

PERIYAR UNIVERSITY

**PERIYAR PALKALAI NAGAR
SALEM – 636011**

DEGREE OF BACHELOR OF SCIENCE CHOICE BASED CREDIT SYSTEM

Syllabus for

B.Sc. Culinary Arts & Chef Management

(SEMESTER PATTERN)

**For Candidates admitted in the Colleges affiliated to
Periyar University from 2022-2023 onwards**

REGULATIONS:

1. Eligibility for Admission:

Candidate seeking admission to the first year degree of Bachelor of Science in Culinary Arts & Chef Management shall be required to have passed the Higher Secondary Examination conducted by the Government of Tamilnadu or any other examination accepted by the syndicate of Periyar University, subject to such condition as, may be prescribed thereto, are permitted to appear and qualify for B.Sc., Degree of this University after a course of three academic years.

2. Eligibility for award of degree:

A Candidate shall be eligible for the award of degree only if he/she has undergone, the prescribed course of study in a college affiliated to the University for a period not less than three academic years, comprising six Semester and passed the examination prescribed and full filled such condition as have been prescribed there for

3. Course of Study

a. Objective of the Programme:

- i. To provide the basic and essential knowledge regarding various activities undertaken and necessary to run socially responsible business organization
- ii. To impart certain basis skills and aptitude which will be useful in taking up any particular useful in taking up any particular activity in Hospitality Industry.
- iii. To develop the personality so as to become responsible citizen with greater awareness about the Indian society and its culture.
- iv. To provide a global view of several multinational hotel and their functions which Support hotel systems.

b. The Programme of study shall consist of foundation courses, skill based elective courses (SBEC) and non-major elective course.

c. The non major elective courses (NMEC) offered by a department is meant for students studying other Programme (i.e.) CA&CM students have to study NMEC offered by other departments.

The course of study shall comprise instruction in the following subjects according to syllabus and books prescribed from time to time.

B.Sc., (Culinary Arts & Chef Management)

Part	Course Code	Course	Title of the Paper	Hours/Week	Credits	Internal (25%)	External (75%)	Total
SEMESTER – I								
I		Language -I	Tamil/Other Language - I	6	3	25	75	100
II		Language -I	English-I Communicative English	6	3	25	75	100
III		Core: I	Basic Culinary Arts	5	5	25	75	100
III		Core- II	Basics of Food & Beverage Service	5	5	25	75	100
III		Allied –I	Introduction to Hospitality Industry	6	5	25	75	100
IV		Value Education	Yoga	2	2	25	75	100
IV		Add on Course	Professional English-I	3	4	25	75	100
SEMESTER – II								
I		Language -II	Tamil/Other Language – II	6	3	25	75	100
II		Language -II	English-II	4	3	25	75	100
II		NMSD C	Language Proficiency for Employability-Effective English	2	2	25	75	100
III		Core: III	Indian Cuisine and Culture	4	4	25	75	100
III		Core- IV	Introduction to Front Office and Accommodation Operation	4	4	25	75	100
III		Allied –II	Principles of Management	5	4	25	75	100
IV		EVS	Environmental Studies	2	2	25	75	100
III		Core Practical- I	Culinary & Baking Skills	3	3	40	60	100
IV		Add on Course	Professional English-II	3	4	25	75	100

B.Sc., (Culinary Arts & Chef Management)

Part	Course Code	Course	Title of the Paper	Hours/Week	Credits	Internal (25%)	External (75%)	Total
SEMESTER - III								
I		Language -III	Tamil/Other Language – II	6	3	25	75	100
III		Core-V	Advanced Food Production	4	5	25	75	100
III		Core-VI	Food Legislation	4	5	25	75	100
III		Allied-III	Food Cost and Inventory Management	6	3	25	75	100
III		SBEC-I	Indian Culture & Traditions	3	3	25	75	100
III		Core Practical-II	International Culinary Art	3	4	40	60	100
III		Elective Practical-I	Larder & Short Order Cookery	3	4	40	60	100
IV		NMEC-I	Nutrition & Food Science	2	2	25	75	100
IV		NMSDC	Digital Skills for Employability – Microsoft Office Essentials	2	2	25	75	100
SEMESTER – IV								
I		Language -IV	Tamil/Other Language – II	6	3	25	75	100
III		Core-VII	Kitchen Facilities Planning	3	4	25	75	100
III		Core-VIII	Gastronomy	3	4	25	75	100
III		Elective-I	Larder & Charcuterie	3	3	25	75	100
III		Allied-IV	Food Safety Management	2	2	25	75	100
IV		SBEC-NMSDC	Digital Skills for Employability-Office Fundamentals	2	2	25	75	100
III		SBEC Practical-I	Food & Beverage – Alcoholic & Non Alcoholic	3	2	40	60	100
III		Core Practical-III	Techniques of Pan Asian Cuisine	3	3	40	60	100
III		Elective Practical-II	Advanced Techniques of Baking & Pastry	3	3	40	60	100
IV		NMEC-II	Bakery & Confectionary	2	2	25	75	100

B.Sc., (Culinary Arts & Chef Management)

Part	Course Code	Course	Title of the Paper	Hours/Week	Credits	Internal (25%)	External (75%)	Total
SEMESTER – V								
III		Core-IX	Cuisines of America & Europe	5	5	25	75	100
III		Core-X	Eastern Indian Cuisine & Culture	4	4	25	75	100
III		Core-XI	Food Outlets& Entrepreneurship	4	4	25	75	100
III		SBEC-III	Marketing management	4	4	25	75	100
III		Core Practical-IV	Contemporary European Cuisine	4	4	40	60	100
III		Core Practical-V	Art of Garde Manger	4	4	40	60	100
III		Elective Practical-III	Personality Development	3	3	40	60	100
IV		NMSDC	Marketing and Design Tools (other Arts)-Digital Marketing	2	2	25	75	100
SEMESTER – VI								
III		Core-XII	Internship (Industrial Practicum)	-	10	-	100	100
		Add On Course	Employability Readiness	-	-	-	-	-
V			Extension Activities		1			

Total credit	:	156
Total Marks CIA	:	1160
EA	:	3040
Total	:	<u>4200</u>

5. OTHER REQUIREMENTS

Industrial Training: (6th Semester)

Objective:

The course being professional the students are required to undergo industrial exposure in the 6th Semester of the programme.

