

**Course Name: B.Sc. (Culinary Science)****Course Structure:**

<b>Year</b>	<b>Semester</b>	<b>Paper Code</b>	<b>Paper</b>	<b>Marks</b>	<b>Credit</b>
1 <sup>st</sup>	I	BSCA 101	Introduction to Hospitality Industry (Th.)	100	4
	I	BSCA 102	Basics of Food Production (Th.)	100	4
	I	BSCA 103	Basics of Food & Beverage Service (Th.)	100	4
	I	BSCA 104	Introduction to Front office and Accommodation (Th.)	100	4
	I	BSCA 105	Communication Skills- (Th.)	100	2
	I	BSCA 191	Culinary Skills I (Pr.)	100	2
	I	BSCA 192	Baking Skills I(Pr.)	100	2
	I	BSCA 193	Restaurant Service (Pr.)	100	2
				Total	24

Year	Semester	Paper Code	Paper	Marks	Credit
1 <sup>st</sup>	II	BSCA 201	Indian Cuisine (Th.)	100	4
	II	BSCA 202	Regional & Staple Food (Th.)	50	2
	II	BSCA 203	Food & Beverage Studies (Th.)	100	4
	II	BSCA 204	Fundamentals of Information Technology (Th.)	50	2
	II	BSCA 205	Nutrition & Food Science (Th.)	100	4
	II	BSCA 291	International Culinary Art (Pr.)	100	2
	II	BSCA 292	Indian Culinary Art (Pr.)	100	2
	II	BSCA 293	Baking Skills II(Pr.)	100	2
	II	BSCA 294	Fundamentals of Information Technology (Pr.)	100	2
			Total	<b>800</b>	<b>24</b>

Year	Semester	Paper Code	Paper	Marks	Credit
2 <sup>nd</sup>	III	BSCA 301	Eastern Indian Cuisine and Culture (Th.)	100	4
	III	BSCA 302	Beverage Studies (Th.)	100	4
	III	BSCA 303	Food Cost Controls (Th.)	100	4
	III	BSCA 304	Larder & Charcuterie (Th.)	100	4
	III	BSCA 305	Gastronomy (Th.)	100	2
	III	BSCA 391	Regional Indian Cuisine (Quantity) (Pr.)	100	2
	III	BSCA 392	Intermediate Bakery & Confectionary (Pr.)	100	2
	III	BSCA 393	Larder & Short Order Cookery (Pr.)	100	2
			Total	800	24

Year	Semester	Paper Code	Paper	Marks	Credit
2 <sup>nd</sup>	IV	BSCA 481	Industrial Training (16 weeks)	400	16
		BSCA 482	Training Report & Log Book	200	6
		BSCA 483	Viva Voce	100	2
			Total	700	24

Year	Semester	Paper Code	Paper	Marks	Credit
3 <sup>rd</sup>	V	BSCA 501	Advanced Food Production (Th.)	100	4
	V	BSCA 502	Food Legislation (Th.)	100	4
	V	BSCA 503	Indian Culture & Traditions (Th.)	100	4
	V	BSCA 504	PAN Asian Cuisine (Th.)	100	4
	V	BSCA 591	Techniques of Pan Asian Cuisine (Pr.)	100	2
	V	BSCA 592	Contemporary European Cuisine (Pr.)	100	2
	V	BSCA 593	Advanced Techniques of Baking & Pasty (Pr.)	100	2
	V	BSCA 581	Personality Development (Pr.)	100	2
			<b>Total</b>	800	24

Year	Semester	Paper Code	Paper	Marks	Credit
3 <sup>rd</sup>	VI	BSCA 601	Kitchen Facilities Planning (Th.)	100	4
	VI	BSCA 602	Environmental Consciousness (Th.)	100	4
	VI	BSCA 603	Entrepreneurship & Restaurant Start up (Th.)	100	4
	VI	BSCA 604	Food safety Management (Th.)	100	4
	VI	BSCA 605	Culinary Elective*	100	4
	VI	BSCA 691	Art of Garde Manger (Pr.)	100	2
	VI	BSCA 692	Food & Beverage – Alcoholic & Non Alcoholic(Pr.)	100	2
	VI	BSCA 681	Project Report	100	4
			Total	800	

