

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB**Syllabus of B.Sc. in Culinary Science**
(Effective from 2018-2019 Academic Session)**COURSE STRUCTURE****1ST YEAR**

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

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2ND YEAR

SL No	CODE	Paper	Marks	Total Contact Hours	Credits
SEMESTER III					
1	BSCA-301	Eastern Indian Cuisine and Culture (Th.)	100	30	3
2	BSCA-302	Beverage Studies (Th.)	100	34	3
3	BSCA-303	Food Cost Controls (Th.)	100	34	3
4	BSCA-304	Larder & Charcuterie (Th.)	100	34	3
5	BSCA-305	Gastronomy (Th.)	100	34	2
6	BSCA-391	Regional Indian Cuisine (Quantity) (Pr.)	100	36	2
7	BSCA-392	Intermediate Bakery & Confectionary (Pr.)	100	40	2
8	BSCA-393	Larder & Short Order Cookery (Pr.)	100	28	2
Total			800		20
SEMESTER IV					
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
Total			800		20

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3RD YEAR

SL No	CODE	Paper	Marks	Total Contact Hours	Credits
SEMESTER V					
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
		Total	800		20
SEMESTER VI					
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
		605A. Food Photography & Presentation			
		605 B. Institutional, Hospital & Industrial Catering			
		605C. Confectionary , 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
		Total	800		20

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DETAILED SYLLABUS

SEMESTER I

Paper: INTRODUCTION TO HOSPITALITY INDUSTRY

Code : BSCA 101

Credits : 3

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

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

Topic	Hours
Origin of modern 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.	06
Hierarchy & Functioning: 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.	06
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.	06
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	08
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	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

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Paper: BASICS OF FOOD & BEVERAGE SERVICE

Code: BSCA 103

Credits: 3

Topic	Hours
Departmental Organisation & Staffing: Organisation of Department of a Hotel ; Typical hierarchy of a dining room brigade & French); Attributes & Competencies of F & B Personnel ; D responsibilities of F & B Staff	06
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	06
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: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ) : Tray; Trolley; Home delivery; Lounge; In Room ; Drive in	08
Dining Room Operations : 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	08
Non Alcoholic Beverages: Classification, Types and service	04

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

Topic	Hours
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)	06
HOUSEKEEPING PROCEDURES :Briefing, Debriefing, Gate pass Indenting from stores- Inventory of Housekeeping Items; House keeping control desk, Importance, Role, Co-ordination, check list, key control Handling Lost and Found Forms, Formats and registers used in the Control Desk; Paging systems and methods Handling of Guest queries, problem, request General operations of control desk Role of control desk during Emergency	06
Front office Organisation Front office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel	06
Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit	06
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)	06

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Paper: COMMUNICATION SKILLS

Code: BSCA 105

Credits: 2

Topic	Hours
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;	16
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 ;	16

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

Topic	Hours
i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	03
Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;	03
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)	04
Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock	03
Sauces – Basic mother sauces Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato•	03
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)•	04
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• Lyonnaise potatoes• Allumettes• Vegetable preparations Boiled vegetables• Glazed vegetables• Fried vegetables• Stewed vegetables•	24

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Paper: BAKING SKILLS I

Code: BSCA 192

Credits: 2

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

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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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- Syllabus for other semesters will be provided shortly