



**MGM University**  
**Chhatrapati Sambhajnagar**

**Name of Faculty – Management & Commerce**

**Name of Institute – Institute of Hotel Management**

**Name of Department – Hotel Management**

**CURRICULUM BOOKLET**

(With effect from Academic year 2024-25)



## MGM University

### Vision

- To ensure sustainable human development which encourages self-reliant and self-content society.
- To promote activities related to community services, social welfare and also Indian heritage and culture.
- To inculcate the culture of non-violence and truthfulness through vipassanna meditation and Gandhian Philosophy.
- To develop the culture of simple living and high thinking

### Mission

- To impart state of art education and technical expertise to students and give necessary training to teachers to create self-reliant society for future.
- To encourage students to participate in Indian and International activities in sports, literature, etc. so that future generation becomes base for free and liberal society
- To educate students in areas like Management, Finance, Human relations to inculcate philosophy of simple living and high thinking value of simple economic society.
- To inculcate culture of non-violence and truthfulness through Vipassana.
- To sustain activities of Indian culture (viz. classical dance, music and fine arts) through establishing institutes like Mahagami, Naturopathy, etc.



## विद्यापीठगीत

अत्त दिप भव भव प्रदिप भव,  
 स्वरूप रूप भव हो  
 ज्ञान सब्ब विज्ञान सब्ब भव,  
 सब्ब दिप भव हो  
 अत्ताहि अत्त नो नाथो,  
 अत्ताहि अत्त नो गति  
 अत्त मार्गपर अप्रमादसे है तुझे चलना  
 सब्ब का कल्याण हो,  
 वो कार्यकुशल करना  
 सब्ब का उत्तम मंगल, पथप्रदर्शक हो  
 अत्त दिप भव भव प्रदिप भव,  
 स्वरूप रूप भव हो  
 ज्ञान सब्ब विज्ञान सब्ब भव,  
 सब्ब दिप भव हो  
 बुद्धमं शरनं गच्छामि:  
 धम्मं शरनं गच्छामि:  
 संघं शरनं गच्छामि:



### Programs offered at IHM

Undergraduate Programmes	Postgraduate Programmes	PhD Programmes	PG Diploma / Diploma Programmes	Certificate Programmes
B.Sc. (Hotel Operations and Catering Services) / B.Sc. (Hons) / B.Sc. (Hons) with Research	M.Sc. (Hotel Operations and Catering Services)	-	Post Graduate Diploma in Hotel Operations	-
B.Sc. (Culinary Arts) / B.Sc. (Hons) / B.Sc.(Hons) with Research	-	-	Diploma Program in Hotel Operations	-
BBA in Aviation, Hospitality , and Travel & Tourism Studies / BBA (Hons) / BBA (Hons) with Research	-	-	Diploma Program in Bakery & Patisserie	-
-	-	-	-	-





**Name of Program** – B. Sc. (Culinary Arts) / B. Sc. (Hons) / B. Sc.(Hons) with Research

**Duration** – Four Years

**Eligibility** –

**1. Maharashtra State Candidate.**

(i) The Candidate should be an Indian National and having domicile of Maharashtra state and/or born in Maharashtra state.

(ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories, Economically Weaker Section and Persons with Disability belonging to Maharashtra State only). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.

**OR**

**2. All India Candidates –**

(i) The Candidate should be an Indian National.

(ii) The candidate should have passed 10+2 examination from recognized board or equivalent, with minimum of 40% marks (at least 35% in case of candidates of backward class categories). However, preference shall be given to the candidate obtaining non-zero positive score in MGMU-CET over the candidates who obtained non-zero score in PERA CET.



**Faculty:** Management & Commerce**Institute Name:** Institute of Hotel Management**Program Name:** B.Sc. (Culinary Arts) (Hons) / B.Sc. (Hons) / B.Sc. (Hons) with Research**Program Type:** UG**Duration:** 04 years (08 semesters)

First Year - Semester I												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML101	Basic Culinary Art – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M ML102	Basic Bakery & Confectionery Art – Th.	Theory	3	3	-	60	40	100	-	16	40
OE	OE-1	*OE-1(MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
OE	OE-2	*OE-2(MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P101	Basic Culinary Art – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	BCA32VS P102	Basic Bakery & Confectionery Art – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	BCA32SE L101	Computer Applications for Hospitality	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM54 AEL104	Functional Marathi	Theory	2	2	-	30	20	50	-	8	20
IKS	BCA32IKL 101	Hospitality Laws	Theory	2	2	-	30	20	50	-	8	20
VEC	MGM21 VEL101	Environmental Studies	Theory	2	2	-	30	20	50	-	8	20
CC	MGM85 CCP107	Cultural Activities	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260



First Year - Semester II												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML103	Indian Cuisine & Regional Culture – Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M ML104	Food & Beverage Service – Th.	Theory	3	3	-	60	40	100	-	16	40
Minor	Minor	*Minor-I (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
OE-3	OE-3	*OE-3(MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
OE-4	OE-4	*OE-4(MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P103	Indian Cuisine & Regional Culture – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	BCA32VS P104	Food & Beverage Service – Pr.	Practical	1	-	2	30	20	50	-	8	20
SEC	BCA32SE L102	Development of Soft Skills	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM54 AEL102	Functional English	Theory	2	2	-	30	20	50	-	8	20
VEC	MGM56 VEL102	Constitution Of India	Theory	2	2	-	30	20	50	-	8	20
CC	MGM82 CCP103	Sports	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				22	18	8	-	-	650	-	-	260





Second Year - Semester III												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML201	Advanced Bakery & Patisserie - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP201	Advanced Bakery & Patisserie - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML202	Quantity Food Production - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP202	Quantity Food Production - Pr.	Practical	1	-	2	30	20	50	-	8	20
Minor	Minor	*Minor(As opted in Sem. II)	Theory	4	4	-	60	40	100	-	16	40
OE	OE- 5	*OE-5 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
VSC	BCA32VS P201	Beverage Services – Pr.	Practical	1	-	2	30	20	50	-	8	20
VSC	BCA32VS L202	Introduction to Advanced Excel	Practical	1	-	2	30	20	50	-	8	20
AEC	MGM54 AEL103	Functional Hindi	Theory	2	2	-	30	20	50	-	8	20
FP	BCA32FP J201	Project Work	Field Project	2	-	4	50	-	50	20	-	20
CC	MGM82 CCP201/ MGM82 CCP101/ MGM82 CCP102	Health and Wellness/ National Cadet Corps (NCC)/ Yoga	Theory	2	-	4	50	-	50	20	-	20
Total Hrs / week = 30				22	14	16			700	-	-	280





Second Year - Semester IV												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML203	Advanced Food Production - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP203	Advanced Food Production - Pr	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML204	Advanced Food & Beverage Service - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP204	Advanced Food & Beverage Service - Pr	Practical	1	-	2	30	20	50	-	8	20
Minor	Minor	*Minor 3 (As opted in Sem. II)	Theory	4	4	-	60	40	100	-	16	40
OE	OE-6	*OE- 6 (MGM University Basket)	Theory	2	2	-	30	20	50	-	8	20
SEC	BCA32SE L201	Development of Entrepreneurial Skills	Theory	2	2	-	30	20	50	-	8	20
AEC	MGM54 AEL203	Communication Skills	Theory	2	2	-	30	20	50	-	8	20
CEP	BCA32CE P201	CEP – I	Practical	2	-	4	50	-	50	20	-	20
CC	MGM82 CCP104/ MGM73 CCP105/ MGM73 CCP106	NSS/ Fine Arts / Visual Arts	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 28				22	16	12	-	-	650	-	-	260



Third Year - Semester V												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML301	Specialized Food Production Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP301	Specialized Food Production Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML302	Food & Beverage Management Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP302	Food & Beverage Management Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec- I	BCA32M EL301/ BCA32M EL302/	Food & Ayurveda/ Total Quality Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -II	BCA32M EL303/ BCA32M EL304	Culinary Tourism/ Human Resource Management	Theory	2	2	-	30	20	50	-	8	20
Minor	Minor	*Minor –(As opted in Sem. II )	Theory	4	4	-	60	40	100	-	16	40
VSC	BCA32VS P301	Hospitality Skills	Practical	2	-	4	30	20	50	-	8	20
CEP	BCA32CE P301	Social Immersion Program- I	Practical	2	-	4	50	-	50	20	-	20
Total Hrs / week = 26				20	14	12	-	-	600	-	-	240



Third Year - Semester VI												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M MP303	Basic Food Production Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Major	BCA32M MP304	Quantity Food Production Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Major Elec. -III	BCA32M EP305	Non Core Department Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Minor	Minor	*Minor- 5 (As opted in Sem. II)	Theory	4	4	-	60	40	100	-	16	40
OJT	BCA32JTI 301	Food & Beverage Industrial Exposure	Practical	4	-	8	60	40	100	-	16	40
Total Hrs / week = 36				20	4	32	-	-	500	-	-	200





Fourth Year - Semester VII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML401	Continental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP401	Continental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML402	Oriental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP402	Oriental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML403	Food & Beverage Inventory Control - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP403	Food & Beverage Inventory Control - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -IV	BCA32M EL401/ BCA32M EL402	Global Cuisine & Gastronomy / Hotel Revenue Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.-V	BCA32M EL403/ BCA32M EL404	Customer Relationship Management / Food Presentation & Plating	Theory	2	2	-	30	20	50	-	8	20
Minor	BCA32R ML401	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
Total Hrs / week = 23				20	17	6	-	-	650	-	-	260





Fourth Year - Semester VIII												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML404	European Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP404	European Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML405	Confectionery Art - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP405	Confectionery Art - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML406	Menu Planning & Costing - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP406	Menu Planning & Costing - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec.- VI	BCA32M EL405/ BCA32M EL406	Food Production Management/ Material Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.- VII	BCA32M EL407/ BCA32M EL408	Hotel Engineering / MICE	Theory	2	2	-	30	20	50	-	8	20
OJT	BCA32JTI 401	Internship	Internship	4	-	8	60	40	100	-	16	40
Total Hrs / week = 27				20	13	14	-	-	650	-	-	260



Fourth Year - Semester VII (Honors with research)												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML401	Continental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP401	Continental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML402	Oriental Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP402	Oriental Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec. -IV	BCA32M EL401/ BCA32M EL402	Global Cuisine & Gastronomy / Hotel Revenue Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec. -V	BCA32M EL403/ BCA32M EL404	Customer Relationship Management / Food Presentation & Plating	Theory	2	2	-	30	20	50	-	8	20
Minor	BCA32R ML401	Research Methodology	Theory	4	4	-	60	40	100	-	16	40
RP	BCA32RP J401	Research Project	Project	4	-	8	60	40	100	-	16	40
Total Hrs / week = 26				20	14	12	-	-	600	-	-	240



Fourth Year - Semester VIII (Honors with Research)												
Course Category	Course Code	Course Title	Nature of Course	No. of Credits	Teaching (Contact hrs/ week)		Evaluation Scheme (Marks)			Minimum Passing (Marks)		
					L	P	Internal	External	Total	Internal	External	Total
Major	BCA32M ML404	European Cuisine - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP404	European Cuisine - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major	BCA32M ML405	Confectionery Art - Th.	Theory	3	3	-	60	40	100	-	16	40
Major	BCA32M MP405	Confectionery Art - Pr.	Practical	1	-	2	30	20	50	-	8	20
Major Elec.- VI	BCA32M EL405/ BCA32M EL406	Food Production Management/ Material Management	Theory	2	2	-	30	20	50	-	8	20
Major Elec.- VII	BCA32M EL407/ BCA32M EL408	Hotel Engineering / MICE	Theory	2	2	-	30	20	50	-	8	20
RP	BCA32RP D401	Dissertation	Dissertation	8	-	16	120	80	200	-	32	80
Total Hrs / week = 30				20	10	20	-	-	600	-	-	240





## Syllabus B.Sc. (Culinary Arts)

### SEMESTER - I

<b>Course Code:</b> BCA32MML101		<b>Course Name:</b> Basic Culinary Arts (Theory).	
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0	
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary.			
<b>Course Objectives:</b> The Students will be able to get the basic knowledge of culinary through course work which aims for understanding the basics of the cooking, layout of kitchen department, preparation of ingredients, fuels, equipment's and methods of cooking.			
<b>Course Outcome:</b> <b>CO1-</b> Students will understand the basics of kitchen department, design, equipment's, fuel, and safety. <b>CO2 -</b> The students will be able to understand different preparation of ingredients, methods of cooking, stocks, sauces and their role in culinary art.			