Elective: (To choose any one)

605 A. Food Photography & Presentation

605 B. Institutional, Hospital & Industrial Catering

605 C. Confectionary, Chocolaterie & Sugar Craft

**Consolidated Credits:**

Semester	I	II	III	IV	V	VI	Total
Credits	24	24	24	24	24	28	148

**BSCA 101: INTRODUCTION TO HOSPITALITY INDUSTRY**

Topic	Hours
<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	08
<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	08
<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	08
<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	08
<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	10

Reference:

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

### **BSCA 102: Basics OF FOOD PRODUCTION**

<b>Topic</b>	<b>Hours</b>
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.	<b>08</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>08</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>08</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>10</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>08</b>

#### **1 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

### **BSCA 103: BASICS OF FOOD & BEVERAGE SERVICE**

<b>Topic</b>	<b>Hours</b>
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<b>Departmental Organisation &amp; Staffing:</b> Organisation of F & B Department of a Hotel ; Typical hierarchy of a dining room brigade (English & French); Attributes & Competencies of F & B Personnel ; Duties and responsibilities of F & B Staff	
<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>04</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>04</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>04</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

#### BSCA 104: INTRODUCTION TO FRONT OFFICE AND ACCOMMODATION

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)	<b>08</b>
HOUSEKEEPING PROCEDURES :Briefing, Debriefing,	<b>08</b>

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	
Front office Organisation Front office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel	<b>08</b>
Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit	<b>08</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>08</b>

### **BSCA 105: COMMUNICATION SKILLS**

<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>20</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>20</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

**BSCA 191: CULINARY SKILLS I**

Topic	Hours
i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	04
Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;	04
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	04
Sauces – Basic mother sauces Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato•	04
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
<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•	28



Vegetable preparations • Boiled vegetables • Glazed vegetables • Fried vegetables • Stewed vegetables •	
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### BSCA 192: BAKING SKILLS

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 •	10
SIMPLE CAKES Demonstration • & Preparation of Simple and enriched Cakes, recipes Sponge, Genoise, Fatless, Swiss roll • Fruit Cake • Rich Cakes • Dundee • Madeira •	10
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 •	16
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. •	20

### BSCA 193: RESTAURANT SERVICE

Topic	Hours
visit to various catering outlets ; After visiting the above mentioned outlets the student is required to submit a report.	
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. •	
Stocking of Side Stations ; Wiping of glassware and wiping of crockery	
Dining Room Practices & Operating Procedures	
Accepting & Confirming a Telephonic Reservation of a Guest	<b>Total 42 hours</b>

**BSCA 201: Indian Cuisine**

Topic	Hours
<b>Introduction to Indian Cuisine:</b> Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.	<b>10</b>
<b>History of Indian Cuisine :</b> History, Ancient, Medieval and modern history of Indian cuisine	<b>8</b>
<b>Equipments and Fuels used in the Indian Kitchen:</b> Classification of Indian equipments; drawings; Care and maintenance.	<b>8</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>8</b>
<b>Pastes, Gravies and Masalas :</b> Various pastes, masalas and basic gravies prepared in Indian cuisine.	<b>8</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

**BSCA 202 Regional & Staple Foods (Th.)**

Sl. No.	Topics	Lecture Hours
1.	History; Staple foods of Indian cuisine; Ingredients	8 hours
2.	Regional Indian Cuisines: North and South India	8 hours

3.	Regional Indian Cuisines: East India, North East and Western India	10 Hours
4.	Fusion Cuisine: Indian Chinese; Malaysian Indian; Indian Singaporean; Anglo Indian	8 Hours
5.	Desserts, Alcoholic and Non Alcoholic Beverages; Eating Habits	8 Hours

**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

**BSCA 204 Fundamentals of Information Technology (BSCA 294 syllabus to be covered in Theory)**

**BSCA 205 – Food Science and Nutrition (Th)**

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	<b>08</b>
<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.	<b>08</b>
<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, alkali on food constituents. Water : Definition, Dietary sources (visible, invisible), functions of water , role of water in maintaining health (water balance).	<b>08</b>
<b>Balanced Diet/Menu planning:</b> Definition, importance of balanced diet, RDA for various nutrients	<b>08</b>

