

Department of Hotel Management

Revised Curriculum Structure to be effective from 2021-2022

SEMESTER-1							
Sl. No.	Type	Course No.	Course Name- BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC1001	Fundamentals of Food Production – I	2	0	0	2
2		XIC1002	Bakery & Pâtisserie – I	2	0	0	2
3		XIC1003	Commodities	2	0	0	2
4		XIC1004	Food & Beverage Service – I	2	0	0	2
5		XIC1005	Nutrition & Food Science– I	2	0	0	2
6		XIC1006	Gastronomic French – I	2	0	0	2
7		XIC1007	Communicative English	2	0	0	2
8		XIC1008	Computer Fundamentals	1	0	0	1
PRACTICAL							
1		XIC1101	Fundamentals of Food Production – I Lab	0	0	6	2
2		XIC1102	Bakery & Pâtisserie – I Lab	0	0	6	2
3		XIC1103	Food & Beverage Service – I Lab	0	0	4	2
4		XIC1104	Computer Fundamentals Lab	0	0	2	1
TOTAL				15	0	15	22

SEMESTER-2							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC2001	Fundamentals of Food Production–II	2	0	0	2
2		XIC2002	Bakery & Pâtisserie – II	2	0	0	2
3		XIC2003	Front Office Operations	2	0	0	2
4		XIC2004	Accommodation Operations	2	0	0	2
5		XIC2005	Nutrition & Food Science - II	2	0	0	2
6		XIC2006	Gastronomic French - II	2	0	0	2
7		XIC2007	Hygiene & Sanitation	2	0	0	2
8		XIC2008	Basic Accountancy	2	0	0	2
PRACTICAL							
1		XIC2101	Fundamentals of Food Production–II Lab	0	0	6	2
2		XIC2102	Bakery & Pâtisserie – II Lab	0	0	6	2
3		XIC2103	Front Office Operations Lab	0	0	2	1
4		XIC2104	Accommodation Operations Lab	0	0	2	1
TOTAL				16	0	14	22

SEMESTER-3							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC3001	Indian Gastronomy	2	0	0	2
2		XIC3002	Bakery & Pâtisserie – III	2	0	0	2
3		XIC3003	Food & Beverage Service – II	2	0	0	2
4		XIC3004	Environment, Health & Food Safety	2	0	0	2
5		XIC3005	Principles & Practices of Management	2	0	0	2
6		XIC3006	Sales and Marketing Management	2	0	0	2
7		XIC3007	Hotel Law	2	0	0	2
8		XIC3008	Business Communication	2	0	0	2
PRACTICAL							
1		XIC3101	Indian Gastronomy Lab	0	0	6	2
2		XIC3102	Bakery & Pâtisserie – III Lab	0	0	6	2
3		XIC3103	Food & Beverage Service – II Lab	0	0	4	2
TOTAL				16	0	14	22

SEMESTER-4							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
SESSIONAL		INDUSTRIAL TRAINING					
1		XIC4101	Internship in the Hospitality Industry (22 Weeks, 48 Hours/Week)	0	0	0	22
			Industrial Training Log Book & Training Certificate	0	0	0	2
			Industrial Training Report	0	0	0	2
			Industrial Training Project Presentation & Viva	0	0	0	2
TOTAL							28

SEMESTER-5							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC5001	Advanced Techniques of Bakery & Pâtisserie	2	0	0	2
2		XIC5002	Wines and Food & Wine Pairing	2	0	0	2
3		XIC5003	Techniques of Pan Asian Cuisine	2	0	0	2
4		XIC5004	Contemporary European Cookery	2	0	0	2
5		XIC5005	Facility Planning in the Hospitality Industry	2	0	0	2
6		XIC5006	Entrepreneurship	2	0	0	2
7		XIC5007	Human Resource Management	2	0	0	2
8		XIC5008	Theme Dining / Food Festival	0	0	0	2
PRACTICAL							
1		XIC5101	Advanced Techniques of Bakery & Pâtisserie Lab	0	0	6	2
2		XIC5102	Food and Wine Pairing Lab	0	0	4	2
3		XIC5103	Techniques of Pan Asian Cuisine Lab	0	0	4	2
4		XIC5104	Contemporary European Cookery Lab	0	0	4	2
TOTAL				14	0	12	24

SEMESTER-6							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC6001	Cuisines of the World & Molecular Gastronomy	2	0	0	2
2		XIC6002	Food Photography and Presentation	2	0	0	2
3		XIC6003	Purchasing and Cost Control	2	0	0	2
4		XIC6004	Food Sociology and Anthropology	2	0	0	2
5		XIC6005	Event Management	2	0	0	2
6		XIC6006	Institutional & Industrial Catering and Cloud Kitchen Operations	2	0	0	2
7		XIC6007	Hospitality Industry Based Research Project & Dissertation	2	0	0	2
PRACTICAL							
1		XIC6101	Cuisines of the World & Molecular Gastronomy Lab	0	0	6	2
2		XIC6102	Food Photography and Presentation Lab	0	0	2	2
TOTAL				14	0	8	18

Detail Syllabus BA INTERNATIONAL CULINARY ARTS Semester-1

SEMESTER-1							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC1001	Fundamentals of Food Production – I	2	0	0	2
2		XIC1002	Bakery &Pâtisserie – I	2	0	0	2
3		XIC1003	Commodities	2	0	0	2
4		XIC1004	Food & Beverage Service – I	2	0	0	2
5		XIC1005	Nutrition & Food Science– I	2	0	0	2
6		XIC1006	Gastronomic French – I	2	0	0	2
7		XIC1007	Communicative English	2	0	0	2
8		XIC1008	Computer Fundamentals	1	0	0	1
PRACTICAL							
1		XIC1101	Fundamentals of Food Production – I Lab	0	0	6	6
2		XIC1102	Bakery &Pâtisserie – I Lab	0	0	6	6
3		XIC1103	Food & Beverage Service – I Lab	0	0	2	2
4		XIC1104	Computer Fundamentals Lab	0	0	1	1
TOTAL				15	0	15	30

Course Code	XIC1001			
Course Title	Fundamentals of Food Production – I			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION TO CULINARY ARTS
 - Definition of Culinary Arts, Culinary Concepts
 - Evolution of Culinary Arts, Relation between Culinary Arts and Science
 - Challenges and issues in the Culinary Industry
 - Introduction to Haute/ Classique/ Nouvelle cuisine/ Contemporary Cuisine
 - Leading chefs of the world.
2. THE PROFESSIONAL CHEF
 - Personality Traits of a Culinary Professional, Qualities of a Chef, Standards of Professionalism, Chef as a Businessperson, Time Management, Identifying personal objectives and goals
 - Levels of skills and experiences
 - Attitudes and behaviour in the kitchen
 - Personal hygiene
 - Uniforms & protective clothing
 - Safety procedure in handling equipment
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3. KITCHEN ORGANIZATION
 - Classical Brigade
 - Functions and importance of kitchen brigade
 - Modern staffing in various category hotels
 - Roles of Executive Chef
 - Duties and responsibilities of various chefs
 - Co-operation with other departments
4. EQUIPMENTS & TOOLS

- Heavy equipment
- Small equipment
- Cleaning & maintenance

5. CULINARY TERMS

- List of culinary (common and basic) terms
- Explanation with examples
- Western and Indian Culinary terms

6. BASIC COOKERY PRINCIPLES

- Aims & objective of cooking
- Preparation of ingredients
- Texture
- Methods of cooking – Roasting; Grilling; Frying; Baking; Broiling; Poaching; Boiling; stewing
- Principles of invalid cookery
- Principles of food storage
- Menu planning
- Work methods in food production
- Reheating of food – réchauffé cooking
- Accompaniments & garnishes

7. VEGETABLE AND FRUIT COOKERY

- Introduction – classification of vegetables
- Pigments and colour changes
- Effects of heat on vegetables
- Cuts of vegetables
- Classification of fruits
- Uses of fruit in cookery
- Salads and salad dressings
- Preparation and cooking techniques
- Storage and spoilage

8. STOCKS

- Definition of stock
- Types of stock
- Preparation of stock
- Recipes
- Storage of stocks
- Uses of stocks
- Care and precautions

9. SAUCES

- Classification of sauces
- Recipes for mother sauces
- Derivatives of mother sauces
- Contemporary & Proprietary
- Storage & precautions

10. SOUPS

- Classification of soups
- Basic recipes of Consommé with 10 Garnishes
- Other soups: Broths; Bouillon; Puree; Cream; Veloute; Chowder; Bisque
- Garnishes and accompaniments
- International soups

11. EGG COOKERY

- Introduction to egg cookery
- Structure of an egg
- Selection of egg
- Uses of egg in cookery
- Egg preparations: Boiled (Soft & Hard); Fried (Sunny side up, Single fried, Bull's Eye, Double fried); Poaches; Scrambled; Omelette (Plain, Stuffed, Spanish); En cocotte (eggs Benedict)

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1101			
Course Title	Fundamentals of Food Production – I Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. INTRODUCTION TO THE KITCHEN
 - Equipments - Identification, Description, Uses & handling
 - Hygiene - Kitchen etiquettes, Practices & knife handling
 - Safety and security in kitchen
2. VEGETABLES
 - Classification
 - Cuts - julienne, jardinière, macédoine, brunoise, paysanne, mignonette, dices, cubes, shred, mirepoix
 - Preparation of salad dressings
3. BASIC COOKING METHODS AND PRE-PREPARATIONS
 - Blanching of Tomatoes and Capsicum
 - Preparation of concassé
 - Boiling (potatoes, Beans, Cauliflower, etc)
 - Frying -(deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc.
 - Braising - Onions, Leeks, Cabbage
 - Starch cooking (Rice, Pasta, Potatoes)
4. STOCKS
 - Types of stocks (White and Brown stock)
 - Fish stock
 - Emergency stock
 - Fungi stock
5. SAUCES - BASIC MOTHER SAUCES

- Béchamel
- Espagnole
- Veloute
- Hollandaise
- Mayonnaise
- Tomato
- Derivative Sauces

6. SIMPLE SALADS & SOUPS

- Cole slaw
- Potato salad
- Beet root salad
- Green salad
- Fruit salad
- Consommé

7. SIMPLE EGG PREPARATIONS

- Scotch egg
- Assorted omelettes
- Œufs Florentine
- Œufs Benedict
- Œufs Farcis
- Œufs Portuguesa

8. SIMPLE POTATO PREPARATIONS

- Baked potatoes
- Mashed potatoes
- French fries
- Roasted potatoes
- Boiled potatoes
- Lyonnaise potatoes
- Allumettes

9. VEGETABLE PREPARATIONS

- Boiled vegetables
- Glazed vegetables
- Fried vegetables
- Stewed vegetables

10. PREPARATION OF SIMPLE MENUS

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1002			
Course Title	Bakery & Pâtisserie – I			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION TO BAKERY AND PÂTISSERIE
 - Historical Background
 - Basic bakery theory and terminology
 - Bakeshop maths
 - Equipment and tools – uses and handling
 - Use of hand tools and equipment
2. INTRODUCTION TO BAKING INGREDIENTS, EQUIPMENT TECHNOLOGY AND CULINARY ART
 - Exploration of baking and pastry ingredients and their functions
 - Identification and discussion of the essential ingredient groups: flours, sugar, fat, dairy, fruit, chocolate, etc.
 - Science and principle of baking
 - Skill and Art in Baking – Bakery fundamentals
 - Weights and measures
 - An exploration of standard units of measure and unit conversion, estimation, percents, ratios, yield tests, recipe scaling, and recipe costing
 - Formula balancing
3. BREAD MAKING
 - Basic Bread Production
 - Study of Bread making steps
 - Understanding Rich and Lean Dough
 - Introduction to Quick Breads and Artisan Breads
 - Study of Bread Faults
 - Recipes and method of baking different types of breads eg. White, Brown, French bread loaf
4. UNDERSTANDING COOKIES

- Different methods of Processing Techniques
- Make up styles of cookies
- Presentation Techniques
- Variations of Cookies
- Simple Cakes

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1102			
Course Title	Bakery & Pâtisserie – I Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. BAKERY EQUIPMENT AND INGREDIENTS – Identification, Uses and handling, Ingredients
2. BREAD MAKING
 - Demonstration & Preparation of Simple and enriched bread recipes
 - Varieties of soft rolls, hard rolls (various shapes)
 - Varieties of basic bread loaves –
 - white loaf bread
 - brown bread
 - whole wheat bread
 - millet bread
 - multi-grain breads
 - French Bread
 - Brioche
3. SIMPLE COOKIES - Demonstration and Preparation of simple cookies and their variations using various methods of make-up including moulded, bagged, ice-box, dropped and specialty. Items:
 - Nan Khatai
 - Golden Goodies
 - Melting moments
 - Swiss tart
 - Tri colour biscuits
 - Chocolate chip
 - Cookies
 - Chocolate Cream Fingers
 - Bachelor Buttons

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1003			
Course Title	Commodities			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. RICE, CEREALS

- Growth & cultivation of different types
- Methods of processing
- Forms in which the products are available in the market and their vernacular and English names & uses

2. Flour

- Structure of wheat
- Types of Wheat
- Types of Flour
- Processing of Wheat – Flour
- Uses of Flour in Food Production
- Cooking of Flour (Starch)

3. PULSES

- Growth & cultivation of different types
- Methods of processing
- Forms in which the products are available in the market and their vernacular and English names & uses

4. ELEMENTARY PASTAS

- Method of manufacturing
- Range available in the market

5. MILK

- Forms in which available & processing
- Pasteurisation – Homogenisation

6. CHEESE

- Introduction
- Processing of Cheese

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- Types of Cheese
 - Classification of Cheese
 - Curing of Cheese
 - Uses of Cheese

7. BUTTER

- Types and form in which available

8. FATS & OILS

- Sources & Processing
- Vanaspati, Margarine, Refined, Double Refined, unrefined & uses

9. HERBS, SPICES & CONDIMENTS

- Classification, identification, vernacular & English names

10. MASALAS

- Different masalas used in Indian cookery

11. CONVENIENCE FOOD

- Rolls: Types & Advantages

12. TEA, COFFEE, COCOA CULTIVATION, PROCESSING

- Types & forms in which available in the market & the uses

13. SHORTENINGS, RAISING/THICKENING AGENTS

a) Shortenings (Fats & Oils)

- Role of Shortenings
- Varieties of Shortenings
- Advantages and Disadvantages of using various Shortenings
- Fats & Oil – Types, varieties

b) Raising Agents

- Classification of Raising Agents
- Role of Raising Agents
- Actions and Reactions

c) Thickening Agents

- Classification of thickening agents
- Role of Thickening agents

14. SUGAR

- Importance of Sugar & Types of Sugar
- Cooking of Sugar – various

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1004			
Course Title	Food & Beverage Service – I			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. THE HOTEL & CATERING INDUSTRY

