

## OBJECTIVE

The tourism industry is the largest industry in the world and an ever growing industry. The demand for new avenues is unending as there are new and upcoming national and international hospitality chains emerging in India, along with various reality shows making chef celebrities. The global demand for manpower in the production department is soaring high. Technical Education in the field of Hospitality Management has assumed significant importance in the present and chef are a favourite for manpower export. The continued growth of hospitality and tourism has helped in creating many new jobs that required appropriate education and training. People from different fields have shown sudden interest in the field of hospitality management and want to be entrepreneurs in the industry.

The course (catering and culinary arts) will enable the participant to become a worthy professional in the world of cookery. They will receive training through a program that will help the participant to learn the art at a national and international level. The course gives details as to how to use traditional as well as the most up to date cooking techniques. The curriculum covers advanced skills, practical restaurant experience and in-depth study of world cuisines.

The curriculum will provide the participant all necessary knowledge to carry out their professional work and will help participants to achieve the following objectives:

- Learn how to plan, build, promote, run and sustain a flourishing food-related business, while gaining a strong foundation in business management and leadership skills.
- To know the various existing culinary techniques in national and international cookery
- To know the details of traditional and contemporary cuisine in the world.
- To have the detail of recipe costing

- To be able have efficient use of time, space and human and material resources within the kitchen.
- To observe the safety and hygiene regulations in the work place.
- To acquire the knowledge which will allow you handle different food resources,
- To design and produce menus to cater to all parts of the society
- To acquire the knowledge of all ancillary departments required to run a successful catering business.

Conclusion: This course has been tailor made to serve the purpose of educating and training under graduates from any sector to explore and excel in their opportunities in the catering and culinary segment for the hospitality Industry.

**B.Sc. Catering and Culinary Arts Batch 2015****Semester First**

<b>Course Code</b>	<b>Course Name</b>	<b>T</b>	<b>P</b>	<b>INT</b>	<b>EXT</b>	<b>Credit</b>
BS CCA 101	Kitchen Operations I	3	0	40	60	3
BS CCA 102	Commodity Knowledge	3	0	40	60	3
BS CCA 103	Hygiene, sanitation and safety	3	0	40	60	3
BS CCA 104	Beverage - Non Alcoholic	3	0	40	60	3
BS CCA 105	Basics Of Baking	3	0	40	60	3
BS CCA 106	Café & Quick Service Operations	3	0	40	60	3
BS CCA 107	Food Production - I (Basic And QSR)	0	4	60	40	2
BS CCA 108	Bakery Practical	0	4	60	40	2
BS CCA 109	Beverages - Non Alcoholic - Practical	0	4	60	40	2
BS CCA 110	Viva - I	0	2	00	50	2
BS CCA 111	4 Weeks Training (QSR)	0	0	100		2
	<b>TOTAL</b>	<b>18</b>	<b>14</b>	<b>520</b>	<b>530</b>	

**B.Sc. Catering and Culinary Arts Batch 2015****SEMESTER 2**

<b>Course Code</b>	<b>Course Name</b>	<b>T</b>	<b>P</b>	<b>INT</b>	<b>EXT</b>	<b>Credit</b>
BS CCA 201	Culinary arts II (Continental)	3	0	40	60	3
BS CCA 202	Culinary arts III - Bakery	3	0	40	60	3
BS CCA 203	Restaurant Service	3	0	40	60	3
BS CCA 204	Beverage – fermented	3	0	40	60	3
BS CCA 205	Menu Planning And Cost Control - 1	3	0	40	60	3
HVPE 101	Human Values And Professional Ethics	3	0	40	60	3
BS CCA 206	Culinary arts - II (Continental) Practical	0	4	60	40	2
BS CCA 207	Culinary arts III - Bakery Practical	0	4	60	40	2
BS CCA 208	Food And Beverage Service (Practical)	0	4	60	40	2
BS CCA 209	Viva Voice - II	0	2	00	50	1
BS CCA 210	4 Weeks Training (Continental)	0	0	100	00	2
	Total	18	14	520	530	

**SEMESTER 3**

<b>COURSE CODE</b>	<b>COURSE NAME</b>	<b>L</b>	<b>P</b>	<b>INT</b>	<b>EXT</b>	<b>Credit</b>
BS CCA 301	Culinary arts – IV (Indian)	3	0	40	60	3
BS CCA 302	Culinary arts V - Indian Halwai	3	0	40	60	3
BS CCA 303	Cost Control - 1	3	0	40	60	3
BS CCA 304	Food Science And Nutrition	3	0	40	60	3
BS CCA 305	Beverage – Distilled	3	0	40	60	3
BS CCA 306	Waste Management	3	0	40	60	3
BS CCA 307	House Keeping	3	0	40	60	3
BS CCA 308	Culinary arts – IV (Indian) (Practical	0	4	60	40	2
BS CCA 309	Culinary arts V - Indian Halwai (Practical)	0	4	60	40	2
BS CCA 310	Viva Voice - III	0	2		50	1
<b>TOTAL</b>		21	10	400	550	26

**SEMESTER 4**

<b>COURSE CODE</b>	<b>COURSE NAME</b>	<b>L</b>	<b>P</b>	<b>INT</b>	<b>EXT</b>	<b>CREDIT</b>
BS CCA 401	Culinary arts VI (Qty Food Kitchen)	3	0	40	60	3
BS CCA 402	Culinary arts VII - Confectionary	3	0	40	60	3
BS CCA 403	Catering Operations	3	0	40	60	3
BS CCA 404	Hotel Engineering	3	0	40	60	3
BS CCA 405	Cost Control - 2	3	0	40	60	3
BS CCA 406	Sales And Marketing	3	0	40	60	3
BS CCA 407	Business Communication	2	0	40	60	3
BS CCA 408	Culinary arts VI (Qty Food Kitchen)- Practical	0	4	60	40	2
BS CCA 409	Culinary arts VII - Confectionary practical	0	4	60	40	2
BS CCA 410	Viva Voice - IV	0	2	00	50	1
BS CCA 411	8 Weeks Training ( Indian, quantity)	0	0	100	100	2
		20	10	500	650	27

**SEMESTER 5**

Course Code	Course Name	L	T	P	INT	EXT	Total marks	credit
BS CCA 501	Culinary arts VIII (Oriental )	3	-	-	40	60	100	3
BS CCA 502	Culinary arts IX Advance Confectionery	3	-	-	40	60	100	3
BS CCA 503	Restaurant Management	3	-	-	40	60	100	3
BS CCA 504	Human Resource Management	3	-	-	40	60	100	3
BS CCA 505	Hospitality Accountancy	3	-	-	40	60	100	3
BS CCA 506	Resort And Convention Management.	3	-	-	40	60	100	3
BS CCA 507	Market Research	3	-	-	40	60	100	3
BS CCA 508	Culinary arts VIII (Oriental ) Practical	-	-	4	60	40	100	2
BS CCA 509	Culinary arts IX Advance Confectionery Practical	-	-	4	60	40	100	2
BS CCA 510	Comprehensive Viva Voice	-	-	-	-	50	50	1
<b>Total</b>		21		8	400	550	950	