- 6th Semester training is to introduce the students to the operational aspects of a star hotel (3 star and above) and he/she is preferably exposed to the four core

B.Sc., (Culinary Arts & Chef Management)

departments of the hotel. The duration of the training is for 100 days in the 6th Semester.

6. REQUIREMENT FOR PROCEEDINGS TO NEXT SEMESTER

Candidates shall be eligible to go to next semester, only if they satisfy the condition Prescribed by the syndicate from time to time.

7. PASSING MINIMUM

A candidate shall be declared to have passed in each paper; If He/ She secures not less than 40% of the Marks prescribed for the examination. He/ She shall be declared to have passed the whole examination if he /she pass in all the papers as per the scheme of Examination eligible to go to next semester only if they satisfy the condition prescribed by the syndicate from time to time.

8. CLASSIFICATION OF SUCCESSFUL CANDIDATES

Successful candidates, passing all the examinations securing the marks prescribed for, core, Allied, SBEC and NMEC course together shall be declared to have passed the examination in First / Second / Third class.

Candidates who obtained 75% of marks and above shall be deemed to have passed the Programme with distinction, provided they passed the examination at the **First appearance**

9. RANKING

Candidate who passes all examination prescribed for the course in the **first appearance** only is eligible for ranking.

10. MAXIMUM DURATION FOR THE COMPLETION OF THE U.G PROGRAMME

The maximum duration for completion of U.G programme shall not exceed twelve semesters.

11. COMMENCEMENT OF THE REGULATION

The regulation shall take effect from the academic year 2020-2021, i.e. for students who are admitted to the first year of the programme, during the academic year 2020-2021 and thereafter.

12. TRANSITORY PROVISION

Candidates who were admitted to the U.G Programme of study before 2020-2021 shall be permitted to appear for the examination under those regulation for the period of three years i.e. up to and inclusive of the examination of April / May 2024. Thereafter they may permitted to appear for the examination only under the regulation there in force.

B.SC, CULINARY ARTS, CHEF & HOTEL MANAGEMENT

SEMESTER-I

CORE – I

BASIC CULINARY ARTS

UNIT – 1

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.

UNIT – 2

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.

UNIT – 3

Introduction to Cookery: Aims and objectives of cooking food; Various textures; Techniques used in pre-preparation; Techniques used in preparation. Methods of heat transfer; Classification; Moist heat methods; Dry heat methods; Medium of fat. Personal Hygiene; Environmental Hygiene; Food storage and causes of contamination; Food borne illnesses; Food poisoning; Garbage disposal.

UNIT – 4

Classification of vegetables; Types of stock; Components of sauces; Mother sauces or basic sauces; Soups- Classification with examples; Structure of egg; Selection of an egg; Uses of eggs; Commodities Types & Uses: Fats and Oils, Sugar, Salt, Raising Agents, Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products .

UNIT – 5

Method of making breads; The Function of Eggs in the Baking Process ; Basic Custards: Crème Anglaise / Pastry Cream; Creaming and Muffin Method; Quick Breads - Biscuit Method / Fats and Oils; Cake and Icing Assembly; Leavening Agents; Chocolate Handling Chocolate Tempering - Seeding Method Ganache The Function of Chocolate in The Baking Process .

REFERENCE:

1. Theory of Catering, Mrs. K.Arora, Frank Brothers
2. Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
3. Chef Manual of Kitchen Management, Fuller, John
4. The Book of Ingredients, Jane Grigson

SEMESTER-I

CORE – II

BASICS OF FOOD & BEVERAGE SERVICE

UNIT -1

Departmental Organisation & Staffing: 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

UNIT-2

FOOD AND BEVERAGE SERVICE EQUIPMENT : Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs); Special equipment and Miscellaneous equipment and wares with their uses; Care & maintenance of equipment; Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk) ; Linen ; Mis-en-place, Mis-en-Scene

UNIT-3

DINING SERVICES METHODS,TECHNIQUES & STYLES: **Table service:** Silver service/ English service; American/ Plated; Family; Russian; Butler; Gueridon **Bar Counter ; Assisted Service:** Carvery; Buffets **Self Service :** Cafeteria : - Straight Line; Free-flow; Echelon; Supermarket **Single point service:** Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar **Specialized (in-situ) :** Tray; Trolley; Home delivery; Lounge; In Room ; Drive in.

UNIT-4

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.

UNIT-5

Non Alcoholic Beverages: Classification, Types and service.

REFERENCE :

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

SEMESTER-I

ALLIED – I

INTRODUCTION TO HOSPITALITY INDUSTRY

UNIT – 1

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

UNIT -2

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

UNIT -3

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

UNIT-4

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

UNIT-5

Front Office and Housekeeping Operations:

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.

REFERENCE:

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

SEMESTER-II
CORE - 11
INDIAN CUISINE AND CULTURE

UNIT – 1

Introduction to Indian Cuisine: Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.

UNIT -2

History of Indian Cuisine : History, Ancient, Medieval and modern history of Indian cuisine.

UNIT – 3

Equipments and Fuels used in the Indian Kitchen: Classification of Indian equipments; drawings; Care and maintenance.

UNIT – 4

Indian Culture and Food: Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

UNIT – 5

Pastes, Gravies and Masalas : Various pastes, masalas and basic gravies prepared in Indian cuisine.

REFERENCE:

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

SEMESTER-II

CORE - 12

INTRODUCTION TO FRONT OFFICE & ACCOMMODATION OPERATIONS

UNIT -1

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)

UNIT -2

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.

UNIT – 3

Front office Organisation Front office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel.

UNIT – 4

Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit

UNIT – 5

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)

Reference

1. Hotel Front Office Management _ James A. Bardi
2. Managing Front office operation - Ahama
3. Professional Management of Housekeeping Management – Robert J. Martin and Thomas J.A Jones.

4. Hotel hospital and Housekeeping – John c. Branson Margaret Lennon
5. Housekeeping Management – Matt. A. Casado.

SEMESTER-II

ALLIED – II

PRINCIPLES OF MANAGEMENT

UNIT I

Objective: Student should be able to understand and apply basic management concepts to enable him to perform his tasks and fulfill his responsibilities effectively.

