

As Per NEP 2020

University of Mumbai



Title of the program

- A- U.G. Certificate in CULINARY ARTS**
- B- U.G. Diploma in CULINARY ARTS**
- C- BACHELOR OF ARTS (CULINARY ARTS)**
- D- B.A. (Hons.) in (CULINARY ARTS)**
- E- B.A. (Hons. with Research) in (CULINARY ARTS)**

Syllabus for

Semester – Sem I & II

Ref: GR dated 20th April, 2023 for Credit Structure of UG

(With effect from the academic year 2024-25 progressively)

AC –
Item No. –

As Per NEP 2020

University of Mumbai



Syllabus for Basket of Major,VSC,SEC	
Board of Studies in Culinary Arts	
UG First Year Programme	
Semester	I to II
Title of Paper	Credits 2
1) Principles of Food Production-I (TH) – Sem-I	Major- Credits 2
2) Fundamentals of Food & Beverage Service (TH) – Sem-I	Major- Credits 2
3) Nutrition & Food Science (TH) – Sem-I	Major- Credits 2
4) Essential Culinary Arts Indian – I (PR)-Sem-I	VSC - Credits 2
5) Essential Culinary Arts International – I (PR)- Sem-I	SEC - Credits 2
6) Principles of Food Production-II (TH) - Sem-II	Major- Credits 2
7) Introduction to the Hospitality Industry (TH) - Sem-II	Major- Credits 2
8) Food and Beverage Service Operation(PR) - Sem-II	Major- Credits 2
9) Essential Culinary Arts Indian – II (PR)-Sem-II	VSC - Credits 2
10) Essential Culinary Arts International – II (PR) -Sem-II	SEC - Credits 2
From the Academic Year	2024-25

University of Mumbai

(As per NEP 2020)

Sr. No.	Heading	Particulars	
1	Title of program O: HMU-501A	A	U.G. Certificate in CULINARY ARTS
	O: HMU-501B	B	U.G. Diploma in CULINARY ARTS
	O: HMU-501C	C	BACHELOR OF ARTS (CULINARY ARTS)
	O: HMU-501D	D	B.A. (Hons.) in (CULINARY ARTS)
	O: HMU-501E	E	B.A. (Hons. with Research) in (CULINARY ARTS)
2	Eligibility O: HMU-502A	A	Passed standard XII / 10 + 2 examination (any stream) OR Passed Equivalent Academic Level 4.0
	O: HMU-502B	B	Under Graduate Certificate in CULINARY ARTS OR Equivalent Academic Level 4.5
	O: HMU-502C	C	Under Graduate Diploma in CULINARY ARTS OR Equivalent Academic Level 5.0
	O: HMU-502D	D	BACHELORS OF ARTS (CULINARY ARTS) with minimum CGPA of 7.5 OR Equivalent Academic Level 5.5
	O: HMU-502E	E	B.A. (Hons.) in (CULINARY ARTS) with minimum CGPA of 7.5 OR Equivalent Academic Level 5.5
3	Duration of program R: HMU-501	A	One Year
		B	Two Years
		C	Three Years
		D	Four Years
		E	Four Years

4	Intake Capacity R: HMU-502	60
5	Scheme of Examination R: HMU-503	NEP 40% Internal 60% External, Semester End Examination Individual Passing in Internal and External Examination
6	Standards of Passing R: HMU-504	40%
7	Credit Structure Sem. I - R: HMU-505A Sem. II - R: HMU-505B	Attached herewith
	Credit Structure Sem. III - R: HMU-505C Sem. IV - R: HMU-505D	
	Credit Structure Sem. V - R: HMU-505E Sem. VI - R: HMU-505F	
8	Semesters	A Sem I & II
		B Sem III & IV
		C Sem V & VI
		D Sem VII & VIII
		E Sem VII & VIII
9	Program Academic Level	A 4.5
		B 5.0
		C 5.5
		D 6.0
		E 6.0
10	Pattern	Semester
11	Status	New

12	To be implemented from Academic Year Progressively	From Academic Year: 2024-25
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Sign of the BOS
Chairman
Name of the
Chairman
Name of the BOS

Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty

Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty

Preamble

1) Introduction

Though a formal education in hotel, catering and hospitality management was available in the country for past seven decades, a more focused professional program in culinary arts was felt among industry and academia with the intent to promote Indian cuisine and culture globally.

This team along with University of Mumbai took initiative to design a three years degree in BA Culinary Arts and first batch commenced in 2016-17.

The new program was introduced with the aim to impart the much required professional skills, competencies that is required to design menu, its presentation and styling. Much importance is given to food safety standards as laid down by HACCP.

The Government of India introduced “National Education Policy-2020” with an aim to give flexibility to students in teaching - learning process to enable them towards a smooth transition for National, International education and placement. National Education Policy further gives flexibility of multiple entry and exit options to the learners.

This syllabus is further designed to balance skills based on Ability Enhancement, Value Education, Research, Community Engagement and Indian Knowledge System.

2) Aims and Objectives

- a) To provide adequate knowledge, skills and exposure in the field of Culinary Arts that commensurate with the requirements of the hospitality Industry.
- b) To prepare students to explore newly created opportunities in the Culinary Profession both, at the domestic & international level.
- c) To create an additional avenue of self-employment / entrepreneurship.
- d) To promote Indian cuisine globally to international students.
- e) To gain leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader / supervisor.
- f) To inculcate attitude and discipline as per the hospitality standard.
- g) To create the environmental consciousness and its importance in hospitality world.

3) Program Outcomes

1. Student will demonstrate skills and get exposure in the field of Global Culinary Arts that commensurate with the requirements of the Industry.
2. Demonstrate Food and Beverage service techniques including menu compilation with wine pairing.
3. Students will develop creative artistic skills required in the field of culinary.
4. Demonstrate and apply principles and techniques of safe working practices, food safety as laid down by FSSAI / HACCP standards and contribute to healthy environment.
5. Students will gain human and managerial skills.
6. Students will learn how to promote Indian cuisine globally.
7. Student will develop guest satisfaction centric behavior.
8. Students will have leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader.
9. Students will be oriented to attitude and discipline as per hospitality standard.
10. Students will develop awareness on different sectors of hospitality industry.
11. Students will be able to gain knowledge about different ingredients used in culinary industry and their specific characteristics.
12. Students will be able to explore newly created opportunities in the Culinary Profession both, at the domestic and international level.
13. Students will create an additional avenue of self-employment.
14. Students will develop environmental consciousness and its importance in hospitality world.
15. Students will be exposed to community engagement services.

Syllabus Committee Members (BA Culinary Arts)

- 1) Chef Siraj M Shaikh - BOS Chairperson, Ad-hoc Board of Studies
- 2) Mr. Joseph Furtado - BOS - Member
- 3) Chef Chetan Raut – BOS - Member
- 4) Chef Saroj Budke - BOS - Member
- 5) Mr. Paul Koshy
- 6) Dr. Pankaj Deshmukh
- 7) Mr. Conrad D'souza'
- 8) Chef. Yogesh Uthekar
- 9) Prof. Purva Tawade
- 10) Dr. G D Giri
- 11) Dr. Pramod Sharma
- 12) Chef Stany Lopes
- 13) Chef Vinayak Shettigar
- 14) Chef Alpan Govitrikar
- 15) Chef Ritesh Shidgane
- 16) Ms. Namrata Kharkhandi
- 17) Mr. Siddhesh Wadkar
- 18) Chef. Vini Shivkar
- 19) Chef Mandar Barje
- 20) Chef Mohammed Rehan Shaikh
- 21) Chef Aditi Govil
- 22) Chef Sudhir Pai - Expert Member
- 23) Mr. Debabrata Pattanayak - Expert Member

4) Any other point (if any)

Syllabus for Basket of Major,VSC,SEC

5) Credit Structure of the Semester (I, II,III,IV,V,VI)