**SEMESTER 6**

Course Code	Course Name	L	T	P	INT	EXT	Total marks	credit
BS CCA 601	Culinary arts X - (International)	3	-	-	40	60	100	3
BS CCA 602	Culinary arts XI Molecular Gastronomy	3	-	-	40	60	100	3
BS CCA 603	Wine tasting and Beverage pairing	3	-	-	40	60	100	3
BS CCA 604	Entrepreneurship And Restaurant Startup	3	-	-	40	60	100	3
BS CCA 605	Facility Design And Management	3	-	-	40	60	100	3
BS CCA 606	Hospitality Law	3	-	-	40	60	100	3
BS CCA 607	Culinary arts XI (Practical) molecular	-	-	4	40	60	100	2
BS CCA 608	Culinary arts X - (International) Practical	-	-	4	60	40	100	2
BS CCA 609	Specialization Practical - 8 Weeks Training	-	-	-	100	-	100	2
BS CCA 610	Business Simulation Project	-	-	4	-	50	50	4
BS CCA 611	Comprehensive Viva Voice	-	-	-	-	50	50	1
Total		18		12	440	560	1000	



# **Semester Second**

**BS CCA 201**

**CULINARY ARTS II**

**(CONTINENTAL)**

## **UNIT 1 : CONTINENTAL FOOD**

- Introduction
- Regions
- Methods of cooking involved
- Soups- Classification
- International soups with their country of origin

## **UNIT 2 : SAUCES**

- Method of preparing Basic Mother sauces
- Standard recipes for 1 litre sauce
- Derivatives of each mother sauce& methods of preparation (four from each Sauce)

## **UNIT 3 : POULTRY, MEAT & FISH**

Chicken

- Standard cuts
- Methods of cooking applied
- Storage
- Composition of meat

Meat

- Standard Cuts of pork, Lamb & Beef
- Steps to check Freshness
- Storage temperatures

Fish

- Classification
- Cuts
- Methods of cooking applied
- Storage temperatures

**UNIT 4 : RAW MATERIALS**

Rice

- Types
- Methods of cooking
- Continental dishes prepared

Pulses & cereals

- Types
- Methods of cooking
- Continental dishes prepared

**UNIT 5: DAIRY PRODUCTS- MILK, CREAM, CHEESE & BUTTER**

- Types
- Storage
- Methods of preparation

**UNIT 6: ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**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**

**BS CCA 202**

**CULINARY ARTS III -  
BAKERY**

**UNIT 1 : BREAKFAST BREADS/ROLLS**

**UNIT 2 : DIFFERENT TYPES OF PASTES**

- Sweet paste
- Salted paste
- Sour paste
- Choux paste

**UNIT 3 : PASTRY**

- A. Short crust
- B. Laminated
- C. Choux
- D. Hot water/Rough puff
  - 2 Recipes and methods of preparation
  - 3 Differences
  - 4 Uses of each pastry
  - 5 Care to be taken while preparing pastry
  - 6 Role of each ingredient
  - 7 Temperature of baking pastry
- E. Pie / Doughnut / Pancakes / Waffles

**UNIT 4 : EGGLESS BAKERY**

- Eggless sponge
- Eggless cake
- Caramel Custard
- Fruit Custard

**UNIT 5: BAKED FOOD ITEMS IN DIFFERENT CUISINES**

- French breads
- Italian breads
- Mexican breads etc.

**UNIT 6 : ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**BS CCA 203**

**RESTAURANT SERVICE**

**UNIT 1 : RESTAURANTS**

- Introduction of food and beverage service
- Types of restaurants

**UNIT 2 : HIERARCHY AND JOB DESCRIPTIONS**

- Attitude and etiquettes
- Top management
- Middle management- supervisors/ captains
- Operations team

**UNIT 3 : EQUIPMENTS**

- Mis-en Place
- Mis-En-Scene
- Care and Maintenance
- Equipments Handling

**UNIT 4 : TYPES OF SERVICE**

- Types of service
- Sequence of service
- Table service
- Self service
- Counter service
- Special service

**UNIT 5: BILLING SYSTEM**

- Use of Software – POS
- Mode of payments
- Taxes Applicable
- Generating Bills
- Posting and Clearing Bills

**BS CCA 204**

**BEVERAGES - FERMENTED**

**UNIT 1 : FERMENTED BEVERAGES**

- Definition of fermentation
- Chemical reaction
- Factors responsible for reaction

**UNIT 2 : BEER**

- Ingredients
- Production
- Types and service
- Beer faults

**UNIT 3 : WINE**

- Viticulture
- Types of Grapes
- Types of wines and their production
  - New world wines
  - Old world wines
- Faults
- Service of wines

**UNIT 4 : SAKE, PERRY AND CIDER**

- Production and types
- Brands

**BS CCA 205**

**MENU PLANNING AND COST CONTROL - 1**

**UNIT 1 : MENU**

- Introduction and History
- Objectives of Menu
- Types of Menu
- French classical menu

**UNIT 2 : PRINCIPLES OF MENU PLANNING**

- Basic principles of menu planning  
General considerations while planning for menus
  - Individuals requirements
  - Allergies
  - Religious
  - Regional
  - Financial
- Standard recipe and costing

**UN IT 3 : MENU ENGINEERING**

- A. Definition and Objectives
- B. Methods
- C. Advantages

**UNIT 4 : MENU MERCHANDISING**

- A. Menu Control
- B. Menu Structure
- C. Planning
- D. Pricing of Menus
- E. Types of Menus
- F. Menu as Marketing Tool
- G. Layout
- H. Constraints of Menu Planning

**HVPE 101 HUMAN VALUES AND PROFESSIONAL ETHICS**

**Objective:**

To help the students to discriminate between valuable and superficial in the life. To help develop the critical ability to distinguish between essence and form, or between what is of value and what is superficial, in life - this ability is to be developed not for a narrow area or field of study, but for everyday situations in life, covering the widest possible canvas. To help students develop sensitivity and awareness; leading to commitment and courage to act on their own belief. It is not sufficient to develop the discrimination ability, it is important to act on such discrimination in a given situation.

**Expected outcome:**

Knowingly or unknowingly, our education system has focused on the skill aspects (learning and doing) - it concentrates on providing to its students the skills to do things. In other words, it concentrates on providing "How to do" things. The aspects of understanding "What to do" or "Why something should be done" is assumed. No significant cogent material on understanding is included as a part of the curriculum. A result of this is the production of graduates who tend to join into a blind race for wealth, position and jobs. Often it leads to misuse of the skills; and confusion and wealth that breeds chaos in family, problems in society, and imbalance in nature. This course is an effort to fulfill our responsibility to provide our students this significant input about understanding. This course encourages students to discover what they consider valuable. Accordingly, they should be able to discriminate between valuable and the superficial in real situations in their life. It has been experimented at IITB, IITK and UPTU on a large scale with significant results.

