewalls(Hardware & Software) Bandwidth
Module : 4	Internet Intranet, Internet &Extranet, WWW,HTTP, Domains, VPN&VOIP, Search Engines, ISP & Bandwidth
	Word 2007 Microsoft word

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

	File, Edit, View, Insert, Format, Tools, Table Commands Page Setup, Print Options, Setting Page Margins Clip Arts, Inserting Pictures/Charts/Files
Module : 5	EXCEL ProcessingwithMSEXcel,StartingExcel,StartingNewWorkBook,EnteringandEditingData,FormattingWorkSheet, Sorting the Data, TheWorksheetSelectingCellsandRanges,SelectingWithMouse,DataEntry,EnteringNumbers,Text,Date&TimeEntries ,EnteringSeries, Filing a Text Series with Auto Fill, Filing a Number Series, Editing Data, Clearance and Replacing Contents of a Cell, Deleting the Contents of a Range of Cell, Rearranging Work Sheet.

Suggested books

- Fundamental of Computers, V.Rajaraman, Prentice Hall India
- Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication.
- Management Information System by Arora & Bhatia Excels books
- Management Information System by O'Brien James Tata McGraw Hills
- Management Information System by S. Sadagopal Prentice Hall

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Detailed Syllabus

Semester - III

Paper : International Cuisine (Th)
Paper Code : BSCA 301N
Contact Hour / Per Week 3
Credits : 3

Course Content	
Module : 1	Introduction to international Cuisine, History of International cuisine
Module : 2	International Culture and food
Module : 3	History, Geographical location, Staple food, Food habits, Equipment used, famous recipes of Mexican Cuisine, British Cuisine, Cuisine of Italy, French cuisine, Mediterranean cuisine, Spanish.

Reference :

- 1) A Book of Mediterranean Food was an influential cookery book written by Elizabeth David in 1950, her first, and published by John Lehmann. After years of
- 2) Essentials of Classic Italian Cooking Hardcover – 27 Oct 1992 by Marcella Hazan (Author)
- 3) The Creole Cookery Book Paperback – Import, 24 Oct 2018 by Christian Woman's Exchange (Author)
- 4) Land of Plenty: A Treasury of Authentic Sichuan Cooking Book by Fuchsia Dunlop
- 5) Essential Chinese Cooking: Authentic Chinese Recipes, Broken Down Into Easy ... Book by Jeremy Pang
- 6) Japanese Cookbook: The Simple Art of Japanese Cooking Paperback – Import, 26 Jan 2019 by Carla Hale (Author)
- 7) Authentic Thai Food, Sangdad Books
- 8) Complete Book of Thai Cooking Paperback – March 14, 2008 by Linda Stephen (Author)

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Beverage Studies (Th.)
Paper Code : BSCA 302
Contact Hour / Per Week 3
Credits : 3

TOPICS	
Module : 1	Introduction to Beverages Classification of Beverages; Beer, Perry and Cider
Module : 2	Fermentation & alcohol Digestion and effects on the body Wine production Wine storage & service
Module : 3	White grapes of the world White wines of France; Cooperage & wood aging; White wines of Germany; Red grapes of the world Red wines of Burgundy & the Rhône; Red wines of Bordeaux ; Wines of World: Austria, Hungary, Greece, Australia, New Zealand, South Africa, Canada, Chile & Argentina; Champagne, sherry & port Aperitifs & fortified wine; Matching wine and food
Module : 4	Distilled brown spirits Cognac & brandy ; Distilled clear spirits Liqueurs & cordials Cocktails & bar equipment
Module : 5	Cocktails, Types and Methods of Making Low & non alcohol beverages

References:

- A to Z of Whisky, Gavin D. Smith About Wine, J. Patrick Henderson & Dellie Rex Alexis Lichine's
- Encyclopedia of Wines & Spirits, Alexis Lichine
- All American Cheese and Wine Book, Laura Werlin American Journal of Enology & Viticulture, Modification of a Standardized System of Wine Aroma Terminology,
- A. C. Noble Beginner's Guide to Understanding Wine,

