

**MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY , WB**

**Syllabus of B.Sc. in Culinary Science  
Effective from Academic Session 2018-2019**

**1<sup>ST</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER I</b>					
1	<b>BSCA-101</b>	Introduction to Hospitality Industry(Th.)	100	32	3
2	<b>BSCA-102</b>	Basics of Food Production(Th.)	100	32	3
3	<b>BSCA-103</b>	Basics of Food & Beverage Service (Th.)	100	32	3
4	<b>BSCA-104</b>	Introduction to Front office and Accommodation (Th.)	100	30	3
5	<b>BSCA-105</b>	Communication Skills- (Th.)	100	32	2
6	<b>BSCA-191</b>	Culinary Skills I (Pr.)	100	44	2
7	<b>BSCA-192</b>	Baking Skills I(Pr.)	100	48	2
8	<b>BSCA-193</b>	Restaurant Service (Pr.)	100	34	2
<b>TOTAL</b>			<b>800</b>		<b>20</b>
<b>SEMESTER II</b>					
1	<b>BSCA-201</b>	Indian Cuisine (Th.)	100	32	3
2	<b>BSCA-202</b>	Regional & Staple Food(Th.)	100	32	2
3	<b>BSCA-203</b>	Food & Beverage Studies (Th.)	100	32	3
4	<b>BSCA-204</b>	Nutrition & Food Science (Th.)	100	32	4
5	<b>BSCA-291</b>	International Culinary Art (Pr.)	100	40	2
6	<b>BSCA-292</b>	Indian Culinary Art (Pr.)	100	40	2
7	<b>BSCA-293</b>	Baking Skills II(Pr.)	100	36	2
8	<b>BSCA-294</b>	Fundamentals of Information Technology (Pr.)	100	36	2
<b>Total</b>			<b>800</b>		<b>20</b>

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**2<sup>ND</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER III</b>					
1	<b>BSCA-301</b>	Eastern Indian Cuisine and Culture (Th.)	100	30	3
2	<b>BSCA-302</b>	Beverage Studies (Th.)	100	34	3
3	<b>BSCA-303</b>	Food Cost Controls (Th.)	100	34	3
4	<b>BSCA-304</b>	Larder & Charcuterie (Th.)	100	34	3
5	<b>BSCA-305</b>	Gastronomy (Th.)	100	34	2
6	<b>BSCA-391</b>	Regional Indian Cuisine (Quantity) (Pr.)	100	36	2
7	<b>BSCA-392</b>	Intermediate Bakery & Confectionary (Pr.)	100	40	2
8	<b>BSCA-393</b>	Larder & Short Order Cookery (Pr.)	100	28	2
<b>Total</b>			800		<b>20</b>
<b>SEMESTER IV</b>					
1	BSCA 481	Industrial Training (16 weeks)	400		14
2	BSCA 482	Training Report & Log Book	200		3
3	BSCA 483	Viva Voce	200		3
<b>Total</b>			800		<b>20</b>

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**3<sup>RD</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER V</b>					
1	BSCA 501	Advanced Food Production (Th.)	100	30	3
2	BSCA 502	Food Legislation (Th.)	100	32	3
3	BSCA 503	Indian Culture & Traditions (Th.)	100	24	3
4	BSCA 504	PAN Asian Cuisine (Th.)	100	40	3
5	BSCA 591	Techniques of Pan Asian Cuisine (Pr.)	100	40	2
6	BSCA 592	Contemporary European Cuisine (Pr.)	100	36	2
7	BSCA 593	Advanced Techniques of Baking & Pasty (Pr.)	100	30	2
8	BSCA 581	Personality Development (Pr.)	100	30	2
		<b>Total</b>	800		<b>20</b>
<b>SEMESTER VI</b>					
1	BSCA 601	Kitchen Facilities Planning (Th.)	100	30	2
2	BSCA 602	Environmental Consciousness (Th.)	100	30	2
3	BSCA 603	Entrepreneurship & Restaurant Start up (Th.)	100	30	2
4	BSCA 604	Food safety Management (Th.)	100	30	2
5	BSCA 605	Culinary Elective*	100		4
		<b>605A.</b> Food Photography & Presentation			
		<b>605 B.</b> Institutional, Hospital & Industrial Catering			
		<b>605C.</b> Confectionar, Chocolaterie & Sugar Craft			
6	BSCA 691	Art of Garde Manger (Pr.)	100		2
7	BSCA 692	Food & Beverage – Alcoholic & Non Alcoholic(Pr.)	100		2
8	BSCA 681	Project Report	100		4
		<b>Total</b>	800		<b>20</b>

