

Scheme of BSc. In catering and culinary arts.

Course Code	Course Name	T	P	INT	EXT
BS CCA 101	Kitchen Operations I	3		40	60
BS CCA 102	Commodity Knowledge	3		40	60
BS CCA 103	Hygiene, sanitation and safety	3		40	60
BS CCA 104	Beverage - Non Alcoholic	3		40	60
BS CCA 105	Basics Of Baking	3		40	60
BS CCA 106	Café & Quick Service Operations	3		40	60
BS CCA 107	Food Production - I (Basic And QSR)		4	60	40
BS CCA 108	Bakery Practical		4	60	40
BS CCA 109	Beverages - Non Alcoholic - Practical		4	60	40
BS CCA 110	Viva - I		2		50
BS CCA 111	4 Weeks Training (QSR)			100	
	TOTAL	18	14	520	530
					1050

BS CCA 101

KITCHEN OPERATIONS I

UNIT 1: FOOD PRODUCTION DEPARTMENT.

- An introduction to the history of kitchen
- Inter departmental & Intra departmental coordination.
- Sub-division of Kitchens.
- Flow of work in the Kitchens.
- An overview of effective layout of kitchens.

UNIT 2: KITCHEN EQUIPMENT

- Classification of Equipment on the basis of
 - Size-Small & Large
 - Use-Manual & electric (automatic)
 - Functionality- Heat producing & cold producing
 - Use of kitchen Equipment
- Kitchen Tools
- Mise en Place
 - Knife – Types, Parts of a knife, Using a knife, Care & maintenance of knives.
- Mise en Scene

UNIT 3: KITCHEN HIERARCHY

- Attitudes and skills required by staff
- Organisation of kitchens for large Hotel, medium & Small Hotels.
- Job description & specification
- Opportunities for aspiring chefs to join the Hospitality industry
- Growth chart for aspiring chefs.

UNIT 4: KITCHEN STEWARDING

- Functionality
- Organisation
- Areas covered

UNIT 5: ELEMENTS OF PRESENTATION

- Placement
- Colour And Texture
- Flavouring

UNIT 6: COOKING

- Definition.
- Aims & Objective of cooking Food, affect of cooking on food.
- Explaining cooking as an art as well as science/technology.
- Cooking methods on the basis of transfer of heat
 - Conduction,
 - Convection,
 - Radiation.
- Sub divisional methods before actual cooking (grinding, peeling, paring, mashing, mincing, blanching, straining, refining etc).
- Metric Measurements

UNIT 7: Cuts Of Vegetables

- Washing ,
- Peeling
- Scraping,
- Paring,
- Cutting –
- Julienne,
- Brunoise
- Macedoine,
- Jardinière,
- Paysanne-
- Grating.

UNIT 8: METHODS OF COOKING

- Dry
 - Baking
 - Broiling
- Fats
 - Frying
 - Grilling
 - Roasting
- Liquid
 - Blanching
 - Boiling
 - Braising
 - Poaching
 - Steaming

- Stewing

UNIT 9: STOCKS, SOUPS, SAUCES & SALADS

Stocks

- Introduction
- Types
- Method of preparing.
- Steps to be taken care of while making a stock.

Soups

- An introduction & definition
- Classification
- International Soups with their country of origin

Sauces

- An introduction & definition
- Classification
- Basic Mother sauces
- Derivatives of each mother sauce

Salads

- An introduction & definition
- Parts of a salad
- Types of dressings & their country of origin.

Textbook:

- **Theory of Cookery-K. Arora**
- **Modern Cookery – Thangam E. Philip**
- **Food Production Operations: Parvinder S Bali**
- **Book Of Ingredients – Adrian Bailey**
- **The Professional Chef- Wayne Gilson**
- **Simply Cooking - Anand Mittal**
- **Theory Of Cooking- David Foskett**
- **Practical Cookery - David Foskett, Cesarani**

BS CCA 102

COMMODITY KNOWLEDGE

CLASSIFICATION

- Perishables,
- Semi Perishables
- Non Perishables.