**PART A**

**1. Course Introduction - Need, Basic Guidelines, Content and Process for Value Education**

- Understanding the need, basic guidelines, content and process for Value Education.
- Self Exploration-what is it?- its content and process; „Natural Acceptance“ and
- Experiential Validation- as the mechanism for self exploration.
- Continuous Happiness and Prosperity- A look at basic Human Aspirations
- Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority
- Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario
- Method to fulfill the above human aspirations: understanding and living in harmony at various levels

**2. Understanding Harmony in the Human Being - Harmony in Myself! (6)**

- Understanding human being as a co-existence of the sentient „I“ and the material „Body“
- Understanding the needs of Self („I“) and „Body“ - Sukh and Suvidha
- Understanding the Body as an instrument of „I“ (I being the doer, seer and enjoyer)
- Understanding the characteristics and activities of „I“ and harmony in „I“
- Understanding the harmony of I with the Body: Sanyam and Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail
- Programs to ensure Sanyam and Swasthya

**3. Understanding Harmony in the Family and Society- Harmony in Human-**

- Human Understanding harmony in the Family- the basic unit of human interaction
- Understanding values in human-human relationship; meaning of Nyaya and program for its fulfillment to ensure Ubhay-tripti; Trust (Vishwas) and Respect (Samman) as the foundational values of relationship
- Understanding the meaning of Vishwas; Difference between intention and competence
- Understanding the meaning of Samman, Difference between respect and differentiation; the other salient values in relationship

- Understanding the harmony in the society (society being an extension of family):
  - Samadhan, Samridhi, Abhay, Sah-astitva as comprehensive Human Goals
  - Visualizing a universal harmonious order in society- Undivided Society (Akhand Samaj),
  - Universal Order (Sarvabhaum Vyawastha )- from family to world family!
4. Understanding Harmony in the Nature and Existence - Whole existence as Co-existence
- Understanding the harmony in the Nature
  - Interconnectedness and mutual fulfillment among the four orders of nature- recyclability and self-regulation in nature
  - Understanding Existence as Co-existence (Sah-astitva) of mutually interacting units in allpervasive space
  - Holistic perception of harmony at all levels of existence
5. Implications of the above Holistic Understanding of Harmony on Professional Ethics
- Natural acceptance of human values
  - Definitiveness of Ethical Human Conduct
  - Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order
  - Competence in professional ethics:
  - Ability to utilize the professional competence for augmenting universal human order
  - Ability to identify the scope and characteristics of people-friendly and eco-friendly production systems
  - Ability to identify and develop appropriate technologies and management patterns for above production systems.
  - Case studies of typical holistic technologies, management models and production systems
  - Strategy for transition from the present state to Universal Human Order:
  - At the level of individual: as socially and ecologically responsible engineers, technologists and managers
  - At the level of society: as mutually enriching institutions and organizations

**Text Book Suggested Readings / Books:**

1. R R Gaur, R Sangal, G P Bagaria, 2009, A Foundation Course in Value Education.
2. Ivan Illich, 1974, Energy & Equity, The Trinity Press, Worcester, and HarperCollins, USA
3. E.F. Schumacher, 1973, Small is Beautiful: a study of economics as if people mattered, Blond & Briggs, Britain.
4. A Nagraj, 1998, Jeevan Vidya ek Parichay, Divya Path Sansthan, Amarkantak.
5. Sussan George, 1976, How the Other Half Dies, Penguin Press. Reprinted 1986, 1991
6. PL Dhar, RR Gaur, 1990, Science and Humanism, Commonwealth Purblishers.
7. A.N. Tripathy, 2003, Human Values, New Age International Publishers
8. Subhas Palekar, 2000, How to practice Natural Farming, Pracheen(Vaidik) Krishi Tantra Shodh, Amravati.
9. Donella H. Meadows, Dennis L. Meadows, Jorgen Randers, William W. Behrens III, 1972, Limits to Growth – Club of Rome’s report, Universe Books.
10. E G Seebauer & Robert L. Berry, 2000, Fundamentals of Ethics for Scientists & Engineers , Oxford University Press



**BS CCA 206**

**CULINARY ARTS - II**

**(CONTINENTAL) ( PRACTICAL)**

- Cuts of vegetable
- Butchery
  - Meat
  - Fish
- Menus for continental covering each cut, cooking method. should comprise of the following system
  - Soups / Salads
  - Meat (meat /poultry/fish/exotic)
  - Potato
  - Vegetable
  - e.g.
  - Russian salad
  - Roasted chicken
  - Lyonnaise potatoes
  - Glazed vegetables

**BS CCA 207**

**BAKERY PRACTICAL**

- Breakfast Breads And Rolls
  - (Danish, Croissants, Muffins, Brioches, Donuts, Fritters, Waffles And Pancakes)
- Types Of Paste
  - (Tarts, Tartlets, Cookies, Biscuits, Scones),
- Puffs Ad Derivates
  - (Puff Pastry And Its Derivates),
- Bakery In Different Cuisines
  - (German, Italian, French, Mediterranean),
  - Eggless Cakes

**BS CCA 208**

**FOOD AND BEVERAGE SERVICE (PRACTICAL)**

**BASIC RESTAURANT SERVICE**

- Holding Service Spoon & Fork
- Carrying a Tray / Salver
- Laying a Table Cloth
- Changing a Table Cloth during service
- Placing meal plates & Clearing soiled plates
- Stocking Sideboard
- Service of Water
- Using Service Plate & Crumbing Down
- Napkin Folds
- Changing dirty ashtray
- Cleaning & polishing glassware

**TABLE LAY-UP & SERVICE**

- A La Carte Cover
- Table d' Hote Cover

**PREPARATION FOR SERVICE**

- Mise-en-scene
- Mise-en-Place
- Opening, Operating & Closing duties

**PROCEDURE FOR SERVICE OF A MEAL**

- Taking Guest Reservations
- Receiving & Seating of Guests
- Order taking & Recording
- Order processing (passing orders to the kitchen)
- Presentation & Encashing the Bill
- Presenting & collecting Guest comment cards
- Seeing off the Guest

**SERVICE OF FERMENTED BEVERAGES**

**BS CCA 209**

**VIVA VOICE – II**

**BS CCA 210**

**4 WEEKS TRAINING**

Continental kitchen

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 Third**

**BS CCA 301**

**CULINARY ARTS – IV**

**(INDIAN)**

## **UNIT 1 : INTRODUCTION TO INDIAN COOKERY**

- Introduction to Regional Indian Cuisine
- History & heritage of Indian Cuisine
- Factors that affect eating habits in different parts of the country

## **UNIT 2 : INDIAN CUISINES NORTH REGION**

- Kashmir
- Mugalai
- Punjab
- Rajasthan

### Indian Cuisines East

- Bengal
- Seven sister states (Arunachal Pradesh, Assam, Manipur, Maghalaya, Mizoram, Nagaland & Tripura)