- Introduction to the Hotel Industry and Growth of the hotel Industry in India
- Role of Catering establishment in the travel/tourism industry
- Types of F&B operations
- Classification of Commercial, Residential/Non-residential
- Welfare Catering – Industrial/Institutional/Transport such as air, road, rail, sea, etc.
- Structure of the catering industry – a brief description of each

2. DEPARTMENTAL ORGANISATION & STAFFING

- Organisation of F&B department of hotel
- Principal staff of various types of F&B operations
- French terms related to F&B staff
- Duties & responsibilities of F&B staff
- Attributes of a waiter
- Inter-departmental relationships (Within F&B and other department)

3. FOOD SERVICE AREAS (F & B OUTLETS)

- Specialty Restaurants
- Coffee Shop
- Cafeteria
- Fast Food (Quick Service Restaurants)
- Grill Room
- Banquets
- Bar
- Vending Machines
- Discotheque

4. ANCILLIARY DEPARTMENTS

- Pantry
- Food pick-up area
- Store
- Linen room
- Kitchen stewarding

5. F & B SERVICE EQUIPMENT

- Familiarization & Selection factors of:
- Cutlery
- Crockery
- Glassware
- Flatware
- Hollowware
- All other equipment used in F&B Service

6. MEALS, MENU AND COURSES

- Types of Meals
 - Early Morning Tea
 - Breakfast (English, American Continental, Indian)
 - Brunch
 - Lunch
 - Afternoon/High Tea
 - Dinner
 - Supper
- Origin of Menu
- Objectives of Menu Planning
- Types of menu
- Basic Courses of a French Classical Menu
 - Service, examples, cover, accompaniments and sideboard requirements for dishes from the different courses

7. PREPARATION FOR SERVICE

- Mise-en-place
- Mise-en-scene
- Rules of laying a table

8. FORMS OF SERVICE

- Silver
- American
- Russian
- Trolley
- Buffet
- Cafeteria
- Family
- QSR
- English
- Room Service

9. BREAKFAST SERVICE

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- Cover, examples and menu and service of
 - Continental BF
 - American BF
 - English BF
 - Indian BF
 - Buffet

10. KITCHEN STEWARDING

- Role
- Hierarchy
- Equipment

11. NON-ALCOHOLIC BEVERAGES

- Classification (Nourishing, Stimulating and Refreshing beverages)
- Tea
 - Origin & Manufacture
 - Types & Brands
- Coffee
 - Origin & Manufacture
 - Types & Brands
- Juices and Soft Drinks
- Cocoa & Malted Beverages
 - Origin & Manufacture

12. RETAIL BEVERAGE OUTLETS

- Coffee baristas
- Chai Bars
- Pubs
- Juice bars
- Operations in FOH, MOH, BOH

13. TOBACCO

- History
- Processing for cigarettes, pipe tobacco & cigars
- Cigarettes – Types and Brand names
- Pipe Tobacco – Types and Brand names
- Cigars – shapes, sizes, colours and Brand names
- Care and Storage of cigarettes & cigars

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1103			
Course Title	Food & Beverage Service – I Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. Familiarization with F&B Equipment
2. Importance of sanitation and hygiene
3. Care, cleaning and polishing of F&B equipment
4. Mise-en-place and mise-en-scene for different meal periods
5. Pantry preparations and service
6. Laying and relaying of table cloth
7. Napkin folding
8. Handling of service spoon and service fork
9. Water service
10. Service using trays and salvers
11. Silver service
12. Clearance
13. Laying and service of special Table d'hôte menu
14. Laying and service of breakfast set up on trays
15. Service Sequence- Greeting, seating, order taking, serving and bill presenting
16. Briefing and de-briefing
17. Organizing buffets
18. Service of Indian food
19. QSR service

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20. Service of Tea and coffee
 21. Service of Non-alcoholic beverages
 22. Serving from the coffee machine
 23. Service of coffee variations
 24. Service of Cigars and Cigarettes

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1005			
Course Title	Nutrition & Food Science– I			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. BASIC ASPECTS

- Definition of the terms Health, Nutrition and Nutrients
- Importance of Food – (Physiological, Psychological and Social function of food) in maintaining good health.
- Classification of nutrients

2. ENERGY

1. Definition of Energy and Units of its measurement (Kcal)
2. Energy contribution from macronutrients (Carbohydrates, Proteins and Fat)
3. Factors affecting energy requirements
4. Concept of BMR, SDA, Thermodynamic action of food
5. Dietary sources of energy
6. Concept of energy balance and the health hazards associated with Underweight, Overweight

3. MACRO NUTRIENTS

Carbohydrates

- Definition
- Classification (mono, di and polysaccharides)
- Dietary Sources
- Functions
- Significance of dietary fibre (Prevention/treatment of diseases)

Lipids

- Definition
- Classification : Saturated and unsaturated fats
- Dietary Sources

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- Functions
 - Significance of Fatty acids (PUFAs, MUFAs, SFAs, EFA) in maintaining health
 - Cholesterol – Dietary sources and the Concept of dietary and blood cholesterol

Proteins

- Definition
- Classification based upon amino acid composition
- Dietary sources
- Functions
- Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)

4. MICRO NUTRIENTS

A. Vitamins

- Definition and Classification (water and fats soluble vitamins)
- Food Sources, function and significance of:
 - Fat soluble vitamins (Vitamin A, D, E, K)
 - Water soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Cyanocobalamin Folic acid)

B. MINERALS

- Definition and Classification (major and minor)
- Food Sources, functions and significance of :
Calcium, Iron, Sodium, Iodine &Flourine

5. WATER

- Definition
- Dietary Sources (visible, invisible)
- Functions of water
- Role of water in maintaining health (water balance)

6. BALANCED DIET

- Definition
- Importance of balanced diet
- RDA for various nutrients – age, gender, physiological state

7. MENU PLANNING

- Planning of nutritionally balanced meals based upon the three food group system
- Factors affecting meal planning
- Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning.
- Calculation of nutritive value of dishes/meals.

8. MASS FOOD PRODUCTION

- Effect of cooking on nutritive value of food (QFP)

9. NEWER TRENDS IN FOOD SERVICE INDUSTRY IN RELEVANCE TO NUTRITION AND HEALTH

- Need for introducing nutritionally balanced and health specific meals
- Critical evaluation of fast foods
- New products being launched in the market (nutritional evaluation)

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1006			
Course Title	Gastronomic French – I			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. Leçon – 1 Voilà ...

1.1 Situation de communication:

- Hôtel : réception
- Autocar

1.2 Savoir-faire:

- Saluer
- Remettre / montrerquelquechose
- Remercier

1.3 Grammaire

- article indéfini
- pluriel des noms
- voilà + adj. + nom
- adj. possessifsingulier

1.4 Lexiquerelatif aux situations + Formules depolitesse

1.5 Expressions utiles

1.6 Activités:

- exercicesd'écoute
- exercices de prononciation
- mini dialogues
- jeu de rôle

2. Leçon – 2 Bonjour!

2.1 Situation de communication:

- Aéroport
- Hôtel : réception
- Bar/restaurant

2.2 Savoir-faire

- Se présenter
- Accueillir

2.3 Grammaire

- être, s'appeler – au présent
- préposition + nom de lieu
- de + nom d'entreprise/ lieu
- article défini
- adverbes d'interrogation

2.4 Lexique relatif aux situations + jours de la semaine et mois de l'année

2.5 Expressions utiles

2.6 Activités:

- exercices d'écoute
- exercices de prononciation
- mini dialogues
- se présenter
- jeu de rôle

3. Leçon – 3 Réserver (J'ai une ...)

3.1 Situation de communication:

- Hôtel : réception
- Agence de voyages
- Bureau de change
- Site touristique

3.2 Savoir-faire:

- Accueillir
- Gérer un problème de communication

3.3 Grammaire

- avoir, pouvoir, vouloir – au présent
- c'est + adj.
- est-ce que ... ?
- verbes à l'infinitif
- verbes à l'impératif
- adj. interrogatif
- l'alphabet

3.4 Lexique relatif aux situations

3.5 Expressions utiles

3.6 Activités:

- exercices d'écoute
- exercices de prononciation
- mini dialogues
- jeu de rôle

3.7 Information culturelle – textebilingue: les hotels français / indiens

4. Leçon –4 Se renseigner 1 (Unechambre pour ...)

4.1 Situation de communication:

- Agence de voyages
- Hôtel : réception
- Bar/restaurant

4.2 Savoir-faire:

- Accueillir
- Attribuer une chambre

4.3 Grammaire

- Conditionnel présent – pouvoir, vouloir
- préposition: pour + indication de durée
- il y a
- nombres 1-60
- calendrier – la date
- l'heure

4.4 Lexiquere latif aux situations

4.5 Expressions utiles

4.6 Activités:

- exercicesd'écoute
- exercices de prononciation
- mini dialogues
- jeu de rôle

4.7 Information culturelle – textebilingue: les hôtels:aménagements

5. Leçon –5 Se renseigner 2 (Il resteseulement ...)

5.1 Situation de communication:

- Hôtel : réception
- Agence de voyages
- Bureau de change
- Magasin

5.2 Savoir-faire:

- Accueillir
- Donner un prix

5.3 Grammaire

- verbes en - er : au présent - un coup d'œil
- sur la formation
- préposition: pour + indication de quantité
- combien de ... ?
- ilreste + nom

5.4 Lexique relatif aux situations

5.5 Expressions utiles

5.6 Activités:

- exercices d'écoute
- exercices de prononciation
- mini dialogues
- jeu de rôle

5.7 Information culturelle – texte bilingue: les hôtels:tariff

6. Leçon – 6 Régler (Est-ce que vous pouvez ...?)

6.1 Situation de communication:

- Hôtel : réception
- Bureau de change
- Bar/restaurant

6.2 Savoir-faire:

- Faire régler des formalités

6.3 Grammaire

- appeler – au présent
- verbes en -ir, -re au présent: un coup d'œil sur la formation
- la possession – préposition de
- préposition: pour + indication de but
- combien ... ?
- nombres (suite)
- adj. possessif (suite)

6.4 Découvrir les légumes, les fruits

6.5 Découvrir la vaisselle

6.6 Découvrir le matériel de cuissons

Text / Reference Books:

1. A votre service 1 Français pour l'hôtellerie et le tourisme [Text book with CD] by Rajeswari Chandrasekar, Rekha Hangal, Chitra Krishnan, Claude le Ninan, Asha Mokashi Publisher – Goyal Publishers
2. Bon voyage ! Méthode de français de l'hôtellerie et du tourisme pour débutants by Vasanthi Gupta, Malini Gupta, Usha Ramachandran Publisher – Goyal Publishers
3. Basic French Course for the Hotel Industry by Catherine Lobo, Sonali Jadhav
4. French for Hotel Management & Tourism Industry by S Bhattacharya Publisher – Frank Bros. & Co.
5. En Cuisine by Boylston Marie

CO-PO Mapping:

Course Code	XIC1007			
Course Title	Communicative English			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. NATURE AND THE PROCESS OF COMMUNICATION
 - 1.1 Introduction to Communication – meaning and scope
 - 1.2 Objectives and Principles of Communication
 - 1.3 Features of Communication 1.4 Process of Communication
2. TYPES OF COMMUNICATION
 - 2.1 Categories of communication
 - Interpersonal communication
 - Mass communication
 - 2.2 Forms of communication
 - Verbal communication
 - a. Oral communication
 - b. Written communication
 - Non-verbal communication
 - 2.3 Formal and Informal Communication
 - Vertical communication v/s Horizontal communication
 - Inter v/s Intra organizational communication
3. BARRIERS TO EFFECTIVE COMMUNICATION
 - 3.1 Defining Barriers to communication
 - 3.2 Types of Barriers –
 - Physical or Environmental barriers
 - Semantic and Language barriers
 - Personal barriers • Emotional or Perceptual Barriers
 - Socio-psychological barriers
 - Physiological or Biological Barriers
 - Cultural Barriers

-
- Organizational Barriers

4. READING

4.1 Importance of reading

4.2 Reading strategies

5. WRITTEN COMMUNICATION SKILLS

5.1 Meaning, Importance, Advantages and Disadvantages of written communication

5.2 Letter writing - (letters of inquiry and booking of a banquet or a room, complaint, apology, leave and appreciation)

6. ORAL COMMUNICATION SKILLS

6.1 Meaning, Importance, Advantages and Disadvantages of oral communication

6.2 Essential qualities of a good speaker

6.3 Extempore, Debate and Elocution

7. NON –VERBAL COMMUNICATION

7.1 Introduction to body language

7.2 Understanding body language

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1008			
Course Title	Computer Fundamentals			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	1	0	0	1
Total Contact Hours	12			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. COMPUTER FUNDAMENTALS

1.1 Computer definition, Features of Computer System

1.2 Block Diagram of Computer System

1.3 Input and Output Units of Computer System

- Input devices (Keyboard, Pointing devices -Mouse, Joystick, Touch Screen, Light Pen, Stylus) Scanning devices (Optical Scanners, Bar Code readers, MICR, OCR, OMR), Image capturing devices(Digital Camera, Digital video camera),Audio input names
- Output devices : Monitors Printers (Ink jet printer, Laser printer, Thermal printer, Dot matrix printer, Plotter, Photo printer)
- Audio output device – (Speakers, Head phones)

