

Maulana Abul Kalam Azad University of Technology, WB
(Formerly known as West Bengal University of Technology)
Proposed Syllabus for B.Sc. in Culinary Science
Effective from academic session 2023-24

Semester 1

**BSCS101 & 191- Basics of Food and Beverage
Production**

Course Objective: The course is designed to provide a preliminary knowledge and skills of culinary arts. Students will be able to understand & develop basics of culinary arts, which will promote them to next level.

Sl	Course Outcome (CO)
1	Remember and Understand the history of various cuisine of the world and their unique factors and skills involved
2	Remember and explain the level of skill, Attitude and Hygiene in the hospitality kitchen
3	Outline and illustrate kitchen Hierarchy, Duties and Responsibilities of Kitchen staff
4	Articulate and identify the commodities used in food production, their quality requirement, procurement and storage
5	Categorize & demonstrate of equipment and of cooking methods, and their objectives.
6	Application of basic techniques of cooking

Theory- BSCS 101

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	10
CO2	1,2	M1,M2	20
CO3	1,2	M2,M3	25
CO4	2,3	M4,M5,M6	20
CO5	2,3	M1,M4,M5,M6	15
CO6	2,3	M2,M4,M5,M6	10

Practical BSCS191

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	15
CO2	1,2	M1,M2	10
CO3	1,2	M2,M3	10
CO4	2,3	M4,M5,M6	15
CO5	2,3	M1,M4,M5,M6	20
CO6	2,3	M2,M4,M5,M6	30

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Paper: Basics of Food and Beverage Production

Credits-3T+2P

Module 1 – Culinary History: Origin of modern cookery, concept of Continental, International and Indian Cuisine, Evolution of French cuisine, Famous Chefs in History, Nouvelle cuisine and cuisine Minceur, Culinary terms. (8 Hours)

Module 2 – Levels of Skill, Attitude and Hygiene in Kitchen: Levels of skill in kitchen, Attitude of Kitchen personnel, Kitchen uniform, Food storage, Food borne illness, garbage disposal, sanitization of workplace equipment and personnel in kitchen, hygiene standards for personnel and environment, fundamentals of HACCP. (10 Hours)

Module 3 –Culinary Brigade: Kitchen hierarchy, classical brigade, Modern day staffing in various category of hotels, duties and responsibilities of kitchen personnel, co-ordination with other departments. (10 Hours)

Module 4 – Commodities: Vegetables, Fruits, Mushrooms, Milk and milk product, herbs, Cereals, Rice, Pulses, Flour, Thickening agents, Eggs, Salt, Sugar, Fats and Oils, Raising agents, fish, meat and poultry. Identification of commodities (12 Hours)

Module 5 – Equipment and Methods of Cooking: Equipment identification maintenance and care, Hygiene – Kitchen etiquettes, Practices & knife handling. (4 Hours)

Module 6 -Preliminary Culinary Techniques: Basic cutting of vegetables - dices, cubes, shred, mirepoix, Brunnoise, Paysanne, Mignonette, Jardiniere, Macedoine, Julienne, Egg cookery, methods of cooking, Blanching of Tomatoes and Capsicum, Preparation of concasse, Boiling (potatoes, Beans, Cauliflower), Frying – (deep frying, shallow frying, sautéing), Braising, Starch cooking (Rice, Pasta, Potatoes). (16 Hours)

Suggested Readings:

- Cooking Essentials for the New Professional Chef - Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto & W K H Bode Publisher: Butterworth- Heinemann
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton & Cessarani
- Practical Professional Cookery By Kauffman & Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Palsom
- Theory of Catering By Kinton & Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

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BSCS102 & 192 Basic of Food & Beverage Operation

Course Objective: The course is designed to provide a thorough knowledge and skills of foundation ingredients in culinary arts like stocks, soups and sauces. They will also gain knowledge and skill of foundation bakery products like breads, cookies, biscuits and puddings.

Sl	Course Outcome (CO)
1	Understand about stock their classification, uses and storage
2	Understand about various soups, their presence in menu, garnish & service
3	Understand & memorise the sauces, techniques of preparations' and usefulness,
4	Understand about the commodities used in bakery and basic bakery products
5	Understand & know the application of process and ingredients used in custards and puddings
6	Understand & know the application of process and ingredients used in cakes and chocolate products

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Theory: BSCS 102

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	15
CO2	2,3	M1,M2	20
CO3	2,3	M1,M3	20
CO4	2,3	M4,M5	20
CO5	3,4	M4,M5	10
CO6	3,4	M5.M6	15

Practical:BSCS192

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	10
CO2	1,2	M1,M2	10
CO3	1,2	M1,M3	15
CO4	2,3	M4,M5	15
CO5	2,3	M4,M5	20
CO6	2,3	M5.M6	30

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Credits: 3L+ 2P

Module 1 – Stocks: Definition, Classification and types of Stock, basic ingredients used in stock making and their roles, uses of Stock in modern day cookery, Storage of Stocks. (8 hours)

Module 2 – Soups: Definition, classification of soups, importance of soups in menu, basic ingredients and thickening agents used in soups, Preparation of soups and garnishes and accompaniments of soup (10 Hours)

Module 3 –Sauces: Mother Sauces and derivatives, uses and characteristics and importance of sauces, thickening agents used in sauces, other types of sauces. Preparation of Mother Sauces and derivatives, uses, thickening agents used in sauces, butter and special sauces (12 Hours)

Module 4 – Fundamental Bakery: Role of various basic ingredients in bakery, bakery terms, basic methods of bread making, various types of bread and international breads, quick breads, Demonstration & Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche, cookies and biscuits, muffins and breakfast rolls, Demonstration and Preparation of simple cookies like Nan Khatai, Golden Goodies, Melting moments, Chocolate chip Cookies.(12 Hours)

Module 5 – Custards and Puddings: Basic custard mixtures, Crème Anglaise / Pastry Cream, Various types of custards and puddings, Caramel Custard, Bread and Butter Pudding, Soufflé – Lemon / Pineapple, Mousse (Chocolate Coffee), Bavaroise, Diplomat Pudding, Albert Pudding (8 Hours)

Module 6 –Basic cakes and Chocolate: Basic Cake mixtures, methods of making sponge, sponge and Icing Assembly, Demonstration & Preparation of Simple and enriched Cakes, Sponge, Genoese, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira, Chocolate, Handling Chocolate Tempering, the function of Chocolate in Bakery and Confectionary. (10 Hours)

Suggested Readings:

- Cooking Essentials for the New Professional Chef - Food Production Operations: Parvinder S Bali, Oxford University Press
- Professional Baking, Wayne Glasslen
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton&Cessarani
- Practical Professional Cookery By Kauffman &Cracknell
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