### Indian Cuisines West

- Gujarat
- Maharashtra

### Indian Cuisines South

- Tamil Nadu
- Kerala
- Andhra Pradesh

### Indian Cuisines Central India

- Madhya Pradesh
- Chhattisgarh
- Uttar Pradesh/Bihar

For all the above regions,

- Geographic location
- Historical background
- Seasonal availability
- Special equipment

- Staple diets
- Specialty cuisine for festivals and special occasions

**UNIT 3 : ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

Textbook:

1. Food production operations: Parvinder S Bali
2. The taste of India, Prasad.
3. Quantity food production, John B Knight

**BS CCA 302**

**CULINARY ARTS V - INDIAN HALWAI**

Introduction to equipment

Cooking methods

Ingredients

History

Recipes

- North  
Petha, Balushahi, Halwa, Gulab Jamun, Jalebi, Imarti, Kalakand, Kheer, Kulfi, Laddu, Barfi, Peda, Rasmalai, Sohan Papdi,
- East  
Amriti, Chhena Gaja, Chhena Payesh, Cham Cham, Lyangcha, Maplua, Milk Cake, Rabri, Rasgulla
- West  
Shrikhand, Basundi, Dalia Kheer, Doodhpak, Kaju Katli, Modak, Puran Poli, Aamras, Doodhi Halwa, Sweet Potato Halwa
- South  
Ada, Adhirasam, Ariselu, Coconut Barfi, Kozhakkattai, Mysore Pak, Kusbhi Paniyaram, Laddu

**ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**BS CCA 303**

**COST CONTROL – 1**

**FOOD COST CONTROL**

- Introduction to Cost Control
- Define Cost Control
- The Objectives and Advantages of Cost Control
- Basic costing
- Food costing

**FOOD CONTROL CYCLE**

- Purchasing Control
- Aims of Purchasing Policy
- Job Description of Purchase Manager/Personnel
- Types of Food Purchase
- Quality Purchasing
- Food Quality Factors for different commodities
- Definition of Yield
- Tests to arrive at standard yield
- Definition of Standard Purchase Specification
- Advantages of Standard Yield and Standard Purchase Specification
- Purchasing Procedure
- Different Methods of Food Purchasing
- Sources of Supply
- Purchasing by Contract
- Periodical Purchasing
- Open Market Purchasing
- Standing Order Purchasing
- Centralised Purchasing
- Methods of Purchasing in Hotels
- Purchase Order Forms
- Ordering Cost
- Carrying Cost
- Economic Order Quantity
- Practical Problems

**RECEIVING CONTROL**

- Aims of Receiving
- Job Description of Receiving Clerk/Personnel
- Equipment required for receiving
- Documents by the Supplier (including format)
- Delivery Notes
- Bills/Invoices
- Credit Notes

- Statements
- Records maintained in the Receiving Department
- Goods Received Book
- Daily Receiving Report
- Meat Tags
- Receiving Procedure
- Blind Receiving
- Assessing the performance and efficiency of receiving department
- Frauds in the Receiving Department
- Hygiene and cleanliness of area

### **STORING & ISSUING CONTROL**

- Storing Control
- Aims of Store Control
- Job Description of Food Store Room Clerk/personnel
- Storing Control
- Conditions of facilities and equipment
- Arrangements of Food
- Location of Storage Facilities
- Security
- Stock Control
- Two types of foods received – direct stores (Perishables/nonperishables)
- Stock Records Maintained Bin Cards (Stock Record Cards/Books)
- Issuing Control
- Requisitions
- Transfer Notes
- Perpetual Inventory Method
- Monthly Inventory/Stock Taking
- Pricing of Commodities
- Stock taking and comparison of actual physical inventory and Book Value
- Stock levels
- Practical Problems
- Hygiene & Cleanliness of area

### **PRODUCTION CONTROL**

- Aims and Objectives
- Forecasting
- Fixing of Standards
- Definition of standards (Quality & Quantity)
- Standard Recipe (Definition, Objectives and various tests)
- Standard Portion Size (Definition, Objectives and equipment used)
- Standard Portion Cost (Objectives & Cost Cards)
- Computation of staff meals



**SALES CONTROL**

- Sales – ways of expressing selling, determining sales price, Calculation of selling price, factors to be considered while fixing selling price
- Matching costs with sales
- Billing procedure – cash and credit sales
- Cashiers Sales summary sheet

**BS CCA 304**

**FOOD SCIENCE AND NUTRITION**

**UNIT 1 : CARBOHYDRATES**

- Introduction
- Effect of cooking (gelatinization and retrogradation)
- Factors affecting texture of carbohydrates( soufflés & dextrinization)
- Uses of carbohydrates in food preparation

**UNIT 2 : FATS & OILS**

- Classification (based on the origin and degree of saturation)
- Autoxidation (factors and prevention measures)
- Flavor reversion
- Refining ,hydrogenation & winterization
- Effect of heating on fats & oils with respect to smoke point
- Commercial uses of fats (with soufflés on shortening value of different fats)

**UNIT 3 : PROTEINS**

- Basic structure and properties
- Type of proteins based on their origin(plant/animal)
- Effect of heat on proteins(denaturation, coagulation)
- Functional Soufflés of proteins (gelation, emulsification, foam ability, viscosity)
- Commercial uses of proteins in different food preparations (like egg gels, soufflés)
- Gels, cakes, confectionary items, meringues, soufflés, custard, soups, curries etc.)

**UNIT 4 : 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

## **UNIT 5.: ENERGY**

- Definition of energy and units of its measurements (kcal)
- Energy contribution from macronutrients(carbohydrates proteins and fats)
- Factors affecting energy requirements
- Concept of BMR, SDA, thermodynamic action of food
- Dietary sources of energy
- Concept of energy balance and the health hazards associated with underweight, Overweight

## **UNIT 6 : MACRO NUTRIENTS**

### **Carbohydrates**

- Definition
- Classification (mono,di and polysaccharides)
- Dietary sources
- Functions
- Significance of dietary fiber (prevention/treatment of diseases)

### **Lipids**

- Definition
- Classifications saturated and unsaturated fats
- Dietary sources
- 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)

## **UNIT 7 : . MICRO NUTRIENTS**

### **Vitamins**

- Definitions and classification(water and fats soluble vitamins)
- Food sources, function and significance of
- Fat soluble vitamin(vitamin a,d,e,k)
- Water soluble vitamins(vitamins c,thiamine, riboflavin, niacin,
- cyahocobalamin, folic acid

### **Minerals**

- Definition and classification(major and minor)
- Food sources, functions and significance of calcium, iron, sodium, iodine &fluorine

**Water**

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

**Suggested Reading/ Book**

- **1. Food Science & Nutrition** – Roday Sunetra

**BS CCA 305**

**BEVERAGES – DISTILLED**

**UNIT 1 : SPIRITS**

- Definition of Distillation
- Distillation methods
  - Pot still
  - Patent still
- Points to be considered for distillation

