

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

Semester-III

PAPER- Eastern Indian Cuisine and Culture

CODE-BSCA 301

CREDIT- 3

Topic	Hours
States of this Region; Traditional Dresses; Etiquettes	06
Bengali Cuisine	06
Odiyan, Assamese and Bihari Cuisine	06
Major Fairs & Festivals of the Region	06
North Eastern cuisine, Culture and Festival	06

REFERENCE BOOKS:-

1. Pollan, M. 2006. The Omnivore's Dilemma. New York: Penguin. [Part 1, Pp 15-109].
2. Holmes. S. (2013). Fresh Fruit: Broken Bodies. Berkeley, CA: University of California Press

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PAPER- Beverage Studies

CODE-BSCA 302

CREDIT-3

TOPICS	HOURS
Introduction to Beverages Classification of Beverages; Beer, Perry and Cider	4
Fermentation & alcohol Digestion and effects on the body Wine production Wine storage & service	6
White grapes of the world White wines of France; Cooperage & wood aging; White wines of Germany; Red grapes of the world Red wines of Burgundy & the Rhône; Red wines of Bordeaux ; Wines of World: Austria, Hungary, Greece, Australia, New Zealand, South Africa, Canada, Chile & Argentina; Champagne, sherry & port Aperitifs & fortified wine; Matching wine and food	12
Distilled brown spirits Cognac & brandy ; Distilled clear spirits Liqueurs & cordials Cocktails & bar equipment	4
Cocktails Types and Methods of Making	4
Low & non alcohol beverages	4

References:

- A to Z of Whisky, Gavin D. Smith About Wine, J. Patrick Henderson & Dellie Rex Alexis Lichine's
- Encyclopedia of Wines & Spirits, Alexis Lichine
- All American Cheese and Wine Book, Laura Werlin American Journal of Enology & Viticulture, Modification of a Standardized System of Wine Aroma Terminology,
- A. C. Noble Beginner's Guide to Understanding Wine,
- Michael Schuster Bordeaux: The Guide to Bordeaux Wine, Conseil Interprofessionnel du Vin Bordeaux

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PAPER- Food Cost Control

CODE-BSCA 303

CREDIT- 3

Topic	Hours
The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report	08
Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing,	08
Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labor Costs ; Cost Control & Information Systems & Cost Control Technology/ Software	08
Income Statement Analysis, Benchmarking Costs, Financial Statement Analysis; Budgeting; Working Capital, Cash Controls, Management & Collection of Cash	06
Case Studies	04

Reference Books:

Food and Beverage Cost Control, 6th Edition Lea R. Dopson, David K. Hayes, ISBN: 978-1-118-98849-7, 2016

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**PAPER- Larder & Charcuterie
CODE-BSCA 304
CREDIT-3**

Topics	Lecture Hours
LARDER LAYOUT & EQUIPMENT <ul style="list-style-type: none"> • Introduction of Larder Work • Definition • Equipment found in the larder • Layout of a typical larder with equipment and various sections 	4 hours
TERMS & LARDER CONTROL <ul style="list-style-type: none"> • Common terms used in the Larder and Larder control • Essentials of Larder Control • C. Importance of Larder Control • D. Devising Larder Control Systems • E. Leasing with other Departments • F. Yield Testing • Functions of the Larder • Hierarchy of Larder Staff • Sections of the Larder • Duties & Responsibilities of larder Chef 	4 hours
CHARCUTIERIE SAUSAGE <ul style="list-style-type: none"> • Introduction to charcuterie • Sausage – Types & Varieties • Casings – Types & Varieties • Fillings – Types & Varieties • Additives & Preservatives • Types of forcemeats • Preparation of forcemeats • Uses of forcemeats 	4 Hours
BRINES, CURES & MARINADES <ul style="list-style-type: none"> • Types of Brines • Preparation of Brines • Methods of Curing • Types of Marinades • Uses of Marinades • Difference between Brines, Cures & Marinades HAM, BACON&GAMON <ul style="list-style-type: none"> • Cuts of Ham, Bacon & Gammon. • Differences between Ham, Bacon & Gammon • Processing of Ham & Bacon • Green Bacon • Uses of different cuts 	4 Hours
GALANTINES <ul style="list-style-type: none"> • Making of galantines • Types of Galantine 	14 Hours