- 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

**BSCA 291 International Culinary Art (Pr.)**

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.	
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, Friccasea, Cassata, Tiramisu and Zabaglione.	
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	
4.	Spanish Cuisine: Gazpacho, Sopa De Ajo Caldo Verde, Cocido Madrilenno, Paella, Churros, Pollo En Pepitoria, Fritata De Patata, Pastel De Manzana, Sangria	
5.	Mediterranean Cuisine Recipes from Spain, France, Greece ( Avgolemono, Dolmades, Moussaka, Spanakopita, Greek Salad)	
		Total 52 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  
 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

### BSCA 292: Indian Culinary Art (Pr)

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	12
<b>Preparation of Indian snacks / high tea items</b> – Indian snacks which should include North Indian, South Indian West and East Indian popular items.	12
<b>Preparation of Indian breakfast</b> –Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	12
<b>Preparation of Indian Sweets and Confectionary products</b> – Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	12
<b>Preparation of Gravies</b> - Indian basic gravies which should include Vegetarian and non vegetarian popular items.	12

**BSCA 293: Baking Skills II(Practical)**

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 chocolate éclair profit roll croquembush	4 hours
pizza margarita chicken pizza pizza calzon	4 hours
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	

**BSCA 294 – Fundamentals of Information Technology (Pr)**

Topic	Hours
<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 – Free ware, Shareware, Licensed	<b>08</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>08</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>08</b>
<b>Internet</b> Intranet, Internet & Extranet, WWW, HTTP, Domains, VPN & VOIP, Search Engines, ISP & Bandwidth	<b>08</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>08</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



### **BSCA 301: Eastern Indian Cuisine and Culture (TH)**

<b>Topic</b>	<b>Hours</b>
States of this Region; Traditional Dresses; Etiquettes	<b>08</b>
Bengali Cuisine	<b>08</b>
Odiyan , Assamese and Bihari Cuisine	<b>08</b>
Major Fairs & Festivals of the Region	<b>08</b>
North Eastern cuisine, Culture and Festival	<b>08</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

### **BSCA 302 Beverage Studies (Th.)**

<b>TOPICS</b>	<b>HOURS</b>
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	16
Distilled brown spirits Cognac & brandy ; Distilled clear spirits Liqueurs & cordials Cocktails & bar equipment	6
Cocktails Types and Methods of Making	6
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

**BSCA 303 – Food Cost Control**

<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>10</b>
Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labor Costs ; Cost Control & Information Systems & Cost Control Technology/ Software	<b>10</b>
Income Statement Analysis, Benchmarking Costs, Financial Statement Analysis; Budgeting; Working Capital, Cash Controls, Management & Collection of Cash	<b>08</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

**BSCA 304: Larder & Charcuterie (Th.)**

<b>Sl. No.</b>	<b>Topics</b>	<b>Lecture Hours</b>
1.	<p><b>LARDER LAYOUT &amp; EQUIPMENT</b></p> <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
2.	<p><b>TERMS &amp; LARDER CONTROL</b></p> <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> </ul>	4 hours

	<ul style="list-style-type: none"> <li>• Sections of the Larder</li> <li>• Duties &amp; Responsibilities of larder Chef</li> </ul>	
3.	<p><b>CHARCUTIERIE</b></p> <p><b>SAUSAGE</b></p> <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>	6 Hours
4.	<p><b>BRINES, CURES &amp; MARINADES</b></p> <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> <p><b>HAM, BACON &amp; GAMON</b></p> <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>	6 Hours
5.	<p><b>GALANTINES</b></p> <ul style="list-style-type: none"> <li>• Making of galantines</li> <li>• Types of Galantine</li> <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>	16 Hours
6.	<b>CHAUD FROID</b>	6 Hours

	<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>	
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**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

**BSCA 305: Gastronomy**

Topic	Hours
<b>Gastronomy: General concepts:</b> a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.	<b>04</b>
<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.	<b>14</b>
<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 Brillant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Precolonial food in America; American food to the World	<b>14</b>

<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;	<b>14</b>
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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

**BSCA 391: Regional Indian Cuisine(Quantity) (Pr)**

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	<b>08</b>
<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	<b>08</b>
<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	<b>08</b>
<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	<b>08</b>
<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	<b>08</b>
<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	<b>08</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