1.4 CPU, RAM, ROM

1.5 Software – System, Application S/W

1.6 Networks – Types - LAN, MAN, WAN & Topology

1.7 Viruses – Types, Precautions

2. WINDOWS

2.1 Windows Features

2.2 Terminologies - Desktop, Desktop Properties, (Popup Menu), Windows, Wallpaper, Icons, File, Folder

2.3 Windows Explorer- (Assignment with files, folders)

2.4 Accessories – Paint, Notepad, Calculator, Remote Desktop Connection

3. DOS – (DISK OPERATING SYSTEM)

3.1 Introduction & Features

3.2 Internal Commands – DIR, CLS, VER, VOL, DATE, TIME, COPY, TYPE, REN, DEL, CD, MD, RD

3.3 External Commands - , ATTRIB, SCANDISK,TREE, MORE, EDIT

3.4 Wildcards (question mark?, asterisk *)

-
4. MS-WORD
 - 4.1 File Menu: Save, Save As, Print, Page Setup
 - 4.2 Home Menu: Cut, Copy, Paste, Find, Replace, Format Painter, Bullets & Numbering, Change Case
 - 4.3 Insert Menu: Table, Pictures, Shapes, Smart Art, Chart, Hyperlink, Header & Footer, Text Box, Drop Cap, Symbol
 - 4.4 Page Layout: Margins, Page Break, Indent, Line Spacing
 - 4.5 Mailings Menu: Mail Merge
 - 4.6 Special Tools: Spelling & Grammar check, Word Count
 5. MS-EXCEL
 - 5.1 File Menu: Save, Save As, Print, Page Setup
 - 5.2 Home Menu: Drawing, Find and Replace, Insert Menu: Table, Pictures, Charts, Filter, Hyperlink, Word Art
 - 5.3 Page Layout Menu: Print area, Cell Width, Height, Scale
 - 5.4 Formulas Menu: Insert function, AUTOSUM, AVG, PER, MAX, MIN, COUNT, IF, Date& Time, Round
 - 5.5 Review Menu : Protect sheet
 6. MS-POWERPOINT
 - 6.1 File Menu: Save, Save As, Print, Page Setup
 - 6.2 Home Menu: Cut, Copy, Paste, Find, Replace, Format Painter, Bullets & Numbering, Change Case
 - 6.3 Insert Menu: Table, Pictures, Shapes, Smart Art, Chart, Hyperlink, Header & Footer, Video, Audio, Symbol
 - 6.4 Design Menu: Themes, Variants, Customize
 - 6.5 Transitions: Slide, Timing
 - 6.6 Animations: Add Animation, Effects
 - 6.7 Slide Show: Start slide show, Setup, Monitor
 7. INTERNET / E-MAIL
 - 7.1 History
 - 7.2 Pre-requisites for Internet, Role of Modem
 - 7.3 Services – Emailing, Chatting, Surfing, Blog
 - 7.4 Search Engines, Browsers, Dial Up, Domains, www, HTTP, URL
 - 7.5 Broadband, Concepts of Web uploading, downloading, Skype
 - 7.6 Threats – Spyware, Adware, Spam
 8. E-COMMERCE AND ERP
 - 8.1 Concepts of B-to-B, B to C
 - 8.2 ERP concept, SAP Concepts
 9. CLOUD COMPUTING & SOCIAL MEDIA
 - 9.1 What is cloud computing? One drive, Create Hotmail/outlook/live.in account, Sway presentation
 - 9.2 (using Hotmail /outlook/live.in)
 - 9.3 What is Social Media and its usage/ advantages and disadvantages (Whatsaap/ Facebook)
 - 9.4 Define Twitter and its usage.
 10. MS-ACCESS
 - 10.1 Table Creation, Fields, Data Type

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- 10.2 Primary Key Concept
 - 10.3 Add, Edit, and Delete records

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC1104			
Course Title	Computer Fundamentals Lab.			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	1	0	0	1
Total Contact Hours	12			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. To create files, directories, to make changes in existing files (DOS)
2. Create Folders, change date/time, Change desktop settings, Create File and Folder(WINDOWS)
3. KOT, Logo, Students' Resumes, Application Letter (Word)
4. Report Writing, Creating Visiting Card (Word)
5. Designing - Menu Card, Indian Menu, International Menu, French classical Menu (Word)
11. Breakfast menu, Tent Cards, Doorknob cards.(Word)
6. KOT, Report Card, Pass / Fail Result (including Charts)
12. Guest Bills, spread sheet (conditional formatting with data base)
7. Database of Employees, Guests, Indent Sheet (using formulas and functions)
13. To download information from the internet (INTERNET)
8. To present the above information as a presentation (POWERPOINT)
14. Create a database, EDIT, DELETE, RECALL & APPEND records.
13. Create a personal Account in Hotmail/outlook/live.in. Power point presentation usingSWAY.
14. To surf the internet and look for images or information on any relevant topic.(Sway)

Text / Reference Books:

CO-PO Mapping:

Detail Syllabus BA INTERNATIONAL CULINARY ARTS

Semester-2

SEMESTER-2							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC2001	Fundamentals of Food Production–II	2	0	0	2
2		XIC2002	Bakery & Pâtisserie – II	2	0	0	2
3		XIC2003	Front Office Operations	2	0	0	2
4		XIC2004	Accommodation Operations	2	0	0	2
5		XIC2005	Nutrition & Food Science - II	2	0	0	2
6		XIC2006	Gastronomic French - II	2	0	0	2
7		XIC2007	Hygiene & Sanitation	2	0	0	2
8		XIC2008	Basic Accountancy	2	0	0	2
PRACTICAL							
1		XIC2101	Fundamentals of Food Production–II Lab	0	0	6	6
2		XIC2102	Bakery & Pâtisserie – II Lab	0	0	6	6
3		XIC2103	Front Office Operations Lab	0	0	1	1
4		XIC2104	Accommodation Operations Lab	0	0	1	1
TOTAL				16	0	14	30

Course Code	XIC2001			
Course Title	Fundamentals of Food Production–II			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. MEAT COOKERY

- Introduction to meat cookery
- Cuts of beef/veal
- Cuts of lamb/mutton
- Cuts of pork
- Variety meats (offals)
- Poultry

(With menu examples of each)

2. FISH COOKERY

- Introduction to fish cookery
- Classification of fish with examples
- Cuts of fish with menu examples
- Selection of fish and shell fish
- Cooking of fish (effects of heat)

3. INDIAN COOKERY

- History of Indian Cookery
- Heritage of Indian Cuisine
- Characteristics of Indian Cookery
- Factors that affect eating habits in different parts of the country
- Cuisine and its highlights of different states/regions/communities to be discussed under:
 - Geographic location
 - Historical background
 - Seasonal availability

-
- Special equipment
 - Staple diets
 - Religious influences
 - Specialty cuisine for festivals and special occasions
 - Wet masalas
 - Dry masalas
 - Composition of different masalas
 - Varieties of masalas available in regional areas
 - Indian Breads
 - Indian Snacks
 - Indian Sweets
4. HOT & COLD DESSERTS
- Simple Hot and Cold Puddings
 - Mousse, Soufflé & Bavarois

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2101			
Course Title	Fundamentals of Food Production – II Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. MEAT COOKERY

- Identification of various cuts of Meat
- Carcass demonstration
- Preparation of basic cuts-Lamb and Pork Chops , Tornado, Fillet, Steaks and Escalope
- Preparation of meat dishes: Entrée-Lamb stew, hot pot, shepherd's pie, grilled steaks & lamb/Pork chops, leg of Lamb, beef

2. POULTRY COOKERY

- Identification of various cuts of Poultry
- Preparation of basic cuts
- Preparation of poultry dishes: Roast chicken, grilled chicken

3. FISH COOKERY

- Fish-Identification & Classification
- Cuts and Folds of fish
- Preparation of fish dishes: Fish orly, à l'anglaise, colbert, meunière, poached, baked

4. PREPARATION OF INTERNATIONAL SOUPS

5. HOT / COLD DESSERTS

- Caramel Custard
- Bread and Butter Pudding
- Queen of Pudding
- Soufflé – Lemon / Pineapple
- Mousse (Chocolate Coffee)
- Bavaroise

-
- Diplomat Pudding
 - Apricot Pudding
 - Steamed Pudding - Albert Pudding, Cabinet Pudding

6. PREPARATION OF THREE-COURSE MENUS

7. BASIC INDIAN COOKERY

- Rice Dishes
- Breads
- Main Course
- Basic Vegetables
- Paneer Preparations

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2002			
Course Title	Bakery & Pâtisserie – II			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. PASTRY
 - Short crust
 - Laminated
 - Choux
 - Hot water/Rough puff
 - Recipes and methods of preparation
 - Differences
 - Uses of each pastry
 - Care to be taken while preparing pastry
 - Role of each ingredient
 - Temperature of baking pastry
2. PASTRY CREAMS
 - Basic pastry creams
 - Uses in confectionery
 - Preparation and care in production

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2102			
Course Title	Bakery & Pâtisserie – II Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. PASTRY

- Demonstration and Preparation of dishes using varieties of Pastry
- Short Crust – Jam tarts, Turnovers
- Laminated – Laminated pastries – Puff , Flaky - Palmiers, Khara Biscuits, Danish Pastry, Cream Horns
- Choux Paste – Éclairs, Profiteroles
- Basic Pastry making & their Derivatives
- Hot water crust Pastry
- Suet Pastry
- Fillings used in Pastry – Pastry Cream & its varieties
- Ganache
- Mousse & Mousseline
- Cream Chantily

2. SPONGE CAKES, PASTRIES

- Preparation of Sponge, Genoise, Fatless, Swiss Roll
- Eggless Cakes
- Preparation of Pastries, Petit Fours
- Fruit Cake
- Rich Cakes
- Dundee
- Madeira

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2003			
Course Title	Front Office Operations			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION TO TOURISM, TRAVEL AND HOTEL INDUSTRY
 - Introduction to tourism, travel and hotel industry and their inter-relationship
 - Interdependency of tourism, travel and hospitality industry
 - Acronyms and terminology of hotel industry
 - Classification of hotels
 - On the basis of star category, service, size, number of rooms, clientele,
 - Supplementary accommodations.
2. AN OVERVIEW OF ROOM DIVISION
 - Prologue with room division department and its sub-departments (front office, uniformed service and housekeeping) and their sections.
 - Standard layout of front office department and its sections
 - Organization structure of hotel with special reference to front office department
 - Duties and responsibilities of front office employees
 - Personality traits of front office employees
 - Front office equipment (non-automated, semi-automated & fully automated)
 - Coordination of front office with other departments and sections
3. FUNCTIONS OF DIFFERENT SECTIONS OF FRONT OFFICE DEPARTMENT
 - A. Front office
 - Reservation
 - Reception/front desk
 - Lobby desk
 - Guest relation desk
 - Telephone
 - Business centre

-
- Mail and message section
 - Cashier desk
 - Night auditor
- B. Uniformed service
- Bell desk
 - Concierge
 - Travel desk
 - Airport representative
4. HOTEL ROOMS AND TARIFF STRUCTURE
- Definition of room and its characteristics
 - Room taxonomy (Standard, Promoted and Suite Configured Rooms)
 - Definition of room tariff and its fixation basis
 - Room rate taxonomy (Standard, Special/Discounted & Promoted Room Rates)
 - Group rates
 - Discount and allowances.
5. GUEST CYCLE
- Different Stages of Guest Cycle and involved activities
 - Guest cycle operation under- manual, semi-automated and fully automated system
 - Guest cycle activities under- VIP, Group, Airline crew member and transient guest
 - Equipment under different modes of guest cycle
 - Documentation under different modes of guest cycle
6. RESERVATION
- Definition and importance of reservation
 - Modes and Sources of reservation
 - Tool and process of reservation
 - System of reservation
 - Manual (Card and Hotel Diary)
 - Semi-automated (Whitney , computerized)
 - Fully automated (CRS and GDS)
 - Types of reservation (on different basis)
 - Guaranteed vs. Non-guaranteed
 - Transient vs. Group
 - Reservation amendment/modification and cancellation policy
 - Reservation Network/Channel (CRS)
 - Affiliated reservation network
 - Non-affiliated reservation/referral group
 - Reservation supply chain (online companies)- Expedia, Make My Trip, Travel Related Services
 - Reservation terminology and documentation
7. REGISTRATION
- Define registration and importance of registration
 - Concept of registration
 - Activities of registration stage
 - Preparing for guest arrivals at Reservation and Front Office
 - Receiving of guests
 - Pre-registration
 - Registration (non automatic, semi automatic and automatic)

-
- Relevant records for FITs, Groups, Air crews & VIPs
8. Safety and Security
- Safety and security of guest (their valuables) and hotel staff
 - Key control
 - Types of keys
 - Key control measures
 - Electronic keys
 - Safe deposit vaults and in room electronic safes
9. DURING THE STAY ACTIVITIES
- Information services
 - Message and Mail Handling
 - Key Handling
 - Room selling technique
 - Hospitality desk
 - Complaints handling
 - Guest handling
 - Guest history
10. FRONT OFFICE (ACCOUNTING)
- A. Accounting Fundamentals
 - B. Guest and non guest accounts
 - C. Accounting system
 - Non automated – Guest weekly bill, Visitors tabular ledger
 - Semi automated
 - Fully automated
11. CHECK OUT PROCEDURES
- Guest accounts settlement
 - Cash and credit
 - Indian currency and foreign currency
 - Transfer of guest accounts
 - Express check out
12. SITUATION AND COMPLAINT HANDLING
- Situation handling
 - Usual situation (skipper, scanty baggage, walking, walk-in, paging, room change, luggage handling during check-in and check-out, left luggage procedure, etc.)
 - Unusual situations (death, fire, theft, bomb threat and terrorist attack)
 - Complaint handling
 - Types of guest
 - Types of guest complaints
 - Complaint as a gift philosophy
 - The complaints handling procedure and redressal

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2103			
Course Title	Front Office Operations Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	1	1
Total Contact Hours	12			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. Appraisal of front office equipment and furniture
2. Rack, Front desk counter & bell desk
3. Filling up of various proforma
4. Welcoming of guest
5. Telephone handling
6. Role play:
 - Reservation
 - Arrivals
 - Luggage handling
 - Message and mail handling
 - Paging
7. Role play:
 - Reservation
 - Arrivals
 - Luggage handling
 - Message and mail handling
 - Paging

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2004			
Course Title	Accommodation Operations			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. THE ROLE OF HOUSEKEEPING IN HOSPITALITY OPERATION & ORGANIZATION
 - Role of Housekeeping in Guest Satisfaction
 - Hierarchy in small, medium, large and chain hotels
 - Duties and Responsibilities of Housekeeping staff
 - Layout of the Housekeeping Department
2. CLEANING ORGANISATION
 - Principles of cleaning, hygiene and safety factors in cleaning
 - Frequency of cleaning daily, periodic, special
 - Guest rooms
 - Front-of-the-house Areas
 - Back-of-the house Areas
 - Use and care of Equipment
3. CLEANING AGENTS
 - Classification
 - Use, care and Storage
4. COMPOSITION, CARE AND CLEANING OF DIFFERENT SURFACES

<ul style="list-style-type: none"> • Metals • Glass • Leather, Leatherites, Rexines • Plastic 	<ul style="list-style-type: none"> • Ceramics • Wood • Wall finishes • Floor finishes
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5. ROOM LAYOUT AND GUEST SUPPLIES

-
- Standard rooms, VIP ROOMS
 - Guest's special requests
 - Types of beds and mattresses
6. ROUTINE SYSTEMS AND RECORDS OF HOUSE KEEPING DEPARTMENT
- Reporting Staff placement
 - Room Occupancy Report
 - Guest Room Inspection
 - Entering Checklists, Floor Register, Work Orders, Log Sheet.
 - Lost and Found Register and Enquiry File
 - Maid's Report and Housekeeper's Report
 - Handover Records
 - Guest's Special Requests Register
 - Record of Special Cleaning
 - Call Register
 - VIP Lists
7. PEST CONTROL
- Areas of infestation
 - Preventive measures and Control measure
8. KEYS
- Types of keys
 - Computerised key cards
 - Key control
9. LINEN ROOM
- Activities of the Linen Room
 - Layout and equipment in the Linen Room
 - Linen control-procedures and records
10. UNIFORMS
- Layout of the Uniform room
 - Advantages of providing uniforms to staff
 - Issuing and exchange of uniforms; type of uniforms
11. LAUNDRY
- | | |
|----------------------------------|-------------------------------|
| • Commercial and On-site Laundry | • Laundry Agents |
| • Layout of the Laundry | • Dry Cleaning |
| • Laundry Equipment and Machines | • Guest Laundry/Valet service |
| • Stages in the Wash Cycle | • Stain removal |