Under Graduate Certificate in CULINARY ARTS

Credit Structure Sem I & II										
R _____ A										
LEVEL	SEME STER	MAJOR		MINOR	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP,CFP , CC,RP	CUM Cr./ Sem	Degree/ Cum Cr.
		Mandatory	Electives							
4.5	I	Principles of Food Production-I (TH) (Credit 2)			OE-C-2 OE-C-2	Essential Culinary Arts Indian (PR) (Credit 2) VSC-2	AEC-C-2 VEC-C-2 IKS-C-2	CC-2	22	UG Certificate 44
		Fundamentals of Food & Beverage Service (TH) (Credit-2)				Essential Culinary Arts International (PR) (Credit 2) SEC-2				
		Nutrition & Food Science (TH) (C-2)								
	R _____ B									
	II	Principles of Food Production-II (TH) (Credit 2)		C-2	OE-C-2 OE-C-2	Essential Culinary Arts Indian (PR) (Credit 2) VSC-2	AEC-C-2 VEC-C-2	CC-2	22	
		Introduction to the Hospitality Industry(TH) (C-2)				Essential Culinary Arts International (PR) (Credit 2) SEC-2				
		Food and Beverage Service Operation (PR)(Credit 2)								
	Cum Cr.	12		2	8	4+4	4+4+2	4	44	
Exit Option : Award of UG Certificate in Major with 40-44 credits and an additional 4 credits core NSQF National Skills Qualifications Framework courses Internship (OR) Continue with Major and Minor										

Under Graduate Diploma in CULINARY ARTS

Credit Structure Sem III & IV										
R _____ C										
LEVEL	SEME STER	MAJOR		MINOR	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP,CF P,CC, RP	CU M Cr./ Sem	Degree/C um Cr.
		Mandatory	Elective s							
5.0	III	(8) Indian and International Ethnic Cuisines (TH)(C-2) Beverage Studies (TH)(C-2) Intermediate Bakery & Confectionery (PR) (C-2) Food Science, Safety & Hygiene (TH)(C-2)		(4) (C-2)- (C-2)	(2) (C2)	VSC-2 Intermediate Culinary Arts - Indian & International (Quantity-PR) (C-2)	AEC-2	FP-2 (C-2) CC-2 (C-2)	22	UG Diploma 88
	R _____ D									
	IV	(8) Regional Indian Cuisine and Larder - (TH) (C-2) Menu Developmen t and Function Catering (TH)(C-2) Hospitality Financial Accounting (TH) (C-2) Larder and Short Order Cookery (PR) (C-2)		(4) (C-2) (C-2)	2) (C-2)	SEC-2 Experimental and Innovative Cuisine (PR) (C-2)	AEC-2	CEP-2 (C-2) CC-2	22	
	Cum Cr.	28		10	12	6+6	8+4+2	8+4	88	
	Exit option; Award of UG Diploma in Major and Minor with 80-88 credits and an additional 4 credits core NSQF course/ Internship OR Continue with Major and Minor									

Under Graduate Degree in BACHELOR OF ARTS (CULINARY ARTS)

Credit Structure Sem V & VI											
R _____ E											
LEVEL	SEME STER	MAJOR		MINOR	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP,CFP,CC, RP	CU M Cr./ Sem	Degree/C um Cr.	
		Mandatory	Elective s								
5.5	V	(10) Advanced Culinary Arts - Indian -(PR) (C-2) Advanced Culinary Arts International - (PR)(C2) Advanced Pastry Arts (PR)(C-2) Entrepreneurs hip in Hospitality - (TH) (C-2) Event Planning & Management (PR) (C-2)	4 (C-2) (C-2)	4 (C-2) (C-2)		VSC-2 Food Styling, Presentation and Food Photography (PR) (C-2)		FP/CEP-2 (C-2)	22	UG Degree 132	
	R _____ F										
	VI	Advanced Food Production (TH) (C-2)						OJT-20	22		
	Cum Cr.	40	4	14	12	14	8+4+2	8+4+2+20	132		
Exit option: Award of UG Degree in Major with 132 credits OR Continue with Major and Minor											

Syllabus
BACHELOR OF ARTS (CULINARY ARTS)
(Sem - I)

PRINCIPLES OF FOOD PRODUCTION - I		
1	Course	Principles of Food Production - I
2	Vertical	Major (Mandatory)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVES: Objective of this course is - To define aims of cooking, draw organization chart of classical kitchen brigade and list the duties of kitchen staff - To list ingredients, tools and equipment used in bakery and the methods of bread and cookies making - To list the kitchen, tools, equipment and fuels used in commercial kitchen. - Preparation, methods and list the methods of cooking food.	
8	COURSE OUTCOME: - After completion of the below units, a student will be able to: - Know the aims of culinary art and skill, draw organization chart of classical kitchen brigade and list the duties of kitchen staff - List ingredients, tools and equipment used in kitchen and the methods of bread and cookies making and - Apply principles of food science and techniques of safe working practices, food safety as laid down as per standards and contribute to healthy sustainability environment. - Experiment and innovate culinary skills to explore newly created opportunities in the Advance Culinary & Bakery Arts, both at the domestic & international cuisine and create an additional avenue of self-employment	

9 - Modules	Sub unit	Topic	Total 30 hrs
Module 1	1.1	INTRODUCTION TO CULINARY ARTS	
	1.1.1 1.1.2 1.1.3 1.1.4 1.1.5 1.1.6 1.1.7	Aims and Objectives of Cooking Food Level of skills & experience Attitude & Behavior in the kitchen Career avenues open to chefs. Classical Kitchen Brigade Organizational Structure of the Kitchen - Types & sections of a kitchen Modern Staffing in Various Category Hotels Duties & Responsibilities of Various Chefs Coordination of Kitchen with Other Departments	
	1.2	INTRODUCTION TO INDIAN COOKING	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5	Introduction Philosophy of Indian Food Influences of the Invaders & Travelers on Indian Cuisine Equipment used in Indian Cooking Regional & Religious Influences on Indian Cuisine	
	1.3	TYPES & SECTIONS OF A KITCHEN	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.5 1.3.6 1.3.7 1.3.8 1.3.9 1.3.10 1.3.11	Commissary Butchery Main Kitchen (Indian, Western & Chinese) Garde Manger Satellite Kitchen Bakery & Confectionery Pantry Kitchen Stewarding Show Kitchen Cafeteria Kitchen Walk-in cooler, walk-in freezer & Blast Chiller	
	1.4.	TOOLS, EQUIPMENT & FUELS USED IN THE KITCHEN	
	1.4.1 1.4.2 1.4.3 1.4.4	Identification, Classification, & Uses of Equipment Capital and Operational Equipment Types & Uses of various knives, care & maintenance of knives, how to choose a knife Fuels used in the kitchen	
	1.5	PREPARATION AND MIXING OF INGREDIENTS, METHODS OF COOKING & COOKING TEMPERATURES	

	1.5.1 1.5.2 1.5.3 1.5.4	Methods of preparation Methods of cooking Microwave Cooking, Thermal Conductivity, Induction Cooking Heat Transfer & its relationship to Food Preparation • British Thermal Unit (BTU) Heat Fusion • Heat Removal-Cooling Freezing of Foods • Thawing of Foods • Re-heating of Food • Effects of Heat on Foods	
Module 2	2.1	INTRODUCTION TO INGREDIENTS	
		DAIRY PRODUCTS	
	2.1.1 2.1.2 2.1.3 2.1.4	Introduction of dairy products Types of dairy products (Milk, Cream, Butter, Cheese) Manufacturing, processing and market forms of different dairy products (Milk, Cream, Butter, Cheese) Uses and Storage of dairy products	
	2.2	RICE, CEREALS AND PULSES	
	2.2.1 2.2.2 2.2.3 2.2.4	Introduction, Classification of Cereals and Pulses Varieties of Rice and By products Nutritive Value of Various Cereals Sprouts and Uses	
	2.3	EGGS	
	2.3.1 2.3.2 2.3.3 2.3.4	Selection of Eggs Structure of Eggs Uses of Eggs Nutritive Value of Eggs	
	2.4	VEGETABLES & FRUITS	
	2.4.1 2.4.2 2.4.3 2.4.4 2.4.5 2.4.6	Classification of Vegetables & Fruits Colour Pigments in Vegetables and Effects of Heat, Acid and Alkali on each of them Cuts of vegetables Nutritional value of vegetables & Fruits Storage of vegetables By-products of fruits	
	2.5	FLAVOURINGS & HERBS	
	2.5.1 2.5.2 2.5.3 2.5.4	Uses of flavorings & herbs Common Herbs & Spices Storage of herbs and spices. Use of spices & herbs in preparation of dishes / meals.	

