MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus of B.Sc. in Culinary Science
Effective from Academic Session 2018-2019

Semester- II

PAPER- INDIAN CUISINE
CODE- BSCA 201
CREDIT-3

Topic	Hours
Introduction to Indian Cuisine: Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.	**08**
History of Indian Cuisine: History, Ancient, Medieval and modern history of Indian cuisine	**06**
Equipments and Fuels used in the Indian Kitchen: Classification of Indian equipments; drawings; Care and maintenance.	**06**
Indian Culture and Food: Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.	**06**
Pastes, Gravies and Masalas : Various pastes, masalas and basic gravies prepared in Indian cuisine.	**06**

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

PAPER- Regional & Staple Foods
CODE- BSCA 202
CREDIT-2

Sl. No.	Topics	Lecture Hours
1.	History; Staple foods of Indian cuisine; Ingredients	06
2.	Regional Indian Cuisines: North and South India	06
3.	Regional Indian Cuisines: East India, North East and Western India	06
4.	Fusion Cuisine: Indian Chinese; Malaysian Indian; Indian Singaporean; Anglo Indian	08
5.	Desserts, Alcoholic and Non Alcoholic Beverages; Eating Habits	06

Reference Books:
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
The Book of Ingredients, Jane Grigson
Indian and neighboring countries Food, K.T.Achaya, Oxford
Food around the world, Margaret McWilliams, Pearson

PAPER- Food and Beverage Studies
CODE- BSCA 203
CREDIT-3

Objectives : To give the student an extensive understanding of the various alcoholic beverages available in India, and its common use throughout the Hotel Industry- the history, manufacture, classification, storage and service. Understanding of Buffet service, layout, equipments and planning.

Alcoholic Beverages; Beer : History, manufacture, types, storage, service, Brand Names. Spirits : Different types whisky, Gin, Brandy, Rum, Vodka, Tequila, Methods of manufacture other spirit. Liqueurs & Bitters : History, Classification, methods of production , uses. Cocktails and Mixed Drinks : History, Definition, Methods of mixing drinks, Developing a drink recipe, Bar measures, Mixed Drinks, Names of Classic Cocktails.

Buffets--- Introduction, Space Requirements, Aspect affecting a successful Buffet--- number of guests, aspiration of host, depth of hosts pocket, planning and organizing, sequence of food, principles of Merchandising. Types of Buffets--- Display, Breakfast, Full / Sit down, Fork Buffet, Finger Buffet, Cold Buffet. Essential Equipments for Buffet, Buffet Menu Planning, Buffet Check list.

PAPER- Food Science and Nutrition
CODE-BSCA 204
CREDIT-4

Topic	Hours
Introduction : Food & its relation to health, Objectives in the study of nutrition **Major Nutrients :** Their characteristics , functions , metabolism, food sources , deficiencies , Carbohydrates, Lipids, Proteins, Vitamins & Minerals	**08**
Classification of raw materials into food groups : Cereals, Pulses, Milk & milk products, milk borne disease, pasteurization and boiling, preservation of milk, Eggs, Meat varieties, preservatives,cooking poultry white and red meat, Fish, cooking, disease produced by fish, Fruit & Vegetables, Nuts & dried fruits, Sweet foods & sweetening agents, Spices & condiments, emulsions, colloids, flavour and browning.	**08**
Factors influencing food intake & food habits: Physiologic factors that determine food intake, Environmental & behavioural factors influencing food acceptance Food Processing: definition, objective, types of treatment, effect of factors like heat, acid, alkalion food constituents. Water : Definition, Dietary sources (visible, invisible), functions of water , role of water inmaintaining health (water balance).	**08**
Balanced Diet/Menu planning: Definition, importance of balanced diet, RDA for various nutrients - age, gender, physiological state, planning of nutritionally balanced meals based upon the three food group system, factors affecting meal planning, critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning, calculation of nutritive value of dishes/ meals.	**08**

Books for reference:
Clinical dietetics & nutrition - F. P. Anita
Food science chemistry & experimental foods - Dr. M Swaminathan
Normal and therapeutic nutrition - H. Robinson
Microbiology - Anna K Joshna
Food & Nutrition - Dr. M. Swaminathan
A text book of Bio chemistry - A. V. S. S. Rama Rao
Catering Management an integrated approach Mohinseth, Surjeet Mulhan
Food facts & principles - Manay & Shalakshara Swamy
Food science - Sumathi Mudambi
Nutritive value of Indian foods. Indian Council of Medical Research
Fundamentals of food and nutrition, Mudambi & Rajgopal 4th edition 2001
Principles of Food Technology by P.J.Fellows
Handbook of analysis and Quality Control for fruits and vegetables by Rangana S. (Tata Me Graw Hill)
Sensory Evaluation by Amerine (Academic Press

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PAPER- International Culinary Art (Pr.)
CODE-BSCA 291
CREDIT-2