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

- Michael Schuster Bordeaux: The Guide to Bordeaux Wine, Concseil Interprofessionnel du Vin Bordeaux

Paper : Food Cost Control (Th.)
 Paper Code : BSCA 303
 Contact Hour / Per Week 3
 Credits : 3

	Topic
Module : 1	The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report
Module : 2	Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing,
Module : 3	Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labor Costs ; Cost Control & Information Systems & Cost Control Technology/ Software
Module : 4	Income Statement Analysis, Benchmarking Costs, Financial Statement Analysis; Budgeting; Working Capital, Cash Controls, Management & Collection of Cash
Module : 5	Case Studies

Reference Books:

Food and Beverage Cost Control, 6th Edition Lea R. Dopson, David K. Hayes, ISBN: 9781118988497, 2016

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Larder and Charcuterie (Th.)
Paper Code : BSCA 304
Contact Hour / Per Week 3
Credits : 3

BSCA 304: Larder & Charcuterie (Th.)

Topics	
Module : 1	LARDER LAYOUT & EQUIPMENT <ul style="list-style-type: none">• . Introduction of Larder Work• Definition• Equipment found in the larder• Layout of a typical larder with equipment and various sections
Module : 2	TERMS & LARDER CONTROL <ul style="list-style-type: none">• Common terms used in the Larder and Larder control• Essentials of Larder Control

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

	<ul style="list-style-type: none">• C. Importance of Larder Control• D. Devising Larder Control Systems• E. Leasing with other Departments• F. Yield Testing• Functions of the Larder• Hierarchy of Larder Staff• Sections of the Larder• Duties & Responsibilities of larder Chef
Module : 3	CHARCUTIERIE SAUSAGE <ul style="list-style-type: none">• Introduction to charcuterie• Sausage – Types & Varieties• Casings – Types & Varieties• Fillings – Types & Varieties• Additives & Preservatives• Types of forcemeats• Preparation of forcemeats• Uses of forcemeats

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Module : 4	<p>BRINES, CURES & MARINADES</p> <ul style="list-style-type: none"> • Types of Brines • Preparation of Brines • Methods of Curing • Types of Marinades • Uses of Marinades • Difference between Brines, Cures & Marinades <p>HAM, BACON & GAMON</p> <ul style="list-style-type: none"> • Cuts of Ham, Bacon & Gammon. • Differences between Ham, Bacon & Gammon • Processing of Ham & Bacon • Green Bacon • Uses of different cuts
Module : 4	<p>GALANTINES</p> <ul style="list-style-type: none"> • Making of galantines • Types of Galantine • Ballotines <p>PATES</p> <ul style="list-style-type: none"> • Types of Pate • Pate de foie gras • Making of Pate • Commerical pate and Pate Maison • Truffle – sources, Cultivation and uses and Types of truffle.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

	<p>MOUSE & MOUSSELINE</p> <ul style="list-style-type: none"> • Types of mousse • Preparation of mousse • Preparation of mousseline • Difference between mousse and mousseline <p>QUENELLES, PARFAITS, ROULADES</p> <ul style="list-style-type: none"> • Preparation of Quenelles, Parfaits and Roulades
Module : 5	<p>CHAUD FROID</p> <ul style="list-style-type: none"> • Meaning of Chaud froid • Making of chaud frod & Precautions • Types of chaud froid • Uses of chaud froid <p>ASPIC & GELEE</p> <ul style="list-style-type: none"> • Definition of Aspic and Gelee • Difference between the two • Making of Aspic and Gelee • Uses of Aspic and Gelee

Reference Books:

Practical Cookery, Victor Ceserani & Ronald Kinton, ELBS
 Theory of Catering, Victor Ceserani & Ronald Kinton, ELBS
 Theory of Catering, Mrs. K.Arora, Frank Brothers
 Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
 Chef Manual of Kitchen Management, Fuller, John
 The Book of Ingredients, Jane Grigson