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<ul style="list-style-type: none">• Ballotines <p>PATES</p> <ul style="list-style-type: none">• Types of Pate• Pate de foie gras• Making of Pate• Commerical pate and Pate Maison• Truffle – sources, Cultivation and uses and Types of truffle. <p>MOUSE & MOUSSELINE</p> <ul style="list-style-type: none">• Types of mousse• Preparation of mousse• Preparation of mousseline• Difference between mousse and mousseline <p>QUENELLES, PARFAITS, ROULADES</p> <ul style="list-style-type: none">• Preparation of Quenelles, Parfaits and Roulades	
<p>CHAUD FROID</p> <ul style="list-style-type: none">• Meaning of Chaud froid• Making of chaud froid & Precautions• Types of chaud froid• Uses of chaud froid <p>ASPIC & GELEE</p> <ul style="list-style-type: none">• Definition of Aspic and Gelee• Difference between the two• Making of Aspic and Gelee• Uses of Aspic and Gelee	4 Hours

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

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

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PAPER- Gastronomy
CODE-BSCA 305
CREDIT- 2

Topic	Hours
Gastronomy: General concepts: a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.	04
Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion: Prehistory and human diet. From raw to cooked: Paleolithic and Neolithic; Food and civilization; First Civilizations: Mesopotamia and Egypt; Food in Eastern World: China and India. Silk Route and international trade; Food in ancient Greece From vegetarian to Mediterranean cuisine; Ancient Rome: Heritage and diffusion; Mediterranean food and trade routes.	10
Gastro-geography: The environment as determining Human Diet: Food and cultures: Jewish, Muslims, Hindus and Christians; Food contribution by Germanic tribes; Renaissance: Sweet Era; Biography of Brillant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Precolonial food in America; American food to the World	10
Technology: From the Health to Molecular food: Creole Food. Ancient and new Peruvian gastronomy; Taverns, Tea rooms and restaurants; Macdonadlization: From Slow food to Fast food; Molecular gastronomy: From “cosmetic” product to health products; Food and globalization;	10

References:

- 1] Congreso de Cocinas Andinas. (2011). V Congreso de Cocinas Andinas: hacia una cocina con identidad y su impacto en el turismo y el empleo. Bogotá-Colombia: Ministerio de Comercio, Industria y Turismo.
- [2] Martínez Monzó, J. (2011). Gastronomía y Nutrición. Madrid: Síntesis.
- [3] Oxfam. (2011). Pobreza, desigualdad y desarrollo en el Perú: informe anual 2010-2011. Lima: Oxfam
- [4] Sociedad Peruana de Gastronomía (2013). El boom gastronómico peruano. Lima: Sociedad Peruana de Gastronomía
- [5] Ginoccio Balcazar, L. (2012). Pequeña agricultura y gastronomía: Oportunidades y desafíos. Lima: APEGA.
- [6] Lauer, M. (2010). Bodegón de bodegones comida y artes visuales en el Perú. Lima: Fondo Editorial Universidad San Martín de

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PAPER- Regional Indian Cuisine(Quantity) (Pr)

CODE-BSCA 391

CREDIT-2

Topic	Hours
Preparation of three course Bengali menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
Preparation of three course Goan menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
Preparation of three course Tamilnadu menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
Preparation of three course Awadhi menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
Preparation of three course Kashmiri menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	06
Preparation of three course Punjabi menu – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	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

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PAPER- Intermediate Bakery & Confectionery (Practical)

CODE-BSCA 392

CREDIT-2

Topic	Hours
quich lorraine lemon curd tart mince meat pie	4 hours
celebration cake fancy cake	4 hours
walnut brownie ice cream and truffle sauce mud cake with vanilla	4 hours
plum cake pound cake	4 hours
pineapple gateaux black forest	4 hours
melting moment butter button cashewnut cookies lemon butter cookies marble cookies	4 hours
cheese souffle orange souffle chocolate mousse	4 hours
Baguette ham and leek quiche	4 hours
different types petit four	4 hours
different types fancy breads cinnamon roll	4 hours

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PAPER- Larder & Short Order Cookery (Pr.)

CODE-BSCA 393

CREDIT- 2

Topics	Hours
Types Of Forcemeats Preparation <ul style="list-style-type: none">• Straight Method• Gratin Method• Country Style• Emulsion	08
. Galantine	04
Pates and Terrines <ul style="list-style-type: none">• Pate en croute• Campagne Method• Pate Maison• Pate de Foie Gras	08
Mousse, Mousseline, Quenelles,, Parfait, Roulade	04
Aspic and Chaud Froid, Gelee	04

Reference Books:

Larder Chef By Borde and Leto

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