**BSCA 392: Intermediate Bakery & Confectionery(Practical)**

<b>Topic</b>	<b>Hours</b>
quich lorraine lemon curd tart	4 hours
mince meat pie	
celebration cake	4 hours
fancy cake	
walnut brownie cream and truffle sauce	4 hours
mud cake with vanilla ice	
plum cake	4 hours
pound cake	
pineapple gateaux	4 hours
black forest	
melting moment butter button cashewnut cookies	4 hours
lemon butter cookies marble cookies	

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

### **BSCA 393 Larder & Short Order Cookery (Pr.)**

<b>Sl. No.</b>	<b>Topics</b>	<b>Lecture Hours</b>
1.	Types Of Forcemeats <ul style="list-style-type: none"> <li>• Straight Method</li> <li>• Gratin Method</li> <li>• Country Style</li> <li>• Emulsion</li> </ul>	
2.	. Gallantine	
3.	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>	
4.	Mousse, Mousseline, Quenelles,, Parfait, Roullade	
5.	Aspic and Chaud Froid, Gelee	
		Total 48 Hours

#### **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

# BSCA 501

## Advanced Food Production (Th.)

Sl. No.	Topics	Lecture Hours
1.	<b>Kitchen Management</b> Work Flow Layout Stewarding Staffing Stores Management Indenting Production Planning New Product Development Use Of Internet and other technologies in Food Production	12 Hours
2.	<b>Food Styling</b> <ul style="list-style-type: none"><li>• General principles,</li><li>• Modern and special innovative garnishes, accompaniments,</li><li>• Decorations and concept development</li></ul>	12 Hours
3.	<b>Banqueting Preparations</b> <ul style="list-style-type: none"><li>• Types of banquets,</li><li>• Themes,</li><li>• Production, menu preparation</li><li>• Low calorie food, advantages, disadvantages, menu examples, preparation</li></ul>	8 Hours
4.	<b>Out -door Catering</b> <ul style="list-style-type: none"><li>• Concept,</li><li>• Principles,</li><li>• Limitations,</li><li>• Menus, planning,</li><li>• Check list and precautions</li></ul>	12 Hours
5.	<b>Cook chill systems</b> <ul style="list-style-type: none"><li>• Purpose of chilling food,</li><li>• Cook chill process,</li><li>• Finishing kitchens,</li><li>• Distribution of cook chill and types of containers to preserve food.</li><li>• Cook freeze system</li></ul>	8 Hours



**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

**BSCA 502: Food Legislation (TH)**

<b>Topic</b>	<b>Hours</b>
<b>FOOD LEGISLATION</b> Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK	<b>08</b>
<b>SHOPS AND ESTABLISHMENT ACT</b> introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.	<b>08</b>
<b>CONSUMER PROTECTION ACT</b> consumer protection councils, procedure for redressal of grievances <b>ENVIRONMENT PROTECTION ACT</b> powers of the central Govt. prevention and control of environment pollution	<b>08</b>
<b>LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION</b> what is food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.	<b>08</b>

**Books:**

1. Mercantile law - N. D. Kapoor
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.

**BSCA 503 – Indian Culture and Tradition (TH)**

<b>Topic</b>	<b>Hours</b>
<b>Historical perspective</b> - Indian History - Scope and Objective - Evolution of Culture - Ancient, medieval and modern Outline of Great Scriptures - Upanishads - Sankya - Darshans - Ramanaya - Mahabharatha – Bhagavadgeetha - Buddhism -	<b>08</b>

Tripitakas - Jainism - Puranas	
<b>Life of Great Philosophers</b> - Adishankaracharya - Madvacharya - Ramanujacharya - Basavanna –Ramakrishna, Paramahansa - Swamy Vivekaananda - Arabindo	<b>08</b>
<b>Knowledge of Indian Performing Arts</b> - Bharathanatyam - Kuchupudi - Kathak - Odissi - Kathakali - Mohiniattam - Folk theater and performances and its role in promoting Indian tourism - Karnataka and Hindustani classical music Indian Painting-Colourful Mosaic-evolution of Indian Painting- Ajantha-Ellora painting	<b>08</b>
<b>Art, Sculpture and Craft</b> - 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 <b>Literary Heritage</b> - Sanskrit - Pali - Kannada - Tamil - Hindi - Urdu	<b>08</b>

