

# University of Mumbai

वेबसाईट - mu.ac.in

ईमेल - आयडी - dr.aams@fort.mu.ac.in  
aams3@mu.ac.in



विद्याविषयक प्राधिकरणे  
सभा आणि सेवा विभाग (ए.ए.एम.एस)  
रूम नं. १२८ एम.जी.रोड, फोर्ट,  
मुंबई - ४०० ०३२  
टेलिफोन नं. - ०२२ - ६८३२००३३

(नॅक पुनर्मूल्यांकनाद्वारे ३.६५ (सी.जी.पी.ए.) सह अ++ श्रेणी  
विद्यापीठ अनुदान आयोगाद्वारे श्रेणी १ विद्यापीठ दर्जा)


क.वि.प्रा.स.से./आयसीडी/२०२५-२६/३७

दिनांक : २७ मे, २०२५

परिपत्रक:-

सर्व प्राचार्य/संचालक, संलग्नित महाविद्यालये/संस्था, विद्यापीठ शैक्षणिक विभागांचे संचालक/ विभाग प्रमुख यांना कळविण्यात येते की, राष्ट्रीय शैक्षणिक धोरण २०२० च्या अमंलबजावणीच्या अनुषंगाने शैक्षणिक वर्ष २०२५-२६ पासून पदवी व पदव्युत्तर अभ्यासक्रम विद्यापरिषदेच्या दिनांक २८ मार्च २०२५ व २० मे, २०२५ च्या बैठकीमध्ये मंजूर झालेले सर्व अभ्यासक्रम मुंबई विद्यापीठाच्या www.mu.ac.in या संकेत स्थळावर NEP २०२० या टॅब वर उपलब्ध करण्यात आलेले आहेत.

मुंबई - ४०० ०३२  
२७ मे, २०२५

  
(डॉ. प्रसाद कारंडे)  
कुलसचिव

<b>Copy forwarded for information and necessary action to :-</b>	
1	The Deputy Registrar, (Admissions, Enrolment, Eligibility and Migration Dept)(AEM), <a href="mailto:dr@eligi.mu.ac.in">dr@eligi.mu.ac.in</a>
2	The Deputy Registrar, Result unit, Vidyanagari <a href="mailto:drresults@exam.mu.ac.in">drresults@exam.mu.ac.in</a>
3	The Deputy Registrar, Marks and Certificate Unit,. Vidyanagari <a href="mailto:dr.verification@mu.ac.in">dr.verification@mu.ac.in</a>
4	The Deputy Registrar, Appointment Unit, Vidyanagari <a href="mailto:dr.appointment@exam.mu.ac.in">dr.appointment@exam.mu.ac.in</a>
5	The Deputy Registrar, CAP Unit, Vidyanagari <a href="mailto:cap.exam@mu.ac.in">cap.exam@mu.ac.in</a>
6	The Deputy Registrar, College Affiliations & Development Department (CAD), <a href="mailto:deputyregistrar.uni@gmail.com">deputyregistrar.uni@gmail.com</a>
7	The Deputy Registrar, PRO, Fort, (Publication Section), <a href="mailto:Pro@mu.ac.in">Pro@mu.ac.in</a>
8	The Deputy Registrar, Executive Authorities Section (EA) <a href="mailto:eau120@fort.mu.ac.in">eau120@fort.mu.ac.in</a> He is requested to treat this as action taken report on the concerned resolution adopted by the Academic Council referred to the above circular.
9	The Deputy Registrar, Research Administration & Promotion Cell (RAPC), <a href="mailto:rapc@mu.ac.in">rapc@mu.ac.in</a>
10	The Deputy Registrar, Academic Appointments & Quality Assurance (AAQA) dy.registrar.tau.fort.mu.ac.in <a href="mailto:ar.tau@fort.mu.ac.in">ar.tau@fort.mu.ac.in</a>
11	The Deputy Registrar, College Teachers Approval Unit (CTA), <a href="mailto:concolsection@gmail.com">concolsection@gmail.com</a>
12	The Deputy Registrars, Finance & Accounts Section, fort <a href="mailto:draccounts@fort.mu.ac.in">draccounts@fort.mu.ac.in</a>
13	The Deputy Registrar, Election Section, Fort <a href="mailto:drelection@election.mu.ac.in">drelection@election.mu.ac.in</a>
14	The Assistant Registrar, Administrative Sub-Campus Thane, <a href="mailto:thanesubcampus@mu.ac.in">thanesubcampus@mu.ac.in</a>
15	The Assistant Registrar, School of Engg. & Applied Sciences, Kalyan, <a href="mailto:ar.seask@mu.ac.in">ar.seask@mu.ac.in</a>
16	The Assistant Registrar, Ratnagiri Sub-centre, Ratnagiri, <a href="mailto:ratnagirisubcentar@gmail.com">ratnagirisubcentar@gmail.com</a>
17	The Director, Centre for Distance and Online Education (CDOE), Vidyanagari, <a href="mailto:director@idol.mu.ac.in">director@idol.mu.ac.in</a>
18	Director, Innovation, Incubation and Linkages, Dr. Sachin Laddha <a href="mailto:pinkumanno@gmail.com">pinkumanno@gmail.com</a>
19	Director, Department of Lifelong Learning and Extension (DLLE), <a href="mailto:dlleuniversityofmumbai@gmail.com">dlleuniversityofmumbai@gmail.com</a>

<b>Copy for information :-</b>	
1	P.A to Hon'ble Vice-Chancellor, <a href="mailto:vice-chancellor@mu.ac.in">vice-chancellor@mu.ac.in</a>
2	P.A to Pro-Vice-Chancellor <a href="mailto:pvc@fort.mu.ac.in">pvc@fort.mu.ac.in</a>
3	P.A to Registrar, <a href="mailto:registrar@fort.mu.ac.in">registrar@fort.mu.ac.in</a>
4	P.A to all Deans of all Faculties
5	P.A to Finance & Account Officers, (F & A.O), <a href="mailto:camu@accounts.mu.ac.in">camu@accounts.mu.ac.in</a>

**To,**

1	The Chairman, Board of Deans <a href="mailto:pvc@fort.mu.ac.in">pvc@fort.mu.ac.in</a>
2	<p><b>Faculty of Humanities,</b></p> <p><b>Offg. Dean</b></p> <p>1. Prof.Anil Singh <a href="mailto:Dranilsingh129@gmail.com">Dranilsingh129@gmail.com</a></p> <p><b>Offg. Associate Dean</b></p> <p>2. Prof.Manisha Karne <a href="mailto:mkarne@economics.mu.ac.in">mkarne@economics.mu.ac.in</a></p> <p>3. Dr.Suchitra Naik <a href="mailto:Naiksuchitra27@gmail.com">Naiksuchitra27@gmail.com</a></p> <p><b>Faculty of Commerce &amp; Management,</b></p> <p><b>Offg. Dean,</b></p> <p>1 Prin.Ravindra Bambardekar <a href="mailto:principal@model-college.edu.in">principal@model-college.edu.in</a></p> <p><b>Offg. Associate Dean</b></p> <p>2. Dr.Kavita Laghate <a href="mailto:kavitalaghate@jbims.mu.ac.in">kavitalaghate@jbims.mu.ac.in</a></p> <p>3. Dr.Ravikant Balkrishna Sangurde <a href="mailto:Ravikant.s.@somaiya.edu">Ravikant.s.@somaiya.edu</a></p> <p>4. Prin.Kishori Bhagat <a href="mailto:kishoribhagat@rediffmail.com">kishoribhagat@rediffmail.com</a></p>