1. Introduction.
2. Definition of the term Management.
3. Nature of Management.
4. Management vs. Administration.
5. Levels of Management - Top, Middle and Supervisory.

UNIT II

Objectives: Thorough knowledge of management thought and process of management

1. Evolution Of Management Thought
2. Pioneers of Management - Frederick, Winslow, Taylor. Henry, Fayol
3. Process of Management - Planning, Organizing, Staffing, Directing, Controlling

UNIT III

Objective: At the end of this unit the student will have complete knowledge of planning and its benefit.

PLANNING

1. Meaning
2. Importance of Planning
3. Steps in Planning
4. Management of Objective (MBO) - Process & Benefits

ORGANIZING

1. Definition
2. Process
3. Principles of Organization
4. Scalar Principle
5. Departmentation
6. Unity of Command
7. Span of Control

UNIT IV

Objectives: The students will have complete knowledge of motivation, leadership and controlling.

MOTIVATION

1. Definition
2. Theory of Motivation - Maslow's needs Theory

LEADERSHIP

1. Definition
2. Styles of Leadership and Leadership qualities.
3. Formal and Informal Leaders
4. Theories of Leadership
5. Qualities of leader

CONTROLLING

1. Definition
2. Process of Control
3. Management by exception

DECISION MAKING

1. Definition
2. Phases - Past, Present, Future Development

UNIT V

Objectives: At the end of this unit the students will have basic knowledge of related management topics.

Areas of Management.

1. Production Management.
2. Inventory Management.
3. FIFO, LIFO, Average Analysis, their report on reported profits. Meaning of Stores and Supplies.
4. Financial Management.
5. Marketing Management.
6. Personnel Management
7. Skills of a Manager (Definition Only).
8. Human Skills.
9. Technical Skills.
10. Conceptual Skills.
11. Roll of a Manager - Distinguish between Manager and Executives.
12. Management as an profession or art or science

Reference Books

1. Principles of Management - T.V. Ramasamy
2. Principles of Management - Tripathi
3. Principles of Management - Dr.N.Premavathy
4. Organisationsal Behaviour - L.M.Prasad

SEMESTER-II
CORE PRACTICAL - I
CULINARY & BAKING SKILLS

CULINARY SKILLS:

i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen

Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;

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)

Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock

Sauces – Basic mother sauces Béchamel □ Espagnole □ Veloute □ Hollandaise □ Mayonnaise □ Tomato □

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)

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

BAKING SKILLS:

Equipments Identification □ Uses and handling □ Ingredients– Qualitative and quantitative measures.

BREAD MAKING Demonstration □ & Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown) □ Bread Rolls (Various shapes) □ French Bread □ Brioche.

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

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.

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.

SEMESTER-III

CORE - V

ADVANCED FOOD PRODUCTION

UNIT – 1

Kitchen Management

- ❖ Work Flow Layout
- ❖ Stewarding
- ❖ Staffing
- ❖ Stores Management
- ❖ Indenting
- ❖ Production Planning
- ❖ New Product Development
- ❖ Use Of Internet and other technologies in Food Production.

UNIT – 2

Food Styling

- ❖ General principles,
- ❖ Modern and special innovative garnishes, accompaniments,
- ❖ Decorations and concept development

UNIT – 3

Banqueting Preparations

- ❖ Types of banquets,
- ❖ Themes,
- ❖ Production, menu preparation
- ❖ Low calorie food, advantages, disadvantages, menu examples, preparation

UNIT – 4

Out -door Catering

- ❖ Concept,
- ❖ Principles,
- ❖ Limitations,
- ❖ Menus, planning,
- ❖ Check list and precautions

UNIT – 5

Cook chill systems

- ❖ Purpose of chilling food,
- ❖ Cook chill process,
- ❖ Finishing kitchens,
- ❖ Distribution of cook chill and types of containers to preserve food.
- ❖ Cook freeze system

Reference Books:

1. The Professional Pastry Chef, Friberg
2. The Wilton Ways of Cake Decorations, Hamlyn Publishing
3. Chocolate, Carolyn Humphries

4. International Cook Book, Cavendish House
5. Time - Life Series - The Cooking of Various countries

SEMESTER-III

CORE - VI

FOOD LEGISLATION

UNIT – 1

FOOD LEGISLATION

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.

UNIT – 2

SHOPS AND ESTABLISHMENT ACT

introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.

UNIT – 3

CONSUMER PROTECTION ACT

Consumer protection councils, procedure for redressal of grievances.

UNIT – 4

ENVIRONMENT PROTECTION ACT

Powers of the central Govt. prevention and control of environment pollution.

UNIT – 5

LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION

what is food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.

Reference 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.

SEMESTER-III

ALLIED - III

FOOD COST AND INVENTORY MANAGEMENT

UNIT – I

Cost and Sales concepts: Control, Cost/Volume/Profit Relationships, Electronic data Processing and Control. **Food Control:** Purchasing control, Receiving control, Storing and Issuing control, Production control, Monthly Inventory and Food Cost Determinations, Actual and Standard cost, Sales control.

Beverage Control: Beverage Purchasing control, Beverage Receiving, Storing and Issuing control, Beverage Production control, Monitoring Beverage Operations, Beverage Sales control.

UNIT - II

Labor Control : Labor cost determinants, Controlling labor costs.

Inventory control: Importance, Objectives, Methods, Levels & Techniques, Perpetual Inventory, Monthly Inventory, pricing of commodity, Comparison of Physical and Perpetual Inventory.

UNIT - III

Restaurant and Fast Food Industry: The Food Service Industry, Utility Vs pleasure, Service and Menu Price, Menu Development, Restaurant Chains—Sandwich chains, Pizza Chains, Dinner Houses, Family Chains, Chicken Chains, Steak Chains, Why Restaurants fail, Success factors—Right concept, Execution, Service, Meeting Customer Expectations.

UNIT - IV

Understanding the Customer: Marketing categories—Captive market, Mass market, Status Market, Customer segments, The Buying Process, On-going trends.