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<b>INTRODUCTION TO CULINARY ARTS</b> 1.1 Aims and Objectives of Cooking Food 1.2 Level of skills & experience 1.3 Attitude & Behavior 1.4 Layout of Kitchen Department 1.5 Kitchen - Classical Kitchen Brigade 1.6 Organizational Structure of The Kitchen 1.7 Modern Staffing in Various Category Hotels 1.8 Duties & Responsibilities Of Various Chefs Coordination of Kitchen with Other Department	8



2	<b>TYPES &amp; SECTIONS OF A KITCHEN</b> 2.1 Commissary – Preparation Kitchen 2.2 Butchery – Main Kitchen (Indian, Western & Chinese) – Grade Manger – Satellite Kitchen – 2.3 Bakery & Confectionery – Pantry – Show Kitchen – Cafeteria Kitchen 2.4 Tools, Equipment & Fuels Used In the Kitchen Identification, Classification, & Uses of Equipment – 2.5 Capital & Operational Equipment – 2.6 Types & Uses of various knives, care & maintenance of knives, 2.7 how to choose a knife – 2.8 Fuels used in the kitchen	8
3	<b>INTRODUCTION TO BAKING</b> 3.1 Safe food handling practices 3.2 Tools, Equipment & Key Ingredients required in Baking 3.3 Understanding different types of bread 3.4 Understanding different methods in bread making 3.5 Basic faults in bread making 3.6 Various types of Cookies 3.7 Different method of making Cookies	8
4	<b>PREPARATION &amp; MIXING OF INGREDIENTS</b> 4.1 Washing – Peeling & Scraping – Pairing – Cutting – Grating – Grinding – Mashing – Sieving – Milling – Steeping – Centrifuging – Emulsifying – Evaporation – Homogenization – Beating – Blending – Cutting in Creaming –Folding –Kneading – Pressing – Rubbing in Rolling in Stirring – 4.2 Cooking Temperatures & Heat Fusion – Thermal Conductivity – Induction Cooking – Heat - Removal-Cooling – Freezing of Foods – Thawing of Foods – Reheating of Food – Effects of Heat on Foods – 4.3 Methods Of Cooking Boiling – Poaching – Stewing – Indian Dum Phukt – Braising – Frying Shallow Deep – Baking – Roasting – Spit Roasting /Indian Tandoor Roasting- Microwave Cooking – Blanching	8
5	<b>FOOD COMMODITIES</b> 5.1 Introduction to Vegetables , English Vegetables 5.2 Rice , cereals , Pulses, Fats and oil, Milk and Milk Product , Spices , Herbs , Nuts ,Sweeter , Egg, Poultry 5.3 Meat , Fish – Types , Classification ,Structure , Cuts , Storage , Uses	6



6	<b>Stocks, Glazes, Cooking Liquors &amp; Thickening Agents</b> 6.1 Introduction – Definition of Stock & Glazes – Uses of Stock & Glazes – Classification of Stock – White-Stock (fond Blanc) – Brown Stock (fond brun) & Indian Yakhni Stock – Fish Stock (fumet) – Vegetable- Stock – 6.2 Neutral Stock – Remouillage – Court Bouillon – Pot Liquor – Emergency Stock / Convenience Bases – Elements of Stocks & its Characteristics –Precautions to be taken while preparing Stock – Definition – Starches as Thickening Agent – 6.3 Definition of Roux – Types of Roux (white, blond, slack, brown) – Other thickening agents – White wash (fecule) – Cornstarch (corn flour) – Arrowroot	7
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Modern Cookery – I – Author – Thangam – E Philip
2. Modern Cookery – II – Author – Thangam – E Philip

**Reference Books:**

1. Theory of Cookery – Author – Krishna Arora
2. Food Production Operations – Author – Parminder S Bali

**Online Resources:**

- NPTEL / SWAYAM





<b>Course Code:</b> BCA32MML102 <b>Course Name:</b> Basic Bakery & Confectionery Art (Th.)		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.		
<b>Course Objectives:</b> Students will get the basic knowledge of bakery through the course work includes the knowledge about ingredients used in a bakery, their role in preparation of different bakery products, bakery equipment, their effective use to increase productivity.		
<b>Course Outcome:</b> <b>CO1</b> - Students understand the basics of the bakery department, design, equipments, ingredients, their role, basic recipes, baking temperature for various products like bread, puff, tarts etc. <b>CO2</b> - They will understand different ingredients, their role in product development, yeast activity, and baking temperature.		

### CURRICULUM:

Unit	Title & Contents	Hours
1	<b>INTRODUCTION TO BAKERY</b> 1.1 Objective 1.2 History, Baking - definition 1.3 Temperature range 1.4 Types of Bakery Products 1.5 Types of Bakery Ingredients their importance and use.	8
2	<b>WHEAT AND YEAST</b> 2.1 Wheat - Types, Structure, Storage 2.2 Flour- Types - Roll of Ingredients Bread Making, Falls and Remedy, Raising agents 2.3 Yeast- Function of yeast, Quality factors, types, Nutritional factors, yeast products, Factors affecting yeast growth, Application and uses 2.4 Sugar and Types - composition, properties, Reaction of sugar, varieties, Cooking of sugar - stages, uses, Derived products 2.5 Bread making - Bread making process - Stages, Temperature, Formula balancing, Recipe balancing, Bread, Different types of bread around the world, Basic Bread Rolls (hard & soft rolls) - Bread Stick - French Bread & Bread Loaf - Brioche - Cinnamon buns - Doughnuts	8



3	<b>INTERNATIONAL BREADS</b> 3.1 Recipes - Focaccia 3.2 Lavash 3.3 Pita 3.4 Pizza Bread 3.5 Ciabatta 3.6 Cheese Bread 3.7 Garlic Bread 3.8 Quick Breads 3.9 Cheese biscuits 3.10 Herbed biscuits 3.11 Banana Bread	8
4	<b>CAKE MAKING</b> 4.1 Cake Processing, characteristics, mistakes, recipe balancing, recipe for basic cakes - Types of batter , Types of cake 4.2 Basic Sponge Cake, - Genoise Sponge Cake - Pound Cake - Lemon Cake - Marble Cake - Fruit Cake - Eggless Cake - Ribbon Cake - Swiss Roll - Icing - Egg - Types - Structures - Grade - 4.3 Cake Icing- Types, usage of Icing- butter icing ,Royal icing frosting ,butter cream , fondant, Italian meringue, gum paste , marzipan , Sugar caramel ,sugar glaze Ganache, whipped cream .	8
5	<b>PASTRY</b> 5.1 Introduction- Ingredients- flour , shortening , liquids 5.2 Types - Short crust, puff pastry , Flaky pastry, Phyllo pastry, choux pastry , Danish pastry , croissant , Fried Pie ,with examples 5.3 Characteristics and guidelines 5.4 General mistakes made 5.5 Factors affecting flakiness	8
6	<b>CREAMS &amp; SAUCES</b> 6.1 Crème Anglaise 6.2 Pastry Cream 6.3 Bavarian Cream 6.4 Chocolate Sauce 6.5 Caramel Sauce 6.6 Melba Sauce 6.7 Hot Chocolate Sauce 6.8 Hot Caramel Sauce	5
<b>TOTAL</b>		<b>45</b>





**Text Books:**

1. Bakery and Confectionery – Author - Parvinder Singh Bali
2. The Cake Bible – Author - Rose Levy Beranbaum

**Reference Books:**

1. The Bread Bible – Author – Rose Levy Beranbaum

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32VSP101		<b>Course Name:</b> Basic Culinary Art (PR)	
<b>Course Category:</b> VSC	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2	
<b>Evaluation Scheme:</b> CA - 30 / PR - 20		<b>Duration:</b> 2 hours	
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.			
<b>Course Objectives:</b> This is a Practical course where students perform in the kitchen and learn the basic skills like cutting, chopping, knife handling and vegetable cuts. They will prepare different dishes from Indian and continental cuisine which involve basic skills.			
<b>Course Outcome:</b> <b>CO1-</b> Students will be able to use kitchen equipments and will be able to perform all the basic tasks in kitchen like cutting, chopping, preparing dough. <b>CO2 - Students will learn basics of prep</b> Working on various recipes will make them understand the different methods of cooking, and using combinations of methods.			

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to kitchen, Rules of basic personal hygiene, Kitchen hygiene	2
2	Introduction to equipment, uses, care and maintenance, cost, manufacturer	2
3	Introduction to ingredients – grain, pulses, spices, milk and milk products, vegetables	2
4	Handling knives – Cuts of vegetables - Indian – Continental – Green Salad, Russian Salad, coleslaw	2
5	Introduction to Poultry – Cuts of chicken – Grill chicken, Poach chicken	2
6	Introduction to Egg – structure , types , cooking – boiling ,poaching , sunny side-up , scrambled egg- French toast, French Omelet, Indian Masala omelet, Egg roll	2
7	Cuts of vegetable – Stock – mirepoix, Mulligatawny soup, potato wedges, aubergin fritter  Cuts of Vegetable – Tomato cucumber salad, Lettuce salad, Salad dressing	2

8	Cuts of Fish – Fillet, darn, troncon – fish finger, Poached fish, Pan fry fish	2
9	Stock preparation – White- vegetable, chicken – Soup preparation	2
10	Stock preparation – Brown stock – chicken, mutton – jus – Soup Preparation	2
11	Grand Sauce – Béchamel, volute, - Au gratin, Chicken Volute soup, bread sticks	2
12	Cold –worm sauce – Mayonnaise , Hollandaise – Egg Mayonnaise sandwich , poached Egg with hollandaise and spinach	2
13	Grand sauce – tomato sauce –Espanola – Ratatouille , Roast chicken with Espanola with mash potato	2
14	India basic- onion tomato masala, Gravy- Brown boiled , Red	2
15	India basic- White , Brown fried, marinating- tandoor , tikka, malai	2
<b>TOTAL</b>		<b>30</b>

**Text Books:**

1. Modern Cookery – I – Author – Thangam – E Philip
2. Modern Cookery – II – Author – Thangam – E Philip

**Reference Books:**

1. Theory of Cookery – Author – Krishna Arora
2. Food Production Operations – Author – Parminder S Bali

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32VSP102 <b>Course Name:</b> Basic Bakery & Confectionery Art (Pr.)		
<b>Course Category:</b> VSC	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / PR -20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.		
<b>Course Objectives:</b> This is a Practical course where students perform in the bakery and learn the basic skills like dough making, yeast development, bread baking, types of bread, cookies, cakes and cake batters, etc. They will prepare different breads, cakes, muffins and present them		
<b>Course Outcome:</b> <b>CO1</b> - Practical course makes students use all bakery equipment, and learn skills and they can perform all the basic tasks in the bakery like preparing dough, cutting, rolling, and baking various bakery products. <b>CO2</b> -Working on various recipes will make them understand the different methods of bread making, cake batter, cake texture, good quality products, faults and mistakes to avoid during operations, etc.		