**UNIT 2 : WHISKY**

- History and ingredients
- Production process
- Types and brands
- Serving standards
- Whisky based cocktails

**UNIT 3 : BRANDY**

- History and ingredients
- Production process
- Types and brands
- Serving standards
- Brandy based cocktails

**UNIT 4 : RUM**

- History & ingredients
- Production process
- Types & brands
- Serving standards
- Rum based cocktails

**UNIT 5 : GIN AND VODKA**

- History & ingredients
- Production process
- Types & brands
- Serving standards
- Gin & vodka based cocktails

**UNIT 6 : TEQUILA**

- History
- Production process
- Types & brands
- Service standards
- Tequila based cocktails

**Different proof spirits**

- Proof scales
- American proof
- Gay-Lussac

**BS CCA 306**

**WASTE MANAGEMENT**

**UNIT 1 : INTRODUCTION TO WASTE MANAGEMENT**

- Definition & Characteristics of Waste
- Types of waste products
- Methods of waste disposal

**UNIT 2 : PROGRAMS AND GUIDELINES OF WASTE REDUCTION**

- Managing and controlling waste products
- Usage of ecofriendly products, processes and amenities
- Introduction to Ecotels

**UNIT 3 : ENERGY AND WATER CONSERVATION**

- Water Resources – Use and over utilization of surface and ground water – Floods, drought, dams – benefits and problems –
- Food resources: World food problems, effects of modern agriculture, fertilizer-pesticide problems, water logging and salinity.
- Energy and Land resources: Solar Energy, Wind Energy, Types of Indian Soils, Reasons for depletion of fertile soil and conservation of soils.

**BS CCA 307**

**HOUSE KEEPING**

**UNIT 1 : INTRODUCTION TO HOUSEKEEPING**

- An overview of the position of H/K in the Hospitality Industry
- List of functions of the H/K Dept
- Organisation of the Hotel

**UNIT 2 : ESSENTIAL QUALITIES IN H/K STAFF**

- Basic qualities of H.K staff
- Effective communications skills
- interpersonal skills & good grooming standards

**UNIT 3 : STAFF HIERARCHY**

- lines of Authority & areas of responsibility
- Vertical & horizontal coordination within & outside the Dept.
- Areas of responsibility of the H/K Dept.
- Duties of staff at the Operational level

**UNIT 4 : JOB DESCRIPTION & JOB SPECIFICATION**

- Job – public area cleaner
- Job – Room attendant
- Job - Supervisor
- Duty roaster

**UNIT 5 : CLEANING CHEMICAL**

- Chemicals used in housekeeping
- Use of chemical on differnt surfaces
- Storage of chemicals
- Precaution while handling chemical

**UNIT 6 : HOUSEKEEPING EQUIPMENTS**

- Mechanical equipments
- Manual equipments
- Care of equipments
- Handling of equipments



**UNIT 7 : GENERAL PRINCIPALS OF CLEANING**

- Cleaning Schedules
- Daily, weekly & Spring Cleaning

**UNIT 8 :VARIOUS TYPES OF ROOMS**

- Types of Rooms & suites
- Amenities provided in standard, superior & deluxe rooms
- VIP amenities

**GLOSSARY OF H/K TERMS**

- Basic terms used in housekeeping

**BS CCA 308**

**CULINARY ARTS – IV**

**(INDIAN) (PRACTICAL**

North

1. Punjab
2. Kashmir
3. Rajasthan
4. Mughlai

East

1. Bengal
2. Seven Sisters States (North East Region)

West

1. Gujarat
2. Maharashtra

South

1. Tamil Nadu
2. Tamil/Kerala
3. Andhra Pradesh

Central

1. Madhya Pradesh
2. Chattisgarh
3. Uttar Pradesh / Bihar

**BS CCA 309**

**CULINARY ARTS V -**

**INDIAN HALWAI (PRACTICAL)**

North

Petha, Balushahi, Halwa, Gulab Jamun, Jalebi, Imarti, Kalakand, Kheer, Kulfi, Laddu, Barfi, Pedas, Rasmalai, Sohan Papdi,

East

Amriti, Chhena Gaja, Chhena Payesh, Cham Cham, Lyangcha, Maplua, Milk Cake, Rabri, Rasgulla

West

Shrikhand, Basundi, Dalia Kheer, Doodhpak, Kaju Katli, Modak, Puran Poli, Aamras, Doodhi Halwa, Sweet Potato Halwa

South

Ada, Adhirasam, Ariselu, Coconut Barfi, Kozhakkattai, Mysore Pak, Kusbhi Paniyaram, Laddu

**BS CCA 310**

**Viva Voice –III**

# **Semester Fourth**

**BS CCA 401**

**CULINARY ARTS VI**

**(QTY FOOD KITCHEN)**

## **UNIT 1 : KITCHEN EQUIPMENT**

- Equipment required for mass/volume feeding
- Heat and cold generating equipment
- Care and maintenance of this equipment
- Purchasing, Selection & Placement of equipment.
- Modern developments in equipment manufacture with a reference to brat pans, air fryers etc.

## **UNIT 2 : MENU PLANNING**

- Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units.
- Planning menus for
  - Institutions
  - Industrial
  - Welfare
  - Mobile
  - Theme
  - Events
  - Transport

## **UNIT 3 : QUANTITY FOOD KITCHENS**

- Planning a Quantity food kitchens- Considerations
- Possible Layouts for QFK
- Area allocation & specifications
- QFK organization
- Staff requirements & duty allocations
- Left over storage & management
- Standardization of recipes for quantity food operation & respective modification.

## **UNIT 4 : ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**Textbook:**

- **Food production operations: Parvinder S Bali**
- **The taste of India, Prasad.**
- **Quantity food production, John B Knight**
- **The master chef By Jean conil**
- **Theory of catering D Fosket,VCesran**
- **Prabhakaran: Dakshin**

**BS CCA 402**

**CULINARY ARTS VII -**

**CONFECTIONARY**

**UNIT 1 : CHOCOLATE**

- History of Chocolate
- Source of the chocolate
- Types of Chocolate
- Tempering of chocolate
- Manufacturing & processing of Chocolate

**UNIT 2 : FROZEN DESSERT**

- Types & définition
- Sorbet, ice cream & other dessert
- Handling & storage.
- Custard, pudding, mousse& soufflé

**UNIT 3 : CONFECTIONARY IN WORLD CUISINE**

- French
- Nouvelle
- German
- Italian etc.

**UNIT 4: 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**

**BS CCA 403**

**CATERING OPERATIONS**

**UNIT 1 : CATERING ESTABLISHMENTS**

- Introduction to banquets
  - Stand alone
  - Hotels
- Event Management
- Outdoor Catering

**UNIT 2 : CATERING PERSONNEL**

- Job Specification & Job Description

**UNIT 3 : EQUIPMENTS**

- Banquets
- ODC equipments and tools
- Equipment Handling and safety

**UNIT 4 : EVENT MANAGEMENT**

- Process of Events
- Sales and events phase
  - Contracts
  - Taxes
  - Payment mode
  - Cancellation policies
- Banquet Event Order
  - Software
  - Sequence and Flow
  - Matrix plan
- Operations
  - Execution of event
  - Table set ups
  - Buffet set ups
  - Store requisitions

**UNIT 5 : BANQUET MENU PLANNING**

- Hi Tea
- Corporate Menus
- Cocktail Dinner
- Social Events

**UNIT 6 : SPECIALIZED SERVICE**

- Gueridon Service
- Live Counters
- Beverage Service
- Snacks Service

**UNIT 7 : SET UPS & AREA ALLOCATION**

- Social
- Corporate
- Exhibition



**BS CCA 404**

**HOTEL ENGINEERING**

**UNIT 1 : HOTEL MAINTENANCE MANAGEMENT**

- Introduction & Scope in Hotels
- Classification and Types
- Maintenance Programmes.

**UNIT 2 : ENGINEERING DEPARTMENT**

- Organization & Setup of the Department
- The Staff – Duties and Responsibilities
- Requirement of Engineering Workshops.

**UNIT 3 : FUELS**

□ Types of Fuels available

- Gases
- Precautions while using them - Heat Parts, BTU, Thermal & Calorific values
- Calculation of heat requirements, Fuel Requirement
- Principle of Bunsen burner
- Construction of an Industrial Gas Range: Parts & Functions, striking back, causes and remedies of problems.

**UNIT 4 : ELECTRICITY**

- Meaning and use,
- Advantage as a type of energy, conductors and non conductors,
- Meaning of ampere, volt, ohm and their relationship, ohm's law,
- AC & DC- their differences, advantages and disadvantages, signs and signals, closed and open circuits, causes and dangers, importance of earthing.
- General layout of circuits including service entrance, distribution panel boards, calculation of power requirements, meter reading.

**UNIT 5 : WATER MANAGEMENT SYSTEM**

- Sources of water and its quality
- Methods of removal of hardness, description of cold water
- Supply from mains and wells, calculations of water requirements and capacity of storage, systems.

**UNIT 6 : SANITARY SYSTEMS**

- Sinks, basins
- Water closet, bidets and their fittings
- Use of water traps and water seals, water pipes and soil pipes

**UNIT 7 : TRANSPORT SYSTEMS**

- Passenger elevators, freight elevators
- Dumb waiters
- Escalators and sidewalks - their operation and maintenance.

**UNIT 8 : FIRE PREVENTION & PROTECTION.**

- Different types of fires
- Fire alarms
- Different types of extinguishers.
- Fire hazards.

**Suggested Readings/ Books:**

- **Textbook of Hotel Maintenance – N. C. Goyal & K. C. Goyal**
- **Hotel Engineering - Sujit Ghosal**

**BS CCA 405**

**COST CONTROL - 2**

**UNIT 1 : COST DYNAMICS**

- Elements of Cost
- Classification of Cost

**UNIT 2 : SALES CONCEPTS**

- Various Sales Concept
- Uses of Sales Concept

**UNIT 3 : INVENTORY CONTROL**

- Importance
- Objective
- Method
- Levels and Technique
- Perpetual Inventory
- Monthly Inventory
- Pricing of Commodities
- Comparison of Physical and Perpetual Inventory

**UNIT 4 : BEVERAGE CONTROL**

- Purchasing
- Receiving
- Storing
- Issuing
- Production Control
- Standard Recipe
- Standard Portion Size
- Bar Frauds
- Books maintained
- Beverage Control
- SALES CONTROL
- Procedure of Cash Control
- Machine System
- ECR
- NCR
- Preset Machines
- POS

- Reports
- Thefts
- Cash Handling

#### **UNIT 5 : BUDGETARY CONTROL**

- Define Budget
- Define Budgetary Control
- Objectives
- Frame Work
- Key Factors
- Types of Budget
- Budgetary Control

#### **UNIT 6 : VARIANCE ANALYSIS**

- Standard Cost
- Standard Costing
- Cost Variances
- Material Variances
- Labor Variances
- Overhead Variance
- Fixed Overhead Variance
- Sales Variance
- Profit Variance

#### **UNIT 7 : BREAKEVEN ANALYSIS**

- Breakeven Chart
- P V Ratio
- Contribution
- Marginal Cost
- Graphs

#### **UNIT 8 : MIS**

- Reports
- Calculation of actual cost
- Daily Food Cost
- Monthly Food Cost
- Statistical Revenue Reports
- Cumulative and non-cumulative

**BS CCA 406**

**SALES AND MARKETING**

**UNIT 1 : TODAY'S HOSPITALITY TRENDS :**

- Globalization,
- Consolidation,
- Product Segmentation,
- Expansion of Legalized,
- Gambling,
- Distribution Methods,
- Computes,
- Media Planning,
- Environmental Awareness,

**UNIT 2 : 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.

**UNIT 3 : THE MARKETING PLAN**

- The marketing team,
- Steps of a Marketing Plan,
- Conducting a Marketing Performance,
- Audit,
- Selection Target Market,
- Positioning the Property,
- Determining Marketing Objectives,
- Developing and Implementing Action Plans,
- monitoring and Evaluating the Marketing plan.

**UNIT 4: SELLING BANQUETS AND EVENTS**

- Markets
- Sales strategies
- Offers and promotions
- Contracts or letters of agreement
- Banquet events orders
- Control And performance measurement
- Profit improvement,

**UNIT 5 : GUEST RELATIONSHIP MANAGEMENT**

- Guest Preferences,
- Customer retention
- Customer relationship management

**BS CCA 407**

**BUSINESS COMMUNICATION**

**UNIT 1 : COMMUNICATION**

- Meaning of communication, Nature, Scope, Types of communication, Communication Cycle

**UNIT 2 : BUSINESS WRITING**

- Resume
- Cover letter / Job Application
- Official letters
- E-mails
- Memo writing
- Notice writing

**UNIT 3 : ON JOB COMMUNICATION**

- Interview
- Group discussion
- Panel Discussion
- Presentations
- Extempore

**UNIT 4 : COMMUNICATION IN APPLICATION**

- Seven habits of highly effective people

Case lets and case studies based on the industry and the report submission by the end of semester

**UNIT 5 : REPORT WRITING**

**BS CCA 408  
CULINARY ARTS VI  
(QTY FOOD KITCHEN)- PRACTICAL  
QFK**

Menus for volume feeding on a daily basis

- Institutions
- Industrial
- Welfare
- Mobile
- Theme
- Events
- Transport

**BS CCA 409  
CULINARY ARTS VII -  
CONFECTIONARY PRACTICAL**

- Chocolate works and art,
- Trouffles Ganache, Tempering, Moulding
- Frozen desserts
- Soufflés
- Pudding
- Custards

**BS CCA 410**

**VIVA VOICE - 4**

**BS CCA 411**

**TRAINING (8 WEEKS)**

**MAIN KITCHEN, CATERING FIRMS, INDIAN KITCHEN**

Departmental appraisal forms

Training certificate from the concerned organization authority.