#### 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

#### BSCA 506: PAN Asian Cuisine

Sl. No.	Topics	Lecture Hours
1.	<b>Japanese Cuisine</b> 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.	
2.	<b>Chinese Cuisine</b> Characteristic dishes from various schools of cuisine as follows: <b>Cantonese</b> – Chowmein, Dimsum and Char siu bao. <b>Sanghai</b> – Chi pao yu, Soy meat and steamed egg rolls.	

	<p><b>Peking</b> – Mongolian Fire Pot, Peking Duck and Moo Shu Pork.</p> <p><b>Szechwan</b> – Rice soup, Wonton and Szechuan chicken, Darsaan.</p>	
3.	<p><b>Korean Cuisine</b></p> <p>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>	
4.	<p><b>Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka)</b></p> <p>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>	
5.	<p><b>West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon)</b></p> <p>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>	
		Total 52 Hours

### **BSCA 591 Techniques of Pan Asian Cuisine (Pr.)**

<b>Sl. No.</b>	<b>Topics</b>	<b>Lecture Hours</b>
1.	<p><b>Japanese Cuisine</b></p> <p>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.</p>	
2.	<p><b>Chinese Cuisine</b></p> <p>Characteristic dishes from various schools of cuisine as follows:</p> <p><b>Cantonese</b> – Chowmein, Dimsum and Char siu bao.</p> <p><b>Sanghai</b> – Chi pao yu, Soy meat and steamed egg rolls.</p> <p><b>Peking</b> – Mongolian Fire Pot, Peking Duck and Moo Shu Pork.</p> <p><b>Szechwan</b> – Rice soup, Wonton and Szechuan chicken, Darsaan.</p>	
3.	<p><b>Korean Cuisine</b></p> <p>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>	

4.	<b>Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka)</b> 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.	
5.	<b>West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon)</b> 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.	
		Total 52 Hours

**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  
Food Around The World - Pearson

**BSCA 592 Contemporary European Cuisine (Pr.)**

Sl. No.	Topics	Lecture Hours
1.	Scandinavian Cuisine: Fishkesuppe, Smorrebrod, Karelian Stew, Arter Medflask, Sillgratin, Lokdolmar, Frikadeller, Lanttulaatikko, Ris al' Amande, Spritsar	
2.	German Cuisine German Schnitzel, Lamb Rouladen, Dumplings, Meat Balls, Sauerbraten, Creamed Spinach, Bratkartoffeln, Pfeffernuesse, Zwiebelkuchen	
3.	Belgian Cuisine Carbonadeflamandeor stooflees, Sole meunière, Ham and endive gratin, Filet Americain, Moules frites, Stoemp, Belgian Chicken Waterzooi, Paling in't groen	
4.	Austrian Cuisine Wiener Schnitzel, Spaetzle, Wiener Schnitzel, Styrian Breaded Chicken Salad	
5.	Molecular Gastronomy	
		Total 52 Hours

**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  
 Food Around The World - Pearson

**BSCA 593: Advanced Techniques of Baking & Pastry (Practical)**

Different types of icing and Celebration cake	4 hours
Different types bakery sauce and Celebration cake	4 hours
Chocolate preparation Trio of chocolate mousse	4 hours
Torta capre Red velvet swiss roll	4 hours
Marzipan fruits Tiramisu Oprea pastry	4 hours
Chocolate log Clover leaf bread Black olive ciabatta	4 hours
Yule log Blue berry scone	4 hours
Baked alaska Petit pain au chocolate	4 hours
Different types of Meringue product	4 hours
Different type of flan and tarts	4 hours

**BSCA 581 – Personality Development (PR)**

<b>Topic</b>	<b>Hours</b>
<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</p> <p>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>	<b>30</b>

### **BSCA 601: Kitchen Facilities Planning (TH)**

<b>Topic</b>	<b>Hours</b>
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.	<b>08</b>
BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators, storm water drainage systems, utilities, landscaping and grounds.	<b>08</b>
FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas, storage areas, kitchen, office space, sample blue print.	<b>08</b>
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.	<b>08</b>
Perishables and Non Perishables; Hot and Cold Servings	<b>08</b>