	2. 6	FATS & OILS	
	2.6.1	Types of fat and oils	
	2.6.2	• Animal fat	
	2.6.3	• Butter, ghee	
	2.6.4	• Vegetable fat	
	2.6.5	• Cooking oil	
	2.6.6	• Margarine	
	2.6.7	Nutritional value of fats and oils	
	2.6.8	The choice of fats and oils	
		Storage of fats and oils	
		Use of fats and oils in food preparation	

10	Text Book :- Principle of Food Production 1. Basic Cookery – Daniel R. Stevenson 2. Modern Cookery for Teaching & Trade –Thangam Philip Vol1, & Vol 2. 3. Professional Cooking – Wayne Gisslen – Wiley Publication
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11	Reference Books :- Principle of Food Production 1. Theory of Cookery – Krishna Arora 2. Bery materials & methods, A. R. Daniel 3. Basic Pastry Work Techniques, L. G. Nicollello & J. Dinsdall 4. Bread, Eric Treuille & Ursula Ferrigrio 5. The World Encyclopedia of Cheese – Juliet Harbutt 6. The Complete Guide to the Art of Modern Cookery – Escoffier 7. Professional Charcuterie – David Harvey- 8. Food & Beverage Management – Davis & Stone 9. Food Preparation & Cooking – Stanly Thorues 10. Food Production Operations – Parvinder S. Bali 11. The New Catering Reperoire – Vol 1 12. Understanding Cookery – Lundberg Donald & Kotchever 13. Food Commodities, Bernard Davis, 14. Ingredients - Loukie Werle & Jill Cox – H. Fullman	
12	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 % Individual Passing in Internal and External Examination : 40 %

13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc. (at least 3)					
		Sr. No	Examination	Module	Time	Total Marks 20
		1	Class Test	Unit I or on Completed syllabus	30 min	10
		2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	Module – 1 & 2	As per topic	10
14	Format of Question Paper: for the final examination					
	Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Module	Time 1 Hrs	Total Marks 30
		Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II		15
		Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II		15
		Q. 3	Essay Type Questions (Attempt any one out of two)	I		15
		Q. 4	Essay Type Questions (Attempt any one out of two)	II		15
	Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory, 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.				

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE		
1	Course	Fundamentals Of Food And Beverage Service
2	Vertical	Major (Mandatory)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVES: Objective of this course is 1. To state the sectors of Food and Beverage Industry 2. To draw the Organization chart of Food and Beverage Department of a hotel 3. To describe the duties and responsibilities of various positions in F&B Department 4. To state the features of various ancillary departments of Food and Beverage 5. To list various equipment used in F&B Department, their specifications and maintenance. 6. To list various types of service and explain their features 7. To state the techniques in organizing dining room operations	
8	COURSE OUTCOME:- After completing the below unit students will be able to: 1) State the sectors of Food and Beverage Industry 2) Draw the Organization chart of Food and Beverage Department of a hotel 3) Describe the duties and responsibilities of various positions in F&B Department 4) State the features of various ancillary departments of Food and Beverage 5) List various equipment used in F&B Department, their specifications and maintenance. 6) List various types of service and explain their features 7) State the techniques in organizing dining room operations	

9 - Modules	Sub Module	Topic	Total Hrs 30
Module 1	1.1	Introduction To Hotel And Catering Industry	15 Hrs
	1.1.1 1.1.2 1.1.3	Role of catering establishment in travel / tourism industry Sectors of food service industry (Classification) - primary and secondary - commercial and welfare - captive, non-captive and semi-captive markets 1.3 Employment Opportunities. The concept of and contributors to a Meal Experience	
	1.2	Departmental Organization & Staffing	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5	Organization 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 • F & B Manager • Banquet manager • Outlet Manager (All day dining/In-Room Dining/Specialty Restaurant) • Senior captain/ Captain/ Supervisor • Steward • Sommelier • Trancheur • Hostess • Cashier • Room Service Order Taker • Busboys Departmental Relationship of F& B with other Departments	
	1.3	Operational & Auxiliary Areas of Food & Beverage Department	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.5 1.3.6 1.3.7 1.3.8 1.3.9 1.3.10 1.3.11 1.3.12 1.3.13 1.3.14 1.3.15 1.3.16	- Coffee shop (all day dining) - Snack bar / counter service - Specialty restaurant / theme restaurant - Banquet operations / off premise catering - In-Room Dining (Room Service) - Discotheque / night club - Mini Bar - Vending Machines - Dispense Bar & Public Bar - Pantry / Still room - Hot Plate - Kitchen stewarding - Silver room / plate room - Linen room	

Module 2	2.1	FOOD AND BEVERAGE SERVICE EQUIPMENT	15 Hrs
	2.1.1 2.1.2 2.1.3	Classification of equipment. (Familiarization of equipment) Criteria for selection and requirements • Tableware & Service ware (Glassware, crockery & china, Hollow ware, flatware, tongs) Special equipment • Miscellaneous equipment and wares with their uses • Care & maintenance of equipment • Furniture (Tables, Chairs, Trolleys, Dumb waiter, hostess desk) • Linen Table d'hôte and A la carte menus • Side Work : Mis-en-place, Mis-en-Scene	
	2.2	DINING SERVICES METHODS, TECHNIQUES & STYLES	
	2.2.1 2.2.2 2.2.3 2.2.4 2.2.5 2.2.6	a) Table service • Silver service/ English service • American/ Plated • Family , Russian , Butler , Gueridon b) Bar Counter c) Assisted Service – Carvery Buffet d) Self Service Cafeteria - Straight flow , Free-flow - Echelon - Supermarket e) Single point service ▪ Take-away ▪ Drive through ▪ Fast food ▪ Vending ▪ Kiosk ▪ Food court ▪ Bar f) Specialized (in-situ) - Tray , Trolley , Home delivery , Lounge , In Room , Drive in	
	2.3	Dining Room Operations	
	2.3.1 2.3.2 2.3.3 2.3.4 2.3.5 2.3.6 2.3.7 2.3.8	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't s of wait staff in a dining room operations Organizing the staff for service – The Team Approach and the Individual Service Approach	

10	Text Book :- Fundamentals Of Food And Beverage Service 1. Food & Beverage Service A Training Manual - Sudhir Andrews 2. Food & Beverage Service - Bobby George 3. Napkin Folding – James Ginders (Harmony Books) 4. The Practical Guide to Napkins & Napkin Folding – Rick Beech – Hermes House 5. The Steward - Peter Dias						
11	Reference Books :- Fundamentals Of Food And Beverage Service 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 Waiter - John Fuller & A.J. Currie – Shroff Publishers						
12	Internal Continuous Assessment: 40%		External-Semester End Examination- 60 % Individual Passing in Internal and External Examination : 40 %				
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.(at least 3)						
			Sr. No	Examination	Module	Time	Total Marks 20
			1	Class Test	Unit I or on Completed syllabus	30 min	10
			2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	Module – 1 & 2	As per topic	10

14**Format of Question Paper:** for the final examination

Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Module	Time 1 Hrs	Total Marks 30
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II		15
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II		15
	Q. 3	Essay Type Questions (Attempt any one out of two)	I		15
	Q. 4	Essay Type Questions (Attempt any one out of two)	II		15
Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory, 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.				