	<p><b>Faculty of Science &amp; Technology</b></p> <p><b>Offg. Dean</b></p> <p>1. Prof. Shivram Garje  <a href="mailto:ssgarje@chem.mu.ac.in">ssgarje@chem.mu.ac.in</a></p> <p><b>Offg. Associate Dean</b></p> <p>2. Dr. Madhav R. Rajwade  <a href="mailto:Madhavr64@gmail.com">Madhavr64@gmail.com</a></p> <p>3. Prin. Deven Shah  <a href="mailto:sir.deven@gmail.com">sir.deven@gmail.com</a></p>
	<p><b>Faculty of Inter-Disciplinary Studies,</b></p> <p><b>Offg. Dean</b></p> <p>1. Dr. Anil K. Singh  <a href="mailto:aksingh@trcl.org.in">aksingh@trcl.org.in</a></p> <p><b>Offg. Associate Dean</b></p> <p>2. Prin. Chadrashekhhar Ashok Chakradeo  <a href="mailto:cachakradeo@gmail.com">cachakradeo@gmail.com</a></p> <p>3. Dr. Kunal Ingle  <a href="mailto:drkunalingle@gmail.com">drkunalingle@gmail.com</a></p>
3	Chairman, Board of Studies,
4	The Director, Board of Examinations and Evaluation, <a href="mailto:dboee@exam.mu.ac.in">dboee@exam.mu.ac.in</a>
5	The Director, Board of Students Development, <a href="mailto:dsd@mu.ac.in">dsd@mu.ac.in</a> <b>DSW</b> <a href="mailto:direcotr@dsw.mu.ac.in">direcotr@dsw.mu.ac.in</a>
6	The Director, Department of Information & Communication Technology, <a href="mailto:director.dict@mu.ac.in">director.dict@mu.ac.in</a>

AC – 20/05/2025  
Item No. – 5.4 (R)

**As Per NEP 2020**

**University of Mumbai**



**Title of the program**

**B.A. (Culinary Arts)**

**Revised Syllabus for**

**Semester – I & II**

# University of Alumbai



(As per NEP 2020)

Sr. No.	Heading	Particulars
1	Title of program O: _____	<b>B.A.( CULINARY ARTS)</b>
2	Exit Degree	<b>U.G. Certificate in CULINARY ARTS</b>
3	Scheme of Examination R: _____	NEP 40% Internal 60% External, Semester End Examination Individual Passing in Internal and External Examination
4	Standards of Passing R: _____	<b>40%</b>
5	Credit Structure Sem. I – R. HMU-505A Sem. II – R. HMU-505B	<b>Attached here with</b>
6	Semesters	<b>Sem. I &amp; II</b>
7	Program Academic Level	<b>4.5</b>
8	Pattern	<b>Semester</b>
9	Status	<b>New</b>
10	To be implemented from Academic Year (Revised)	<b>2025-26</b>

<p>Sd/-</p> <p><b>Sign of the BOS Chairman Chef Siraj M Shaikh Board of Studies in Culinary Arts</b></p>	<p>Sd/-</p> <p><b>Sign of the Offg. Associate Dean Dr. Suchitra Naik Faculty of Humanities</b></p>	<p>Sd/-</p> <p><b>Sign of the Offg. Associate Dean Prof. Manisha Karne Faculty of Humanities</b></p>	<p>Sd/-</p> <p><b>Sign of the Offg. Dean Prof. Anil Singh Faculty of Humanities</b></p>
--	--	--	---

## Syllabus for Major

### 1) Credit Structure of the Semester (I & II)

#### Under Graduate Certificate in CULINARY ARTS

Credit Structure Sem I & II										
R. HMU-505A										
LEVEL	SEMESTER	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) (C-2)			OE-(C2) OE-(C2)	Essential Culinary Arts Indian Cuisine- I (PR) (C-2) VSC-2	AEC-(C-2) VEC-(C-2) IKS-(C-2)	CC-(C-2)	22	UG Certificate 44
		Fundamentals of Food & Beverage Service (TH) (C-2)				Essential Culinary Arts International Cuisine- I (PR) (C-2) SEC-2				
		Essential of Bakery & Patisserie- I (PR) (C-2)								
	<b>R. HMU-505B</b>									
	II	Principles of Food Production-II (TH) (C-2)		C-2	OE-(C2) OE-(C2)	Essential Culinary Arts Indian Cuisine- II (PR) (C-2) VSC-2	AEC(C-2) VEC(C-2)	CC-(C-2)	22	
		Essential of Bakery & Patisserie- II (PR) (C-2)				Essential Culinary Arts International Cuisine- II (PR) (C-2) SEC-2				
		Food and Beverage Service Operations (PR)(C- 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										

# Semester - I



# **Vertical – 1 Major**

**Syllabus**  
**Bachelor of Arts (Culinary Arts)**  
**(Semester - I)**

**Title of Paper: - PRINCIPLES OF FOOD PRODUCTION - I**

<b>PRINCIPLES OF FOOD PRODUCTION – I ( Theory )</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
<b>1</b>	<b>Description the course : Including but Not limited to :</b>	The course is the fundamental concepts and techniques of food production. It covers essential topics such as food safety, sanitation practices, kitchen organization, and equipment usage. Students will learn the various cooking methods, ingredient identification, and the role of flavor profiles in food preparation. It explain the principles of menu planning, portion control, and nutritional considerations in food production. Through theoretical lectures, students will develop a foundational understanding of the culinary arts.
<b>2</b>	<b>Vertical</b>	Major ( Mandatory )
<b>3</b>	<b>Types</b>	Theory
<b>4</b>	<b>Credit</b>	2 Credits (1 Credit = 15 Hours for Theory in Semester )
<b>5</b>	<b>Hours Allotted</b>	30 Hours
<b>6</b>	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
<b>7</b>	<b>COURSE OBJECTIVES:</b>	Objective of this course is 1. To define aims of cooking, draw organization chart of classical kitchen brigade and list the duties of kitchen staff 2. To list ingredients, tools and equipment used in bakery and the methods of bread and cookies making 3. To list the kitchen, tools, equipment and fuels used in commercial kitchen. 4. Preparation, methods and list the methods of cooking food.

<b>8</b>	<b>COURSE OUTCOME:</b> - After completion of the below units, a student will be able to: 1. Know the aims of culinary art and skill, draw organization chart of classical kitchen brigade and list the duties of kitchen staff 2. List ingredients, tools and equipment used in kitchen and the methods of bread and cookies making. 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 Advance Culinary & Bakery Arts, both at the domestic & international cuisine and create an additional avenue of self-employment		
<b>9</b>	<b>Sub unit</b>	<b>Topic</b>	<b>Total 30 hrs</b>
<b>Module 1</b>	<b>1.1</b>	<b>INTRODUCTION TO CULINARY ARTS</b>	
	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	
	<b>1.2</b>	<b>TYPES &amp; SECTIONS OF A KITCHEN</b>	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5 1.2.6 1.2.7 1.2.8 1.2.9 1.2.10 1.2.11	- 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	
	1.3.	<b>TOOLS, EQUIPMENT &amp; FUELS USED IN THE KITCHEN</b>	
	1.3.1 1.3.2 1.3.3 1.3.4	- 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	

