

Academic Council _____

Item No. _____

UNIVERSITY OF MUMBAI



**Syllabus
For
Program:
BACHELOR OF ARTS (CULINARY ARTS)**

**CHOICE BASED CREDIT AND GRADING
SYSTEM (CBCS)**

With effect from the academic year 2017-18

AC _____

Item No. _____

UNIVERSITY OF MUMBAI

Syllabus for Approval

Sr. No.	Heading	Particulars
1.	Title of the Program	Bachelor Of Arts (Culinary Arts)
2.	Eligibility for Admission	<p>a) A candidate for being eligible for admission to the Bachelor of Arts (Culinary Arts) shall have passed standard XII / 10 + 2 examination (any stream) from any recognized education board or its equivalent from India or abroad.</p> <p>b) Candidates who has passed Std X and successfully completed a diploma in any stream of minimum two years duration from any recognized education board/university from India or abroad</p> <p>c) The selection criteria for admission will be on the basis of written examination and personal interview conducted by respective institutions / colleges</p> <p>d) Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai.</p>
3.	Passing Marks	12 th standard passed.
4.	Ordinances / Regulations (if any)	Time to time issued by university.
5.	No. of Years / Semesters	3 Years / 6 Semesters.
6.	Level	U.G.
7.	Pattern	Semester
8.	Status	Revised
9.	To be implemented from Academic Year	From Academic Year 2017-18 (w.e.f. Academic Year 2017-18 onwards.)

Date :

Signature :

Name BOS Chairperson / Dean: _Ms. Dopati Banerji Chair Person, Ad-hoc Board of studies (Hospitality studies)

UNIVERSITY OF MUMBAI

Syllabus for Approval

- 1. Title of the Program:-** Syllabus Three Years Bachelor Of Arts - Culinary Arts
- 2. Program Code:** –B.A.C.A.
- 3. Preamble / Scope:-**

P R E A M B L E

Even though hospitality education is more than 65 years old in our country, there are very few Culinary Arts colleges in India. The recent years have seen drastic focus on Culinary Arts all over the world. University of Mumbai has taken the initiative to be in line with international scenario and started Bachelor of Arts in Culinary Arts. Bachelor degree programme in Culinary Arts was introduced by the University of Mumbai in the year 2014. However first batch of Culinary Arts was started in year 2016 – 17.

This new program in Culinary Arts was introduced with the aim of teaching the students classical and contemporary Culinary Arts observing HACCP standards, safety and environment concerns. The program gives more importance to the regional cuisine with the emphasis on Maharashtra cuisine covering all the regions of the Maharashtra. As all the classified hotels, restaurants and eating out places need to be reorganized to maintain the highest standards of hygiene; University of Mumbai has taken initiative to train the students to practice high standards of food safety and hygiene.

Colleges seeking approval from University of Mumbai need to ensure that the infrastructure and hygiene standards are laid down as per HACCP and they strictly adhere to the laid down norms.

Syllabus Committee Members

1) Prin. B.P. Sahni	Convener
2) Mr. Anupam Dhoundiyal	Co-convener
3) Mr. Yogesh Utthekar	Member
4) Mr. Silas Hiwale	Member
5) Mr. Stany Lopez	Member
6) Mr. Vishwanath Iyer	Member
7) Mr. Sumit Daryanani	Member
8) Mr. Santhosh kotla	Member
9) Mr. Cletus Paul	Member
10) Mr. Paul Koshy	Member
11) Ms.Preeti Punjabi	Member
12) Mr. Girish Sankpal	Member

4. Objective of program / program Outcome:-

- a) To provide adequate knowledge, skills & exposure in the field of Culinary Arts that commensurate with the requirements of the Industry.
- b) To prepare students to exploit newly created opportunities in the Culinary Profession both, at the domestic & international level
- c) To create an additional avenue of self-employment.
- d) To promote Indian cuisine globally to international students.
- e) To gain leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader / supervisor.

5. Eligibility:-

- e) A candidate for being eligible for admission to the Bachelor of Arts (Culinary Arts) shall have passed standard XII / 10 + 2 examination (any stream) from any recognized education board or its equivalent from India or abroad.
- f) Candidates who has passed Std X and successfully completed a diploma in any stream of minimum two years duration from any recognized education board/university from India or abroad
- g) The selection criteria for admission will be on the basis of written examination and personal interview conducted by respective institutions / colleges
- h) Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai after the admission is obtained by the student in the college.

6. Fee Structure:-

Tuition Fees per semester Rs. 75,000/-.

7. Duration of the Program:- 3 years (6 semester)

The program shall be a 3 year full time program comprising of 6 semesters.

8. No. of students per batch:-A batch shall consist of 60 students.

Colleges are permitted to take 10 % more numbers of students to compensate for the cancellation.

9. Selection:-The selection criteria for admission will be on the basis of written examination and personal interview conducted by respective institutions / colleges.

Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai after the admission is obtained by the student in the college.

10. Syllabus Details:-Bachelor Of Arts –(Culinary Arts)

SEMESTER I - Bachelor of Arts (Culinary Arts)

Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			TH	PR	L	P	T	TOTAL
		L	P	T	L	P	T						
	Core Course												
USCA101	Principles of Food Production-I	3	-	-	45	-	-	100	-	2	-	-	2
USCA102	Essential Culinary Arts –Indian- I	-	4	-	-	60	-	-	100	-	2	-	2
USCA103	Essential Culinary Arts -International	-	4	-	-	60	-	-	100	-	2	-	2
USCA104	Essential Bakery & Confectionery	-	4	-	-	60	-	-	100	-	2	-	2
USCA105	Fundamentals of Food & Beverage Service	3	-	-	45	-	-	100	-	2	-	-	2
USCA106	Restaurant & Food Service Operations	-	4	-	-	60	-	-	100	-	2	-	2
USCA107	Food Safety & Hygiene	3	-	-	45	-	-	100	-	2	-	-	2
USCA108	Introduction to the Hospitality Industry	3	-	-	45	-	-	100	-	2	-	-	2
USCA109	Product Knowledge	3	-	-	45	-	-	100	-	2	-	-	2
	Compulsory Course												
USCA110	Communication Skills – English & French	3	-	-	45	-	-	100	-	2	-	-	2
	Total	18	16	-	270	240	-	600	400	12	8	-	20

SEMESTER II - Bachelor of Arts (Culinary Arts)													
Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			TH	PR	L	P	T	TOTAL
		L	P		L	P	T						
	Core course												
USCA201	Principles of Food Production	3	-	-	45		-	100	-	2	-	-	2
USCA202	Essential Culinary Arts – Indian -II	-	4	-	-	60	-	-	100	-	2	-	2
USCA203	Essential Culinary Arts - International	-	4		-	60	-	-	100	-	2	-	2
USCA204	Essential Bakery & Confectionery	-	4	-	-	60	-	-	100	-	2	-	2
USCA205	Food & Beverage Studies	3	-	-	45	-	-	100	-	2	-	-	2
USCA206	Food & Beverage Guest Service	-	4	-	-	60	-	-	100	-	2	-	2
USCA207	Culinary Math	3	-	-	45	-	-	100	-	2	-	-	2
USCA208	Business Communications	3	-	-	45	-	-	100	-	2	-	-	2
USCA209	Fundamentals of Information Technology	-	4	-	-	60	-	-	100	-	2	-	2
	Compulsory Course												
USCA210	Environmental Science	3	-	-	45	-	-	100	-	2	-	-	2
	Total	15	20	-	225	300	-	500	500	10	10	-	20
L one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial													

SEMESTER III - Bachelor of Arts (Culinary Arts)													
Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			TH	PR	L	P	T	TOTAL
		L	P		L	P	T						
	Core course												
USCA 301	Indian and International Ethnic Cuisines	3	-	-	45	-	-	100	-	2	-	-	2
USCA 302	Beverage Studies	3	-	-	45	-	-	100	-	2	-	-	2
USCA 303	Indian Ethnic Culinary Arts (Quantity)	-	4	-	-	60	-	-	100	-	2	-	2
USCA 304	Intermediate Culinary Arts - International	-	4	-	-	60	-	-	100	-	2	-	2
USCA 305	Intermediate Bakery & Confectionery	-	4	-	-	60	-	-	100	-	2	-	2
	Skill Enhancement Course												
USCA 306	Nutrition & Food Science	3	-	-	45	-	-	100	-	2	-	-	2
USCA 307	Food Cost Controls	3	-	-	45	-	-	100	-	2	-	-	2
USCA 308	Principals of Management	3	-	-	45	-	-	100	-	2	-	-	2
USCA 309	Applied Information Technology	-	4	-	-	60	-	-	100	-	2	-	2
USCA 310	The Practice of Business Communication	-	4	-	-	60	-	-	100	-	2	-	2
	Total	15	20	-	225	300	-	500	500	10	10	-	20
L one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial													

SEMESTER IV - Bachelor of Arts (Culinary Arts)													
Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			TH	PR	L	P	T	TOTAL
		L	P		L	P	T						
	Core Course												
USCA 401	Regional Indian Cuisine and Larder	3	-	-	45	-	-	100	-	2	-	-	2
USCA 402	Function Catering Operations	-	4	-	-	60	-	-	100	-	2	-	2
USCA 403	Intermediate Culinary Arts-Indian	-	4	-	-	60	-	-	100	-	2	-	2
USCA 404	Larder and Short Order Cookery	-	4	-	-	60	-	-	100	-	2	-	2
USCA 405	Intermediate Bakery & Confectionery	-	4	-	-	60	-	-	100	-	2	-	2
	Skill Enhancement Course												
USCA 406	Menu Development and Function Catering	3	-	-	45	-	-	100	-	2	-	-	2
USCA 407	Gastronomy	3	-	-	45	-	-	100	-	2	-	-	2
USCA 408	Hospitality Information System	-	4	-	-	60	-	-	100	-	2	-	2
USCA 409	Hospitality Financial Accounting	3	-	-	45	-	-	100	-	2	-	-	2
USCA 410	Human Assets Management	3	-	-	45	-	-	100	-	2	-	-	2
	Total	15	20	-	225	300	-	500	500	10	10	-	20
one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial													

SEMESTER V - Bachelor of Arts (Culinary Arts)													
Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			T H	P R	L	P	T	TO T A L
		L	P		L	P	T						
	Skill Enhancement Course												
USCA 501	Event Planning & Management	-	4	-	-	60	-	-	100	-	2	-	2
USCA 502	Advanced Culinary Arts-Indian	-	4	-	-	60	-	-	100	-	2	-	2
USCA 503	Advanced Food Production	3	-	-	45	-	-	100	-	2	-	-	2
USCA 504	Advanced Pastry Arts	-	4	-	-	60	-	-	100	-	2	-	2
USCA 505	Food Legislation	3	-	-	45	-	-	100	-	2	-	-	2
USCA 506	Food Styling & Presentation	-	4	-	-	60	-	-	100	-	2	-	2
USCA 507	Personality Development and Executive Soft Skills	-	4	-	-	60	-	-	100	-	2	-	2
	Discipline Specific Elective												
USCA 508	Indian Culture & Traditions	3	-	-	45	-	-	100	-	2	-	-	2
USCA 509	Strategic Management	3	-	-	45	-	-	100	-	2	-	-	2
USCA5 10	Hotel Engineering and Maintenance Management	3	-	-	45	-	-	100	-	2	-	-	2
USCA5 11	Security and safety in catering establishment	3	-	-	45	-	-	100	-	2	-	-	2
	Generic Elective												
USCA5 12	Organizational Development & Behavior	3	-	-	45	-	-	100	-	2	-	-	2
USCA5 13	Hospitality Services Marketing	3	-	-	45	-	-	100	-	2	-	-	2
	Total	15	20	-	225	300	-	500	500	10	10	-	20

L - one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial

SEMESTER VI - Bachelor of Arts (Culinary Arts)													
Course Code	Subject	Class Room Instruction Face to Face						Total Marks		Credits			
		Per Week			Per Semester			TH	PR	L	P	T	TOTAL
		L	P		L	P	T						
	Skill Enhancement Course												
USCA601	Advanced Culinary Arts - Indian	-	4	-	-	60	-	-	100	-	2	-	2
USCA602	Advanced Culinary Arts - International	-	4	-	-	60	-	-	100	-	2	-	2
USCA603	Chocolaterie	-	4	-	-	60	-	-	100	-	2	-	2
USCA604	Project Research (Culinary Based)	-	4	-	-	60	-	-	100	-	2	-	2
USCA605	Experimental and Innovative Cuisine	-	4	-	-	60	-	-	100	-	2	-	2
USCA606	Advanced Culinary Arts	3	-	-	45	-	-	100	-	2	-	-	2
USCA607	Food Tourism	3	-	-	45	-	-	100	-	2	-	-	2
	Discipline Specific Elective												
USCA608	Indian snacks	3	-	-	45	-	-	100	-	2	-	-	2
USCA609	Indian confectionary	3	-	-	45	-	-	100	-	2	-	-	2
USCA610	Kitchen Facilities Planning and Environmental Consciousness	3	-	-	45	-	-	100	-	2	-	-	2
	Entrepreneurship and Restaurant Startup	3	-	-	45	-	-	100	-	2	-	-	2
	Generic Elective												
	Eco friendly practices in culinary operation	3	-	-	45	-	-	100	-	2	-	-	2
	Introduction to Maritime Hospitality	3	-	-	45	-	-	100	-	2	-	-	2

	Total	15	20	-	225	300	-	50	50	1	1	-	20
L one lecture / period of 60 minutes (1 hr.)P Practical T Tutorial													

1. Semester wise Theory:- BA In Culinary Arts

Theory

SEMESTER 1

THEORY

USCA 101 – PRINCIPLES OF FOOD PRODUCTION

Objectives: Objective of this course is orientation to development of Culinary as profession, introduction to basic baking techniques and pre-preparation techniques of cooking.

Learning Outcome:

After completion of the below units, a student will be able to:

- Define aims of cooking, draw organization chart of classical kitchen brigade and list the duties of kitchen staff
- List ingredients, tools and equipment used in bakery and the methods of bread and cookies making
- List the kitchen, tools, equipments and fuels used in commercial kitchen.
- Pre-preparation, methods and list the methods of cooking food.

Unit	Sub unit	Topic	Total hrs
Unit 1		INTRODUCTION TO CULINARY ARTS	15 hrs
	1.1	Aims and Objectives of Cooking Food	
	1.1.2	Level of skills & experience	
	1.1.3	Attitude & Behavior in the kitchen	
	1.1.4	Career avenues open to chefs.	
	1.1.5	Classical Kitchen Brigade	
	1.1.6	Organizational Structure of The Kitchen	
	1.1.7	Modern Staffing in Various Category Hotels	
	1.1.8	Duties & Responsibilities Of Various Chefs	
	1.1.9	Coordination of Kitchen with Other Departments	
	1.2	INTRODUCTION TO BAKING	
	1.2.1	Safe food Handling practices	
	1.2.2	Tools, Equipment & Key Ingredients required in Baking	
	1.2.3	Understanding different types of bread	
	1.2.4	Understanding different methods in bread making	
	1.2.5	Basic faults in bread making	
	1.2.6	Various types of Cookies	
		Different method of making Cookies	

	1.2.7		
	1.3	INTRODUCTION TO INDIAN COOKING	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.5	Introduction Philosophy of Indian Food Influences of the Invaders & travelers on Indian Cuisine Equipment used in Indian Cooking Regional & Religious Influences on Indian Cuisine	
Unit 2	2.1	TYPES & SECTIONS OF A KITCHEN	15 hrs
	2.1.1 2.1.2 2.1.3 2.1.4 2.1.5 2.1.6 2.1.7 2.1.8 2.1.9 2.1.10 2.1.11	Commissary Butchery Main Kitchen (Indian, Western & Chinese) Garde Manger Satellite Kitchen Bakery & Confectionery Pantry Kitchen Stewarding Show Kitchen Cafeteria Kitchen Walk-in cooler & walk-in freezer	
	2.2	TOOLS, EQUIPMENT & FUELS USED IN THE KITCHEN	
	2.2.1 2.2.2 2.2.3 2.2.4 2.2.5	Identification, Classification, & Uses of Equipment Capital & Operational Equipment Types & Uses of various knives, care & maintenance of knives, how to choose a knife Fuels used in the kitchen	
Unit 3	3.1	PREPARATION & MIXING OF INGREDIENTS	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.7 3.1.8 3.1.9 3.1.10 3.1.11 3.1.12 3.1.13 3.1.14 3.1.15 3.1.16 3.1.17 3.1.19 3.1.20	Washing Peeling & Scraping Pairing Cutting Grating Grinding Mashing Sieving Milling Steeping Centrifuging Emulsifying Evaporation Homogenisation Beating Blending Cutting in Creaming Folding	

	3.1.21 3.1.22 3.1.23 3.1.24	Kneading Pressing Rubbing in Rolling in Stirring	
	3.2	COOKING TEMPERATURES & METHODS OF COOKING	
	3.2.1 3.2.2 3.2.3 3.2.4 3.2.5 3.2.5 3.2.6 3.2.7 3.2.8 3.2.9 3.2.10 3.2.11 3.2.12 3.2.13 3.2.14 3.2.15 3.2.16 3.2.17 3.2.18 3.2.19	Heat Transfer & its relationship to Food Preparation British Thermal Unit (BTU) Heat Fusion Thermal Conductivity Induction Cooking Heat Removal-Cooling Freezing of Foods Thawing of Foods Re-heating of Food Effects of Heat on Foods Boiling Poaching Stewing Indian Dum Phukt Braising Frying a) Shallow b) Deep Baking Roasting Spit Roasting /Indian Tandoor Roasting Microwave Cooking Blanching	

USCA 105- **FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE**

Objectives: Objective of this course is to familiarize the students with fundamentals of Food & Beverage department, its sections and duties of its staff and various types of service.

Learning Outcome:-

After completing the below unit students will be able to:

- State the sectors of Food and Beverage Industry
- Draw the Organization chart of Food and Beverage Department of a hotel
- Describe the duties and responsibilities of various positions in F&B Department
- State the features of various ancillary departments of Food and Beverage
- List various equipments used in F&B Department, their specifications and maintenance.

