

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

Semester: VI

BSCA 601:

Kitchen Facilities Planning (TH)

Credit: 2

Topic	Hours
ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing guest room energy costs, reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy management and conservation systems.	08
BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators, storm water drainage systems, utilities, landscaping and grounds.	08
FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas, storage areas, kitchen, office space, sample blue print.	08
KITCHEN AND STORES PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational criteria, budget, preliminary schedule, site design, Hotel design, guest rooms and suites, lobby, food and beverage outlets, function areas, recreational facilities, back of the house areas.	08
Perishables and Non Perishables; Hot and Cold Servings	08

TEXT BOOKS AND REFERENCES:

1. Hospitality Facilities management and Design

By: David M. Stipanuk, Harold Roffmann

Published: Educational Institute, AHMA

2. How things work-The Universal Encyclopedia of Machines,
Volume 1&2

3. The Management of Maintenance and Engineering Systems in the Hospitality Industry

By: Frank D. Borsenik & Alan T, Stutts

Published: John Willey & Sons Inc. NY

4. Air Conditioning Engineering By: W.P. Jones Published: English Language Book Society/Edward Arnold

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BSCA 602:

Environmental Consciousness (TH)

Credit: 2

Topic	Hours
Introduction and development of environmental message to Staff - raise awareness build commitment, provide support, reward efforts, celebrate success Business partners - coordination Guests - participation Community - sponsorship, urban beautification, alternate energy sources	08
Waste Management - Why manage waste Recycling Non hazardous energy separation Energy and waste conversion – Introduction, Energy efficiency action plan Assessing current performance, Energy conservation measures Guidelines for major use areas, Making decision about investments Evaluation of new technology	08
Indoor air quality Potential sources of air pollution Improving indoor air quality Costs External air emissions, Sources, Effects, Hotels and air pollution	08
Noise - Introduction Problems of noise , Program for tacking noise Hazardous materials – Definition, Sources Hazards, Dealing with hazardous materials	08
Energy Conservation (Solar Energy); Water and Waste Management (Manage waste, Solid Waste, Recycling, Sewage Treatment Plant, Water Harvesting); Food Hazards	08

Reference book:

Environmental Management for Hotels, Butterworth & Heinemann.

Eco-informatics; Dr S. K. Agarwal APH Publication

Environmental Chemistry by A. K. Dey New Age Publishers.

Environmental Science By S.C. Santra Kalyani Publishers

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BSCA 603

Entrepreneurship and Restaurant Start up

Credit : 2

Sl. No.	Topics	Lecture Hours
1.	An Overview of Entrepreneurs and Entrepreneurship	3 Hours
2.	Starting Your Small Business <ul style="list-style-type: none">• Forms Of Ownership• Becoming An Owner	5 Hours
3.	Planning, Organizing And Managing	6 Hours
4.	Obtaining The Right Financing	4 Hours
5.	Developing Marketing Strategies Promotion And Distribution	6 Hours
6	Managing Human Resources Employee Relationships	8 Hours
7	Basic Financial Planning	8 Hours

Recommended Books:

- 1) ALL in BY Bill Green
- 2) Tools Of Titans By Tim Ferriss
- 3) Disrupted By Dan Lyons
- 4) How to build a Subscription Business
- 5) Interpersonal Skills For Entrepreneurs
- 6) Starting A Business From 0 in the Digital Era By Jason Allan Scott

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BSCA 604:
Food Safety Management(TH)
Credit : 2

Topic	Hours
UNIT I Standard Operating Procedures Preparing scope, quality policy and quality objectives of food processing company, Defining Standard operating procedure – purpose- Format - developing and implementing, effective writing. SOP for purchasing raw materials, receiving raw materials, storage, cleaning, holding, cooling, freezing, thawing, reheating, personal hygiene, facility and equipments. Systems in laboratory accreditation ; Food as a tourism Product	10
UNIT II Audit Check List Preparation of HACCP based SOP checklist - personal hygiene, food preparation, hot holding, cold holding, refrigerator, freezer and milk cooler, food storage and dry storage, cleaning and sanitizing, utensils and equipments, large equipments, garbage storage and disposal and pest control.	05
UNIT III Pre-requisite Program Good Manufacturing Practices - Personal hygiene – occupational health and safety specification, Food Plant Sanitation Management - Plant facilities construction and maintenance - exterior of the building- interior of the building- equipments. Storage, transportation, traceability, recalling procedures, training.	10
UNIT IV HACCP principle Conduct a hazard analysis, CCP identification, establish critical limits for each CCP, establish CCP monitoring procedures, establish corrective actions procedures, establish procedures for HACCP verification and validation, documenting the HACCP Program.	10
UNIT V Implementation of HACCP and conducting audit HACCP for jam, biscuit, bread, dairy, meat, fish and egg industries. Conducting of open meeting and close meeting in auditing, preparation of audit reports for different department-audit exercise	10

References:

1. Andres Vasconcellos J. 2005. Quality Assurance for the Food industry - A practical approach. CRC press.
2. 2. Inteaz Alli. 2004. Food quality assurance - Principles & practices. CRC Press. New York.
3. 3. Sara Mortimore and Carol Wallace. 2013. HACCP - A practical approach. Third edition. Chapman and Hall, London.
4. 4. Roday, S. 1998. Food Hygiene and Sanitation, Tata McGraw-Hill Education.

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BSCA 605A

Food Photography and Presentation

Credit: 4

Class 1: Selection of right Camera & Lens for Food Photography

Class 2: Understanding Exposure

Class 3: Fundamentals of Light

Class 4: Setting up Lighting for Food – Outdoor & In-Studio

Class 5: Composition & Framing

Class 6: Choosing right Surface, Dish, Props etc. for shooting

Class 7: Different Food Shooting - on location / in studio

Class 8: Different Food Shooting - on location / in studio

Class 9: Different Food Shooting - on location / in studio

Class 10: Post Production

BSCA 605 B

Institutional, Hospital and Industrial Catering

Credit: 4

Objectives: To impart to the students, skills, knowledge and attitudes required to plan, organize, produce and cost various catering functions in Institutional, Hospital and Industrial catering operations.

Quantity Food Production: Introduction to Industrial, Hospital and Institutional Catering, Staff Organization, Kitchen Lay- Out, Preparation, Cooking, Processing, holding and storage problems and adjustments. Specific equipment used in Quantity Food- including food transportation equipment.

Adapting Recipes: Standardizing, Cooking Times. Indenting and Costing, Mass Purchasing, Convenience products,

Principles of Menu Planning: Study of menus for various types of quantity food outlets (Industrial, Hospital and Institutional services)

Suggestive Book List

Text book:Thangam E. Philip MODERN COOKERY FOR TEACHING AND THE TRADE Orient Longmans Ltd , Bombay –Calcutta- Madras- New Delhi.

K.Arora THEORY OF COOKERY.

References:Morr&Irmette Michigan state University INTRODUCTORY FOODS McMillan & Co.

Osse Hughes INTRODUCTORY FOODS The Macmillan & Co. N. York.

H.Sweetman& l. Mackeller FOOD SELECTION &PREPARATION John Wiley & Sons inc. New York, London, Sydney.

BSCA 605C

Confectionary, Chocolaterie and Sugar Craft

Credit : 4

Confectionary: Technology & Principals applied in Confectionary, Equipment's used in Confectionary, Role of Ingredients in confectionary, Basic syrup, Cream & Sauce, Custard, Pudding, Mousse & Soufflés, Frozen Dessert, Fruit Dessert, Dessert Presentation.

Chocolateries:History, Production of Chocolate, Types of Chocolate, Effect of chocolate on health, Techniques of working with chocolate, Chocolate decoration.

Sugar craft:Tools for Sugar work, Various types of sugar used in sugar work, Boiling syrups for sugar works, Spun Sugar & Caramel Decorations, Poured Sugar, Pulled sugar and Blown sugar, Use of Isomalt.

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Suggestive Book List:

Professional Baking by Wayne Gisslen (Fourth Edition).

Professional Baking- American Culinary Institute.

A professional text to Bakery & Confectionary by John Kingslee.

BSCA 691

Art of Garde Manger (Pr)

Credit: 2

Preparation of various simple and compound Horsd'oeuvres

: Simple salads - 5 varieties

Compound Salads:

Fruit based - 5 varieties

Fish based - 5 varieties

Meat based - 5

varieties

Vegetable based - 5 varieties

Preparation of salad dressings – 5 varieties

Butchery :

- a) Lamb and Mutton – Demonstration of jointing mutton carcasses.
- b) Deboning of mutton leg and shoulder.
- c) Curry cuts and boti kababs.
- d) b) Pork – Demonstration and preparation of pork chops, deboning of pork leg.
- e) c) Fish – cuts of fish and its use in cold buffets.
- f) d) Poultry – Dressing, trussing and deboning.

BSCA 692

Food & Beverage Alcoholic & Non Alcoholic (Pr)

Credit: 2

Preparation of various Cocktails & Mocktails :

Whisky Based - 5

varieties Rum based - 5

varieties Gin based - 5

varieties Vodka based - 5

varieties Tequila based -

5 varieties Mocktails – 10

varieties

Gueridon Service: Crepe suzette; Banana Flambe; Rum Omelette; Flaring

BSCA 681

Research Project

Credit: 2