

## Semester-I

Paper: INTRODUCTION TO HOSPITALITY INDUSTRY

Code: BSCA 101

Credits: 3

Topic	Hours
<b>Introduction to the Hospitality Industry:</b> The Nature of the Hospitality Industry ; Characteristics of the Hospitality Industry ; Relationship between the Hospitality Industry and Tourism ; Career Prospect of the Hospitality Industry	<b>06</b>
<b>Introduction to the Accommodation Sector:</b> Classification of Accommodation Establishment; Hotels and Their Classifications; Types of Accommodation; Common Types of Hotels ; Special Hotels Worldwide; Hotel Rating Systems Types of Hotel Guests; Types of Guest Requests	<b>06</b>
<b>Introduction to the Hotel Operations:</b> Hotel Departments ; Organogram; Rooms Division; Front Office Department ; Housekeeping Department; Food and Beverage Department; Non Operational Departments; Coordination between Departments	<b>06</b>
<b>Food and Beverage Principles:</b> Basic Knowledge of Menus; Basic Knowledge of Food and Beverage Services ; Restaurant Design and Layout ; Kitchen Layout for Different Food and Beverage Services	<b>06</b>
<b>Front Office and Housekeeping Operations:</b> Front office operations - Organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel; Types of guest rooms and suites, executive floors or club floor concept Types of room rates, basis for charging room rates Meal plans - Types, needs and use of such plans Types of guests - FIT, Business travelers, GIT, Special Interest Tours, domestic, foreign; Meaning and definition- Importance of Housekeeping; • Responsibility of the Housekeeping department; Organizational framework of the Department(large/Medium/Small Hotel); • Role of Key Personnel in Housekeeping	<b>08</b>

Reference:

1. Food & Beverage Service: Dennis Lillicrap • John Cousins
2. Professional Management of Hotel Operations: Thomas J.A. Jones

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

Paper: BASICS OF FOOD PRODUCTION

Code: BSCA 102

Credits: 3

<b>Topic</b>	<b>Hours</b>
<b>Origin of modern</b> cookery; Continental cuisine: Indian cuisine; Various sections of kitchen: Levels of skills: Attitude and behavior in the kitchen: Uniform and protective clothing; Classification of equipments; Care and maintenance.	<b>06</b>
<b>Hierarchy &amp; Functioning:</b> Classical brigade; Role of executive chef; Duties and responsibilities of various chefs; Modern staffing; Coordination between various sections of kitchen; Coordination between Food Production and other departments.	<b>06</b>
<b>Introduction to Cookery:</b> Aims and objectives of cooking food; Various textures; Techniques used in pre-preparation; Techniques used in preparation. Methods of heat transfer; Classification; Moist heat methods; Dry heat methods; Medium of fat. Personal Hygiene; Environmental Hygiene; Food storage and causes of contamination; Food borne illnesses; Food poisoning; Garbage disposal.	<b>06</b>
Classification of vegetables; Types of stock; Components of sauces; Mother sauces or basic sauces; Soups-Classification with examples; Structure of egg; Selection of an egg; Uses of eggs; Commodities Types & Uses: Fats and Oils, Sugar, Salt, Raising Agents, Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products	<b>08</b>
Method of making breads; The Function of Eggs in the Baking Process ; BasicCustards: Crème Anglaise / Pastry Cream; Creaming and Muffin Method; Quick Breads - Biscuit Method / Fats and Oils; Cake and Icing Assembly; Leavening Agents; Chocolate Handling Chocolate Tempering - Seeding Method Ganache The Function of Chocolate in The Baking Process	<b>06</b>

**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

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Paper: BASICS OF FOOD & BEVERAGE SERVICE