NUTRITION & FOOD SCIENCE

1	Course	Nutrition & Food Science
2	Vertical	Major (Mandatory)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE The Objective of this course is – • To make students aware about nutritional facts about various products and balanced diet and various new trends in diet. • To state the relation between food and various factors influencing eating habits • To state the breakup of protein carbohydrate and fat component of food • To understand the basic need of vitamins and minerals.	
8	COURSE OUTCOME: After completion of this course student will be able • To state the relation between food and various factors influencing eating habits and classification of nutrition • To state the breakup of protein carbohydrate and fat component of food • To state the basic need of vitamins and minerals. to demonstrate the skill, technique, science in nutrition & food science and able to create avenue for self-employment to cater new trends in diet	

9	Modules		
Modules	Sub unit	Topic	Total Hrs 30
Module 1	1.1	NUTRITION	15 hrs.
	1.1 1.1.1 1.1.2 1.1.3 1.1.4 1.1.5 1.1.6	Nutrition Introduction Definition Relation of Food & Health Malnutrition, under nutrition, over nutrition, diet, kilo calories, health. Classification of Nutrients -Food & Its Functions -Psychological Functions - Physiological Functions - Social Functions - Factors affecting food intake & Food Habits - Geographical Reasons - Economical Reasons - Religious Reasons - Social Reasons	
	1.2	CARBOHYDRATES	
	1.2.1 1.2.2 1.2.3 1.2.4	Introduction Classification & Composition Functions, Daily Requirements & Sources Uses In Food Preparation (Gelatinization, Gel Formation, Dextrinization, Gluten Formation & Caramalization)	
	1.3	PROTEINS	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.5 1.3.6 1.3.7	Classification & Composition Functions, Requirements & Sources Excess & Deficiency Uses in food preparation Effect of Heat (Denaturation, Coagulation) Gel Formation Foaming	
Module 2	2.1	FATS & OILS	15 hrs.
	2.1.1 2.1.2 2.1.3	Classification & Composition Functions, Requirements & Sources Factors causing deterioration	
	2.2	VITAMINS, MINERALS, WATER & COLLOIDS	
	2.2.1	Introduction, Classification	

	2.2.2 2.2.3 2.2.4	Vitamins (A, D, E, K & B complex) (Sources and functions) Minerals (Ca, P, Na, K, Fe, I, Fl) (Sources and functions) Water – Function and sources Preventing nutritional loss during cooking	
	2.3	BALANCED DIET	
	2.3.1 2.3.2 2.3.3	Introduction Recommended Dietary - Allowances - RDAs for Specific Nutrients Basic Food Groups - Cereals & Millets Group - Protein or body building Group - Protective Food Group - Secondary Protective Food Group Food Pyramid - Bread, Grains, Cereals & Pasta from the base - Fruits & Vegetables - Beans, Eggs, Lean Meat & Fish - Dairy Products - Fats & Sweets	
	2.4	SPECIAL NUTRITIONAL REQUIREMENTS	
	2.4.1 2.4.2	Introduction and need of special diet Special Nutritional Requirements - Gluten free - Sugar free - Vegan - Anti-Allergen Diet (mushroom, nuts, lactose, sea-food) - High Protein - Low fat	
10	Text Book :- Nutrition And Food Science 1. Catering Science & Food Safety - Sumitra Deshmukh & Dr Asmita Thakur 2. Food Poisoning & Food Hygiene - Hobbs, Betty & Roberts, Diane 3. Food Hygiene& Sanitation - Rodey S		
11	Reference Books :- Nutrition And Food Science 1. Food Hygiene for Food Handlers - Trickett, Jill 2. Food Safety in the Hospitality Industry - Knowles Tim 3. How to Prevent Food Poisoning - Scott Elizabeth & Sockett Paul 4. The HACCP Food Safety Manual - Loken Joan 5. The Prevention of Food - Commercial law Publishers		

12	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 % Individual Passing in Internal and External Examination : 40 %				
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.(at least 3)	Sr. No	Examination	Module	Time	Total Marks 20
		1	Class Test	Unit I or on Completed syllabus	30 min	10
		2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	Module – 1 & 2	As per topic	10
14	Format of Question Paper: for the final examination					
	Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Module	Time 1 Hr.	Total Marks 30
		Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II		15
		Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II		15
		Q. 3	Essay Type Questions (Attempt any one out of two)	I		15
		Q. 4	Essay Type Questions (Attempt any one out of two)	II		15
	Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory, 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.				

ESSENTIAL CULINARY ARTS – INDIAN CUISINE - I		
1	Course	Essential Culinary Arts – Indian Cuisine - I
2	Vertical	Vocational Skill Course (VSC)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE: Objective of this course is to familiarize the student with the basics of Indian & International Cuisine and 1. To know the art of Indian Culinary 2. To learn the basic principle & science of culinary to create various cuisine. 3. Familiarization of tools and equipment and their used in kitchen. 4. To Learn about the Ingredients and their roll and function in Indian Cuisine 5. To Know the basic cutting skill and food production. 6. To learn the technique and art to make Indian culinary Cuisine	
8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1) Understand the art of basic culinary skill, principle & science of culinary to create various cuisine. 2) Work and identify Ingredients, tools, equipment, roll and function and their used in Indian Cuisine 3) Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments	
9 - Practical	Essential Culinary Arts – Indian Cuisine - I	
Objectives /Topic	Particulars	Total Hrs 60
Practical Session-1	- Introduction to Indian Cookery - Indian kitchen Equipment - Identification, Description, Uses - Hygiene - Kitchen etiquettes, Practices & knife handling - Safety and security in kitchen	
Practical Session-2	- Familiarization and identification of Indian spices, vegetables and herbs - Identification and Selection of Ingredients - Qualitative and quantitative measures	
Practical Session-3	- Familiarization and identification Vegetables - Classification of Vegetables - Cuts of Vegetables & Poultry	

Practical Session-4	Basic Indian Gravies White Gravy Green Gravy Brown Gravy Onion Tomato Masala Makhani Gravy	
Practical Session-5	Sukha Aloo Dal Fry Boiled Rice Chapati	
Practical Session-6	Chicken Masala Bhindi Masala Dal Tadka Yellow Rice	
Practical Session-7	Egg Curry Aloo Gobi Masala Pulao Rice Plain Paratha	
Practical Session-8	Mutton Curry Aloo Mutter Saffron Pulao Triangular Paratha / Shahi Tukra	
Practical Session-9	Mix Veg Curry Mutton Sukha Jeera Pulao Phulka / Rice Kheer	
Practical Session-10	Masala Fried Fish Moong Dal Palak Aloo Gobi ki Tahari Doodhi Halwa	
Practical Session-11	Alooshak Steam Rice Gujrati Dal Poori Shrikhand	
Practical Session-12	Makti Chi Usal Malwani Chicken Khamang Kakdi Kombadi Vade Puran Poli	
Practical Session-13	Yakhani Pulao Mutton Rogan Josh Navratan Korma Kashmiri Saffron Phirani	

Practical Session-14	Idli Medu Wada Dal Wada Sambhar Coconut Chutney Coriander Chutney	
Practical Session-15	Masala Dosa Uttappam Pongal Sambar Podi Masala (Gun Powder)	
Practical Session-16	Poha Upma Misal Pav Thalipeeth Sheera Coconut Chutney Lasun Chutney	
10	Text Book :- Culinary Arts (Cookery Books) 1) Lab Manual 2) Modern Cookery for Teaching and Trade, Thangam E. Philip, 3) Modern Cookery Vol I & Vol II, Thangam E. Philip	
11	Reference Books:- Culinary Arts (Cookery Books) 1. Food Commodities, Bernard Davis, 2. Food Production Operations – Parvinder S. Bali- 3. History of Indian Cuisine Vol 1 & Vol 2, Shirke, Gajanan, Shroff Pub. 4. Classsic Indian Recipe Book, Husain, Shehzad, Anness Publishing 5. Prasad: Cooking with Indian Masters, Kalra, J Inder Singh, Allied Publishers 6. Ice Cream, Sophie Hale 7. Professional Chef, American Culinary Institute, John Liley & sons 8. The Art & Science of Culinary Preparation, Jerald W. 9. Theory of Catering, Kinton Ceserani, 10. Theory of Cookery, Krishna Arora, 11. Cruising Cuisine, Kay Pastorius, 12. A Culinary Tour of India, Singh, Yogesh, IK International	
12	Internal 40% & External 60% Semester End Examination Individual Passing in Internal and External Examination : 40 %	