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Semester-I

**Paper:INTRODUCTION TO HOSPITALITY INDUSTRY**

**Code : BSCA 101**

**Credits : 3**

<b>Topic</b>	<b>Hours</b>
<b>Introduction to the Hospitality Industry:</b> The Nature of the Hospitality Industry ; Characteristics of the Hospitality Industry ; Relationship between the Hospitality Industry and Tourism ; Career Prospect of the Hospitality Industry	<b>06</b>
<b>Introduction to the Accommodation Sector:</b> Classification of 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	<b>06</b>
<b>Introduction to the Hotel Operations:</b> Hotel Departments ; Organogram; Rooms Division; Front Office Department ; Housekeeping Department; Food and Beverage Department; Non Operational Departments; Coordination between Departments	<b>06</b>
<b>Food and Beverage Principles:</b> Basic Knowledge of Menus; Basic Knowledge of Food and Beverage Services ; Restaurant Design and Layout ; Kitchen Layout for Different Food and Beverage Services	<b>06</b>
<b>Front Office and Housekeeping Operations:</b> Front office operations - Organisation 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	<b>08</b>

Reference:

1. Food & Beverage Service: Dennis Lillicrap • John Cousins
2. Professional Management of Hotel Operations: Thomas J.A. Jones

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**Paper: Basics OF FOOD PRODUCTION**

**Code : BSCA 102**

**Credits : 3**

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Topic	Hours
<b>Origin of modern</b> cookery; Continental cuisine: 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.	<b>06</b>
<b>Hierarchy &amp; Functioning:</b> Classical brigade; Role of executive chef; Duties and responsibilities of various chefs; Modern staffing; Coordination between various sections of kitchen; Coordination between Food Production and other departments.	<b>06</b>
<b>Introduction to Cookery:</b> 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.	<b>06</b>
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	<b>08</b>
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	<b>06</b>

**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

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Paper: **BASICS OF FOOD & BEVERAGE SERVICE**

Code : **BSCA 103**

Credits : **3**

Topic	Hours
<b>Departmental Organisation &amp; Staffing:</b> Organisation of F & B Dept of a Hotel ; Typical hierarchy of a dining room brigade (English & Attributes & Competencies of F & B Personnel ; Duties and responsibilities of F & B Staff	<b>06</b>
<b>FOOD AND BEVERAGE SERVICE EQUIPMENT :</b> 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	<b>06</b>
<b>DINING SERVICES METHODS, TECHNIQUES &amp; STYLES:</b> <b>Table service:</b> Silver service/ English service; American/ Plated; Family; Russian; Butler; Gueridon <b>Bar Counter ; Assisted Service:</b> Carvery; Buffets <b>Self Service :</b> Cafeteria : - Straight Line; Free-flow; Echelon; Supermarket <b>Single point service:</b> Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar <b>Specialized (in-situ) :</b> Tray; Trolley; Home delivery; Lounge; In Room ; Drive in	<b>08</b>
<b>Dining Room Operations :</b> Typical Restaurant / Coffee Shop 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	<b>08</b>
Non Alcoholic Beverages: Classification, Types and service	<b>04</b>

**REFERENCE BOOKS:-**

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

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**Paper: INTRODUCTION TO FRONT OFFICE AND ACCOMMODATION**

**Code : BSCA 104**

**Credits : 3**

<b>Topic</b>	<b>Hours</b>
THE HOTEL GUEST ROOM :• Layout of guest room (Types) Layout of corridor and floor pantry • Types of guest rooms Furniture/Fixtures/Fittings/Soft Furnishings/Accessories/Guest Supplies/Amenities in a guest room (to be dealt in brief only)	<b>06</b>
HOUSEKEEPING PROCEDURES :Briefing, Debriefing, Gate passIndenting from stores- Inventory of Housekeeping Items; House keeping control desk, Importance, Role, Co-ordination, check list, key controlHandling Lost and FoundForms, Formats and registers used in the Control Desk; Paging systems and methods Handling of Guest queries, problem, requestGeneral operations of control deskRole of control desk during Emergency	<b>06</b>
Front office OrganisationFront office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Frontoffice personnel	<b>06</b>
Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit	<b>06</b>
SAFETY AWARENESS AND FIRST AID • Concept and Importance • Safety: Accidents, Fires (Cause, Procedure, Accident report form) • Security: Security of guest/Staff/Public areas/Rooms/Back office areas • First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration)	<b>06</b>