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2104			
Course Title	Accommodation Operations Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	1	1
Total Contact Hours	12			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. SAMPLE LAYOUT OF GUEST ROOMS
 - Single room
 - Double room
 - Twin room
 - Suite
2. GUEST ROOM SUPPLIES AND POSITION
 - Standard room
 - Suite
 - VIP room special amenities
3. CLEANING EQUIPMENT-(MANUAL AND MECHANICAL)
 - Familiarization
 - Different parts
 - Function
 - Care and maintenance
4. CLEANING AGENT
 - Familiarization according to classification
 - Function
5. PUBLIC AREA CLEANING (CLEANING DIFFERENT SURFACE)
 - Wood
 - Silver/ EPNS
 - Brass
 - Glass
 - Floor - Cleaning And Polishing Of Different Types
 - Wall - care and maintenance of different types and parts
6. SERVICING GUEST ROOM(CHECKOUT/ OCCUPIED AND VACANT)

-
- Room
 - Bathroom
 - Bed making supplies (day bed/ night bed)

7. HOUSEKEEPING RECORDS

- Room occupancy report
- Checklist
- Floor register
- Work/ maintenance order]
- Lost and found
- Maid"s report
- Housekeeper"s report
- Log book
- Guest special request register
- Record of special cleaning
- Call register
- VIP list
- Floor linen book/ register

8. LINEN AND UNIFORM ROOM

9. LAUNDRY OPERATIONS

- Laundry Machinery And Equipment
- Reagents
- Process
- Stain Removal

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2005			
Course Title	Nutrition & Food Science - II			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. FOOD SCIENCE
 - Definition and scope of food science
 - It's inter-relationship with food chemistry, food microbiology and food processing.
2. EVALUATION OF FOOD
 - Objectives
 - Sensory assessment of food quality
 - Methods
 - Introduction to proximate analysis of Food constituents
 - Rheological aspects of food
3. EMULSIONS
 - Theory of emulsification
 - Types of emulsions
 - Emulsifying agents
 - Role of emulsifying agents in food emulsions
4. COLLOIDS
 - Definition
 - Application of colloid systems in food preparation
5. FLAVOUR
 - Definition
 - Description of food flavours (tea, coffee, wine, meat, fish spices)
6. BROWNING

-
- Types (enzymatic and non-enzymatic)
 - Role in food preparation
 - Prevention of undesirable browning

7. FOOD PRESERVATION

- PRESERVATION BY PHYSICAL MEANS
- PRESERVATION BY CHEMICAL MEANS

8. FOOD ADULTERATION: PREVALENT STANDARDS AND LAWS

- Food adulteration as a public health hazard
- Prevailing food standards in India
- Common adulterants in food
- Prevention of adulteration
- Tests to detect common food adulterants

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2006			
Course Title	Gastronomic French - II			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. Leçon 1 Réclamation (Je suis désolé ...)

1.1 Situation de communication:

- 1.1.1 Hôtel :réception
- 1.1.2 Bureau de change
- 1.1.3 Bar/Restaurant
- 1.1.4 Chambre
- 1.1.5 Site touristique

1.2 Savoir-faire:

- 1.2.1 Gérer un problème
- 1.2.2 S'excuser

1.3 Grammaire

- 1.3.1 ouvrir, offrir, couvrir – au présent
- 1.3.2 verbe pronominal (ex. se dépêcher)– au présent
- 1.3.3 verbe pronominal au présent – un coup d'œil sur la formation
- 1.3.4 la négation

1.4 Lexique relatif aux situations

1.5 Expressions utiles

1.6 Activités:

- 1.6.1 exercices d'écoute
- 1.6.2 exercices de prononciation
- 1.6.3 mini dialogues
- 1.6.4 jeu de rôle

1.7 Information culturelle – l'hôtel: des problèmes à gérer

2. Leçon 2 Au restaurant (Par ici, s'il vous plaît ...)

2.1 Situation de communication:

- 2.1.1 Restaurant
- 2.1.2 Hôtel :réception
- 2.1.3 Agence de voyages

2.2 Savoir-faire:

- 2.2.1 Placer
- 2.2.2 Prendre une commande
- 2.2.3 Lire un menu

2.3 Grammaire

- 2.3.1 aller – au présent
- 2.3.2 prendre, manger, boire – au présent et au futur proche
- 2.3.3 futur proche des verbes – un coup d’œil sur la formation
- 2.3.4 adverbes de quantité + nom
- 2.3.5 article partitif

1.4 Lexique relatif aux situations

1.5 Expressions utiles

2.6 Activités:

- 2.6.1 exercices d’écoute
- 2.6.2 exercices de prononciation
- 2.6.3 mini dialogues
- 2.6.4 jeu de rôle
- 2.7 Information culturelle – texte bilingue: les repas, l’apéritif

3. Leçon 3 Commander (Est-ce que vous avez choisi... ?)

3.1 Situation de communication:

- 3.1.1 Restaurant
- 3.1.2 Agence de voyages

3.2 Savoir-faire:

- 3.2.1 Prendre une commande
- 3.2.2 Décrire des plats
- 3.2.3 Conseiller des plats

3.3 Grammaire

- 3.3.1 verbes en –er (parler), -ir (choisir), -re (attendre) -au passé composé avec avoir/être: un coup d’œil sur la formation
- 3.3.2 sujet + vous + verbe
- 3.3.3 qu’est-ce que... ?
- 3.3.4 adverbes de quantité (suite)

3.4 Lexique relatif aux situations

3.5 Expressions utiles

3.6 Activités:

-
- 3.6.1 exercices d'écoute
 - 3.6.2 exercices de prononciation
 - 3.6.3 mini dialogues
 - 3.6.4 jeu de rôle

3.7 Information culturelle – texte bilingue: la cuisine indienne/non-européenne

4. Leçon 4 Le menu (Quelle cuisson?)

4.1 Situation de communication:

- 4.4.1 Restaurant
- 4.4.2 Site touristique

4.2 Savoir-faire:

- 4.2.1 Prendre une commande
- 4.2.2 Demander des précisions

4.3 Grammaire

- 4.3.1 futur simple – pouvoir, vouloir, être, avoir
- 4.3.2 verbes réguliers en –er, -ir, -re – au futur simple: un coup d'œil sur la formation
- 4.3.3 en, comme + nom

4.4 Lexique relatif aux situations

4.5 Expressions utiles

4.6 Activités:

- 4.6.1 exercices d'écoute
- 4.6.2 exercices de prononciation
- 4.6.3 mini dialogues
- 4.6.4 jeu de rôle

4.7 Information culturelle – texte bilingue: la gastronomie

5. Leçon 5 Vins (Le rouge est plus ...)

5.1 Situation de communication:

- 5.1.1 Restaurant
- 5.1.2 Agence de voyages
- 5.1.3 Magasin

5.2 Savoir-faire:

- 5.2.1 Décrire des vins
- 5.2.2 Comparer

5.3 Grammaire

- 5.3.1 futur simple - prendre
- 5.3.2 le comparatif et le superlatif
- 5.3.3 comment ... ?
- 5.3.4 préposition: entre

5.4 Lexique relatif aux situations

5.5 Expressions utiles

5.6 Activités:

- 5.6.1 exercices d'écoute
- 5.6.2 exercices de prononciation
- 5.6.3 mini dialogues
- 5.6.4 jeu de rôle

5.7 Information culturelle – texte bilingue: les Français et les vins

6. Leçon 6 Régler (Cela fait ...)

6.1 Situation de communication:

- 6.1.1 Hôtel :réception
- 6.1.2 Restaurant
- 6.1.3 Magasin
- 6.1.4 Agence de voyages
- 6.1.5 Site touristique

6.2 Savoir-faire:

- 6.2.1 Faire régler une note, une addition, une facture
- 6.2.2 La monnaie

6.3 Grammaire

- 6.3.1 faire – au présent, au futur
- 6.3.2 COD – le, la, l', les
- 6.3.3 préposition: en, par + nom

7. Découvrir

- 7.1 les viands et les volailles
- 7.2 les poissons et les crustacés

8. Utiliser les herbes aromatiques et les épices

9. Réaliser les fonds et les sauces

10. Préparer le poisson; Cuisiner le poisson

11. Découvrir les desserts

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2007			
Course Title	Hygiene & Sanitation			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. FOOD MICROBIOLOGY
 - Introduction
 - Microorganism groups important in food microbiology - Viruses - Bacteria - Fungi (Yeast & Molds) - Algae - Parasites
 - Factors affecting the growth of microbes
 - Beneficial role of Microorganisms
2. FOOD CONTAMINATION AND SPOILAGE
 - Classification Of Food
 - Contamination And Cross Contamination
 - Spoilages Of Various Food With The Storing Method
3. SANITARY PROCEDURE FOLLOWED DURING FOOD HANDLING
 - Receiving
 - Storage
 - Preparation
 - Cooking
 - Holding
 - Service Of The Food
4. SAFE FOOD HANDLER
 - Personal Hygiene discussing all the standard
 - Hand Washing Procedure
 - First Aid definition, types of cuts, wounds, lacerations with reasons and precautions
5. HAZARD ANALYSIS CRITICAL CONTROL POINT

-
- Introduction to HACCP
 - History
 - Principles of HACCP
6. FOOD SAFETY STANDARDS AUTHORITY OF INDIA (FSSAI)
- Introduction to FSSAI
 - Role of FSSAI
 - FSSAI compliance
7. GARBAGE DISPOSAL
- Different Methods
 - Advantages and disadvantages
 - Municipal Laws and Swachh Abhiyan
8. CLEANING PROCEDURES FOR HOSPITALITY PREMISES & EQUIPMENT
- General guidelines for cleaning equipment
 - Cleaning and sanitising
 - Development and implementation of efficient cleaning programmes
 - Cleaning procedures in food preparation & service areas
 - Cleaning of premises and surroundings

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC2008			
Course Title	Basic Accountancy			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION TO ACCOUNTING
 - Meaning and Definition
 - Types and Classification
 - Principles of accounting
 - Systems of accounting
 - Generally Accepted Accounting Principles (GAAP)
2. PRIMARY BOOKS (JOURNAL)
 - Meaning and Definition
 - Format of Journal
 - Rules of Debit and Credit
 - Opening entry, Simple and Compound entries
3. SECONDARY BOOK (LEDGER)
 - Meaning and Uses
 - Formats
 - Posting
4. SUBSIDIARY BOOKS
 - Need and Use
 - Classification
 - Purchase Book
 - Sales Book
 - Purchase Returns

-
- Sales Returns
 - Journal Proper

5. CASH BOOK

- Meaning
- Advantages
- Simple, Double and Three Column
- Petty Cash Book with Imprest System (simple and tabular forms)

6. BANK RECONCILIATION STATEMENT

- Meaning
- Reasons for difference in Pass Book and Cash Book Balances
- Preparation of Bank Reconciliation Statement

7. TRIAL BALANCE

- Meaning
- Methods
- Advantages
- Limitations

8. FINAL ACCOUNTS

- Meaning
- Procedure for preparation of Final Accounts
- Difference between Trading Accounts, Profit & Loss Accounts and Balance Sheet
- Adjustments (Only four)
 - Closing Stock
 - Pre-paid Expenses
 - Outstanding Expenses
 - Depreciation

9. CAPITAL AND REVENUE EXPENDITURE

- Meaning
- Definition of Capital and Revenue Expenditure

Text / Reference Books:

CO-PO Mapping:

Detailed Syllabus BA INTERNATIONAL CULINARY ARTS Semester-3

SEMESTER-3							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC3001	Indian Gastronomy	2	0	0	2
2		XIC3002	Bakery & Pâtisserie – III	2	0	0	2
3		XIC3003	Food & Beverage Service – II	2	0	0	2
4		XIC3004	Environment, Health & Food Safety	2	0	0	2
5		XIC3005	Principles & Practices of Management	2	0	0	2
6		XIC3006	Sales and Marketing Management	2	0	0	2
7		XIC3007	Hotel Law	2	0	0	2
8		XIC3008	Business Communication	2	0	0	2
PRACTICAL							
1		XIC3101	Indian Gastronomy Lab	0	0	6	6
2		XIC3102	Bakery & Pâtisserie – III Lab	0	0	6	6
3		XIC3103	Food & Beverage Service – II Lab	0	0	2	2
TOTAL				16	0	14	30

Course Code	XIC3001			
Course Title	Indian Gastronomy			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Introduction to different Indian regions, the specialty, geographical influence, cultural and religious influence, popular regional cuisine, Philosophy of Indian cooking, influence of the invaders and travellers on Indian cuisine, regional and religious influence on Indian cuisine.