- List various types of service and explain their features
- State the techniques in organizing dining room operations

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	Introduction To Hotel And Catering Industry	15 hrs
	1.1.1 1.1.2 1.1.3	Role of catering establishment in travel / tourism industry Sectors of food service industry (Classification) - primary and secondary - commercial and welfare - captive, non-captive and semi-captive markets 1.3 Employment Opportunities. The concept of and contributors to a Meal Experience	
	1.2	Departmental Organisation & Staffing	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5	Organisation of F & B Department of a Hotel Typical hierarchy of a dining room brigade (English & French) Attributes & Competencies of F & B Personnel Duties and responsibilities of F & B Staff <ul style="list-style-type: none"> • F & B Manager • Banquet manager • Outlet Manager (All day dining/In-Room Dining/Specialty Restaurant) • Senior captain/ Captain/ Supervisor • Steward • Sommelier • Trancheur • Hostess • Cashier • Room Service Order Taker • Busboys Departmental Relationship of F& B with other Departments	
Unit 2	2.1	Operational & Auxiliary Areas of Food & Beverage Department	15 hrs
		a) Coffee shop (all day dining) b) Snack bar / counter service c) Specialty restaurant / theme restaurant d) Banquet operations / off premise catering e) In-Room Dining (Room Service) f) Discotheque / night club g) Mini Bar h) Vending Machines i) Dispense Bar & Public Bar j) Pantry / Still room k) Hot Plate l) Kitchen stewarding m) Silver room / plate room n) Linen room	
	2.2	FOOD AND BEVERAGE SERVICE EQUIPMENT	
	2.2.1 2.2.2	Classification of equipment. (Familiarization of equipment) Criteria for selection and requirements <ul style="list-style-type: none"> • Tableware & Serviceware (Glassware, crockery & china, hollowware, flatware, tongs) <input type="checkbox"/> Special equi Miscellaneous equipment and wares with their uses	

	2.2.3	<ul style="list-style-type: none"> • Care & maintenance of equipment • Furniture (Tables, Chairs, Trolleys, Dumb waiter, hostess desk) • Linen <p>Table d'hôte and A la carte menus</p> <ul style="list-style-type: none"> • Side Work : Mis-en-place, Mis-en-Scene 	
Unit 3	3.1	DINING SERVICES METHODS, TECHNIQUES & STYLES	15 hrs
		<p>a) Table service</p> <ul style="list-style-type: none"> • Silver service/ English service • American/ Plated • Family • Russian • Butler • Gueridon <p>b) Bar Counter</p> <p>c) Assisted Service Carvery Buffet</p> <p>d) Self Service Cafeteria</p> <ul style="list-style-type: none"> - Straight flow - Free-flow - Echelon - Supermarket <p>e) Single point service</p> <ul style="list-style-type: none"> ▪ Take-away ▪ Drive through ▪ Fast food ▪ Vending ▪ Kiosk ▪ Food court - Bar <p>f) Specialised (in-situ)</p> <ul style="list-style-type: none"> - Tray - Trolley - Home delivery - Lounge - In Room - Drive in 	
	3.2	Dining Room Operations	
	3.2.1	Typical Restaurant / Coffee Shop Layout	
	3.2.2	The Concept of stations, numbering the tables and covers at a table	
	3.2.3	Reservation Systems in Restaurants	
	3.2.4	Records & Registers maintained by a Restaurant	
	3.2.5	Rules to be observed while laying and waiting at the table.	
	3.2.6	Dos & donts of wait staff in a dining room operations	
	3.2.7	Organising the staff for service – The Team Approach and the	
	3.2.8	Individual Service Approach	

USCA 107- **FOOD SAFETY & HYGIENE**

Objective: Objective of this course is to familiarize the students with importance of hygiene and Food Safety in Hospitality Industry.

Learning Outcome:-

After completing this unit students will be able to:

- Define microbes and conditions for growth of microbes
- List the importance and basic principles of HACCP
- List micro organisms
- Define Food Adulteration and adulterants
- State the types and uses of Food Additives
- State the importance of Hygiene
- List various methods of Food Preservation
- State the regulations and regulating bodies governing Food Safety and Hygiene.

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	HOSPITALITY INDUSTRY & FOOD SAFETY	15 hrs
	1.1.1	Importance of Food Safety in Hospitality Industry	
	1.1.2	Responsibilities of Owner, Managers & Food Handlers	
	1.1.3	Economic consequences of food safety hazards	
	1.2	FOOD MICRO BIOLOGY	
	1.2.1	What are microbes (Bacteria, Yeast & Mould)	
	1.2.2	Classification of Microorganisms and their characteristics	
	1.2.3	Factors for growth	
	1.2.4	Role of Microbes in manufacture of fermented foods (Dairy products, veg & bakery preparation, alcoholic beverages, vinegar, fermented Indian foods).	
	1.3	HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)	
	1.3.1	Introduction	
	1.3.2	Importance	
	1.3.3	HACCP Principles	
	1.3.4	HACCP in India	
	1.3.5	Food Regulation in India & HACCP	
	1.3.6	Food Service Management & HACCP	
	1.3.7	7 Critical Control Points	
Unit 2	2.1	FOOD BORNE INFECTIONS & MICROBIAL AGENTS	15 hrs
	2.1.1	Classification of Food Borne Diseases	
	2.1.2	Mode of Transmission of Diseases	
	2.1.3	Food Borne Illness	

	2.1.4 2.1.5 2.1.6 2.1.7 2.1.8 2.1.9 2.1.10 2.1.11 2.1.12 2.1.13	Food Poisoning (Intoxication) Food Infections Food Borne Bacterial Agents Food Borne Viruses Protozoans Food Borne Helminths Prions Staphylococci, Salmonella, Escherichia coli, Hepatitis, Listeria, clostridium botulinum, Vibrio-cholera, Shigella, Ameobic Dysentery, and Trichnia) Natural Toxins (Kesari Dal, Potatoes, Mushroom, Shell Fish & Peanuts) Chemical Toxins (Tin, Copper, Lead, Arsenic) Types of Infections & Microbial Agents Emerging versus Contemporary Food Borne Infections	
	2.2	FOOD ADULTERATION	
	2.2.1 2.2.2 2.2.3	Definition and types Tests to detect (coffee, semolina, flour, ghee, butter, margarine, oil, milk, turmeric, coriander powder, pepper corns, meats) Foods Laws, authorities and related standards (PFA, FPO, MFPO, MMPO, Agmark, BIS & FSSAI, Organic Certification, Vegetarian and non-vegetarian visual symbols on packed foods)	
	2.3	FOOD ADDITIVES	
	2.3.1 2.3.2 2.3.3 2.3.4 2.3.5	Definition Uses of Food Additives Types of Additives Colours & Flavours Browning reactions	
Unit 3	3.1	HYGIENE	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.7 3.1.8 3.1.9 3.1.10 3.1.11	Rules & Importance of Hygiene Types of Hygiene Personal Hygiene Workplace Hygiene Food Hygiene Waste Disposal- Types of waste, Waste disposal management, staff training Pest Control- Types of Pests, Inspection of Premises, Pests Prevention Methods of Pest Control, Cleaning & Sanitation- Methods of cleaning & Sanitizing Factors affecting sanitizers Methods of cleaning & Sanitizing	
	3.2	FOOD PRESERVATION& STORAGE	

	3.2.1 3.2.2 3.2.3 3.2.4 3.2.5 3.2.6 3.2.7 3.2.8 3.2.9 3.2.10 3.2.11	Methods of Preservation Natural & Chemical Preservation Low Temperature (refrigeration, freezing, blast freezing) High Temperature (pasteurization, sterilization, canning) Irradiation Advantages & Disadvantages of various methods Saving the nutrients in food Types of Food Storage Dry, Refrigerated & Freezer FIFO Stock Rotation & Cross Contamination	
	3.3	REGULATION & REGULATING BODIES	
	3.3.1 3.3.2 3.3.3 3.3.4 3.3.5 3.3.6	Governing bodies controlling hygiene practices in food outlets Rules & Regulations Food Establishment Inspections Record Maintenance System Food Safety Certification Food Safety Training Program	

USCA 108- **INTRODUCTION TO THE HOSPITALITY INDUSTRY**

Objective: Objective of this course is to familiarize student with Hospitality Industry and prospects of developing a Career in Hospitality.

Learning outcome:

- State the career opportunities in Hospitality Profession
- Define service industry and its objective
- List the impact of travel and tourism on Hotel Industry
- State the economic significance of tourism
- State the features of Food and Beverage Industry
- List popular Chains of hotels
- Draw the organization chart of different categories of hotels
- State various departments in hotels and their functions

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	PERSPECTIVES ON CAREERS IN HOSPITALITY	15 hrs
	1.1.1 1.1.2 1.1.3 1.1.4 1.1.5 1.1.6 1.1.7 1.1.8 1.1.9	Etymology, Meaning & Definitions of Hospitality Origin, History & Evolution of Hospitality & Hotels (International & Indian Perspective) What is Hospitality Management? The Managers Role in the Hospitality Industry Why Study a Hospitality Management Program Employment Opportunities Planning a Career Employment as an Important part of Education	

	1.1.10 1.1.11 1.1.12 1.1.13 1.1.14 1.1.15 1.1.16 1.1.17 1.1.18 1.1.19 1.1.20 1.1.21 1.1.22 1.1.23	Profiting from work Experience Learning on the job Other ways of profiting from the job The Outlook for Hospitality Polarization in Hospitality Service Organizations Accelerating Competition Service is the difference Value consciousness Technology Empowerment Concern with Security Concern with Food Safety & Sanitation Sustainability Diversity	
	1.2	HOSPITALITY AS A SERVICE INDUSTRY	
	1.2.1 1.2.2 1.2.3 1.2.4 1.2.5 1.2.6 1.2.7 1.2.8 1.2.9 1.2.10 1.2.11 1.2.12	What is Service Type of service Rendering Personal Service Task Interpersonal Skills Managing the Service Transactions The Product view of Service The process view : Empowerment Service Culture Employee as a product : Importance of People Employees as Internal Customers Service as a sustainable competitive advantage	
	1.3	TRAVEL & TOURISM	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.5 1.3.6	The Economic Significance of Tourism Travel & Tourism Industry Nature of the travel & tourism industry Interrelationships within the travel & tourism industry Reason & need for people to travel The impact of travel on the hotel industry	
Unit 2	2.1	THE FOOD SERVICE INDUSTRY	15 hrs
	2.1.1 2.1.2	The Dining Market versus the Eating Market Categories of Restaurants <ul style="list-style-type: none"> • Fine Dining restaurants • Casual Upscale Dining • Mid-scale Restaurants • Quick Service Restaurants • Restaurants in retail Stores • Restaurants in Shopping Malls 	
	2.2	DEFINITION & EVOLUTION OF HOTELS & MAJOR HOTEL CHAINS	
	2.2.1	Inns & Hotels	

	2.2.2	History & Development of the Hotel Industry	
	2.2.3	Origin of Hotels	
	2.2.4	The Taj Hotel Group	
	2.2.5	Oberoi Hotels	
	2.2.6	Leela Palaces & Hotels	
	2.2.7	Lemon Tree Hotels	
	2.2.8	ITC Hotels	
	2.2.9	Hyatt Hotels	
	2.2.10	Holiday Inn	
	2.2.11	Hilton	
	2.2.12	Four Seasons	
	2.2.13	The Marriott Group	
	2.3	ORGANISATION STRUCTURE OF THE HOTEL	
	2.3.1	Organizing Chart of a Medium size & Large size Hotel	
	2.3.2	The Concept of Revenue Earning & Support Departments in a hotel	
	2.3.3	Hotels – Different types of Hotels	
Unit 3	3.1	HOTEL FOOD & BEVERAGE OUTLETS & OPERATIONS	15 hrs
	3.1.1	Coffee Shops	
	3.1.2	Introduction to Banquets & Function Catering	
	3.1.3	Organisation & Fundamentals of Room Service & Operations	
	3.1.4	Specialty Restaurants in Hotels	
	3.1.5	Bar Operations	
	3.1.6	Mini Bar Operations	
	3.2	ACCOMMODATION DEPARTMENT	
	3.2.1	Organisation Chart of Front Office & Housekeeping	
	3.2.2	Responsibilities of Each Section of the Front Office	
	3.2.3	Responsibilities of Each Section of Housekeeping Department	
	3.2.4	Activities involved in the Guest Cycle (From Check-in to Check-out)	
	3.2.5	The concept of Public areas in Housekeeping	
	3.3	OTHER DEPARTMENTS IN THE HOTEL	
	3.3.1	Security Department	
	3.3.2	Accounts & Food & Beverage Controls Department	
	3.3.3	Engineering / Maintenance Department	
	3.3.4	Sales & Marketing Department	
	3.3.5	Human Resource & Personnel Department	
	3.3.6	Spa & Health Club	
	3.3.7	Purchasing & Receiving Department & Stores	

USCA 109- PRODUCT KNOWLEDGE

Objective: Objective of this course is to familiarize the students with various ingredients used in Food Production, Its properties and quality checks

Learning Outcome:

- State the properties , nutritional value and quality checks of dairy products , cereals and eggs
- State the properties , nutritional value and quality checks of vegetables, fruits and herbs
- State the properties , nutritional value and quality checks of meat products , fish and Fats and oils

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	DAIRY PRODUCTS	15 hrs
	1.1.1	Identify & Name the Dairy Products Milk (Full Cream (whole), Skimmed, Semi Skimmed Milk, Condensed Milk (Evaporated, Powdered) Cheese (Hard, Semi - Hard, Soft)	
	1.1.2	- Yoghurt & Cultured Milk Drinks (flavoured, natural & drinking yoghurt)	
	1.1.3	Butter (unsalted, salted) & Cream (double cream, soured cream, crème fraîche	
	1.1.4	Nutritional value of dairy products	
	1.1.5	Factors to consider when choosing dairy products	
	1.1.6	Storage of dairy products	
	1.1.6	Use of suitable methods when preparing and cooking dishes using dairy products.	
	1.2	CEREAL PRODUCTS	
	1.2.1	Identify & Name the types of cereals : <ul style="list-style-type: none"> • Wheat, Corn, Oats, Rice, Barley, Rye, Quinoa, Millet, Beans, Lentils, Peas • Cereal Grain- Semolina, Cracked Wheat, Bran, Wheat Flakes, Cous Cous, Bulgur Wheat • Cereal Products 	
	1.2.2	Flours, Bread, Pasta, Noodles, Asian Wrappers, Raising Agent (Fresh Yeast, Dried Yeast, Baking Powder , Baking Soda, Cream of Tartar)	
	1.2.3	Nutritional value of the different types of cereals and cereal products	
	1.2.4	Identify the basic structure of cereal grains	
	1.2.5	Factors to consider when choosing cereals and cereal products	
	1.2.6	How cereals and cereal products should be stored	
	1.2.7	Suitable methods when preparing and cooking cereals and cereal products	
	1.3	EGGS	
	1.3.1	Identify different types of egg (hen, quail, duck, emu, ostrich, bantam, goose, turkey, guinea fowl eggs, pheasant,	
	1.3.2	wild bird eggs & preserved eggs).	
	1.3.3	Identify the structure of an egg	

	1.3.4 1.3.5 1.3.6 1.3.7	State the nutritional value of an egg Explain the factors to consider when choosing eggs Explain how eggs should be stored Describe the uses of eggs Demonstrate the use of suitable methods when preparing and cooking eggs.	
Unit 2	2.1	VEGETABLES	15 hrs
	2.1.1 2.1.2 2.1.3 2.1.4 2.1.5 2.1.6	Name & Classify the different vegetables : - Roots, tubers, bulbs, shoots, green leaves, Chinese greens, peas, beans, pods, squashes, vegetable fruits, salad vegetables, mushrooms, fungi, stems, flowers, fruit, seeds, (pulses and legumes) State the nutritional value of vegetables Explain the factors to consider when choosing vegetables Explain how vegetables should be stored Demonstrate the use of suitable methods when preparing and cooking vegetables	
	2.2	FRUITS	
	2.2.1 2.2.2 2.2.3 2.2.4	Name & Classify the different Fruits: - Apples, Pears, Quinces, Medlars, - Melons, grapes, figs, rhubarb, - Berries, currants, citrus, pome, stones, tropical - Dried, bottled & crystallised fruits State the nutritional value fruit Explain the factors to consider when choosing fruits Explain how fruits should be stored	
	2.3	FLAVOURINGS & HERBS	
	2.3.1 2.3.2 2.3.3 2.3.4	Uses of flavourings & herbs Common Herbs & Spices Storage of herbs and spices. Use of spices & herbs in preparation of dishes / meals.	
Unit 3	3.1	MEAT, POULTRY & GAME	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.6 3.1.7	Identify & Name the different types of Meat : Beef & Veal - Pork, Lamb, Chicken, Turkey Duck & Goose - Furred & Feathered Game Sausages & Salami - Ham, Bacon & Cured Meat State the nutritional value of the different types of Meat Identify the cuts of meat Describe the structure of meat and its effects on preparation and cooking Explain the factors to consider while choosing meat	

	3.1.8	Explain how meat should be stored Demonstrate the use of suitable methods when preparing and cooking meat.	
	3.2	FISH & SHELLFISH	
	3.2.1	Name & Identify the types of Seafood : <ul style="list-style-type: none"> • Fish (oily, white), shellfish • Sea fish • Freshwater fish • Smoked & Preserved fish • Crustaceans • Molluscs • Cephalopods • Other edible sea creatures • Sea vegetables 	
	3.2.2	State the nutritional value of Seafood	
	3.2.3	Identification of the cuts of Fish	
	3.2.4	Structure of fish and its effects on preparation and cooking	
	3.2.5	Factors to consider while choosing seafood	
	3.2.6	Use of suitable methods when preparing and cooking seafood	
	3.3	FATS & OILS	
	3.3.1	Name the types of fat : <ul style="list-style-type: none"> • Animal fat • Butter, ghee • Vegetable fat • Cooking oil • Margarine 	
	3.3.2	Nutritional value of fats and oils	
	3.3.3	The choice of fats and oils	
	3.3.4	How of fats and oils should be stored	
	3.3.5	Use of fats and oils in food preparation	

USCA 110- COMMUNICATION SKILLS - ENGLISH & FRENCH

Objectives: Objective of this course is to enhance the communication skills in English/ French required of a Culinary Professional

Learning outcome:

- Frame grammatically correct sentences in English
- Apply the correct conjugation of verbs in sentences
- Frame simple sentences in French

Unit	Sub unit	Topic	Total hrs
			45
			15 hrs
Unit 1	1.1	The Sentence – Kinds of Sentences – Subject & Predicate	

	1.2 1.3 1.4 1.5 1.6 1.7 1.8 1.9 1.10 1.11	The Phrase & The Clause Parts of Speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection Noun – Kinds of Noun (Common, Proper, Collective, Abstract) The Noun : Gender (Masculine, Feminine, Common, Neuter) The Adjective – Kinds of Adjective, Comparison of Adjectives (Positive, Comparative, & Superlative Degrees. The Correct use of some Adjectives Articles - Use of Definite & Indefinite Articles Personal Pronouns – Forms of the Personal Pronouns French Translate the Dialogue into English Culinary Terms – Translate to French using match the columns / crosswords	
			15 hrs
Unit 2	2.1 2.2 2.3 2.4 2.5 2.6 2.7 2.8 2.9 2.10 2.11 2.12 2.13 2.14 2.15 2.16	The Verb Transitive & Intransitive Verbs Person & Number Active & Passive Voice Direct & Indirect Speech Tense (Past, Present & Future) Kinds of Adverbs The Preposition Kinds of Prepositions Using appropriate Prepositions The Conjunction Use of Appropriate Conjunctions Classes of Conjunctions The Interjection Meaning & Some Examples Punctuation Commonly confused words / Common Errors / Antonyms / Synonyms	
			15 hrs
Unit 3	3.1 3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.6 3.1.7 3.1.8	French Days, Months, Numbers, Seasons Plan a Five Course menu in French Newspaper reading – Current Affairs Comprehension Précis Writing Paragraph Writing Conversation / Role Play Public Speaking Make Negative, Make Plurals, Conjugate in the Present tense ; avoir, entrée, Faire, Manger, Boire, Mettre	

Semester 2

THEORY

USCA 201- PRINCIPLES OF FOOD PRODUCTION

Objective: The Objective of this course is to familiarize the student towards analysis of food, stocks, soups, salads, eggs, fish and basic Indian cuisine

Learning Outcome:

- Furnish the basics of Food analysis
List the methods of preparation of soups and stocks as mentioned in the syllabus.
- List the methods of preparation of sauces as mentioned in the syllabus.
- List various types of salads
- List various cuts of Fish
- Define various cuts of meat
- State basic principles of baking sponges and pastries
- List various masala combinations as mentioned in their learning material