UNIT - V

Developing a Marketing Plan: Definition of Marketing, Conduction of Marketing Audit, Selection of Target Market, Positioning, Marketing Objectives, Development and Implementation of Action Plans, Monitoring and Evaluation of Marketing plan.

References:

1. The Professional Chef- The Culinary Institute of America Practical Cookery- Kinton, Ceserani and Foskett Food Production Operation-Parvinder S. Bali Professional Cooking-Wayne Gislen
2. Food, Beverage, and Labor Cost Controls by Paul R Dittmer, Gerald G. Griffin
3. Food and Beverage Management by Bernard Davis, Andrew Lockwood and Sally
4. Food & Beverage Operation—Cost control & Systems Management-Charles Levinso, Prentice Hall.

SEMESTER-III

SBEC - I

INDIAN CULTURE & TRADITIONS

UNIT – 1

Historical perspective - Indian History - Scope and Objective - Evolution of Culture - Ancient, medieval and modern Outline of Great Scriptures - Upanishads - Sankya - Darshans - Ramanaya - Mahabharatha – Bhagavadgeetha - Buddhism - Tripitakas - Jainism - Puranas

UNIT – 2

Life of Great Philosophers - Adishankaracharya - Madvacharya - Ramanujacharya - Basavanna – Ramakrishna, Paramahansa - Swamy Vivekaananda - Arabindo

UNIT – 3

Knowledge of Indian Performing Arts - Bharathanatyam - Kuchupudi - Kathak - Odissi - Kathakali - Mohiniattam
- Folk theater and performances and its role in promoting Indian tourism - Karnataka and Hindustani classical music Indian Painting-Colourful Mosaic-evolution of Indian Painting- Ajantha-Ellora painting

UNIT – 4

Art, Sculpture and Craft - Indian Sculptures - Scope - Early Chalukyan style special reference to Badami cave temple - Aihole and Pattadakal sculptures

UNIT – 5

Konark temples - Indo-Sarcenic architecture-Churches of India - Handicrafts - Puppetry - Toys - Jewellery – Textiles.

Literary Heritage - Sanskrit - Pali - Kannada - Tamil - Hindi – Urdu.

REFERENCE BOOK:

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

SEMESTER-III
SBEC - II
HUMAN RESOURCE MANAGEMENT

Unit 1

Introduction to Human Resource management – Definition – Objectives and functions- Roles and structure of Human & Resource function in Organizations.

Unit 2

Human Resource Planning – Personnel policy – Characteristics -Need for planning – Job Analysis – Job Design – Job Description – Job Specification.

Unit 3

The Selection Process – Placement and Induction – Training and development – Promotion – Demotions – Transfer – Separation.

Unit 4

Employee Compensation – Wage and salary administration – Bonus – Incentives – Fringe benefits – Job evaluation systems – Human resource information system.

Unit 5

Employee Maintenance and integration – Welfare and Safety – Accident presentation– Employee grievances and their redressal – Administration of discipline.

REFERENCES :

1. Ventraman C.S. Arid B.K. Srivastava, Personnel Management and Human Resources, Tata McGraw Hill, 1991.
2. Arun Monappa, Industrial Relation, Tata McGraw Hill, 1987.
3. Dale Yodder & Paul D. Standohar, Personnel Management & Industrial Relation, Sterling publishers, 1990.
4. David A. Decenzo & Stephen P. Robbins, Personnel / Human Resource Management, Prentice Hall, 1955.

SEMESTER-III
CORE PRACTICAL - II
INTERNATIONAL CULINARY ART

BRITISH CUISINE:

Popular preparations like Yorkshire pudding, Cockaleekie soup, Scotch broth, Irish stew, Welsh rarebit, Fish and Chips, Jugged meat, Cornish pasties, Steak and Kidney pie, Shepherd's pie, Toad in the Hole, Haggis, Kippers and Sweet dishes like Fool, Trifle, Crumpet and Lemon curd.

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, Fricciosa, Cassata, Tiramisu and Zabaglione.

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 Duchesse, Steak sauté Bercy, Waldorf Salad, Oeufs farcis chimay, Grilled fish with Hollandaise, Crepe Suzette and Crème Caramel

SPANISH CUISINE:

Gazpacho, Sopa De Ajo Caldo Verde, Cocido Madrilenio, Paella, Churros, Pollo En Pepitoria, Fritata De Patata, Pastel De Manzana, Sangria.

MEDITERRANEAN CUISINE:

Recipes from Spain, France, Greece (Avgolemono, Dolmades, Moussaka, Spanakopita, Greek Salad)

Reference Books:

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

SEMESTER-III
ELECTIVE PRACTICAL - I
LARDER & SHORT ORDER COOKERY

TYPES OF FORCEMEATS

- ❖ Straight Method
- ❖ Gratin Method
- ❖ Country Style
- ❖ Emulsion

➤ **GALLANTINE**

PATES AND TERRINES

- ❖ Pate en croute
- ❖ Campagne Method
- ❖ Pate Maison
- ❖ Pate de Foie Gras

➤ **MOUSSE, MOUSSELINE, QUENELLES,, PARFAIT, ROULLADE**

➤ **ASPIC AND CHAUD FROID, GELEE**

Reference Books:

1. Larder Chef By Borde and Leto
2. Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
3. Chef Manual of Kitchen Management, Fuller, John
4. The Book of Ingredients, Jane Grigson

SEMESTER-III
NMEC-I
NUTRITION & FOOD SCIENCE

UNIT I

Fundamentals of Nutrition:

Nutrition & Nutrients: common terms, definitions and principles of nutrition; Food: Functions, Classifications; Factors affecting food selection and food habits; The nutritive process of Digestion & Absorption; Energy: Components & requirement.

UNIT II

Macronutrients: Carbohydrates: Composition, Classification, Dietary Fibers, Functions, Food Sources, RDA, Digestion & Metabolism of Carbohydrates, Dental Caries, Lactose Intolerance, Effect of cooking on Carbohydrates: Caramelization, Gelatinization, Dextrinisation.