**CURRICULUM:**

Unit	Title & Contents	Hours
1	Introduction to Bakery – Ingredients, equipments, cooking method	2
2	Bread Making – Sourdough, dough making, salt dough	2
3	Basic breads – Dinner roll, breakfast rolls ,Fancy Rolls	2
4	Burger buns, hot dog buns, Pav, Bagel bread	2
5	Pullman White bread ,Brown bread, wheat bread, Multi grain bread	2
6	French baguette , French loaf ,Brioche,Fougasse	2
7	Italian bread – Focaccia ,Ciabatta ,Pizza base , Garlic bread	2

8	English Muffin, soda bread , Zopf	2
9	Bread sticks. bread straws , Cheese Straws	2
10	Tortilla ,Pita ,Lavash	2
11	Cake base – types , batter preparation , fat less Cake, Marble Cake,	2
12	Genoise Cake , Swiss Roll	2
13	Types of Icing – Butter icing, Royal icing , Butter Cream , Sugar Caramel	2
14	Fondant, Italian Meringue, Marzipan , Chocolate Ganache,	2
15	Cake Making , PineApple Cake , Black forest ,	2
16	Muffin – Banana Muffin, Chocolate Muffin, Vanilla Muffin	2
17	Cup Cake- Vanilla , Chocolate , Red velvet with icing	2
18	Pastry- Types of Pastries Puff Pastries, Phyllo Pastry , Danish pastry	2
19	Choux Pastry- Profit roll , Choux Swan, Éclair,	2
20	Shortcrust Pastry – Apple Pie, Lemon Tart, Mushroom Spinach quiche.	2
<b>TOTAL</b>		<b>40</b>

**Text Books:**

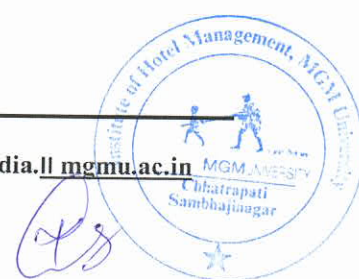
1. Bakery and Confectionery – Author - Parvinder Singh Bali
2. The Cake Bible – Author - Rose Levy Beranbaum

**Reference Books:**

1. The Bread Bible – Author – Rose Levy Beranbaum

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32SEL101 <b>Course Name:</b> Computer Applications for Hospitality		
<b>Course Category:</b> SEC	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L -2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects.		
<b>Course Objectives:</b> The subject aims to give a basic knowledge of computers and its operations and enables the student to operate the computer with enough practice to get confidence.		
<b>Course Outcome:</b> <b>CO1</b> - To acquire computers knowledge pertaining to hospitality industry should be able to utilize the computer & understand data analysis regarding policy decisions of the hotel management.		

**CURRICULUM:**

Unit No.	Title & Contents	Hours
1	<b><u>Computer Fundamentals</u></b> Features of Computer System, Block Diagram, Hardware Input & Output Devices, CPU, RAM, ROM, Software - System, Application S/W, Networks - LAN, MAN, WAN, Topologies, Viruses - Types, Precautions	06
2	<b><u>WINDOWS &amp; DOS and MS Office</u></b> Features, Terminologies - Desktop, Windows, Wallpaper, Icons, File, Folder, etc., Windows Explorer- (Assignment with files, folders), Accessories - Paint, Notepad, Calculator. Introduction and Features, Internal Commands - DIR, CLS, VER, VOL, DATE, TIME, COPY, TYPE, REN, DEL, CD, MD, RD), External Commands - FORMAT, ATTRIB, SCANDISK, TREE, MORE, EDIT etc., Wildcards (question mark ?, asterisk *) MS Word, MS Excel, MS PowerPoint, MS Access	14



3	<b><u>INTERNET / E-MAIL</u></b> History, Pre-requisites for Internet, Role of Modem, Services - Emailing, Chatting, Surfing, Blog, Search Engines, Browsers, Dial Up, Domains, Broadband, Concepts of Web upload, download, Threats - Spyware, Adware, SPAM	05
4	<b><u>E-Commerce, ERP Concepts &amp; DBMS Concepts- (Data Base Management Systems)</u></b> Concepts of B-to-B, B-to-C, ERP concept, SAP Concepts Definition-DBMS, Table, Data Types, Record, Fields	05
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Computer Fundamentals - P.K. Sinha, or Rajaraman
2. A First Course In Computers - Sanjay Saxena Publisher Vikas Publishings - Publishing Year 2001

**Reference Books:**

1. DOS Guide - Peter Norton
2. Mastering MS-OFFICE - Lonnie E. Moseley & David M. Boodey Publisher BPB Publications - Publishing Year 1997

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32IKL101 <b>Course Name:</b> Hospitality Laws
<b>Course Category:</b> IKS <b>Credit:</b> 2 <b>Teaching Scheme:</b> L – 2 / P – 0
<b>Evaluation Scheme:</b> CA –30 / ESE – 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects.
<b>Course Objectives:</b> Knowledge of hospitality related laws is necessary for all students since they have to work in an environment which deals with many legal aspects. Life in general and business in particular could not continue without law to regulate the conduct of people and to protect their property and rights.
<b>Course Outcome:</b> <b>CO1</b> - To comply with the legal implications and understand the legal bindings relating to the industry.

### CURRICULUM:

Unit	Content	Teaching Hours
1	<b>Indian Contract Act</b> Definition of Contract, Proposal, Agreement, Consideration, etc. Essentials of Valid contract Competent Parties Types of Contracts – valid, void and voidable. Performance of Contract Discharge of Contract Remedies for Breach of Contract Indemnity and Guarantee	04
2	<b>Consumers Protection Act</b> Definitions – Consumer, Complaint, Defect in goods, Deficiency in service, Unfair trade practice, Restricted trade practice Procedure for redressal of grievances before District Forum, State Commission, and National Commission. Other related provisions.	04
3	<b>Sale of Goods Act</b> Essentials of valid Sale Conditions and Warranties Unpaid seller and his rights Rights and duties of seller and buyer	03
4	<b>Food Adulteration Act</b> Principles of food laws regarding prevention of adulteration, definition, authorities under the act, procedure of taking a sample purchase	04





	right, warranties, guest control order or food services order in force from time to time. Essential commodities etc., and AGMARK	
5	<b>Shops and Establishments Act</b> Procedure relating to registration of hotel, Lodges, Eating Houses, Restaurants, and other related provisions.	03
6	<b>Environmental Protection Act – Important provisions under</b> The Water (Prevention and control of Pollution Act The Air (Prevention and Control of Pollution) Act	03
7	<b>Licenses and Permits</b> Licenses and permits for hotels and catering establishments – Procedure for procurement, bye Laws of hotels and restaurant under municipal corporation – Renewal Suspension and termination of licenses.	04
8	<b>Industrial Legislation</b> Factory Act - Definition of Factory, Worker, Health Safety and Welfare provisions. Industrial Disputes Act - Definition of Industry, Manufacturing process, Industrial Dispute, provisions relating to strike, lock-out, retrenchment, lay-off and Authorities for settlement of Industrial Disputes. Payment of Wages Act - Definition of Wages, Authorized deductions from the wages Workmen's Compensation Act - Definition of Dependent, Disablement, Occupational disease, liability of the employer to pay compensation and amount of compensation.	05
<b>TOTAL</b>		<b>30</b>

**Text Books:**

Mercantile Law – N.D. Kapoor

**Reference Books:**

1The students should refer to the respective Acts

**Online Resources:**

NPTEL / SWAYAM



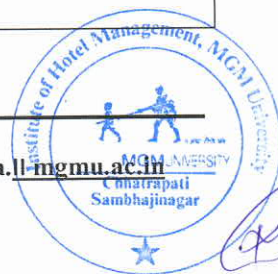


## SEMESTER – II

<b>Course Code:</b> BCA32MML103 <b>Course Name:</b> Indian Cuisine & Regional Culture (Th.)		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> - - Students should have the basic knowledge about the subjects.		
<b>Course Objectives:</b> Course taught brief and Indian cuisine and culture, history, method of preparation. It includes detailed study of thali meals as per region and state, its content, Indian breakfast, snacks, etc. They will understand the Indian philosophy through research projects.		
<b>Course Outcome:</b> <b>CO1</b> - Course enables the students to understand the thali meal concept and its components. Students will learn different states, their local food, preparation methods and service style. <b>CO2</b> - They do study about local ingredients, spices, blends, their uses to Indian cookery.		

### CURRICULUM:

Unit No.	Title & Contents	Hours
1	Introduction to Indian kitchen , Indian kitchen – Rules	03
2	Indian food Philosophy	03
3	Anthropology of food	03
4	Why Indian meals? What is curry?	03
5	Herbs and spices used in Indian cuisine	03
6	Basic Indian gravies –Masala, Paste	03
7	Indian breakfast and snacks, Special Meals, beverages	03
8	Indian culinary terms	03
9	Gujarati Food and Jain food	03



10	Maharashtra's food culture	03
11	Kashmiri cuisine	03
12	Awadhi, Hyderabad cuisine	03
13	Panjabi food culture	03
14	Kerala, Karnataka and Andhra Pradesh's food culture	03
15	East Indian food culture	03
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. 50 great curries of India – Camellia Panjabi and Parmindar Bali.
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers – Publishing Year 2008

**Reference Books:**

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

**Online Resources:**

NPTEL / SWAYAM

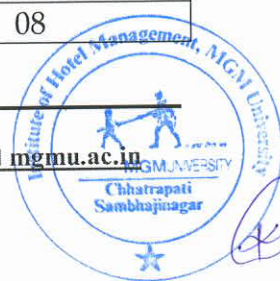




<b>Course Code:</b> BCA32MML104 <b>Course Name:</b> Food and Beverage Service (Th.)		
<b>Course Category:</b> MM	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects.		
<b>Course Objectives:</b> The course will give the students a comprehensive knowledge and develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry.		
<b>Course Outcome:</b> <b>CO1</b> - To develop a comprehensive knowledge & understanding of Food & Beverage Service in the Hotel & Catering industry. <b>CO2</b> - It also aims to enable the students to acquire professional competence for Food & Beverage Service.		

### CURRICULUM:

Unit	Title & Contents	Hours
1	<b><u>The Food &amp; Beverage Service Industry</u></b> Introduction to the Food & Beverage Industry Classification of Catering Establishments (Commercial & Non-Commercial) Introduction to Food & Beverage Operations (Types of F&B Outlets)	08
2	<b><u>Food &amp; Beverage Service areas in a Hotel</u></b> Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive Lounges, Business Centers, Discotheques & Night Clubs. Auxiliary areas	08
3	<b><u>Food &amp; Beverage Service Equipment</u></b> Types & Usage of Equipments- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables, Special Equipment Care & maintenance	06
4	<b><u>Food &amp; Beverage Service Personnel</u></b> Food & Beverage Service Organization Structure - Job Descriptions & Job Specifications Attitudes & Attributes of Food & Beverage personnel, competencies. Basic Etiquettes Interdepartmental relationship	06
5	<b><u>Types of Food &amp; Beverage Service</u></b>	08





	Mis-en-place & Mis-en-scene Table Service -English / Silver, American, French, Russian Self Service – Buffet & Cafeteria Specialized Service – Gueridon, Tray, Trolley, Lounge, Room etc. Single Point Service – Take Away, Vending Kiosks, Food Courts & Bars, Automats	
6	<b><u>Types of Meals &amp; Menu Knowledge</u></b> Breakfast – Introduction, Types, Service Methods, Brunch Lunch Hi – Tea Dinner Supper Introduction Types –Ala Carte & Table D’hote Menu Planning, considerations and constraints Menu Terms. Classical French Menu. Classical Foods & its Accompaniments with Cover.	09
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Food & Beverage Service – Lillicrap & Cousins, ELBS - Publisher - Edward Arnold - Publishing Year 2005
2. The Modern Restaurant Service – John Fuller, Publisher - Hutchinson - Publishing Year 1988

**Reference Books:**

1. Food & Beverage Service Training Manual – Sudhir Andrews, Publisher - 2004 Tata McGraw Hill – Publishing Year 2013

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32VSP103 <b>Course Name:</b> Indian Cuisine & Regional Culture (Pr.)		
<b>Course Category:</b> VSC	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / PR–20		<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects.		
<b>Course Objectives:</b> This course teaches the brief about Indian regional cuisine, its history, method of preparation, types of cooking methods. They will learn about the spices preparation, masala preparation, they will understand region wise taste, understand taste buds, and they will understand different types of food commodities.		
<b>Course Outcome:</b> <b>CO1</b> - Understand the flavors and do various regional culinary preparations. They do study the theme restaurant according to the meal.  <b>CO2</b> - Understand a small meal preparation, take away food business ideas.		