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	SENSORY, IDENTIFICATION & EVALUATION OF FOOD INGREDIENTS	15 hrs
	1.1.1	Organoleptic Sensory Evaluation (wherever necessary) (Taste, smell, hearing, eyes)	
	1.1.2	Identification of Ingredients	
	1.1.3	Presentation	
	1.1.4	Basic Factors of presentation (temperature, flavour, colour, shapes)	
	1.1.5	Texture & Consistency (Firm & Close, short & crumbly, spongy, light & even, flaky, coarse, tough, hard, roping, pouring, soft peak, medium peak, stiff peak).	
	1.2	STOCKS, GLAZES, COOKING LIQUORS & THICKENING AGENTS	
	1.2.1	Introduction	
	1.2.2	Definition of Stock & Glazes	
	1.2.3	Uses of Stock & Glazes	
	1.2.4	Classification of Stock	
	1.2.5	White Stock (fond Blanc)	
	1.2.6	Brown Stock (fond brun) & Indian Yakhni Stock	
	1.2.7	Fish Stock (fumet)	
	1.2.8	Vegetable Stock	

	1.2.9 1.2.10 1.2.11 1.2.12 1.2.13 1.2.14 1.2.15 1.2.16 1.2.16 1.2.17 1.2.18	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 Definition of Roux Types of Roux (white, blond, slack, brown) Other thickening agents <ul style="list-style-type: none"> • White wash (fecule) • Cornstarch (cornflour) • Arrowroot 	
	1.3	SOUPS	
	1.3.1 1.3.2 1.3.3 1.3.4 1.3.6 1.3.7 1.3.8 1.3.9 1.3.10 1.3.11 1.3.12 1.3.13 1.3.14	Classification of soups with examples Clear Soup Broth Consommé Thick soup Puree Cream Velouté Bisque Chowder Cold Soup Speciality Soup Tips for Making Good Soups	
Unit 2	2.1	SAUCES	15 hrs
	2.1.1 2.1.2 2.1.3 2.1.4 2.1.5 2.1.6 2.1.7 2.1.8 2.1.9	Definitions Functions & Uses Structure of Sauces Classification of Sauces Emulsions Definition of Emulsion Types of Emulsions a) Miscible b) Immiscible) Stabilisation of Emulsifiers Causes of Breakdown of the Emulsions Preparation of Basic Mother Sauces & Derivatives of Each	
	2.2	SALADS	
	2.2.1 2.2.2 2.2.3 2.2.4 2.2.5 2.2.6 2.2.7	Introduction Composition of a Salad Types of Salad Various Types of Lettuce Used in Salads Salad Dressing Emerging Trends in Salad Making Salient Features of Preparing Good Salads Classification of Vegetables	
	2.3	EGGS & FISH	

	2.3.1.1	Introduction	
	2.3.1.2	Cooking of eggs for breakfast	
	2.3.1.3	Identification & Classification of Fish	
	2.3.1.4	Cuts of Fish	
	2.3.2.1	Darne	
	2.3.2.2	Trançon	
	2.3.2.3	Fillet	
	2.3.2.4	Suprême	
	2.3.2.5	Delice	
	2.3.2.6	Goujon	
	2.3.2.7	Goujonettes	
	2.3.2.8	Paupiette	
	2.3.2.9	En tresse	
	2.3.2.10	En Loregnette	
	2.3.2.11	Pavé	
	2.3.2.12	Cravate (plaited) Cooking of Fish	
Unit 3	3.1	INTRODUCTION TO MEATS	15 hrs
	3.1.1	Lamb, Pork, Beef, Veal & Furred Game	
	3.1.1.1	Introduction	
	3.1.1.2	Cuts of lamb, beef, veal and pork (with diagram)	
	3.1.1.3	Processing of a Whole Animal	
	3.1.1.4	Classification of Meats	
	3.1.1.5	Yield Tests	
	3.1.1.6	Introduction to Poultry & Game Bird	
	3.1.1.7	Introduction	
	3.1.1.8	Physical & Chemical Characteristics of Poultry	
	3.1.2	Trussing Methods	
	3.1.2.1	Some Classical Preparations of Poultry	
	3.2	BASIC SPONGE, CAKE & PASTRY	
	3.2.1	Introduction	
	3.2.2	Pastry Techniques and Principles	
	3.2.3	Principles Behind Making of Sponge	
	3.2.4	Points to be Kept in Mind While Making Sponges & Cakes	
	3.2.5	Different types of Pastry	
	3.2.6	Basic method of making pastry	
	3.3	MASALAS, PASTES & INDIAN GRAVIES	
	3.3.1	Introduction	
	3.3.2	Blending of Spices & Concept of Masalas	
	3.3.3	Concept of Dry & Wet Masalas	
	3.3.4	Pastes used in Indian Cooking	
	3.3.5	Difference between Gravies & Curries	
	3.3.6	Regional Gravies	
	3.3.6	Preparation of Gravies	

Objective:The Objective of this course is to familiarize student with various types of Menus and meal types and give orientation to Non Alcoholic beverages and French classical menu.

Learning Outcome:

- Plan a five course menu of various F&B Outlets as mentioned in the syllabus
- List the courses of French Classical menu
- State various types tobacco
- Classify non alcoholic beverages
- Explain the KOT Control system

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	MEALS & MENU PLANNING	15 hrs
	1.1.1 1.1.2 1.1.3	Menu – Origin, definition & objectives Types of meals (Breakfast, Brunch, Lunch, Afternoon tea, High tea, Dinner) Types of Menu	
	1.2	a) A la carte b) Table d’ hote c) Cyclic menu d) Banquet menu e) Carte du jour / plat du jour f) California menu g) Take-away Other types of menu	
	1.3	a) Children’s menu b)Club menu c)Ethnic menu d). Health menu e). Spa Menu, f). Ayurvedic Menu	
	1.4	Principles of Menu planning	
	1.5	Breakfast: English, Continental, American, Indian Types of Tea Service: Full Afternoon Tea, High Tea	
Unit 2	2.1	FRENCH CLASSICAL MENU	15 hrs
	2.1.1	Sequence and Courses	
	2.1.2	General Accompaniments for Classical Dishes	
	2.2	ICE CREAMS	
	2.2.1	Ingredients of Ice Creams	
	2.2.2	Types & categories of Ice creams	
	2.3	TOBACCO	
	2.3.1	Introduction to Cigars and cigarettes.	
	2.3.2	Types of tobacco	

	2.3.2	Shape, size, color & Brand names with country of origin.	
Unit 3	3.1	NON ALCOHOLIC BEVERAGES	15 hrs
	3.1.1	Definition of beverages	
	3.1.2	Classification chart –alcoholic & non-alcoholic drinks.	
	3.1.3	Stimulating-Tea, Coffee & Cocoa, (origin, manufacture, Method of	
	3.1.4	preparation, types & brands)	
	3.1.5	Nourishing-health drinks	
	3.1.6	Refreshing –juices, squashes, crushes, syrups & aerated	
	3.1.7	water	
		Table Water (origin, types & brands) & carbonated water.	
	3.2	SIMPLE CONTROL SYSTEMS	
	3.2.1	Restaurant Reservation System	
	3.2.2	K.O.T Checking System	
	3.2.3	Types of KOT/BOT	
	3.2.4	Methods of Billing (Manual & Computerised)	

USCA 207- CULINARY MATH

Objective: The objective of this course is to equip the student with basic arithmetic calculations required for Culinary Professional.

Learning Outcome:

- Perform basic arithmetic calculations with principles of BODMAS
- Convert metric system in to imperial
- Able to define various measuring units of volume, distance and weight
- Calculate food cost percentage of furnished data
- List and define inventory valuation methods as per the syllabus
- Calculate REVPASH

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	BASIC ARITHMETIC	15 hrs
	1.1	Addition, Subtraction, Multiplication & Division (Application of the Rule of BODMAS)	
	1.1.2	Working with Decimals & Rounding up Figures	
	1.1.3	Fractions & Percentages	
	1.1.4	Basic Geometric Shapes & Related Fundamental Formulae such as Area, Perimeter & Volume (square, rectangle, circle, triangle, cube, cuboid, sphere, cylinder)	
	1.1.5	Application of Pythagoras Theorem	

	1.2	METRIC SYSTEM	
	1.2.1 1.2.2 1.2.3	Basic Units (gram, litre, millilitre, millimeter, centigrade, kilo, Converting to Metrics Metric Recipe	
	1.3	MEASUREMENT	
	1.3.1 1.3.1.2 1.3.1.3 1.3.1.4 1.3.5 1.3.5.1 1.3.5.2	Ingredients Measurement Weight Volume Count Portion Control Portion Control in preparation Portion Control in Plating & Service	
Unit 2	2.1	UNITS OF MEASURES (TO & FROM)	15 hrs
	2.1.1 2.1.2 2.1.3 2.1.4 2.1.5 2.1.6	Oven Temperature : Celsius, Fahrenheit, Gas U.S Cups : cups to ml Spoons : ml to teaspoons / tablespoons Volume : ml to ounce / pints Weight : grams to ounce / pounds Linear Measurements : mm to inches & cm to inches	
	2.2	SCALING RECIPES	
	2.2.1 2.2.2	Procedure for scaling total yield Procedure for scaling portion size	
	2.3	PROBLEMS IN SCALING RECIPES	
	2.3.1 2.3.2 2.3.3 2.3.4	Measuring Surface & Volume Equipments Time	
Unit 3	3.1	FOOD COST CALCULATION	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5	Food Cost percentage Yield Cost Analysis Raw Yield Test Cooked Yield Test Portion Cost	
	3.2	INVENTORY CONTROL	
	3.2.1 3.2.2 3.2.3 3.2.4 3.2.5 3.2.6 3.2.7	Physical & Perpetual Inventory Inventory Valuation FIFO (First In First Out) LIFO (Last In First Out) FEFO (First Expiry First Out) Weighted Average Inventory Turnover Ratio	
	3.3	CALCULATION OF REVENUE ASPECTS OF FOOD SERVICE OPERATIONS	
	3.3.1 3.3.2	Seat Turn Over Ratio Sales Mix	

	3.3.3	Average Spending Power (Average per cover or Guest Average Check) REVPASH (Revenue Per Available Seat Hour)	
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USCA 208- **BUSINESS COMMUNICATION**

Objective: The objective of this course is to improve the communication skills of the student in French and English as required by a Culinary Professional

Learning Outcome:

- List various channels and barriers of Communication
- State basic restaurant French
- Compile reports and write formal letters
- Define basic French Culinary Terms
- State various types of meetings
- Improve presentation skills
- Translate French passage to English as mentioned in their learning material

Unit	Sub unit	Topic	Total hrs 45
Unit 1	1.1	CONCEPT OF COMMUNICATION	15 hrs
	1.1.1	Process of Communication	
	1.1.2	Feed-Back	
	1.1.3	Methods of Communication– Verbal/Non-Verbal	
	1.1.4	Channels of communication	
	1.1.5	Barriers of Communication	
	1.2	ORGANIZATIONAL COMMUNICATION	
	1.2.1	Upward, downward, lateral communication and their purposes	
	1.2.2	functions ,grapevine Written communication– Memos ,Circulars, notices	
	1.3	FRENCH	
	1.3.1	Time ,At the Office, in a restaurant, Asking direction	
Unit 2	2.1	BUSINESS COMMUNICATION	15 hrs
	2.1.1	Planning the right look of a letter	
	2.1.2	Types of letters-quotations, orders, claimant adjustment, sales, application, complaint/apology	
	2.2	REPORT WRITING	
	2.2.1	Types of Reports	
	2.2.2	Structure of a report	
	2.2.3	Types of Reports	
	2.3	FRENCH	

	2.3.1 2.3.2	Recipes –put in the correct order, Translate to English ,Making-Tea, Coffee, Béchamel, Veloute, Simple soups and salads Culinary Terms	
Unit 3	3.1	GROUP COMMUNICATION	15 hrs
	3.1.1 3.1.2 3.1.3	Types of meetings/Advantages and Disadvantages Participants Responsibilities/Brain Storming Structure of a meeting–Agenda and Minutes	
	3.2	PRESENTATION	
	3.2.1 3.2.2	Making effective presentation/Speaker's appearance and personality Using Visual aids	
	3.3	INTERVIEWS	
		–GD/PI	
	3.4	FRENCH	
	3.4.1	French Basic Conversation and Translation of Passages from French to English	

USCA 210- **ENVIRONMENTAL SCIENCE**

Objective:The Objective of the course is to familiarize the students with the need and ways to conserve the environment.

Learning Outcome:After the completion of this course the students shall be able to list and define various components of environment, need of its conservation and role of human beings in its conservation as per the learning material provided by Ministry of Human Resources, Govt. of India.

		Total Hrs 15
Unit 1	THE MULTIDISCIPLINARY NATURE OF ENVIRONMENTAL STUDIES Definition, scope and importance Need for public awareness Natural resources Renewable and non-renewable resources Natural resources & associated problem. a. Forest resources: Use and over-exploitation, deforestation, case studies. Timber extraction, mining, dams and their effects on forests and tribal people. b. Water resources: Use and over-utilization of surface and ground water, floods, drought, conflicts over water, dams benefits and problems. c. Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources, case studies. d. Food resources:	15 hrs

<p>Unit 2</p>	<p>World food problems overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity, case studies.</p> <p>e. Energy resources: Growing energy needs, renewable and non renewable energy sources, use of alternate energy sources. Case studies.</p> <p>f. Land resources: Land as a resource, land degradation, man induced landslides, soil erosion and desertification.</p> <ul style="list-style-type: none"> • Role of an individual in conservation of natural resources. Equitable use of resources for sustainable lifestyles. <p>Ecosystems • Concepts of an ecosystem. • Structure and function of an ecosystem. • Producers, consumers and decomposers. • Energy flow in the ecosystem. • Ecological succession. • Food chains, food webs and ecological pyramids. • Introduction, types, characteristic features, structure and function of the following ecosystem: a. Forest ecosystem b. Grassland ecosystem c. Desert ecosystem d. Aquatic ecosystem (ponds, stream lakes, rivers, oceans, estuaries)</p> <p>BIODIVERSITY AND ITS CONSERVATION, ENVIRONMENTAL POLLUTION & SOCIAL ISSUES</p> <p>Biodiversity and Its Conservation</p> <ul style="list-style-type: none"> • Introduction-Definition: genetic species and ecosystem diversity • Bio-geographical classification of India • Value of biodiversity : <p>Consumptive use, productive use, social, ethical, aesthetic and option values</p> <ul style="list-style-type: none"> • Bio-diversity at global, national, local levels • India as a mega diversity nation • Hot spots of bio-diversity • Threats to biodiversity: Habitat loss, poaching of wild life, man-wildlife conflicts • Endangered and endemic species of India 	<p>15 hrs</p>
<p>Unit 3</p>	<ul style="list-style-type: none"> • Conservation of biodiversity: In- situ and Ex-situ conservation of biodiversity <p>Environmental Pollution Definition –</p> <ul style="list-style-type: none"> • Causes, effects and control measures of: <ul style="list-style-type: none"> a. Air pollution b. Water pollution c. Soil pollution d. Marine pollution e. Noise pollution f. Thermal pollution g. Nuclear Hazards • Solid waste management: Causes, effect and control measures of urban and industrial wastes • Role of an individual in prevention of pollution • Pollution case studies • Disaster management: floods, earthquake, cyclone and land slides <p>Social issues and environment</p>	<p>15 hrs</p>

	<ul style="list-style-type: none"> • From unsustainable to sustainable development • Urban problems related to energy • Water conservation, rain water harvesting, and watershed management • Re-settlement and rehabilitation of people: Its problems and concerns. Case studies. <p>4 • Environmental ethics: issues and possible solution</p> <ul style="list-style-type: none"> • Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust. Case studies. • Wasteland reclamation • Consumerism and waste products • Environment protection act • Air(Prevention and control of pollution) act • Water (Prevention and control of pollution) act • Wildlife protection act • Forest conservation act • Issues involved in enforcement of environmental legislation • Public awareness <p>HUMAN POPULATION & THE ENVIRONMENT AND UNDERSTANDING EXISTENCE AND CO-EXISTENCE</p> <ul style="list-style-type: none"> • Human Population & The Environment • Population growth, variation among nations • Population Explosion- family welfare program • Environment and human health • Human rights • Value education • HIV/AIDS • Women and child welfare • Role of information technology in environment and human health • Case studies <p>Understanding Existence and Co-existence</p> <ul style="list-style-type: none"> • Interrelation and Cyclicity between Material order, Bio-order, Animal order and Human order • Understanding the human conduct : Relationship in Family, Justice in Relationship, Relationship of human with nature (environment),human Behaviour, Human Values, Nature & Morality • Understanding the Human society: Dimensions of Human Endeavour and Objectives, Interrelationship in Society, Mutual Fulfilment and Cyclicity in nature. 	
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Semester 3

USCA 301- INDIAN AND INTERNATIONAL ETHNIC CUISINES

Objective

Objective Of this course is to teach them about Indian and international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines

Learning Outcome:

- After completion of this unit student will be able to list the features of Indian cuisine and its early development regional Indian menus.
- After completion of this unit student will be able to define the features of French, Spanish, Italian cuisine, its History and modern development region wise.
- And will be able to state the preparation methods of Icing, Butter cream and meringue based sponge, as stated in the syllabus.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		INDIAN ETHNIC CUISINE	15 hrs
	1.1 1.2 1.3	Features of early Indian cuisine Development of Indian Cuisine between 1 st and 16 th centuries. Features, tradition, cookware, ingredients, festive cooking and popular menus of following cuisines : <ul style="list-style-type: none"> • Northern India: North-west frontier, Kashmiri, Delhi and Avadhi (Dum Pukht) • Eastern India: Bengal, Bihar, Orissa and Arunachal Pradesh • Western India: Goa, Gujrat, Kohlapuri, Malwani, Konkan and Agri –Koli • Southern India: Karnataka, Kerala , Hyderabad and Chettinad. 	
Unit 2		INTERNATIONAL ETHNIC CUISINE- Europe	15 hrs
	2.1. 3 2.2. 2.2. 1 2.2.	French Cuisine Introduction to classical cuisine Provinces of France and its classical dishes. Key cooking terms of /French cuisine: Aioli Confit Florentine Gretine Brulee Fumet Abats Canard 2.2. Coq au vin Jambon Tartare 2.2. Tornedos 1 Crème Brulee Glace Alsacienne 2.2. Bourguigonne	

	2	Normande Bearnaise Bordelaise	
	2.2.	Rouille	
	3	Description and example (Traditional dishes) of French	
	2.3	Classical menu.	
	2.3.	Spanish Cuisine	
	1	History and Development of Spanish Cuisine	
	2.3.	Meal Routines	
	2	Spanish Regional Variations	
	2.3.	Italian Cuisine	
	4	History and development of Italian Cuisine.	
	2.3.	Meal structure.	
	5	Main ingredients used in Italian cuisine Regional Variations	
Unit 3		INTERNATIONAL ETHNIC CUISINE- Oriental	15 hrs
	3.2.	Introduction to Chinese Cuisine	
	4	History and development of Chinese Cuisine.	
	3.3	Meal structure.	
	3.3.	Main ingredients used in Chinese cuisine	
	1	Regional Variations	
	3.3.	Introduction to Japanese Cuisine	
	2	History and development of Japanese Cuisine.	
	3.3.	Main ingredients used in Japanese cuisine	
	3	Regional Variations Dining Etiquette Bakery & Confectionary Icings Butter Creams- French, Italian, German Meringue Based Sponge- Dacquoise, Japonaise, Jaconde, Alhambra	

USCA 305- BEVERAGES STUDIES

OBJECTIVE

To make students aware about various alcoholic beverages their preparation processes and serving style

Learning Outcome

At The End Of unit I the Students Shall be able To

1. States The Production Process For Wine, Beer And Spirits
2. Demonstrate The Techniques And Procedures For Serving Alcoholic Beverages
3. State the wine coming from different countries depending on their produce
4. They will be able to demonstrate the service style for different wines
5. Pair the different wines with food

6. Explain the production process for beer and other spirits

7. Demonstrate the service methods

Unit	Sub unit	Topic	Total hrs 45
Unit 1		ALCOHOLIC BEVERAGES	15 HRS
	1.1	Definition, history of Alcoholic Beverages & classification.	
	1.2	Benefits and harmful effects of alcohol.	
	1.3	Definition & history of wines.	
	1.4	Types of Wines: Still (red, white & rose), sparkling/Champagne, Fortified (Sherry, Port, Madeira, & Malaga), Aromatized wines (Vermouth).	
	1.5	Methods of production, Still (red, white, rose).	
	1.6	Viticulture	
	1.7	(Wine calendar, terroir, vine species, grape varieties & diseases). Vinification (Manufacturing process, elements of wine & faults in wines).	
	1.8	Champagne & Sparkling Wines. Fortified Wines (Production & types).	
	1.9	a) Sherry (Solera system) b) Port c) Madeira d) Marsala e) Malaga Aromatized wines (Definition & types)	
Unit 2		INTRODUCTION TO WINE PRODUCING COUNTRIES OF THE WORLD	15 hrs
	2.3	(Principal regions and Wine laws). Old world wine producing countries (France, Italy, Germany, Spain & Portugal). New World wine producing countries (Australia, New Zealand, South Africa, U.S.A. & India). Wine tasting, Storage & Service Food and wine Harmony. (Menu compilation (5, 6, 7 courses) with appropriate wine) \	
Unit 3		BEER & OTHER FERMENTED BEVERAGES	15 hrs
	3.1	Definition, History & Brewing process. (Components of beer, top fermentation, bottom fermentation)	
	3.2	Types of Beer, Storage & Service Other fermented beverages (Cider, Perry, Mead, Sake & Toddy)	
	3.3	Spirits a) Introduction and definition b) Pot and patent still method of production.	
	3.4	History, Production, types & Brand names a) Whisky	

		b) Rum c) Brandy d) Gin e) Vodka, flavoured vodka f) Tequila & Mezcal	
	3.5	Liqueurs Introduction, definition & classification of liqueurs a) Different types of liqueurs: Base, Flavours, Country of origin.	
	3.6	Aperitifs & Bitters a) Definition b) Brand names	

USCA 306- **FOOD COST CONTROL**

Objective

To provide the basic understanding to the students in management controls- purchase, stores and production , costing, cost dynamics & cost control

Learning Outcome

- After completion of this units students will be able to understand cost analysis overhead cost elements and control of cost
- understand controls- purchase, stores and production
- understand costing, cost dynamics & cost control

Unit	Sub unit	Topic	Total hrs
Unit 1		MANAGEMENT & ELEMENTS OF COSTS	15 hrs
	1.1 1.1.1 1.1.2 1.2 1.2.1 1.2.2 1.2.3	Management Management objectives Importance of financial control in catering establishments Elements of Costs Cost analysis – food cost labour cost Overheard cost elements Control of labour cost and over head cost	
Unit 2		CONTROLS- PURCHASE, STORES AND PRODUCTION	15 hrs
	2.1 2.1.1 2.1.2	Purchase Control Objectives of purchasing Purchasing procedures	

	2.1.3 2.1.4 2.1.5 2.1.6 2.1.7 2.1.8 2.2 2.2.1 2.2.2 2.2.3 2.2.4 2.2.5 2.2.6 2.2.7 2.2.8 2.2.9 2.3 2.3.1 2.3.2 2.3.3 2.3.4 2.3.5	Methods of purchasing Essentials of a good supplier ABC analysis Yield testing, yield calculations & yield percentages Centralized & decentralized purchasing Formats of: Purchase requisition & purchase order Stores Control Objectives of store keeping Methods of store keeping classification of material , Minimum stock, maximum stock & reorder level Method of receiving : Delivery Challans, cross checking with P.O & its documentation Computerized records Methods of stock valuation Continuous / perpetual stock taking Annual stock taking Causes of difference in book stock & physical stock Avoidable & unavoidable causes of food spoilage Production Control Stores issues procedure opening balances of raw material / Left over & material in process Production planning Pricing menu card Daily material consumption record	
Unit 3		COSTING, COST DYNAMICS & COST CONTROL	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.7 3.1.8 3.1.9 3.1.10	Daily food cost / gross profit with percentage & control. Standard portion size Standard beverage cost Food cost percentage Seat turnover ratio Average check Sales per menu Gross profit method of pricing Importance of pricing Methods of pricing concept Calculating kitchen profit	

USCA 307- **PRINCIPLES OF MANAGEMENT**

Objectives

To provide the basic understanding to students with reference to working of business

organization through the process of management , planning and organization,directing, leadership, co-ordination, controlling & mbo

Learning outcome:

- By the end of the session students will be able to understand the basic principle of management with management process functions and principle. Students will also learn the idea about of new development in management.
- The students will be able to describe and discuss the elements of effective management.
- The students will be able to discuss the elements of effective management like leadership, directing, motivating within the contemporary organization.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		INTRODUCTION OF MANAGEMENT	15 hrs
	1.1.1	Meaning, Definition of Management	
	1.1.2	Six M's of Management	
	1.1.3	Features & Importance of Management	
	1.1.4	Management is Art, Science and Profession	
	1.2.5	Managerial skills – roles	
	1.2.6	Levels of Management and its Functions	
	1.2.7	Concept of PODSCORB	
	1.2.9	Frederick Winslow Taylors's Scientific Management	
	1.2.8	Henri Fayol's Principals of Management	
Unit 2		PLANNING AND ORGANIZING	15 hrs

	2.1 2.1.1 2.1.2 2.2.3 2.1.3 2.2 2.2.1 2.2.2 2.2.3 2.2.4 2.2.5 2.2.6 2.2.7 2.2.8 2.2.9 2.2.10 2.2.11 2.2.12 2.2.13	Planning Definition, nature and importance of Planning Elements of Planning Planning process Limitation of Planning Organizing Definition , nature of Organising Importance of Organizing Organization structure : meaning and factors of Organization Structure Importance of Organization structure Types of Organization Structure : Formal and Informal Formal Organization Structure Informal Organization Structure Departmentation : Meaning And Types Formal Organization Structure Span of control: Meaning and importance Centralization : Meaning, Features and Factors Decentralization : Meaning, and Factors Delegation: Meaning and Relationship	
Unit 3		DIRECTING, LEADERSHIP, CO-ORDINATION, CONTROLLING & MBO	15 hrs
	3.1 3.3.1 3.2 3.2.1 3.2.2 3.2.3 3.2.4 3.3. 3.3.1 3.3.2 3.4 3.4.1 3.4.2 3.5 3.5.1 3.5.2	Directing Meaning and Principals of Directing Leadership Definitions and Features of Leadership Leadership Qualities of A Good Leader Motivation Maslow’s hierarchy of needs, Herzberg's theory of motivation Co-ordination Meaning, Importance of Co-ordination Steps in Effective Co-ordination Controlling Meaning, Importance of Controlling Steps in Control Process MBO Definition and Features of MBO Process of MBO	

USCA 309- **NUTRITION &FOOD SCIENCE**

Objective

To make students aware about nutritional facts about various products and balanced diet and various new trends in diet.

Learning Outcome:

- After completion of this unit students will be able to state the relation between food and various factors influencing eating habits
- After completion of this unit students will be able to state the breakup of protein carbohydrate and fat component of food
- After completion of this unit students will be able to understand the basic need of vitamins and minerals.
- Students will be able to cater new trends in diet

Unit	Sub unit	Topic	Total hrs
Unit 1	1.1	NUTRITION	15 hrs
	1.1.1	Definition	
	1.1.2	Relation of food & Health	
	1.1.3	Malnutrition, under nutrition, over nutrition, diet, kilo calories, health. Food & Its Functions	
	1.1.4	Psychological Functions - Physiological Functions	
	1.1.5	Social Functions	
	1.1.6	Factors affecting food intake & Food Habits - Geographical Reasons - Economical Reasons - Religious Reasons - Social Reasons	
	1.1.7	Classification of Nutrients Digestion, Absorption & Metabolism of Food	
Unit 2	2.1	CARBOHYDRATES	15 hrs
	2.1.1	Classification & Composition	
	2.1.2	Functions, Daily Requirements & Sources	
	2.1.3	Excess & Deficiency	
	2.1.4	Uses in food Preparation (gelatinization, gel formation, dextrinization, gluten formation & Caramalization)	
	2.2	PROTEINS	
	2.2.1	Classification & Composition	
	2.2.2	Functions, Requirements & Sources	
	2.2.3	Excess & Deficiency	
	2.2.4	Uses in food preparation	
	2.2.5	Effect of Heat (Denaturation, Coagulation)	
	2.2.6	Gel Formation	
	2.2.7	Foaming	
	2.1	FATS & OILS	
	2.1.1	Classification & Composition Functions, Requirements & Sources Excess & Deficiency	

		Types, Sources & Uses Factors causing deterioration	
Unit 3	3.1	VITAMINS, MINERALS, WATER & COLLOIDS	15 hrs
	3.1.1 3.1.2 3.1.3 3.1.4 3.1.5 3.1.6 3.1.7	Functions Sources Deficiency & Excess Fat Soluble & Water soluble Vitamins (A,D,E,K,B1,B2,B3,C) Minerals (Ca,P,Na,K,Fe,I,FI) Importance, Balance & Sources Cooking Losses & Prevention	
	3.2	BALANCED DIET	
	3.2.1 3.2.2 3.2.3 3.2.4 3.2.5	Introduction Recommended Dietary - Allowances - RDAs for Specific Nutrients Basic Food Groups - Cereals & Millets Group - Protein or body building Group - Protective Food Group - Secondary Protective Food Group Food Pyramid - Bread, Grains, Cereals & Pasta from the base - Fruits & Vegetables - Beans, Eggs, Lean Meat & Fish - Dairy Products - Fats & Sweets New Food Pyramid	
	3.3	ORIENTATION TO SPECIAL NUTRITIONAL REQUIREMENTS	
	3.1.1 3.1.2	Introduction and need of special diet Special Nutritional Requirements - Gluten free - Sugar free - Vegan - Anti-Allergen Diet(mushroom, nuts, lactose, sea-food) - High Protein - Low fat	

Semester 4

THEORY

USCA 401- **REGIONAL INDIAN CUISINE AND LARDER**

Objective

Objective Of this course is orientation towards Indian regional cuisine and larder preparations.

Learning Outcome

- After completion of this unit student will be able to list the heritage of regional Indian cuisine availability of raw material and different community cuisine.
- After completion of this unit student will be able to state the staff organization duties and responsibilities of larder staff and different larder products.
- After completion of this unit student will be able to state the advance larder preparation, edible and non-edible display products.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		REGIONAL INDIAN CUISINE	15 hrs
	1.1 1.2 1.3 1.4 1.5 1.6 1.7	Heritage of Indian Cuisine Regional Commodities, Spices & Masalas (Wet & Dry) Geographical location, Historical background, Availability of raw material (seasonal), Equipment and fuel (special), Staple diet, Speciality Cuisine, Food prepared for festivals and occasions of the following states: - Madhya Pradesh, Maharashtra, North Eastern States, , Rajasthan, Tamilnadu, Uttar Pradesh, Communities / Styles such as : Parsee, Bohra, Satvik, Malbari, Malwani, Konkani, Kohlapuri, Vidarbh(Varhadi) etc. Indian Gravies.	
Unit 2		INTRODUCTION TO LARDER COOKERY	5hrs
	2.1 2.2 2.2.1 2.2.2 2.2.3 2.3 2.3.1 2.3.2 2.3.3 2.3.4 2.3.5 2.4 2.4.1 2.4.2	Staff organization, duties and responsibilities and layout of Larder kitchen Larder products: Introduction to Salad Composition of a Salad Types of Salad ➤ Vegetable Salads ➤ Meat and poultry salads ➤ Sea Foods Salads ➤ Fruit Salad Salad dressing, proper dressing amount, handling and storage SANDWICHES Introduction Components of sandwiches Classification of sandwiches Guidelines on sandwich making Garnishes Presentation Styles Popular sandwiches from around the world GUIDELINES FOR PREPARING HORSD'OEUVRE	

	2.4.3 2.4.4 2.5 2.6 2.7	Cold Horsd O'euvres- Canapes Preparation of canapes Barquettes, Tartlets and Profiteroles Dips Exotic Horsd O'euvre Serving of Horsd O'euvres	
Unit 3		ADVANCED LARDER PREPARATIONS	15 hrs
	3.1 3.2 3.3 3.4 3.5 3.6 3.7	Non edible displays Mousse, parfait, roulade, aspic Chaufroid Pate, terrines, pies, galantine, ballotine Ham, bacon and gammon Forcemeat, brine cure and marinade Sausages.	

USCA 405- **MENU DEVELOPMENT AND FUNCTION CATERING**

Objective

Objective Of this course is to teach them about the menu development and function catering

Learning Outcome

- After completion of this unit student will be able to state the consideration and limits of menu planning.
- After completion of this unit student will be able to state the different ways of menu presentation and menu design with common methods of menu analysis.
- After completion of this unit student will be able to state the process of various function catering.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		MENUS & RECIPES	15 hrs
	1.1 1.2 1.3 1.4 1.5 1.6 1.8 1.9 1.10 1.11 1.12 1.13	Considerations and limits in menu planning Introduction Physical factors Manpower factors Guests' Expectation Rating food preferences Menu pricing Value perceptions Pricing psychology Market research Economic influences Evaluating Pricing methods	

	1.14 1.15	Pricing for non-profit operations Obstacles to pricing	
Unit 2		MENU MECHANICS AND ANALYSIS	15 hrs
	2.1 2.2 2.3 2.4	Menu presentation Menu design Menu engineering Common methods of menu analysis	
Unit 3		FUNCTION CATERING	15 hrs
	3.1 3.2 3.3 3.4 3.5 3.6 3.7 3.8 3.9 3.10 3.11 3.12 3.13	Definition, History and Importance Organization Chart Of The Banquet Department Duties and Responsibilities Types Of Banquets- Formal, Semi-Formal, Informal Banquet Sales Banquet Reservation Diary and Booking Procedures Function Contract and B.E.O (F.P) Function Catering Menus. Types of Service in Banquets Staffing and Duty Allocation Toast Procedure at Wedding Reception Banquet Protocol Off Premise Catering and Outdoor Catering	

USCA 407- **HOSPITALITY FINANCIAL ACCOUNTING**

Objective

Objective Of this course is to teach them about the hospitality financial accounting

Learning Outcome

- After completion of this unit student will be able to state the methods of double entry system journal, ledger and subsidiary books.
- After completion of this unit student will be able to state the different elements of cost, cash book and bank reconciliation statement
- After completion of this unit student will be able to state the different steps in final accounting

Unit	Sub unit	Topic	Total hrs
Unit 1		INTRODUCTION TO ACCOUNTING & DOUBLE	15 hrs

		ENTRY BOOK-KEEPING	
		Introduction to Accounting & Double Entry Book-Keeping Terms (Account , Capital, Asset, Liabilities, Drawing, Goods, Debtor, 1.1 Debtors, Solvent, Insolvent, Purchases, Sales, Bad debts) 1.1.1 Nature, Importance, Objectives & advantages of accounting 1.1.2 Nature & advantages of Double Entry Book –Keeping 1.1.3 Classification of accounts. 1.1.4 Applying Debit & Credit rules to a Transaction 1.1.5 Journal 1.2 1.2.1 Importance of Journal & its format 1.2.2 Narrations 1.2.3 Journalising simple & compound entries 1.2.4 Practical Problems 1.3 Ledger 1.3.1 1.3.2 Importance of ledger & its format 1.4 Posting entries & balancing ledger accounts 1.4.1 Subsidiary Books 1.4.2 Advantages of subsidiary Books 1.4.3 Types of subsidiary Books 4 Practical problems on Purchase Book, Sales Book, Purchase – Return Book & Sales Return Book.	
Unit 2		ELEMENTS OF COST & CONCEPT OF PROFIT	15 hrs
	2.1 2.1.1 2.1.2 2.1.3 2.2 2.2.1 2.2.2 2.2.3 2.2.4 2.3 2.3.1 2.3.2 2.3.3	Elements of cost & concept of Profit Material cost (food & Beverage), Labour cost, overhead cost, Gross Profit, After wage profit & Net Profit. Practical Problems CASH BOOK Triple Column Cash Book Contra Entries Practical Problems Types of Bank Account, Types of Cheques Bank Reconciliation Statement Purpose of Preparing B.R.S Advantages Simple Practical Problems	
Unit 3		FINAL ACCOUNTING	15 hrs
	3.1	Trial Balance	

3.1.1			
3.1.2		Importance of Trial Balance	
3.2		Net format of T.B	
3.2.1		Capital & Revenue Expenditure & Deferred Revenue	
3.2.2		Expenditure 1	
3.2.3		Nature of Capital & Revenue Expenditure	
3.3		Nature of Deferred Revenue Expenditure	
3.3.1		Examples	
3.3.2		Final Accounts of sole – Trader (with Adjustments)	
3.3.3			
3.3.4		Importance, Purpose & Need for preparation of Final accounts.	
3.3.5		Practical Problems covering the following adjustments:-	
3.3.6		Closing stock	
3.3.7		Prepaid Expenses	
3.4		Outstanding Expenses	
3.4.1		Depreciation	
3.4.2		Bad Debts & Provision for Bad debts	
3.4.3		Break Even Analysis :-	
		Variable cost, fixed cost & semi variable cost.	
		Contribution, Profit/Volume Ratio & Break Even Point.	
		Simple Practical Problems	

USCA 408- HUMAN ASSETS MANAGEMENT

Objective

The students will be able to understand the basis functions of HRM

Learning Outcome

- After completion of this unit student will be able to state the concept theories and manpower planning of HRD.
- After completion of this unit student will be able to state the recruitment and selection process and different aspects of training.
- After completion of this unit student will be able to state the meaning and objectives of the industrial relation and how to manage the grievances within the organization.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		PLANNING PERSONNEL FUNCTION	15 hrs
	1.1.1	Human Asset Management, definitions-importance of Human	
	1.1.2	Assets Management in service industry.	
	1.1.3	Functions and objectives of HAM	
	1.1.4	Manpower planning	

	<p>➤ Macro level scenario of human resource planning</p> <p>➤ Concepts and process of human resource planning</p> <p>➤ Methods and techniques – demand forecasting</p> <p>➤ Methods and techniques – supply forecasting</p> <p>1.2 Manpower planning- process of manpower planning</p> <p>1.2.1 Job analysis</p> <p>1.2.2 Job description</p> <p>1.2.3 Job specification</p> <p>1.2.4 Job design</p> <p>1.2.5 Job enlargement and job enrichment</p> <p>1.2.6 Job evaluation</p> <p>1.2.7 Job evaluation methods</p>	
Unit 2	RECRUITMENT AND SELECTION	15 hrs
	<p>2.1.1. Selection process</p> <p>2.1.2. Sources of recruitment-Internal and external</p> <p>2.1.3. Techniques of recruitment- direct and indirect</p> <p>2.1.4. Selection procedure</p> <p>2.1.5. Induction and placement</p> <p>2.1.6. Performance appraisal</p> <p>Performance appraisal methods</p> <p>Transfer promotion and reward policies</p> <p>2.2 Training and development</p> <p>2.2.1</p> <p>➤ Determining Training needs (Training need analysis/identification)</p> <p>➤ Methods of training</p> <p>➤ Evaluation of training</p>	
Unit 3	INDUSTRIAL RELATIONS & MANAGING GRIEVANCES	15 hrs
	<p>3.1 Meaning of Industrial relations</p> <p>3.2 Objectives of Industrial relations</p> <p>3.3 Importance and approaches to harmonious Industrial relations</p> <p>3.4 Employee welfare</p> <p>3.5 Meaning of Grievance</p> <p>3.6 Causes of Grievances</p> <p>3.7 Steps in Grievances Handling</p> <p>3.8 Benefits of good Grievance Procedure</p>	

USCA 410- **GASTRONOMY**

Objective

The students will be able to understand the food gastronomy

Learning Outcome

- After completion of this unit student will be able to state the meaning,

perception and factors of Gastronomy.

- After completion of this unit student will be able to state history of European Gastronomy and the new contributors to develop the modern Gastronomy.
- After completion of this unit student will be able to state the history and growth of Indian Gastronomy.

Unit	Sub unit	Topic	Total hrs 45
Unit 1		INTRODUCTION TO GASTRONOMY	15 hrs
	1.1 1.2 1.3 1.4 1.5 1.6	What is Gastronomy? The perception of Gastronomy in society Factors contributing dissemination of Gastronomic knowledge. Orientation to European Gastronomy. Modern approach towards study of Gastronomy Developing the skills of Gastronomic analysis	
Unit 2		INTERNATIONAL GASTRONOMY	15 hrs
	2.1 2.2 2.3	History of European Gastronomy <ul style="list-style-type: none"> • Birth and growth till 18th century • The 19th century-The golden age • The 20th Century • Cuisines Nouvelles Contributors to development of modern cuisine and gastronomy <ul style="list-style-type: none"> • Escoffier • Fernand Point • Ferran Adria • Grant Achatz Assignment: <ol style="list-style-type: none"> 1.Current trends of Gastronomy 2. Report of top ten restaurant list (Present/previous year) 3. Growth story of any two Michelin star chefs-European chefs 	
Unit 3		INDIAN GASTRONOMY	15 hrs
	3.1 3.2 3.3 3.4 3.5 3.6	History & growth of Indian Gastronomy Philosophy of ancient Indian cuisine Contributors to modern school of Indian cuisine E.g.- Padamashri Chef Imtiyaz Quershi, Chef Vikas khanna, Gaggan Anand, Ms Camelia Punjabi, Padamashri Ms Thangam Philip, Chef Vineet Bhatia, Chef Atul Kochar, Padamashri Chef Sanjeev Kapoor, Ms Tarla Dalal etc. Current trends in Indian cuisine Factors contributing towards acceptance of Indian cuisine globally.	

		Assignment: 1. Growth story of Indian Michelin star chefs 2. Case study of chef entrepreneurs. 3. SWOT analysis of Indian food (any one menu)with sample size of 50 persons and its report	
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Practical

PRACTICAL

USCA 102- ESSENTIAL CULINARY ARTS – INDIAN

Objective: Objective of this course is to familiarize the student with the basics of Indian cuisine.

Based on the dishes given below, subject faculty can decide minimum 12 activities to be carried out during 1st Semester of B.A in Culinary Arts.

Learning Outcome: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes

Objectives /Topic	Particulars	Total Hrs 60
<i>Familiarisation & Identification of Indian Spices, Herbs & Ingredients</i>	Uses of : Garlic Ginger Asafoetida Cardamom Chilly & Chilly Powder Cinnamon Cloves Coriander Seed Cumin Seeds Curry Leaves Fennel Seeds Fenugreek Seed Mace Nutmeg Mustard Oil, Til Oil , Coconut Oil, Groundnut Oil Poppy Seeds Saffron Turmeric Black/ white Pepper Corn Onion seed Bay leaf	

<p><i>Familiarization & Identification of different Types of Indian Masalas</i> (Students should be familiar with the recipes of the masalas)</p>	<p>Garam Masala Kashmiri Garam Masala Tandoori Garam Masala Madras Curry Powder Sambhar Masala Vindaloo Masala Panchphoran Malwani Masala Goda Masala East Indian Bottle Masala</p>	
<p><i>Basic Indian Gravies</i></p>	<p>Shahi/ white Gravy Subz/vegetable Gravy (onion-tomato) Makhani/ red Gravy Palak/ Green Gravy</p>	
<p><i>Flavoring & Smoking Techniques</i></p>	<p>Baghar (tempering) Dhungaar (smoking technique) Dum (sealed steaming) Bhunao (saute / stir fry) Durust Karna</p>	
<p><i>Indian Rice Preparation</i></p>	<p>Plain Rice- draining/ absorption method Jeera Rice Veg Pulao Coconut Yellow Rice Yakhni Pulao Curd Rice Tamarind Rice Tomato Coconut Pulao Yellow Rice Brown Rice Khichdi</p>	
<p><i>Indian Dal Preparation</i></p>	<p>Varan Tadka Dal Masala Dal Moong Dal with Palak Dal Dhokli Gujarathi dal Dal Makhni</p>	
<p><i>Indian Breads (Rotis)</i></p>	<p>Phulkas Chapatis Pooris Parathas Ragi Chapatti Bhakri Roti</p>	
<p><i>Indian Vegetable Preparation</i></p>	<p>Palak Paneer Beans Foogath Cabbage Thoran Panchphoran Charchari Vegetable Korma Mixed Vegetable Curry Chana masala</p>	

	Usal Cauliflower & Peas Curry Mixed Vegetable Raita Boondi Raita Cucumber Raita Onion Kuchumber Tomato Kuchumber	
<i>Indian Fish Preparation</i>	Doi Mach Goan Fish Curry Fish Moilee Patra Ni Machi Machli Amritsari Bombil Fry (Bombay Duck Fry)	
<i>Indian Meat Preparation</i>	Mulligatawny Curry Mutton Roghan Josh Mutton Do Pyaza Meat Coconut Fry Hyderabad Kheema Mutton Baffat Meat Chilly Fry Pork Vindaloo Pork Sorpotel Nilgiri Korma	
<i>Indian Chicken Preparation</i>	Chicken Kolhapuri Murg Mussalam Chicken Korma Rogini Chicken Chicken Curry Chicken Caldin Kombdi Vade Methi Murg Malai Chicken Masala	
<i>Indian Egg Preparation</i>	Egg Bhurji Egg Curry Salli par idu Egg Masala Akoori	
<i>Indian Sweets</i>	Balushai Palpayasam Sooji Halwa Chana Dal Payasam Shahi Tukda Seviyan Kheer Karanji Shrikhand Gajar Halwa Gaujas Phirni	

<i>Indian Snacks</i>	Upma Poha Aloo paratha Chole bhature Samosa Batata vada Thali Peeth Dhokla / Khandvi Pakodas (onion, veg, potato) Aloo Tikki Moong Dal Vada Medu Vada Dosa Uttapa	
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USCA 103 - ESSENTIAL CULINARY ARTS – INTERNATIONAL (practical)

Based on the dishes given below, subject faculty can decide minimum 12 activities to be carried out during 1st Semester of B.A in Culinary Arts.

Objective:The objective of this course is to familiarize the students with international cuisines.

Learning Outcome:On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes.

Objectives /Topic	Particulars	Total Hrs 60
Identification of Tools & Equipment	--	
Cuts of Vegetables	<ul style="list-style-type: none"> - Slicing - Chopping - Mincing - Shredding - Chiffonier - Julienne - Paysanne - Brunoise - Allumettes - Batons - Dices (small, medium, large) - Lozenge - Flueting - Jardinière 	-
Methods of Cooking	<ul style="list-style-type: none"> - Boiling - Poaching - Frying (shallow & deep) 	-

	<ul style="list-style-type: none"> - Grilling - Roasting - Baking - Microwave - Steaming - Stewing - Braising - Broiling 	
Egg Cookery	<ul style="list-style-type: none"> - Boiled Egg (soft & hard) - Poached Egg - Fried Egg (sunny side up, over easy, flipped) - Scrambled Egg - Omelettes (simple, stuffed, open & folded) - French Toast - Oeufs en cocotte 	-
Stocks	<ul style="list-style-type: none"> - White Stock - Brown Stock - Fish fumet - Remouillage - Clarified Stock - Emergency Stock - Vegetable Stock 	-
Thickening Agents	<ul style="list-style-type: none"> - Roux - Types of Roux (white, blond, slack, brown) - Other Thickening Agents - White Wash - Cornstarch - Arrowroot 	-
Sauces	<ul style="list-style-type: none"> - Bechamel Sauce - Velouté Sauce - Espagnole Sauce - Tomato Sauce - Mayonnaise Sauce - Hollandaise Sauce - Minimum 5 Derivatives of each mother sauce - Maitre d'hotel butter - Beurre Blanc 	-
Salads & Dressings	<ul style="list-style-type: none"> - Cole slaw - Russian Salad - Waldrof Salad - Carrot & Raisin Salad - Toss Salad - Greek Salad - Salad Niçoise - Dressings (Vinaigrette, French, American, English, Italian, Mayonnaise, Thousand Island, Green Goddess, Ranch, Balsamic vinegar & Acidulated Cream dressing) 	-
Soups	<ul style="list-style-type: none"> - Consommé (should be familiar with minimum 10 garnishes) - Cream soups (Any 5) - Puree (Any 3) 	-

	<ul style="list-style-type: none"> - Chowder (cabbage / corn & crab / clam) - Bisque (crab / prawns) - Mulligatawny Soup - Broth (Any 2) 	
Legumes	<ul style="list-style-type: none"> - Glazed Carrots - Petite Pois a la Flamande - Choufleur au Gratin - Ratatouille - Legumes aux fine herbs - Epinard a la Crème 	-

USCA 104 - ESSENTIAL BAKERY & CONFECTIONERY

Objective: The objective of this course is to familiarize the students with basic baking.

Learning Outcomes: On completion of this course students will be able to demonstrate the preparation of dishes mentioned in their journals.

Objectives /Topic	Particulars	Total Hrs 60
BREAD ART		
Yeast Bread	<ul style="list-style-type: none"> - Basic Bread Rolls (hard & soft rolls) - Bread Stick - French Bread & Bread Loaf 	-
Enriched dough	<ul style="list-style-type: none"> - Brioche - Cinnamon buns - Doughnuts 	-
International Breads	<ul style="list-style-type: none"> - Focaccia - Lavash - Pita - Pizza Bread - Ciabatta - Cheese Bread - Garlic Bread 	-
Quick Breads	<ul style="list-style-type: none"> - Cheese biscuits - Herbed biscuits - Banana Bread 	-
COOKIES	<ul style="list-style-type: none"> - Butter Cookies - Chocolate Chip Cookies - Brandy Snaps - Ice Box Cookies - Almond Biscotti - Coconut Macaroons - Peanut Macaroons - Melting moments - Chocolate Brownies 	-

CUSTARDS	- Baked Custard - Crème Caramel	-
PUDDING	- Sticky Toffee Pudding - Christmas Pudding - Rum & Raisin Pudding - Vanilla Pudding - Bread & Butter Pudding	-

USCA 106 - RESTAURANT & FOOD SERVICE OPERATIONS

Objective: The objective of this course is to familiarize the students with basic Food and Beverage service.

Learning outcomes: On completion of this course student will be able to:

- Identify the tools and equipments commonly used in Food and Beverage operations
- Demonstrate basic methods of food and beverage service.

	Particulars	Total Hrs 60
1	a) Coffee shop b) Specialty restaurant c) Bar. d) Room Service e) Banquets f) Snack bar (any fast food or QSR) g) Kiosk After visiting the above mentioned outlets the student is required to submit a report.	
2	Role play on the attributes, attitude & etiquette of a food service personnel	
3	Standard phrases used in food & beverage service outlets (Role play)	
4	Familiarization with Food & Beverage Service Equipment&their Usage a. Hollowware b. Glassware c. Crockery d. Flatware e. Tongs f. Linen g. Furniture h. Special Equipment, Miscellaneous Wares & other restaurant fixtures	

5	Napkin Folds Students are required to be familiar with minimum 15 napkin folds (glass & table)	
6	Stocking of Side Stations	
7	Wiping of glassware and wiping of crockery	
8	Dining Room Practices & Operating Procedures 1. Procedures for Meeting, Greeting & Seating of the Guests 2. Carrying & balancing the salver/tray 3. Laying and relaying of tablecloth 4. Water service 5. Carrying & Placing Plates & Glassware at the table 6. Presenting Menus to a Guest 7. Handling and using service fork & service spoon (service gear) 8. Laying of a la carte cover 9. Removal of additional covers at an occupied table 10. Changing and replacing an ashtray 11. Role play on do's & don't's in a restaurant	
9	Accepting & Confirming a Telephonic Reservation of a Guest	

PRACTICAL

USCA 202- ESSENTIAL CULINARY ARTS- INDIAN

Based on the menus given below, subject faculty can decide minimum 12 activities to be carried out during 2nd Semester of B.A in Culinary Arts.

Objective: The objective of this course is to develop culinary skills in a student required for Indian cuisine

Learning Outcome: On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.

	Total Hrs60
<u>Menu No 1.</u>	
Boiled Rice	
Aloo Mutter	
Tadka Dal	
Mixed Cucumber	
Semiya Kheer	
<u>Menu No. 2.</u>	
Boiled Rice	
Rajma Masala	
Aloo Gobi Bhujiya	
Cucumber Raita	
Chappati	
Jallebi	
<u>Menu No.3</u>	
Ven Pongal	
Mutton Bhurani	
Mirch Masala Salan	
Tomato kutt	
Glle Firdaus	
<u>Menu No. 4</u>	
Aloo Gobi ki Tehari	
Shahi Paneer	
Aloo Capsicum	
Missi Roti	
Moong dal Halwa	
<u>Menu No.5</u>	
Pea Pulao	
Nilgiri Kurma	
Baingain ka Bharta	
Masala Dal	
Kesari Kheer	
<u>Menu No.6</u>	
Kheema Pulao	
Chauli Bean Usal	
Khamang Kakdi	
Chappati	
Besan Laddo	
<u>Menu No.7</u>	
Veg Pulao	
Mutton Saagwala	
Aloo jeera	
Ajwain Paratha	
Doodhi Halwa	
<u>Menu No.8</u>	
Rasam	

Lime Rice
Mulligatwany Curry
Cabbage Thoran
Appum
Pal Payassam
<u>Menu No. 9</u>
Pea Pulao
Veg Malchanwala Fried Bhindi Boondi Raita Paratha
Fruit Salad with Custard
<u>Menu No. 10</u>
Khitchdi
Methi Thepla
Kadhi
Barelu Shak
Lapsi
<u>Menu No. 11</u>
Chicken Shorba
Tandoori Naan
Tandoori Chicken
Tandoori Paneer/Gobhi
Dal Makkhani
Shahi Tukda
<u>Menu No.12</u>
Shahi Pulao
Murgh Musallam
Palak Panner
Triangular Paratha
Angoori Basundi
<u>Menu No. 13</u>
Green Pulao
Chana Masala
Aloo Paratha/Gobhi Paratha
Boondi Raita
Falooda
<u>Menu No.14</u>
Moghlai Biryani
Nargisi kofta Curry
Kulcha
Sewain ka Muzaffar
<u>Menu No.15</u>
Sabji Pulav
Chole
Batura
Saag Bhaji
Gajar Ka Halwa

USCA 203- ESSENTIALCULINARY ARTS INTERNATIONAL

Based on the dishes given below, subject faculty can decide minimum 12 activities to be carried out during 2nd Semester of B.A in Culinary Arts.

Objective: The objective of this course is to develop culinary skills in a student required for European cuisine

Learning Outcome: On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.

Objectives /Topic	Particulars	Total Hrs60
Dried Legumes	<ul style="list-style-type: none"> - Baked beans - Frijoles de la Olla - Lentils with spices - Hoppin John 	-
Pasta	<ul style="list-style-type: none"> - Cooking of Pasta - Fresh Egg Pasta - Fettuccine Alfredo - Ravioli with cheese filling - Tomato sauce for pasta (Arabiatta) 	-
Grain	<ul style="list-style-type: none"> - Rice Pilaf - Tomato Pilaf - Polenta - Couscous - Bulgur Wheat Pilaf with Lemon 	-
Pommes de terre	<ul style="list-style-type: none"> - French Fries, Skinny Chips & Potato Wedges - Parsley Potatoes - Creamy Mashed Potato - Pommes de terre Lyonnaise - Duchess Potatoes - Pommes de terre Anna - Hash Brown Potato - Roast Potatoes - Macaire Potatoes - Baked Jacket Potatoes 	-
Poulet	<ul style="list-style-type: none"> - Poulet a la king - Poulet Saute Chasseur - Poulet Saute Champignon - Roast Chicken with Dressing - Devil's Chicken - Pot Roast - Poulet Fricassé 	-
Poisson	<ul style="list-style-type: none"> - Fillet de Pomfret Colbert au beurre maître d' hotel - Fillet de Pomfret Bonne Femme - Fillet de Pomfret Belle Meuniere - Fillet de Pomfret Orly - Fish Mornay 	-

Meat	<ul style="list-style-type: none"> - Irish Stew - Shepherd's Pie - Boeuf Stroganoff - Scotch Eggs - Meat balls - Mutton Andalouse - Ragout of Mutton - Hungarian Goulash 	-
Hot Desserts	<ul style="list-style-type: none"> - Caramel Custard - Bread & Butter Pudding - Crème Brulee - Albert Pudding - Cabinet Pudding - Diplomat Pudding 	-
Cold Desserts	<ul style="list-style-type: none"> Coffee Mousse - Fruit Salad with Crème Anglaise - Lemon Soufflé - Soufflé au Caramel - Bavarois a la Crème 	-

USCA 204- ESSENTIAL BAKERY & CONFECTIONERY

Objective : The objective of this course is to develop culinary skills in a student required for Bakery and Confectionery Skills.

Objectives /Topic	Particulars	Total Hrs 60
CAKE MAKING	<ul style="list-style-type: none"> - Basic Sponge Cake - Genoise Sponge Cake - Pound Cake - Lemon Cake - Marble Cake - Fruit Cake - Eggless Cake - Ribbon Cake - Swiss Roll - Madeleines 	-
PASTRY	<p>Short Crust Pastry</p> <ul style="list-style-type: none"> - Apple Pie - Jam Tarts - Quiche - Lemon Tart - Bakewell Tart <p>Choux Pastry</p> <ul style="list-style-type: none"> - Chocolate Éclairs - Profiteroles - Swan 	
CREAMS & SAUCES	<ul style="list-style-type: none"> - Crème Anglaise - Pastry Cream - Bavarian Cream - Chocolate Sauce - Caramel Sauce 	-

	<ul style="list-style-type: none"> - Melba Sauce - Hot Chocolate Sauce - Hot Caramel Sauce 	
SOUFFLE	<ul style="list-style-type: none"> - Chocolate Soufflé - Lemon Soufflé - Coffee Soufflé 	-
MOUSSE	<ul style="list-style-type: none"> - Praline Mousse - Strawberry Mousse - Mango Mousse 	-

Learning Outcome: On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.

USCA 206- RESTAURANT & FOOD SERVICE OPERATIONS

Objective: The Objective of this course is to develop basic skills required to serve in a restaurant/ F&B Service Operations

S No.	Particulars	Total Hrs60
1	MEALS AND MENU PLANNING a) Planning and writing table d'hôte menus in harmony with the principles of menu planning for 3 to 6 course meals for lunch and dinner (western food and Indian food) b) Planning table d'hôte menus for Indian, Continental, American and English breakfasts	
2	TYPES OF TABLE SERVICE a) Silver service / English service b) American/ plated c) Semi silver d) Butler	
3	STEP BY STEP DETAILED SERVICE SEQUENCE from order-taking to presenting the bill and exiting the guest (including – service of bread rolls, modifying the cover, course by course service of the menu, clearance of soiled ware (emphasizing on the first plate technique of clearance, crumbing down after a main course and service of after meal coffee) incorporating all related tasks and issues taught in semester I	
4	COVER SET UPS AND SERVICE OF BREAKFASTS (Continental, American,English & Indian)	
5	Service of pot tea (leaf and tea bags, lemon tea) & coffee(brewed and espresso)	
6	NON ALCOHOLIC BEVERAGES. Service of carbonated (fresh lime soda & soft drinks), refreshing (juice), nourishing (milk shakes)	
7	TOBACCO- Service of cigars and cigarettes.	
8	ORDERTAKING How to take an order from a guest. The techniques of suggestive selling and upselling Drawing the format of and writing the manual K.O.T. (including circumstantial KOTs)	

Learning Outcome: After completion of this course student will be able to demonstrate planning a five course menu, set up table for the planned menu and service sequence for the same.

USCA 209- FUNDAMENTALS OF INFORMATION TECHNOLOGY

Objective : The objective of this course is to familiarize the student with the basic computer skills required for a culinary professional

<p>Introduction to Computer Fundamentals</p> <ul style="list-style-type: none"> • 5 Generations of Computer • Difference between Hardware & Software • Difference Between Data and Information • Types of Computers–Server (Types), Clients (Types of Portable computer) • Introduction of Central Processing Unit • Processor –Intel, AMD, Clock Speed • Input Devices – Keyboard, Mouse, Microphone, Scanner, Barcode Reader, RFID, Touch Screen • Output Devices– Displays (CRT, TFT, LCD, Plasma, LED, Projector) • Display Resolution • Printers –Inkjet, Laser, Thermal • Storage Devices–Primary (RAM & ROM), Secondary (HDD, Flash, Drive, USB, CD/DVD, BlueRay, Media Players) <p>Types of Software:</p> <ul style="list-style-type: none"> • Application Software– Word Processor, Spreadsheet, Data base Management, Presentation, Media, Outlook, Browser and Utility Software like Acrobat Reader • System Software– Operating System (Windows, Linux, Android) • Device Driver • Utility Software–VLC Player, File Converter • Software Copyright – Freeware, Shareware, Licensed <p>Networking</p> <ul style="list-style-type: none"> • Types of Network (LAN, WAN, MAN) • Topology (Bus, Star, Ring, Mesh & Tree) • Network Hardware–(Cables– RJ45, RJ11, MTRJ, Switch, Routers, Access Point, Modem) • IP and MAC Address, Subnet, Gateway, DNS • Understanding Network Address & Node Address • Network Security– Firewalls(Hardware & Software) • Bandwidth • Control Panel • Configuring Printers(Standalone & Network) • Sharing & Security 	<p>Total Hrs60</p>
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<p>Word</p> <ol style="list-style-type: none"> 1) 1. Create a document using Formatting options such as Font style, font size, Bold, Italic Underline, strikethrough options. 2) Create a document using bullets and numbering, alignments, paragraph spacing, sorting options. 3) Create an” Employee Detail Table” by using table tool bar. 4) Create an advertising leaflet of your organization insert option. 	
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5) Create a short Report by using smart Art. 6) Write an Article to publish in your organization's magazine	
EXCEL: 1. Create a Student's Mark sheet in excel. 2. Create a Pay roll sheet of your company Employees. 3. Create a table by using a conditional formatting. 4. Create chart and insert in worksheet. 5. Create a balance sheet by using different formulas. 6. Link worksheets by using hyperlink option.	
Internet <ul style="list-style-type: none"> ○ Intranet, Internet & Extranet ○ WWW, HTTP, Domains ○ VPN & VOIP ○ Search Engines ○ ISP & Bandwidth Internet practical's - 1. Creating and sending zip file by using email. 2. Compose an application letter and attached your resume for sending to HR Department of company. 3. Create a cloud account and save information to access it from different locations	
Learning Outcome : After completion of this module a student shall be able to demonstrate the basic skills of working with Word, excel and browsing internet to generate required information.	

PRACTICAL

USCA 302- INDIAN ETHNIC CULINARY ARTS (QUANTITY)

Objective

Objective Of this course Is to teach them about Indian and international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines

Objective/ Topic	Details	Total Hrs 60
AVADH	a) Tomato Shorba b) Murg Wajidali c) Malai Kofta d) Sheermal e) Sevian ka Muzaafar a) Panna b) Machchli ka Salan c) Paneer Chaman d) Tandoori Roti e) Phirni	f)
HYDERABAD	a) Shammi Kabab b) Gosht Banajara c) Paneer Pasanda d) Saffron PULao e) Qubhani ka Meetha a) Chappali Kabab b) Murg Zaffrani c) Baghare Baingan	

<p>GOA</p>	<p>d) Bakarkhani e) Sahi Tukra</p> <p>a) Amboti Saar b) Goan Fish Curry c) Prawn Balchao d) Cabbage Foogath e) Rice f) Dodal</p> <p>a) Chicken Cafareal b) Pork Vindaloo c) Vegetable Caldien d) Sanna e) Dosh</p>	
<p>BANGALI</p>	<p>a) Nimki b) Kosha mangsho c) Ghughi d) Lucchi e) Rice</p> <p>a) Macher Jhol b) Potler Dalma c) Cholar Dal d) Rice e) Rasgulla</p>	
<p>KARNATAKA</p>	<p>a) Kuduta Saar b) Mysore Koli Saaru c) Kai Kajpu d) Rice e) Chiroti</p> <p>a) Tomato Saar b) Kori Gassi c) Masuru Anna d) Masala Badane Kayi e) Mysoor Pak</p>	
<p>KASHMIR</p>	<p>a) Kashmiri Shorba b) Mutton Roganjosh c) Navratan Khorma d) Kashmiri Pulao e) Shufta</p> <p>a) Mint Shorba b) Murgh Dhaniwal Korma c) Dum Aloo Kashmiri d) Saffron Pulao</p>	
<p>GUJRAT</p>	<p>a) Patra b) Flower and Tamata Shak c) Undio d) Theplas e) Doodha Pak</p> <p>a) Dhokla b) Vaigan Shak c) Gujrathi Kadhi d) Pooi e) Amrakhand</p>	
<p>ANDRA PRADESH</p>	<p>a) Andhra Pepper Chicken b) Gutti Vankaya Kura c) Pesarattu</p>	

USCA- 303 **INTERMEDIATE CULINARY ARTS –INTERNATIONAL**

Objective

Objective Of this course Is to teach them about international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines

Objective/ Topic	Details	Total hrs 60
<u>Spanish</u>	i. Gazpacho Paella Spanish omelet Spanish Wreath Churroz ii. Frittata di patata Paella Pollo en Pepitoria Pain di espana Pastel Manzana	iii.
<u>Italian</u>	i. Zuppa di Fagioli con pasta Lasagne Melanzane Parmigiana Grissini Soufflé Milanaise ii. Salad Italiana Polla alla cacciatore Potato con herbs Italia Calzone Tiramisu	
<u>French</u>	i. Barquettes-de-volaille Consommé ala-juillien Cote-de-porc Ala-charcutiere Pommes Duchess Aborigine Ala-provencale	
<u>Chinese</u>	i. Chinese stock Hot and Sour soup Shao Mai with Chilly Garlic sauce Stir fried Beef with Celery Veg Chow Chow Yang Chow fried rice ii. Sweet Corn soup Spring rolls Sweet and Sour Chicken Hakka noodles Sichuan Beans iii. Chinese stock	

Japanese (DEMONSTRATION)		Prawn ball soup Fried wantons Sweet and sour pork Hakka noodles	
	iv.	Hot and Sour Soup Stir fried Chicken and Peppers Beans Sichuan Chinese Fried Rice	
	v.	Prawns in hot garlic sauce Shao mai Tung po mutton Steamed noodles	
	vi.	Wanton soup Fish Szechwan Hot and sour cabbage Yangchow fried rice	
	vii.	Sweet corn soup Spring rolls Stir fried beef and celery Chow mein	
	i.	Miso Soup with egg Seafood Tempura Egg Plant with Sherry sauce Rolled Sushi Rice with vegetable	
	ii.	Cucumber with sesame seeds Chicken tatsutaage Kabocha soboroni Gyudon	

Learning Outcome

After completion of the above practicals students shall be able to plan a menu , indent and demonstrate same in the practicals as mentainted journals by students.

USCA 304- INTERMEDIATE BAKERY & CONFECTIONERY

Objective Of this course Is to teach them about breads

Pastries ,Viennoiserie and Assorted Entremets'

Objective/ Topic	Details	Total Hrs 60
Breads	Baguette Ficelle Fougasse	

Pastries	Rye Multigrain Bastone Bing Boule	
	Éclairs Profiteroles with Craquelin crust Paris brest Mille feuille Napolean	
	Viennoiserie	Danish Pastry- blueberry, custard, apple, frangipane Croissant Pain-au-chocolat Canelle
Assorted Entremets'	Chocolate Souffle, Granita, Tiramisu, Crepe Suzette, Tarte tatin, Zabaglione, Cannoli, Zucotto, Crème catalan, Clafoutis, Baba-au-rhum, Daifuku, Dango, Monaka, Ice Kachang, Moon cake, Deep fried ice-cream, Almond jelly, Egg custard tart, Sesame cake	

Learning Outcome After completion of the above practicals students shall be able to plan a menu , indent and demonstrate same in the practicals as mentainted in journals by students.

USCA 308- APPLIED INFORMATION TECHNOLOGY

Objective

Of this course if to develop basic computer skills required by the hospitality professions

		Total hrs 60
1	PowerPoint <ol style="list-style-type: none"> 1. Design a PPT using different types of templates. 2. Design a PPT of an employee performance chart. 3. Link the different slides of your PPT by using action buttons. 4. Create a PPT by using slide transition and animation effects. Learning Outcome After completion of the above unit students shall be able to prepare ppts and animation effect.	
2	Access <ol style="list-style-type: none"> 1. Create Employee database by using data base wizard. 2. Create table by using design view. 3. Create query using query wizard. 4. Create form by using form wizard 5. Create report by using report wizard Learning Outcome After completion of the above unit students shall be able to create the employees database of employees.	

3	<p>Outlook</p> <ol style="list-style-type: none"> 1. Create new contact with name “XYZ”, company name “ABC”, and business fax No “22337568” 2. Create contact with name “DEF”, company name” GHI” and web page address as www.yahoo.com/DEF 3. Create a task “completion of paper checking” with due date as “15th Nov 2017” in a outlook 4. In outlook add a task “business meeting” in as task list. 5. Set an appointment “Meeting of staff” from date”15th Dec 20XX” to “30th Dec 20XX” at 9 AM. 6. Set an appointment in the calendar as “Meeting of Staff”at 8 AM, “Meeting with President” at 10AM and “Meeting with Principal” at 12 PM on date 15th Nov 20XX. <p>Learning Outcome After completion of the above unit students shall be able handle official mails.</p>	
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USCA 309- THE PRACTICE OF BUSINESS COMMUNICATION

Objective

Is to create future entrepreneurs.

ACTIVITY	PRACTICAL	Total Hrs 60
I	<ol style="list-style-type: none"> 1. Group Discussion. 2. Effective Presentation- Current Affairs. 3. Interaction with the Guest. <p>Learning Outcome After completion of the above unit students shall be able to effectively communicate with the guest .</p>	
II	<ol style="list-style-type: none"> 4. Formal Telephone Etiquettes. 5. Personal Interviews. 6. Non verbal Communication. (Listening skills, Eye contact, Posture & Body language) 7. Effective utilisation of Visual Aids to enhance Presentations. <p>Learning Outcome After completion of the above unit students shall be able demonstrate the basic etiquets</p>	
III	<ol style="list-style-type: none"> 8. Formal communication via E-mail. 9. Academic writing (Report writing, Essay writing, Précis writing, Comprehension) 10. Conducting a meeting / conference. <p>Learning Outcome After completion of the above unit students shall be able to handle corporate documentation and conduct himself well in meetings / conference.</p>	

PRACTICAL

USCA 402- INTERMEDIATE CULINARY ARTS-INDIAN

Subject faculty shall plan 12 activities for the semester from the list given below. The menus can be changed/modified as per the seasonal availability of raw material/ festivals/occasions.

Activity	Details	Total Hrs 60
	Objective Objective Of this course is orientation of students to regional Indian cuisine	
Kerala	Pazhanpuri (Banana fry) Chicken Stew Veg Avail Sambhar Pichadi Appam Chana Dal Payasam	
Bihar	Khasta Kachori Bhojpuri Macchi Aloo Chokha Dal Bhojpuri Rice Roti khaja	
Orissa	Poda Pitha Kosha Mangsho Potala Rasa Dalma Boiled Rice Suji kakara Chhana Jilapi	
Kokani	Bombil Rawa Fry Kombadi Vade Matki Chi Usal Gode Varan Narali Bhat Vade Amrakhand	
Kolhapuri	Chicken Sukka Tamda Rassa (Mutton) Subj Kolhapuri Varan Bhat Thali pith Sheera	
Malwani	Prawns Sukka Malvani Fish Curry Pavta che Usal Dal Masala Bhat Ambodi Sabudana Kheer	

Chettinad	Chicken 65 Chicken Chettinad Kuttu Rasam Pongal Dosa Pal Payasam	
TAMILNADU	Rasam Dosa Sambar Erha Kari Avial Masaru Anna Kesari Pysam	
RAJASTHAN	Machchli ka soola Murg ke Boothe Paneer Mircha Phulka Rice Jalebi	
MAHARASHTRA	Kokam Saar Mutton Kolhapuri Kothambir Vadi Rasa Thali Pith Shreekhand	
Uttar Pradesh	Mutton Kofta Bindi Ka Salan Arhar Ki Daal Allahabad Ki Tehri Doodhi Halwa	
Madhya Pradesh	Papad Ki Sabzi Bhopali Gosht Korma Sabudana Khichdi Dal Bafla Palak Puri	
Cuisine from north-east states	Menu 1 Tenga (Assam) Jadoh (Meghalaya) Bai (Mizoram) Egg Daal (Meghalaya) Boiled Rice Menu 2 Thupka (Sikkim) Misa Mach Poora (Meghalaya) Awan Bangwi (Tripura) Aloo Kangmet (Manipur) Rice	

Learning outcome: After completion of this course a student shall demonstrate the preparation of menu as stated in their journals.

USCA 403- **LARDER & SHORT ORDER COOKERY**

Subject faculty shall plan 12 activities for the semester. Each activity shall include four to five items from the list given below.

Activity	Details	Total Hrs 60
	Objective Objective Of this course Is to teach them about larder and short order cookery	
Demonstration and preparation of Salads	<ul style="list-style-type: none"> ➤ Vegetable salads ➤ Pasta Salads ➤ Chicken/Meat salads ➤ Seafood Salads ➤ Classical Salads 	➤
Demonstration and preparation of sandwiches	<p>COLD SANDWICHES</p> <ul style="list-style-type: none"> ➤ CLOSED COLD SANDWICH-Combination Multi-Decker ➤ COLD OPEN SANDWICHES: <ol style="list-style-type: none"> 1. Conventional, 2. Tea sandwich 3. The buffet Sandwich 4. Continental or French Sandwich 5. Double Decker, Three Decker or Club Sandwich - 6. Open Sandwiches 7. Fancy Sandwich <p>Ribbon Rolled sandwich Chequer board Mosaic sandwich Pinwheel Sandwich gateau</p> <ol style="list-style-type: none"> 7. Canapes 8. Hot Sandwich <p>SIMPLE CLOSED HOT SANDWICH VARIATIONS</p> <ol style="list-style-type: none"> 1. STEAK SANDWICH 2. HOT DOG 3. HAMBURGER 4. GRILLED CLOSED SANDWICHES 5. FRIED CLOSED SANDWICH <p>Pizza</p>	
Demonstration and preparation of Cold cuts	Mousse, Moussiline, roulade, Pate, terrines, galantine,	

	<p>ballotine Forcemeat- Sausages. Centerpiece presentation- Chaudfroid and aspic</p> <p>Learning Outcome After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.</p>	
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USCA 404- **INTERMEDIATE BAKERY & CONFECTIONARY**

Activity	Details	Total Hrs 60
	<p>Objective Objective Of this course Is to teach them about intermediate bakery and confectionary</p>	
<p>International gateaux and current trends</p>	<p>Blackforest torte Dobos torte Charlotte Royale Opera Gateaux st.Honore New York cheese cake Cold cheese cake Sachertorte Linzertorte Mousse cake (Mirror Glaze , Sprayed, Use of Deco sponge) Chocolate truffle cake Carrot cake Christmas cake Fondant cake 1 (Floral Decorations) Fondant cake 2 (Theme based-3D sculpting) Chocolate marquise Macaroons and macaroon based desserts.</p> <p>Learning Outcome After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.</p>	

USCA 406- **FUNCTION CATERING OPERATION**

Activity	Details	Total Hrs 60
	<p>Objective Objective Of this course Is to teach them about function catering operations</p>	
<p>Function Room</p>	<p>1. Different types of seating arrangement</p>	

Setup	<ol style="list-style-type: none"> 2. Setting up buffets 3. Crockery and cutlery setup 4. Estimation of logistics for banquet function 5. Special requirements for formal functions 6. Theme setups / festival setups 7. Special requirements for Ceremonies 8. Pre-requisites for successful banquet operation <p>Learning Outcome After completion of the above demo students shall be able to demonstrate in different types of function catering operation.</p>	
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USCA 409- **HOSPITALITY INFORMATION SYSTEM**

Activity	Details	Total Hrs 60
	Objective Objective Of this course Is to teach them about hospitality information system	
Orientation to Material Management System	<ol style="list-style-type: none"> 1. Developing master list of ingredients 2. Developing system of receiving of perishables and non-perishables 3. Generation of indents. 4. Issues and updating records. 5. Generating purchase indents and purchase orders 6. POS- Restaurant and Bar Management 7. Generation of K.O.T and bills/cheques. 8. Practical problems in operating MMS. 9. MIS- Reports generated in MMS 10. Revenue management. <p>Learning Outcome After completion of the above demo students shall be able to state the orientation to material management system .</p>	

1. Semester wise List of Practical:-

Note:-

- I. Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged.
- II. Laboratory journal to be submitted at the end of each term for assessment.

2. Question Paper Pattern:-

Faculty of Art
(Undergraduate Programmes)
Choice Based Credit and Grading System.

Scheme of Examination -

The performance of the learners shall be evaluated into two components. The learners Performance shall be assessed by Internal Assessment with 25% marks in the first component by conducting the Semester End Examinations with 75% marks in the second component. The allocation of marks for the Internal Assessment and Semester End Examinations are as shown below:-

Internal Assessment -

Internal Assessment - 25% 25 marks.
Duration - These examinations shall be of an hour duration. 1 Hr.

a) Theory 25 marks

Sr. No	Evaluation type	Marks
1	One class Test*	20
2	Active participation in routine class instructional deliveries Overall conduct as a responsible student, manners, skill in articulation, leadership qualities demonstrated through organizing co-curricular activities, etc.	05

b) Note: - As per previous ordinance there will not be any internal examination for practical.

Semester End Examination –

Undergraduate Programmes of F. Y. B.A.C.A, S. Y. B.A.C.A and T. Y. B.A.C.A

Semester End Theory Assessment - 75% **75 marks**

1. **Duration** - These examinations shall be of 2.5 hours duration.
2. **Theory question paper pattern :-**
 - i. There shall be five questions. All questions will be of 15 marks.
 - ii. On each unit, there will be one question.
 - iii. First & fourth question will be based on entire syllabus.
 - iv. All questions shall be compulsory. Question No Two, Three and Four will be with internal choice within the questions (30 marks with internal options).
 - v. Questions may be sub divided into sub questions as a, b, c, d & e, etc & the allocation of marks depends on the importance or weightage of the topic.