Daily Summary of work done

Marks to be given on: (Internal 100 + External 100)

- 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 5<sup>th</sup>

BS CCA 501

CULINARY ARTS VIII

(ORIENTAL)

**Objective/s and Expected Outcome:** To develop and enhance knowledge and skills of students in Oriental cuisine. Understanding the international standards of hotel and food industry. Students will be able to plan indent according to menu and dishes focusing on special ingredients of the cuisine. Moreover, deep study of herbs and flavours will make students understand the enhancement of aroma and flavor of food by various herbs.

## CUISINES COVERED

- China
- Hong Kong
- Japan
- Malaysia
- Thailand

## POINTS FOR EACH CUISINE COVERED

- Introduction
- Product Knowledge

Basic Vegetables

Herbs And Spices

Historical Background

- Regional Cooking Styles
- Methods Of Cooking
- Equipment & Utensils

## ELEMENTS OF PRESENTATION

- Placement
- Colour And Texture
- Flavouring

## REFERENCE BOOKS

- International Cuisine And Food Production Management: Parvinder Bali ; OUP, India
- Best Ever Cooking Of Malaysia, Singapore, Indonesia And The Philippines ; Ghillie Basan Terry Tan And Vilma Laus; Anness Publishing
- The Practical Encyclopedia Of Asian Cooking ; Sallie Morris And Deh Ta Hsiung ; Anness Publishing
- What's Cooking - Chinese ; Jenny Stacey ; Thunder Bay Press
- Professional Cooking ; Wayne Gisslen ; John Wiley & Sons Inc



**BS CCA 502**

**CULINARY ARTS IX**

**ADVANCE CONFECTIONERY**

**Objective/s and Expected Outcome:** Confectionary and Bakery are integral part of a luxury and standard hotel organization. This course will give students information and education about usage and characteristics of various basic ingredients used in confectionary. Confectionary is a skillful combination of art and science with latest trends relating to chocolate and sugar artistry. Practical training and theory will develop students skills to create various related dishes and desserts.

**UNIT 1 : SUGAR**

- Introduction to sugar
- History, Source & manufacture
- Types of sugars on the basis of source
- Type of sugars on the basis of forms available
- Liquid sugars
- Effect of heat on sugars
- Cooking of sugars

**UNIT 2 : SUGAR ARTISTRY & CHOCOLATE DISPLAYS**

- Art of colouring in sugars
- Sugar decorations & sugar works
- Pull sugar work
- Non edible displays
- Chocolate displays
- Chocolate garnishes & cakes

**UNIT 3 : CAKE ASSEMBLY & BREAD DISPLAYS**

- Types of cakes
- Cakes for different occasions
- Non edible dough's
- bread displays (various Shapes)

**UNIT 4 : ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**REFERENCE BOOKS**

- Advanced Bakery And Confectionery ; Anandam Lahiri, Vikrant Vyas ; Naman Publisher,
- The Theory Of Bakery And Confectionery ; Uttam K Singh ; Kanika
- Text Book Of Bakery And Confectionery ; Yogambal Ashok Kumar ; PHI Learning Pvt. Ltd.
- Professional Baking ; Wayne Gisslen ; John Wiley & Sons Inc

**BS CCA 503**

**RESTAURANT MANAGEMENT**

**Objective/s and Expected Outcome:** The student should learn how to manage the daily operations. It can be considered as the final stage of learning to manage a catering outlet in the hospitality industry. This approach will develop leadership qualities in students to plan and implement various strategies needed to operate and smooth flow of the catering business.

**UNIT 1 : PLANNING – MANAGEMENT OPERATIONS**

- Strategies and Planning
- Reports analysis
- Product implementation & Development
- Customer Relationship programs

**UNIT 2 : STANDARD OPERATING PROCEDURES**

- Meaning and Definition
- Principles of SOPs
- Various samples of SOPs used in restaurant
- Formats used in food and Beverage Service

**UNIT 3 : BUDGETING**

- Meaning and definition
- Types of budgets
- Profitable restaurant budget

**UNIT 4 : PLANNING RESTAURANT LAYOUTS**

- Principles of planning
- Space allocation
- Layouts of
  - Fine dine restaurant
  - Coffee shop
  - bistros

**UNIT 5 : RESTAURANT ARCHITECTURE**

- Themes
- Lighting
- Interiors and colour combinations
- Furniture and fixtures

**REFERENCE BOOKS**

- Food & Beverage Service – Denis Lillcrap ; Hodder Education
- Food & Beverage Service – Vijay Dhawan ; Frank Bros.& Co.
- Food & Beverage Service- Rao J Suhas

**BS CCA 504**

**HUMAN RESOURCE MANAGEMENT**

**Objective/s and Expected Outcome:** The study of Human Resource Management will students to understand various work ethics and policies of a organization. This will help students to understand various procedures followed for recruitment and hiring of personnel as per the requirement of any company.

**UNIT 1 : HUMAN RESOURCE / MAN POWER PLANNING-**

- Definitions,
- Need Of Manpower Planning,
- Objectives Of Hr Planning,
- Advantages / Disadvantages Of Manpower Planning,
- Process/Steps.

**UNIT 2 : RECRUITMENT-**

- Definition,
- Sources Of Recruitment,
- Internal Sources Of Recruitment (Advantages / Disadvantages),
- External Sources (Advantages/Disadvantages)

**UNIT 3 : SELECTION-**

- Definition,
- Steps In Selection Process
- Application Blank,
- Initial Interview Of The Candidates,
- Employment Tests,
- Interviews,
- Checking Reference,
- Physical Or Medical Examination, Final Interview Induction

**UNIT 4 : STAFFING**

- 2.1 Staff Requirement
- 2.2 HR policies
- 2.3 Salary Division
- 2.4 Staff Motivation
- 2.5 Promotions
- 2.6 Appraisals
- 2.7 Incentives and Rewards
- 2.8 Staff Supervision

**REFERENCE BOOKS**

- Human Resource Management ; V.S.P. Rao ; Anurag Jain for Excel Books
- Personal Management ; C.B. Memoria ; Himalaya Publishing House
- Personal Management ; Edwin B. Flippo ; McGraw-Hill, 1984
- Human Resource Management ; K. Aswathappa ; Tata McGraw Hill.
- Human Resource Management ; Gupta ; Dreamtech Press

**BS CCA 505**

**HOSPITALITY ACCOUNTANCY**

**Objective/s and Expected Outcome:** The aim is to provide an understanding of the basic principles of accounting and their application in the hospitality industry. The course is designed to make the student familiar with generally accepted accounting principles of accounting and their applications.