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	<b>Gujarati thali-</b> khatti Meethi Dal , Khandvi, Phulka, Methi Ringan Nu Shaak ,Chach Wali Khichdi , Mohan Thal	02
2	<b>Maharashtrian thali</b> – Puran Poli, Amti, Aloo chi Bhaji,Kadhi, Poori, Shri Khand ,Kanda Bhaji	02
3	<b>South Indian thali</b> – Rassa, Lemon Rice, Mendu Vada Idle , Dosa, Coconut Chutney, Moong Dal Payasam.	02
4	<b>Panjabi thali</b> – Butter Chicken, Lachha Paratha, Lesuni Palak, Paneer Tikka Dal Makhani, Jeera Rice, Kesar Ferni	02
5	<b>Kashmiri wazwan-</b> Mutton Rogan Josh, Gosht Yakhni Shorba, Goshtaba, Kashmiri Pulao, Shirmal , Kashmiri Shufta	02
6	<b>Awadhi menu</b> – Mutton Biryani, Chicken korma, Paratha , Shahi Pulao seviyan ka muzaffar	02
7	<b>Tamil Nadu Cuisine-</b> Chicken Chettinad, Pollachi Nandu Fry, Puliyo dharai Rice, Pongal , Murukku.	02





8	<b>Uttar Pradesh Cuisine</b> - Pasanda Kabab, Bedmi Puri With Aloo Ki Sabji , Veg Tehri, Kachori, Banarasi Chaat .	02
9	<b>Haryana Cuisine</b> – Rabadi, Bajre ki Khichdi, Lassi, Methi Gajar ki Sabji, Bathua Rita, Poori	02
10	<b>Ladakh Cuisine</b> – Thukpa, Skyu- Masala Maggi, Butter Tea, Chutagi, Momos,	02
11	<b>Karnataka Cuisine</b> - Bisi Bele Bhaat, Rava Keseri, Rawa kane fry , Mysore Masala Dosa , Korri Gassi.	02
12	<b>Kerala Cuisine</b> - Puttu and Kandala Curry, Malabar Paratha, Nandan Kozhi Varuthathu, Thalassery Biryani.	02
13	<b>Goan Cuisine</b> - Chicken Cafreal, Feijoda, Sorak, Crab Xacuti, Sannas	02
14	<b>Rajasthani Cuisine</b> – Jodhpur mirchi vada, Baati, Panchmel Dal, Rotla Pulka , Gujia ,	02
15	<b>Madhya Pradesh menu</b> – Poha, bhutte ka kees, Palk Poori , Biryani Plaf, Malpua	02
17	<b>Bihari Cuisine</b> – Litti Chokha, Ghugni, Lauki Chana Dal, Sattu ka Paratha, Steam Rice , Thekua Dessert .	02
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. 50 great curries of India – Camellia Panjabi and Parmindar Bali
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers – Publishing Year 2008

**Reference Books:**

1. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32VSP104 <b>Course Name:</b> Food and Beverage Service (Pr.)		
<b>Course Category:</b> VSC	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / PR-20		<b>Duration:</b> 1 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.		
<b>Course Objectives:</b> The course will give the students a comprehensive knowledge and develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry.		
<b>Course Outcome:</b> <b>CO1</b> - To develop a comprehensive knowledge & understanding of Food & Beverage Service in the Hotel & Catering industry. <b>CO2</b> - It also aims to enable the students to acquire professional competence for Food & Beverage Service.		

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Restaurant Etiquettes	02
2	Restaurant Hygiene practices	02
3	Mise-en-Place and Mise-en-Scene	02
4	Identification of Equipments	02
5	Laying & Relaying of Table cloth	02
6	Rules for laying a table	02
7	Carrying a Salver / Tray	02
8	Service of Water	02
9	Handling the Service Gear	02
10	Carrying Plates, Glasses & other Equipments	02
11	Clearing an Ashtray	02
12	Situations like spillage	02
13	Setting of Table d' hote and A La Carte covers.	02



14	Breakfast Table Lay – out and Service (Indian, American, English, Continental)	02
15	Crumbing, Clearing, Presenting the bill	02
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food & Beverage Service – Lillicrap & Cousins, ELBS - Publisher - Edward Arnold – Publishing Year 2005
2. The Modern Restaurant Service – John Fuller, Publisher - Hutchinson – Publishing Year 1988

**Reference Books:**

1. Food & Beverage Service Training Manual – Sudhir Andrews, Publisher - 2004 Tata McGraw Hill – Publishing Year 2013

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32SEL102 <b>Course Name:</b> Development of Soft Skills		
<b>Course Category:</b> SEC	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE-20		<b>Duration:</b> 1 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects.		
<b>Course Objectives:</b> The course aims at applying regional development and planning concepts, principles, and approaches to tourism destinations to enhance sustainable economic, ecological, and social development.		
<b>Course Outcome:</b> <b>CO1</b> - The students will understand Role and Functions of Ministry, Management of the tourism in the states and planning of Tourism at national and international levels.		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Personal Development, Etiquette, Dressing	08
2	Communication Skills, Presentation Skills, Interview Preparation, Business Counseling	06
3	Personal Grooming, Makeup and Hair Styling, Impression Management	08
4	Customer Service Skills, Multitasking Skills, Professionalism	08
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Communication - C.S. Rayudu

**Reference Books:**

1. Effective Business Communication - Asha Kaul

**Online Resources:**

NPTEL / SWAYAM

**SEMESTER - III**



<b>Course Code:</b> BCA32MML201 <b>Course Name:</b> Advanced Bakery & Patisserie - Th.	
<b>Course Category:</b> MM <b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the basic knowledge about the subjects and vocabulary.	
<b>Course Objectives:</b> It includes International desserts, Icing, Meringues, Cheese Cake, Frozen Desserts, Sugar Sculpture, Dessert Plating and Rules and Procedures of Making Bakery Products.	
<b>Course Outcome:</b> CO1 - Students understand the Advanced Products of the Bakery Department CO2 - They understand the types, Bread Preparation, Patisserie preparation CO3 - Work in Hot weather and Cold weather, recipes of the most important international desserts and the making process.	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Icing and topping</u></b> Recipes-Use, Difference between topping and icing, Varieties	5
2	<b><u>Dessert &amp; Frozen dessert</u></b> Dessert Basic Plating ideas, Types of Dessert, International Dessert, Hot and Cold Dessert Additives and preservative, manufacturing, types, classification, Method of preparation ice-cream	10
3	<b><u>Meringues &amp; Ice-cream</u></b> Use ,types- French- Swiss- Italian, cooking of Meringues, Factors affecting stability Types, definition, flavors, Topping, Gelato	10
4	<b><u>Sugar Arts &amp; Sculpture</u></b> Types of Sugar ,Sugar Stages, Nougatine Sculpture, Pastillage Sculpture Ice-Carving ,Tallow Sculpture, Pastillage, Mashpotato sculpture, Styro foam sculpture	8
5	<b><u>Chocolate Manufacturing</u></b> History ,process, types, Tempering of chocolate, cocoa butter, white chocolate, Chocolate Sculpture	4



6	<b>Cookies &amp; Bread Art</b> Cookies History, Types of cookies ,Famous region Cookies, Macrons, Biscuit Vegetable Bread, Fruit Bread, Bread Display, Bread flour Art,	8
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Bread & Bread Machines - Christine Ingram And Jennie Shapter
2. Bakery and Confectionary - Jon Kingslee

**Reference Books:**

1. Chocolate & Coffee - Catherine Atkinson
2. The Encyclopedia of Baking A Practical Guide

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32MMP201 <b>Course Name:</b> Advanced Bakery & Patisserie – Pr.
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary.
<b>Course Objectives:</b> Practical work consist of all international desserts, frozen desserts ,cheesecakes, chocolate manufacturing, sugar art, cookies, pastries and meringue. Making them from scratch and understanding the recipe as a whole.
<b>Course Outcome:</b> <b>CO1</b> - Students prepare all the desserts according to the five star hotel menus on their own and present it. <b>CO2</b> - Learning the recipe by practicing it and presenting it, dishing out and decorating it.

**PRACTICAL TOPICS:**

Sr. No.	Title & Contents	Hours
1	<b>Cookies&amp;Biscuits</b> –Nankhatai , Chocó chip Cookies, Karachi Karachi biscuits, Shrewsbury biscuits,	2
2	<b>Pastry</b> -Shortcrust, Apple pie, Mini Tarts	2
3	<b>ChocolateMaking Art</b> -Dry fruit Chocolate, Coconut Chocolate ,Rum Ball, Chocolate Bar, Chocolate CrackerKitKat	2
4	<b>SugarArt</b> -Sugar Stages,Nougatine Bar ,Nougatine Sculpture	2
5	<b>Danishpastry</b> –Pear, strawberry <b>FrenchPastry</b> –Croissants, Millefeuille	2
6	<b>American Mousse</b> , Strawberry Mousse <b>French Mousse</b> –Mango Mousse	2
7	<b>Meringues</b> –Cooking Method, Meringues Garnish, Italian, French, Swiss <b>International Dessert</b> – Baked Alaska	2
8	<b>Sugar Paste</b> - Fondantart, Ganache ,and glazes, Marzipan	2



9	<b>Sugar Paste</b> -RoyalIcing work,,Pastillage art.	2
10	<b>International Dessert</b> - ,Tiramisu,Poached PearinRedWine	2
11	<b>Gateaux</b> - Chocolate, Fruit, Pine apple Up Side Down	2
12	<b>Puffpastry</b> -Mixveg, cheese,Chicken, Apple Apple strudel	2
13	<b>Theme Cake</b> - Christmas Pudding, cake Cup Cake, Yule log cake	2
14	<b>Chocolate Sculpture - Chocolate Garnish</b>	2
15	<b>Sugar Art</b> - Nougatine Art , Caramel art	2
<b>TOTAL</b>		<b>30</b>

**Text Books:**

1. Bread & Bread Machines - Christine Ingram And Jennie Shapter
2. Bakery and Confectionary - Jon Kingslee

**Reference Books:**

1. Chocolate & Coffee - Catherine Atkinson
2. The Encyclopedia of Baking A Practical Guide

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32MML202 <b>Course Name:</b> Quantity Food Production Th.	
<b>Course Category:</b> MM <b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects and vocabulary.	
<b>Course Objectives:</b> Quantity Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Quantity Food Production so that they can be put to use in an efficient & effective way.	
<b>Course Outcome:</b> <b>CO1</b> -The subject will develop basic awareness of the technical skills required in the Quantity food production department. <b>CO2</b> - It also gives a comprehensive insight into Indian cuisine and work procedures Quantity food production planning, Meat cookery and menu planning. <b>CO3</b> - This shall help students to plan Indian and continental menu.	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b><u>Quantity food Production</u></b> , Kitchen Planning, Different kitchen outlets( Industrial , School, Flight kitchen , Outdoor events) ,Purchasing , Menu planning , Store control, Preparation and cooking, Cost control, Quality control, Portion control, Standard Recipe .	9
2	<b><u>Larder Kitchen</u></b> - Operations, Charcutiere, Sandwiches, Galantine, Mousse and Moussiline, Pate and Terrines, Appetizers Salads, Dressing.	5
3	<b><u>Meat Cookery</u></b> -Poultry , Mutton, Lamb , Beef , Pork Quality factors , Cuts , Uses , Cooking Method , Recipes , Sausages , Accompaniments	8
4	<b><u>Flour Pastry and cheese</u></b> : Principles of Pastry Making, Short pastry , Puff Pastry , Filo Pastry, Choux Pastry, Types of Cheese , Country And origin of Cheese	8



5	<b>Menu planning</b> -17 Course menu , Table-d-hote , Carte de Jour, A la Carte , Banquet , Buffet , Cocktail , Point to consider to plan the menu .	8
6	<b>Basics of Food Safety for Catering Business</b> Food Safety law, FSSAI, License and Registration and Modification, Menu Declaration. Hygiene conditions to run Food Business.	7
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

**Reference Books:**

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
2. The book of Ingredients- Jane Grigson
3. Food Commodities- Bernard Davis

**Online Resources:**

NPTEL / SWAYAM

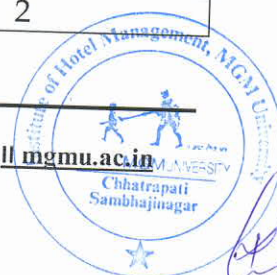




<b>Course Code:</b> BCA32MMP202 <b>Course Name:</b> Quantity Food Production – Pr.	
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P - 2	
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.	
<b>Course Objectives:</b> Food Production is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.	
<b>Course Outcome:</b> <b>CO1</b> - The subject will develop basic awareness of the technical skills required in the food production department. <b>CO2</b> - It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. <b>CO3</b> -This shall help students to produce the varieties of dishes suitable for the various establishments.	