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**Paper: COMMUNICATION SKILLS**

**Code : BSCA 105**

**Credits : 2**

<b>Topic</b>	<b>Hours</b>
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;	<b>16</b>
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 ;	<b>16</b>

**Reference :**

Business Communication – Meenakshi Raman & Prakash Singh

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

Business Communication – Chaturvedi

High School English – Wren & Martin

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



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**Paper: CULINARY SKILLS I**

**Code : BSCA 191**

**Credits : 2**

<b>Topic</b>	<b>Hours</b>
i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	<b>03</b>
Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;	<b>03</b>
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)	<b>04</b>
Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock	<b>03</b>
Sauces – Basic mother sauces Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato•	<b>03</b>
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)•	<b>04</b>
<b>Simple Salads &amp; Soups:</b> Cole slaw,• Potato salad; Beet root salad, Green salad,• Fruit salad,• Consommé• <b>Simple Egg preparations:</b> Scotch egg,• Assorted omelletes,• Oeuf Florentine• Oeuf Benedict• Oeuf Farci• Oeuf Portugese• Oeuf Deur Mayonnaise• <b>Simple potato preparations</b> Baked potatoes• Mashed potatoes• French fries• Roasted potatoes• Boiled potatoes• Lyonnaise potatoes• Allumettes• <b>Vegetable preparations</b> Boiled vegetables• Glazed vegetables• Fried vegetables• Stewed vegetables•	<b>24</b>

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**Paper: BAKING SKILLS I**

**Code : BSCA 192**

**Credits : 2**

<b>Topic</b>	<b>Hours</b>
Equipments Identification• Uses and handling• Ingredients – Qualitative and quantitative measures	<b>04</b>
BREAD MAKING Demonstration•& Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown)• Bread Rolls (Various shapes)• French Bread• Brioche•	<b>08</b>
SIMPLE CAKES Demonstration•& Preparation of Simple and enriched Cakes, recipes Sponge, Genoise, Fatless, Swiss roll• Fruit Cake• Rich Cakes• Dundee• Madeira•	<b>08</b>
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•	<b>14</b>
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. •	<b>14</b>

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PAPER: RESTURANT SERVICE

CODE: BSCA 193

CREDIT-2

Topic	Hours
visit to various catering outlets ; After visiting the above mentioned outlets the student is required to submit a report.	14
Familiarization with Food & Beverage Service Equipment & their Usage	
Standard phrases used in food & beverage service outlets (Role play)	
Napkin Folds	
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. •	10
Stocking of Side Stations ; Wiping of glassware and wiping of crockery	10
Dining Room Practices & Operating Procedures	
Accepting & Confirming a Telephonic Reservation of a Guest	

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Semester-II

**PAPER- INDIAN CUISINE**

**CODE- BSCA 201**

**CREDIT-3**

<b>Topic</b>	<b>Hours</b>
<b>Introduction to Indian Cuisine:</b> Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.	<b>08</b>
<b>History of Indian Cuisine :</b> History, Ancient, Medieval and modern history of Indian cuisine	<b>06</b>
<b>Equipments and Fuels used in the Indian Kitchen:</b> Classification of Indian equipments; drawings; Care and maintenance.	<b>06</b>
<b>Indian Culture and Food:</b> Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.	<b>06</b>
<b>Pastes, Gravies and Masalas :</b> Various pastes, masalas and basic gravies prepared in Indian cuisine.	<b>06</b>

**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

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**PAPER- Regional& Staple Foods**