Course Outcome:

- CO1 Students will be able to gain knowledge about Indian food culture
- CO2 Students will have insight on characteristics of Indian Cuisine and food commodities
- CO3 Students will acquire knowledge to cook Indian food using appropriate cooking methods
- CO4 Students will have understanding about speciality cuisines, staple diets, festival and signature dishes of different regions

Course Content:

1. METHODS OF INDIAN COOKING
 - Cooking in different regions
 - Dum cooking
 - Tandoor cooking
 - Basic techniques of Indian cooking
2. UNDERSTANDING PREPARATIONS OF MASALAS, PASTES AND GRAVIES IN INDIAN KITCHEN
 - Basic gravies in different region
 - Masala and paste
 - Thickening agent in Indian cuisine
 - Specialty regional gravies and pastes
 - Makhni Gravy
 - Green Gravy
 - White Gravy
 - Lababdar Gravy
 - Kadhai Gravy
 - Achari Gravy
 - Malai Kofta Gravy
 - Yakhni Gravy
 - Yellow Gravy
 - Korma Gravy
3. INDIAN BREAKFAST
 - Fundamentals of breakfast cooking in a professional Indian kitchen and cooking methods
 - Classification of breakfast dishes based on their characteristics
 - Classic Recipes of regional Indian breakfast
4. RICE COOKING

-
- Basic rice preparation methods
 - Common rice preparations of India in different regions
5. REGIONAL INDIAN CUISINE
 - Cuisines of different states, regions and communities - Andhra Pradesh, Bengal, Goa, Gujarat, Hyderabad, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan and Tamil Nadu
 - Specialty Cuisine for festivals and special occasions
 - Cuisines from different cultures - Parsi, Chettinad, Bohoras, Awadha, Malabari, Lucknow
 6. CUISINES OF NORTH INDIA
 - Various cooking methods used in different North Indian regions
 - Indian cuisines of Northern region – Kashmir, Mugalai, Punjab, Rajasthan
 7. CUISINES OF SOUTH INDIA
 - Terminology used in South Indian cooking
 - Factors influencing the regional cuisine of South India
 - Indian cuisines of Southern region – Tamil Nadu, Kerala, Andhra Pradesh
 8. CUISINES OF EASTERN INDIA
 - Speciality cuisines, staple diets, festival and signature dishes
 - Cuisines of Bengal
 - Cuisines of Seven Sister states (Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland & Tripura)
 9. CUISINES OF WESTERN INDIA
 - Various cooking methods and techniques used
 - Cuisines of Gujarat, Maharashtra, Goa
 10. CUISINES OF CENTRAL INDIA
 - Various cooking methods and techniques used
 - Cuisines of Madhya Pradesh, Chhattisgarh, Uttar Pradesh / Bihar

Text / Reference Books:

1. Food Production Operations: Parvinder S Bali, Oxford University Press
2. Larder Chef By M J Leto & W K H Bode Publisher: Butterworth- Heinemann
3. Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
4. Practical Cookery By Kinton & Cessarani
5. Practical Professional Cookery By Kauffman & Cracknell
6. Theory of Catering By Kinton & Cessarani
7. Theory of Cookery By K Arora, Publisher: Frank Brothers

CO-PO Mapping:

Course Code	XIC3101			
Course Title	Indian Gastronomy Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

The aim is to familiarize the student to kitchen operations and skills required to work in a professional Indian kitchen

Course Outcome:

- CO1 Students will have hands on experience of cooking of Various Indian Cuisines
- CO2 Students will also focus on cooking and getting expertise in different Gravies used in Indian Cooking
- CO3 Apart from Regional cooking of various dishes, Students will be able to get knowhow of different Indian Breakfast items

Suggestive List of Experiments:

1. Preparation of different Pastes and Gravies
2. Preparation of Indian Breakfast items
3. Different Indian Rice preparations
4. Preparation of Tandoor Items – Breads & Kebabs
5. Preparation of Menus from different Indian regions / States
6. Preparation of festival and signature dishes of different regions
7. Theme based dining

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3002			
Course Title	Bakery &Pâtisserie – III			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. ICINGS & TOPPINGS
 - Varieties of icings
 - Using of Icings
 - Difference between Icings & Toppings
 - Recipes
2. FROZEN DESSERTS
 - Types and classification of Frozen desserts
 - Ice-creams – Definitions
 - Methods of preparation
 - Additives and preservatives used in Ice-cream manufacture
3. MERINGUES
 - Making of Meringues
 - Factors affecting the stability
 - Cooking Meringues
 - Types of Meringues
 - Uses of Meringues
4. CHOCOLATE CONFECTIONERY
 - History
 - Sources
 - Manufacture & Processing of Chocolate
 - Types of chocolate
 - Tempering of chocolate
 - Cocoa butter, white chocolate and its applications

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3102			
Course Title	Bakery &Pâtisserie – III Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	6	6
Total Contact Hours	72			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

1. BREAD ITEMS
 - Preparation of various types of Breads & Rolls
 - International Breads
 - Buffet desserts
 - Modern Plating Styles
2. ICINGS, TOPPINGS, MERINGUES
 - Preparation of various Icings & Toppings
 - Preparation of Meringue
 - Applications
3. FROZEN DESSERTS
 - Preparation of various Frozen Desserts
 - Ice Cream preparation
4. CHOCOLATE CONFECTIONERY
 - Preparation of basic chocolate items
 - Usage of chocolate in confectionery

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3003			
Course Title	Food & Beverage Service – II			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. ALCOHOLIC BEVERAGES

- Introduction and definition
- Production of Alcohol
- Fermentation process
- Distillation process
- Classification with examples

2. BEER

- Classification
- Production of Beer
- Service
- Storage
- Brands

3. SPIRITS

- | | |
|---|--|
| <ul style="list-style-type: none"> • Introduction & Definition • Production of Spirit • Pot-still method • Patent still method • Production of • Whisky • Rum • Gin | <ul style="list-style-type: none"> • Brandy • Vodka • Tequilla • Different Proof Spirits • American Proof • British Proof (Sikes scale) • Gay Lussac (OIML Scale) |
|---|--|

4. APERITIFS

-
- Introduction and Definition
 - Types of Aperitifs
 - Vermouth (Definition, Types & Brand names)
 - Bitters (Definition, Types & Brand names)
5. LIQUEURS
- Definition & History
 - Production of Liqueurs
 - Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel)
 - Popular Liqueurs (Name, colour, predominant flavour & country of origin)
6. COCKTAILS
- Classification
 - Rules of making cocktails
 - Recipe of 20 classical cocktails
7. PLANNING & OPERATING VARIOUS F&B OUTLET
- Physical layout of functional and ancillary areas
 - Objective of a good layout
 - Steps in planning
 - Factors to be considered while planning
 - Calculating space requirement
 - Various set ups for seating
 - Planning staff requirement
 - Menu planning
 - Constraints of menu planning
 - Selecting and planning of heavy duty and light equipment
 - Requirement of quantities of equipment required like crockery, Glassware, Cutlery - steel or silver etc.
 - Suppliers & manufacturers
 - Approximate cost
 - Planning Décor, furnishing, fixture, etc.
8. FUNCTION CATERING
- A. BANQUETS
- History
 - Types
 - Organisation of Banquet department
 - Duties & responsibilities
 - Sales
 - Booking procedure
 - Banquet menus
- B. BANQUET PROTOCOL
- Space Area requirement
 - Table plans/arrangement
 - Misc-en-place
 - Service
 - Toast & Toast procedures

C. INFORMAL BANQUET

- Réception
- Cocktail parties
- Convention
- Seminar
- Exhibition
- Fashion shows

D. BUFFETS

- Introduction
- Factors to plan buffets
- Area requirement
- Planning and organisation
- Sequence of food
- Menu planning
- Types of Buffet
- Display
- Sit down
- Fork, Finger, Cold Buffet
- Breakfast Buffets
- Equipment
- Supplies
- Check list

9. GUERIDON SERVICE

- History of guéridon
- Definition
- General consideration of operations
- Advantages & Disadvantages
- Types of trolleys
- Factor to create impulse, Buying – Trolley, open kitchen
- Guéridon equipment
- Guéridon ingredients

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3103			
Course Title	Food & Beverage Service – II Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:f

Course Outcome:

Suggestive List of Experiments:

1. Service of different types of beer
2. Service of Spirits
 - Service styles – neat/on-the-rocks/with appropriate mixers
 - Service of Whisky
 - Service of Vodka
 - Service of Rum
 - Service of Gin
 - Service of Brandy
 - Service of Tequila
3. Service Of Aperitifs
 - Service of Bitters
 - Service of Vermouths
4. Service Of Liqueurs
 - Service styles – neat/on-the-rocks/with cream/en frappe
 - Service from the Bar
 - Service from Liqueur Trolley
5. Dispense Bar – Organizing Mise-En-Place
 - Wine service equipment
 - Beer service equipment
 - Cocktail bar equipment
 - Liqueur / Wine Trolley
 - Bar stock - alcoholic & non-alcoholic beverages
 - Bar accompaniments & garnishes
 - Bar accessories & disposables

6. Gueridon Service

- Organizing Mise-en-place for Gueridon Service
- Dishes involving work on the Gueridon
 - Crepe suzette
 - Banana au Rhum
 - Peach Flambe
 - Rum Omelette
 - Steak Diane
 - Pepper Steak

7. Function Catering – Buffets

- Planning & organizing various types of Buffet

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3004			
Course Title	Environment, Health & Food Safety			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. HAZARDS TO FOOD SAFETY

- Changing trends in food consumption & choices
- Hazards to food safety, food borne hazards (Physical, Chemical & Biological)
- Define Food borne illness, and classification of borne illness
- Microorganisms
- What Microorganisms need for growth
- Potentially hazardous foods, ready to eat foods
- Main Food borne illness caused by bacteria, viruses & parasites
- Food borne illness caused by chemicals

2. FACTORS THAT AFFECT FOOD BORNE ILLNESS

- Types of Allergens
- Time and temperature abuse
- How and when to measure food temperatures
- Holding foods-Hot holding, cold holding, reheating, and cooling
- The importance of hand washing & good personal hygiene, personal habits
- Contamination Vs cross contamination

3. FOLLOWING FOOD PRODUCT FLOW

- Strategies in determining the food quality
- Measuring temperature at receiving & storage
- Following the flow of food.
- Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits
- Proper storage of foods-refrigerator storage, freezer storage & dry storage
- Storage condition
- Thawing frozen foods

-
4. MANAGING FOOD SAFETY WITH HACCP
 - The HACCP system
 - Need for implementing HACCP
 - Seven Principles of HACCP system
 5. CLEANING & SANITIZING OPERATIONS
 - Principles of cleaning & sanitizing
 - Factors effecting cleaning efficiency
 - Sanitizing principles & sanitizers
 - Dishwashing methods
 - Manual and Automatic Dish washing
 6. ENVIRONMENTAL SANITATION & MAINTENANCE
 - Condition of premises, building (Floor, walls & Ceilings)
 - Waste management
 - Pest control
 - Integrated Pest Management (IPM)
 7. ACCIDENT PREVENTION & CRISIS MANAGEMENT
 - Safety in food establishments
 - Common types of injuries and first aid
 - Self-inspection safety checks
 8. FOOD SAFETY REGULATIONS
 - Food safety & standards act
 - Food safety & standards
 - Different Food Safety Rules—FASSAI, ISO, etc.
 9. FOOD ADULTERATION
 - Types of Adulteration
 - How to prevent Adulteration
 - Type of Additives used in Food
 - What are the impact of Additives to Human Body

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3005			
Course Title	Principles & Practices of Management			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION

- Management defined
- Levels of management
- Managerial skills
- Managerial role
- External & Internal factors that affect management

2. MANAGEMENT THOUGHT: A JOURNEY SINCE INCEPTION

- F.W. Taylor's Scientific Management Theory
- Henry Fayol's Management Theory
- Modern Day Management theory in brief

3. PLANNING & DECISION MAKING

A Planning

- Definition
- Nature & Importance of Planning, advantages & disadvantages
- Types of plans – objectives, strategies, policies, procedures, methods, rules, programs & budgets
- Steps in planning

B Decision-making

- Types of decisions
- Decision making process

4. ORGANIZING

-
- Definition
 - Nature & importance of organizing
 - Principles of organizing
 - Types - Formal & Informal, Centralized / Decentralized, Line & Staff
 - Delegation and Departmentalization
 - Authority & Responsibility, Span of control
5. LEADERSHIP
- Definition
 - Different styles of leadership
 - Role of a leader
6. MOTIVATION
- Definition
 - Benefits of motivated staff
 - Theories of Motivation –
 - Maslow's theory of need hierarchy
 - McGregor's theory 'X' and theory 'Y'
7. COMMUNICATION
- Definition, nature, process of communication
 - Types of communication7.2.1 Upward / Downward
 - Verbal / Nonverbal
 - Formal / Informal
 - Barriers to communication
 - Making communication effective
8. COORDINATION
- Definition
 - Importance of Coordination among different departments of a hotel
9. CONTROLLING
- Definition
 - Process of controlling
 - Importance
 - Areas of control

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3006			
Course Title	Sales and Marketing Management			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION TO HOSPITALITY SALES AND MARKETING
 - Today's Hospitality Trends - Globalization, Consolidation, Product Segmentation, Expansion of Legalized, Gambling, Distribution Methods, Computers, Media Planning, Environmental Awareness, Guest Preferences, and Relationship Marketing.
 - Marketing and Sales - Marketing vs/Sales, The Marketing Mix
 - Management's Role in Marketing & Sales -The General Manager, The Director of marketing, The Director of Sales
 - The Importance of Sales - Sales a Career, the Challenges of Hospitality Sales
2. MARKETING
 - Basic concepts - needs, wants, demand, exchange
 - Transaction, value and satisfaction in hospitality industry
 - Marketing process - marketing philosophies
 - Difference between marketing and selling
 - Related application of concept in hotel service industry
 - Features of hospitality marketing
 - Customer expectation from hospitality services
3. THE ROLE OF MARKETING ORGANISATIONS
 - Organising for marketing
 - Evolution of marketing organisation
 - Principles of organisational design & marketing organisation structures
 - Organisational problems
 - Planning & control of marketing operations
 - Problems of marketing planning , sales forecasting - a planning tool

-
- Control of marketing operations
4. MARKETING ENVIRONMENT
 - As basis for needs and trend analysis and marketing effectiveness
 - SWOT Analysis for hospitality industry of micro and macro environment
 5. MARKETING RESEARCH
 - Marketing research: meaning & scope
 - Contributions & limitations of marketing research
 - Profile of marketing research in india
 - Marketing research procedure
 - Types & techniques of marketing research
 - Marketing research organisation
 6. PRODUCT
 - Defining the hospitality product
 - Difference between goods and services product
 - Levels of product - generic, expected, augmented, potential
 - Tangible and intangible products
 - Accommodation
 - Food and beverage
 - Value added products
 - Recreation and health
 - Car rental service
 - Product planning & process
 - Product life cycle strategies
 7. PRICING
 - Meaning & role of pricing
 - Factors governing pricing
 - Pricing strategies
 - Public policy in relation to pricing in India
 8. PRODUCT - MARKET INTEGRATION - PRODUCT & BRAND STRATEGIES
 - Product-market integration
 - Product positioning
 - Diversification
 - Product-line simplification
 - Planned obsolescence
 - Branding
 - Packaging
 9. PERSONAL SELLING
 - Personal selling : meaning & importance
 - Status of personal selling in india
 - The selling job: nature & methods
 - Management of sales force
 10. ADVERTISING

-
- Meaning & role of advertising
 - Profile of advertising in India
 - Management of advertising

11. INTERNAL SALES

- Role of employees in internal sales
- Reservation Department - Electronic and Telephone Sales
- Selling techniques
 - Upselling
 - Suggestive selling
 - Cross selling
 - Sales promotion tools
 - Special Promotion
 - Merchandising

12. BANQUET AND MEETING ROOM SALES

1. Banquet/ Catering Sales
 - Developing leads
 - Selling to clients
 - Planning the function
 - Follow up
2. Meeting Room Sales
 - Components of sales package
 - Types of set ups and facilities
 - Booking meeting rooms

13. RESTAURANT AND LOUNGE SALES

- Position Restaurants and Lounges -Positioning Research
- Merchandising Food & Beverages -Creating Menus that sell, Other F&B Merchandising Methods.
- Promoting Restaurants and Lounge -Types of Promotions, Planning Effective Promotions.
- Building Repeat Business - The Importance of Employees, Guest Follow Up.
- Other Food Service, Limited Service Operation - Room Service, Limited Service Operation