UNIT III

Proteins: Composition, Classification and RDA, Functions and Food Sources of Proteins, Mutual Supplementation of Proteins for vegetarians, Digestion & Metabolism of Proteins, Deficit / Excess of Proteins, Denaturation, Coagulation, Maillard Browning.

UNIT IV

Lipids: Composition, Classification and RDA, Functions and Food Sources, Digestion & Metabolism, Lipoproteins, Cholesterol and Trans-Fats, Fats and Diseases – Obesity, Atherosclerosis and CHD; Rancidity, Hydrogenation, Emulsification.

UNIT V

Micronutrients: Vitamins: Brief overview of Vitamins, Classifications of Vitamins, Differences between Fat soluble & Water soluble vitamins, Functions, Dietary Sources, Deficiency and Toxicity Symptoms of Fat soluble and major Water soluble Vitamins

Minerals (including water): Importance of all minerals in general in the day to day body functions, Classification of Minerals into Major Minerals & Trace elements; Functions, Dietary Sources, Deficiency and Toxicity Symptoms of important minerals

References:

1. Nutrition for the Food Service Professional by Karen Eich Drummond.
2. Principles of Nutrition & Dietetics by Dr. M Swaminathan
3. Nutritive Value of Indian Foods by CP Gopalan, BV Rama Sastri, SC Balasubramanian Food:
4. Facts and Principles by Sadaksharaswamy and Shakuntala Manay
5. Perspectives in Nutrition by Gordon M. Wardlaw : WCD / McGraw Hill Publication.
6. Understanding Nutrition by Whitney & Rolfes
7. Dietetics by B. Srilakshmi

SEMESTER-IV

CORE- 23

KITCHEN FACILITIES PLANNING

UNIT -1

ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing guest room energy costs, reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy management and conservation systems.

UNIT -2

BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators, storm water drainage systems, utilities, landscaping and grounds.

UNIT -3

FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas, storage areas, kitchen, office space, sample blue print.

UNIT -4

KITCHEN AND STORES PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational criteria, budget, preliminary schedule, site design, Hotel design, guest rooms and suites, lobby, food and beverage outlets, function areas, recreational facilities, back of the house areas.

UNIT -5

Perishables and Non Perishables; Hot and Cold Servings

REFERENCES:

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

SEMESTER-IV

CORE- 24

GASTRONOMY

UNIT -1

Gastronomy: General concepts: a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.

UNIT -2

Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion: Prehistory and human diet. From raw to cooked: Paleolithic and Neolithic; Food and civilization; First Civilizations: Mesopotamia and Egypt; Food in Eastern World: China and India. Silk Route and international trade; Food in ancient Greece From vegetarian to Mediterranean cuisine; Ancient Rome: Heritage and diffusion; Mediterranean food and trade routes.

UNIT -3

Gastro-geography: The environment as determining Human Diet: Food and cultures: Jewish, Muslims, Hindus and Christians; Food contribution by Germanic tribes; Renaissance: Sweet Era; Biography of Brillant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Precolonial food in America; American food to the World

UNIT -4

Technology: From the Health to Molecular food: Creole Food. Ancient and new Peruvian gastronomy; Taverns, Tea rooms and restaurants.

UNIT – 5

Macdonadlization: From Slow food to Fast food; Molecular gastronomy: From -cosmeticll product to health products; Food and globalization;

REFERENCE BOOK:

[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

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SEMESTER-IV
ELECTIVE - I
LADER & CHARCUTERIE

UNIT -1

LARDER LAYOUT & EQUIPMENT

- ❖ Introduction of Larder Work
- ❖ Definition
- ❖ Equipment found in the larder
- ❖ Layout of a typical larder with equipment and various sections

UNIT -2

TERMS & LARDER CONTROL

- ❖ Common terms used in the Larder and Larder control
- ❖ Essentials of Larder Control
- ❖ C. Importance of Larder Control
- ❖ D. Devising Larder Control Systems
- ❖ E. Leasing with other Departments
- ❖ F. Yield Testing
- ❖ Functions of the Larder
- ❖ Hierarchy of Larder Staff
- ❖ Sections of the Larder
- ❖ Duties & Responsibilities of larder Chef

UNIT -3

CHARCUTIERIE SAUSAGE

- ❖ Introduction to charcuterie
- ❖ Sausage – Types & Varieties
- ❖ Casings – Types & Varieties
- ❖ Fillings – Types & Varieties
- ❖ Additives & Preservatives
- ❖ Types of forcemeats
- ❖ Preparation of forcemeats
- ❖ Uses of forcemeats

UNIT-4

BRINES, CURES & ARINADES

- ❖ Types of Brines
- ❖ Preparation of Brines
- ❖ Methods of Curing
- ❖ Types of Marinades
- ❖ Uses of Marinades
- ❖ Difference between Brines, Cures & Marinades

HAM, BACON & GAMON

- ❖ Cuts of ham, Bacon & Gammon.
- ❖ Difference between Ham, Bacon & Gammon
- ❖ Processing of Ham & Bacon
- ❖ Green Bacon
- ❖ Uses of different cuts

UNIT-5

GALANTINES

- ❖ Making of galantines
- ❖ Types of Galantine
- ❖ Ballotines

PATES

- ❖ Types of Pate
- ❖ Pate de foie gras
- ❖ Making of Pate
- ❖ Commerical pate and Pate Maison
- ❖ Truffle – sources, Cultivation and uses and Types of truffle.

MOUSE & MOUSSELINE

- ❖ Types of mousse
- ❖ Preparation of mousse
- ❖ Preparation of mousseline
- ❖ Difference between mousse and mousseline

QUENELLES, PARFAITS, ROULADES

- ❖ Preparation of Quenelles, Parfaits and Roulades

REFERENCE BOOK:

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

SEMESTER-IV
ALLIED - IV
FOOD SAFETY MANAGEMENT

UNIT – 1

Standard Operating Procedures Preparing scope, quality policy and quality objectives of food processing company, Defining Standard operating procedure – purpose- Format - developing and implementing, effective writing. SOP for purchasing raw materials, receiving raw materials, storage, cleaning, holding, cooling, freezing, thawing, reheating, personal hygiene, facility and equipments. Systems in laboratory accreditation ; Food as a tourism Product

UNIT – 2

Audit Check List Preparation of HACCP based SOP checklist - personal hygiene, food preparation, hot holding, cold holding, refrigerator, freezer and milk cooler, food storage and dry storage, cleaning and sanitizing, utensils and equipments, large equipments, garbage storage and disposal and pest control.