13

Format for Practical Examination Pattern : for the final examination

PRACTICAL EXAMINATION PATTERN :-

ESSENTIAL CULINARY ARTS – INDIAN CUISINE - I (PRACTICAL):-

Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

External Evaluation					Internal Evaluation			Total
Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	
05	05	05	05	10	05	10	05	50

ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - I		
1	Course	Essential Culinary Arts – International Cuisine - I
1	Vertical	Skill Enhancement Course (SEC)
2	Types	Practical
3	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
4	Hours Allotted	60 Hours
5	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
6	OBJECTIVE: Objective of this course is to familiarize the student with the basics of Indian & International Cuisine and 1. To know the art of Culinary 2. To learn the basic principle & science of culinary to create various cuisine. 3. Familiarization of tools and equipment and their used in kitchen. 4. To Learn about the Ingredients and their roll and function in International Cuisine 5. To Know the basic cutting skill,stocks,sauces and food production. 6. To learn the technique and art to make International culinary Cuisine	
7	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to- 1. Demonstrate the art of basic culinary skill, principle & science of culinary to create various cuisine. 2. Work and identify Ingredients, tools, equipment, roll and function and their used in International Cuisine 3. Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments	

9- Practical Essential Culinary Arts – International Cuisine - I		
Objectives /Topic	Particulars	Total Hrs 60
Practical Session 01	Familiarization and identification of International spices, herbs, and equipment used.	
Practical Session 02	Cuts of vegetables & Poultry/ Meat (Demo/Practical)	
Practical Session 03	Stocks and Mother Sauces (Demo)	
Practical Session 04	Egg Cookery (Demo/Practical)	
Practical Session 05	Cream of Tomato Chicken ala King Petit Pois Mashed Potatoes Coleslaw with Vinaigrette dressing	
Practical Session 06	Consommé Julienne Poulet Sauté Chasseur Glazed Carrot Pommes de Terre Lyonnaise Caramel Custard	
Practical Session 07	Puree de Lentil Hungarian Goulash Fish Fingers with tartare Sauce Herb Rice Greek Salad	
Practical Session 08	Crème de Volaille Spaghetti Bolognaise Waldrof Salad Garlic Bread Italian Pannacotta	
Practical Session 09	Roasted Pumpkin soup Roast Chicken with Jus Roast Potatoes Char Grilled Vegetables Diplomat Pudding	
Practical Session 10	Cabbage Chowder Fish Meunière Mashed Potato Grilled vegetables Crème Brulee	
Practical Session 11	Gazpacho Chicken Parmigiana Eggplant Provençale Salad Caprese Bread & Butter Pudding	
Practical	Crème Dubarry	

Session 12	Poulet ala Kiev Bouquetier de Legumes Garlic Mashed Potato Blini	
Practical Session 13	French Onion soup Corn & Spinach Au Gratin Baked Fish with Provençale Sauce Pommes de Terre Anna Fruit Trifle	
Practical Session 14	Cioppino Poulet sauté Marengo Pommes de Terre Robert Caponata Panzanella salad	
Practical Session 15	Cream of Peas Soup Lamb Ragout Scalloped Potato Paste in Tomato Sauce Baked Custard	
Practical Session 16	Breakfast Menu Grill Tomato Sausage / Baked Beans Bacon , Hash brown, Poach Egg / Bread Waffle	
10	Text Book :- Culinary Arts (Cookery Books) 1) Lab Manual 2) Modern Cookery for Teaching and Trade, Thangam E. Philip, 3) Modern Cookery Vol I & Vol II, Thangam E. Philip 4) Food Commodities, Bernard Davis,	
11	Reference Books:- Culinary Arts (Cookery Books) 1. Food Production Operations – Parvinder S. Bali- 2. Ice Cream, Sophie Hale 3. Professional Chef, American Culinary Institute, John Liley & sons 4. The Art & Science of Culinary Preparation, Jerald W. 5. Theory of Catering, Kinton Ceserani, 6. Theory of Cookery, Krishna Arora, 7. Cruising Cuisine, Kay Pastorius, 8. Advance Professional Cooking – Wayne Gisslen 9. Advance Culinary Foundation - Wayne Gisslen	
12	Internal 40% & External 60% Semester End Examination Individual Passing in Internal and External Examination : 40 %	

13 Format for Practical Examination Pattern : for the final examination

PRACTICAL EXAMINATION PATTERN :-

Essential Culinary Arts – International Cuisine - I (PRACTICAL):-

Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
 - Assessment will be done as follows –

External Evaluation					Internal Evaluation			Total
Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	
05	05	05	05	10	05	10	05	

SEMESTER - II

Syllabus

BACHELOR OF ARTS (CULINARY ARTS) (Sem.- II)

PRINCIPLES OF FOOD PRODUCTION - II		
1	Course	Principles of Food Production - II
2	Vertical	Major (Mandatory)
3	Types	Theory
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)
5	Hours Allotted	30 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE: The Objective of this course is 1. to familiarize the student towards analysis of food, stocks, soups, salads, eggs, fish and basic Indian cuisine 2. to list the methods of preparation of soups, sauces, stocks, salads and Fish as mentioned in the syllabus. 3. to state basic principles of baking sponges and pastries to list various masala combinations as mentioned in their learning material	
8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1) to analysis of food, stocks, soups, salads, eggs, fish and basic Indian cuisine 2) List ingredients, tools and equipment used for various meat, masalas, gravies and bakery products 3) Apply principles of food science and techniques of safe working practices, food safety as laid down as per standards and contribute to healthy sustainability environment. 4) Experiment and innovate culinary skills to explore newly created opportunities in the food production & bakery arts, both at the domestic & international cuisine and create an additional avenue of self-employment.	

9 - Modules	Sub unit	Topic	Total Hrs 30
Module 1	1.1	BASIC PREPARATION OF STOCKS	15 hrs
	1.1.1	Introduction of Stock & Glazes	
	1.1.2	Uses of Stock & Glazes	
	1.1.3	Classification of Stock	
	1.1.4	Elements of Stocks & its Characteristics	
	1.1.5	Precautions to be taken while preparing Stock	
	1.1.6	Storage of Stocks	
	1.2	THICKENING AGENTS AND SAUCES	
	1.2.1	Introduction to thickening agents	
	1.2.2	Starches as Thickening Agent	
	1.2.3	Definition of Roux	
	1.2.4	Types of Roux (white, blond, brown)	
	1.2.5	Other thickening agents	
	1.2.6	Definitions of sauces	
	1.2.7	Classifications of sauces	
	1.2.8	Preparation of Mother Sauces & Derivatives	
	1.2.9	Various uses of sauces	
	1.3	SOUPS	
	1.3.1	Classification of soups	
	1.3.2	International Soups	
	1.3.3	Precautions taken while preparing Soups.	
	1.4	SALADS	
	1.4.1	Introduction	
	1.4.2	Composition of a Salad	
	1.4.3	Types of Salad	
	1.4.4	Salad Dressing	
	1.4.5	Salient Features of Preparing Good Salads	
	1.4.6	International salads	
	1.5	EGGS & FISH	
	1.5.1	Introduction	
	1.5.2	Cooking of eggs for breakfast	
	1.5.3	Identification & Classification of Fish	
	1.5.4	Cuts of Fish	
	1.5.5	Darne	
	1.5.6	Trançon	
	1.5.7	Fillet	
	1.5.8	Suprême	
	1.5.9	Delice	
	1.5.10	Goujon	
	1.5.11	Goujonettes	
	1.5.12	Paupiette	
	1.5.14	En tresse	
	1.5.15	En Loregnette	
	1.5.16	Pavé	
	1.5.17	Cravate (plaited)	
	1.5.18	Cooking of Fish	