**PRACTICAL TOPICS:**

Sr. No.	Title & Contents	Hours
1	Canapés – 6 types	2
2	Cheese board 6 types of cheese with accompaniments (Industrial Visit )	2
3	Poultry – French Starter , Soup , Main course , Salad , Dessert	2
4	Lamb – Arabic Starter , Soup , Main Course , salad , Dessert	2
5	Cold Buffet – 4 salad , Pickled and marinated Vegetable , Chicken Salami , Sandwiches	2
6	Sea food – Prawn Starter, Fish Soup , Fish Main Course , Salad ,Dessert	2
7	Chicken Galantine , Chicken Sausages , Chicken Terrain ,	2
8	Outdoor Catering (Food Stall )	2
9	Vegetable Carving – Presentation	2
10	Bulk Cooking (Mid Day Meal Factory Visit )	2
11	Pastry – Jam tart , Choux Pastry , Puff pastry	2
12	Bread Accompaniments	2
13	Vegetable Entre Course	2
14	Bulk Cooking (@ social Event with Planning ,Costing & Service )	2
15	Trade Test Surprise Basket	2



	<b>TOTAL</b>	<b>30</b>
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**Text Books:**

- Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold  
- Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu.  
- Publishing Year 2003

**Reference Books:**

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
2. The book of Ingredients- Jane Grigson
3. Food Commodities- Bernard Davis

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32VSP201 <b>Course Name:</b> Beverage Service – Pr.
<b>Course Category:</b> VSC <b>Credit:</b> 1 <b>Teaching Scheme:</b> L -0 / P - 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary required for performing the practical.
<b>Course Objectives:</b> The courses will give a comprehensive knowledge of the various alcoholic beverage used in the Hospitality Industry. It will give an insight into their history, manufacture, classification, and also to develop technical and specialized skills in the service of the same.
<b>Course Outcome:</b> <b>CO1</b> -To develop a comprehensive knowledge & understanding of Beverages and Beverage Service in the Hotel & Catering industry. <b>CO2</b> - It also aims to enable the students to acquire professional competence for Beverage Service & its related activities.

**PRACTICAL TOPICS:**

Unit No.	Title & Contents	Hours
1	Conducting Briefing/ De-Briefing for F & B outlets	02
2	Taking an Order for Beverages	02
3	Service of aperitifs	02
4	Wine bottle, Identification, Glasses, Equipment, Required for service.	02
5	Reading a wine label (French, German)	02
6	Types of Glasses & equipment used in the bar	02
7	Service of Sparkling, Aromatized, Fortified, Still Wines.	02
8	Menu Planning with wines and service of food & wine	02
9	Service of cigars and cigarettes.	02
10	Service of Spirits – Rum, Gin, Vodka, Whisky, Brandy, Tequila etc.	02





11	Situation Handling	02
12	Revision	02
13	Revision	02
14	Revision	02
15	Revision	02
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food and Beverage Service - R. Singaravelavan - Oxford Higher Education;
2. Food and Beverage Management - ParthoPratim Seal - Oxford Higher Education

**Reference Books:**

1. Food & Beverage Management & Cost Control - Jay Prakash Kant - AmanPublications

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32VSL202 <b>Course Name:</b> Introduction to Advanced Excel
<b>Course Category:</b> VSC <b>Credit:</b> 1 <b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary.
<b>Course Objectives:</b> This course is designed by keeping in mind the importance of MS excel in business, preparing analytical report, inventory controlling, and other important MIS for the hotel business.
<b>Course Outcome:</b> <b>CO1</b> - To provide basic knowledge of excel to students from business perspective. <b>CO2</b> - To provide information of various formulas of excel. <b>CO3</b> - To provide knowledge of various functions used in analysis of data.

**CURRICULUM:**

Unit	Content	Teaching Hours
1	<b><u>Excel Overview</u></b> 1.1 Cell Basics, Modify Row, Column, Cells, Formatting Cells, Worksheet Basics 1.2 Page Layout, Simple Formulae 1.3 Relative and Absolute Cell Reference 1.4 Basic Functions 1.5 IF and related functions 1.6 Power functions 1.7 Statistical functions 1.8 Group rows or columns 1.9 Math functions 1.10 Date and Time functions 1.11 Array formulas and functions 1.12 Reference functions 1.13 Text functions 1.14 Information functions 1.15 Hide and show groups, Create a subtotal, View groups by level	11
2	<b><u>Pivot Tables, What-If Analysis</u></b> 2.1 Create a PivotTable 2.2 Pivoting data 2.3 Change the row 2.4 Add columns 2.5 Add a filter 2.6 Add a slicer Create a PivotChart 2.7 Various charts (Bar, Column, Pie, Line, etc.)	11



	2.8 Lookup and reference	
3	<b><u>Advance Filtering, Dashboard</u></b> 3.1 Working with tables 3.2 Filter and sorting functions 3.3 Setting up data for outlining 3.4 Formatting picture styles 3.5 Creating linked worksheets 3.6 Formatting Column row tiles 3.7 Dashboard Introduction 3.8 Creating Dashboards 3.9 Pivot Table in Dashboard	8
TOTAL		30

**Text Books:**

1. Excel 2019 Bible, Wiley
2. Excel 2019 All in one for Dummies, Slaying Excel Dragons

**Reference Books:**

1. Power Pivot and Power BI, by Rob Collie and Avichal Singh

**Online Resources:**

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**SEMESTER - IV**

<b>Course Code:</b> BCA32MML203 <b>Course Name:</b> Advanced Food Production – Th.	
<b>Course Category:</b> MM <b>Credit:</b> 3	<b>Teaching Scheme:</b> L – 3 / P – 0
<b>Evaluation Scheme:</b> CA – 60 / ESE – 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the basic knowledge about the subjects and vocabulary.	
<b>Course Objectives:</b> This advanced food production course aims to deepen students' understanding of cutting-edge techniques and technologies in the culinary field, equipping them with advanced skills to innovate and excel in the evolving landscape of food industry practices.	
<b>Course Outcome:</b> <b>CO1</b> -Develop innovative recipes, applying a deep understanding of flavor profiles, nutritional considerations, and sustainability principles, <b>CO2</b> - Critically evaluating and adapting to emerging trends in the food industry.	

**CURRICULUM:**

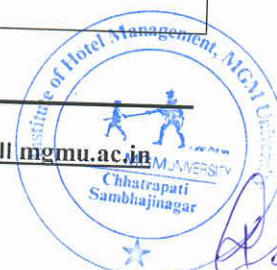
Unit No.	Title & Contents	Hours
1	<b>Introduction to Larder function</b> Larder Terminology and Vocabulary Hierarchy of larder staff Larder control Larder introduction Equipments of larder layout of The larder section Function of larder Duties & Responsibilities Garde Manger Chef	8
2	<b>Appetizers and presentation of Hors d'oeuvres</b> Mousse and moussiline Difference Preparation of Mousse & moussiline ChaudFroid Aspic and Gelee Preparation of Quenelle , Parfets and Roulades Sandwich , making , storage , types , classification	6



3	<b>Art Of Garde Manger</b> Pastillage Salt Dough Fruit and vegetable display Tallow Sculpture Ice carving Non edible display	5
4	<b>Charcutiere</b> Production, classification, processing of Sausages Forcemeats Marinades, cures, brines Knowledge of cold meat platter Types & uses of chaudfroid Preparing aspic & gelee Ham Bacon & Gammon Difference Processing	10
5	<b>Meat Cookery</b> Understanding meats - Composition, structure & basic quality factors Aging, Factors affecting tenderness Appropriate cooking methods. Lamb / Beef / Veal / Pork Selection Criteria Principles of Storage & thawing Cuts (uses & suitable cooking methods) Principles of Storage & thawing Cuts of poultry (uses & suitable cooking methods) Description and uses of - Duck, goose, turkey, guinea- fowl & quail.	8
6	<b>Fish Mongery</b> Introduction to fish Mongery, Classification of fish with examples( local names also ) Selection & storage of fish & shell fish Cuts of fish Cooking of fish	8
<b>TOTAL</b>		<b>45</b>

**Text Books:**

1. Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003



3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.

**Reference Books:**

1. The Professional Chef (4th Edition)- Le Rol A. Polsom
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3. Food Commodities- Bernard Davis

**Online Resources:**

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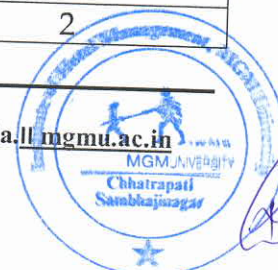




<b>Course Code:</b> BCA32MMP203 <b>Course Name:</b> Advanced Food Production - Pr
<b>Course Category:</b> MM <b>Credit:</b> 1 <b>Teaching Scheme:</b> L - 0 / P - 2
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20 <b>Duration:</b> 2 hours
<b>Prerequisites:</b> -- Students should have the basic knowledge about the subjects and vocabulary.
<b>Course Objectives:</b> This practical-focused advanced food production course is designed to provide hands-on experience, enabling students to master intricate culinary skills, refine their technique, and seamlessly apply theoretical knowledge in real-world kitchen scenarios, fostering expertise and confidence in the art and science of advanced food preparation.
<b>Course Outcome:</b> <b>CO1</b> - Proficiently execute complex culinary techniques through hands-on practice <b>CO2</b> - Showcasing mastery in the preparation, cooking, and presentation of advanced dishes.

**PRACTICAL TOPICS:**

Sr. No.	Title & Contents	Hours
1	British Breakfast Items - Toad in the hole , Trifle , British Pancake , Egg, Mushroom, Grilled tomato, Baked Beans	2
2	British Menu - Bangers and Mash ,Cornish pasties ,Red lentil and tomato soup, Sticky Toffee Pudding	2
3	British Menu- Roasted Cauliflower and Turmeric Soup, Chicken Mushroom Pie , <b>Toad in the Hole</b> , <b>British Scones</b>	2
4	British Menu - Roasted Pumpkin Soup ,Mince pies, Lancashire hotpot , Victoria sandwich	2
5	Russia Cuisine - Shchi Soup , Russia Salad , Chicken Stroganoff, Guriyev Porridge	2
6	Poland Cuisine - Flaki Soup, Polish Babka, Polish Lazanki , Pączki	2
7	Hungary Cuisine- Goulash Soup, Chicken Paprikash,, Paprika Mushroom Stew , Dobostorta	2
8	Romania Cuisine- Sarmale <b>Mushroom and Mayo Salad</b> , Romanian Meat ball soup, Mucenici	2
9	Italian Cuisine - Minestrone Soup, Caesar Salad , lasagna, Tiramisù	2
10	France Cuisine - French Onion Soup,	2



	Cheese Soufflé, <u>Croque Monsieur</u> , French Potato Salad	
11	Mediterranean -Fattoush salad , Pita bread ,Poached egg in spicy tomato sauce ,Red pepper Hummus ,Spicy meat balls	2
12	Italian - Risotto , Neapolitan Pizza , Lasagne , Gelato	2
13	Italian - Spaghetti Carbonara ,Grilled Polenta with fresh veges , Focaccia ,	2
14	France -Salad Nicosie, Coq au vin , Beans Cassoulet, Chocolate Mousse	2
15	France - Lobster Bisque, Ratatouille, Spinach Soufflé , Cognac Shrimp Burre Blanc , Crepes	2
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

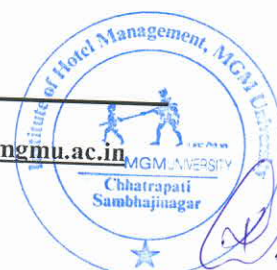
1. Practical Cookery- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003

**Reference Books:**

1. The Professional Chef (4th Edition)- Le Rol A. Polson
2. The book of Ingredients- Jane Grigson
3. Food Commodities- Bernard Davis

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32MML204 <b>Course Name :</b> Advanced Food & Beverage Service - Th.	
<b>Course Category:</b> MM <b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the basic knowledge about the subjects and vocabulary.	
<b>Course Objectives:</b> This course will provide comprehensive knowledge regarding various management techniques and essential skills required in the Hospitality Industry. It will provide insight into crafting a menu, menu editing, and menu engineering, and also develop technical and specialized skills to become successful personnel in the specific area.	
<b>Course Outcome:</b> <b>CO1</b> - To develop a comprehensive knowledge & understanding of Menu, Menu Crafting, Menu Editing, and Managerial Skills required in the Hotel and Catering industry.  <b>CO2</b> - It also aims to enable the students to acquire professional competence for Beverage Service and its related activities.	