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3007			
Course Title	Hotel Law			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. INTRODUCTION
 - Law & Society
 - Classification of Laws
 - Important points for management
 - Mercantile -and Industrial Law
 - Civil and Criminal Law
 - Constitutional Law
 - Taxation Law
2. THE INDIAN CONTRACT ACT, 1872
 - Definition of Contract and essential elements of a contract
 - Valid, void and voidable contracts
 - Free Consent and Consideration
 - Performance and Discharge of Contract
 - Breach of contract and remedies for breach of contract
3. THE SALES OF GOOD ACTS, 1932
 - Meaning of contract of Sale
 - Difference between sale and agreement to sell
 - Rights and duties of seller and buyer
 - Unpaid seller
4. THE PARTNERSHIP ACT, 1932
 - Nature of partnership
 - Rights and duties of partner

5. THE COMPANIES ACT, 1956

- Essential features of company
- Legal aspects of corporate social responsibility

6. INDUSTRIAL LAW

- List of Various Acts Dealing With Industrial Law
- Shops & Establishment Act Dealing With Hotels & Catering Establishments
- Factories Act 1948
- Industrial Dispute Act 1947
- Payment of Wages Act 1936
- Minimum Wages Act 1948
- Provident Fund Act 1952
- Gratuity Act 1972
- Bonus Act 1965
- Trade Union Act 1926
- Disciplinary Action

7. FOOD LEGISLATIONS

7.1. The Prevention of Food Adulteration Act, 1954

- Public Analysts and Food Inspectors
- Sealing, Fastening and Dispatch of Samples
- Colouring Matter
- Packing and Labeling of Food
- Prohibition and Regulations of Sales
- Preservatives
- Anti-Oxidants, Emulsifying and Stabilizing and Anticaking
- Agents

7.2. The Food Safety And Standards Act, 2006

- Food Safety and Standards Authority of India
- General Principles of Food Safety
- General Provisions as to Articles of Food
- Provisions Relating to Import
- Special Responsibilities as to Food Safety
- Offences and Penalties

7.3. The Consumer Protection Act, 1986.

- Who is consumer?
- Consumer complaint
- Remedies for deficiency in services
- Credit Card Laws
- Catering Contracts
- No Smoking Laws
- Restriction in playing recorded music in guestrooms/ public areas

8. THE SEXUAL HARASSMENT OF WOMEN AT WORKPLACE

- Prevention, Prohibition and Redressal Act, 2013.
- Acts constituting Sexual Harassment.
- Internal and Local Complaints Committee

-
- Complaint and inquiry into complaint
 - Duties of employer

9. LICENSES AND PERMITS

- Licenses and permits required for running Star category of hotels (3 star and above) only ten important licenses to be taken
- Procedure for applying and renewal of licenses and permits
- Provisions for suspension and cancellation of licenses
- By laws for operating Permit Rooms and Bar

10. PUBLIC HEALTH AND SAFETY REQUIREMENTS

- Building Codes
- Water Supplies
- Sewage System and Drainage
- Contagious Diseases
- Swimming Pool
- Guest elevator

11. FIRE SAFETY LAWS

- State and Local Fire Legislation

12. TAXES

- State and Local Taxes: General
- Sales Taxes, Luxury Tax
- Hotel Room Occupancy Taxes
- State Liquor Taxes

13. UNDERSTANDING FRANCHISING

- What is franchising?
- The Franchise Contract
- Trade Regulations
- Hotel Management Contract

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC3008			
Course Title	Business Communication			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

1. LISTENING SKILLS
 - 1.1 Meaning of listening v/s hearing
 - 1.2 Types of Listening (theory / definition)
 - 1.3 Tips for Effective Listening
 - 1.4 Traits of good listening
 - 1.5 Listening to Talks and Presentations
2. ORAL COMMUNICATION SKILLS
 - 2.1 Meaning and usage of:
 - Kinesics
 - Chronemics
 - Proxemics
 - Paralinguistics
 - 2.2 Group Discussions
 - 2.3 Interview Techniques
 - 2.4 Speech and Presentations
 - Pronunciation, stress, accent
 - Important of speech in hotels
 - Common phonetic difficulties
 - Connective drills exercises
 - Introduction to frequently used foreign sounds

3. READING

3.1 Book reading and discussion

3.2 Exploring journals / literature in the digital / electronic media

4. WRITING

4.1 Letters (Applying for a job with resume, Letter of quotation and order)

4.2 Writing a synoptic summary, case study, report writing, memo, notice, circular, agenda, minutes.

4.3 Writing emails and etiquette

4.4 Note making, writing a log book

4.5 Travelogue and Restaurant Reviews

4.6 Print – creative article writing, advertisement and promotions by means of posters, pamphlets, tent cards etc.

5. TRENDING HOSPITALITY COMMUNICATION

5.1 Formal Conversation

5.2 Telephone etiquette

5.3 Hotel Phraseology

5.4 Using charts and diagrams

Text / Reference Books:

CO-PO Mapping:

Detail Syllabus BA INTERNATIONAL CULINARY ARTS Semester-4

SEMESTER-4							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
SESSIONALINDUSTRIAL TRAINING							
1		XIC4001	Internship in the Hospitality Industry (22 Weeks, 48 Hours/Week)	0	0	0	22
			Industrial Training Log Book & Training Certificate	0	0	0	2
			Industrial Training Report	0	0	0	3
			Industrial Training Project Presentation & Viva	0	0	0	3
TOTAL							30

The Internship or Industrial Training enables students to relate the knowledge and skills acquired in the classroom with systems, standards and practices prevalent in the Industry. It provides an opportunity to the students to acquire real-time hands on experience and observe the trends in the industry.

Duration of Internship: Twenty Two Weeks

In this semester the student shall be sent for Internship, where they would ideally work in kitchen sections as mentioned below:

- Butchery
- Garde Manger
- Indian Kitchen
- Continental Cookery
- Oriental Kitchen
- Bakery & Patisserie
- Banquet Kitchen
- Speciality Restaurant Kitchen

The Industrial Training needs to be undertaken in hotels which are of the level of Five Star and above category.

Industrial Training will require an input of 102 working days i.e. (22 weeks x 06 days = 132 days).

Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial

Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.

During the internship period, the student shall maintain a logbook on daily basis.

In addition, they would also maintain a monthly record of feedback provided by the HR /Training Head of the concerned hotel.

At the end of the industrial training the student shall submit a training report along with the logbook maintained and performance appraisals from each department trained.

Detail Syllabus BA INTERNATIONAL CULINARY ARTS Semester-5

SEMESTER-5							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC5001	Advanced Techniques of Bakery & Pâtisserie	2	0	0	2
2		XIC5002	Food and Wine Pairing	2	0	0	2
3		XIC5003	Techniques of Pan Asian Cuisine	2	0	0	2
4		XIC5004	Contemporary European Cookery	2	0	0	2
5		XIC5005	Facility Planning in the Hospitality Industry	2	0	0	2
6		XIC5006	Entrepreneurship	2	0	0	2
7		XIC5007	Human Resource Management	2	0	0	2
8		XIC5008	Theme Dining / Food Festival	0	0	0	2
PRACTICAL							
1		XIC5101	Advanced Techniques of Bakery & Pâtisserie Lab	0	0	6	6
2		XIC5102	Food and Wine Pairing Lab	0	0	2	2
3		XIC5103	Techniques of Pan Asian Cuisine Lab	0	0	2	2
4		XIC5104	Contemporary European Cookery Lab	0	0	2	2
TOTAL				14	0	12	28

Course Code	XIC5001			
Course Title	Advanced Techniques of Bakery & Pâtisserie			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

1. To acquaint the students with the importance and objectives of Advance Bakery & Patisserie
2. To highlight the importance of proper techniques
3. To describe the concept of measurements and processes
4. To keep the students abreast with the terms like pastillage, fondue, fudge etc.

Course Outcome:

CO1: To acquaint// familiarize the learners with Advance Bakery & Patisserie

CO2: To invoke curiosity regarding proper techniques

CO3: To apply concepts in handling practical situations.

CO4: To develop necessary skill sets for applications of various machinery.

Course Content:

1) MERINGUES

(a) Making of Meringues

(b) Factors affecting the Stability

(c) Cooking Meringues

(d) Types of Meringues

(e) Uses of Meringues

2) DESSERT SYRUPS , SAUCES & GLAZES

(a) Varieties of syrups

(b) Dessert Sauces & usage

(c) Types of Glazes used in pastry

3) ASSEMBLING & DECORATING CAKES

(i) CAKE MIXING & BAKING

Different cake making methods

Cake formula balance

Cake Faults & remedies

(ii) SPECIALITYCAKES , SPONGES & CAKE BASES

Genoise, Angel food cake, chiffon sponge, sacher sponge, etc.

Joconde sponge, Ribbon sponge, ladyfinger sponge, etc.

Baked Meringue Discs, pastries (Choux, Short crust, Puff, etc.)

4) CHOCOLATE CONFECTIONERY

(i) Production and processing of chocolate

(ii) Types

(iii) Tempering of Chocolate-Procedures, temperatures

(iv) Molding of chocolate

(v) Chocolate confections

5) ART OF DESSERT PRESENTATION

Essentials of plate presentation

Garnishes for dessert presentation-tulip paste, chocolate stencils, nougat garnishes.

Sauce pouring techniques

Buffet presentations

Modern trends in presentation- portioning, usage of contemporary plates, technology

Text / Reference Books:

Bakery and Patisserie Production- P.S. Bali

Basic Baking- S.C. Dubey

Textbook of bakery and confectionery- Yogambal Ashokkumar

Understanding Baking- Joseph Amendola Nicole Rees

CO-PO Mapping:

	Programme Outcomes (PO)					
	PO1	PO2	PO3	PO4	PO5	PO6
CO1	3	3		3	2	
CO2			3			1
CO3	2		1		3	3
CO4	1			2		

Course Code	XIC5101			
Course Title	Advanced Techniques of Bakery & Pâtisserie Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	3	3
Total Contact Hours	36			
Pre-requisites	None			

Learning Objective:

1. To acquaint the students with the importance and objectives of Advance Bakery & Patisserie
2. To highlight the importance of proper techniques
3. To describe the concept of measurements and processes
4. To keep the students abreast with the terms like pastilage, fondue, fudge etc.

Course Outcome:

CO1: To acquaint// familiarize the learners with Advance Bakery & Patisserie

CO2: To invoke curiosity regarding proper techniques

CO3: To apply concepts in handling practical situations.

CO4: To develop necessary skill sets for applications of various machinery.

Suggestive List of Experiments:

1 Brioche

Baba au Rhum

2 Soft Rolls

Chocolate Parfait

3 French Bread

Tarte Tartin

Garlic Rolls

Crêpe Suzette

Harlequin Bread

Chocolate Cream Puff

Foccacia

Crème Brûlée

Vienna Rolls

Mousse Au Chocolat

Bread Sticks

Souffle Milanaise

Brown Bread

Pâte Des Pommes

Clover Leaf Rolls

Savarin des fruits

Whole Wheat Bread

Charlotte Royal

Herb & Potato Loaf

Doughnuts

Milk Bread

Gateaux des Peache

Ciabatta

Chocolate Brownie

Buffet desserts

Modern Plating Styles

CO-PO Mapping:

	Programme Outcomes (PO)					
	PO1	PO2	PO3	PO4	PO5	PO6
CO1	3	3		3	2	
CO2			3			1
CO3	2		1		3	3
CO4	1			2		

Course Code	XIC5002			
Course Title	WINES AND FOOD & WINE PARING			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective: After completion of this module, the student will be able to:

- Define and differentiate between various types of wines around the world.
- Know the manufacturing process of old world and new world wines.
- Explore the intricacies of storage and upkeep of wines.
- Understand exciting world of food and wine pairing & possible combinations.
- Research and develop more into wine pairing with value added concepts.

Course Outcome:

XIC 3003.1	Define and Restate various types of wines around the world with gaining insight into the manufacturing, styles, storage and service of wine
XIC 3003.2	Develop & interpret the concepts of food and wine paring and compile various combinations to carry out carry out effective service

COURSE CONTENT:

1. WINES

- Definition & History
- Classification with examples : Table/Still/Natural, Sparkling, Fortified, Aromatized

-
- Production of each classification
 - Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names)
 - a. France
 - b. Germany
 - c. Italy
 - d. Spain
 - e. Portugal
 - New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names)
 - a. USA
 - b. Australia
 - c. India
 - d. Chile
 - e. South Africa
 - f. New Zealand
 - Storage of wines.
 - Grape fault and wine fault.
 - Wine terminology (English & French)

2. Food & Wine Harmony

- Introduction
 - a. What is Body?
 - b. Wine Weight Clues
 - c. How to Determine Weight in Food
 - d. It's All About Balance
- Components and Interactions
 - a. The Five Tastes
 - b. Interactions

-
- c. Hard and Soft Components
 - d. More on Balance
 - e. How Food Affects Wine
 - A World of Pairing Strategies
 - a. Aromas and Flavours
 - b. Pairing Power
 - c. Herbs and Spices
 - d. Pair by Region
 - e. Fusion
 - f. Texture
 - g. Occasion, Effort and Price
 - h. Season
 - Food-Friendly Wines and Wine-Friendly Foods
 - a. Wines and Foods that Play Nice—and a Few that Don't
 - b. Food-Friendly Wines
 - c. Making Foods Wine-Friendly
 - d. Pairing Perils
 - e. The Cheese Plate
 - Tasting: Wine and Food Components: Learn how components interact and identify your favourite combinations as you taste five wines with seven types of food.
 - a. Matching wines with international menu
 - b. Matching wines with Indian menus

Text / Reference Books:

- **Wine Club: A Monthly Guide to Swirling, Sipping, and Pairing by Maureen Petrosky.**
- **Holiday Wine and Food Pairing Guide: Easy Wine and Food Pairing to make all of your celebrations fun and delicious by Anna Sofia Cooper.**
- **Easy Food and Wine Pairing Ideas : Here's an Easy Guide with Great Tips for Food and Wine Pairing by Reggie Daigneault.**

CO-PO Mapping:

[illegible]

Course Code	XIC5102			
Course Title	FOOD & WINE PARING LAB			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective: After completion of this module, the student will be able to:

- Define and differentiate between various types of wines around the world.
- Know the manufacturing process of old world and new world wines.
- Explore the intricacies of storage and upkeep of wines.
- Understand exciting world of food and wine pairing and to explore and identify possible combinations
- Research and develop more into wine pairing with value added concepts

Course Outcome:

XIC 5102.1	Restate various types of wines bottle size, and wine label for proper service of wine
XIC 5102.2	Develop the intricacies of wine service
XIC 5102.3	Interpret the combinations of food and wine paring for guest satisfaction.