3. Passing Standard:-

“Passes” means minimum grade ‘D’ or above in 10 point scale

“Fails” means grade ‘F’ in 10 point scale

The learners to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Internal Assessment and Semester End Examination. The learners shall obtain minimum of 40% marks (i.e. 10 out of 25) in the Internal Assessment and 40% marks in Semester End Examination (i.e. 30 out of 75) separately, to pass the course and minimum of Grade D in each course, wherever applicable, to pass a particular semester. A learner will be said to have passed the course if the learner passes the Internal Assessment and Semester End Examination together.

Performance grading:-

The performance grading of a learner shall be on the Ten point ranking system as under:

Marks	Grade Points	Grade	Performance
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80 & Above	10	O	Outstanding
70 to 79.99	9	A+	Excellent
60 to 69.99	8	A	Very Good
55 to 59.99	7	B+	Good
50 to 54.99	6	B	Above Average
45 to 49.99	5	C	Average
40 to 44.99	4	D	Pass
39.99 & below	0	F (Fail/Unsatisfactory)	Fail

The performance grading shall be based on the aggregate performance of internal assessment and semester end examination.

Note:-

Question Paper Pattern for Periodical Class Test for Courses at UG Programmes.

Written Class Test

(20 Marks)

Q. No		Marks
1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (½ Marks each)	05 Marks
2	Answer in One or Two Lines (Concept based Questions) (1 Mark each)	05 Marks
3	Answer in Brief (Attempt Any Two of the Three) (5 Marks each)	10 Marks

Note:- As per previous ordinance there will not be any internal examination for practical.

Question Paper Pattern for Semester End Examination for Courses at UG Programmes Semester End Examination

(75 Marks)

Q. No	Sub Q No		Marks
1	a, b, c,	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	15 Marks
2		Attempt Any Three Questions out of the Six. (5 Marks each)	15 Marks
3		Attempt Any Three Questions out of the Six. (5 Marks each)	15 Marks
4		Attempt Any Three Questions out of the Six. (5 Marks each)	15 Marks
5		Attempt Any Three Questions out of the Four (5 Marks each)	15 Marks

Note – It is noted that the amended regulation 8435 is to be implemented to all Semesters i.e. Semester I to Semester VI to all Undergraduate programmes, simultaneously, under faculty of Arts, Commerce and Science from the academic year 2014 – 2015.

CARRY FORWARDS OF MARKS IN CASE OF A LEARNER WHO FAILS IN THE INTERNAL ASSESSMENT AND/OR SEMESTER END ASSESSMENT IN ONE OR MORE SUBJECTS:

A) INTERNAL ASSESSMENT:

Eligibility norms to appear for the additional class test or assignment for learners who remained absent:

- a) The learner must apply to the Head of the Institution giving the reason(s) for absence within 8 days of the conduct of the examination along with the necessary documents and testimonials.
- b) If the learner is absent for participation in Inter Collegiate events, State or National or International level events, Training camp or coaching camp organized by authorized university or state or national or international bodies, NSS / NCC Events / Camps / cultural activities / sports activities / research festival or any other activities authenticated by the head of the institution, the head of the Institution shall generally grant permission to the learner to appear for the additional class test or assignment.
- c) The Head of the Institution, on scrutiny of the documents and testimonials, may grant the permission to the learner to appear for the additional examination.

1) A learner who PASSES in the Internal Examination but FAILS in the Semester End Examination of the course shall reappear for the Semester End Examination of that course. However his/her marks of the Internal Examinations shall be carried over and he/she shall be entitled for grade obtained by him/her on passing.

2) A learner who PASSES in the Semester End Examination but FAILS in the Internal Assessment of the course shall reappear for the Internal Examination of that course. However his/her marks of the Semester End Examination shall be carried over and he/she shall be entitled for grade obtained by him/her on passing.

3) For Courses with or without practical's In case of a learner who is reappearing for the Internal Examination, the examination will consist of one project on a topic given by the concerned subject teacher of 25 marks which will be divided into 15 marks for the project work, 05marks for the presentation and 05 marks for the viva and the interaction.

4) The Additional Class Test must be conducted 15 days prior to the commencement of the Semester End Examination after following the necessary procedure and completing the formalities.

B) SEMESTER END EXAMINATIONS

Regulation 8438

Eligibility for admission to Semester V (Third year) of UG programs (aided and non-aided) in Faculty of Science is amended as follows,

iv) Learner shall have passed Semester I, II, III and IV in full

OR

Learner shall have passed Semester I and Semester II in full and secured ATKT in Second Year by failing in For programs with 900 and above marks in not more than Three Courses in each of Semester III and IV

For programs with less than 900 marks in not more than Three Courses with not more than total 200 marks in each of Semester III & IV

OR

Learner shall have passed Semester III and Semester IV in full and secured ATKT in First Year by failing in, For programs with 900 and above marks in not more than Three Courses in each of Semester I and II

For programs with less than 900 marks in not more than Three Courses with not more than total 200 marks in each of Semester I & II.

v) A learner shall be allowed to keep terms for Semester VI irrespective of grades obtained in each course of Semester V.

vi) The result of Semester VI shall be kept in abeyance until the learner passes each of Semester I, Semester II, Semester III, Semester IV and Semester V in full.

ADDITIONAL EXAMINATION

ELIGIBILITY TO APPEAR FOR ADDITIONAL SEMESTER END EXAMINATION:

A learner who does not appear i.e. remains absent in some or all the courses on medical grounds or for representing the college / university in sports, cultural activities, activities of NSS, NCC or sports training camps conducted by recognized bodies / competent authorities or for any other reason which is considered

valid under exceptional circumstances and to the satisfaction of the Principal or the Head of the Institute OR fails in some or all the subjects is eligible to appear for the additional examination.

A learner who does not appear for both the Internal Assessment and Semester End Examination shall not be eligible to appear for the additional Semester End Examination.

The additional Semester End Examination shall be of two and half hours duration and of 75 marks per course. The learner shall appear for the course of the Semester End Examination for which he/she was absent or has failed. Learners who are punished under O.5050 are not eligible to appear for this additional examination.

Regulation.8439

(with effect from 2013-14)

Additional Examination for Semester I and Semester II be held after the conduct of Semester II Examination in March/ April every year and Additional Examination for Semester III and Semester IV be held after the conduct of Semester IV Examination in March / April every year. However, Additional Examination for Semester II and Semester IV be held after 20 days and before 40 days from the date of declaration of result of the respective Semester End Examination.

Grade Improvement:-

For improvement of grade in CBGS System, students of under graduate shall reappear for examination of any two semester end examination. (C UG/09/2016-17)

Gracing:-

The gracing shall be carried out as per existing ordinances of the University in force.

Grace marks for sports and NSS:- In the case of credit based grading system(CBGS) the (0.1) will be added in the final grade to the GPA. However, if the benefit is given to for passing the subjects the same may be proportionately deducted from the total grade point (0.1) shall be deducted from final grade, for every one mark given for passing the subjects.

Examination for Ex-student:-

Learner's who are declared failed in one or more courses on account of failure at the Internal Assessment and/or Semester End Examinations or who have been allowed to keep terms for the higher class shall appear as ex-student for the Internal Assessment and/or the Semester End Examination in the failed course at the examinations held by their respective college. Examination for the ex-students will be held at least 15 days prior to the Semester End Examination of the next Semester as per the pattern of the course in the respective (failed) semester exam.

3. Pattern of Practical Exam:-

Note:- Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged.

Practical

Semester –I

Essential Culinary Arts - Indian (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.

- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Essential Culinary Arts - International (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Essential Bakery & Confectionery (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Restaurant & Food Service Operation -I (Practical):-

Conduct of Practical (100 marks)

- Assessment will be done as follows –

Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce
10	10	20	20	20	20

Semester –II

Essential Culinary Arts - Indian (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Essential Culinary Arts - International (Practical):-**Scheme of Examination: (100 marks)**

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Essential Bakery & Confectionery (Practical):-**Scheme of Examination: (100 marks)**

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Food & Beverages Guest Services (Practical):-**Conduct of Practical (100 marks)**

- Assessment will be done as follows –

Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce
10	10	20	20	20	20

Fundamentals Of Information Technology (Practical):-

Conduct of Practical (100 marks)

- Assessment will be done as follows –

Journal	Work Sheets	Personal Grooming	Activity procedure & Outcome 1	Activity procedure & Outcome 2	Viva - Voice
10	20	10	20	20	20

Semester –III

Indian Ethnic Culinary Arts (Quantity)

Semester end assessment - 100 marks

- Since semester III is bulk cooking- one group of students shall prepare one dish/menu in bulk
- Group size and dish /menu shall be decided by the H.O.D and Principal.
- The practical can be conducted in two sessions (30 students per session)
- Indent sheet and plan of work sheet to be filled individually by the candidate.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan of work	Colour	Consistency	Taste	Texture	Viva-voce	Personal Grooming, Cleaning & Securing
Individual activity	Individual activity	Group Activity	Group Activity	Group Activity	Group Activity	Individual activity	Individual activity
10	10	15	15	15	15	10	10

Intermediate Culinary Arts - International (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan of work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Intermediate Bakery & Confectionery (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.

- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

**Applied Information Tecnology(Practical):-
Conduct of Practical (100 marks)**

- Assessment will be done as follows –

Journal	Work Sheets	Personal Grooming	Activity procedure & Outcome 1	Activity procedure & Outcome 2	Viva - Voice
10	20	10	20	20	20

**The Practice of Business Communication (Practical):-
Conduct of Practical (100 marks)**

- Assessment will be done as follows –

Work Sheets	Personal Grooming	Activity 1	Activity 2	Viva - Voice
20	10	20	20	30

Semester –IV

**Function Catering Opeartions (Practical):-
Conduct of Practical (100 marks)**

- Assessment will be done as follows –

Journal	Personal Grooming	Work Sheets	Activity 1	Activity 2	Viva - Voce
10	10	20	20	20	20

**Intermediate Culinary Arts Indian (Practical):-
Scheme of Examination: (100 marks)**

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Ladder And Short Order Cookery (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Intermediate Bakery & Confectionery (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Hospitality Information System (Practical):-

Conduct of Practical (100 marks)

- Assessment will be done as follows –

Journal	Work Sheets	Personal Grooming	Activity procedure & Outcome 1	Activity procedure & Outcome 2	Viva - Voice
10	20	10	20	20	20

Semester –V

Advance Culinary Arts Indian (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.

- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Advance Pastry Arts (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Food Styling And Presentation (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be preparing a dish / Product and will apply his food styling and presentation skills.
- Indent sheet and plan of work sheet to be filled by the candidate of the dish he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Base / Plate	Food / Body	Garnish	Equipment for styling	Viva-voce, Personal Grooming	Cleaning & Securing
5	5	20	20	20	15	10	5

Event Planning And Management (Practical):-

Conduct of Practical (100 marks)

- Assessment will be done as follows –

Work Sheets	Grooming	Activity 1 Decoration	Activity 2 Food Menu	Viva - Voce
10	20	20	20	30

Personality Development And Executive Soft Skills (Practical):-

Conduct of Practical (100 marks)

- Assessment will be done as follows –

Work Sheets	Grooming	Activity 1	Activity 2	Viva - Voce
10	30	20	20	20

Semester –VI

Advance Culinary Arts Indian (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan work of	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Advance Culinary Arts International (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan work of	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

Chocolaterie (Practical):-

Scheme of Examination: (100 marks)

- Candidate will be preparing a dish/ product.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & plan work of	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

**Project Research (Culinary Based): -
PROJECT:-**

NOTE: Classes for unit 1, 2 & 3 shall be conducted at the beginning of the academic year only and after that student will be given time to make their projects.

Candidate is required to submit his/her project report in duplicate one month prior to final examinations. One copy will be kept with the college for future references/ guidelines.

Conduct of Practical Examination

Semester end assessment - 100 marks

Assessment will be done as follows –

Project Report (Timely submission and quality of report)	Presentation	Group Discussion	Viva voce	Importance of choice of topic in professional sense/thought process, authenticity of data and assumption.
20	20	20	20	20

Evaluation of Projects (Where ever Applicable)

i) A learner who passes in all the theory papers but does not secure minimum grade ‘D’ in project as applicable has to resubmit a fresh project till he/she secures a minimum grade ‘D’. His/her marks and/or grades in the theory papers that the learner has passed will be carried forward but he/she shall be entitled for grade “D” on passing.

ii) The evaluation of project and viva'voce examination shall be by awarding grade in the ten point scale as given above.

iii) A learner shall have to obtain minimum of grade ‘D’ (or its equivalent marks) in project evaluation and viva/voce taken together. i.e. 40% marks in project work.

Subject where there are more than one papers/courses, the credits and grade will be awarded only when he/she obtains grade ‘D’ or above in ten point scale in each of the paper/course.

The course in which grade ‘D’ or above is obtained, the credits of that course will be carried forward and will be put in credit bank till he/she gets grade ‘D’ or above in papers/paper in which learner has failed to get minimum grade ‘D’.

Experimental and Innovative Cuisine :-

Scheme of Examination: (100 marks)

- Candidate will be given a menu comprising of 5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

Journal	Indent Sheet & of plan work	Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Cleaning & Securing
10	10	10	10	20	20	10	10

4. List of Suggested Reading:-B.A In Culinary Arts

REFERENCE BOOKS

PRINCIPLE OF FOOD PRODUCTION –I

1. Basic Cookery – Daniel R. Stevenson
2. Modern Cookery for Teaching & Trade – Thangam Philip Vol1, & Vol 2. – Published by Orient BlackSwan
3. Professional Cooking – Wayne Gisslen – Wiley Publication
4. Theory of Cookery – Krishna Arora
5. Bakery materials & methods, A. R. Daniel
6. Basic Pastry Work Techniques, L. G. Nicolletto & J. Dinsdall
7. Bread, Eric Treuille & Ursula Ferrigrio
5. The World Encyclopedia of Cheese – Juliet Harbutt
6. The Complete Guide to the Art of Modern Cookery – Escoffier
7. Professional Charcuterie – David Harvey- Wiley Publication
8. Food & Beverage Management – Davis & Stone Published by Butterworth-Heinemann Ltd.
9. Food Preparation & Cooking – Stanly Thorues
10. Food Production Operations – Parvinder S. Bali-Oxford Publication
11. The New Catering Reperoire – Vol 1
12. Understanding Cookery – Lundberg Donald & Kotchever

INDIAN & INTERNATIONAL ETHNIC CUISINES

13. Theory of Catering – Kinston Ceserani
14. The Art & Science of Culinary Preparation – Gerald W. Chesser
15. Herrings Dictionary of Classical and Modern Cookery – WsALTER BICKEL (Shroff Publishers)
16. Practical Cookery – John Campbell, David Foskett, Neil Rippington, Patricia Paskins

FUNDAMENTS OF FOOD & BEVERAGE SERVICE -I

1. Food & Beverage Service A Training Manual - Sudhir Andrews – McGraw Hill Education
2. Food & Beverage Service - Bobby George
3. Napkin Folding – James Ginders (Harmony Books)
4. The Practical Guide to Napkins & Napkin Folding – Rick Beech – Hermes House
5. The Steward - Peter Dias

FOOD AND BEVERAGES STUDIES-II

1. Food & Beverage Service – R. Singaravelavan - Oxford University Press
2. Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower
3. Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson
4. Food & Beverage Service - Vijay Dhawan
5. The Waiter - John Fuller & A.J. Currie – Shroff Publishers

FOOD AND BEVERAGES GUEST SERVICES

1. Dining Room & Banquet Management – Strianese & Strianese – Delmar Cengage Learning

BEVERAGES STUDIES

1. Food and Beverage service – Axler & Litrides (Wiley)

MENU DEVELOPMENT AND FUNCTION CATERING

1. Theory of Catering – Kinston Ceserani

GASTRONOMY

1. Gastronomique – Paul Hanlyn
2. Larousse Gastronomique – Hamlyn

HOSPITALITY FINANCIAL ACCOUNTING

1. Hospitality Finance And Accounting – Kieso Weygandt – John Wiley
2. Accounting for the hospitality Industry – By Garry Dick

ADVANCED FOOD PRODUCTION

1. Larousse On Cooking – John Wiley
2. Professional Chef – CIA - CIA
3. Professional Cooking – Gisslen Wayne
4. Professional Chef – Hunter, Gary - Cengage

FOOD LEGISLATION

1. Food Safety and Standards Act, Rules & Regulations - Akalank Kumar Jain
2. Law of Food Safety and Standards Act, 2006 Alongwith Rules, Regulations & Allied Laws - L.Bhargava (Advocate)
3. Food Laws And Regulation – Kiron Prabhakar

INDIAN CULTURE & TRADITIONS

1. Food Of India - cracknell

STRATEGIC MANAGEMENT

1. Strategic Management And competitive advantages – Barney Hesterly

SECURITY AND SAFETY IN CATERING ESTABLISHMENT

1. Tourism security and safety – Yoel Mansfield and Abraham pizam

ORGANIZATIONAL DEVELOPMENT & BEHAVIOR

1. Organization Development and Change book by Christopher G. Worley and Thomas G. Cummings

HOSPITALITY SERVICES MARKETING

1. Marketing Of Hospitality and tourism services – prasanna Kumar
2. Marketing Of Hospitality and tourism services – Lazer William

ADVANCED CULINARY ARTS

1. Advance Professional Cooking – Wayne Gisslen
2. Advance Culinary Foundation - Wayne Gisslen

FOOD TOURISM

1. Food Tourism: A Practical Marketing Guide Book by John Stanley and Linda Stanley
2. Culinary Tourism (Material Worlds Series): Lucy M. Long

INDIAN SNACKS

1. Easy Indian Snacks Starters - Manju Malhi
2. Street Food of India - Sephi Bergerson
3. Vegan Richa's Indian Kitchen: Traditional and Creative - Richa Hingle

INDIAN CONFECTIONARY

1. Indian Confectionary – Ashok Kumar

KITCHEN FACILITIES PLANNING AND ENVIRONMENTAL CONSCIOUSNESS

ENTREPRENEURSHIP AND RESTAURANT STARTUP

ECO FRIENDLY PRACTICES IN CULINARY OPERATION

INTRODUCTION TO MARITIME HOSPITALITY

NUTRITION

Sumitra Deshmukh & Dr. Asmita Thakur	Catering Science & Food Safety	
Hobbs, Betty & Roberts, Diane	Food Poisoning & Food Hygiene	Hodder & Stoughton
Rodey S	Food Hygiene & Sanitation	Tata Mcgraw Hill
Trickett, Jill	Food Hygiene for Food Handlers	Macmillan
Knowles Tim	Food Safety in the Hospitality Industry	Butterworth Heinemann
Scott Elizabeth & Sockett Paul	How to Prevent Food Poisoning	John Wiley & sons
Loken Joan	The HACCP Food Safety Manual	John Wiley & sons
Commercial law Publishers	The Prevention of Food Adulteration Act, 1954	Commercial law Publishers

INTRODUCTION TO HOSPITALITY INDUSTRY

1. Introduction to the Hospitality Industry – Clayton W., Tom Powers & Denis Reynolds– Wiley Publications
2. Management in the Hospitality Industry – Clayton W., Tom Powers – Wiley Publications
3. Hotel Management & Operations – O’ Fallon & Rutherford – Wiley Publications Discovering Hospitality & Tourism – Jack D. Ninemeier & Joe Perdue – Pearson Education