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Menu Planning: a) Introduction; b) Points considered while planning a Menu - Competition - Policy of the Establishment - Customer - Operational Aspects - gastronomic standpoint - Nutritional Aspect - Government Regulations c) Compiling A'La Carte Menu - Extensive Choice - Pricing - Waiting Time d) Continental A'La Carte Menu e) Indian A'La Carte Menu f) Compiling Continental Table D'Hote Menu - Compiling Menu with Choices Amongst Courses and/or Within Courses Compiling Menu with a set number of dishes	07





	One from each course Indian Table D'Hote Menu	
2	Function Catering: a) Introduction; b) Banquets; c) Types of functions- Formal functions, Informal functions, Social Function, Public Functions, Conferences; d) Function Staff; e) Staff Requirement Calculation; f) Function Menus; g) Wine List; h) Service Methods- Service during formal function, Service during informal function; i) Function Equipment; j) Table Plans; k) Spacing; l) Table set-ups- Round table arrangements (banquet style), Crescent Rounds, Classroom style, Conference or Boardroom style, Theatre or Auditorium style, U-shape or Opened end, Herring Bone or Chevron, Star or starfish, Hollow square or open conference, Top Table with Sprigs, Top table with Round Tables; m) Function booking & Organization; n) Seating Plan; o) Briefing; p) Procedure for toast at formal function & wedding; q) Service Procedure at Formal & Informal Function; r) Outdoor catering; s) Calculating for requirements of tables for setting up buffet; t) service equipment required; u) Staff calculation; v) Some examples of staff calculations for banquets;	10
3	Handling Situations: a) Introduction; b) Dealing with different situations and guests in dining areas;	06
4	Supervisory Functions: a) Introduction; b) Supervisory functions in Food Service Operations - Briefing, Allocation of tables, Checking the Miscen Place and Miscen Scene, Handling Tips, Stock Taking, Requisitions, Sales Analysis, Cost Analysis, Breakeven Point Calculations, Handling complaints, training the staff;	07

5	<p>Costs, sales &amp; Profit:</p> <p>a) Cost</p> <ul style="list-style-type: none"> <li>- Nature</li> <li>- behavior</li> <li>- Controllability</li> <li>- Time</li> </ul> <p>b) Sales</p> <ul style="list-style-type: none"> <li>- Sales Expressed in Monetary Terms</li> <li>- Sales Expressed in Non-Monetary Terms</li> </ul> <p>c) Profit</p> <ul style="list-style-type: none"> <li>- Gross Profit</li> <li>- After Wage Profit(AWP)</li> <li>- EMBDIT</li> <li>- EBIT</li> <li>- EBT</li> <li>- EAT</li> </ul>	06
6	<p>Food Cost Control:</p> <p>a) Advantages of Food Cost Control;</p> <p>b) Food Cost Control- Tools &amp; Procedures</p> <ul style="list-style-type: none"> <li>- Volume forecasting,</li> <li>- Yield Tasting'</li> <li>- Purchase Specification'</li> <li>- Standard Recipe'</li> <li>- Standard Cost</li> <li>- Portion Control</li> </ul> <p>c) Food Cost reporting;</p> <p>d) hurdles in Food Cost Control;</p> <p>e) Reasons for increased and low food costs;</p> <p>d) Factors Facilitating &amp; affecting Food Cost Control;</p> <p>e) Point-of-Sale System;</p>	09
<b>TOTAL</b>		<b>45</b>

**Text Books:**

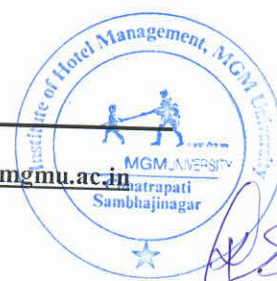
1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Food and Beverage Management – ParthoPratim Seal – Oxford Higher Education

**Reference Books:**

1. Food & Beverage Management & Cost Control – Jay Prakash Kant – AmanPublications

**Online Resources:**

NPTEL / SWAYAM





<b>Course Code:</b> BCA32MMP204 <b>Course Name:</b> Advanced Food & Beverage Service – Pr.	
<b>Course Category:</b> MM	<b>Credit:</b> 1 <b>Teaching Scheme:</b> L – 0 / P – 2
<b>Evaluation Scheme:</b> CA – 30 / ESE – 20	<b>Duration:</b> 2 hours
<b>Prerequisites:</b> -Students should have the basic knowledge about the subjects and vocabulary.	
<b>Course Objectives:</b> This course will provide comprehensive knowledge regarding various management techniques and essential skills required in the Hospitality Industry. It will provide insight into crafting a menu, menu editing, and menu engineering, and also develop technical and specialized skills to become successful personnel in the specific area.	
<b>Course Outcome:</b> <b>CO1</b> - To develop a comprehensive knowledge & and understanding of Menu, Menu Crafting, Menu Editing, and Managerial Skills required in the Hotel and Catering industry.  <b>CO2</b> - It also aims to enable the students to acquire professional competence for Beverage Service and its related activities.	

**PRACTICAL TOPICS:**

Unit No.	Title & Contents	Teaching Hours
1	Planning a Menu- - Different cuisine menu - A'La Carte - Table D'Hote - Compiling Table D'Hote Menu - Compiling A'La Carte Menu	04
2	Doing Menu Engineering after planning entire menu	04





3	a) Different Banquet Setups- <ul style="list-style-type: none"> <li>- U shape, V shape</li> <li>- Chevron, Herring Bone</li> <li>- Theatre Style, Cluster</li> <li>- Star Fish</li> <li>- Crescent Moon</li> <li>- Round Table</li> <li>- Boardroom</li> <li>- Hollow Square</li> <li>- Top table with sprigs</li> </ul> b) Forms and Formats used in Banquets	03
4	Taking booking of banquets, briefing and the procedure of toasting at Formal Functions & Weddings	04
5	Calculating for requirements of tables for setting up the buffet and staff calculations as per the functions	04
6	Handling different situations Case Studies	03
7	Demonstrating the procedure of organizing and handling different supervisory functions	02
8	Demonstrating different Cost and Sales documents used in the Service areas	02
9	Demonstrating the procedure of calculating profit after sales	02
10	Showing different forms and formats used in Cost Control and demonstrating their usage	02
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food and Beverage Service – R. Singaravelavan – Oxford Higher Education;
2. Food and Beverage Management – ParthoPratim Seal – Oxford Higher Education

**Reference Books:**

1. Food & Beverage Management & Cost Control – Jay Prakash Kant – AmanPublications.

**Online Resources:**

NPTEL / SWAYAM



<b>Course Code:</b> BCA32SEL201 <b>Course Name:</b> Development of Entrepreneurial Skills
<b>Course Category:</b> SEC <b>Credit:</b> 2 <b>Teaching Scheme:</b> L - 2 / P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20 <b>Duration:</b> 1 hours
<b>Prerequisites:</b> - Students should have the basic knowledge about the subjects and vocabulary.
<b>Course Objectives:</b> To understand the technical, operational & financial feasibility required for setting up an entrepreneurial project. This will develop an attitude to be competitively ahead in the dynamic market situation.
<b>Course Outcome:</b> <b>CO1</b> - The importance of Entrepreneurship development is to create & enable the entrepreneurs initiating & sustaining the process of economic development. <b>CO2</b> -To understand the technical, operational & financial feasibility required for setting up an entrepreneurial project. <b>CO3</b> -This will develop an attitude to be competitively ahead in the dynamic market situation.

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Introduction to Entrepreneurship</b> 1.1 Concept, Meaning & Definition 1.2 Qualities & Attributes required for Entrepreneurship 1.3 Functions performed by Entrepreneur's 1.4 Need & importance of Entrepreneurship 1.5 Types of Entrepreneurs 1.6 Task of Entrepreneurs 1.7 Entrepreneurs & Manager 1.8 Entrepreneur - Pros & Cons	8
2	<b>Entrepreneurial Skills</b> 2.1 Introduction to Entrepreneurial skills 2.2 Entrepreneurial Traits & Characteristics 2.3 Entrepreneurial Personality Traits 2.4 Entrepreneurial Skills & types 2.5 Benefits of Personality Development 2.6 Developing Personality Attributes 2.7 Social skills 2.8 Communication skills	8



3	<b>Entrepreneurial Development Programmes:</b> 3.1 Concept of EDP 3.2 Objectives of EDP 3.3 Structure of EDP 3.4 Stages/ Phases of EDP 3.5 Challenges for EDP 3.6 Myths about EDP 3.7 Benefits of EDP	7
4	<b>Entrepreneurial Skill Development:</b> 4.1 Introduction to Skill development 4.2 Types of skills 4.3 Five Business skills 4.4 Skill Development 4.5 Skill requirement & Skill development 4.6 Stages in Skill development 4.7 Skills required for Team work	7
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Entrepreneurial Development – S S Khanka
2. Entrepreneurship Development -EPG Pathshala

**Reference Books:**

1. Entrepreneurship Development - MSBTE

**Online Resources:**

NPTEL / SWAYAM





**SEMESTER FIVE**

<b>Course Code:</b> BCA32MML301		<b>Course Name:</b> Specialized Food Production Th.	
<b>Course Category:</b> Major	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3/ P - 0	
<b>Evaluation Scheme:</b> CA - 60 / ESE - 40		<b>Duration:</b> 2 Hour	
<b>Pre-requisites:</b> <ul style="list-style-type: none"><li>• Basic understanding of culinary fundamentals, including kitchen safety, hygiene, and introductory cooking techniques.</li><li>• Familiarity with foundational food preparation methods, such as knife skills, ingredient identification, and basic baking principles</li></ul>			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• Gain comprehensive knowledge of modern and classical culinary techniques, including Nouvelle Cuisine, charcuterie, and plated service.</li><li>• Develop technical skills in preparing and presenting appetizers, salads, sandwiches, and cold dishes with attention to food safety.</li><li>• Master foundational baking and pastry methods, including cake-making, pastries, cookies, and advanced dessert techniques.</li></ul>			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• <b>CO1-</b>Demonstrate proficiency in advanced culinary techniques, including Nouvelle Cuisine, charcuterie, and plated presentations.</li><li>• <b>CO2-</b>Apply food safety standards in preparing, storing, and presenting a variety of cold and hot dishes.</li><li>• <b>CO3 -</b>Create and balance recipes for cakes, pastries, cookies, and desserts with professional-level accuracy.</li><li>• <b>CO4 -</b>Exhibit creativity and precision in assembling and garnishing appetizers, salads, and sandwiches for specialized food service</li></ul>			

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Nouvelle Cuisine</b> 1.1 Evolution & history 1.2 Salient features 1.3 Difference between Haute Cuisine & Nouvelle Cuisine 1.4 Service Style – points to be considered 1.5 Preparing plated service	5

2	<b>Appetizers, Salads, Sandwiches</b> 2.1 Classification with examples 2.2 Classical appetizers 2.3 Precautions for preparing, presenting and storing from food spoilage view 2.4 Classification, Composition 2.5 Principles of making a salad. 2.6 Classical salads 2.8 Parts / composition of sandwiches 2.9 Types of bread used in sandwich making 2.10 Types of sandwiches and storage (Fillings – basic principles of sandwich spreads)	10
3	<b>Charcutiere, Mousse &amp; Mousseline</b> 3.1 Definition & terms 3.2 Production, classification, processing of Sausages, and Forcemeats 3.3 Marinades, cures, brines 3.4 Knowledge of cold meat platter 3.5 Types & uses of chaud froid 3.6 Preparing aspic & gelee 3.7 Ham Bacon & Gammon 3.8 Difference, Processing, Uses 3.9 Types of mousse, preparation (savoury) and Difference between mousse & mousseline	8
4	<b>Cake Making</b> 4.1 Role of ingredients 4.2 Recipe balancing 4.3 Method of cake making 4.4 Faults & remedies	8
5	<b>Flour Pastries</b> 5.1 Definition & Classification- Short Crust, Hot Water/ choux, Rough Puff, Flaky 5. Role of ingredients 5.3 Recipes, methods of preparation 5.4 Do's and Don'ts while preparing Pastry	7