COURSE CONTENT:

- 1. READING WINE LABEL AND APPLICATION OF WINES**
- 2. SERVICE OF WINE : Table/Still/Natural, Sparkling, Fortified, Aromatized**
- 3. Pairing Aromatic and Sweet Wines : Riesling**
 - Prosciutto and Egg Pizza with Washington State Riesling
 - Drunken Noodles with German Riesling
- 4. Pairing Light Bodied White Wine : Pinot Gris**
 - Lamb Kebabs and Apricot Chutney
 - Spaghetti with Lemon, Chile, and Spinach
- 5. Pairing Light to Medium Bodied White Wine : Sauvignon Blanc**
 - Tomatillo and Chicken Stew
 - Spring Panzanella
 - Whole Roasted Fish
- 6. Pairing Full Bodied White Wine : Chardonnay**
 - Asparagus and Bok Choy Frittata
 - Crab Cakes and Horseradish Cream
 - Squid in Tamarind Brown Butter and Green Mango
- 7. Pairing Light Bodied Reds : Pinot Noir**
 - Wild Mushroom Burrata Bruschetta
 - Leek and Pecorino Pizzas
 - Grilled Quail with Goji Berries and Pine Nuts
- 8. Pairing Medium Bodied Reds : Merlot**
 - Chicken with Port and Figs
 - Merlot Braised Lamb Shoulder with Lemon
 - Caesar Salad with Meatballs
- 9. Pairing Full Bodied Reds : Cabernet Sauvignon**

[illegible]

[illegible]

Course Code	XIC5003			
Course Title	Techniques of Pan Asian Cuisine			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective: After completion of this module, the student will be able to:

- Define and differentiate between various cuisines of Asia
- Know the objectives and importance of pan Asian Cuisine
- Explore the different cooking techniques
- Understand the fundamentals of Pan Asian Cuisine

Course Outcome:

- To develop knowledge of cuts and cooking techniques.
- To develop knowledge about the cuisine region wise

Course Content:

1: Introduction to Pan-Asian Cuisine

- Overview of Pan-Asian Cuisine
- Definition and characteristics
- Cultural significance and influences
- Introduction to Key Ingredients

2 : Fundamental Cooking Techniques

- History and origins
- Equipment
- Common dishes across Asia

3: Techniques in Chinese Cuisine

- Braising and Red Cooking
- Introduction to slow cooking methods

-
- Differences between braising and red cooking
 - Common dishes and their preparation

4: Techniques in Japanese Cuisine

- Sushi and Sashimi Preparation
- History and types of sushi
- Techniques for preparing sushi rice and slicing fish
- Rolling and presenting sushi
- Grilling (Yakitori and Teriyaki)
- Techniques for marinating and grilling meats
- Equipment (grill, skewers)

5: Techniques in Korean Cuisine

- Fermentation
- Cultural importance and health benefits
- Fermentation process for kimchi and other fermented foods
- Grilling (Bulgogi and Galbi)
- Marinating techniques
- Grilling methods for Korean BBQ

6: Techniques in Thai Cuisine

- Curry Preparation
- History and types of Thai curries
- Techniques for making curry paste from scratch
- Cooking methods for different curries
- popular Thai Dishes and flavour balancing
- Common ingredients and preparation methods

7: Techniques in Vietnamese Cuisine

- Pho Preparation
- History and regional variations
- Techniques for making broth and preparing ingredients
- Spring Roll Rolling
- Types of spring rolls (fresh and fried)
- Techniques for rolling and wrapping

8: Techniques in Malaysian and Indonesian Cuisine

- Nasi Lemak and Rendang Preparation
- History and cultural significance
- Techniques for making coconut rice and slow-cooking beef rendang
- Satay Grilling
- Marinating and grilling techniques
- Preparing accompanying sauces (peanut sauce)

Text / Reference Books:

CO-PO Mapping:

[illegible]

Course Code	XIC5103			
Course Title	Techniques of Pan Asian Cuisine Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

After completion of this module, the student will be able to:

- **Define and differentiate between various cuisines of Asia**
- **Know the objectives and importance of pan Asian Cuisine**
- **Explore the different cooking techniques**
- **Understand the fundamentals of Pan Asian Cuisine**

Course Outcome:

- 1. Introduction to Pan Asian Cuisine**
 - knife skills
 - cooking methods
- 2. Thai Cuisine**
 - course wise menu with recipes
- 3. Chinese Cuisine**
 - course wise menu with recipes
- 4. Japanese cuisine**
 - course wise menu with recipes

5. Korean cuisine

- **course wise menu with recipes**

6. Indonesian Cuisine

- **course wise menu with recipes**

7. Malaysian cuisine

- **course wise menu with recipes**

8. Vietnamese cuisine

- **course wise menu with recipes**

Text / Reference Books:

CO-PO Mapping:

[illegible]

Course Code	XIC5004			
Course Title	Contemporary European Cookery			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Introduction to different continental regions, the specialty, geographical influence and specialties dishes .Introduction to larder kitchen and its operation , specialties dishes.

To impart to the students skills, knowledge and attitudes required to plan, organize, produce and cost Of Continental cuisine in any type of food production operation (table d'hôte buffet or a la cartle).Organization and mise en place for extended meal service, buffet and banqueting.

LARDER

I. LAYOUT & EQUIPMENT

A. Introduction of Larder Work B. Definition C. Equipment found in the larder D. Layout of a typical larder with equipment and various sections

II. TERMS & LARDER CONTROL A. Common terms used in the Larder and Larder control B. Essentials of Larder Control C. Importance of Larder Control D. Devising Larder Control Systems E. Leasing with other Departments F. Yield Testing

III. DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF A. Functions of the Larder B. Hierarchy of Larder Staff C. Sections of the Larder D. Duties & Responsibilities of larder Chef Cold food presentation. Aspics and chaudfroid-sandwiches and canapés- Cold starters- Charcuterie (Terrines, galantines, pate, etc.)

IV. HAM, BACON & GAMMON

A. Cuts of Ham, Bacon & Gammon. B. Differences between Ham, Bacon & Gammon C. Processing of Ham & Bacon D. Green Bacon E. Uses of different cuts.

V. GALANTINES A. Making of galantines B. Types of Galantine C. Ballotines

VI. PATES A. Types of Pate B. Pate de foie gras C. Making of Pate D. Commercial pate and Pate Maison E. Truffle – sources, Cultivation and uses and Types of truffle.

VII. MOUSE & MOUSSELINE A. Types of mousse B. Preparation of mousse C. Preparation of mousseline D. Difference between mousse and mousseline

VIII. CHAUD FROID A. Meaning of Chaud froid B. Making of chaud froid & Precautions

B. Types of chaud froid D. Uses of chaud froid

IX. ASPIC & GELEE A. Definition of Aspic and Gelee B. Difference between the two C. Making of Aspic and Gelee D. Uses of Aspic and Gelee.

X. QUENELLES, PARFAITS, ROULADES Preparation of Quenelles, Parfaits and Roulades

XI. APPETIZERS & GARNISHES A. Classification of Appetizers B. Examples of Appetizers C. Historic importance of culinary Garnishes D. Explanation of different Garnishes

SANDWICHES A. Parts of Sandwiches B. Types of Bread C. Types of filling – classification D. Spreads and Garnishes E. Types of Sandwiches F. Making of Sandwiches G. Storing of Sandwiches

USE OF WINE AND HERBS IN COOKING A. Ideal uses of wine in cooking B. Classification of herbs C. Ideal uses of herbs in cooking

Course Outcome:

CO1 Students will be able to gain knowledge about Continental food culture

CO2 Students will have insight on characteristics of Continental Cuisine and larder.

CO3 Students will acquire knowledge to cook Continental/larder food using appropriate cooking methods

CO4 Students will have understanding about specialities of Larder .

CO5 Practical implementation and research

Course Content:

Text / Reference Books:

Text book :Thangam E. Philip MODERN COOKERY FOR TEACHING AND THE TRADE Orient

Longmans Ltd , Bombay –Calcutta- Madras- New Delhi.

K.Arora THEORY OF COOKERY.

References :Morr&Irmette Michigan state University INTRODUCTORY FOODS McMillan & Co .

Osse Hughes INTRODUCTORY FOODS The Macmillan & Co. N. York.

[illegible]

Course Code	XIC5104			
Course Title	Contemporary European Cookery Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Introduction to different continental regions, the specialty, geographical influence and specialties dishes .

Introduction to larder kitchen and its operation , specialties dishes.

To impart to the students skills, knowledge and attitudes required to plan, organize, produce and cost Of Continental cuisine in any type of food production operation (table d'hole buffet or a la cartle).Organization and mise en place Specialising in continental cuisine

Course Outcome:

CO1 Students will be able to gain practical knowledge about Continental cuisine and Larder.

CO2 Students will have insight on characteristics of Continental Cuisine and larder.

CO3 Students will acquire knowledge to cook Continental/larder food using appropriate cooking methods

CO4 Students will have understanding about specialities of Larder .

CO5 Practical implementation ,innovation and research.

Suggestive List of Experiments:

Text / Reference Books:

Text book :Thangam E. Philip MODERN COOKERY FOR TEACHING AND THE TRADE OrientLongmans Ltd , Bombay –Calcutta- Madras- New Delhi.

K.Arora THEORY OF COOKERY.

[illegible]

Course Code	XIC5005			
Course Title	Facility Planning in the Hospitality Industry			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Introduction to different continental regions, the specialty, geographical influence and specialties dishes .

To impart to the students skills, knowledge and attitudes required to plan, organize, produce and cost Of Continental cuisine in any type of food production operation

Course Outcome:

CO1:

CO2:

CO3:

CO4:

CO5:

Course Content:

INTRODUCTION: The role of facilities in the hospitality industry, cost associated with hospitality facilities, impact of facility

design on facility management,

BUILDING AND EXTERIOR FACILITIES: roof, exterior walls, windows and doors, structural frame, foundation elevators,

storm water drainage systems, utilities, landscaping and grounds.

PARKING AREAS : parking lots, structural features, layout considerations, maintenance, parking garages, accessibility

requirements for parking areas, valet parking,

LODGING PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational

criteria, budget, preliminary schedule, site design, Hotel design, guest rooms and suites, lobby, food and beverage outlets, function

areas, recreational facilities, back of the house areas.

FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas,

storage areas, kitchen, office space, sample blue print.

FACILITY SYSTEMS:

* WATER AND WASTE WATER SYSTEMS: water usage in the lodging industry

,water systems,waterquality,waterheating,swimmingpoolwatersystems,waterconservation

Maulana Abul Kalam Azad University of Technology, West Bengal

(Formerly West Bengal University of Technology)

Syllabus for Bachelor in Hotel Management & Catering Technology (HMCT)

(Applicable from the academic session 2019)

* HEATING, VENTILATION AND AIRCONDITIONING SYSTEMS: guest room hvac system types, centralized

systems, decentralized systems, guestroom HVAC maintenance, refrigeration cycle, cooling systems operations

and maintenance, factors influencing building comfort

* LIGHTING SYSTEMS: basic definitions, light sources, natural lights, artificial light, lighting system design, design

factors, lighting system maintenance, cleaning fixtures and lamps, replacing lamps, effects of maintenance on light outputs.

* SAFETY AND SECURITY SYSTEMS: safety and the hospitality industry ,fire safety, fire prevention,

fire detection, fire notification, fire suppression, fire control.

* BASIC FUELS: types, calorific value, definition, comparison, cost calculation

ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing guestroom energy costs,

reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy management

and conservation systems.

[illegible]

[illegible]

Course Code	XIC5006			
Course Title	Entrepreneurship			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

This course aims to provide students with the knowledge and skills necessary to start, manage, and grow their own business within the hotel industry. It covers the fundamental principles of entrepreneurship, business planning, financial management, and marketing strategies tailored for the hospitality sector.

Course Outcome:

1. Understand the key concepts and theories of entrepreneurship.
2. Develop a comprehensive business plan for a hotel or hospitality venture.
3. Analyze the financial aspects of starting and running a hotel business.
4. Explore marketing strategies and customer relationship management in the hospitality industry.
5. Evaluate case studies of successful and unsuccessful hotel businesses.

Course Content:

Module 1: Introduction to Entrepreneurship

- Definition and importance of entrepreneurship
- Characteristics of successful entrepreneurs
- The entrepreneurial process
- Specifics of entrepreneurship in the hotel industry

Module 2: Business Environment and Opportunity Recognition

- Environmental scanning
- Identifying and evaluating business opportunities
- SWOT analysis for hotel businesses
- Case studies of hotel start-ups

Module 3: Developing a Business Plan

-
- Importance of a business plan
 - Components of a business plan
 - Writing a business plan for a hotel start-up
 - Examples and templates

Module 4: Legal Structures and Regulations

- Legal forms of business ownership
- Licensing and permits required for hotel businesses
- Health, safety, and labor regulations
- Compliance and ethical considerations

Module 5: Marketing Strategies for Hotels

- Market research and segmentation
- Marketing mix (4 Ps) for hotel businesses
- Digital marketing and social media strategies
- Branding and positioning

Module 6: Growth Strategies and Scaling

- Strategies for business growth
- Franchising and expansion
- Internationalization of hotel businesses
- Challenges in scaling a hotel business.
- **Capstone Project and Presentations**
- Students to develop and present a comprehensive business plan for a hotel start-up
- Peer reviews and feedback
- Final course review and reflections

Text / Reference Books:

Entrepreneurship: Starting and Operating a Small Business by Steve Mariotti and Caroline Glackin

The Entrepreneurial Mindset: Strategies for Continuously Creating Opportunity in an Age of Uncertainty by Rita Gunther McGrath and Ian MacMillan

Hotel Management and Operations by Michael J. O'Fallon and Denney G. Rutherford

CO-PO Mapping:

	Programme Outcomes (PO)											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12

[illegible]

Course Code	XIC5007			
Course Title	Human Resource Management			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

1. To acquaint the students with the importance and objectives of Human Resource Management
2. To ponder upon the qualities of Personnel Managers, evolution and growth of Personnel Management
3. To highlight the importance of Human Resource policies
4. To describe the concept of Human Resource Planning
5. To keep the students abreast with the terms like Job Analysis, Job Description and Job Specification

Course Outcome:

C01: To acquaint// familiarize the learners with HRM (Human Resource Management)

C02: To invoke curiosity regarding HR concepts

C03: To apply HRM concepts in handling practical situations.

C04: To develop necessary skill sets for application of various HR issues.