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Regional Indian Cuisine (Qty.) (Pr.)
Paper Code : BSCA 391
Contact Hour / Per Week 6
Credits : 3

Topic	
Module : 1	Preparation of three course Bengali menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module : 2	Preparation of three course Goan menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module : 2	Preparation of three course Tamilnadu menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module : 3	Preparation of three course Awadhi menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module : 4	Preparation of three course Kashmiri menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations
Module : 5	Preparation of three course Punjabi menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations

Reference Books:

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Theory of Cookery, Mrs. K.Arora, Frank Brothers

Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman

Chef Manual of Kitchen Management, Fuller, John, The Book of Ingredients, Jane Grigson Indian and neighboring countries

Food, K.T.Achaya, Oxford / Food around the world, Margaret McWilliams, Pearson

Paper : Intermediate Bakery and Confectionary (Pr.)

Paper Code : BSCA 392

Contact Hour / Per Week 4

Credits : 2

Topic	
Module : 1	Quiche Lorraine, mince meat pie, lemon curd tart celebration cake, fancy cake
Module : 2	walnut brownie mud cake with vanilla ice cream and truffle sauce
Module : 3	plum cake pound cake pineapple gateaux black forest
Module : 4	melting moment lemon butter cookies butter button marble cookies cashewnut cookies
Module : 5	cheese souffle chocolate mousse ornage souffle different types fancy breads cinnamon roll

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Paper : International Culinary (Pr.)
 Paper Code : BSCA 393N
 Contact Hour / Per Week 6
 Credits : 3

Module : 1.	British Cuisine Popular preparations like Yorkshire pudding, Cockaleekie soup, Scotch broth, Irish stew, Welsh rarebit, Fish and Chips, Jugged meat, Cornish pasties, Steak and Kidney pie, Shepherd's pie, Toad in the Hole, Haggis, Kippers and Sweet dishes like Fool, Trifle, Crumpet and Lemon curd.
Module : 2	Italian Cuisine Rice preparations like varieties of Risotto, varieties of Pasta, Anti pasto, Gnocchi, Bruschetta, Cacciatora, Soups like Minestrone and Osso bucco, Insalata, Calabrese, Fritata, Friccsea, Cassata, Tiramisu and Zabaglione.
Module : 3	French Cuisine Popular preparations like Quiche Lorraine, Meat Bourguignon, Coq au vin, Ratatouille, Meat Casserole, Bouillabaisse, French Onion soup, Chicken Normandy, Vegetable crepes, Pommes parsley, Vegetable Au gratin, Bouquetiere legumes, Chicken ala king, Consommé, Riz Pilaf, Pommes lyonnaise, Pommes Duschesse, Steak sauté Bercy, Waldorf Salad, Ouefs farcis chimay, Grilled fish with Hollandaise, Crepe Suzzete and Crème Caramel
Module : 4.	Spanish Cuisine: Gazpacho, Sopa De Ajo Caldo Verde, Cocido Madrilenio, Paella, Churros, Pollo En

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

	Pepitoria, Fritata De Patata, Pastel De Manzana, Sangria
Module : 5	Mediterranean Cuisine Recipes from Spain, France, Greece (Avgolemono, Dolmades, Moussaka, Spanakopita, Greek Salad)

Reference Books:

Practical Cookery, Victor Ceserani & Ronald Kinton, ELBS
Theory of Catering, Victor Ceserani & Ronald Kinton, ELBS
Theory of Catering, Mrs. K.Arora, Frank Brothers
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
Herrings Dictionary of Classical & Modern Cookery, Walter Bickel
Chef Manual of Kitchen Management, Fuller, John
The Professional Chef (4th edition), Le Rol A.Polsom
The Book of Ingredients, Jane Grigson

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Detailed Syllabus

Semester - V

Paper :	Advance Food Production (Th.)
Paper Code :	BSCA 501
Contact Hour / Per Week	3
Credits :	3