6	<b>Cookies</b> 6.1 Definition / introduction 6.2 Types of cookies 6.3 Methods of mixing & Baking 6.4 Icing, Frosting & Fillings 6.5 Definition & Uses 6.6 Classification 6.7 Ingredients used	7
	<b>TOTAL</b>	<b>45</b>

**Text Books:**

1. Art of Indian Cookery - Rocky Mohan Publisher Rolly Books Pvt. Ltd. - Publishing Year 2000
2. Prasad- Cooking with Indian Master, J. Inder Singh Kalra, Publisher - Allied Publications - Publishing Year 1986
3. Modern Cookery (Vol -I & Vol -II) For Teaching & Trade - Philip E Thangam, Publisher Orient Longman

**Reference Books:**

1. "Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés" by John Kinsella and David T. Harvey
2. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

**Online Resources:**

- Website: [escoffieronline.com](http://escoffieronline.com), Website: [chefsteps.com](http://chefsteps.com)





<b>Course Code:</b> BCA32MMP301	<b>Course Name:</b> Specialized Food Production Pr.	
<b>Course Category:</b> Major	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L -0/ P - 2
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 1 Hour	
<b>Pre-requisites:</b>		
• Basic knowledge of culinary techniques, food preparation principles, and plating style		
<b>Course Objectives:</b>		
<ul style="list-style-type: none"><li>• To master advanced culinary techniques, including nouvelle and haute cuisine, for constructing and presenting innovative dishes.</li><li>• To develop proficiency in preparing appetizers, salads, charcuterie, forcemeats, baked goods, and plated desserts with professional standards.</li><li>• To enhance creativity in garnishing, plating, and using contemporary culinary trends for visually appealing and flavorful presentations.</li></ul>		
<b>Course Outcome:</b>		
<ul style="list-style-type: none"><li>• CO 1 - Demonstrate advanced culinary skills in nouvelle and haute cuisine techniques.</li><li>• CO 2 - Prepare and present classical and contemporary appetizers, salads, sandwiches, and charcuterie items with precision.</li><li>• CO 3 - Apply baking and pastry techniques to create a variety of cakes, cookies, pastries, and decorative finishes.</li><li>• CO 4 - Exhibit creativity and expertise in garnishing, plating, and modern food presentation.</li></ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Nouvelle Cuisine Techniques: Dish: Pan-Seared Salmon with Asparagus, Microgreens, and Citrus Foam.	2
2	Haute Cuisine Dish: Beef Bourguignon. Nouvelle Cuisine Dish: Deconstructed Beef Bourguignon with Red Wine Reduction and Root Vegetables.	2
3	Appetizer Preparation: Dishes: Smoked Salmon Canapés, Goat Cheese-Stuffed Dates, Shrimp Cocktail Shooters.	2
4	<b>Salad Composition and Plating:</b> Classical Salad: Niçoise Salad. Contemporary Salad: Quinoa and Avocado Salad with Citrus Vinaigrette.	2

5	<b>Sandwich Construction:</b> Dishes: Classic Club Sandwich, Open-Faced Avocado and Radish Sandwich, Wrap with Hummus and Roasted Vegetables.	2
6	<b>Charcuterie Board Assembly:</b> Items: Pâté de Campagne, Chicken Liver Mousse, Genoa, Olives, Pickled Onions.	2
7	<b>Sausage Making:</b> Dishes: Italian Sausage with Fennel, Breakfast Pork Sausage, and Chorizo.	2
8	<b>Preparation of Force-meats:</b> Dishes: Chicken Liver Pâté,	2
9	<b>Cold Meat Presentation with Aspic and Gelée:</b> Dish: Cold Poached Salmon with Herb Gelée and Vegetables in Aspic.	2
10	<b>Preparation of Mousse and Mousseline:</b> Dishes: Smoked Trout Mousse, Chicken Mousseline, and Spinach Mousse with Herb Garnish.	2
11	<b>Cake Making Techniques:</b> Dishes: Sponge Cake (Genoise), Pound Cake, and Chiffon Cake.	2
12	<b>Pastry Preparation:</b> Dishes: Shortcrust Fruit Tart, Classic Eclairs (Choux Pastry), Flaky Apple Turnovers	2
13	<b>Cookie Baking and Mixing Techniques:</b> Dishes: Chocolate Chip Cookies (Creaming Method), Biscotti (One-Bowl Method), Ladyfingers (Sponge Method).	2
14	<b>Decorating with Icing, Frosting, and Fillings:</b> Dishes: Buttercream-Frosted Vanilla Cake, Chocolate Ganache Tarts, Cream-Filled Eclairs with Glaze.	2
15	<b>Garnishing and Plating Techniques:</b> Dishes: Deconstructed Lemon Tart, Beet and Goat Cheese Salad with Edible Flowers, Grilled Chicken with Microgreens and Herb Oil Drizzle.	2
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Art of Indian Cookery - Rocky Mohan Publisher Rolly Books Pvt. Ltd. - Publishing Year 2000
2. Prasad- Cooking with Indian Master, J. Inder Singh Kalra, Publisher - Allied Publications - Publishing Year 1986
3. Modern Cookery (Vol -I & Vol -II) For Teaching & Trade - Philip E Thangam, Publisher Orient Longman

**Reference Books:**

1. "Professional Charcuterie: Sausage Making, Curing, Terrines, and Pâtés" by John





Kinsella and David T. Harvey

2. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

Online Resources:

- Website: [escoffieronline.com](http://escoffieronline.com), Website: [chefsteps.com](http://chefsteps.com)





<b>Course Code:</b> BCA32MML302	<b>Course Name:</b> Food and Beverage Management Th.	
<b>Course Category:</b> Major	<b>Credit:</b> 3	<b>Teaching Scheme:</b> L - 3 / P - 0
<b>Evaluation Scheme:</b> CA - 60/ ESE - 40		<b>Duration:</b> 2 Hour
<b>Pre-requisites:</b> Creation and distribution of – <ul style="list-style-type: none"> <li>• Power Point Presentations</li> <li>• Handouts</li> <li>• Videos</li> </ul> As per the requirement of upcoming session.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>• To provide practical knowledge regarding different management techniques and essential skills required in the F &amp; B Service,</li> <li>• To provide insight into crafting a menu, service the food as per menu.</li> <li>• To develop technical and specialized skills to become successful personnel in the specific area</li> </ul>		
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li>• CO 1 - Students will be able to create, curate menu and do the table set-ups as per the menu created.</li> <li>• CO 2 - Students will inculcate the skill of VVIP service and set up the ambience accordingly</li> <li>• CO 3 - They will be able to calculate the food cost, selling price and the profit percentage from a menu</li> <li>• CO 4 - They will develop the skills of food service while keeping in mind the Food safety and hygiene practices.</li> </ul>		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Menu Knowledge</b> 1.1 Compound Butter 1.2 Sauces 1.3 Foundation Sauces 1.4 Proprietary Sauces 1.5 Miscellaneous Sauces 1.6 Examples of Dishes and their Descriptions for French Classical Courses (Hors d'oeuvre, Potage, Oeufs/Farineux, Poisson, Entrée, Sorbet, Roti, Legumes, Salade, Buffet Froid, Entremets, Fromage/Savoureux, Desserts, Beverages)	8
2	<b>Cover and Accompaniments for selected Dishes</b> 2.1 Introduction 2.2 Cover & Accompaniments as per courses	8



3	<b>French and Culinary Terms</b> 3.1 French Names 3.2 Writing the Menu in French	8
4	<b>Costs, Sales, and Profit</b> 4.1 Cost (Nature, Behaviour, Controllability, Time, Sales) 4.2 Sales Expressed in Monetary Terms 4.3 Sales Expressed in Non Monetary Terms 4.4 Profit (Gross Profit, After Wage Profit(AWP), EBDIT, EBIT, EBT, EAT)	10
5	<b>Food Safety and Environmental Concerns</b> <b>Introduction</b> 4.1 Food Poisoning and its types 4.2 Controlling Bacterial growth (Temperature, Moisture, Time, Right Type of Food) 4.3 Prevention of Bacterial Food Poisoning 4.4 Food Safety Activities (Purchasing, Receiving, Storing, Issuing, Preparation, Cooking, Holding, Service, Washing ) 4.5 Critical Areas 4.6 Environment Concerns 4.7 Hotel Waste Management 4.8 Waste Disposal 4.9 Biodegradable Waste (Waste Water, Disposal of Chemicals, Used Oil) 4.10 Gases, Odours, Vapours	11
	<b>TOTAL</b>	

**Text Books:**

1. Food and Beverage Service - R. Singaravelavan (Oxford Publication)

**Reference Books:**

3. Food and Beverage Service - Dennis Lillicrap and John Cousins (Book Power with Hodder Arnold)
4. Textbook of Food and Beverage Service - Anita Sharma and S.N. Bacgchi (Aman Publication)

**Online Resources:**

- SWAYAM/NPTEL





<b>Course Code:</b> BCA32MMP302 <b>Course Name:</b> Food and Beverage Service Management Pr.		
<b>Course Category:</b> Major	<b>Credit:</b> 1	<b>Teaching Scheme:</b> L - 0/ P - 2
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 1 Hour
<b>Pre-requisites:</b> Students are required to go through the course materials for better learning and practice.		
<b>Course Objectives:</b> <ul style="list-style-type: none"> <li>To provide practical knowledge regarding different management techniques and essential skills required in the F &amp; B Service,</li> <li>To provide insight into crafting a menu, service the food as per menu.</li> <li>To develop technical and specialized skills to become successful personnel in the specific area.</li> </ul>		
<b>Course Outcome:</b> <ul style="list-style-type: none"> <li>CO 1 - Students will be able to do the different types of table set-ups and food service</li> <li>CO 2 - They will be able to create menu cards as per the outlet's requirement</li> <li>CO 3 - They will inculcate the skills of VVIP service procedure and creation of ambience for that service.</li> <li>CO 4 - They develop the skills of food service with proper safety and hygiene.</li> </ul>		

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Table Set -ups as per the Menu - A la carte - Table d' hote	4
2	Creating innovative menu cards and set up of table as per the menu	4
3	VVIP Table Set -up	4
4	Creating the ambience and décor the table as per different occasions	2
5	Innovative Napkin Folding for special events	2
6	Designing menu along with its calculation of food cost and selling price	4
7	Writing a menu in French	2
8	Classical Hors d'oeuvre's cover set -up	2



9	Designing KOT's & BOT's	4
10	Safety practices during food service	2
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food and Beverage Service – R. Singaravelavan (Oxford Publication)

**Reference Books:**

5. Food and Beverage Service – Dennis Lillicrap and John Cousins (Book Power with Hodder Arnold)
6. Textbook of Food and Beverage Service – Anita Sharma and S.N. Bagchi (Aman Publication)

**Online Resources:**

- NPTEL/SWAYAM



<b>Course Code:</b> BCA32MEL301		<b>Course Name:</b> Food and Ayurveda Th.	
<b>Course Category:</b> Major Elec. I	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2/ P - 0	
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 1 Hour	
<b>Pre-requisites:</b> Basic understanding of food and nutrition concepts. General knowledge of health and wellness practices.			
<b>Course Objectives:</b> <ul style="list-style-type: none"><li>• To provide an understanding of Ayurvedic principles and their application in food preparation.</li><li>• To explore the relationship between diet and health in Ayurveda.</li><li>• To develop skills to incorporate Ayurvedic practices into modern culinary techniques.</li><li>• To promote awareness of natural and holistic approaches to wellness through food.</li></ul>			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• CO 1-Understand the fundamental concepts of Ayurveda and its relation to food and health.</li><li>• CO 2-Identify the role of the six tastes (Shad Rasa) and their effects on the body.</li><li>• CO 3-Design balanced meals using Ayurvedic principles tailored to individual constitutions (Doshas).</li><li>• CO 4- Integrate Ayurvedic cooking techniques into modern culinary practices.</li><li>• CO 5-Promote wellness and sustainability through Ayurvedic dietary practices.</li></ul>			