UNIT – 3

Pre-requisite Program Good Manufacturing Practices - Personal hygiene – occupational health and safety specification, Food Plant Sanitation Management - Plant facilities construction and maintenance - exterior of the building- interior of the building- equipments. Storage, transportation, traceability, recalling procedures, training.

UNIT – 4

HACCP principle Conduct a hazard analysis, CCP identification, establish critical limits for each CCP, establish CCP monitoring procedures, establish corrective actions procedures, establish procedures for HACCP verification and validation, documenting the HACCP Program.

UNIT – 5

Implementation of HACCP and conducting audit HACCP for jam, biscuit, bread, dairy, meat, fish and egg industries. Conducting of open meeting and close meeting in auditing, preparation of audit reports for different department- audit exercise

REFERENCE BOOK:

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

SEMESTER-IV
SBEC PRACTICAL - I

FOOD & BEVERAGE – ALCOHOLIC & NON ALCOHOLIC

- ❖ 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

SEMESTER-IV
CORE PRACTICAL - III
TECHNIQUES OF PAN ASIAN CUISINE

I. Japanese Cuisine

Rice preparations like Glutinous rice and Mochi, seafood delicacies like Sashimi, Tempura and Sushi, soups like Dashi and Sulmono, Noodles like Soba and Udon, Vegetable preparations like Tsukemono and Sunomono and Meat preparation like Sukiyaki.

II. Chinese Cuisine

Characteristic dishes from various schools of cuisine as follows:

Cantonese – Chowmein, Dimsum and Char siu bao.

Sanghai – Chi pao yu, Soy meat and steamed egg rolls.

Peking – Mongolian Fire Pot, Peking Duck and Moo Shu Pork.

Szechwan – Rice soup, Wonton and Szechuan chicken, Darsaan.

III. Korean Cuisine

Famous dishes like Sang-chi-sam, Bulgogi, Glass noodles, Chao-mein, Clam casserole, Shrimp soup, Egg soup, Shin sul ro, Stir fried rice, Tashima daikon, Sweet rice dessert.

IV. Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka)

Rice preparations like Pineapple rice and Coconut rice, Fish preparations like Shrimp Pepper curry and crab rolls, meat preparations like Red Thai curry, Chicken Satay and green curry.

V. West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon)

Bread preparations like Challah, Pita and Lavosh, Meat dishes like Kibbish, Shawarma, Moussaka and Kabob, Vegetable preparations like Spanakopite, Falafel, Mummus, Tahini, Tabouli, Dolmas and desert like Baklava.

REFERENCE BOOK:

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

SEMESTER-IV
ELECTIVE PRACTICAL - II
ADVANCED TECHNIQUES OF BAKING & PASTRY

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

REFERENCE BOOKS:

1. Food Production Theory by k. Damodharan
2. Theory of Cookery by Krishna arora
3. Modern Cookery Volume - I by Thangam E. Phillip
4. Modern Cookery Volume - II by Thangam E Phillip
5. Practical Cookery by Kinton & Ceserani
6. Theory of Catering by Mrs.K.Arora
7. A Taste of India by Madhur Jeffrey
8. World wide Cook Book by Marshall Cavendish
9. The world Encyclopaedia of Food by I Patrick Loyal J.M
10. Le Rol A. Polsom by The Professional Chef (4th edition)
11. Larousse Gastronomiqu-Cookery Encyclopedia by Paul Hamlyn
13. The Book of Ingredients by Jane Grigson
14. The complete Guide to the Art of Modern Cookery by Escoffier

SEMESTER-IV
NMEC-II
BAKERY & CONFECTIONARY

UNIT I

Introduction to Baking and Patisserie Art: Historical Background, Basic Baking Principles, Introduction to Baking and Pastry equipment.

Understanding Bakery Ingredients: Characteristics and role of ingredients in Baking, Bakery fundamentals and Formula balancing

UNIT II

Basic Bread Making Techniques: Functions of ingredients in Bread making, Study of Bread making steps, Types of Processes, Study of Bread Faults

Basic Syrups, Creams and Sauces: Basic syrups for Bakeshop, Dessert Sauces, Basic Creams and Fillings

UNIT III

Understanding basic Pastry making and Pie Doughs: Pastry Basics, Types Pastries and Processing Techniques, Basic Pie doughs, Faults and causes in Pastries, Pastry Variations

UNIT IV

Understanding basic cake mixing and baking: Functions of ingredients in cake making, Cake mixing methods, Cake failures or defects, Balancing cake Formulas, Basic techniques to assemble and decorate cakes.

UNIT V

Hot and Cold Desserts: Custards and Puddings, Mousse and Soufflés, Variations of Hot and Cold desserts.

Cookies: Processing Techniques, Make up styles of cookies, Baking and faults in cookies, Presentation Techniques, Variations of Cookies.

REFERENCES:

1. WAYNE GISSLEN – Professional Baking, 5th Edition, John Wiley USA.
HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
2. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP
JOHN WILEY Understanding Baking AMENDOLA JOSEPH
3. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery,
KINGSLEE JOHN
4. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE
CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN
5. JOSEPH AMENDOLA , Baker's Manual, 5th Edition, NICOLE REES

SEMESTER-V
CORE-IX
CUISINES OF AMERICA & EUROPE

UNIT – I

INTRODUCTION TO GASTRONOMY

Objective

By the end of this unit the student will learn and understand the gastronomy of the modern world mainly from the Americas and Europe.

Economic and social values of gastronomy

International gastronomic languages

Gastronomic and territorial geography

Planning designing of the new gastronomy.

Demonstrations and Presentations

Presentations on Carême& Escoffier Fernand Point, Paul Bocuse, Michel Guérard , Craig Claiborne & Julia Child.

Presentation on Alice Waters,

Melissa Kelly & Rick Bayless.

UNIT – II

CLASSICAL AMERICAN COOKERY

Objective

By the end of this unit the student will learn and understand the cuisine of America.