Topics	
Module : 1	Kitchen Management Work Flow Layout Stewarding Staffing Stores Management Indenting Production Planning New Product Development Use Of Internet and other technologies in Food Production
Module : 2	Food Styling <ul style="list-style-type: none">• General principles,• Modern and special innovative garnishes, accompaniments,• Decorations and concept development
Module : 3	Banqueting Preparations <ul style="list-style-type: none">• Types of banquets,• Themes,• Production, menu preparation

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

	<ul style="list-style-type: none">• Low calorie food, advantages, disadvantages, menu examples, preparation
Module : 4	Out -door Catering <ul style="list-style-type: none">• Concept,• Principles,• Limitations,• Menus, planning,• Check list and precautions
Module : 5	Cook chill systems <ul style="list-style-type: none">• Purpose of chilling food,• Cook chill process,• Finishing kitchens,• Distribution of cook chill and types of containers to preserve food.• Cook freeze system

Reference Books:

The Professional Pastry Chef, Friberg
The Wilton Ways of Cake Decorations, Hamlyn Publishing
Chocolate, Carolyn Humphries
International Cook Book, Cavendish House
Time - Life Series - The Cooking of Various countries

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Food Legislation (Th.)
Paper Code : BSCA 502
Contact Hour / Per Week 3
Credits : 3

Topic	
Module : 1	FOOD LEGISLATION Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure oftaking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK
Module : 2	SHOPS AND ESTABLISHMENT ACT introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.
Module : 3	CONSUMER PROTECTION ACT consumer protection councils, procedure for redressal of grievances ENVIRONMENT PROTECTION ACT powers of the central Govt. prevention and control of environment pollution
Module : 4	LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION what is food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.

References

1. Mercantile law - N. D. Kapoor

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

2. Mercantile law- S.P. Iyengar
3. Principles of Business Law - Aswathappa .K
4. Business Law - M. C .Kuchal
5. Bare Acts of respective legislation, Shops and Establishments Act.

Paper : Food Legislation (Th.)

Paper Code : BSCA 503

Contact Hour / Per Week 3

Credits : 3

Topic	
Module : 1	Historical perspective - Indian History - Scope and Objective - Evolution of Culture - Ancient, medieval and modern, Outline of Great Scriptures - Upanishads - Sankya - Darshans - Ramanaya - Mahabharatha – Bhagavadgeetha - Buddhism - Tripitakas - Jainism - Puranas
Module : 2	Life of Great Philosophers - Adishankaracharya - Madvacharya - Ramanujacharya - Basavanna –Ramakrishna, Paramahansa - Swamy Vivekaananda - Arabindo
Module : 3	Knowledge of Indian Performing Arts - Bharathanatyam - Kuchupudi - Kathak - Odissi - Kathakali - Mohiniattam- Folk theater and performances and its role in promoting Indian tourism - Karnataka and Hindustaniclassical music Indian Painting-Colourful Mosaic-evolution of Indian Painting- Ajantha-Ellora painting
Module : 4	Art, Sculpture and Craft - Indian Sculptures - Scope - Early Chalukyan style special reference to Badami cave temple -Aihole and Pattadakal sculptures - Konark temples - Indo-Sarcenic architecture-Churches of India - Handicrafts - Puppetry - Toys - Jewellery - Textiles Literary Heritage - Sanskrit - Pali - Kannada - Tamil - Hindi - Urdu

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Books for Reference:

1. S. Radhakrishnan - Indian Philosophy
2. R. Shamashastry - History of the Dharmasastras
3. D. P. Chattopadhyaya what is Living and What is Dead in Indian Philosophy
4. Ananda K Kumaraswamy - Indian and South East Asian Architecture
5. V. Brodov - Indina Philosophy in Modern Times
6. Swamy Vivekananda - His disciples from the East and the West
7. V. P. Varma- Modern Indian Political thought
8. Ram Acharya - Torusim and Cultural Heritage of India. RBSA Publications Jaipur

Paper : Pan Asian Cuisine (Th.)

