

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB
Syllabus of B. Sc. Culinary Science
(Effective for 2020-2021 Admission Session)
Choice Based Credit System
140 Credit (3-Year UG) MAKAUT Framework
w.e.f 2020-21
Semester-II

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs	
			Theory	Practical	Tutorial		Offline	Online	Blended		
CC 3	Indian Regional Cuisine	BSCA(T)201	4	0	0	6	✓			As per MAKAUT Notification	
		BSCA 291	0	2	0						
CC 4	Food & Beverage Studies	BSCA(T)202	4	0	0	6	✓				
		BSCA 292	0	2	0						
GE 2	Students have to select from the GE Basket								✓		
AECC 2	Environmental Science	BSCA 265	2	0	0	2	✓				
Semester Credits						20					

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CC 3 – INDIAN REGIONAL CUISINE

Credit- 4T+2P

Course Objective: The course is designed to provide basic knowledge and skills about Indian regional cuisine. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to understand the advanced knowledge and skill in the subject.

Sl. No.	Course Outcome (CO)
1	Remember and understand the history of various regional cuisines of India, their unique factors and skills involved
2	Remember and apply the level of skill required to prepare Indian regional food using various equipment, tools and basic ingredients
3	Outline and illustrate the skills and knowledge of preparing various Indian masalas, pastes and gravies
4	Articulate, identify and remember the various styles of food from various parts of India
5	Understand, remember and apply the knowledge and skills required for preparation of various fusion cuisine popular in India
6	Application of basic techniques required for preparation of Indian sweets, knowledge of various beverages in India.

THEORY- BSCA (T) 201

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			100

Practical – BSCA 291

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	15
CO3	1,2,3	M3, M2	15
CO5	1,2,3	M4, M5	40
CO6	2,3	M5,M4	20
			100

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Indian Regional Cuisine Theory

Credits – 4

Module 1 - Introduction to Indian Cuisine, growth of Indian cuisine, Introduction to various methods of Indian cookery, Development of Indian cuisine, Ancient, Medieval and modern history of Indian cuisine.

Module 2 - Equipment and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

Module 3 - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

Module 4 - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India.

Module 5 - Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian.

Module 6 – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

Suggested Readings:

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
Indian Cuisine by Prasa

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Indian Regional Cuisine Practical

Module 1 - Practical understand the history of various regional cuisines of India, their unique factors and skills involved

Module 2 – Identification of equipments and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

Module 3 - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

Module 4 - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations. Preparation of Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian. of Indian fusion dishes,

Module 5 – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

Suggested Readings:

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
Indian Cuisine by Prasad

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CC 4 - FOOD & BEVERAGE STUDIES

Credit -4T +2P

Course Objective: The course is designed to provide preliminary knowledge and skills of Food and Beverage service. They will develop an insight into the growth of Catering Industry; understand the different components of the catering industry, the functions of various departments of a hotel and their relationship with Food & Beverage service department, in order to acquire professional competence at basic levels in the principles of Food service and its related activities. They will also acquire the requisite technical skills for competent service of Food and Beverage

Sl. No.	Course Outcome (CO)
1	Explain the Professional Attributes and Competencies of the Food and Beverage Service Personnel
2	Identify and Classify Food and Beverage equipment and their usage
3	Outline and illustrate the food and beverage service department hierarchy and explain their duties and responsibilities '
4	To differentiate the types of outlets and demonstrate the different styles of service
5	Demonstrate and understand the principles of Reservation Systems in Restaurant
6	Classify non-alcoholic beverages and demonstrate the service standards

Theory- BSCA(T) 202

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	25
CO5	2,3	M4	10
CO6	2,3	M5	20
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Practical- BSCA 292

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	30
CO5	2,3	M4	25
			100

Food & Beverage Studies Theory

Credits-4

Module 1 - Departmental Organization & Staffing, 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

Module 2 - Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs), Special equipment and Miscellaneous equipment and wares with their uses, Care & maintenance of equipment, Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk), Linen, Mis-en-place, Mis-en-Scene