	<b>1.4</b>	<b>PREPARATION AND MIXING OF INGREDIENTS, METHODS OF COOKING &amp; COOKING TEMPERATURES</b>	
	1.4.1	- Methods of preparation	
	1.4.2	- Methods of cooking	
	1.4.3	- Microwave Cooking, Thermal Conductivity, Induction Cooking	
	1.4.4	- Heat Transfer & its relationship to Food Preparation	
		<ul style="list-style-type: none"> <li>• British Thermal Unit (BTU) Heat Fusion</li> <li>• Heat Removal-Cooling Freezing of Foods</li> <li>• Thawing of Foods</li> <li>• Re-heating of Food &amp; Effects of Heat on Foods</li> </ul>	
<b>Module 2</b>	<b>2.1</b>	<b>INTRODUCTION TO INGREDIENTS</b>	
		<b>DAIRY PRODUCTS</b>	
	2.1.1	- Introduction of dairy products	
	2.1.2	- Types of dairy products (Milk, Cream, Butter, Cheese)	
	2.1.3	- Manufacturing, processing and market forms of different dairy products (Milk, Cream, Butter, Cheese)	
	2.1.4	- Uses and Storage of dairy products	
	<b>2.2</b>	<b>RICE, CEREALS AND PULSES</b>	
	2.2.1	- Introduction, Classification of Cereals and Pulses	
	2.2.2	- Varieties of Rice and By products	
	2.2.3	- Nutritive Value of Various Cereals	
	2.2.4	- Sprouts and Uses	
	<b>2.3</b>	<b>EGGS</b>	
	2.3.1	- Selection of Eggs	
	2.3.2	- Structure of Eggs	
	2.3.3	- Uses of Eggs	
	2.3.4	- Nutritive Value of Eggs	
	<b>2.4</b>	<b>VEGETABLES &amp; FRUITS</b>	
	2.4.1	- Classification of Vegetables & Fruits	
	2.4.2	- Colour Pigments in Vegetables and Effects of Heat,	
	2.4.3	- Acid and Alkali on each of them	
	2.4.4	- Cuts of vegetables	
	2.4.5	- Nutritional value of vegetables & Fruits	
	2.4.6	- Storage of vegetables	
	2.4.7	- By-products of fruits	
	<b>2.5</b>	<b>FLAVOURINGS &amp; HERBS</b>	
	2.5.1	- Uses of flavorings & herbs	
	2.5.2	- Common Herbs & Spices	
	2.5.3	- Storage of herbs and spices.	
	2.5.4	- Use of spices & herbs in preparation of dishes /meals.	

	<b>2. 6</b>	<b>FATS &amp; OILS</b>	
	2.6.1	- Types of fat and oils <ul style="list-style-type: none"> <li>• Animal fat</li> <li>• Butter, ghee</li> <li>• Vegetable fat</li> <li>• Cooking oil</li> <li>• Margarine</li> </ul>	
	2.6.2	- Nutritional value of fats and oils.	
	2.6.3	- The choice of fats and oils	
	2.6.4	- Storage of fats and oils	
	2.6.5	- Use of fats and oils in food preparation	
<b>10</b>	<b>Reference Books :- Principle of Food Production</b>		
	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. Basic Cookery – Daniel R. Stevenson 10. Modern Cookery for Teaching & Trade –Thangam Philip Vol1, & Vol 2. 11. Professional Cooking – Wayne Gisslen – Wiley Publication 12. Food Preparation & Cooking – Stanly Thorues 13. Food Production Operations – Parvinder S. Bali 14. Understanding Cookery – Lundberg Donald & Kotchever 15. Food Commodities, Bernard Davis, 16. Ingredients - Loukie Werle & Jill Cox – H. Fullman		
<b>11</b>	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>	
	<b>Individual Passing in Internal and External Examination : 40 %</b>		
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role-play, creative writing, assignment etc.	Select at least 3	

**Title of Paper: - FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE**

<b>FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE ( Theory)</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description the course : Including but Not limited to :</b>	. This course provides, introduction to the principles and practices of food and beverage service in the hospitality industry. Students will explore the various types of service styles, menu planning, and the role of service in enhancing the guest experience. Key topics include. Through lectures, hands-on practice, and case studies, students will develop the skills needed to provide exceptional service and contribute to a positive dining experience. By the end of the course, participants will be equipped with foundational knowledge and practical skills to excel in various food and beverage service roles.
2	<b>Vertical</b>	Major ( Mandatory )
3	<b>Types</b>	Theory
4	<b>Credit</b>	2 Credits (1 Credit = 15 Hours for Theory in Semester )
5	<b>Hours Allotted</b>	30 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVES:</b>	Objective of this course is <ol style="list-style-type: none"> <li>1. To state the sectors of Food and Beverage Industry and able to draw the organization chart of Food and Beverage Department of a hotel</li> <li>2. To describe the duties and responsibilities of various positions in F&amp;B Department and features of various ancillary departments of Food and Beverage</li> <li>3. To list various equipment used in F&amp;B Department, their specifications and maintenance.</li> <li>4. To list various types of service and explain the techniques and their features</li> </ol>

8	<p><b>COURSE OUTCOME:-</b> After completing the below unit students will be able to:</p> <ol style="list-style-type: none"> <li>1. State the sectors of the food and beverage industry, describe the features of various ancillary departments, and list the equipment used in the F&amp;B department, including their specifications and maintenance</li> <li>2. Draw the organizational chart of the food and beverage department in a hotel and describe the duties and responsibilities of various positions within that department.</li> <li>3. List various types of service, explain their features, and state the techniques involved in organizing dining room operations effectively.</li> </ol>		
<b>9</b>	<b>Sub Module</b>	<b>Topic</b>	<b>Total Hrs 30</b>
<b>Module 1</b>	<b>1.1</b>	<b>Introduction To Hotel And Catering Industry</b>	15 Hrs
	1.1.1 1.1.2 1.1.3	<ul style="list-style-type: none"> <li>• Role of catering establishment in travel / tourism industry</li> <li>• Sectors of food service industry (Classification)               <ul style="list-style-type: none"> <li>- primary and secondary - commercial and welfare</li> <li>- captive, non-captive and semi-captive markets</li> </ul> </li> <li>• Employment Opportunities.</li> </ul> <p>The concept of and contributors to a Meal Experience</p>	
	<b>1.2</b>	<b>Departmental Organization &amp; Staffing</b>	
	1.2.1 1.2.2 1.2.3 1.2.4  1.2.5	<ul style="list-style-type: none"> <li>• Organization of F &amp; B Department of a Hotel</li> <li>• Typical hierarchy of a dining room brigade (English &amp; French)</li> <li>• Attributes &amp; Competencies of F &amp; B Personnel Duties and Responsibilities of F &amp; B Staff               <ul style="list-style-type: none"> <li>- F &amp; B Manager</li> <li>- Banquet manager</li> <li>- Outlet Manager (All day dining/In-Room Dining/Specialty Restaurant)</li> <li>- Senior captain/ Captain/ Supervisor</li> <li>- Steward</li> <li>- Sommelier</li> <li>- Trancheur</li> <li>- Hostess</li> <li>- Cashier</li> <li>- Room Service Order Taker</li> <li>- Busboys</li> </ul> </li> <li>• Departmental Relationship of F&amp; B with other Departments</li> </ul>	

	<b>1.3</b>	<b>Operational &amp; Auxiliary Areas of Food &amp; Beverage Department</b>	
	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	
<b>Module 2</b>	<b>2.1</b>	<b>FOOD AND BEVERAGE SERVICE EQUIPMENT</b>	15 Hrs
	2.1.1 2.1.2 2.1.3	<ul style="list-style-type: none"> <li>• Classification of equipment. (Familiarization of equipment)</li> <li>• Criteria for selection and requirements <ul style="list-style-type: none"> <li>- Tableware &amp; Service ware (Glassware, crockery &amp; china,</li> <li>- Hollow ware, flatware, tongs) Special equipment</li> <li>- Miscellaneous equipment and wares with their uses</li> <li>Care &amp; maintenance of equipment</li> <li>- Furniture (Tables, Chairs, Trolleys, Dumb waiter, hostess desk</li> <li>- Linen</li> </ul> </li> <li>• Table d'hôte and A la carte menus</li> <li>- Side Work : Mis-en-place, Mis-en-Scene</li> </ul>	
	<b>2.2</b>	<b>DINING SERVICES METHODS,TECHNIQUES &amp; STYLES</b>	
	2.2.1 2.2.2 2.2.3 2.2.4	<ul style="list-style-type: none"> <li>• <b>Table service</b> <ul style="list-style-type: none"> <li>- Silver service/ English service</li> <li>- American/ Plated</li> <li>- Family , Russian , Butler , Gueridon</li> </ul> </li> <li>• <b>Bar Counter</b></li> <li>• <b>Assisted Service</b> – Carvery Buffet</li> <li>• <b>Self Service</b> Cafeteria <ul style="list-style-type: none"> <li>- Straight flow , Free-flow</li> <li>- Echelon</li> <li>- Supermarket</li> </ul> </li> <li>• <b>Single point service</b></li> </ul>	



