

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

BSCS301 – International Culinary & Baking Skills

Credits- 3

Course Objective: This course explores the use of indigenous ingredients in the preparation of traditional and the contemporary International culinary & baking specialities. Items prepared in the kitchen build upon established culinary principles' are applied to International cuisine. Timing and organizational skills emphasized.

Sl. No.	Course Outcome (CO)
1	Prepare students for externship/internship by maintaining a working atmosphere and professional environment.
2	Remember and understand the history of various countries cuisines, their unique factors and skills involved. Define the fundamentals of International Cuisine.
3	Define and use common kitchen terminology and vocabulary.
4	Define and use proper methods and techniques when applying all basic fundamental standards of cooking & baking.
5	Define and apply safe standards of food preparation, sanitation while working in a food production environment.
6	Demonstrate planning, timing, and preparation of a complete meal, including a soup, appetizer, and entrée while emphasizing their commitment to quality and excellence.

Theory – BSCS301

Course Outcome	Blooms Level	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
			100

Module 1 - Introduction to International Cuisine, growth of International food and bakery industry in India, Culinary History an evolution - time line Prehistoric to 19th century. Origin of professional food production, Classification of Cuisine. Various colonial influences. **(6 Hours)**

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Module 2 - Equipment and Fuels used in continental Kitchen & Bakery, Classification of equipment. Cooking method follows in hospitality kitchen. **(6 Hours)**

Module 3 – Stock, Soup, Sauce, Pastes, Marinades, Dressings, seasonings of international cuisine. Regional / Provincial cuisine of Europe- French, Italy, Spain, English, Australian, American, Cajun, Oriental cuisine, etc. **(10 Hours)**

Module 4 – Basic principle. Steps of baking. Formulas, measurements, Baking Method, familiarisation with the equipment and machineries used in bakery. Mechanical and electrical equipment. **(8 Hours)**

Module 5 – Understanding and handling of ingredients. Wheat Flour Other Flours, Meals, and starches Sugars, Fats, Milk and Milk Products, Eggs, Leavening Agents, Gelling Agents, Fruits and Nuts, Chocolate and Cocoa, Salt, Spices, and Flavourings'. **(10 Hours)**

Module 6 – Basic knowledge about dough, fermented dough and plain dough understanding various yeast dough, artisan bread, breads and pancake, Basic Syrup, Creams & Sauces. Recipes of different doughs and bread. **(8 Hours)**

Practical – BSCS391

Credit:2

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1, M2	10
CO2	2,3	M2, M3	15
CO3	2,3	M3, M2	15
CO5	2,3,4	M4, M5	40
CO6	2,3,4	M4,M5	20
			100

Module 1 - Understand the history of various regional cuisines of Europe, their unique factors and skills involved **(4 Hours)**

Module 2 – Identification of equipment's and tools used in the continental Kitchen. Cutting of vegetables, Fish, Poultry and meet. **(4 Hours)**

Module 3 – Identification & Application of various cooking methods. Preparing bases of Continental kitchen- Stock, Sauce, Glaze, Marinades with menu example. **(10 Hours)**

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Module 4 - Identification and application of basic bakery ingredients. Preparation of various yeast product type- lean dough, Rich dough, roll in dough, Steps in yeast dough production, **(6 Hours)**

Module 5 – Types of Dough making process- straight dough method, Sour Dough method, Sponge Dough method, delayed salt method, **(4 Hours)**

Suggested Readings:

Modernist Cuisine- History & Fundamental volume 1 & 2.

By Natahn Myhevoid, Chris Young, Maxim Bilet

Professional Baking- *Wayne Gisslen*

Larousse Gastronomique

Professional Text Book on Bakery & Confectionary- *Jhon Kingslee*

The World Encyclopedia COOKING INGREDIENTS- *Christine Ingram*

Guide to Modern Cookery- *Auguste Escoffier*

Professional Cooking- *Wayne Gisslen*

Mastering Art & Craft - Baking & Pastry – The Culinary Institute of America

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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BSCS302 – INDIAN REGIONAL CUISINE AND QUANTITY FOOD PRODUCTION

Credits- 3

Course Objective: The course is designed to provide basic knowledge and skills about Indian regional cuisine and its application in bulk food production. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to apply the knowledge and skill in preparing quantity food.

Sl. No.	Course Outcome (CO)
1	Remember and understand the concept of breakfast preparations 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 cereals, pulses, meat, fish and vegetables.
3	Outline and illustrate the skills and knowledge of preparing various Indian snacks and starters, in accordance to regional cuisines.
4	Remember and apply the level of skill required to prepare Indian Tandoori food using various cereals, meat, fish, milk products and vegetables.
5	Understand, remember and apply the knowledge and skills required for preparation of Indian food in bulk in relation to Institutional, Industrial and Functional catering.
6	Application of basic techniques required for preparation of Indian rice, bread, main course, accompaniments and sweets in bulk quantity.

Theory – BSCS302

Course Outcome	Blooms Level	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
			100

Module 1 - Introduction to Indian breakfast cookery, concept of breakfast in various Indian regional cuisine, Introduction to various methods of Indian breakfast cookery, Modern development of Indian breakfast in accordance to international influence. **(6 Hours)**

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Module 2 – Indian staple food, cereals, pulses, meat, fish, vegetables used in daily diet in various regional cuisines, Various Indian breads and dough, Nutritive components of Indian staple food, Role and uses of various herbs, spices and condiments in Indian regional cuisine. **(10 Hours)**

Module 3 – Concept of Indian snacks in Indian food, various marinades, batters and accompaniments used in Indian snacks, Regional specialities in Indian snacks, Recent development in fusion snacks in relation to International influence and modern trends. **(10 Hours)**

Module 4 – History, basic concept, types, uses and importance of Tandoor, Meat, fish and vegetable cookery in Tandoor, Various marinades used for Tandoor cooking, Indian breads cooked in Tandoor, Famous Tandoori dishes and their accompaniments, Curing of Tandoor, Uses of Tandoor in various Indian regional cuisine. **(10 Hours)**

Module 5 – Introduction to the concept and types of Quantity food production, Staff organisation and Kitchen layout in Quantity food operations, Methods and equipment used in processing, cooking, holding, transportation and storage of food cooked in bulk.

(6 Hours)

Module 6 – Introduction to mass purchasing techniques in Quantity food production, Menu planning, types of menu and standardization of recipes in bulk food preparation, Bulk food preparation in context to Indian regional recipes. **(6 Hours)**

Practical – BSCS392

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1	15
CO2	2,3	M2	15
CO3	2,3	M1, M2	15
CO4	2,3	M2, M3	25
CO5	2,3	M2, M4	15
CO6	2,3	M2, M4	15
			100

Module 1 – Preparation of Indian breakfast, Speciality dishes of breakfast in various Indian regional cuisine, Modern development of Indian breakfast in accordance to international influence, Preparation of various Indian Snacks.

(7 Hours)

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Module 2 – Preparation of various Indian rice and bread items with vegetable, pulses and non-vegetarian accompaniments, Preparation of 3 course menu based on Indian regional cuisine. **(7 Hours)**

Module 3 – Preparation of different tandoori dishes in context to breads, kebabs, vegetarian and non-vegetarian, main course dishes, marinations, accompaniments for tandoori food. **(7 Hours)**

Module 4 – Bulk food cookery in context to Institutional catering, Buffet and functional catering, preparation of 3 course and 5 course menu in bulk. **(7 Hours)**

Suggested Readings:

Theory of Catering, Mrs. K.Arora, Frank Brothers
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient
Longman
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
Tandoor by Ranjit Rai