Module 3 - Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

Module 4 - Typical Restaurant / Coffee Shop Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach

Module 5 - Non Alcoholic Beverages: Classification, Types and service

Reference Readings:

Food & Beverage Service – R. Singaravelavan - Oxford University Press

Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower

Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson

Food & Beverage Service - Vijay Dhawan

The Steward - Peter Dias

The Waiter - John Fuller & A.J. Currie – Shroff Publisher

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Food & Beverage Studies Practical

Credits – 2

Module 1 – Practical knowledge of Organization & Staffing, Organization of F & B Department of a Hotel, Typical hierarchy of a dining room brigade (English & French),

Module 2 - Identification of Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs), Special equipment and Miscellaneous equipment and wares with their uses, Care & maintenance of equipment, Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk), Linen, Mis-en-place, Mis-en-Scene

Module 3 – Practical knowledge of Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

Module 4 - Restaurant / Coffee Shop table Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach

Module 5 - Services of Non Alcoholic Beverages: Classification, Types and service

Reference Readings:

Food & Beverage Service – R. Singaravelavan - Oxford University Press

Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower

Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson

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AECC 2

Environmental Science

Credits- 2

Course Objective: The course is designed to provide a working knowledge of environment, ecology and physical sciences for problem solving. The learner will be able to remember, understand and apply the taught concepts and methods involving social and environmental processes for betterment of environmental health and safety.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Be able to remember the basic concepts related to environment & ecology	M1,M2
2	Be able to remember & understand the scientific problem related to air, water, noise & land pollution	M1, M2
3	Be able to understand environmental laws , regulations , guidelines and n applying those for maintaining quality of environmental health and safety .	M1, M2,M3

Module Number	Content	Total Hours	%age of questions	Covered CO	Blooms Level
Module 1	Environmental Concepts	7	30%	1,2	L1
Module 2	Resources & Pollution	6	30%	2,3	L1, L2
Module 3	Environment Management	7	40%	1,2,3	L2,L3

SYLLABUS

Module 1: Environmental Concepts – Definition & basic concept of Environment & Ecology, man, society & environment, their interrelationship, Elements of ecology elements of ecology - species, population, community, definition of ecosystem- Structure & function of ecosystem (Bio geo chemical cycles, food chain, energy flow, ecological pyramid), Biodiversity & its threats and remedies. [7]

Module 2: Resources & Pollution – renewable & non-renewable resources, Bio-degradable and non-biodegradable pollutants, Sources & Effects of Pollution, Methods of Control (Air, Water. Land, & Noise)

Module 3: Environment Management - Concept & scope of environment Management, National environmental policy & Environmental Legislations in India, Environment Management System – ISO 14000, Environmental Audit, Eco mark, green Industry, Cases on Environment Impact Assessment.

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REFERENCES

Suggested Readings

1. N.K. Oberoi: Environmental Management, Excel Books
2. G.N. Pandey: Environmental Management, Vikas
3. K.M. Agrawal & P.K. Sikdar: Text Book of Environment, MacMillan
4. L.W. Canter: Environmental Impact Assessment, McGraw Hill
5. M.P. Poonia & S.C. Sharma, Environmental Studies, Khanna Publishing House (AICTE Recommended Textbook – 2018)
6. Masters, G. M., “Introduction to Environmental Engineering and Science”, Prentice-Hall of India Pvt. Ltd.,1991.
7. De, A. K., “Environmental Chemistry”, New Age International
8. Fundamentals of Ecology -Odum, E.P.
9. Instant notes on Ecology -Mackenzie, A., Ball, A.S. and Virdee, S.R. (1999) Viva Books
10. G. Dasmahapatra – Basic Environmental Engineering & Elementary Biology, Vikas Publication
11. Environmental Science, Cunningham, TMH
12. Environmental Pollution Control Engineering, C.S.Rao, New Age International
13. Environmental Science, Wright & Nebel, PHI
14. Environmental Pollution Analysis, S.M.Khopkar, New Age International