Module 2	2.1	INTRODUCTION TO MEATS	15 hrs
	2.1.1	Lamb, Pork, Beef, Veal & Furred Game	
	2.1.1	Introduction	
	2.1.2	Cuts of lamb, beef, veal and pork (with diagram)	
	2.1.3	Processing of a Whole Animal	
	2.1.4	Classification of Meats	
	2.1.5	Composition of Meat,	
	2.1.6	Cuts of Meats	
	2.1.7	Yield Tests	
	2.1.8	Methods of cooking meats	
	2.1.9	Some Classical Preparations of meats	
	2.2	INTRODUCTION POULTRY & GAME	
	2.2.1	Introduction to Meat, Poultry and Game	
	2.2.2	Poultry and Game	
	2.2.3	Cuts of Poultry	
	2.2.4	Physical & Chemical Characteristics of Poultry	
	2.2.5	Trussing Methods	
	2.2.6	Handling and storage of meat	
	2.2.7	Methods of cooking poultry	
	2.2.8	Some Classical Preparations of Poultry	
	2.3	INTRODUCTION TO BAKING BASIC BREADS, SPONGE, CAKE & PASTRY	
	2.3.1	Introduction	
	2.3.2	Tools, Equipment & Key Ingredients required in Baking	
	2.3.3	Understanding different types of bread	
	2.3.4	Understanding different methods in bread making	
	2.3.5	Basic faults in bread making	
	2.3.6	Principles Behind Making of Sponge	
	2.3.7	Points to be Kept in Mind While Making Sponges & Cakes	
	2.3.8	Pastry Techniques and Principles	
	2.3.9	Different types of Pastry	
	2.3.10	Basic method of making pastry	
	2.3.11	Various Types of Cookies &	
	2.3.12	Different method of making Cookies	
	2.3.13	Safe food Handling practices	
	2.4	MASALAS, PASTES & INDIAN GRAVIES	
	2.4.1	Introduction to regional masalas, pastes & gravies	
	2.4.2	Blending of Spices & Concept of Masalas	
	2.4.3	Concept of Dry & Wet Masalas	
	2.4.4	Pastes used in Indian Cooking	
	2.4.5	Basic Indian of Gravies	
	2.5	CULINARY TERMS	
	2.5.1	International culinary terms	
	2.5.2	Indian culinary terms	
	2.5.3	Bakery culinary terms	

10	Text Book :- Principle Of Food Production 1. Basic Cookery – Daniel R. Stevenson 2. Modern Cookery for Teaching & Trade – Thangam Philip Vol1, & Vol 2. 3. Professional Cooking – Wayne Gisslen – Wiley Publication						
11	Reference Books :- Principle Of Food Production 1. Theory of Cookery – Krishna Arora 2. Bery materials & methods, A. R. Daniel 3. Basic Pastry Work Techniques, L. G. Nicolletto & J. Dinsdall 4. Bread, Eric Treuille & Ursula Ferrigrio 5. The World Encyclopedia of Cheese – Juliet Harbutt 6. The Complete Guide to the Art of Modern Cookery – Escoffier 7. Professional Charcuterie – David Harvey- 8. Food & Beverage Management – Davis & Stone 9. Food Preparation & Cooking – Stanly Thorues 10. Food Production Operations – Parvinder S. Bali						
12	Internal Continuous Assessment: 40%		External-Semester End Examination- 60 % Individual Passing in Internal and External Examination : 40 %				
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.(at least 3)						
			Sr. No	Examination	Module	Time	Total Marks
							20
			1	Class Test	Unit I or on Completed syllabus	30 min	10
		2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	Module – 1 & 2	As per topic	10	

14	Format of Question Paper: for the final examination					
	Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Module	Time 1 Hrs	Total Marks 30
		Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II		15
		Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II		15
		Q. 3	Essay Type Questions (Attempt any one out of two)	I		15
		Q. 4	Essay Type Questions (Attempt any one out of two)	II		15
	Note:	1. To appear examination minimum prescribed attendance is compulsory. 2. All questions are compulsory, 3. Individual Passing in Internal and External Examination is compulsory. 4. Certified Journal is compulsory for appearing at the time of Practical Exam.				

INTRODUCTION TO THE HOSPITALITY INDUSTRY			
1	Course	Introduction to the Hospitality Industry	
2	Vertical	Major (Mandatory)	
3	Types	Theory	
4	Credit	2 Credits (1 Credit = 15 Hours for Theory in Semester)	
5	Hours Allotted	30 Hours	
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)	
7	OBJECTIVE :- Objective of this course is – 1. To understand career opportunities in Hospitality Profession 2. To understand the organization chart of different categories of hotels 3. To learn about the working of Hotel Industry 4. To understand the various departments in hotels and their functions. 5. To learn about service industry.		
8	COURSE OUTCOME: After completing this course student will be able to: 1) State the career opportunities in Hospitality Profession 2) Draw the organization chart of different categories of hotels 3) Describe the working of Hotel Industry 4) State various departments in hotels and their functions 5) Define service industry		
9 - Modules		Sub Module	Topic
Module 1		1.1	PERSPECTIVES ON CAREERS IN HOSPITALITY
		1.1.1	Definitions of Hotel
		1.1.2	History of hotel Industry
		1.1.3	Hospitality management program
		1.1.4	Planning a career
		1.1.5	The manager's role in the hospitality industry
		1.1.6	Employment as an important part of education
		1.1.7	Profiting from work experience
		1.1.8	Service is the difference
		1.1.9	Value consciousness
		1.1.10	Technology
		1.1.11	Empowerment
		1.1.12	Concern with security
		1.1.13	Concern with food safety & sanitation
		1.1.14	Sustainability
		1.1.15	Diversity
			Total Hrs - 30

	1.2	ORGANISATION STRUCTURE OF THE HOTEL	
	1.2.1	Hotels – Classification of Hotels, Plans.	
	1.2.2	Organization structure / Chart of a Hotel	
	1.2.3	The concept of revenue earning & support departments in a hotel.	
	1.2.4	Cruise line	
Module 2	2.1	ACCOMMODATION DEPARTMENT	15 hrs
	2.3.1	Organization chart of Front Office.	
	2.3.2	Responsibilities of each section of the Front Office.	
	2.3.3	Types of rooms.	
	2.3.4	Activities involved in the guest cycle (from check-in to check-out)	
	2.3.5	Organization chart of Housekeeping.	
	2.3.6	Responsibilities of each section of housekeeping department.	
	2.3.7	The concept of public areas in Housekeeping.	
	2.2	OTHER DEPARTMENTS IN THE HOTEL	
	2.2.1	Food Production	
	2.2.2	Food & Beverage Department	
	2.2.3	Accounts	
	2.2.4	Security Department	
	2.2.5	Engineering / Maintenance Department	
	2.2.6	Sales & Marketing Department	
	2.2.7	Human Resource Department	
	2.2.8	Spa & Health Club	
	2.2.9	Purchasing & Receiving Department, Stores management	
	2.2.10	Laundry	
	2.3	HOSPITALITY AS A SERVICE INDUSTRY	
	2.3.1	Definition of service	
	2.3.2	Type of service	
	2.3.3	Rendering personal service	
	2.3.4	Task	
	2.3.5	Interpersonal skills	
	2.3.6	Managing the service transactions	
	2.3.7	The product view of service	
	2.3.8	The process view: empowerment	
	2.3.9	Service culture	
	2.3.10	Employee as a product: importance of people	
	2.3.11	Service as a sustainable competitive advantage	
10	Text Book :- Introduction To Hospitality Industry 1. Introduction to the Hospitality Industry – Clayton W., Tom Powers & Denis Reynolds– Wiley Publications 2. Management in the Hospitality Industry – Clayton W., Tom Powers – Wiley Publications 3. Hotel Management & Operations – O' Fallon & Rutherford – Wiley Publications Discovering		

11	Reference Books :- Introduction To Hospitality Industry 1- Hospitality & Tourism – Jack D. Ninemeier & Joe Perdue – Pearson Education 2- Supervision in the hospitality industry: leading human resources, Walker, John R. and Miller, Jack E., John Wiley & Sons 3- Check In Check Out, Arora, R.K. , APH Publishers 4- Customer Interaction Excellence in Hospitality, Shirke, Gajanan, Shroff Publishers 5- Hospitality Management, Shirke, Gajanan, Shroff Publishers Marketing of Hospitality and Tourism Service, Kumar, Prasanna, TMH					
12	Internal Continuous Assessment: 40%	External-Semester End Examination- 60 % Individual Passing in Internal and External Examination : 40 %				
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc. (at least 3)	Sr. No	Examination	Module	Time	Total Marks 20
		1	Class Test	Unit I or on Completed syllabus	30 min	10
		2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	Module – 1 & 2	As per topic	10

14	Format of Question Paper: for the final examination					
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)		Module	Time 1hrs	Total Marks 30
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)		I & II		15
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)		I & II		15
	Q. 3	Essay Type Questions (Attempt any one out of two)		I		15
	Q. 4	Essay Type Questions (Attempt any one out of two)		II		15
Note:	1.	2. To appear examination minimum prescribed attendance is compulsory. 3. All questions are compulsory, 4. Individual Passing in Internal and External Examination is compulsory. 5. Certified Journal is compulsory for appearing at the time of Practical Exam.				