Soups

fast foods (sandwiches, burgers, and hotdogs)

steaks

MEXICAN CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of Mexico.

Mariscos (seafood dishes)

Stews

intricate sauces

Corn based recipes and deserts.

North, central and southern Mexican cuisines

HAWAIIAN CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of Hawai .

History and influence of foreign foods

CARIBBEAN CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of the Caribbean Islands.

Barbecue, and jerk recipes, Beans and bean products

LUCIANA CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of Luciana.

Creole and Cajun cooking,

UNIT – III

SPANISH CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of Spain.

The regions of Spain and the geographical, climatic, and political influences

Indigenous ingredients of Spain

Significant dishes representative of each region of Spain

The Islamic occupation of Spain

The discovery of the Americas.

UNIT – IV

ITALIAN CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of Italy.

Geographical, Climatic and Political Influences

Impact of the Renaissance and the Exploration of the New World on the Cuisine of the Regions of Central Italy

Balsamic Vinegar,

The Gastronomic Heartland of Italy

The Origin of Polenta

Significant dishes representative of each region of Italy

The regions of Spain and the geographical

Climatic and political influences.

UNIT – V

FRENCH CUISINE

Objective

By the end of this unit the student will learn and understand the cuisine of France.

The geographical, climatic, and historical influences on the cuisine of the south of France,

The indigenous ingredients of the south of France,

Central France

Northern France

Regional specialties

The geographical, climatic and historical influences on the cuisine Central France

The indigenous ingredients of Central France,

Regional specialties.

References:

1. ALFORD, A., DUGUID, N. Seduction of Rice. New York: Artisan, 1998. ALGAR, A. Classical Turkish Cooking. New York: HarperCollins 1991.
2. ARTUSI, PELLEGRINO. La Scienza in Cucina e L'arte di Mangiar. Bene.Milano.Garzanti. 1970.
3. BASTIANICH. LIDIA MATTICCHIO. Lidia's Italian American Kitchen. New York. Alfred A. Knopf. 2001.
4. DC 1994. BOCUSE, PAUL. Regional French Cooking. Flammarion 1991.

SEMESTER-V
CORE-X
EASTERN INDIAN CUISINE & CULTURE

UNIT – I

States of this Region; Traditional Dresses; Etiquettes

UNIT-2

Bengali Cuisine

UNIT – 3

Odiyan , Assamese and Bihari Cuisine

UNIT – 4

Major Fairs & Festivals of the Region

UNIT – 5

North Eastern cuisine, Culture and Festival

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

SEMESTER-V

CORE-XI

FOOD OUTLETS & ENTREPRENEURSHIP

UNIT – I

Fast food industry in India and world :Introduction, Key players in the fast food industry, India-emerging fast food market, Reasons for emergence of fast food in India. **Challenges of fast food industry:** Social and cultural implications, Challenges of healthier choices, Environmental Challenge Customer satisfaction and service quality, Fast food reformation.

UNIT – II

SWOT analysis: Strength, weakness, opportunities and threats of fast food industries

Principles of fast food operations: Quality of products, Service quality management, Hygiene and sanitation, Customer care, Basic fast food operational aspects

UNIT – III

Entrepreneurship: Essence and Importance of Entrepreneurship, Conceptual Framework, Creativity innovation and entrepreneurship, Characteristics of a Successful Entrepreneur, Classification of Entrepreneurs.

UNIT – IV

Introduction to Event Management: Historic roots of celebration, Psychographic changes affecting the event length, purpose & outcomes, Career opportunities in event management.

Event Administration: Developing and Implementing the Event Plan, Event Leadership through Human Resource and Time Management.

UNIT – V

Banquet Administration: Introduction, types of functions, Banquet organisation, banquet booking procedure, forms and formats used in banquets – Function Prospectus, formal banquet setups and service. **Off Premises Catering:** Special Features of Off Premises Catering, Importance of Transportation, Inspection of Facilities, Constraints.

Approval & Licenses for Food outlets, Handling of Capital Investments, Borrowing Capitals, Preopening & settling, Settling Restaurant Outlets.

REFERENCES:

1. Professional food service – Peter Douglas & Sergio Andrio.
 2. CSEV Events, Special events, theories and wings of celebration- Dr. Joegoldblatt, Wiley publications.
 3. The Business of event planning- Judy Aleen, Wiley publications. Food and beverage service training manual Sudhir Andrews. Food and beverage service – Lillicrap and Cousins.
 4. Modern restaurant service – John Fuller.
 5. Food and beverage service management – Brian
- Chou, Shin-Yi, Grossman, M., and Henry Saffer, —An Economic Analysis of Adult
 - Obesity : Results from the Behavioral Risk Factor Surveillance System," Journal of
 - Health Economics, 23 (3): 565-587, 2004
 - Entrepreneurship Development & Small Business Enterprises, Poornima M Charantimath, Pearson Education.
 - Entrepreneurship New Venture creation- David H.Holt, Prentice Hall.

SEMESTER-V
SBEC - III
MARKETING MANAGEMENT

UNIT 1

MARKETING'S ROLE IN HOSPITALITY MANAGEMENT: The Development of Hospitality Marketing: The Provider Orientation Phase - The Sales Orientation Phase - The Promotional Orientation Phase - The Marketing Orientation Phase: The Marketing Philosophy versus Traditional Approaches - The Marketing Philosophy in Operation - Transition in Management Thinking. The Logic of Marketing: Marketing Mix perspectives.

UNIT 2

HOSPITALITY MARKETING STRATEGIES: Planning for Strategic Decisions in Hospitality Marketing - A Framework for Marketing Strategies and Decisions - Hospitality Marketing: Two Strategic Views - Strategic Hospitality Marketing Planning: Turning Strategies into Plans and Budgets - Planning Levels and Tasks.

UNIT 3

INDIVIDUAL GUEST BEHAVIOR: Models of Guest Behavior - Purchase Stimuli:- Guest Drives and Motives - Motivation: Behavior Primacy - Need Primacy - Motives of Non-Guests - External Forces: Cultures and subcultures- Reference Groups - Social Class - Applying Guest Behaviour Models -Business Guest Behaviour.