Paper Code : BSCA 504

Contact Hour / Per Week 3

Credits : 3

Topics	
Module : 1	Japanese Cuisine Rice preparations like Glutinous rice and Mochi, seafood delicacies like Sashimi, Tempura and Sushi, soups like Dashi and Sulmono, Noodles like Soba and Udon, Vegetable preparations like Tsukemono and Sunomono and Meat preparation like Sukiyaki.
Module : 2	Chinese Cuisine Characteristic dishes from various schools of cuisine as follows: Cantonese – Chowmein, Dimsum and Char siu bao. Sanghai – Chi pao yu, Soy meat and steamed egg rolls.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

	<p>Peking – Mongolian Fire Pot, Peking Duck and Moo Shu Pork. Szechwan – Rice soup, Wonton and Szechuan chicken, Darsaan.</p>
Module : 3	<p>Korean Cuisine Famous dishes like Sang-chi-sam, Bulgogi, Glass noodles, Chao-mein, Clam casserole, Shrimp soup, Egg soup, Shin sul ro, Stir fried rice, Tashima daikon, Sweet rice dessert.</p>
Module : 4	<p>Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka) Rice preparations like Pineapple rice and Coconut rice, Fish preparations like Shrimp Pepper curry and crab rolls, meat preparations like Red Thai curry, Chicken Satay and green curry.</p>
Module : 5	<p>West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon) Bread preparations like Challah, Pita and Lavosh, Meat dishes like Kibbish, Shawarma, Moussaka and Kabob, Vegetable preparations like Spanakopite, Falafel, Mummus, Tahini, Tabouli, Dolmas and desert like Baklava.</p>

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Techniques of Pan Asian Cuisine (Pr.)
Paper Code : BSCA 591
Contact Hour / Per Week 6
Credits : 3

Topics	
Module : 1	Japanese Cuisine : Rice preparations like Glutinous rice and Mochi, seafood delicacies like Sashimi, Tempura and Sushi, soups like Dashi and Sulmono, Noodles like Soba and Udon, Vegetable preparations like Tsukemono and Sunomono and Meat preparation like Sukiyaki.
Module : 2	Chinese Cuisine Characteristic dishes from various schools of cuisine as follows: Cantonese – Chowmein, Dimsum and Char siu bao. Sanghai – Chi pao yu, Soy meat and steamed egg rolls. Peking – Mongolian Fire Pot, Peking Duck and Moo Shu Pork. Szechwan – Rice soup, Wonton and Szechuan chicken, Darsaan.
Module : 3	Korean Cuisine Famous dishes like Sang-chi-sam, Bulgogi, Glass noodles, Chao-mein, Clam casserole, Shrimp soup, Egg soup, Shin sul ro, Stir fried rice, Tashima daikon, Sweet rice dessert.
Module : 4	Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka) Rice preparations like Pineapple rice and Coconut rice, Fish preparations like Shrimp Pepper curry and crab rolls, meat preparations like Red Thai curry, Chicken Satay and green curry.
Module : 5	West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon) Bread preparations like Challah, Pita and Lavosh, Meat dishes like Kibbish, Shawarma, Moussaka and Kabob, Vegetable preparations like Spanakopite, Falafel, Mummus, Tahini, Tabouli, Dolmas and desert like Baklava.