FOOD AND BEVERAGE SERVICE OPERATION		
1	Course	Food and Beverage Service Operation
2	Vertical	Major (Mandatory)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE: The Objective of this course is – 1. To develop basic skills required to serve in a restaurant/ F&B Service Operations 2. To Familiarization with Food & Beverage Service Equipment & their Usage 3. To learn Glassware & crockery ,Napkin Folds 4. To understand Stocking of Side Stations 5. To Dining Room Practices & Operating Procedures	
8	COURSE OUTCOME: After completion of this course student will be able 1) to demonstrate Food & Beverage types of Service, Equipment & their Usage 2) to demonstrate the Stocking of Side Stations 3) to do to demonstrate the skill, technique, method in Dining Room Practices Service & Operating Procedures in guest service and able to create avenue for self-restaurant business	

9 - Practical	Particulars	Total Hrs 60
1	TYPE OF SERVICE a) Coffee shop b) Specialty restaurant c) Bar. d) Room Service e) Banquets f) Snack bar (any fast food or QSR) g) Kiosk After visiting the above mentioned outlets the student is required to submit a report.	
2	Role play on the attributes, attitude & etiquette of a food service personnel	
3	Standard phrases used in food & beverage service outlets (Role play)	
4	Familiarization with Food & Beverage Service Equipment & their Usage a. Hollowware b. Glassware c. Crockery d. Flatware e. Tongs f. Linen g. Furniture h. Special Equipment, Miscellaneous Wares & other restaurant fixtures	
5	Napkin Folds Students are required to be familiar with minimum 15 napkin folds (glass & table)	
6	Stocking of Side Stations	
7	Wiping of glassware and wiping of crockery	
8	Dining Room Practices & Operating Procedures 1. Procedures for Meeting, Greeting & Seating of the Guests 2. Carrying & balancing the salver/tray 3. Laying and relaying of tablecloth 4. Water service 5. Carrying & Placing Plates & Glassware at the table 6. Presenting Menus to a Guest 7. Handling and using service fork & service spoon (service gear) 8. Laying of a la carte cover 9. Removal of additional cover set on occupied table 10. Changing and replacing an ashtray	

	11. Role play on do's & dont's in a restaurant																											
9	Accepting & Confirming a Telephonic Reservation of a Guest																											
10	Text Book :- Food And Beverage Service Operation 1. Dining Room & Banquet Management – Strianese & Strianese – Delmar Cengage Learning 2. Food & Beverage Service, Sudhir Andrews 3. Food and Beverage Management, Bernard Davis																											
11	Reference Books :- Food And Beverage Service Operation 1. Professional Food & Beverage Service Management- Brian Varghese 2. The Book Of Wine, Stuart Walton, 3. The New Wine Companion, David Burroughs and Norman Bezzant 4. Waiter and Waitres Training Manual, Sandra J. Dalmer																											
12	Internal 40% & External 60%, Semester End Examination Individual Passing in Internal and External Examination : 40%																											
14	Format for Practical Examination Pattern : for the final examination PRACTICAL EXAMINATION PATTERN :- FOOD AND BEVERAGE SERVICE OPERATION (PRACTICAL) Conduct of Practical (50 marks) Assessment will be done as follows – <table><tr><th colspan="3">Internal Evaluation</th><th colspan="3">External Evaluation</th><th></th></tr><tr><td>Journal</td><td>Personal Grooming</td><td>Work Sheets</td><td>Activity 1</td><td>Activity 2</td><td>Viva - Voce</td><td>Total Marks</td></tr><tr><td>05</td><td>05</td><td>10</td><td>10</td><td>10</td><td>10</td><td>50</td></tr></table>							Internal Evaluation			External Evaluation				Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce	Total Marks	05	05	10	10	10	10	50
Internal Evaluation			External Evaluation																									
Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce	Total Marks																						
05	05	10	10	10	10	50																						

ESSENTIAL CULINARY ARTS – INDIAN CUISINE - II		
1	Course	Essential Culinary Arts – Indian Cuisine - II
2	Vertical	Vocational Skill Course (VSC)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE: Objective of this course is to familiarize the student with the basics of Indian & International Cuisine and 1. To know the art of Indian Culinary 2. To learn the basic principle & science of culinary to create various cuisine. 3. Familiarization of tools and equipment and their used in kitchen. 4. To Learn about the Ingredients and their roll and function in Indian Cuisine 5. To Know the basic cutting skill and food production. 6. To learn the technique and art to make Indian culinary Cuisine	
8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1) Understand the art of basic culinary skill, principle & science of culinary to create various cuisine. 2) Work and identify Ingredients, tools, equipment, roll and function and their used in Indian Cuisine 3) Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments	

9 – Practical Essential Culinary Arts – Indian - II		
Activities	Particular	Total Hrs -60
Practical Session-1	Palak Paneer Chicken Korma Vegetable Pulao Tomato Koshimbir Phulka Seviya Kheer	
Practical Session-2	Paneer Makhnwala Murgh Makhani Jeera Rice	

	Dal Makhani Triangular Paratha Gajar Halwa	
Practical Session-3	Batata Bhaji Chicken Kolhapuri Bhaat Varan Khamang Kakdi Shrikhand	
Practical Session-4	Beans Foogath Goan Fish Curry Ragi Bhakari Red Rice Karanji/Nevri	
Practical Session-5	Aloo Mutter Egg Masala Boiled rice Dal Tadka Chapati Sheera	
Practical Session-6	Aloo Jeera Mutton Saagwala Barista Pulao Masala Dal Phirani	
Practical Session-7	Rasam Cabbage Thoran Chicken Chettinad Tamarind Rice Pal Payassam	
Practical Session-8	Baingan nu Shaak Moong Dal Khichadi Dahi Kadhi Methi Thepla Lapsi	
Practical Session-9	Chole Fish Amritsari Sarso ka Saag Wadi Chawal Bhatura / Kheer	
Practical Session-10	Chicken Biryani Nargisi Kofta Curry Kulcha Bhurani Raita Gile Firdaus	
Practical Session-11	Rajma Masala Murgh Methi Malai Green Peas Pulao	