**CODE- BSCA 202**

**CREDIT-2**

Sl. No.	Topics	Lecture Hours
1.	History; Staple foods of Indian cuisine; Ingredients	06
2.	Regional Indian Cuisines: North and South India	06
3.	Regional Indian Cuisines: East India, North East and Western India	06
4.	Fusion Cuisine: Indian Chinese; Malaysian Indian; Indian Singaporean; Anglo Indian	08
5.	Desserts, Alcoholic and Non Alcoholic Beverages; Eating Habits	06

**Reference Books:**

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

The Book of Ingredients, Jane Grigson

Indian and neighboring countries Food, K.T.Achaya, Oxford

Food around the world, Margaret McWilliams, Pearson

**PAPER- Food and Beverage Studies**

**CODE- BSCA 203**

**CREDIT-3**

**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.

**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.

**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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PAPER- Food Science and Nutrition

CODE-BSCA 204

CREDIT-4

Topic	Hours
<b>Introduction :</b> Food & its relation to health, Objectives in the study of nutrition <b>Major Nutrients :</b> Their characteristics , functions , metabolism, food sources , deficiencies , Carbohydrates, Lipids, Proteins, Vitamins & Minerals	08
<b>Classification of raw materials into food groups :</b> 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.	08
<b>Factors influencing food intake &amp; food habits:</b> 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 in maintaining health (water balance).	08
<b>Balanced Diet/Menu planning:</b> 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.	08

**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)

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Principles of Food Science by Borgstrom and Macmillon  
Food Science by Potter & Hotchkiss

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PAPER- International Culinary Art (Pr.)

CODE-BSCA 291

CREDIT-2

Sl. No.	Topics	Lecture Hours
1.	British Cuisine Popular preparations like Yorkshire pudding, Cockaleekie soup, Scotch broth, Irish stew, Welh rarebit, Fish and Chips, Jugged meat, Cornish pasties, Steak and Kidney pie, Sheperd's pie, Toad in the Hole, Haggis, Kippers and Sweet dishes like Fool, Trifle, Crumpet and Lemon curd.	08
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, Friccacea, Cassata, Tiramisu and Zabaglione.	08
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, Consomme, Riz Pilaf, Pommes lyonnaise, Pommes Duschesse, Steak sauté Bercy, Waldorf Salad, Ouefs farcis chimay, Grilled fish with Hollandaise, Crepe Suzzete and Crème Caramel	08
4.	Spanish Cuisine: Gazpacho, Sopa De Ajo Caldo Verde, Cocido Madrilenio, Paella, Churros, Pollo En Pepitoria, Fritata De Patata, Pastel De Manzana, Sangria	08
5.	Mediterranean Cuisine Recipes from Spain, France, Greece ( Avgolemono, Dolmades, Moussaka, Spanakopita, Greek Salad)	08

**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



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PAPER- Indian Culinary Art (Pr)

CODE-BSCA 292

CREDIT-2

Topic	Hours
<b>Preparation of three course simple Indian menus:</b> Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	08
<b>Preparation of Indian snacks / high tea items</b> – Indian snacks which should include North Indian, South Indian West and East Indian popular items.	08
<b>Preparation of Indian breakfast</b> –Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	08
<b>Preparation of Indian Sweets and Confectionary products</b> – Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	08
<b>Preparation of Gravies</b> - Indian basic gravies which should include Vegetarian and non vegetarian popular items.	08

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PAPER- Baking Skills II(Practical)

CODE-BSCA 293

CREDIT-2

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

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**PAPER- Fundamentals of Information Technology (Pr)**

**CODE-BSCA 294**

**CREDIT- 2**

<b>Topic</b>	<b>Hours</b>
<b>Introduction to Computer Fundamentals</b> 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 – Freeware, Shareware, Licensed	<b>06</b>
<b>Software</b> 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	<b>10</b>
<b>Networking</b> 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	<b>04</b>
<b>Internet</b> Intranet, Internet & Extranet, WWW, HTTP, Domains, VPN & VOIP, Search Engines, ISP & Bandwidth	<b>04</b>
<b>Word 2007 Microsoft word</b> File, Edit, View, Insert, Format, Tools, Table Commands Page Setup, Print Options, Setting Page Margins Clip Arts, Inserting Pictures/Charts/Files	<b>04</b>
<b>EXCEL</b> Processing with MS Excel, Starting Excel, Starting New Workbook, Entering and Editing Data, Formatting Worksheet, Sorting the Data,  The Worksheet Selecting Cells and Ranges, Selecting With Mouse, Data Entry, Entering Numbers, Text, Date & Time Entries, Entering Series, 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.	<b>08</b>