Reference Books:

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

The Professional Pastry Chef, Friberg, The Wilton Ways of Cake Decorations, Hamlyn Publishing
Chocolate, Carolyn Humphries, International Cook Book, Cavendish House
Time - Life Series - The Cooking of Various countries, Food Around The World – Pearson

Paper : Larder and Short Order Cookery (Pr.)
Paper Code : BSCA 592N
Contact Hour / Per Week 6
Credits : 3

Topics	
Module :1	Types Of Forcemeats • Straight Method, Gratin Method, Country Style, Emulsion
Module :2	. Gallantine
Module :3	Pates and Terrines • Pate en croute, Campagne Method, Pate Maison, Pate de Foie Gras
Module :4	Mousse, Mousseline, Quenelles,, Parfait, Roullade
Module :5	Aspic and Chaud Froid, Gelee

Reference Books:

Larder Chef By Borde and Leto

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
 Syllabus for B. Sc. In Culinary Science
 Effective from Academic Session 2019-20

Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
 Chef Manual of Kitchen Management, Fuller, John
 The Book of Ingredients, Jane Grigson

Paper : Personality Development (Pr.)
 Paper Code : BSCA 581
 Contact Hour / Per Week 2
 Credits : 2

Topic	
Module : 1	<p>One of the objectives of this module is to prepare the students for the Campus / Off-campus recruitments which are likely to take place during the VIII semester.</p> <p>Basic concept of Recruitment and Selection: intent and purpose, selection procedure , types of interviews</p> <p>Preparing for interviews: self planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions</p> <p>Facing an interview panel: time- keeping, grooming, dress code, document portfolio, frequently asked questions and their appropriate answers, self- introduction, panel addressing, mental frame-work during interviews</p> <p>Mock Interview : Presentation skills, seminar skills and leadership role plays</p> <p>Conducting / Participating - meeting, objective / agenda orientation, clarity of thought and its expression, pre-preparation, conduct during meeting and making minutes</p>

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Detailed Syllabus

Semester - VI

Paper : Kitchen Facility Planning (Th.)
Paper Code : BSCA 601
Contact Hour / Per Week 3
Credits : 3

Topic	
Module : 1	ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing guest room , energy costs, reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy, management and conservation systems.
Module : 2	BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators,, storm water drainage systems, utilities, landscaping and grounds.
Module : 3	FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas,, storage areas, kitchen, office space, sample blue print.
Module : 4	KITCHEN AND STORES PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational, criteria, budget, preliminary schedule, site design, Hotel design, guest rooms and suites, lobby, food and beverage outlets, function areas, recreational facilities, back of the house areas.
Module : 5	Perishables and Non Perishables; Hot and Cold Servings

REFERENCES:

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science Effective from Academic Session 2019-20

1. Hospitality Facilities management and Design By: David M. Stipanuk, Harold Roffmann ,Published: Educational Institute, AHMA
2. How things work-The Universal Encyclopedia of Machines,Volume 1&2
3. The Management of Maintenance and Engineering Systems in the Hospitality IndustryBy: Frank D. Borsenik & Alan T, Stutts, Published: John Willey & Sons Inc. NY
4. Air Conditioning Engineering By: W.P.JonesPublished: English Language Book Society/Edword Arnold

Paper : Food Safety Management (Th.)

Paper Code : BSCA 602N

Contact Hour / Per Week 3

Credits : 3

Topic	
Module : 1	Standard Operating Procedures Preparing scope, quality policy and quality objectives of food processing company, Defining Standard operating procedure – purpose- Format - developing and implementing, effective writing. SOP for purchasing raw materials, receiving raw materials, storage, cleaning, holding, cooling, freezing, thawing, reheating, personal hygiene, facility and equipments. Systems in laboratory accreditation ; Food as a tourism Product
Module : 2	Audit Check List Preparation of HACCP based SOP checklist - personal hygiene, food preparation, hot holding, cold holding, refrigerator, freezer and milk cooler, food storage and dry storage, cleaning and sanitizing, utensils and equipments, large equipments, garbage storage and disposal and pest control.
Module : 3	Pre-requisite Program Good Manufacturing Practices - Personal hygiene – occupational health and safety specification, Food Plant Sanitation Management - Plant facilities construction and maintenance - exterior of the building- interior of the building- equipments. Storage, transportation,