Code: BSCA 103

**Credits: 3**

<b>Topic</b>	<b>Hours</b>
<b>Departmental Organization &amp; Staffing:</b> Organization of F & B Dept of a Hotel ; Typical hierarchy of a dining room brigade (English & Attributes & Competencies of F & B Personnel ; Duties and responsibilities of F & B Staff	<b>06</b>
<b>FOOD AND BEVERAGE SERVICE EQUIPMENT :</b> 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	<b>06</b>
<b>DINING SERVICES METHODS, TECHNIQUES &amp; STYLES:</b> <b>Table service:</b> Silver service/ English service; American/ Plated; Family; Russian; Butler; Gueridon <b>Bar Counter; Assisted Service:</b> Carvery; Buffets <b>Self Service:</b> Cafeteria: - Straight Line; Free- flow; Echelon; Supermarket <b>Single point service:</b> Take-away; Drive through; Fast food; Vending; Kiosk; Food court; Bar <b>Specialized (in-situ) :</b> Tray; Trolley; Home delivery; Lounge; In Room ; Drive In	<b>08</b>
<b>Dining Room Operations :</b> 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	<b>08</b>
Non Alcoholic Beverages: Classification, Types and service	<b>04</b>

**REFERENCE BOOKS:-**

1. Food & Beverage Service – R. Singaravelavan - Oxford University Press
2. Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower
3. Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson
4. Food & Beverage Service - Vijay Dhawan
5. The Steward - Peter Dias
6. The Waiter - John Fuller & A.J. Currie – Shroff Publishers

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Paper: INTRODUCTION TO FRONT OFFICE AND ACCOMMODATION

Code: BSCA 104

Credits: 3

Topic	Hours
THE HOTEL GUEST ROOM :• Layout of guest room (Types) Layout of corridor and floor pantry • Types of guest rooms Furniture/Fixtures/Fittings/Soft Furnishings/Accessories/Guest Supplies/Amenities in a guest room (to be dealt in brief only)	06
HOUSEKEEPING PROCEDURES: Briefing, Debriefing, Gate pass Indenting from stores- Inventory of Housekeeping Items; House keeping control desk, Importance, Role, Co-ordination, check list, key control Handling Lost and Found Forms, Formats and registers used in the Control Desk; Paging systems and methods Handling of Guest queries, problem, request General operations of control desk Role of control desk during Emergency	06
Front office Organization Front office operations - organization chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel	06
Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit	06
SAFETY AWARENESS AND FIRST AID • Concept and Importance • Safety: Accidents, Fires (Cause, Procedure, Accident report form) • Security: Security of guest/Staff/Public areas/Rooms/Back office areas • First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration)	06

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Paper: COMMUNICATION SKILLS

Code: BSCA 105

Credits: 2

Topic	Hours
The Sentence – Kinds of Sentences – Subject & Predicate: The Phrase & The Clause; Parts of Speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection; Noun – Kinds of Noun (Common, Proper, Collective, Abstract); The Noun : Gender (Masculine, Feminine, Common, Neuter); The Adjective – Kinds of Adjective, Comparison of Adjectives (Positive, Comparative, & Superlative Degrees. The Correct use of some Adjectives ; Articles - Use of Definite & Indefinite Articles; Personal Pronouns – Forms of the Personal Pronouns;	16
The Verb; Transitive & Intransitive Verbs; Person & Number; Active & Passive Voice; Direct & Indirect Speech; Tense (Past, Present & Future) ; Kinds of Adverbs; The Preposition; Kinds of Prepositions ; The Conjunction; Use of Appropriate Conjunctions; Classes of Conjunctions; The Interjection; Meaning & Some Examples ; Punctuation; Commonly confused words / Common Errors / Antonyms / Synonyms ;	16

**Reference :**

Business Communication – Meenakshi Raman & Prakash Singh

Business Correspondence & Report Writing – R. K. Sharma & Krishna Mohan

Business Communication – Chaturvedi

High School English – Wren & Martin

E. J. Neather – Mastering of French I & II – Macmillan – 1982

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**Syllabus of B.Sc. in Culinary Science  
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Paper: CULINARY SKILLS