#### TEXT BOOKS AND REFERENCES:

- Hospitality Facilities management and Design  
By: David M. Stipanuk, Harold Roffmann  
Published: Educational Institute, AHMA
- How things work-The Universal Encyclopedia of Machines,  
Volume 1&2
- The Management of Maintenance and Engineering Systems in the Hospitality Industry  
By: Frank D. Borsenik & Alan T, Stutts  
Published: John Willey & Sons Inc. NY

**BSCA 602: Environmental Conciousness (TH)**

<b>Topic</b>	<b>Hours</b>
Introduction and development of environmental message to Staff - raise awareness build commitment, provide support, reward efforts, celebrate success Business partners - coordination Guests - participation Community - sponsorship, urban beautification, alternate energy sources	<b>08</b>
Waste Management - Why manage waste Recycling Non hazardous energy separation Energy and waste conversion – Introduction, Energy efficiency action plan Assessing current performance, Energy conservation measures Guidelines for major use areas, Making decision about investments Evaluation of new technology	<b>08</b>
Indoor air quality Potential sources of air pollution Improving indoor air quality Costs External air emissions, Sources, Effects, Hotels and air pollution	<b>08</b>
Noise - Introduction Problems of noise , Program for tacking noise Hazardous materials – Definition, Sources Hazards, Dealing with hazardous materials	<b>08</b>
Energy Conservation (Solar Energy); Water and Waste Management ( Manage waste, Solid Waste, Recycling, Sewage Treatment Plant, Water Harvesting); Food Hazards	<b>08</b>

Reference book:

Environmental Management for Hotels, Butterworth & Heinemann.  
Eco-informatics; Dr S. K. Agarwal APH Publication  
Environmental Chemistry by A. K. Dey New Age Publishers.  
Environmental Science By S.C. Santra Kalyani Publishers

## **BSCA 603 Entrepreneurship and Restaurant Start up**

Sl. No.	Topics	Lecture Hours
1.	An Overview of Entrepreneurs and Entrepreneurship	3 Hours
2.	Starting Your Small Business <ul style="list-style-type: none"><li>• Forms Of Ownership</li><li>• Becoming An Owner</li></ul>	5 Hours
3.	Planning, Organizing And Managing	6 Hours
4.	Obtaining The Right Financing	4 Hours
5.	Developing Marketing Strategies Promotion And Distribution	6 Hours
6	Managing Human Resources Employee Relationships	8 Hours
7	Basic Financial Planning	8 Hours

### **Recommended Books:**

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



**BSCA 604: Food Safety Management(TH)**

<b>Topic</b>	<b>Hours</b>
UNIT I 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	<b>10</b>
UNIT II 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.	<b>05</b>
UNIT III 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, traceability, recalling procedures, training.	<b>10</b>
UNIT IV 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.	<b>10</b>
UNIT V 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	<b>10</b>

**References:**

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

## **BSCA 691 Art of Garde Manger (Pr)**

Preparation of various simple and compound Horsd'oeuvres :

Simple salads - 5 varieties

Compound Salads:

Fruit based - 5 varieties

Fish based - 5 varieties

Meat based - 5 varieties

Vegetable based - 5 varieties

Preparation of salad dressings – 5 varieties

Butchery :

- a) Lamb and Mutton – Demonstration of jointing mutton carcasses.
- b) Deboning of mutton leg and shoulder.
- c) Curry cuts and boti kababs.
- d) b) Pork – Demonstration and preparation of pork chops, deboning of pork leg.
- e) c) Fish – cuts of fish and its use in cold buffets.
- f) d) Poultry – Dressing, trussing and deboning.

## **BSCA 692 Food & Beverage Alcoholic & Non Alcoholic (Pr)**

Preparation of various Cocktails & Mocktails :

Whisky Based - 5 varieties

Rum based - 5 varieties

Gin based - 5 varieties

Vodka based - 5 varieties

Tequila based - 5 varieties

Mocktails – 10 varieties

Gueridon Service: Crepe suzette; Banana Flambe; Rum Omelette; Flaring