UNIT 1 : PERISHABLES

- Fish
 - Classification
 - Storage
- Sea food
 - Classification
 - Storage
- Poultry
 - Classification
 - Storage
- Game
 - Classification
 - Storage
- Meat
 - Classification
 - Storage
- Dairy products
 - Classification
 - Storage

UNIT 2 : SEMI PERISHABLES

- Vegetables,
 - classification of vegetables(Indian & Exotic)
- Fruits
 - Classification of fruits
 - Uses of fruit in cookery

UNIT 3 : NON PERISHABLES.

Dry Fruits, Cereals & pulses

classification, Use & storage

Fats & oils

Herbs & spices Indian & Exotic

- Classification & use
- Indian equivalent of spices (names)
- Medicinal effects of indian spices & herbs

GENERAL INFORMATION

- Steps to check for the freshness of raw materials
- Pigments and color changes
- Points to be taken care when raw materials
- Storage temperatures

Textbook:

- **Book of Ingredients – Adrian bailey**
- **Modern Cookery – Thangam Philip**
- **Theory of Cookery-Krishna Arora**
- **Simply Cooking - Anand Mittal**

BS CCA 103

HYGIENE, SANITATION AND SAFETY

UNIT 1 : INTRODUCTION TO HYGIENE

- Importance of Hygiene
- Good Hygiene Practices
- Routine Habits to be followed at work place.
- Personal Hygiene.

UNIT 2 : SAFETY AT THE WORKPLACE

- Common safety definitions
- Common safety issues
 - Slips, trips, and falls
 - Fire safety:
- Basic principles of the system of safety signs
- Combinations of shapes and colours and their meanings for signs
- Geometrical form and meaning of safety signs
- Yellow/black danger identification

UNIT 3 : CONTAMINATION OF FOOD

- Source – Physical, Microbial, Cross Contamination
- Causes and Prevention
- Sanitary Procedures while preparing food, holding, serving and displaying food.
- Cleaning Procedures.
- Storage and Disposal of Water.

UNIT 4 : FOOD POISONING

- Causes
- Symptoms
- High Risk Foods
- Preventive Measures
- Insect and Pest Control

UNIT 5: FSSAI

- Definition
- Licensing and Registration of Food business
- Validity and Renewal
- Cancellation and Modification of License.
- List of Food business falling under it.

UNIT 6 : KITCHEN CLEANING AND MAINTENANCE

BS CCA 104

BEVERAGES - NON ALCOHOLIC

PART A – HOT BEVERAGES

COFFEE

Introduction and coffee plantation

- Coffee production methods
- Coffee preparations and types
- Coffee serving standards

TEA

- History and tea plantation
- Tea production methods
- Tea types and preparations
- Tea serving standards

COCOA

- Introduction
- Cocoa plantation and production
- Cocoa products

PART B – COLD BEVERAGES

AERATED AND NON AERATED BEVERAGES

- Mineral water & concentrated beverages
- Soft drinks
- Production & types
- Juices
- Production & types
- Brands
- Serving standards

MOCKTAILS

- Mixology
- Equipments
- Flavour enhancers
- Garnishing and presentation
- Dairy products for mocktails

BS CCA 105

BASICS OF BAKING

UNIT 1 : BAKERY DEPARTMENT.

- An introduction and history
- Division and basic layout of bakery
- Principles of Baking

UNIT 2 : BAKERY EQUIPMENT

- Classification of Equipment on the basis of
 - Size-Small & Large
 - Use-Manual & electric (automatic)
 - Functionality- Heat producing & cold producing
- Operation Tools
- Mise en Place
 - Knife – Types, Parts of a knife, Using a knife, Care & maintenance of knives.
 - Cutting- types of cuts, Standard vegetable cuts
- Mise en Scene
- Role of temperature in bakery and conversion from Fahrenheit to Celsius

UNIT 3 : BAKING INGREDIENTS

- Fats & oils-
 - Fats, oils. Their sources & uses.
 - Shortenings, commonly used fats & oils & their
- Raising agent-
 - Functions of raising agents,
 - Classification
- Eggs
 - uses
 - characteristics
 - deterioration
 - storage of eggs.
- Salts - uses.
- Flour
 - Classification
 - composition,
 - diagram,
 - types of flour

- Liquid-
 - water, stock, milk, fruit juices etc.,
 - Uses of liquids.

