

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

4th Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed MOOCs
			Theory	Practical	Tutorial		offline	Online	Blended	
CC 8	Advanced Food Production	BSCA(T) 401	4	0	0	6			√	As per MAKAUT notification
		BSCA(P) 491	0	2	0		√			
CC 9	Contemporary Asian and World Cuisine	BSCA(T) 402	4	0	0	6			√	
		BSCA(P) 492	0	2	0		√			
CC 10	Principles of Food Legislation and Food Cost Controls	BSCA 403	5	0	1	6			√	
GE 4	Students have to select from GE Basket		5	0	1	6			√	
SEC 2	Personality Development	BSCA 455	0	2	0	2			√	

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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CC 8: Advanced Food Production

Course Code: BSCA 401

Credits- 4L +2P

Course Objective: This course explores the kitchen management and the various corners of advanced food production in details that will enhance the concepts, organizational skills, time management emphasized. Readers of this course will find a great deal of new and revised material reflecting advances in culinary practices and techniques. The learner will gain an introduction into the field of food critique, photography and styling. It will enhance their culinary artistic skills and build on knowledge relating to food writing.

COURSE OUTCOMES (CO):

Sl. No	Course Outcome	Mapped modules
1	Understand & apply the provision of kitchen facilities, and the handling of foodstuffs.	M1,
2	Identify, assemble, construct, and apply complexity of the art of preparing food to be presented or plated. .	M2, M3, M4
3	Comprehend, distinguish analyse and apply the process of banquets according to the client demands.	M1, M2, M3, M4
4	Understand, articulate and apply & develop about the processes involved in organising a function from the perspective of an event coordinator	M1,M2, M3, M4
5	Remember, understand, develop apply the aim of the cooking process in a cook–chill system	M1, M3, M5

Theory- BSCA (T) 401

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Kitchen management Work Flow	12	25%	1, 4
Module 2	Food Styling	10	10%	1, 2, 3, 4
Module 3	Banqueting preparations	8	25%	1,2,3, 4
Module 4	Outdoor caterings concepts	10	20%	1, 2, 3
Module 5	Cook chill systems	8	20%	2,3,4
	Total	48		

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Module 1 – Kitchen Management Introduction to the kitchen management. Work flow- workflow and points of care, why flow of work, logical sequence of tasks, workflow importance, workflow for menu, workflow management. Staffing- understanding & creating human resource structure of a commercial kitchen, critical flow of staffing of any kitchen, strategic plan & human resource plan, additional factors of staffing, staffing guide, Planning for recruitment- advantage- data analysing, forecasting. Store Management- About store, function of store management. Indenting, production planning, new product development, uses of Molecular gastronomy, IT & AI technology in food production. **(Total Hours 12)**

Module 2 – Food Styling: Introduction to Food styling, Importance of aesthetic appeal, art sagacity and craftsmanship. Tips for dressing plates, tools requirement. The impact that food photography has on the food industry in relation to media and marketing channels. Investigate the creative food styles of chefs from past centuries and compare to modern day culinary experts. Critically examine photographic techniques in relation to food styling and design within the field of culinary arts. the principles of food writing and the visual aspect photography has to offer. **(Total Hours 10)**

Module 3 – Banquet Preparations: Introduction to organise banquets, Sequence of function planning, Event type, Client enquiry & response, Selling the venue, booking status, the planning stage, the event order, Payment option, Conducting the event, Conducting an evaluation of the event. **(Total Hours 8)**

Module 4 – Out Door Catering: The concepts and principles of Out Door Catering, Limitations of Menu planning, Preparation, holding and reheating of food, Concepts of on premises cooking, Checklist for outdoor catering, Planning for the function and execution. **(Total Hours 10)**

Module 5 – Cook chill systems:

The purpose of chilling food, Concept of Cook chill process, finishing kitchens, Distribution of cook chill and types of containers to preserve food. Cook freeze system, Preparation of food for freezing, storage of frozen food, transport of frozen food, reheating of frozen or cooked food. Advantages of cook freeze over cook chill. **(Total Hours 8)**

Practical- BSCA 491

Module Number	Headline	Total Hours	%age of questions	Bloom's Level
Module 1	Store Management and maintenance of stock	6	40%	1, 2, 3
Module 2	Equipment and their maintenance in bulk food operations	8	25%	2, 3, 4
Module 3	Menu examples in connection to the various types of banquets and thyme parties.	8	25%	3, 4, 5
Module 4	Preparing food for photography	6	10%	4, 5
	Total	28		

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Module 1 – Establish and implement Store management- Control systems on purchase, storage and issuing. Orders & Orderings, receiving –how to establish their documentations. Organising & administrating Stock taking **(Total Hours 6)**

Module 2 – Identification of equipment's and Fuels used in the quantity Kitchen with standard operating procedure, care and maintenance of each equipment, sanitization and fumigation procedures in kitchen. **(Total Hours 8)**

Module 3 – Planning, indenting and preparation of various types of menu in connection to the various types of banquets and thyme parties, Cooking, holding and serving food in bulk food operations **(Total Hours 8)**

Module 4 - Preparing food for photography, various standards and style of plating of food, lighting used in food photography, compositions of subject and background, editing required in food photography. **(Total Hours 6)**

Suggested Readings:

Dining Room & Banquet Management Vol- 1, 2, 3, 4- Anthony Strianese & Pamela Strianese.
Sitting The Table- Danny Meyar.
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
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasad

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CC9 - Contemporary Asian and World Cuisine

Code- BSCA 402

Credits- 4L+2P

Course Objective: The course is designed to provide a deep integrated knowledge on Food and culinary culture around the world and specifically different aspects of Asian Cuisine. Countries from eastern Asia, south-eastern Asia, Middle Eastern Asian countries. The learner will be able to remember, understand and apply the taught concepts and methods in curating world-class menus, different styles of cooking, themed menus, regional aspects in the development of the cuisine, influences of nature, business traveller, intruders and ruling kingdoms.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Be able to remember and understand Oriental and middle eastern cuisine, knowledge about different ingredients.	M1,M2
2	Be able to demonstrate and develop world class menus with the help of topics taught on Asian.	M1, M2,
3	Be able to make use of the knowledge gained in curating themed events, suggestive opinion in menu marketing.	M2,M3
4	Be able to impart the advantages of cheeses, sausages and curing processes in the menu creation.	M3,M4

Theory- BSCA (T) 402

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Japanese & Chinese Cuisine	12	25%	L1
Module 2	South Eastern Asian Culinary Culture	12	25%	L1, L2
Module 3	Middle Eastern Asian Cuisine	12	25%	L2,L3
Module 4	Most popular world cuisines that has a deep impact on the spread of culture around the world	12	25%	L2,L3
	Total	48		

Module 1: Japanese Cuisine – Different rice preparation, noodles preparation, Dashi, Kombu, Teriyaki, Yakitori, Takoyaki. Different Japanese Knives, Sashimi, Vegetable preparation, Tonkotsu. Chinese Cuisine - Different schools and traditions of Chinese Cuisine and Culture. Cantonese, Shanghai, Peking, Schezwan, Muslim influence, Mongolian influence, Tibetan influence on Chinese cuisine. Taoist principle of cooking. **(Total Hours 12)**

Module 2: South Eastern Asian Cuisine – Usage of different commodities in Thai cuisine, Vietnamese cuisine, Malaysian and Burmese Cuisine. Culinary culture of Indonesia and The Philippines. Different curry preparation, Seafood influence, different Asian dips and sauces. Korean Cuisine – Overview on famous Korean Foods. **(Total Hours 12)**

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Module 3: Middle Eastern Cuisine – Arabic Cuisine, festivals, culture. History and development of Arabic cuisine, Lebanese Cuisine, Iranian food. Breads, Meat preparation, Famous desserts. Influence Ottoman Empire, Roman Empire, Moroccan and Ancient Egyptian Influence. **(Total Hours 12)**

Module 4: Study of emerging World Cuisines like Mexican Cuisine, German Cuisine, American Cuisine, Caribbean Cuisine. The famous dishes of such cuisines, ingredients used, cooking method used, Impact of world trade and globalisation on food and food culture. **(Total Hours 12)**

Practical- BSCA 492

Module Number	Headline	Total Hours	%age of questions	Bloom's Level
Module 1	Practical understanding of the history of various Asian Cuisine	6	20%	L1, L2, L3
Module 2	Identification of equipment's and commodities used in the Chinese, Japanese Kitchen	6	25%	L2, L3, L4
Module 3	Preparation of different farinaceous dishes	10	40%	L3, L4, L5
Module 4	Different aspects of world cuisine with menu examples.	6	15%	L4, L5
	Total	28		

Module 1 - Practical understanding of the history of various Asian Cuisine, their unique factors, famous dishes, ingredients used, cooking methods and skills involved in preparation of food **(Total Hours 6)**

Module 2 – Identification of equipment's and commodities used in the Chinese, Japanese Kitchen, Classification of oriental equipment, Asian Culture and Food, Festival food, Culture related to food, Importance of Asian herbs and spices. **(Total Hours 6)**

Module 3 – Preparation of different farinaceous dishes, vegetable, meat, sauces, curries, dips, salads, and desserts from Lebanese and Arabic cuisine. **(Total Hours 10)**

Module 4 – Compilation and preparation of various menu from Chinese, Japanese and Thai cuisines. **(Total Hours 6)**

Suggested Readings:

The Professional Pastry Chef, Friberg
 The Wilton Ways of Cake Decorations, Hamlyn Publishing
 Chocolate, Carolyn Humphries
 International Cook Book, Cavendish House
 Time - Life Series - The Cooking of Various countries
 Food Around the World – Pearson

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CC 10: Principles of Food Legislation and Food Cost Controls
Course Code: BSCA 403
Credits – 5L +1T

Course Outcomes: The course is designed to learn how to protect public health and consumers' interest in relation to food. The regulation applies to all stages of production, processing and distribution of food and feed in domestic and industrial activities. It is also designed to understand the food cost of particular item on the menu. The course will cover an introduction on the total expenditure on food over a period of time. and to control cost, price, profit margins and provide information for formulating an effective pricing policy.

Sl. No.	Course Outcome	Mapped Modules
1	The learners will be able to understand Principles of food laws-acts regarding prevention of food adulteration	M1
2	Be able to make use of and utilise the knowledge of Shops and Establishment act, Consumer Protection act, Environment protection act.	M2
3	Be able to test for the Laws relating to hygiene, Sanitation and Adulteration	M2, M3
4	Be able to explain and evaluate the Control Process and Management Objectives	M2, M4
5	Be able to compile the Financial Statement Analysis	M2, M3, M4

Modules	Headline	Total Hours	% of Questions	Blooms Level
M1	Food Legislation	8	25	1
M2	Shops and Establishment act, Consumer Protection act, Environment protection act.	15	25	1,2
M3	Laws relating to hygiene, Sanitation and Adulteration	14	15	2, 3
M4	The Control Process Management Objectives	15	25	2, 3
M5	Financial Statement Analysis	8	10	3, 4
		60	100	
	Tutorial	16		
	Total	76		

Module: 1

Food Legislation Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK
(Total Hours 8)

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Module :2

Shops and Establishment act: introduction-definition-adult-family-commercial establishment employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.

Consumer Protection act: consumer protection councils, procedure for redressed of grievances

Environment protection act: powers of the central Govt. prevention and control of environment pollution **(Total Hours 15)**

Module: 3

LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION what is food adulteration laws for prevention of it in India - ISI standard, The Prevention of Food Adulteration Rules, 1955, prevention of food adulteration act, Food Safety and Standards Authority of India (FSSAI), AGMARK. **(Total Hours 14)**

Module 4

The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report. Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing, Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labour Costs; Cost Control & Information Systems & Cost Control Technology/ Software **(Total Hours 15)**

Module: 5

Income Statement Analysis, Overview of Financial Reporting, Financial Statement Analysis, and Valuation, Benchmarking Costs, Financial Statement Analysis; Objectives, Importance and Limitations. Budgeting: The budgetary process, types of Budget, Working Capital, Cash Controls, Management & Collection of Cash **(Total Hours 8)**

Reference Books:

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

Food and Beverage Costing by Jagmohan Negi

Mercantile law - N. D. Kapoor

Mercantile law- S.P. Iyengar

Principles of Business Law - Aswathappa .K

Business Law - M. C .Kuchal

Bare Acts of respective legislation, Shops and Establishments Act.

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SEC 2: Personality Development
Course Code: BSCA 455
Credits- 2P

Course Objective: The course is designed to provide a platform through this module, to prepare the students for overall personality development in terms of grooming, public speaking, group discussion techniques, telephone etiquettes, business communication and interview etiquettes. The primary objective is to make the students ready for on Campus / Off-campus recruitments.

Sl	Course Outcome	Mapped modules
1	Be able to relate and utilize the basic concepts related to grooming, self-hygiene, personality development and business communication.	M1,M2
2	Be able to remember & apply the practices of group discussion, telephone etiquettes and inter personal skills.	M1, M2
3	Be able to demonstrate and make use of techniques of CV writing, interview skills & techniques.	M2, M3

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Personality Development & Business Communication.	8	30%	1, 2, 3
Module 2	CV Writing & Group Discussions.	10	30%	1, 2, 3
Module 3	Interview Techniques.	10	40%	1, 2,3
	Total	28		

Module 1: Personality Development & Business Communication - Personality and self-concept, Elements of Personality, Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body Language -use and misuse, Art of good Conversation, Art of Intelligent Listening, Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking (**Total Hours 08**)

Module 2: CV Writing & Group Discussions - Team behaviour, how to effectively conduct yourself during GD, do's and don'ts, clarity of thoughts and its expression, Thumb rules, voice modulation, tone, do's & don'ts, manners and accent, Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc. at work place (**Total Hours 10**)

Module 3: Interview Techniques - Self-planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions, time- keeping, grooming, dress code, document portfolio, frequently asked questions and their appropriate answers, self- introduction, panel addressing, mental frame-work during interviews, presentation skills (**Total Hours 10**)

Suggested Readings:

1. Personal Management and Human Resources By: C.S. VenkataRatanam and B.K.Srivastava Published By:TataMcgraw Hill Publishing Ltd. NewDelhi
2. Human Behavioural Work By: Keith Davis Publisher: Tata Mcgraw Hill Publishing Ltd. New Delhi
3. I'm OK, You're OK By: Thomas A. Harris Published By: Pan Books, London and Sydney
4. Pleasure of your Company By: Ranjana Salgaocar Published By: Pyramid Publishers, Goa
5. How to get the job you want By: Arun Agarwal, Published By: Vision Books, New Delhi