**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

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**Semester-III**

**PAPER- Eastern Indian Cuisine and Culture**

**CODE-BSCA 301**

**CREDIT- 3**

<b>Topic</b>	<b>Hours</b>
States of this Region; Traditional Dresses; Etiquettes	<b>06</b>
Bengali Cuisine	<b>06</b>
Odiyan, Assamese and Bihari Cuisine	<b>06</b>
Major Fairs & Festivals of the Region	<b>06</b>
North Eastern cuisine, Culture and Festival	<b>06</b>

**REFERENCE BOOKS:-**

1. Pollan, M. 2006. The Omnivore's Dilemma. New York: Penguin. [Part 1, Pp 15-109].
2. Holmes. S. (2013). Fresh Fruit: Broken Bodies. Berkeley, CA: University of California Press

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**PAPER- Beverage Studies  
CODE-BSCA 302  
CREDIT-3**

TOPICS	HOURS
Introduction to Beverages Classification of Beverages; Beer, Perry and Cider	4
Fermentation & alcohol Digestion and effects on the body Wine production Wine storage & service	6
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	12
Distilled brown spirits Cognac & brandy ; Distilled clear spirits Liqueurs & cordials Cocktails & bar equipment	4
Cocktails Types and Methods of Making	4
Low & non alcohol beverages	4

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

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**PAPER- Food Cost Control**

**CODE-BSCA 303**

**CREDIT- 3**

<b>Topic</b>	<b>Hours</b>
The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report	<b>08</b>
Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing,	<b>08</b>
Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labor Costs ; Cost Control & Information Systems & Cost Control Technology/ Software	<b>08</b>
Income Statement Analysis, Benchmarking Costs, Financial Statement Analysis; Budgeting; Working Capital, Cash Controls, Management & Collection of Cash	<b>06</b>
Case Studies	<b>04</b>

**Reference Books:**

Food and Beverage Cost Control, 6th Edition Lea R. Dopson, David K. Hayes, ISBN: 978-1-118-98849-7, 2016

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**PAPER- Larder & Charcuterie**  
**CODE-BSCA 304**  
**CREDIT-3**

<b>Topics</b>	<b>Lecture Hours</b>
<b>LARDER LAYOUT &amp; EQUIPMENT</b> <ul style="list-style-type: none"> <li>• . Introduction of Larder Work</li> <li>• Definition</li> <li>• Equipment found in the larder</li> <li>• Layout of a typical larder with equipment and various sections</li> </ul>	4 hours
<b>TERMS &amp; LARDER CONTROL</b> <ul style="list-style-type: none"> <li>• Common terms used in the Larder and Larder control</li> <li>• Essentials of Larder Control</li> <li>• C. Importance of Larder Control</li> <li>• D. Devising Larder Control Systems</li> <li>• E. Leasing with other Departments</li> <li>• F. Yield Testing</li> <li>• Functions of the Larder</li> <li>• Hierarchy of Larder Staff</li> <li>• Sections of the Larder</li> <li>• Duties &amp; Responsibilities of larder Chef</li> </ul>	4 hours
<b>CHARCUTIERIE</b> <b>SAUSAGE</b> <ul style="list-style-type: none"> <li>• Introduction to charcuterie</li> <li>• Sausage – Types &amp; Varieties</li> <li>• Casings – Types &amp; Varieties</li> <li>• Fillings – Types &amp; Varieties</li> <li>• Additives &amp; Preservatives</li> <li>• Types of forcemeats</li> <li>• Preparation of forcemeats</li> <li>• Uses of forcemeats</li> </ul>	4 Hours
<b>BRINES, CURES &amp; MARINADES</b> <ul style="list-style-type: none"> <li>• Types of Brines</li> <li>• Preparation of Brines</li> <li>• Methods of Curing</li> <li>• Types of Marinades</li> <li>• Uses of Marinades</li> <li>• Difference between Brines, Cures &amp; Marinades</li> </ul> <b>HAM, BACON&amp;GAMON</b> <ul style="list-style-type: none"> <li>• Cuts of Ham, Bacon &amp; Gammon.</li> <li>• Differences between Ham, Bacon &amp; Gammon</li> <li>• Processing of Ham &amp; Bacon</li> <li>• Green Bacon</li> <li>• Uses of different cuts</li> </ul>	4 Hours
<b>GALANTINES</b> <ul style="list-style-type: none"> <li>• Making of galantines</li> <li>• Types of Galantine</li> </ul>	14 Hours