UNIT 4 : BREAD MAKING

- Bread Ingrédients & role of each ingrédient
- Flour, type of Flour & uses
- Methods of making bread
- Bread - fault & remedies
- Baking température& its importance

UNIT 5 : CAKE MAKING.

- Cake Ingredients & its functions
- Types of cakes
- Methods of making Cake

UNIT 6 : COOKIES

- Origin of cookies.
- Types of cookies
- Preparation of cookies

UNIT 7: ELEMENTS OF PRESENTATION

- Placement
- Colour And Texture
- Flavouring

Textbook:

- **Basics Of Baking :Sandeep Malik**
- **Food Production Operations :Parvinder S Bali**
- **Culinary Institute Of America : Professional Chef**
- **Professional Baking: Wayne Cisskin**

BS CCA 106

CAFÉ & QUICK SERVICE OPERATIONS

UNIT 1 : INTRODUCTION

- Catering industry
- Introduction to catering industry
- Classification of catering industry
 - Welfare
 - Industrial
 - institutional
- Elements of catering

UNIT 2 : QUICK SERVICE RESTAURANT – QSR

- Introduction to QSR
- Classification of QSR
- Basic Attributes of Personnel

UNIT 3 : CAFE AND BARISTA SERVICE

- Introduction
- Planning and strategies
- Layouts
- Various international brands

UNIT 4 : EQUIPMENTS USED FOR QSR

- Operating coffee making machines
- Care of machines and other equipments

UNIT 5 : STANDARD PHRASEOLOGY

- Basic terms and terminology

UNIT 6 : ELEMENTS OF PRESENTATION

- Placement

- Colour And Texture
- Flavouring

BS CCA 107

FOOD PRODUCTION – I (PRACTICAL)

(BASIC AND QSR)

- Identification of equipment
- Familiarization of the kitchen and equipment
- Vegetable cuts
 - Stock Preparation
 - Soups Preparation
 - Sauces and their derivatives.
 - Salads Preparation
 - Potato Preparation
- Egg cookery
- Quick service restaurant menu
 - Indian snacks
 - Burgers and pizzas
 - Pastas
 - Desserts

BS CCA 108

BAKERY PRACTICAL – 1

- Identification of equipment
- Familiarization of the Bakery and equipment
- Bread making
 - (Baguettes, brioche, focaccia, hard rolls, Ciabatta, naan bread, Soft Rolls, milk bread, quick bread, Sweet Rolls, hot cross buns, baba,
- Cake mixing and baking
- Basic sponges –
 - Genoise, sponge Rolls, Chiffon Cakes, Pound cakes and derivatives, fruit Cakes

BS CCA 109

BEVERAGES – NON ALCOHOLIC

Induction

- Food Service areas
- Induction & Profile of the areas
- Ancillary F&B Service
- Familiarization of F&B Service equipment
- Care & Maintenance of F&B Service equipment

Tea

- Preparation & Service

Coffee

- Preparation & Service

Cocoa & Malted Beverages

- Preparation & Service

Juices & aerated Drinks

- Preparation & Service

Mocktails-

- Juices, Soft drinks, Mineral water, Tonic water

Handling Guest Complaints

Telephone manners

Dining & Service etiquettes

BS CCA 110

VIVA-I

BS CCA 111

4 WEEKS TRAINING

QUICK SERVICE RESTAURANTS

Departmental appraisal forms

Training certificate from the concerned organization authority.

Daily Summary of work done

Marks to be given on:

- Grooming, Uniform & Body Language and communication (40)
- Presentation Content (40)
- Use of Slides, Multimedia and other presentation aids (10)
- Handling of spot queries/questions from the audience (10)

SEMESTER 2