

**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-II**

**BSCS201 & 291 – INDIAN REGIONAL CUISINE**

**Credit- 3L+2P**

**Course Objective:** The course is designed to provide basic knowledge and skills about Indian regional cuisine. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to understand the advanced knowledge and skill in the subject.

Sl. No.	Course Outcome (CO)
1	Remember and understand the history of various regional cuisines of India, their unique factors and skills involved
2	Remember and apply the level of skill required to prepare Indian regional food using various equipment, tools and basic ingredients
3	Outline and illustrate the skills and knowledge of preparing various Indian masalas, pastes and gravies
4	Articulate, identify and remember the various styles of food from various parts of India
5	Understand, remember and apply the knowledge and skills required for preparation of various fusion cuisine popular in India
6	Application of basic techniques required for preparation of Indian sweets, knowledge of various beverages in India.

**THEORY- BSCS201**

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			<b>100</b>

**Practical – BSCS 291**

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	15
CO3	1,2,3	M3, M2	15
CO5	1,2,3	M4, M5	40
CO6	2,3	M5,M4	20
			<b>100</b>

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**Indian Regional Cuisine Theory**

**Credits – 3**

**Module 1** - Introduction to Indian Cuisine, growth of Indian cuisine, Introduction to various methods of Indian cookery, Development of Indian cuisine, Ancient, Medieval and modern history of Indian cuisine.

**Module 2** - Equipment and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

**Module 3** - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

**Module 4** - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India.

**Module 5** - Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian.

**Module 6** – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

**Suggested Readings:**

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

Indian Cuisine by Prasa

**Indian Regional Cuisine Practical**

**Credits – 2**

**Module 1** - Practical understand the history of various regional cuisines of India, their unique factors and skills involved

**Module 2** – Identification of equipments and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

**Module 3** - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

**Module 4** - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations. Preparation of Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian. of Indian fusion dishes,

**Module 5** – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

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**Suggested Readings:**

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  
 Indian Cuisine by Prasad

**BSCS202 & 292- FOOD & BEVERAGE STUDIES**

**Credit -3L +2P**

**Course Objective:** The course is designed to provide preliminary knowledge and skills of Food and Beverage service. They will develop an insight into the growth of Catering Industry; understand the different components of the catering industry, the functions of various departments of a hotel and their relationship with Food & Beverage service department, in order to acquire professional competence at basic levels in the principles of Food service and its related activities. They will also acquire the requisite technical skills for competent service of Food and Beverage

Sl. No.	Course Outcome (CO)
1	Explain the Professional Attributes and Competencies of the Food and Beverage Service Personnel
2	Identify and Classify Food and Beverage equipment and their usage
3	Outline and illustrate the food and beverage service department hierarchy and explain their duties and responsibilities '
4	To differentiate the types of outlets and demonstrate the different styles of service
5	Demonstrate and understand the principles of Reservation Systems in Restaurant
6	Classify non-alcoholic beverages and demonstrate the service standards

**Theory- BSCS 202**

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	25
CO5	2,3	M4	10
CO6	2,3	M5	20
			<b>100</b>

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**Practical- BSCS 292**

<b>Course Outcome</b>	<b>Blooms Level (if applicable)</b>	<b>Modules</b>	<b>%age of questions</b>
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	30
CO5	2,3	M4	25
			<b>100</b>

**Food & Beverage Studies Theory**  
**Credits-3**

**Module 1** - Departmental Organization & Staffing, Organization of F & B Department of a Hotel, Typical hierarchy of a dining room brigade (English & French), Attributes & Competencies of F & B Personnel, Duties and responsibilities of F & B Staff

**Module 2** - 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

**Module 3** - Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

**Module 4** - 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

**Module 5** - Non Alcoholic Beverages: Classification, Types and service

**Reference Readings:**

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

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**Food & Beverage Studies Practical**

**Credits – 2**

**Module 1** – Practical knowledge of Organization & Staffing, Organization of F & B Department of a Hotel, Typical hierarchy of a dining room brigade (English & French), **Module 2** - Identification of 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

**Module 2** – Practical knowledge of Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

**Module 3** - Restaurant / Coffee Shop table 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

**Module 4** - Services of Non Alcoholic Beverages: Classification, Types and service

**Reference Readings:**

Food & Beverage Service – R. Singaravelavan - Oxford University Press  
Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower  
Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson  
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