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<ul style="list-style-type: none"><li>• Ballotines</li></ul> <p><b>PATES</b></p> <ul style="list-style-type: none"><li>• Types of Pate</li><li>• Pate de foie gras</li><li>• Making of Pate</li><li>• Commerical pate and Pate Maison</li><li>• Truffle – sources, Cultivation and uses and Types of truffle.</li></ul> <p><b>MOUSE &amp; MOUSSELINE</b></p> <ul style="list-style-type: none"><li>• Types of mousse</li><li>• Preparation of mousse</li><li>• Preparation of mousseline</li><li>• Difference between mousse and mousseline</li></ul> <p><b>QUENELLES, PARFAITS, ROULADES</b></p> <ul style="list-style-type: none"><li>• Preparation of Quenelles, Parfaits and Roulades</li></ul>	
<p><b>CHAUD FROID</b></p> <ul style="list-style-type: none"><li>• Meaning of Chaud froid</li><li>• Making of chaud frod &amp; Precautions</li><li>• Types of chaud froid</li><li>• Uses of chaud froid</li></ul> <p><b>ASPIC &amp; GELEE</b></p> <ul style="list-style-type: none"><li>• Definition of Aspic and Gelee</li><li>• Difference between the two</li><li>• Making of Aspic and Gelee</li><li>• Uses of Aspic and Gelee</li></ul>	4 Hours

**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



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PAPER- Gastronomy  
CODE-BSCA 305  
CREDIT- 2

Topic	Hours
<b>Gastronomy: General concepts:</b> a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.	04
<b>Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion:</b> 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.	10
<b>Gastro-geography: The environment as determining Human Diet:</b> Food and cultures: Jewish, Muslims, Hindus and Christians; Food contribution by Germanic tribes; Renaissance: Sweet Era; Biography of Brilliant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Precolonial food in America; American food to the World	10
<b>Technology: From the Health to Molecular food:</b> 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;	10

**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
- [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

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PAPER- Regional Indian Cuisine(Quantity) (Pr)

CODE-BSCA 391

CREDIT-2

Topic	Hours
<b>Preparation of three course Bengali menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
<b>Preparation of three course Goan menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
<b>Preparation of three course Tamilnadu menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
<b>Preparation of three course Awadhi menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
<b>Preparation of three course Kashmiri menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
<b>Preparation of three course Punjabi menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06

**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

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PAPER- Intermediate Bakery & Confectionery (Practical)

CODE-BSCA 392

CREDIT-2

<b>Topic</b>	<b>Hours</b>
quich lorraine lemon curd tart mince meat pie	4 hours
celebration cake fancy cake	4 hours
walnut brownie ice cream and truffle sauce mud cake with vanilla	4 hours
plum cake pound cake	4 hours
pineapple gateaux black forest	4 hours
melting moment butter button cashewnut cookies lemon butter cookies marble cookies	4 hours
cheese souffle ornage souffle chocolate mousse	4 hours
baguette ham and leek quiche	4 hours
different types petit four	4 hours
different types fancy breads cinnamon roll	4 hours

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**PAPER- Larder & Short Order Cookery (Pr.)**

**CODE-BSCA 393**

**CREDIT- 2**

<b>Topics</b>	<b>Hours</b>
Types Of Forcemeats Preparation <ul style="list-style-type: none"><li>• Straight Method</li><li>• Gratin Method</li><li>• Country Style</li><li>• Emulsion</li></ul>	08
. Gallantine	04
Pates and Terrines <ul style="list-style-type: none"><li>• Pate en croute</li><li>• Campagne Method</li><li>• Pate Maison</li><li>• Pate de Foie Gras</li></ul>	08
Mousse, Mousseline, Quenelles,, Parfait, Roullade	04
Aspic and Chaud Froid, Gelee	04

**Reference Books:**

Larder Chef By Borde and Leto

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