	2.2.5	<ul style="list-style-type: none"> <li>- Take-away</li> <li>- Drive through</li> <li>- Fast food</li> <li>- Vending</li> <li>- Kiosk</li> <li>- Food court</li> <li>- Bar</li> <li>• <b>Specialized (in-situ)</b></li> </ul>	
	2.2.6	<ul style="list-style-type: none"> <li>- Tray , Trolley , Home delivery , Lounge , In Room , Drive in</li> </ul>	
	<b>2.3</b>	<b>Dining Room Operations</b>	
	2.3.1	- Typical Restaurant / Coffee Shop Layout	
	2.3.2	- The Concept of stations, numbering the tables and covers at a table	
	2.3.3	- Reservation Systems in Restaurants	
	2.3.4	- Records & Registers maintained by a Restaurant	
	2.3.5	- Rules to be observed while laying and waiting at the table.	
	2.3.6	- Dos & don't s of wait staff in a dining room operations	
	2.3.7	- Organizing the staff for service – The Team Approach and the Individual Service	
	2.3.8	- Approach	
	2.3.9	- Type of Menu	
	2.4.0	- Type of Meal	
	2.4.1	- KOT	
<b>10</b>	<b>Reference Books :- Fundamentals Of Food And Beverage Service</b>		
	<ol style="list-style-type: none"> <li>1. Food &amp; Beverage Service – R. Singaravelavan - Oxford University Press</li> <li>2. Food &amp; Beverage Service - Dennis Lillicrap, John Cousins – Bookpower</li> <li>3. Food &amp; Beverage – F &amp; B Simplified – Vara Prasad &amp; R. Gopi Krishna – Pearson</li> <li>4. Food &amp; Beverage Service - Vijay Dhawan</li> <li>5. The Waiter - John Fuller &amp; A.J. Currie – Shroff PublishersFood &amp; Beverage Service A Training Manual - Sudhir Andrews</li> <li>6. Food &amp; Beverage Service - Bobby George</li> <li>7. Napkin Folding – James Ginders (Harmony Books)</li> <li>8. The Practical Guide to Napkins &amp; Napkin Folding – Rick Beech – Hermes House</li> <li>9. The Steward - Peter Dias</li> </ol>		
<b>11</b>	<b>Internal Continuous Assessment:</b> <b>40%</b> (i.e. 20 Marks out of 50 Total Marks)	<b>External Semester End Examination:</b> <b>60%</b> (i.e. 30 Marks out of 50 Total Marks)	
<b>Individual Passing in Internal and External Examination : 40 %</b>			
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc		Select at least 3

**Title of Paper: - ESSENTIAL OF BAKERY & PATISSERIE- I**

<b>ESSENTIAL OF BAKERY &amp; PATISSERIE- I ( Practical )</b>		
<b>Course Code : -</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description the course : Including but Not limited to :</b>	This course offers the art and science of bakery and confectionery. Students will gain a comprehensive understanding of various ingredients, tools, and equipment essential for successful basic bakery production, Additionally, the course will equip students with the necessary skills to establish and manage their own bakery and confectionery business.
2	<b>Vertical</b>	Major – Mandatory
3	<b>Types</b>	Practical
4	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
5	<b>Hours Allotted</b>	60 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVE:</b> Objective of this course is to	<ol style="list-style-type: none"> <li>1. Familiarize students with the art and science of bakery and confectionery, including the essential techniques, ingredients, and historical context of various baked products.</li> <li>2. Equip students with knowledge about the tools and equipment used in baking, as well as the roles and functions of different ingredients in creating a wide range of bakery items.</li> <li>3. Develop practical skills for producing a variety of baked goods, including bread, cakes, cookies, pastries, and basic desserts, ensuring students can meet guest requirements effectively.</li> </ol>
8	<b>COURSE OUTCOME:</b> On completion of this course students will be able to	<ol style="list-style-type: none"> <li>1. Demonstrate a thorough understanding of the art and science of bakery and confectionery, recognizing its significance for culinary students and the broader culinary field.</li> <li>2. Identify and utilize various ingredients, tools, and equipment necessary for successful bakery production, ensuring effective application in practical settings.</li> <li>3. Develop the skills needed to establish and manage a self-owned bakery and confectionery business, enabling them to create innovative products that meet guest demands while excelling in the bakery industry.</li> </ol>

9	Particulars	Total Hrs 60
<b>INTRODUCTION AND FAMILIARIZATION</b>	<ul style="list-style-type: none"> <li>• Introduction to bakery and confectionery /Patisserie</li> <li>• Basic principle &amp; science of baking</li> <li>• Familiarization of tools, equipment, and their used in bakery.</li> </ul>	
<b>INTRODUCTION AND FAMILIARIZATION</b>	<ul style="list-style-type: none"> <li>• Ingredients and their roll and function in bake products</li> <li>• Safety handling practice.</li> </ul>	
<b>YEAST BREAD</b>	<ul style="list-style-type: none"> <li>• Basic history of Bread</li> <li>• Basic Bread Rolls (hard &amp; soft rolls)</li> <li>• Bread Stick, Bread Loaf ,Brown Bread</li> </ul>	
<b>INTERNATIONAL BREADS</b>	<ul style="list-style-type: none"> <li>• Bread Rolls</li> <li>• Focaccia</li> <li>• French Bread</li> <li>• Brioche</li> <li>• Pizza Bread</li> <li>• Garlic Bread Loaf</li> <li>• Cinnamon Roll</li> <li>• Epi Bread</li> </ul>	
<b>COOKIES</b>	<ul style="list-style-type: none"> <li>• Butter Cookies</li> <li>• Ice Box Cookies</li> <li>• Coconut Macarons</li> <li>• Peanut Butter Cookies</li> <li>• Melting Moments</li> <li>• Choco Chip Cookies</li> <li>• Nankhatai</li> </ul>	
<b>CAKE MAKING</b>	<ul style="list-style-type: none"> <li>• Genoese Sponge</li> <li>• Pound Cake/ Lemon Cake</li> <li>• Marble Cake/ Ribbon Cake</li> <li>• Swiss Roll</li> <li>• Eggless cupcake</li> </ul>	
<b>PASTRY</b>	<ul style="list-style-type: none"> <li>• Short Crust Pastry (Jam tarts, lemon tarts, Chocolate tarts, Bakewell tarts, Quiche)</li> <li>• Choux Pastry (Cream puffs, Chocolate eclairs)</li> </ul>	
<b>PUDDING</b>	<ul style="list-style-type: none"> <li>• Caramel Custard</li> <li>• Bread &amp; Butter Pudding</li> </ul>	

10	<b>Reference Book :-</b> <ol style="list-style-type: none"> <li>1. Cake Icing &amp; Decorating, Handship, Carole</li> <li>2. Professional Baking, Wayne Gielen,</li> <li>3. Understanding Baking, Joseph Amendola, Donald Lundberg</li> <li>4. Pizza Toppings, Hamlyn</li> <li>5. Bakery materials &amp; methods, A. R. Daniel</li> <li>6. Basic Bakery, J. C. Dubey</li> <li>7. Basic Pastry Work Techniques, L. G. Nicolletello &amp; J. Dinsdall</li> <li>8. Bread, Eric Treuille &amp; Ursula Ferrigrio</li> </ol>	
11	<b>Internal Continuous Assessment: 40%</b> (i.e. 20 Marks out of 50 Total Marks)	<b>External Semester End Examination: 60%</b> (i.e. 30 Marks out of 50 Total Marks)
<b>Individual Passing in Internal and External Examination : 40%</b>		
12	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