Code: BSCA 191

Credits: 2

<b>Topic</b>	<b>Hours</b>
i) Equipment's – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	<b>03</b>
Vegetables – classification ii) Cuts – julienne, jardinière, Macedonia's, brunoise, paysane, mignonnete, dices, cubes, shred, mirepoix ;	<b>03</b>
Basic Cooking methods and pre-preparations ii) Blanching of Tomatoes and Capsicum iii) Preparation of concasse iv) Boiling (potatoes, Beans, Cauliflower, etc) v) Frying – (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. vi) Braising – Onions, Leeks, Cabbage vii) Starch cooking (Rice, Pasta, Potatoes)	<b>04</b>
Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock	<b>03</b>
Sauces – Basic mother sauces Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato•	<b>03</b>
Egg cookery – Preparation of variety of egg dishes Boiled ( Soft•& Hard) Fried ( Sunny side up, Single fried, Bull's Eye, Double• fried) Poaches• Scrambled• Omelette (Plain, Stuffed, Spanish)• En cocotte (eggs Benedict)•	<b>04</b>
<b>Simple Salads &amp; Soups:</b> Cole slaw,• Potato salad; Beet root salad, Green salad,• Fruit salad,• Consommé• <b>Simple Egg preparations:</b> Scotch egg,• Assorted omelettes,• Oeuf Florentine• Oeuf Benedict• Oeuf Farci• Oeuf Portugese• Oeuf Deur Mayonnaise• <b>Simple potato preparations</b> Baked potatoes• Mashed potatoes• French fries• Roasted potatoes• Boiled potatoes• Lyonnaise potatoes• Allumettes• <b>Vegetable preparations</b> Boiled vegetables• Glazed vegetables• Fried vegetables• Stewed vegetables•	<b>24</b>

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Syllabus of B.Sc. in Culinary Science  
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Paper: BAKING SKILLS I

Code: BSCA 192

Credits: 2

Topic	Hours
Equipments Identification• Uses and handling• Ingredients – Qualitative and quantitative measures	04
BREAD MAKING Demonstration•& Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown)• Bread Rolls (Various shapes)• French Bread• Brioche•	08
SIMPLE CAKES Demonstration•& Preparation of Simple and enriched Cakes, recipes Sponge, Genoise, Fatless, Swiss roll• Fruit Cake• Rich Cakes• Dundee• Madeira•	08
SIMPLE COOKIES Demonstration and Preparation of simple cookies like• Nan Khatai• Golden Goodies• Melting moments• Swiss tart• Tri colour biscuits• Chocolate chip• Cookies• Chocolate Cream Fingers• Bachelor Buttons•	14
HOT / COLD DESSERTS Caramel Custard,• Bread and Butter Pudding• Queen of Pudding• Soufflé – Lemon / Pineapple• Mousse (Chocolate Coffee)• Bavaroise• Diplomat Pudding• Apricot Pudding• Steamed Pudding – Albert Pudding, Cabinet Pudding. •	14

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PAPER: RESTURANT SERVICE

CODE: BSCA 193

CREDIT-2

Topic	Hours
visit to various catering outlets ; After visiting the above mentioned outlets the student is required to submit a report.	14
Familiarization with Food & Beverage Service Equipment &their Usage	
Standard phrases used in food & beverage service outlets (Role play)	
Napkin Folds	
HOT / COLD DESSERTS Caramel Custard,• Bread and Butter Pudding• Queen of Pudding• Soufflé – Lemon / Pineapple• Mousse (Chocolate Coffee)• Bavaroise• Diplomat Pudding• Apricot Pudding• Steamed Pudding – Albert Pudding, Cabinet Pudding. •	10
Stocking of Side Stations ; Wiping of glassware and wiping of crockery	10
Dining Room Practices & Operating Procedures	
Accepting & Confirming a Telephonic Reservation of a Guest	