Sl. No.	Topics	Lecture Hours
1.	British Cuisine Popular preparations like Yorkshire pudding, Cockaleekie soup, Scotch broth, Irish stew, Welsh rarebit, Fish and Chips, Jugged meat, Cornish pasties, Steak and Kidney pie, Shepherd's pie, Toad in the Hole, Haggis, Kippers and Sweet dishes like Fruit Triffle, Crumpet and Lemon curd.	08
2.	Italian Cuisine Rice preparations like varieties of Risotto, varieties of Pasta, Anti pasto, Gnocchi, Bruschetta, Cacciatora, Soups like Minestroni and Osso bucco, Insalata, Calabrese, Fritata, Friccasea, Cassata, Tiramisu and Zabaglione.	08
3.	French Cuisine Popular preparations like Quiche Lorraine, Meat Bourguignon, Coq au vin, Ratatouille, Meat Casserole, Bouillabaisse, French Onion soup, Chicken Normandy, Vegetable crepes, Pommes parsley, Vegetable Au gratin, Bouquetiere legumes, Chicken ala king, Consomme, Riz Pilaf, Pommes Lyonnais, Pommes Duchesse, Steak sauté Bercy, Waldorf Salad, Ouefs farcis chimay, Grilled fish with Hollandaise, Crepe Suzzete and Crème Caramel	08
4.	Spanish Cuisine: Gazpacho,Sopa De Ajo Caldo Verde, Cocido Madrilène, Paella, Churros, Pollo En Pepitoria, Fritata De Patata, Pastel De Manzana, Sangria	08
5.	Mediterranean Cuisine Recipes from Spain, France, Greece (Avgolemono, Dolmades, Moussaka, Spanakopita, Greek Salad)	08

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

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PAPER- Indian Culinary Art (Pr)
CODE-BSCA 292
CREDIT-2

Topic	Hours
Preparation of three course simple Indian menus: Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	**08**
Preparation of Indian snacks / high tea items – Indian snacks which should include North Indian, South Indian West and East Indian popular items.	**08**
Preparation of Indian breakfast –Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	**08**
Preparation of Indian Sweets and Confectionary products – Indian breakfast which should include North Indian, South Indian West and East Indian popular items.	**08**
Preparation of Gravies - Indian basic gravies which should include Vegetarian and non-vegetarian popular items.	**08**

PAPER- Baking Skills II(Practical)
CODE-BSCA 293
CREDIT-2

jam tart , lemon tart , meringue tart , coconut tart	4 hours
onion focaccia, capsicum focaccia	4 hours
Criossant, Danish pastry	4 hours
Chocolate mousse, Coffee mousse, Strawberry mousse	4 hours
Choux pastry chocolate éclair profit roll croquembush	4 hours
pizza margarita chicken pizza pizza calzon	4 hours
vegetable puff pastry chicken puff pastry egg puff pastry vol-au-vent	4 hours
apple pie, apple crumble Apricot and almon flan	4 hours
soft roll and hard roll, sandwich bread, multigrain bread	4 hours

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PAPER- Fundamentals of Information Technology (Pr)
CODE-BSCA 294
CREDIT- 2

Topic	Hours
Introduction to Computer Fundamentals Parts of Computer Difference between Hardware& Software Difference Between Data and Information Types of Computers–Server(Types),Clients(Types of Portable computer), Application Software, System Software, Software Copyright – Freeware, Shareware, Licensed	06
Software Application Software–Word Processor, Spreadsheet, Database Management, Presentation, Media, Outlook, Browser and Utility Software like Acrobat Reader System Software– Operating System (Windows, Linux, Android) Device Driver, Utility Software–VLC Player, File Converter	10
Networking Types of Network (LAN, WAN, MAN) Topology (Bus, Star, Ring, Mesh & Tree) Network Hardware–(Cables–RJ45,RJ11,MTRJ,Switch,Routers, Access Point, Modem) IP and MAC Address, Subnet, Gateway, DNS Understanding Network Address & Node Address Network Security– Firewalls(Hardware & Software) Bandwidth	04
Internet Intranet, Internet &Extranet, WWW,HTTP, Domains, VPN&VOIP, Search Engines, ISP & Bandwidth	04
Word 2007 Microsoft word File, Edit, View, Insert, Format, Tools, Table Commands Page Setup, Print Options, Setting Page Margins Clip Arts, Inserting Pictures/Charts/Files	04
EXCEL Processing with MSExcel, Starting Excel, Starting New Work Book, Entering and Editing Data, Formatting Work Sheet, Sorting the Data, TheWorksheetSelectingCellsandRanges,SelectingWithMouse,DataEntry,Entering Numbers, Text, Date & Time Entries, Entering Series, Filing a Text Series with Auto Fill, Filing a Number Series, Editing Data, Clearance and Replacing Contents of a Cell, Deleting the Contents of a Range of Cell, Rearranging Work Sheet.	08

Suggested books
• Computer Fundamentals, R.S. Salaria, Khanna Publishing House
• Fundamental of Computers, V.Rajaraman, Prentice Hall India
• PC Software Made Easy, Ramesh Bangia, Khanna Publishing House
• Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication.
• Management Information System by Arora & Bhatia Excels books
• Management Information System by O'Brien James Tata McGraw Hills
• Management Information System by S. Sadagopal Prentice Hall