# Vertical - 4

# VSC

**Title of Paper :- ESSENTIAL CULINARY ARTS – INDIAN CUISINE - I**

<b>ESSENTIAL CULINARY ARTS – INDIAN CUISINE - I ( Practical )</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description the course : Including but Not limited to :</b>	This course is designed to provide students with a foundational understanding of basic culinary skills and the principles and science behind various Indian cuisines, Students will learn to identify and utilize essential ingredients, tools, and equipment, understanding their roles and functions in the Indian Cuisine -culinary process. Emphasis will be placed on mastering cutting techniques, preparing stocks and sauces, and overall food production. By the end of the course, students will able to demonstrate their culinary abilities through practical dish preparation.
2	<b>Vertical</b>	Vocational Skill Course ( VSC )
3	<b>Types</b>	Practical
4	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
5	<b>Hours Allotted</b>	60 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVE:</b> Objective of this course is to	<ol style="list-style-type: none"> <li>1. Familiarize students with the art of Indian culinary practices, emphasizing traditional techniques and the cultural significance of various dishes.</li> <li>2. Equip students with foundational knowledge of culinary principles and the use of essential kitchen tools and equipment, enabling them to create diverse Indian cuisines effectively.</li> <li>3. Develop students' understanding of ingredients, their roles in Indian cuisine, and essential skills in cutting and food production techniques to ensure quality and presentation in their culinary creations.</li> </ol>
8	<b>COURSE OUTCOME:</b> On completion of this course students will be able to	<ol style="list-style-type: none"> <li>1) Understand the art of basic culinary skill, principle &amp; science of culinary to create various cuisine.</li> <li>2) Work and identify Ingredients, tools, equipment, roll and function and their used in Indian Cuisine</li> <li>3) Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments</li> </ol>

9	Essential Culinary Arts – Indian Cuisine - I	
Practical	Particulars	Total Hrs 60
Practical Session-1	<ul style="list-style-type: none"> <li>- Introduction to Indian Cookery</li> <li>- Indian kitchen Equipment - Identification, Description, Uses</li> <li>- Hygiene - Kitchen etiquettes, Practices &amp; knife handling</li> <li>- Safety and security in kitchen</li> </ul>	
Practical Session-2	<ul style="list-style-type: none"> <li>- Familiarization and identification of Indian spices, vegetables and herbs</li> <li>- Identification and Selection of Ingredients - Qualitative and quantitative measures</li> </ul>	
Practical Session-3	<ul style="list-style-type: none"> <li>- Familiarization and identification Vegetables</li> <li>- Classification of Vegetables</li> <li>- Cuts of Vegetables &amp; Poultry</li> </ul>	
Practical Session-4	<ul style="list-style-type: none"> <li>Basic Indian Gravies</li> <li>White Gravy</li> <li>Green Gravy</li> <li>Brown Gravy</li> <li>Onion Tomato Masala</li> <li>Makhani Gravy</li> </ul>	
Practical Session-5	<ul style="list-style-type: none"> <li>Sukha Aloo</li> <li>Dal Fry</li> <li>Boiled Rice</li> <li>Chapati</li> </ul>	
Practical Session-6	<ul style="list-style-type: none"> <li>Chicken Masala</li> <li>Bhindi Masala</li> <li>Dal Tadka</li> <li>Yellow Rice</li> </ul>	
Practical Session-7	<ul style="list-style-type: none"> <li>Egg Curry</li> <li>Aloo Gobi Masala</li> <li>Pulao Rice</li> <li>Plain Paratha</li> </ul>	
Practical Session-8	<ul style="list-style-type: none"> <li>Mutton Curry</li> <li>Aloo Mutter</li> <li>Saffron Pulao</li> <li>Triangular Paratha</li> <li>Shahi Tukra</li> </ul>	



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	<b>Reference Books:- Culinary Arts ( Cookery Books)</b>  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 Classic 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 Lab Manual 8 Modern Cookery for Teaching and Trade, Thangam E. Philip, 9 Modern Cookery Vol I & Vol II, Thangam E. Philip 10 Theory of Catering, Kinton Ceserani, 11 Theory of Cookery, Krishna Arora, 12 Cruising Cuisine, Kay Pastorius,	
11	<b>Internal Continuous Assessment:</b> <b>40%</b>	<b>External Semester End Examination: 60%</b>
<b>Individual Passing in Internal and External Examination : 40%</b>		
12	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

**SEC**

**Title of Paper :- ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - I**

<b>ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - I ( Practical )</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description the course : Including but Not limited to :</b>	This course introduces the essential art of basic culinary skills, principles, and the science behind creating a variety of international cuisines. Students will learn to identify and utilize key ingredients, tools, and equipment, understanding their roles and functions in the International Cuisine. The curriculum emphasizes mastering cutting techniques, preparing stocks and sauces, and overall food production. By the end of the course, students will be equipped to demonstrate their culinary expertise and explore self-employment opportunities within the culinary industry.
2	<b>Vertical</b>	Skill Enhancement Course ( SEC )
3	<b>Types</b>	Practical
4	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
5	<b>Hours Allotted</b>	60 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVE:</b> Objective of this course is to	<ol style="list-style-type: none"> <li>1. Familiarize students with the art of culinary practices, focusing on both Indian and international cuisines to cultivate a diverse skill set.</li> <li>2. Explore the fundamental principles and science of culinary arts, emphasizing the role and function of various ingredients in creating diverse dishes.</li> <li>3. Equip students with essential kitchen skills, including cutting techniques, preparation of stocks and sauces, and the practical application of tools and equipment for effective food production in international cuisine.</li> </ol>
8	<b>COURSE OUTCOME:</b> On completion of this course students will be able to	<ol style="list-style-type: none"> <li>1. Demonstrate the art of basic culinary skill, principle &amp; science of culinary to create various cuisine.</li> <li>2. Work and identify Ingredients, tools, equipment, roll and function and their used in International Cuisine</li> <li>3. Demonstrate cutting skill, technique, stocks, sauces and food production etc. and able to create avenue for self-employments</li> </ol>

9	<b>Essential Culinary Arts – International Cuisine – I</b>	
<b>Practical</b>	<b>Particulars</b>	<b>Total Hrs 60</b>
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 au Buerre Mashed Potatoes Coleslaw	
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 Waldorf Salad Garlic Bread Italian Panna Cotta	
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 Session 12	Crème Dubarry 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	Corn Chowder Poulet Sauté Marengo Pommes de Terre Robert Caponata Panzanella Salad	
Practical Session 15	Cream of Peas Soup Lamb Ragout Scalloped Potato Pasta in Tomato Sauce Baked Custard	
Practical Session 16	Breakfast Menu Grill Tomato Sausage / Baked Beans Bacon , Hash brown, Poach Egg / Bread	
<b>10</b>	<b>Reference Books:- Culinary Arts ( Cookery Books)</b> 1. Food Production Operations – Parvinder S. Bali- 2. Professional Chef, American Culinary Institute, John Liley & sons 3. The Art & Science of Culinary Preparation, Jerald W. 4. Theory of Catering, Kinton Ceserani, 5. Theory of Cookery, Krishna Arora, 6. Cruising Cuisine, Kay Pastorius, 7. Lab Manual 8. Modern Cookery Vol I & Vol II, Thangam E. Philip	
<b>11</b>	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>
	<b>Individual Passing in Internal and External Examination : 40%</b>	
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

# **SEMESTER - II**

# **Vertical – 1 Major**



# Syllabus

## BACHELOR OF ARTS (CULINARY ARTS)

(Sem.- II)

Title of Paper: - PRINCIPLES OF FOOD PRODUCTION - II

<b>PRINCIPLES OF FOOD PRODUCTION – II ( Theory )</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description the course : Including but Not limited to :</b>	The course is the fundamental concepts and techniques of food production. It covers essential topics such as food safety, sanitation practices, kitchen organization, and equipment usage. Students will learn the various cooking methods, ingredient identification, and the role of flavor profiles in food preparation. It explain the principles of menu planning, portion control, and nutritional considerations in food production. Through theoretical lectures, students will develop a foundational understanding of the culinary arts
2	<b>Vertical</b>	Major ( Mandatory )
3	<b>Types</b>	Theory
4	<b>Credit</b>	2 Credits (1 Credit = 15 Hours for Theory in Semester )
5	<b>Hours Allotted</b>	30 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVE:</b> 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 4. To list various masala combinations as mentioned in their learning material	
8	<b>COURSE OUTCOME:</b> On completion of this course students 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.

<b>9</b>	<b>Sub Module</b>	<b>Topic</b>	<b>Total Hrs 30</b>
<b>Module 1</b>	<b>1.1</b>	<b>BASIC PREPARATION OF STOCKS</b>	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	
	<b>1.2</b>	<b>THICKENING AGENTS AND SAUCES</b>	
	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	
	<b>1.3</b>	<b>SOUPS</b>	
	1.3.1	- Classification of soups	
	1.3.2	- International Soups	
	1.3.3	- Precautions taken while preparing Soups.	
	<b>1.4</b>	<b>SALADS</b>	
	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	
	<b>1.5</b>	<b>EGGS &amp; FISH</b>	
	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 1.5.9 1.5.10 1.5.11 1.5.12 1.5.14 1.5.15 1.5.16 1.5.17 1.5.18	- Suprême - Delice - Goujon - Goujonettes - Paupiette - En tresse - En Loregnette - Pavé - Cravate (plaited) - Cooking of Fish	
<b>Module 2</b>	<b>2.1</b>	<b>INTRODUCTION TO MEATS</b>	15 hrs
	<b>2.1.1</b>	<b>Lamb, Pork, Beef, Veal &amp; Furred Game</b>	
	2.1.1 2.1.2 2.1.3 2.1.4 2.1.5 2.1.6 2.1.7 2.1.8 2.1.9	- Introduction - Cuts of lamb, beef, veal and pork (with diagram) - Processing of a Whole Animal - Classification of Meats - Composition of Meat, - Cuts of Meats - Yield Tests - Methods of cooking meats - Some Classical Preparations of meats	
	<b>2.2</b>	<b>INTRODUCTION POULTRY &amp; GAME</b>	
	2.2.1 2.2.2 2.2.3 2.2.4 2.2.5 2.2.6 2.2.7 2.2.8	- Introduction to Meat, Poultry and Game - Poultry and Game - Cuts of Poultry - Physical & Chemical Characteristics of Poultry - Trussing Methods - Handling and storage of meat - Methods of cooking poultry - Some Classical Preparations of Poultry	
	<b>2.3</b>	<b>INTRODUCTION TO BAKING BASIC BREADS, SPONGE, CAKE &amp; PASTRY</b>	
	2.3.1 2.3.2 2.3.3 2.3.4 2.3.5 2.3.6 2.3.7 2.3.8 2.3.9 2.3.10	- Introduction - Tools, Equipment & Key Ingredients required in Baking - Understanding different types of bread - Understanding different methods in bread making - Basic faults in bread making - Principles Behind Making of Sponge - Points to be Kept in Mind While Making Sponges & Cakes - Pastry Techniques and Principles - Different types of Pastry - Basic method of making Pastry	

	2.3.11 2.3.12 2.3.13	- Various Types of Cookies - Different method of making Cookies - Safe Food Handling Practices	
	<b>2.4</b>	<b>MASALAS, PASTES &amp; INDIAN GRAVIES</b>	
	2.4.1 2.4.2 2.4.3 2.4.4 2.4.5	- Introduction to regional masalas, pastes & gravies - Blending of Spices & Concept of Masalas - Concept of Dry & Wet Masalas - Pastes used in Indian Cooking - Basic Indian Gravies	
	<b>2.5</b>	<b>CULINARY TERMS</b>	
	2.5.1 2.5.2 2.5.3	- Indian culinary terms - International culinary terms - Bakery culinary terms	
<b>10</b>	<b>Reference Books :- Principle of Food Production</b>		
	<ol style="list-style-type: none"> <li>1. Theory of Cookery – Krishna Arora</li> <li>2. Bery materials &amp; methods, A. R. Daniel</li> <li>3. Basic Pastry Work Techniques, L. G. Nicolletto &amp; J. Dinsdall</li> <li>4. Bread, Eric Treuille &amp; Ursula Ferrigrio</li> <li>5. The World Encyclopedia of Cheese – Juliet Harbutt</li> <li>6. The Complete Guide to the Art of Modern Cookery – Escoffier</li> <li>7. Professional Charcuterie – David Harvey-</li> <li>8. Food &amp; Beverage Management – Davis &amp; Stone</li> <li>9. Food Preparation &amp; Cooking – Stanly Thorues</li> <li>10. Food Production Operations – Parvinder S. Bali</li> <li>11. Basic Cookery – Daniel R. Stevenson</li> <li>12. Modern Cookery for Teaching &amp; Trade – Thangam Philip Vol1, &amp; Vol 2.</li> <li>13. Professional Cooking – Wayne Gisslen – Wiley Publication</li> </ol>		
<b>11</b>	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>	
	<b>Individual Passing in Internal and External Examination : 40 %</b>		
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.	Select at least 3	

**Title of Paper : - ESSENTIAL BAKERY & PATISSERIE - II**

<b>ESSENTIAL BAKERY &amp; PATISSERIE – II ( Practical)</b>		
<b>Course Code :-</b>		
<b>Sr. No.</b>	<b>Heading</b>	<b>Particulars</b>
1	<b>Description of the course : Including but Not limited to :</b>	This course provides a comprehensive understanding of the science and art of healthy baking, focusing on international baked products. Students will learn the skills and techniques necessary to create innovative bakery items that cater to guest demands, additionally, the course prepares students to establish and lead a world - class bake shop or patisserie department, equipping them with the knowledge and leadership skills.
2	<b>Vertical</b>	Major – Mandatory
3	<b>Types</b>	Practical
4	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
5	<b>Hours Allotted</b>	60 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<p><b>COURSE OBJECTIVE:</b> Objective of this course is</p> <ol style="list-style-type: none"> <li>1. To know the art of international breads</li> <li>2. To learn to make healthy bakery products.</li> <li>3. To learn and understand the science of Boiled pastry in bakery.</li> <li>4. To know and learn various types of pastry and its principles</li> <li>5. To know the basic history of international bakery Product.</li> <li>6. To learn the technique and art to make Assorted Entremets and desserts.</li> </ol>	
8	<p><b>COURSE OUTCOME:</b> After completion of the above practical's students shall be able to prepare a product mentioned in journals and able to</p> <ol style="list-style-type: none"> <li>1) Understand the Science. Arts and important healthy baking and international bake products</li> <li>2) Know the Art, skills and Technique to produce innovative bakery products as per guest demand and face the excellence in the bakery industry.</li> <li>3) Establish / lead the world class bake shop / patisserie department,</li> </ol>	

9	Particulars		Total Hrs 60
<b>INTERNATIONAL BREADS</b>	<ul style="list-style-type: none"> <li>• Baguette, Challah, Fougasse, Grissini, Bing Bread</li> <li>• Pita Bread</li> </ul>		
<b>HEALTHY BREAD</b>	<ul style="list-style-type: none"> <li>• Rye Bread</li> <li>• Multigrain loaf</li> <li>• Classic Whole Wheat loaf</li> <li>• Millet Bread</li> <li>• Sour Dough Bread</li> </ul>		
<b>PASTRY</b>	<ul style="list-style-type: none"> <li>• Laminated Pastry (Puffs, Cheese straws, Palmiers)</li> <li>• Danish Pastry</li> <li>• Croissant</li> </ul>		
<b>TART &amp; PIE</b>	<ul style="list-style-type: none"> <li>• Assorted Tarts and Pies.</li> </ul>		
<b>COOKIES</b>	<ul style="list-style-type: none"> <li>• Almond Biscotti</li> <li>• Chocolate Brownies</li> <li>• Brandy Snaps</li> <li>• Thump Print Cookies</li> <li>• Lemon Crinkle Cookies</li> </ul>		
<b>SOUFFLES &amp; MOUSSES</b>	<ul style="list-style-type: none"> <li>• Assorted Soufflés and</li> <li>• Assorted Mousses</li> </ul>		
<b>PUDDING</b>	<ul style="list-style-type: none"> <li>• Classic Pudding</li> </ul>		
<b>10</b>	<p style="text-align: center;"><b>Reference Books:- Essential Bakery &amp; Patisserie - II</b></p> <ol style="list-style-type: none"> <li>1. Bread, Eric Treuille &amp; Ursula Ferrigrio</li> <li>2. Cake Icing &amp; Decorating, Handship, Carole</li> <li>3. Professional Baking, Wayne Gielen,</li> <li>4. Pizza Toppings, Hamlyn</li> <li>5. Advance Bread &amp; Pastry by Michel Suas</li> <li>6. Bakery materials &amp; methods, A. R. Daniel</li> <li>7. Basic Pastry Work Techniques, L. G. Nicolletto &amp; J. Dinsdall</li> </ol>		
<b>11</b>	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>	
<b>Individual Passing in Internal and External Examination : 40%</b>			
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3	

**Title of Paper: - FOOD AND BEVERAGE SERVICE OPERATIONS**

<b>FOOD AND BEVERAGE SERVICE OPERATIONS ( Practical)</b>		
<b>Course Code :-</b>		
<b>Sr. no.</b>	<b>Heading</b>	<b>Particular</b>
<b>1</b>	<b>Description the course : Including but Not limited to :</b>	Food & Beverage Service Operation, course equips students with essential skills and knowledge in food and beverage service, focusing on various types of service and the proper usage of equipment. Students will learn to efficiently stock side stations and apply techniques and methods related to dining room practices and operational procedures in guest service. By the end of the course, students will not only demonstrate proficiency in these areas but also explore opportunities for establishing their own restaurant business, preparing them for success in the hospitality industry.
<b>2</b>	<b>Vertical</b>	Major ( Mandatory )
<b>3</b>	<b>Types</b>	Practical
<b>4</b>	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
<b>5</b>	<b>Hours Allotted</b>	60 Hours
<b>6</b>	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
<b>7</b>	<p><b>COURSE OBJECTIVE:</b> Objective of this course is –</p> <ol style="list-style-type: none"> <li>1. To develop basic skills required to serve in a restaurant/ F&amp;B Service Operations</li> <li>2. To Familiarization with Food &amp; Beverage Service Equipment &amp; their Usage</li> <li>3. To learn Glassware &amp; crockery ,Napkin Folds</li> <li>4. To understand Stocking of Side Stations</li> <li>5. To Dining Room Practices &amp; Operating Procedures</li> </ol>	

8	<p><b>COURSE OUTCOME:</b> After completion of this course student will be able</p> <ol style="list-style-type: none"> <li>To demonstrate Food &amp; Beverage types of Service, Equipment &amp; their Usage</li> <li>To demonstrate the Stocking of Side Stations</li> <li>To do to demonstrate the skill, technique, method in Dining Room Practices Service &amp; Operating Procedures in guest service and able to create avenue for self-restaurant business</li> </ol>	
9	<b>Particulars</b>	<b>Total Hrs 60</b>
1	<p><b>TYPE OF SERVICE</b></p> <ol style="list-style-type: none"> <li>Coffee shop</li> <li>Specialty restaurant</li> <li>Bar.</li> <li>Room Service</li> <li>Banquets</li> <li>Snack bar (any fast food or QSR)</li> <li>Kiosk</li> </ol>	
2	<p><b>Role play on the attributes, attitude &amp; etiquette of a food service personnel</b></p>	
3	<p><b>Standard phrases used in food &amp; beverage service outlets (Role play)</b></p>	
4	<p><b>Familiarization with Food &amp; Beverage Service Equipment &amp; their Usage</b></p> <ol style="list-style-type: none"> <li>Hollowware</li> <li>Glassware</li> <li>Crockery</li> <li>Flatware</li> <li>Tongs</li> <li>Linen</li> <li>Furniture</li> <li>Special Equipment, Miscellaneous Wares &amp; other restaurant fixtures</li> </ol>	
5	<p><b>Napkin Folds</b> Students are required to be familiar with minimum 15 napkin folds (glass &amp; table)</p>	
6	<p><b>Stocking of Side Stations</b></p>	
7	<p><b>Wiping of glassware and wiping of crockery</b></p>	
8	<p>Dining Room Practices &amp; Operating Procedures</p> <ol style="list-style-type: none"> <li>Procedures for Meeting, Greeting &amp; Seating of the Guests</li> <li>Carrying &amp; balancing the salver/tray</li> <li>Laying and relaying of tablecloth</li> <li>Water service</li> <li>Carrying &amp; Placing Plates &amp; Glassware at the table</li> </ol>	



	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 an occupied table 10. Changing and replacing an ashtray 11. Role play on do's & dont's in a restaurant	
9	<b>Accepting &amp; Confirming a Telephonic Reservation of a Guest</b>	
10	<b>Reference Books :- Food And Beverage Service Operation</b>  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 5. Dining Room & Banquet Management – Strianese & Strianese – Delmar Cengage Learning 6. Food & Beverage Service, Sudhir Andrews 7. Food and Beverage Management, Bernard Davis	
11	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>
	<b>Individual Passing in Internal and External Examination : 40%</b>	
12	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

# Vertical - 4

**VSC**

**Title of Paper :- ESSENTIAL CULINARY ARTS – INDIAN CUISINE - II**

<b>ESSENTIAL CULINARY ARTS – INDIAN CUISINE - II ( Practical )</b>		
<b>Course Code :-</b>		
<b>Sr.no.</b>	<b>Heading</b>	<b>Particular</b>
1	<b>Description the course : Including but Not limited to :</b>	This course provides the basic culinary skills, principles, and the science behind creating various regional Indian cuisines. Students will learn to identify and utilize essential Indian ingredients & masalas, various tools, and equipment, used within Indian culinary practices. The course emphasizes mastering cutting techniques and food production methods. By the end of the course, students will be to demonstrate their culinary skills and explore self-employment opportunities in the dynamic field of Indian cuisine.
2	<b>Vertical</b>	Vocational Skill Course ( VSC )
3	<b>Types</b>	Practical
4	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
5	<b>Hours Allotted</b>	60 Hours
6	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	<b>COURSE OBJECTIVE:</b> Objective of this course is to	<ol style="list-style-type: none"> <li>1. To know the art of Indian Culinary</li> <li>2. To learn the basic principle &amp; science of culinary to create various cuisine.</li> <li>3. Familiarization of tools, equipment, and their used in kitchen.</li> <li>4. To Learn about the Ingredients and their roll and function in Indian Cuisine</li> <li>5. To learn the technique and art to make Indian culinary Cuisine</li> </ol>
8	<b>COURSE OUTCOME:</b> On completion of this course students will be able to	<ol style="list-style-type: none"> <li>1) Understand the art of basic culinary skill, principle &amp; science of culinary to create various Regional Indian cuisine.</li> <li>2) Work and identify Ingredients, tools, equipment, roll and function and their used in Indian Cuisine</li> <li>3) Demonstrate cutting skill, technique and food production etc. and able to create avenue for self-employments</li> </ol>

<b>9 – Essential Culinary Arts – Indian – II</b>		
<b>Practical</b>	<b>Particular</b>	<b>Total Hrs - 60</b>
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	
<b>10</b>	<b>Reference Books:- Culinary Arts</b> 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. Classic 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. Lab Manual 8. Modern Cookery for Teaching and Trade, Thangam E. Philip, 9. Modern Cookery Vol I & Vol II, Thangam E. Philip 10. Professional Chef, American Culinary Institute, John Liley & sons 11. The Art & Science of Culinary Preparation, Jerald W. 12. Theory of Catering, Kinton Ceserani, 13. Theory of Cookery, Krishna Arora, 14. Cruising Cuisine, Kay Pastorius, 15. A Culinary Tour of India, Singh, Yogesh, IK International	
<b>11</b>	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>
	<b>Individual Passing in Internal and External Examination : 40%</b>	
<b>12</b>	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

**SEC**



**Title of Paper: - ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - II**

<b>ESSENTIAL CULINARY ARTS – INTERNATIONAL CUISINE - II ( Practical )</b>		
<b>Course Code :-</b>		
<b>Sr.no.</b>	<b>Heading</b>	<b>Particular</b>
<b>1</b>	<b>Description the course : Including but Not limited to :</b>	The course teaches essential skills and techniques for mastering the art of International cuisine. Participants will demonstrate various cooking methods by preparing a diverse range of dishes, including soups, main courses, and desserts, The curriculum emphasizes the identification and utilization of diverse global ingredients, tools, and equipment, students will learn to develop balanced menus that cater to the guest around the world, including vegetarian options and international cuisines. Throughout the course, students will also explore self-employment opportunities in the culinary field, preparing them for successful careers in the international cuisine.
<b>2</b>	<b>Vertical</b>	Skill Enhancement Course ( SEC )
<b>3</b>	<b>Types</b>	Practical
<b>4</b>	<b>Credit</b>	2 Credits (1 Credit = 30 Hours for Practical in Semester )
<b>5</b>	<b>Hours Allotted</b>	60 Hours
<b>6</b>	<b>Marks Allotted</b>	50 Marks ( Internal Exam - 20 Marks,/ External Exam - 30 Marks)
<b>7</b>	<b>COURSE OBJECTIVE:</b>	Objective of this course is  1) To know the art of Culinary and the basic principle & science of culinary to create various cuisine. 2) Familiarization of Ingredients, tools, equipment, and their used in kitchen for International Cuisine 3) To know the basic cutting skill and food production. 4) To learn the technique and art to make International culinary Cuisine
<b>8</b>	<b>COURSE OUTCOME:</b>	On completion of this course students will be able to  1) Demonstrate proficiency in a variety of cooking techniques by preparing an array of dishes, including soups, main courses, and desserts, showcasing their ability to execute complex recipes with precision. 2) Identify and utilize diverse ingredients, tools, and cooking equipment to create visually appealing and flavourful dishes, enhancing their skills in food presentation and garnishing. 3) Develop the ability to create balanced menus that cater to different dietary

preferences and culinary styles, incorporating items like vegetarian options and international cuisines, while also exploring opportunities for self-employment in the culinary field.

<b>9 Essential Culinary Arts – International Cuisine – II</b>		
<b>Objective / Activities</b>	<b>Particular</b>	<b>Total Hrs - 60</b>
Practical Session - 1	Shrimp Bisque Poulet Sauté Champignon Buttered Broccoli Duchesse Potato Queen of Pudding	
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 Braised Cabbage Russian 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 Pasta Aglio olio Carrot & Raisin Salad Bread Rolls	
Practical Session - 7	Cock-a-leekie soup Scotch Eggs Hoppin John Cajun Spiced Potato Wedges Rum & Raisin Pudding	

Practical Session - 8	Roasted Pumpkin Soup Prawns Cocktail Fish Colbert Haricot Vert 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 Salad Vert 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 Mutton Goulash Coleslaw Salad Garlic & Herb Roasted Potato Dates Pudding	
Practical Session - 14	Carrot Ginger Soup Grilled Fish with Maltaise Sauce Wilted Spinach Parsley Potatoes Crème Custard	
Practical Session - 15	Chicken Burger Vegetable Burger Chicken Mayo Sandwich Chilli Cheese Toast French Fries	
<b>10</b>	<b>REFERENCE BOOKS:- Culinary Arts ( Cookery Books)</b>  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, 9. Lab Manual 10. Modern Cookery for Teaching and Trade, Thangam E. Philip, 11. Modern Cookery Vol I & Vol II, Thangam E. Philip 12. Advance Professional Cooking – Wayne Gisslen 13. Advance Culinary Foundation - Wayne Gisslen	
11	<b>Internal Continuous Assessment: 40%</b>	<b>External Semester End Examination: 60%</b>
	<b>Individual Passing in Internal and External Examination : 40%</b>	
12	<b>Continuous Evaluation through:</b> Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc	Select at least 3

# Examination

## QUESTION PAPER PATTERN (External and Internal)

### Theory Courses Evaluation Scheme for First Year (UG) under NEP

Nature of Examination	Particular				Time	Total Marks
<b>I. Internal Evaluation for Theory Courses</b>						
<b>Continuous Internal Assessment (CIA) Assignment</b>	<b>Sr. No</b>	<b>Examination</b>	<b>Module</b>	<b>Marks</b>	<b>Time</b>	<b>Total Marks</b>
	1	Class Test	Module I or on Completed syllabus	10 Marks	30 Min	20 Marks
	2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10 Marks	Minimum 30 Min per activity.	
<b>II. External Examination for Theory Courses</b>						
<b>Semester End Examination</b>	<b>Question No</b>	<b>Paper Pattern</b> (Theory question paper pattern: Attempt any two out of four questions)	<b>Module</b>	<b>Marks</b>	<b>Time</b>	<b>Total Marks</b>
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15 Marks	1 Hr.	30 Marks
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15 Marks		
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15 Marks		

	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15 Marks		
<b>Note:</b>	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.					

## PRACTICAL EXAMINATION PATTERN

### Practical Courses Evaluation Scheme for First Year (UG) under NEP

**Title of Course :- Essential of Bakery & Patisserie- I (Practical)  
( Sem-I ,Vertical-1, Major). 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/she gets.
- Journal has to be submitted at the end of each semester for assessment.
- 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			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

**Title of Course:- Essential Culinary Arts – Indian Cuisine - I (Practical)**  
**(Sem-I ,Vertical- 4(VSC) :- 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/she gets.
  - Journal has to be submitted at the end of each semester for assessment.
  - 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			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

**Title of Course:- Essential Culinary Arts – International Cuisine - I (Practical)**  
**(Sem-I ,Vertical- 4 (SEC) :- 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/she gets.
  - Journal has to be submitted at the end of each semester for assessment.
  - 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			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



## Practical Examination Semester-II End Examination

**Title of Course:- Essential of Bakery & Patisserie- II (Practical)  
( Sem-II,Vertical-1, Major). 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/she gets.
- Journal has to be submitted at the end of each semester for assessment.
- 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			Total Mark
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

**Title of Course:- Food And Beverage Service (Practical)  
( Sem-II, Vertical- 1, Major). Scheme of Examination: ( 50 marks)**

- Journal has to be submitted at the end of each semester for assessment.
- **Assessment will be done as follows –**

Internal Evaluation			External Evaluation			Total Marks
Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce	
05	05	10	10	10	10	50

**Title of Course:- Essential Culinary Arts – Indian Cuisine - II (Practical)**  
**(Sem- II ,Vertical- 4(VSC) :- 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/she gets.
- Journal has to be submitted at the end of each semester for assessment.
- 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			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

**Title of Course:- Essential Culinary Arts – International Cuisine – II (Practical)**  
**(Sem- II ,Vertical- 4 (SEC) :- 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/she gets.
- Journal has to be submitted at the end of each semester for assessment.
- 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			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

**Letter Grades and Grade Points:**

<b>Semester GPA/ Programme CGPA Semester/ Programme</b>	<b>% of Marks</b>	<b>Alpha-Sign/ Letter Grade Result</b>	<b>Grading Point</b>
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.

<b>Sd/-</b>	<b>Sd/-</b>	<b>Sd/-</b>	<b>Sd/-</b>
<b>Sign of the BOS Chairman Chef Siraj M Shaikh Board of Studies in Culinary Arts</b>	<b>Sign of the Offg. Associate Dean Dr. Suchitra Naik Faculty of Humanities</b>	<b>Sign of the Offg. Associate Dean Prof. Manisha Karne Faculty of Humanities</b>	<b>Sign of the Offg. Dean Prof. Anil Singh Faculty of Humanities</b>