	Puri Rice Kheer	
Practical Session-12	Matki Usal Tambda Rassa Masaale Bhaat Bhakari Basundi	
Practical Session-13	Bengali Fish Curry Panch Mishali Tarkari Boiled Rice Patishapta	
Practical Session-14	Smoked Pork with Bamboo shoots (Optional) Thupka Assamese Fish Curry Manipuri Kangsoi Steamed Rice Manipuri Sawhchiar (Sticky Rice Cake)	
Practical Session-15	Pav Bhaji Mutton Kheema Tawa Pulao Dahi Bhalla Falooda	
Practical Session-16	Rasam Malabari Fish Curry Boiled Rice Poriyal Ada Payasam	
10	Text Book :- Culinary Arts 1. Lab Manual 2. Modern Cookery for Teaching and Trade, Thangam E. Philip, 3. Modern Cookery Vol I & Vol II, Thangam E. Philip	
11	Reference Books:- Culinary Arts 1. Food Commodities, Bernard Davis, 2. Food Production Operations – Parvinder S. Bali- 3. History of Indian Cuisine Vol 1 & Vol 2, Shirke, Gajanan, Shroff Pub. 4. Classsic Indian Recipe Book, Husain, Shehzad, Anness Publishing 5. Prasad: Cooking with Indian Masters, Kalra, J Inder Singh, Allied Publishers 6. Ice Cream, Sophie Hale 7. Professional Chef, American Culinary Institute, John Liley & sons 8. The Art & Science of Culinary Preparation, Jerald W. 9. Theory of Catering, Kinton Ceserani, 10.Theory of Cookery, Krishna Arora, 11.Cruising Cuisine, Kay Pastorius, 12.A Culinary Tour of India, Singh, Yogesh, IK International	

12	Internal 40% & External 60%, Semester End Examination Individual Passing in Internal and External Examination : 40%								
13	Format for Practical Examination Pattern : for the final examination PRACTICAL EXAMINATION PATTERN :- ESSENTIAL CULINARY ARTS – INDIAN CUISINE - II (PRACTICAL):- Scheme of Examination: (50 marks) • Candidate will be given a menu comprising of 3/5 dishes/ products. • Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets. • He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time. • Cleaning and securing equipment's and working area is also to be done within stipulated time. • Assessment will be done as follows –								
	External Evaluation					Internal Evaluation			
	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing	T
	05	05	05	05	10	05	10	05	50

ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - II		
1	Course	Essential Culinary Arts – International Cuisine - II
2	Vertical	Skill Enhancement Course (SEC)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)

7	OBJECTIVE: Objective of this course is to familiarize the student with the basics of Indian & International Cuisine and 1) To know the art of Culinary 2) To learn the basic principle & science of culinary to create various cuisine. 3) Familiarization of tools and equipment and their used in kitchen. 4) To Learn about the Ingredients and their roll and function in International Cuisine 5) To Know the basic cutting skill,stocks,sauces and food production. 6) To learn the technique and art to make International culinary Cuisine
8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1. Demonstrate the art of basic culinary skill, principle & science of culinary to create various cuisine. 2. Work and identify Ingredients, tools, equipment, roll and function and their used in International Cuisine 3. Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments

9 – Practical Essential Culinary Arts – International Cuisine – II		
Objective / Activities	Particular	Total Hrs - 60
Practical Session - 1	Shrimp Bisque Poulet Sauté Champignon Buttered Broccoli Duchesse Potato Crème Brûlée	
Practical Session - 2	Consommé Royale Fish Meuniere Tossed Salad Garlic Bean Almandine Chocolate Mousse	
Practical Session - 3	Mulligatawny Soup Fillet de Pomfret Orly French Fries Ceasar Salad Dry Fruit Pudding	
Practical Session - 4	Cream of Mushroom Irish Stew Butter Braised Cabbage Tossed Salad Jelly	

Practical Session - 5	Puree de Epinard Coq Au Vin Vegetable au Gratin Jacket Potatoes Fruit Salad with Crème Anglaise	
Practical Session - 6	Chicken Broth Pomfret Colbert Penne Arrabbiata Panzanella Salad Crème Caramel	
Practical Session - 7	Cock-a-leekie soup Scotch Eggs Hoppin John Cajun Spiced Potato Wedges Rum & Raisin Pudding	
Practical Session - 8	Potage aux pois Prawns cocktail Roesti Fish Avec sauce paloise Coffee mousse	
Practical Session - 9	Bouillabaisse Poulet sauté Maryland Ratatouille Potato Lyonnaise Chocolate Churros	
Practical Session - 10	Fresh Pasta- Demo Ravioli Spaghetti Fettuccini Pesto, Carbonara, Alfredo, etc. Zabaglione	
Practical Session - 11	Roasted Bell pepper & Basil Soup Shepherd's Pie Masculine Green Salad Fruit Salad with Honey Lime Dressing Diplomat Pudding	
Practical Session - 12	Borscht Boeuf/ Chicken Stroganoff Olivier Salad Herb Rice Apple Cake	
Practical Session - 13	Soupe Vichyssoise Scotch Eggs Coleslaw salad Garlic & Herb Roasted Potato Dates Pudding	
Practical Session - 14	French Onion Soup Grilled Fish with Hollandaise Sauce	

	Wilted Spinach Parsley Potatoes Crème Brûlée	
Practical Session - 15	Chicken Burger Vegetable Burger Chicken Mayo Sandwich Chilli Cheese Toast Vegetable Pizza	
Practical Session - 16	Seafood Chowder Veg Ragout Creamy Polenta Russian Salad Bavarois Ala Crème	
10	Text Book :- Culinary Arts 1) Lab Manual 2) Modern Cookery for Teaching and Trade, Thangam E. Philip, 3) Modern Cookery Vol I & Vol II, Thangam E. Philip 4) Advance Professional Cooking – Wayne Gisslen 5) Advance Culinary Foundation - Wayne Gisslen	
11	REFERENCE BOOKS:- Culinary Arts (Cookery Books) 1. Food Commodities, Bernard Davis, 2. Food Production Operations – Parvinder S. Bali- 3. Ice Cream, Sophie Hale 4. Professional Chef, American Culinary Institute, John Liley & sons 5. The Art & Science of Culinary Preparation, Jerald W. 6. Theory of Catering, Kinton Ceserani, 7. Theory of Cookery, Krishna Arora, 8. Cruising Cuisine, Kay Pastorius,	
12	Internal 40% & External 60%, Semester End Examination Individual Passing in Internal and External Examination : 40%	

13

Format for Practical Examination Pattern : for the final examination

PRACTICAL EXAMINATION PATTERN :-**ESSENTIAL CULINARY ARTS – International Cuisine – II (PRACTICAL):-
Scheme of Examination: (50 marks)**

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

External Evaluation					Internal Evaluation		
Colour	Consistency	Taste	Texture	Viva- voce, Personal Grooming	Journal	Indent Sheet & Plan of work	Cleaning & Securing
05	05	05	05	10	05	10	05

Letter Grades and Grade Points:

Semester GPA/ Programme CGPA Semester/ Programme	% of Marks	Alpha-Sign/ Letter Grade Result	Grading Point
9.00 - 10.00	90.0 - 100	O (Outstanding)	10
8.00 - < 9.00	80.0 - < 90.0	A+ (Excellent)	9
7.00 - < 8.00	70.0 - < 80.0	A (Very Good)	8
6.00 - < 7.00	60.0 - < 70.0	B+ (Good)	7
5.50 - < 6.00	55.0 - < 60.0	B (Above Average)	6
5.00 - < 5.50	50.0 - < 55.0	C (Average)	5
4.00 - < 5.00	40.0 - < 50.0	P (Pass)	4
Below 4.00	Below 40.0	F (Fail)	0
Ab (Absent)	-	Ab (Absent)	0

The performance grading shall be based on the aggregate performance of internal assessment and semester end examination.

**Sign of the BOS
Chairman
Name of the
Chairman
Name of the BOS**

**Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty**

**Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty**

Appendix B**Justification for B.A. (Culinary Arts)**

1.	Necessity for starting the course:	NEP-2020
2.	Whether the UGC has recommended the course:	Yes
3.	Whether all the courses have commenced from the academic year 2023-24	Yes
4.	The courses started by the University are self-financed, whether adequate number of eligible permanent faculties are available?:	Yes
5.	To give details regarding the duration of the Course and is it possible to compress the course?:	Three Year
6.	The intake capacity of each course and no. of admissions given in the current academic year:	60
7.	Opportunities of Employability / Employment available after undertaking these courses:	Hotels, Merchant Ships, Cruise Ships Hospitality Industry, Airline Industry, Event Management, Facility Management, Self-Employments, Industrial Catering, Institutional Catering, Retail Managements

**Sign of the BOS
Chairman
Name of the
Chairman
Name of the BOS**

**Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty**

**Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty**