

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WEST BENGAL
(Formerly West Bengal University of Technology)
Syllabus of B. Sc in Culinary Science
(Effective from 2023-24 Academic Sessions)
Semester-IV

BSCS 401 Advanced Food Production

Credit:3

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.

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.

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.

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.

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.

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BSCS491 Advanced Food Production

Credit:2

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

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.

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

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.

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BSCS 402 Contemporary Asian and World Cuisine

Credit:3

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.

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.

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.

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.

BSCS 492 Contemporary Asian and World Cuisine

Credit:1

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

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.

Module 3 – Preparation of different farinaceous dishes, vegetable, meat, sauces, curries, dips, salads, and desserts from Lebanese and Arabic cuisine.

Module 4 – Compilation and preparation of various menu from Chinese, Japanese and Thai cuisines.

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BSCS403 & 493 Advance Front Office & Accommodation Management – I

Theory: 3 Credit

Practical: 1 Credit

Course Contents:

Unit – 1

Accommodation Sector: - Introduction, Concept, and its importance; Types &

Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Organisation Structure of Hotels; Origin, growth and development of Hotel Sector in India. (ITC, The Taj Group, The Oberoi Group), Foreign Hotel Chains in India – Hilton, Marriott, Hyatt

Unit – 2

The Guest Accommodation: Guest Rooms, Types, Layouts, Salient Features,

Description, Guest Room amenities, supplies and services, Floors, Guest Safety on Floors, Guest Safety Procedures during Fire, emergencies

Unit – 3

Hotel Front Office : Front Office Introduction, Functions and its importance, Different sections of the front office department and their layout and importance – Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier, Inter and Intra- department coordination. Organisation structure of Front Office, Key Responsibilities, Job Descriptions, Attributes of Front Office Personnel, Uniform and Grooming Standards.

Unit – 4 Hotel Housekeeping: Introduction, Meaning and definition Importance of Housekeeping, Sections of Housekeeping, Responsibilities of the Housekeeping department, a career in the Housekeeping department. Housekeeping Department: Organizational framework of the Department (Large/Medium/Small Hotel), Role' of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff – skills of a good Housekeeper, Inter departmental Coordination with more emphasis on Front office and the Maintenance department, Hygiene and Grooming Standards of Housekeeping Personnel

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Practical BSCS 493

- ☐ Understanding Personal Hygiene Grooming Standards
- ☐ Understanding Layouts of Front Office and Housekeeping.
- ☐ Familiarisation with equipments and tools
- ☐ Rooms layout and standard supplies. (Amenities)
- ☐ Role play for check in and Check out
- ☐ Hotel terminology

Suggested Readings:

- Development of Hotels and Resorts - S.G. Krishna Murthy: Khanna Publishing House.
- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Security Operations By Robert McCrie, Publishe: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana& Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).
- Managing Computers in Hospitality Industry – Michael Kesavana&Cahell.
- Front Office Operations – Colin Dix & Chris Baird.
- Front Office Operation Management- S.K Bhatnagar, Publisher: Frank Brothers
- Managing Front Office Operations ByKasvan& Brooks