C05 : To analyse the strategic issues involving ManPower development

Course Content:

1. INTRODUCTION TO HRM
 - 1.1 Introduction to Human Resource Management, definition and evolution
 - 1.2 Role, Nature & Characteristics of HR
 - 1.3 Need for HRM in the Service Industry

2. HUMAN RESOURCE PLANNING IN HOSPITALITY

2.1 Manpower Planning- Concepts, techniques and need

3. RECRUITMENT AND PLACEMENT

3.1 Sources of Recruitment - Internal & External

3.2 Selection Procedures & Techniques - Application, Interviews-types, group selection procedure, reference

3.3 Job Offer

3.4 Induction / Orientation Programme

- General Property Orientation

- Specific Job Orientation

3.5 Follow-up & Evaluation

4. TRAINING

4.1 Training – Need & Importance

4.2 Developing and designing a training programme

4.3 Creating training sessions.

4.4 Selecting trainers.

4.5 Evaluating the training programme.

4.6 Training a continuous process.

5. PERFORMANCE MANAGEMENT AND APPRAISAL

5.1 Performance Management – Need and importance

5.2 Performance Appraisal – Purpose, Methods and errors

- Self Appraisal
- Peer Evaluation
- Staff Evaluation
- 360 Degree Appraisal

5.3 Career management - Promotion & Transfers

5.4 Counselling

Text / Reference Books:

1. L.M.Prasad– Human Resource Management – S. Chand & amp; Sons – 2007.

2. C.B. Mamoria, S. V. Gankar - Personnel Management – Himalaya Pub. – 2002.

3. Gary Dessler - Human Resource Management – Prentice Hall – 8th Edition – 2000.

4. S.S. Khanka - Human Resource Management – S. Chand Ltd. – 2007

CO-PO Mapping:

	Programme Outcomes (PO)									
	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010
C01	2									
C02										2
C03		2			2					
C04					2		2			
C05		2			2					

Course Code	XIC5008			
Course Title	THEME DINING^{AND}FOOD FESTIVALS			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	2	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective: After completion of this course, the students will be able to:

- Define and become knowledgeable on Theme dining and Food Festivals.
- Know the systemic procedures of properly organising Theme dining and Food Festivals.
- Explore the intricacies of Theme dining and Food Festivals with respect to
- Understand and having updated concepts and knowledge as regards the global scenario of Theme Dining and Food Festivals.

Course Outcome:

XIC 5008.1	Define and interpret the concepts of THEME DINING and FOOD FESTIVAL and the ways to properly organise the concept.
XIC 5008.2	Develop the concepts of THEME DINING AND FOOD FESTIVALS

COURSE CONTENT

1	THEME DINING and FOOD FESTIVAL	CO	PO
i	<ul style="list-style-type: none"> ● Introduction ● THEME RESTAURANTS, A UNIQUE DINING EXPERIENCE ● Why do we THEME ● Theme benefits to consider ● 8 types of Restaurants to help you find your concept 	1	

ii	<ul style="list-style-type: none"> • The target market of Theme Restaurant • Example of Strategic Themes for restaurants • Competitive advantage in Restaurant Business • Appreciating customers' preferences 	2	
iii	<ul style="list-style-type: none"> • Marketing strategy to be adapted for your business • Marketing ideas for Pubs 	3	
iv	<ul style="list-style-type: none"> • Introduction to FOOD FESTIVAL • History • Importance Objectives and Benefits of Food Festival • Example of organizing a Food Festival • Food Tourism 	4	
v	<ul style="list-style-type: none"> • Food Festivals in different countries around the world • Different food festivals of India • How to make the best of the Food Festivals • WORLD FOOD INDIA 2023 	5	

CO 1 Students will be able to understand the meaning of "theme dining"

CO 2 Students will be able to analyse the market with different "theme dining"

CO 3 Students will be able to evaluate the market strategy with different "theme dining"

CO 4 Students will be able to understand the meaning and importance of "food festival"

CO 5 Students will be able to have a sound knowledge and application organising of "food festival"

Text / Reference Books:

1. Theme Restaurant Design by Martin M. Pegler

2. Food and Wine Festivals and Events around the World by C. Michael Hall, Liz Sharples

3. Feasts and Festivals around the World: From Lunar New Year to Christmas by Alice B. McGinty

4. Theme Restaurants: A Unique Dining Experience, William A. Becker Georgia Southern College

CO-PO Mapping:

[illegible]

Detail Syllabus BA INTERNATIONAL CULINARY ARTS Semester-6

SEMESTER-6							
Sl. No.	Type	Course No.	Course Name - BA INTERNATIONAL CULINARY ARTS	L	T	P	Credits
THEORY							
1		XIC6001	Cuisines of the World & Molecular Gastronomy	2	0	0	2
2		XIC6002	Food Photography and Presentation	2	0	0	2
3		XIC6003	Purchasing and Cost Control	2	0	0	2
4		XIC6004	Food Sociology and Anthropology	2	0	0	2
5		XIC6005	Event Management	2	0	0	2
6		XIC6006	Institutional & Industrial Catering and Cloud Kitchen Operations	2	0	0	2
7		XIC6007	Hospitality Industry Based Research Project & Dissertation	2	0	0	2
PRACTICAL							
1		XIC6101	Cuisines of the World & Molecular Gastronomy Lab	0	0	2	2
2		XIC6102	Food Photography and Presentation Lab	0	0	2	2
TOTAL				14	0	8	18

Course Code	XIC6001			
Course Title	Cuisines of the World & Molecular Gastronomy			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

MODULE – 1

Cuisine around the world – Mexican, Italian, Japanese, Thai, Chinese, Spanish & Lebanese

MODULE – 2

Molecular Gastronomy – Introduction, Principle, History, Evolution, Applications

MODULE – 3

Flavour perception, Taste perception, Aroma compound & Different textures and their importance

MODULE – 4

E-Numbers – Importance, categories, applications and Modern culinary insights in Molecular Gastronomy

MODULE – 5

Molecular food additives, Molecular mixology and Culinary terms of Molecular Gastronomy

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC6101			
Course Title	Cuisines of the World & Molecular Gastronomy Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC6002			
Course Title	Food Photography and Presentation			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

MODULE – 1

Introduction to Photography – Basic overview about photography

MODULE – 2

Light, Shutter speed and Exposure in Photography

MODULE – 3

Role of ISO in Food Photography

MODULE – 4

Food styling and Plate presentations

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC6102			
Course Title	Food Photography and Presentation Lab			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	0	0	2	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Suggestive List of Experiments:

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC6003			
Course Title	Purchasing and Cost Control			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

The requirements in this course, students will be able to:

1. Evaluate various costs in relation to their effects on other expenses and profit
2. Examine and describe food and beverage purchasing, receiving, storing, issuing and inventory control systems.
3. Demonstrate and appraise menu analysis techniques, emphasizing the cost/volume/profit relationship.
4. Analyze solutions to common cost control problems associated with procuring food and non-food supplies
5. Apply procedures for receiving, rotating, costing, evaluating and issuing inventory

Course Outcome:

Week	Date(s)	Topics	Chapters
1		Introduction to the Course; Purchasing Management; Determining Quality Requirements: Purchase Specifications; Food Purchasing and Receiving Control	Hayes 1 & 2; Dittmer 4
2		Determining Purchase Quantities; Identifying and Selecting Supply Sources; Food Storage and Issuing Control	Hayes 3 & 4; Dittmer 5
3		Selecting Supplies and Ordering Products; Purchasing Follow-up: Receiving, Storage, Payment, and Evaluation; Monthly Inventory and Food Cost	Hayes 5 & 6; Dittmer 8
4		Meats, Poultry, and Seafood I; Food Production Control	Hayes 7; Dittmer 6 & 7

5		Meats, Poultry, and Seafood II	
6		Produce, Dairy, and Eggs	Hayes 8
7		Groceries and Beverages	Hayes 9 & 10
8		The Cost Control Process	Dittmer 1 & 2
9		Labor Cost Considerations	Dittmer 18
10		Groceries	Hayes 9
11		Beverages	Hayes 10
12		Buying Non-food Items	Hayes 11
13		Buying Technology and Services	Hayes 12
14		Purchasing Capital Equipment	Hayes 13

Course Content:

The course is intended to guide students to apply knowledge of food and non-food item quality standards and regulations that govern the budgeting, purchasing, receiving and storage process. It involves assessing ethical practices in both personal and professional scenarios. The course also examines the regulations for inspecting and grading of meat, poultry, seafood, eggs, dairy, and product. Therefore, the course includes the following mandatory components:

1. Identifying and practicing proper purchasing and receiving procedures to ensure quality and quantity standards for various foodservice establishments
2. Examining the importance of receiving and inspecting inventory upon delivery
3. Daily discussion and hands-on application of proper ethical standard adherence in vendor selection and determination of par levels
4. Daily discussion of methods used to control food, beverage, labor and other overhead costs

Text / Reference Books:

Dittmer, P., & Keefe III, J. (2009). *Principles of food, beverage, and labor cost controls, 9th edition*. Hoboken, N.J: Wiley.

ISBN: 9780471783473

Hayes, D & Ninemeier, J. (2010). *Purchasing: A Guide for Hospitality Professionals*. New York: Pearson.

CO-PO Mapping:

Course Code	XIC6004			
Course Title	Food Sociology and Anthropology			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

CO	Description
CO1	Introduction to Food Sociology and Anthropology
CO2	Basic concept of Food Sociology and it's effect
CO3	Basic concept of anthropology and it's effect
CO4	Concept of Food culture and their identity
CO5	Effect of globalization on cuisine

Course Content:

1. Introduction to Food Sociology and Anthropology - Definition, concept, Food distribution channels and causes.
2. Food Sociology - concept, social construction of food and appetite, factors affecting food sociology, menu planning and food system.
3. Concept of Food Anthropology - meaning of food based on Anthropology, meaning of consumption, transfer and identity, FMD (Food Managing Diagram)
4. Food culture and identity - Different cuisines of the world, mode of services and nutritional aspects
5. Globalization and Food Culture - effect of globalization on different cuisine of the world, new recipe formation, case studies.

Text / Reference Books:

CO-PO Mapping:

Course Code	XIC6005			
Course Title	Event Management			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

- Define event management and identify its key components.
- Explain the importance of event planning and execution.
- Understand the different stages of event management.
- Identify the key skills required for successful event management.

Course Outcome:

The students will gain a comprehensive understanding of event management, its key components, the importance of event planning and execution, the different stages of event management, and the essential skills required for successful event management.

Course Content:

1) Introduction to Event Management:

Meaning and Definition of Event Management,
Significance of EM in various industries, Scope and opportunities in the field of EM,
Understanding the key components of EM.

2) Event Planning:

Significance of proper event planning, role of event planning in establishing objectives, creating budgets, and managing resources, Challenges in Event Planning: constraints, budget limitations, logistical issues, etc. SWOT Analysis.

3) Team Management:

- Define team management and its significance in event planning.
- Benefits of effective team management, Importance of clear communication and delegation of tasks, Team Building and
- Leadership.

4) Introduction to Marketing and Advertising:

Meaning and definition of Event Marketing, Role of marketing and advertising in attracting attendees

and promoting events, Digital Marketing Techniques, Event Photography and Video Arrangement, Reporting and Analysis.

Text / Reference Books:

1. Singh, R., Meeting Conference Association, Event and Destination Management, Kanishka Publishers and Distributors, 2006
2. Hoyle, L. H., Dorf, D.C., & Jones, T. J. A., Convention Management and Service. Educational institute of AH & MA., 1995
3. Montgomery, R. & Strick S .K., Meetings, Conventions, and Expositions: An Introduction to the Industry, John Wiley & Sons Inc., 1995

CO-PO Mapping:

Course Code	XIC6006			
Course Title	Institutional & Industrial Catering and Cloud Kitchen Operations			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Introduction to different continental regions, the specialty, geographical influence and specialties dishes .

Introduction to larder kitchen and its operation , specialties dishes.

Objectives : To impart to the students skills, knowledge and attitudes required to plan, organize, produce and cost Of Continental cuisine in any type of food production operation (table d'hole buffet or a la cartle).

Organization and mise en place for extended meal service, buffet and banqueting. Menu planning will be covered by the FOOD & BEVERAGE Service programme

Course Outcome:

CO1 Students will be able to gain knowledge about Continental food culture

CO2 Students will have insight on characteristics of Continental Cuisine and larder.

CO3 Students will acquire knowledge to cook Continental/larder food using appropriate cooking methods

CO4 Students will have understanding about specialities of Larder .

CO5 Practical implementation and research

Course Content:

QUANTITY FOOD PRODUCTION EQUIPMENT

- A. Equipment required for mass/volume feeding
- B. Heat and cold generating equipment
- C. Care and maintenance of this equipment
- D. Modern developments in equipment manufacture

VOLUME FEEDING

A. Institutional and Industrial Catering Types of Institutional• & Industrial Catering Problems associated with this type of catering• Scope for development and growth•

B. Hospital Catering Highlights of Hospital Catering for patients, staff, visitors• Diet menus and nutritional requirements•

C. Off Premises Catering

Reasons for growth and development• Menu Planning and Theme Parties• Concept of a Central Production Unit• Problems associated with off-premises catering•

D. Mobile Catering

Characteristics of Rail, Airline (Flight Kitchens and Sea• Catering) Branches of Mobile Catering•

E. Quantity Purchase & Storage

Introduction to purchasing• Purchasing system• Purchase specifications• Purchasing techniques• Storage•

PRODUCTION MANAGEMENT

A. Kitchen Organisation

B. Allocation of Work - Job Description, Duty Rosters

C. Production Planning

D. Production Scheduling

E. Production Quality & Quantity Control

F. Forecasting & Budgeting

G. Yield Management

PRODUCT & RESEARCH DEVELOPMENT

A. Testing new equipment,

B. Developing new recipes

C. Food Trails

D. Organoleptic & Sensory Evaluation

CLOUD KITCHENS.

A. Preparation of food in centralised outlet,

B. Advantages and disadvantage of centralised outlet,

C. Types of cloud kitchen

D. Cloud Kitchen Equipment

E. HACCP procedures

F. Transportation and logistics

Text / Reference Books:

Text book :Thangam E. Philip MODERN COOKERY FOR TEACHING AND THE TRADE Orient Longmans Ltd , Bombay –Calcutta- Madras- New Delhi.

K.Arora THEORY OF COOKERY.

References :Morr&lrmette Michigan state University INTRODUCTORY FOODS McMillan & Co .

Osse Hughes INTRODUCTORY FOODS The Macmillan & Co. N. York.

H.Sweetman& I. Mackeller FOOD SELECTION &PREPARATION John Wiley & Sons

inc. New York,
London, Sydney.

Gladys C. Packman FOUNDATION OF FOOD PREPARATION Macmillan Co. New York.

Lundberg &Kotschevar UNDERSTANDING COOKING Arnold Heinemann India. Belle Lower EXPERIMENTAL COOKERY John wiley& Sons Inc. New York. London.

CO-PO Mapping:

	BL	P01	P02	P03	P04	P05	P06	P07	P08	P09	P010
C01	1,2	3	3	1	1						
C02	2,3	3	2	2	1	2	1				
C03	3,4	3	2	1	3	2	3				
C04	5,6	2	2	3	1	1	2				
C05	5,6	2	3	3		3	3				

Course Code	XIC6007			
Course Title	Hospitality Industry Based Research Project & Dissertation			
Category	BA INTERNATIONAL CULINARY ARTS			
LTP & Credits	L	T	P	Credits
	2	0	0	2
Total Contact Hours	24			
Pre-requisites	None			

Learning Objective:

Course Outcome:

Course Content:

Text / Reference Books:

CO-PO Mapping: