

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

3rd Semester

Category	Course Code	Credits	Course Name	Credit Distribution			Mode of Delivery			Proposed Moocs
			Theory + Practical	L	T	P	Off line #	On line	Blended	
CC5	BSCA(T)301	6	International Culinary & Baking Skills	4	0	2	√			As per MAKAUT notification
	BSCA 391									
CC6	BSCA(T) 302	6	Indian Regional Cuisine and Quantity Food Production	4	0	2	√			
	BSCA 392									
CC7	BSCA(T) 303	6	Larder, Charcuterie and Intermediate Bakery	4	0	2	√			
	BSCA 393									
GE 3	Students have to select from the GE Basket	6							√	
SEC 1	BSCA 354	2	IT Skills	0	0	2	√			
Semester credits		26								

Only in case offline classes are not possible due to reasons like COVID Pandemic the classes will be in synchronous online mode

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BSCA 301 – International Culinary & Baking Skills

Credits- 4L+2P

Course Objective: This course explores the use of indigenous ingredients in the preparation of traditional and the contemporary International culinary & baking specialities. Items prepared in the kitchen build upon established culinary principles' are applied to International cuisine. Timing and organizational skills emphasized.

Sl. No.	Course Outcome (CO)
1	Prepare students for externship/internship by maintaining a working atmosphere and professional environment.
2	Remember and understand the history of various countries cuisines, their unique factors and skills involved. Define the fundamentals of International Cuisine.
3	Define and use common kitchen terminology and vocabulary.
4	Define and use proper methods and techniques when applying all basic fundamental standards of cooking & baking.
5	Define and apply safe standards of food preparation, sanitation while working in a food production environment.
6	Demonstrate planning, timing, and preparation of a complete meal, including a soup, appetizer, and entrée while emphasizing their commitment to quality and excellence.

Theory – BSCA (T) 301

Course Outcome	Blooms Level	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

Module 1 - Introduction to International Cuisine, growth of International food and bakery industry in India, Culinary History an evolution - time line Prehistoric to 19th century. Origin of professional food production, Classification of Cuisine. Various colonial influences. **(6 Hours)**

Module 2 - Equipment and Fuels used in continental Kitchen & Bakery, Classification of equipment. Cooking method follows in hospitality kitchen. **(6 Hours)**

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Module 3 – Stock, Soup, Sauce, Pastes, Marinades, Dressings, seasonings of international cuisine. Regional / Provincial cuisine of Europe- French, Italy, Spain, English, Australian, American, Cajun, Oriental cuisine, etc. **(10 Hours)**

Module 4 – Basic principle. Steps of baking. Formulas, measurements, Baking Method, familiarisation with the equipment and machineries used in bakery. Mechanical and electrical equipment. **(8 Hours)**

Module 5 – Understanding and handling of ingredients. Wheat Flour Other Flours, Meals, and starches Sugars, Fats, Milk and Milk Products, Eggs, Leavening Agents, Gelling Agents, Fruits and Nuts, Chocolate and Cocoa, Salt, Spices, and Flavourings'. **(10 Hours)**

Module 6 – Basic knowledge about dough, fermented dough and plain dough understanding various yeast dough, artisan bread, breads and pancake, Basic Syrup, Creams & Sauces. Recipes of different doughs and bread. **(8 Hours)**

Practical – BSCA 391

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1, M2	10
CO2	2,3	M2, M3	15
CO3	2,3	M3, M2	15
CO5	2,3,4	M4, M5	40
CO6	2,3,4	M4,M5	20
			100

Module 1 - Understand the history of various regional cuisines of Europe, their unique factors and skills involved **(4 Hours)**

Module 2 – Identification of equipment’s and tools used in the continental Kitchen. Cutting of vegetables, Fish, Poultry and meet. **(4 Hours)**

Module 3 – Identification & Application of various cooking methods. Preparing bases of Continental kitchen- Stock, Sauce, Glaze, Marinades with menu example. **(10 Hours)**

Module 4 - Identification and application of basic bakery ingredients. Preparation of various yeast product type- lean dough, Rich dough, roll in dough, Steps in yeast dough production, **(6 Hours)**

Module 5 – Types of Dough making process- straight dough method, Sour Dough method, Sponge Dough method, delayed salt method, **(4 Hours)**

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Suggested Readings:

Modernist Cuisine- History & Fundamental volume 1 & 2.

By Natahn Myhevoid, Chris Young, Maxim Bilet

Professional Baking- *Wayne Gisslen*

Larousse Gastronomique

Professional Text Book on Bakery & Confectionary- *Jhon Kingslee*

The World Encyclopedia COOKING INGREDIENTS- *Christine Ingram*

Guide to Modern Cookery- *Auguste Escoffier*

Professional Cooking- *Wayne Gisslen*

Mastering Art & Craft - Baking & Pastry – The Culinary Institute of America

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

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BSCA 302 – INDIAN REGIONAL CUISINE AND QUANTITY FOOD PRODUCTION

Credits- 4L+2P

Course Objective: The course is designed to provide basic knowledge and skills about Indian regional cuisine and its application in bulk food production. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to apply the knowledge and skill in preparing quantity food.

Sl. No.	Course Outcome (CO)
1	Remember and understand the concept of breakfast preparations 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 cereals, pulses, meat, fish and vegetables.
3	Outline and illustrate the skills and knowledge of preparing various Indian snacks and starters, in accordance to regional cuisines.
4	Remember and apply the level of skill required to prepare Indian Tandoori food using various cereals, meat, fish, milk products and vegetables.
5	Understand, remember and apply the knowledge and skills required for preparation of Indian food in bulk in relation to Institutional, Industrial and Functional catering.
6	Application of basic techniques required for preparation of Indian rice, bread, main course, accompaniments and sweets in bulk quantity.

Theory – BSCA (T) 302

Course Outcome	Blooms Level	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

Module 1 - Introduction to Indian breakfast cookery, concept of breakfast in various Indian regional cuisine, Introduction to various methods of Indian breakfast cookery, Modern development of Indian breakfast in accordance to international influence. **(6 Hours)**

Module 2 – Indian staple food, cereals, pulses, meat, fish, vegetables used in daily diet in various regional cuisines, Various Indian breads and dough, Nutritive components of

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Indian staple food, Role and uses of various herbs, spices and condiments in Indian regional cuisine. **(10 Hours)**

Module 3 – Concept of Indian snacks in Indian food, various marinades, batters and accompaniments used in Indian snacks, Regional specialities in Indian snacks, Recent development in fusion snacks in relation to International influence and modern trends. **(10 Hours)**

Module 4 – History, basic concept, types, uses and importance of Tandoor, Meat, fish and vegetable cookery in Tandoor, Various marinations used for Tandoor cooking, Indian breads cooked in Tandoor, Famous Tandoori dishes and their accompaniments, Curing of Tandoor, Uses of Tandoor in various Indian regional cuisine. **(10 Hours)**

Module 5 – Introduction to the concept and types of Quantity food production, Staff organisation and Kitchen layout in Quantity food operations, Methods and equipment used in processing, cooking, holding, transportation and storage of food cooked in bulk.

(6 Hours)

Module 6 – Introduction to mass purchasing techniques in Quantity food production, Menu planning, types of menu and standardization of recipes in bulk food preparation, Bulk food preparation in context to Indian regional recipes. **(6 Hours)**

Practical – BSCA 392

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1	15
CO2	2,3	M2	15
CO3	2,3	M1, M2	15
CO4	2,3	M2, M3	25
CO5	2,3	M2, M4	15
CO6	2,3	M2, M4	15
			100

Module 1 – Preparation of Indian breakfast, Speciality dishes of breakfast in various Indian regional cuisine, Modern development of Indian breakfast in accordance to international influence, Preparation of various Indian Snacks. **(7 Hours)**

Module 2 – Preparation of various Indian rice and bread items with vegetable, pulses and non-vegetarian accompaniments, Preparation of 3 course menu based on Indian regional cuisine. **(7 Hours)**

Module 3 – Preparation of different tandoori dishes in context to breads, kebabs, vegetarian and non-vegetarian, main course dishes, marinations, accompaniments for tandoori food. **(7 Hours)**

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Module 4 – Bulk food cookery in context to Institutional catering, Buffet and functional catering, preparation of 3 course and 5 course menu in bulk. **(7 Hours)**

Suggested Readings:

Theory of Catering, Mrs. K.Arora, Frank Brothers
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
Indian Cuisine by Prasad
Tandoor by Ranjit Rai

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BSCA 303 – Larder, Charcuterie and Intermediate Bakery

Credits-4L+2P

Course Objective: The course is structured to provide basic knowledge and skills about Larder, Charcuterie and Intermediate Baking and its application. After successful completion, students will be able to understand & develop & demonstrate this specific culinary art.

Sl. No.	Course Outcome (CO)
1	Remember and understand the history and development of Larder & charcuterie art, their unique factors and skills involved
2	Remember and understand the gravity of working conditions, discipline, skills required.
3	Outline and illustrate the skills and knowledge of preparing various forcemeat and related product and their maturation.
4	Understand, Articulate, identify and remember the various styles salt curing and brining products by applying, seasoning & flavouring agents.
5	Understand, remember and apply the knowledge and skills required for preparation of pie, tart, pastries.
6	Application of basic techniques required for preparation & decoration of cake, gateaux.

Theory – BSCA (T) 303

Course Outcome	Blooms Level	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

Module 1 - Introduction to Larder & Charcuterie: History and evolution. Requirement of discipline, hygiene & sanitation, great attention to detail and patience, how it differs from regular cooking, about the cold kitchen or Grade Manger: Organisational structure, Duties & responsibilities. **(7 Hours)**

Module 2 – Lay out of grade manger. Equipment's, & Tools requirement for larder & charcuterie work. Larder control and liaison with main kitchen and pastry department. Larder & charcuterie terminology. **(8 Hours)**

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Module 3 – Concept of Force meat, products created from force meat- Sausages, pate, terrine, galantine, Roulade, luncheon meat, etc. Larding of meat. **(7 Hours)**

Module 4 – Understanding Salt cured and brined products- Curing salt blends, Seasoning & flavouring agents, fermented sausages. **(6 Hours)**

Module 5 – Introduction to Pie doughs and their types, mixing style. Various filling of pies- assembling and baking. Concept of baking pies & pastries. Pastry basics-types of pastry-menu example. Tart and special pastries with menu examples. Faults and their causes. **(10 Hours)**

Module 6 – Formulas & mixing process of Cake, gateaux and torten, types, baking techniques. Faults and their causes. Assembling and decorating cakes. Icings / frostings and chocolate basic work. **(10 Hours)**

BSCA 393

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1,	25
CO2	2,3	M2, M3	25
CO3	2,3	M3, M2	25
CO4	3,4,5,6.	M2, M3, M4	25
			100

Module 1 – Familiarisation to the larder or cold kitchen **(7 Hours)**

Module 2 – The artist sausages: Techniques and recipes for individualistic, idiosyncratic and temperamental dry cured meat. **(7 Hours)**

Module 3 – Techniques’ of making Pate, Terrine and exotic seasoning -Smoked. **(7 Hours)**

Module 4 – Concept of confit techniques – Pate, terrine and accompany charcuterie-various sauces and condiments. **(7 Hours)**

Suggested Readings:

Professional Baking- *Wayne Gisslen*

Larousse Gastronomique

Professional Text Book on Bakery & Confectionary- *Jhon Kingslee*

The World Encyclopedia COOKING INGREDIENTS- *Christine Ingram*

Professional Cooking- *Wayne Gisslen*

Mastering Art & Craft - Baking & Pastry – The Culinary Institute of America

Larder - *Robin Gill*

Savor: *Entertaining with Charcuterie, Cheese, Spreads & More by Kimberly Stevence.*

Charcuterie: *The Craft of Salting, Smoking, and Curing by Michael Ruhlman, Brian Polcyn.*

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BSCA 354

IT Skills

Credits- 2P

Course Objective: The course is designed to provide a working knowledge on computers and different applications used in hotel industry for smooth operation and problem solving. The learner will be able to remember, understand and apply the taught concepts and methods involving software, hardware, internet, programming and networking.

Sl	Course Outcome	Mapped modules
1	Be able to remember the basic concepts related to parts of computers, types of computers, hardware, software.	M1,M2
2	Be able to remember & understand the data, information, application software, system software, word, excel, PowerPoint.	M1, M2
3	Be able to understand and apply usage of software in networking, programming, internet .	M3

Modules	Headline	Total Hours	%age of questions	Blooms Level
M1	Introduction to Computer, Hardware, Software, Types of Computers.	8	30	1
M 2	Application Software, System Software, MS Word, Excel.	10	30	1, 2
M3	Networking, Internet, Programming	10	40	2,3
		28	100	

SYLLABUS

Module 1: Parts of computer, Difference between hardware & software, difference between data and information. Types of computer. Application software, system software, software copyright **(8 Hours)**

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Module 2: MS word, Excel – processing, editing, formatting worksheet, sorting. Insert functions. Application software – Word, Media, Acrobat, Outlook, Browser, Database management, Spreadsheet, Utility software. **(10 Hours)**

Module 3: Networking – Types of network, Topology (Bus, Star, Ring, Mesh, Tree), Network Hardware, IP & MAC address, Subnet, Gateway, DNS. Network Address & Node Address. Network Security (Firewalls), Band width. Internet – Internet & Extranet, WWW, HTTPs, VPN & VOIP, Domains, Search Engines, ISP. Basics of programming. **(10 Hours)**

Suggested books

- Fundamental of Computers, V.Rajaraman, Prentice Hall India
- 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