PRODUCT KNOWLEDGE

1. Ingredients - Loukie Werle & Jill Cox – H. Fullman
2. The world Encyclopedia of Cooking ingredients – Christine Ingram - Hermes House Herbs - Joanna farrow - Hermes House
3. The Visual Food Encyclopedia - The Definitive Practical Guide to Food & Cooking – Francois Fortin & Serge D’Amico – Macmillan

Personality Development and Executive Soft Skills

1. Business Communication – Meenakshi Raman & Prakash Singh
2. Business Correspondence & Report Writing – R. K. Sharma & Krishna Mohan. Business Communication – Chaturvedi
3. High School English – Wren & Martin
4. Understanding Human Communication – Ronald B Adler & George Rodman (Oxford University Press)
5. Skills Development for Business & Management Students – Kevin Gallagher (Oxford University Press)
6. Personality & Skills Development – Barun Mitra (Oxford University Press) Technical Communication – 2nd Edition - Meenakshi Raman
7. Corporate Communication – Jaishri Jethwaney
8. Understanding Human Communication - Ronald B Adler & George Rodman (Oxford University Press)

FRENCH

1. E. J. Neather – Mastering of French I & II – Macmillan – 1982
2. Bridge Anfossy – Speak French Today – Augo – 1991

3. Diez la Cortina – Cortina’s French Method – Grosset & Dunlop – 1988
4. Mathuram Bondo – Modern French Course – D. C. Heath & Co. 1983
5. Course de langue et civilisation Franchises – G. Mauger
6. Oxford French Dictionary

GASTRONOMY

1. European Gastronomy into the 21st Century- Author: Gillespie C. Publisher: Butterworth Heinemann

FOOD COSTING & ACCOUNTANCY

1. Budgeting, costing and controls, Ozi D’cunha & Gleson D’cunha, 2001, Dicky’s enterprise
2. Food & Beverage Management, Sally Stone & Richard Kotas, 1998 & 1994
3. Accuracy in Food Costing and Purchasing, Francis T. Lynch, Amazon.com
4. Principles of Food, Beverage, and Labor Cost Controls, Paul R. Dittmer and J. Desmond Keefe, amazon.com

Food Science:-

1. Handbook of food & nutrition, M. Swaminathan, 1999,
2. Food microbiology, W. C. Frazier / D. D. West off, 1991
3. Food hygiene & sanitation, S. Roday, 1991
4. Nutritive value of Indian foods, Gopalan, 1995, Jacob Michael, Delhi
5. A trainee guide for managers of food service establishments, 1991, CBS Publishers & Distributors
6. Safe food handling, Stanley Thomas
7. The Prevention of food poisoning, Jill Trickett, 1992
8. Catering Management, an integrated approach, Sethi / Mohini, New Delhi, 1987, Wiley Eastern Ltd,
9. Industry Guide to Good Hygiene Practice: Catering Guide Ships, 2004, Chadwick House Group Ltd., 15, Hatfields, London – SE1 8DJ.
10. Catering Management, an integrated approach, Sethi / Mohini, New Delhi, 1987, Wiley Eastern Ltd.
11. Industry Guide to Good Hygiene Practice: Catering Guide Ships, 2004, Chadwick House Group Ltd., 15, Hatfields, London – SE1 8DJ.

Environmental Studies:-

- a. Erach Bharucha, text book of environmental studies, Universities press/Orient Blackswan
2. 1 Jagdish Krishnaswami, R J Ranjit Daniels, ‘Environmental Studies’, Wiley India Private Ltd. New Delhi
 2 Anindita Basak, ‘Environmental Studies’, Pearson
 3 Deeksha Dave, ‘Text book of , ‘Environmental Studies’, Cengage learning, Thomson India edition

- 4 Benny Joseph , ‘Environmental Studies”, Tata McGRAW HILL
- 5 D L Manjunath, , ‘Environmental Studies”,Pearson
- 6 R Rajgopalan, , ‘Environmental Studies”, Oxford
- 7 Alok Debi, ‘Environmental science and Engineering”, University press
8. A Nagraj, Jeevan Vidya-A Primer.

Entrepreneurship Skills:-

Reference Books:-

1. Entrepreneurship, Rajeev Roy, Oxford University Press, New Delhi.
2. Entrepreneurship in the Hospitality, Tourism and Leisure industry, Alison Morrison, Mike Remington and Claire Williams, Elsevier, Butterworth-Heinemann, Burlington.
3. The Dynamics of Entrepreneurial Development and Management, Vasant Desai, Himalaya Publishing House Pvt. Ltd. Mumbai.
4. Entrepreneurship & Small Business Management, Siropolis, All India Publishers Distributors
5. Effective Entrepreneurship Management, Anmol Publications
6. Entrepreneurship in the 21st Century, Rawat Publications
7. Development Banks and Entrepreneurship Promotion in India, Mittal Publications
8. Successful Entrepreneurship, Kanishka Publishers
9. Handbook of Entrepreneurship Development- An Entrepreneurs Guide to Planning, Starting, Developing and Managing a New Enterprise, Mangal Deep Publications

17. List of MOOCs:-

18. Minimum Qualification And Experience Prescribed For Teaching And Non Teaching Posts In B.A in Culinary Arts:-

Minimum Qualification And Experience Prescribed For Teaching Staff:-

Sr. No.	Cadre	Qualification	Qualification & Experience for candidates from industry & profession
1	Assistant Professor		
A	Assistant Professor in Core /Discipline Specific Elective / Generic Elective Subjects.		

B

Assistant
Professors in All
Allied Subject

C			
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2	Associate Professors		
A	Associate Professor Core /Discipline Specific Elective / Generic Elective Subjects.		

B	Associate Professor /Discipline Core Specific Elective / Generic Elective Subjects.		
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C

Associate
Professors in All
Skill Enhancement
Course /
Compulsory
Course

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3	Professor		
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	Professor in Skill Enhancement Course / Compulsory Course		
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4	Principal		
5	Librarian		
NOTE:			

Sr. No.	Cadre	Qualification	Qualification & Experience for candidates from industry & profession
1	Training and Placement Officer		
2	Registrar	1)	
3	Office Superintendent	1)	
4	Senior Office Assistant Or Clerk	1)	
5	Office Assistant Or Cashier		
6	Storekeeper		
7	Lab Assistant	A)	
8	Senior Lab Attendant		

9	Jr. Lab Attendant		
10	Peon		

26. Teaching and Non Teaching Staff Requirement: -ForBA In Culinary Arts.

Teaching Staff Requirement:-

SUBJECT	FY	FY & SY	FY, SY & TY	Remark

Non Teaching Staff Requirement:-

DESIGNATION	NO OF STAFF (As Per Requirement)	LABORATORIES	REMARKS
Training and Placement Officer			
Registrar			
Office Superintendent			
Senior Office Assistant Or Clerk			
Office Assistant Or Cashier			
Storekeeper			
Lab Assistant			
Senior Lab Attendant			

Jr. Lab Attendant			
Peon			

27. LIBRARY FUNDS:-

28. EQUIPMENTS

Equipment List

Basic Training Kitchen

Total area required: Desirable 1000 sq.ft.

No. of students per lab: 30

No. of faculty per lab: 2

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table with sink on left hand side and 2 drawers on right hand side with one under shelf at 15cm ground clearance.	30
2	2 burner cooking range (24' x 18' x 34' + 6') (BS)	30
3	Sink with DB	30
4	Frying pan with lid (regular),	30
6	Mixing bowl (1.4 litre)16cm	30
5.	Deep Colander	30
6.	High sauce pan with lid deep with helper handle (16cm x 11cm)	30
7	Saute pan with lid deep with helper handle (20cm) 1.6ltr	30
8.	Low sauce pan with lid deep with helper handle (3 ltr.)	30
9.	Frying pan 24cm with Lid	30
10	Grater	30
11	Rolling Pins	30
12	Colour Coded Chopping Board (Red, Green, Blue, White)	120
13	Griddle with Handle	30
14	Thali 16" Dia	30
15	Strainer SS	30
16	Perforated Round Spoon (Frying Spoon)	30

17	Flat Spoon	30
18	Round Spoon	30
19	Perforated Wooden Spoon	30
20	Tongs (Pakkad)	30
21	Chapati Tongs (Chimta)	30

Common Equipments

Sr. No.	Description of Equipment	Total
1	Chef Demonstration Table	1
2	2 Door Deep Freezer	1
3	2 Door Refrigerator Frost Free	1
4	Electronic Weighing Machine	1
5	Mixer Grinder	1
6	Conical Strainer	1
7	Salamander	1
8	Stock Pot (26 litre)	2
9	Hand Blender	1
10	Lime Squeezer	1
11	Egg Slicer	1
12	SS Cupboard	1
13	MS Baking Tray	10
14	Lighter	2
15	Pot Rack	1
16	Paddle Bins 120ltr (Wet & Dry)	4

Advanced Training Kitchen

Total area required: Desirable 1000 sq.ft.

No. of students per lab: 30 (2 per table)

No. of faculty per lab: 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table With 1 Under Shelf 2 Outer Shelf and Sink Drawer on other side (Bottom Self at 12" Height from Ground.	15
2	4 Burner Cooking Range (Both Side Operating) Size:42"X42X34	15
4	Frying pan with Long Handle (regular), 24cm	30
5	Frying pan with lid (non-stick)	30
6	Mixing bowl (16cm)	30
7	Mixing bowl (20cm)	30
5.	Deep Colander	30
6.	High sauce pan with lid deep with helper handle (16cm x 11cm)	30
7	Saute pan with lid deep with helper handle (20cm)	30
8.	Low sauce pan with lid deep with helper handle	30
10	Grater	30
11	Rolling Pins	30
12	Colour Coded Chopping Boards (Red, Green, Blue, White) Size :18"X12"X1"	60
13	Griddle with Handle	30
14	Thali 16" Dia	30

15	Strainer SS	30
16	Perforated Round Spoon (Frying Spoon)	30
17	Flat Spoon	30
18	Round Spoon	30
19	Perforated Wooden Spoon	30
20	Tongs (Pakkad)	30
21	Chapati Tongs (Chimta)	30
22	Double Boiler	30

Common Equipments

Sr. No.	Description of Equipment	Total
1	Chef Demonstration Table	1
2	2 Door Deep Freezer	1
3	2 Door Refrigerator Frost Free	1
4	Electronic Weighing Machine	1
5	Mixer Grinder	1
6	Conical Strainer	1
7	Salamander	1
8	Stock Pot (26 litre)	2
9	Hand Blender	1
10	Lime Squeezer	1
11	Egg Slicer	1
12	SS Cupboard	1
13	MS Baking Tray	10
14	Lighter	2
15	Steak Hammer	1
16	Potato Masher SS	1
17	Scissor	3
18	Brush for Basting	2
19	Mortar and Pastle	3
20	Double Deck Oven With Proving Chambers	1
21	Deep Fat Fryer 2 Compartment	1
22	Pasta Machine	1
23	Combi Oven	1
24	Hot Plate with Griddle	1
25	Pot Rack	2
26	Stock Pot 26ltr.	1
27	Soup Laddle	3
28	Chinese Chopper	1
29	Paddle Bins 120ltr (Wet & Dry)	4
30	Egg Cutter	4
31	Sous Vide	
31	Vacuum packing machine	

Quantity Training Kitchen

Total area required: Desirable: 1800 sq.ft.

No. of students per lab: 30

No. of faculty per lab: 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table(Chef Table) With Front Closed	1

2	Work Table With 2 Under shelf	5
3	Work Table With Sink (RHS &LHS) with 1 Under Shelf	4
4	Work Table With 2 Under shelf	8
5	3 Burner Cooking Range with pipe under shelf	2
6	3 Burner Chinese Cooking Range	1
7	Tilting Pan	1
8	Idli Steamer	1
9	Roti Puffer	1
10	Rice Steamer	1
11	Tandoor (Coal Fired)	2
12	Electronic Weighing Machine Cap. 300kg	1
13	Potato Peeler Heavy Duty 10kg	1
15	Pulveriser 25kg	1
16	Wet Masala Grinder with Coconut scraper	1
17	Sandwich Griller (Single Electronic)	2
18	Onion/ Potato Trolley	2
19	Platform Trolley	2
20	Pot Rack	4
21	Double Door Deep Freezer	1
22	Double Door Refrigerator	1
23	SS Cupboard	2
24	Dishwasher	1
25	Pot Wash Area With Hot and Cold Attachment	
26	2 Deck Oven	1
27	Walk in Cooler Cum Deep Freezer	200 sq.ft (minimum)
28	Utility Trolley	2
29	High Pressure Jet Spray	1
30	Deep Fat Fryer	1

	Light Equipments	
1	Chinese Wok	2
2	Thai Kadai	2
3	Chopping Board	10
4	Balloon Whisk SS	1
5	Rice Colander (50 litre)	1
6	Stock Pot 50litre With Lid	1
7	Cleaver SS	2
8	SS Masala Container	1
9	Ss/food grade plastic Container	12
10	Wire Skimmer	1
11	Mesh Skimmer	1
12	Punch Bowl	6
13	Medium Height Casserole 70litre	1
14	Deep Height Casserole 15Litre	1
15	Deep Height Casserole 30 Litre	1
16	Mixing Bowl 16cm	20
17	Mixing Bowl 20cm	5
18	Ice Scoop 7.5cm	1
19	Flour Scoop 18cm	1

Butchery

Total area required: Desirable : 100 sq.ft.

No. of faculty per lab : 01

:

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air

conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Work Tables	2
2	Work Tables With Sink & Under Self	1
3	Butcher Block Table With 1 Under Self & Knife Pocket	1
4	Bone Saw Machine Table Top	1
5	Work tables with Under Self	1
6	Meat Mincer	1
7	Red Colour Butcher Block	2
8	Butcher's Cleaver	1
9	Meat Knife 10'	1
10	Fillet Knife	1
11	Knife Sharpener	1

Bakery

Total area required: Desirable: 1000 sq.ft.

No. of faculty per lab : 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Sr. No.	Description of Equipment	Total
1	Work Table	15
2	Mixing Bowls 16cm	15
3	Mixing Bowls 20cm	15
4	Double Boiler	15
5	Wire Whisk	15
6	Measuring Spoon	15
7	Egg Beater	15
8	Rolling Pins	15
9	Wooden Spoon	15
10	Measuring Mug	15
11	Plastic Scraper	15
13	Frying Pan Regular	15
14	Frying Pan Long Handle	15
15	Sauce Pan with Lid	15

Common Equipments

Sr. No.	Description of Equipment	Total
1	Combi Oven	1
2	2 Deck Baking Oven with Proving Chamber	1
3	3 Burner Cooking Range with pipe	1
4	Weighing Scale Table Top	1
5	2 Door Refrigerator	1

6	2 Door Deep Freezer	1
7	Proving Chamber	1
8	Planetary Mixer	1
9	Dough kneader	1
10	Cupboard SS	2
11	Deep Sink Triple	1
12	Chef Table	1
13	Pot Rack	2
14	Cooling Rack Trolley.	1
15	Platform Trolley.	1
16	Cream Planetary Mixer	1

Common light Equipment

Sr. No.	Description of Equipment	Total
1	Baking Trays Large	24
2	Baking Tray Small	24
3	Bread Tins	12
4	Cake Tin Round Various Size	12
5	Doughnut Cutter	12
6	Pastry Nozzle Set	2

7	Muffin Trays Aluminium	15
8	Can Opener	6
9	Chocolate Mould Assaulted	10
10	Blow Torch	2
11	Punch Cutter Set (Heart/Round/Star / Alphabet & Numbers) SS 1 Each Set	1
12	Moulding Tools	1
13	Tart Moulds 3" SS	12
14	Pastry Brush	8
15	Swiss Roll Tray	4
16	Silicon Oven Gloves	4
17	Silicon Mat	6
18	Adjustable Dough cutter (6 Rings)	2
19	Spray Gun	1
20	Mandolin Slicer	2
21	Cookie Cutter	1
22	Croissant Dough Cutter	1
23	Sieve No.8	2
24	Sieve No.14	2
25	Spatula	15
26	Loose Bottom Cake Tins (Round /Square/ Rectangular) 9 Each	18
27	Egg Cutter	5
28	Jelly Mould 5" Aluminium	60
29	Piping Bags with Nozzle	1set
30	Bread Knife	2
31	Pizza Cutter	2
32	Metal Scraper	2

Confectionery & Chocolate Room

Total area required: Desirable:
1000 sq.ft. No. of faculty per lab:
02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Dough Sheeter	1
2	Electric Cream Whiper	1
3	Dough Kneader 20Litre	1
4	2 Door Refrigerator	1
5	2 Door Deep Freezer	1
6	3 Burner Cooking Range With Pipe	1
7	Weighing Scale Table Top	1
8	Dehumidifier	1
9	Deep Sink Triple	1
10	Cupboard SS	1
11	Mixer Grinder	1
12	Planetary Mixer	1

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13	Tin Opener	1
14	Cake Stand	1
15	Chopping Board	5
16	Lemon Grover	1
17	Lemon Squeezers	1
18	Pallet knife	1
19	Granite /Marble Table Top	1
20	Moulding Tools	1 Set
21	Flower Cutter Plastic	1 Set
22	Thermomix	1
23	Chocolate melter (3 kg capacity)	4
24	Ice-cream churner	1
25	Polycarbonate Chocolate Moulds- Assorted	36
26	Laser Thermometer	4
27	Pulled sugar kit	1

Sr. No.	Description of Equipment	Total
1	Mixing Bowl 16 cm	15
2	Mixing Bowl 20 cm	15
3	Rolling Pins (fiber)	15
4	Egg Beater	2
5	Plastic Scraper	15

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Larder (Cold Kitchen)

Total area required: Desirable :
400 sq.ft. No. of faculty per lab
: 01

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Work Table With Sink & Under Self	1
2	Dual Deck Rack Open wall Mounted	2
3	Dual Deck Rack With Shutter Wall Mounted	3
4	Work Table With Lockable Shutter	1
5	Work Table With Under Self	4
6	Visicooler	1
7	Salamander Wall Mounted	1
6	Toaster 6 Slice	1
7	Meat Mincer	2
8	Meat Slicer	1
9	Tumble vegetable dryer	1
10	Vegetable Cutter (Slicer) Machine	1
11	Food Processor	1
12	Electronic Weighing Scale	1

Light Equipments

Sr. No.	Description of Equipment	Total
1	Carving Knife	2
2	Fillet Knife	2
3	Paring Knife	2

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4	Meat Knife (8" & 10")	2
5	Cleaver (6")	2
6	12" Serrated Slicer	2
7	10" Professional Sharpener	2
8	Cheese Knife	2
9	Lemon Zester	2
10	Laser Thermometer	2
11	Kitchen Scissor	2
12	Vegetable Peeler	2
13	Pastry Brush	1
14	Rolling Pins	3
15	Silicon Spatula	3
16	Grater SS	2
17	Terrine Mould	5
18	Food Mirror	3
19	Aspic Cutter	2

12

Food Stores

Total area required : Desirable : 400 sq.ft.

Sr. No.	Description of Equipment	Total
1	Plastic Storage Container (Food Grade)	60
2	Onion Potato Storage Bin (S.S.)	2
3	Plastic Crates (colour coded Red, Blue, Yellow & Green)	36
4	Electronic Weighing Scale	1
5	Ladder (4 Steps)	1
6	Light Weight Trolley	1
7	Walk in Cooler With Deep freezer	1
8	Food grade plastic Crates/Trays	12

D Furniture

Sr. No.	Description of Equipment	Total
1	Steel Cupboard	1
2	Filing Cabinet	1
3	Store Keeper Table	2
4	Chairs	2
5	Issue Counter with 1 Under Self	1
6	File Rack	1
7	Slotted Angle Rack	6
8	Computer and printer	1
9	Computer and Printer Table	1
10	Receiving Platform	1
11	Fiber Pallet	1