UNIT 4

MARKETING DATA AND INFORMATION SYSTEMS: The Need for Marketing Information: Some Applications - Experience as Information -Obtaining Marketing Information Through Research: Customers and Competitors -Marketing Intelligence - The Hospitality Marketing Research Process: Problem Definition - Formation of Hypotheses - Research Design and Analysis - Using Marketing Research Approaches: Questionnaires, Surveys and Interviews -Sampling .

UNIT 5

HOSPITALITY MARKETING: Future Perspectives: Developing a future orientation: Keeping the future in mind - A changing mind-set - Changing hospitality marketing emphasis - Future developments in the lodging sector: In-room technology - Communication - Changing guest needs.

REFERENCES:

1. Marketing of Hospitality Services – William Lazer, Roger Layton.
2. Hospitality Sales and Marketing – James R. Abbey.
3. Marketing in the Hospitality Industry – Ronald A. Nykiel.

SEMESTER-V
CORE PRACTICAL - 38
CONTEMPORARY EUROPEAN CUISINE

SCANDINAVIAN CUISINE:

Fishkesuppe, Smorrebrod, Karelian Stew, Arter Medflask, Sillgratin, Lokdolmar, Frikadeller, Lanttulaatikko, Ris al' Amande, Spritsar

GERMAN CUISINE

German Schnitzel, Lamb Rouladen, Dumplings, Meat Balls, Sauerbraten, Creamed Spinach, Bratkartoffeln, Pfeffernuesse, Zwiebelkuchen

BELGIAN CUISINE

Carbonadeflamandeor stooflees, Sole meunière, Ham and endive gratin, Filet Americain, Moules frites, Stoemp, Belgian Chicken Waterzooi, Paling in't groen

AUSTRIAN CUISINE

Wiener Schnitzel, Spaetzle, Wiener Schnitzel, Styrian Breaded Chicken Salad

Molecular Gastronomy

Reference Books:

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

SEMESTER-V
CORE PRACTICAL -
ART OF GARDE MANGER

- 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 :

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

SEMESTER-V
ELECTIVE PRACTICAL - III
PERSONALITY DEVELOPMENT

Basic concept of Recruitment and Selection: intent and purpose, selection procedure , types of interviews, Preparing for interviews: self planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions 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 Mock Interview Presentation skills, seminar skills and leadership role plays Conducting / Participating - meeting, objective / agenda orientation, clarity of thought and its expression, pre-preparation, conduct during meeting and making minutes.

SEMESTER – VI

CORE – XII

Internship (Industrial Practicum)

OBJECTIVES :

The objective of this industrial practicum is to help the students understand The Working of a hotel and be able to analyze its strengths weakness opportunities and the threats.

TYPE OF REPORT

The report should be based on the compulsory 16 weeks/100 days of training to be completed from January to April of Sixth semester in a hotel of repute (preferable of a 3 star, 4 star or a 5 star property). A student log book should be maintained by every student during the training period. The student should note down on the daily basis the task performed/ observed, methodology involved and points to note and assessed daily by the supervisor / manager. Using the Information contained in the log book and under the guidance of faculty member of college in which the student is studying, the student should cover the entire operation of the hotel and an inter - organizational SWOT (STRENGTH, WEAKNESS, OPPORTUNITIES, AND THREATS) analysis.

A Minimum of 90% of Attendance is compulsory for the successful completion of the training programme.

FORMULATION

The length of the report may be about 150 to 160 double spaced typed, printed (black and white) A-4 Size pages (excluding appendices and exhibits). 10% variation on the either side is permissible.

LIST OF CONTENT OF THE REPORT

A Copy Of The Training Certificate AttestedBy Principal Of The CollegeAcknowledgement

Project Preface

Chapter -1 Introduction

Chapter -2 Scope, Objective, Methodology & Limitations

Chapter -3 Profile Of The Place And Hotel

Chapter -4 Departmental Classification Of Hotel

Chapter -5 Detailed Operations Of Each Department Of Hotel

Chapter -6 Swot Analysis Of Hotel

Chapter -7 Conclusion

Bibliography

List Of Annexure/Exhibits

Submission of Report

One typed (duly signed by faculty guide and principle of the college) copy of the report is to besubmitted in person, by the student, to the examiner at the time of viva voce. Projectsubmitted later than that will not be accepted.

1. Original training certificate
2. University copy & student _s copy of project report (duly signed by the faculty guide andprinciple of the college)
3. Students log book (duly signed by Training Manager/HRManager OR equivalent)
4. Examination Hall ticket.
5. College identity card
6. Dress code : College uniform

STUDENTS WHO DO NOT CONFORM TO THE ABOVE WILL NOT BE EXAMINED

PROJECT EVALUATION

Project report will be valued by the Examiner appointed by the University.

MODE OF EVALUATION

Log book 25 marks

Viva 25 marks

Project report 50 marks

TOTAL MARKS 100 MARKS

NOTE

- Marks for the log book should be awarded by the Project guide appointed by the College.
- Panel of evaluation will consist of two members. One will evaluate the Project and other will evaluate the Presentation. The project viva voce will be conducted by both members of the Panel. Total time allotted for the above should not exceed 10 minutes.
- The presentation could be done on OHP sheets or as a Powerpoint presentation using a computer or a laptop connected to LCD depending upon the available resources of the examiner. The students could show it in their personal laptop also.

B.Sc. CULINARY ARTS AND CHEF MANAGEMENT

Theory - Question Paper Pattern

Question paper pattern-75 marks

Time: 3 hrs

Max.Marks:75
Minimum pass : 30

Part-A: 15x 1 = 15

Choose the correct answer

(Answer all Questions) (Three Questions from each unit)

Part-B: 2x 5 = 10

Paragraph pattern

(Answer any two Questions)

(One question from each unit) answer any two questions out of five questions

Part-C: 5x 10 = 50

Essay pattern

(Answer all Questions)

(One question from each unit) with internal choice

Practical-Question Paper Pattern

Time: 6hrs

Marks : 100

External marks : 60

Minimum pass : 24

Record

- 10 marks

Written procedure

- 10 marks

Dress code

- 10 marks

Practical

- 30 marks