### CURRICULUM:

Unit No.	Title & Contents	Teaching Hours
1	Introduction to Ayurveda: Origin, Philosophy, and Principles	2
2	Fundamental Concepts: Tridosha, Panchamahabhuta, and Prakriti	2
3	Role of Food in Ayurveda: Medicinal and Nutritional Perspectives	2
4	Shad Rasa (Six Tastes): Characteristics, Functions, and Importance	2
5	Ayurvedic Meal Planning: Seasonal and Constitutional Considerations (Ritucharya)	2
6	Ayurvedic Cooking Methods: Techniques, Ingredients, and Spices	2
7	Foods for Balance: Aligning Diet with Doshas (Vata, Pitta, Kapha)	2

8	Detoxification and Cleansing Diets: Concepts of Ama and Fasting	2
9	Role of Herbs and Spices in Ayurveda: Their Healing Properties	2
10	Ayurvedic Beverages and Tonics: Preparation and Benefits	2
11	Ayurvedic Superfoods: Ghee, Honey, and Medicinal Plants	2
12	Ayurvedic Perspectives on Modern Foods and Lifestyles	2
13	Case Studies: Application of Ayurvedic Principles in Daily Diets	2
14	Sustainable and Ethical Practices in Ayurveda	2
15	Revision and Practical Applications	2
<b>TOTAL</b>		<b>30 Hours</b>

**Text Books:**

1. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

**Reference Books:**

1. "The Professional Pastry Chef: Fundamentals of Baking and Pastry" by Bo Friberg

**Online Resources:**

- [https://ycmou.ac.in/media/publication/ycmou\\_book/RVV\\_YB\\_130.pdf](https://ycmou.ac.in/media/publication/ycmou_book/RVV_YB_130.pdf)





**Course Code:**BCA32MEL302**Course Name:** Total Quality Management**Course Category:** Major Elec- I**Credit:** 2**Teaching Scheme:** L - 2/ P - 0**Evaluation Scheme:** CA - 30 / ESE - 20**Duration:** 1 hours**Pre-requisites:** Students should remember the basics of the subject and revise the previous related topics.**Course Objectives:** To understand meaning of Quality management in Hospitality Industry and learn methods of solving problems and under taking improvement projects by developing culture of team working with the ultimate intention of delighting customer and continually improving the processes in all functions.**Course Outcome:**

- CO 1 -Students will be able to learn and understand about the concepts of TQM and role of communication in TQM.
- CO 2 - Students will learn and remember about the core values Japanese management and thoughts from quality Gurus.
- CO 3 - Students will learn the concept of international quality standards
- CO 4 - Students will be able to understand the concept of Customer satisfaction and Green Service Quality

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Quality in Service Industry and concepts of TQM, Role of Communication in TQM</b> 1.1 Definitions 1.2 Concepts and models 1.3 Quality Plans 1.4 Internal Customer 1.5 Right First Time 1.6 Customer Focus 1.7 Continuous Improvement 1.8 Language concept 1.9 Effective ways	7
2	<b>Core values of Japanese Management and Thoughts from Quality Gurus</b> 2.1 Group Orientation 2.2 Perfectionism 2.3 Innovation 2.4 Diligence 2.5 Deming 2.6 Crosby 2.7 Juran	9



3	<b>International Quality Standards and Cost of Quality</b>	7
	3.1 QMS – ISO 9001 : 2008	
	3.2 EMS – ISO 14001 : 2004	
	3.3 HACCP	
	3.4 Failure	
	3.5 Appraisal	
	3.6 Preventive Costs	
4	<b>Customer satisfaction and Green Service Quality</b>	7
	4.1 Challenges	
	4.2 Opportunities	
	4.3 Measuring & Managing Customer Satisfaction	
	4.3 Water	
	4.6 Energy	
	4.5 Waste Management	
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. "Managing Quality in Science Sector" – Mike Asher 1 996 – Kogan Page Ltd. London
2. The essence of Total Quality Management"- John Bank 1996 – Practice Hall of India Pvt. Ltd. New Delhi

**Reference Books:**

7. "The Eight Core Values of Japanese Businessman" – Yasutaka Sai – Jaico Publishing House.
8. "TQM in Action" - John Pike & Richard Barheo – Clr spure & Hall

**Online Resources:**

- NPTEL/SWAYAM





<b>Course Code:</b> BCA32MEL303	<b>Course Name:</b> Culinary Tourism	
<b>Course Category:</b> Major Elec. II	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2/ P - 0
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20	<b>Duration:</b> 1 Hour	
<b>Pre-requisites:</b> Students should have basic knowledge about the subject and the ongoing topics.		
<b>Course Objectives:</b> Culinary tourism or food tourism or gastronomy tourism is the exploration of food as the purpose of tourism. It is considered a vital component of the tourism experience, and is engaged in by individuals who seek out culinary experiences to broaden their understanding of a culture or lifestyle while traveling.		
<b>Course Outcome:</b> CO1- Students will learn about the anthropology of travel and tourism. CO2- Students will learn and understand about different festivals and events conducted around the world.		

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Traveling for food drink, Cultural tourism; Food tourism; Gastronomic tourism; Sustainable tourism	3
2	The anthropology of travel and tourism	3
3	Food and wine festivals and events around the world	3
4	Food tourism around the world: Development, management and markets.	3
5	Exotic appetites: Ruminations of a food adventurer	3
6	Experiencing food and drink	3
7	Tourism and gastronomy.	3
8	The Mc Donaldization of society	3
9	Food as tradition, transgression, transformation and travel. Food, Culture, and Society,	3
10	Home cooking in the global village	3
	<b>TOTAL</b>	<b>30</b>

**Text Books:**

1. Food Tourism - Author - Alex Clark





**Reference Books:**

1. Culinary Tourism - Author - Edited by Lucy M. Long

**Online Resources:**

- NPTEL/SWAYAM



<b>Course Code:</b> BCA32MEL304		<b>Course Name:</b> Human Resource Management Th.	
<b>Course Category:</b> Major Elec. II	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 2/ P - 0	
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 1 hours	
<b>Pre-requisites:</b> Creation and distribution of - <ul style="list-style-type: none"><li>• Power Point Presentations</li><li>• Handouts</li><li>• Videos</li></ul> As per the requirement of upcoming session.			
<b>Course Objectives:</b> The understanding of Human Resources Management will help the students in identifying the significance and its role in the Hotel & Catering Industry. It will also help them to develop an attitude for positive Human Behavior at work.			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• CO1- Students will understand the concept of human resource management and the methods of planning.</li><li>• CO2- Students will learn to analyse the wages and salary administration.</li><li>• CO3- Students will learn to examine the grievances and discipline to handle the labor management relationships.</li></ul>			

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	<b>Introduction to Human Resource Management and Human Resource Planning</b> 1.1 Definition 1.2 Nature & Characteristics 1.3 Need for HRM in the Service Industry. 1.4 Role of Human Resource Manager. 1.5 Concepts, Characteristics and Need 1.6 Job Analysis, Job Description & Job Specification 1.7 Recruitment & Selection: Sources & Modes of Recruitment 1.8 Tests & Interviews, Selection Process.	7



2	<b>Human Resource Development and Wage &amp; Salary Administration</b> 2.1 Definition and Characteristics 2.2 Orientation & Induction 2.3 Job Evaluation – Concept & Objectives 2.4 Formulation of Compensation Structure 2.5 Regulatory Provisions. 2.6 Fringe Benefits	7
3	<b>Grievances &amp; Discipline</b> 3.1 Grievance Handling – Identifying Causes 3.2 Developing Grievance Handling Systems 3.3 Discipline – Concept, Causes of Indiscipline	7
4	<b>Labor – Management Relations</b> 4.1 Trade Unions – Concept, Objectives & Function 4.2 Collective Bargaining 4.3 Workers Participation in Management. 4.4 Labor Turnover – Causes & Measures to prevent Labor Turnover.	9
<b>TOTAL</b>		<b>30</b>

**Text Books:**

1. Personnel Management & Industrial Relations – Dr P C Shejwalkar & Mr S R Malegaonkar
2. Personnel Management – Mamoria

**Reference Books:**

1. Pramod Verma : Personnel Management in Indian Organisations.
2. Edwin b. Flippo : Personnel Management, McGraw Hill.
3. Human Resource Management in the Hospitality Industry -Frank M /Mary L Monochello
4. Guide for Labour Management – H L Kumar
5. Human Resource Management & Human Relations – V P Michael Arun Monappa & S. Saiyuddain : Personal Management, Tata McGraw Hill.

**Online Resources:**

- NPTEL/SWAYAM





<b>Course Code:</b> BCA32VSP301		<b>Course Name:</b> Hospitality Skills Pr.	
<b>Course Category:</b> VSC	<b>Credit:</b> 2	<b>Teaching Scheme:</b> L - 0/ P - 4	
<b>Evaluation Scheme:</b> CA - 30 / ESE - 20		<b>Duration:</b> 1 Hour	
<b>Pre-requisites:</b> Students should have the basic knowledge about the subjects and vocabulary.			
<b>Course Objectives:</b> The subject aims to acknowledge the important aspects of hospitality industry amongst which the skills are the most required one.			
<b>Course Outcome:</b> <ul style="list-style-type: none"><li>• CO 1 -Students will be able to learn about the basic skills of hospitality..</li><li>• CO 2 - Students will understand different procedures followed in different departments.</li><li>• CO 3 - Students will be able to plan event and prepare presentations to share their ideas.</li><li>• CO 4 - Students will be able to real life event and do the procedures required for the same.</li></ul>			

**CURRICULUM:**

Unit No.	Title & Contents	Teaching Hours
1	Understanding communication (types) and importance of soft skills.	2
2	Personal grooming standards.	2
3	Importance of NPS in Customer relationship management and its types.	2
4	Importance of Technology and tools: Recent Trends, PMS System (Property management system), CRS System (Central Reservation System), POS System (Point of Sale), 4.5 RMS System (Revenue Management System)	2
5	Tools and Techniques (Google Calendar, TO- DO list ) used for Time management and Multi-Tasking	2
6	Sustainability and public area management.	2
7	Introduction to major departments (FO, HK, F and B and Kitchen) and their co- ordination	2
8	Introduction to major other departments (HR, Sales and marketing, maintenance, engineering, gardening) and their co- ordination.	2
9	Menu planning for a theme restaurant.	2



10	Create a theme restaurant set-up, menu make a presentation for the same.	2
11	Create a brochure for the front office explaining the room type, tariff and other details.	2
12	Survey few restaurant and collect the information for the types of sustainable products used by the hotel/ restaurant.	2
13	Telephone etiquettes and formal letter writing.	2
14	Front Desk Operations (Including reservations, check- in, check- out, handling forms and requests.)	2
15	Dining etiquettes to be adapted by the hospitality personnel.	2
16	Housekeeping setup and tag handling.	2
17	Teamwork and team leading skills	2
18	Basic event planning (Birthday)	2
19	Basic event planning (Wedding)	2
20	Basic event planning (Conference)	2
21	Plan an inter-institute event/ expo and submit the idea.	2
22	Create a layout for a hotel and submit the budget.	2
23	Based on Practical no. 22 create presentation.	2
24	Team building Activity: Based on interests and skills form the groups for departments of hotels	2
25	Team building Activity: Based on the teams plan an inter-institute skills expo.	2
26	Team building Activity: Work on the sales and marketing of the expo. (Try to bring sponsorships)	2
27	Team building Activity: Plan the event flow and chief guest.	2
28	Team building Activity: Prepare invitations and do social media campaigns.	2
29	Team building Activity: Do the major preparations of the event.	2
30	Team building Activity: Execute the Event	2
	<b>TOTAL</b>	<b>60</b>

**Text Books:**

1. Essential Leadership Skills for Hospitality Supervisors: An Experiential Approach by George Ojie-Ahamiojie





**Reference Books:**

3. Soft Skills in The Hospitality Industry by Graham Mark Miranda

**Online Resources:**

1. <https://hospitalityinsights.ehl.edu/hubfs/Blog-EHL-Insights/Download-resources/Hospitality-skills-Emotional-intelligence.pdf>