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

	traceability, recalling procedures, training.
Module : 4	HACCP principle Conduct a hazard analysis, CCP identification, establish critical limits for each CCP, establish CCP monitoring procedures, establish corrective actions procedures, establish procedures for HACCP verification and validation, documenting the HACCP Program.
Module : 5	Implementation of HACCP and conducting audit HACCP for jam, biscuit, bread, dairy, meat, fish and egg industries. Conducting of open meeting and close meeting in auditing, preparation of audit reports for different department- audit exercise

References:

1. Andres Vasconcellos J. 2005. Quality Assurance for the Food industry - A practical approach. CRC press.
2. Inteaz Alli. 2004. Food quality assurance - Principles & practices. CRC Press. New York.
3. Sara Mortimore and Carol Wallace. 2013. HACCP - A practical approach. Third edition. Chapman and Hall, London.
4. Roday, S. 1998. Food Hygiene and Sanitation, Tata McGraw-Hill Education.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Paper : Entrepreneurship and Restaurant Start up (Th.)
Paper Code : BSCA 603
Contact Hour / Per Week 3
Credits : 3

Topics	
Module : 1	An Overview of Entrepreneurs and Entrepreneurship
Module : 1	Starting Your Small Business <ul style="list-style-type: none">• Forms Of Ownership• Becoming An Owner
Module : 1	Planning, Organizing And Managing
Module : 1	Obtaining The Right Financing
Module : 1	Developing Marketing Strategies, Promotion And Distribution
Module : 1	Managing Human Resources, Employee Relationships
Module : 1	Basic Financial Planning

Recommended Books:

- 1) ALL in BY Bill Green
- 2) Tools Of Titans By Tim Ferriss
- 3) Disrupted By Dan Lyons

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

- 4) How to build a Subscription Business
- 5) Interpersonal Skills For Entrepreneurs
- 6) Starting A Business From 0 in the Digital Era By Jason Allan Scott

Paper : Culinary Elective (Th.)

Paper Code : BSCA 604N

Contact Hour / Per Week 4

Credits : 4

Food Photography and Presentation

Topics	
Module : 1	Selection of right Camera & Lens for Food Photography
Module : 1	Understanding Exposure Fundamentals of Light Setting up Lighting for Food – Outdoor & In-Studio

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Module : 1	Composition & Framing Choosing right Surface, Dish, Props etc. for shooting Different Food Shooting - on location / in studio
Module : 1	Different Food Shooting - on location / in studio Different Food Shooting - on location / in studio
Module : 1	Post Production

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Institutional, Hospital and Industrial Catering

Topics	
Module : 1	Quantity Food Production: Introduction to Industrial, Hospital and Institutional Catering, Staff Organization, Kitchen Lay- Out, Preparation, Cooking, Processing, holding and storage problems and adjustments. Specific equipment used in Quantity Food- including food transportation equipment.
Module : 2	Adapting Recipes: Standardizing, Cooking Times. Indenting and Costing, Mass Purchasing, Convenience products,
Module : 3	Principles of Menu Planning: Study of menus for various types of quantity food outlets (Industrial, Hospital and Institutional services)

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Syllabus for B. Sc. In Culinary Science
Effective from Academic Session 2019-20

Confectionary, Chocoleteries and Sugar Craft

Topics	
Module : 1	Confectionary: Technology & Principals applied in Confectionary, Equipment's used in Confectionary, Role of Ingredients in confectionary, Basic syrup, Cream & Sauce, Custard, Pudding, Mousse & Soufflés, Frozen Dessert, Fruit Dessert, Dessert Presentation.
Module : 2	Chocolateries: History, Production of Chocolate, Types of Chocolate, Effect of chocolate on health, Techniques of working with chocolate, Chocolate decoration.
Module : 3	Chocolateries: History, Production of Chocolate, Types of Chocolate, Effect of chocolate on health, Techniques of working with chocolate, Chocolate decoration.
Module : 4	Sugar craft: Tools for Sugar work, Various types of sugar used in sugar work, Boiling syrups for sugar works, Spun Sugar & Caramel Decorations, Poured Sugar, Pulled sugar and Blown sugar, Use of Isomalt.

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