**UNIT 1 : BASIC ACCOUNTING AND BOOK KEEPING**

- Introduction to accounting,
- journal,
- ledger,
- cash book

**UNIT 2 : DEPARTMENTAL ACCOUNTING**

- An introduction to departmental accounting
- Allocation and apportionment of expenses
- Advantages of allocation
- Draw-backs of allocation
- Basis of allocation
- Practical problems

**UNIT 3 : UNIFORM SYSTEM OF ACCOUNTS FOR HOTELS**

- Introduction to Uniform system of accounts
- Contents of the Income Statement C:\WINDOWS\hinhem.scr
- Practical Problems
- Contents of the Balance Sheet (under uniform system)
- Practical problems
- Departmental Income Statements and Expense statements (Schedules 1to 16)
- Practical problems

**UNIT 4 : INTERNAL CONTROL**

- Definition and objectives of Internal Control
- Characteristics of Internal Control
- Implementation and Review of Internal Control

**UNIT 5 : INTERNAL AUDIT AND STATUTORY AUDIT**

- An introduction to Internal and Statutory Audit
- Distinction between Internal Audit and Statutory Audit
- Implementation and Review of internal audit

## **UNIT 6 : TRIAL BALANCE**

- Meaning
- Methods
- Advantages
- Limitations
- Practical

## **UNIT 7 : 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

## **REFERENCE BOOKS**

- An Introduction To Accountancy ; S.N. Maheshwari ; Vikas Publishing House
- Fundamentals Of Accounting ; Mukherjee & Hanif ; Tata McGraw-Hill
- Elements Of Hotel Accountancy ; Rawat G.S., Dr Negi J, Gupta. ; Aman publications.

**BS CCA 506**

**RESORT AND CONVENTION MANAGEMENT**

**Objective/s and Expected Outcome:** Conventions and Resorts management will develop the skills required for the management of resorts and operate conventions and events. Students will understand the importance of resorts along with various themes and types of events that can be organized in the industry. They will be able to plan and operate conventions and conferences including social events and exhibitions.

**PART A - RESORT MANAGEMENT**

**UNIT 1 : RESORT CONCEPT**

- . Resort theme
- . Resort image
- . Resort location
- . Target market
- . Competitive analysis

**UNIT 2 : RESORT OFFERINGS**

- . Accommodation
- . Food and beverage
- . Entertainment
- . Recreational activities

**UNIT 3 : SPACE DESIGN**

- . Environment
- . Local sustainability
- . Government specification

**UNIT 4 : OPERATIONS MANAGEMENT**

- . Front of the house
- . Back of the house

**PART B - CONVENTIONS**

**UNIT 1 : CONVENTION SALES**

- . Introduction to the Convention, Meetings and Trade Show Industry
- . Marketing Plan
- . Negotiations and Contracts.

**UNIT 2 : CONVENTION SERVICES**

- . The Service Function
- . Guestrooms
- . Setups
- . Audiovisual Requirements
- . Admission Systems
- . Convention Billing
- . Post-Convention Review



**REFERENCE BOOKS**

- The Business of Resort Management ; Peter Murphy ; Elsevier
- Hotel Lodging Restaurant and Resort Management ; R.K. Arora ; AHLEI
- Convention Management and Service ; Milton T. Anroff and James R. Abbey ; AHLEI

## BS CCA 507

### MARKET RESEARCH

**Objective/s and Expected Outcome** The course aims at equipping students with an understanding of the research process, tools and techniques in order to facilitate decision making and market trends.

#### Reports

Hospitality professionals need to be effective communicators. Often it is necessary to provide advice and information designed to aid decision making process, so the preparations and presentation of a written report is an extremely useful skill. Being able to write is an integral part of your studies.

#### Purpose of reports

The starting point for a report is usually a set of instructions provided by the lecturer. The instructions will raise questions and problems, which the report should try to answer and or evaluate. These form the basis of the content and information contained in the report.

#### Report Format

- The report should include in order, the following;
  - Title page(cover page)
  - Executive summary
  - Acknowledgement (where appropriate)
  - Table of content(including relevant page numbers)
  - Body of the report , set out under headings and series
  - References, and
  - Appendices.

#### A good report will

- Display a good understanding of the problem
- Display the original or creative thought in dealing with the problem
- Clearly present information, ideas and recommendations.
- Be concise, with no irrelevant material.
- Be as precise and consistent as possible, rather than vague, ambiguous and contradictory.
- Be logically presented so that the reader can see the reasoning behind conclusion and recommendations.
- Explain the method of investigation and or analysis which has been used.
- Address all the questions / problems posed in the instructions.
- Properly reference all sources of information used in compiling the report.
- Have all the tables and figures clearly numbered and labeled and, if necessary ,
- Reference and
- Be grammatically correct, without spelling and punctuation errors.

**CULINARY ARTS VIII**

**(ORIENTAL ) - PRACTICAL**

Cuisines Covered

- Mainland China
- Taiwan
- Hong Kong
- Japan
- Indonesia
- Malaysia
- Thailand
- Burma
- Philippines

**BS CCA 509**

**CULINARY ARTS IX**

**ADVANCE CONFECTIONERY PRACTICAL**

- Sugar Works  
Candy, Caramel Decoration, Spun Sugar, Poured Sugar, Pulled Sugar And Blown Sugar.  
Pralines
- Fondants,
- Cake Decoration  
Frosting, Glazing, Icing, Dusting, Marzipan, Pastillage, Nougatine
- Bread Displays
- Chocolate Displays

**BS CCA 510**

**VIVA VOICE**

**BS CCA 511**

**4 WEEKS TRAINING**

**ORIENTAL**

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 6<sup>th</sup>**

### **BS CCA 601 CULINARY ARTS X (INTERNATIONAL)**

**Objective/s and Expected Outcome :** To develop and enhance knowledge and skills of students in international cookery understanding the global standards of hotel and food industry. Students will be able to plan indent according to menu and dishes focusing on special ingredients of various international cuisine. Moreover, deep study of herbs and flavours will make students understand the enhancement of aroma and flavor of food by various herbs.

#### **Cuisines Covered**

- Great Britain
- Italy
- Spain
- Portugal
- Scandinavia
- Germany
- Middle east
- Mexican
- Mediterranean
- Africa
  - North
  - Central
  - South

#### **Points For Each Cuisine Covered**

- Introduction
- Historical Background
- Cooking Styles
- Methods Of Cooking
- Special equipment used

#### **Sausage / Casings/Fillings**

Difference between Brines, Cures & Marinades

Uses of Brines, Cures & Marinades

#### **FUSION CUISINE**

#### **ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

#### **REFERENCE BOOKS**

- International Cuisine ; Parvinder Singh Bali ; OUP India
- Practical Cookery ; Kinton Ceserani ; Hodder & Stoughton

**BS CCA 602**

**CULINARY ARTS XI**

**MOLECULAR GASTRONOMY**

This is to demonstrate and introduce the concept of Science in the Kitchen. It is one of the latest trends in the hospitality industry where molecular gastronomy is concerned with the study of physical and chemical transformations of any edible materials during cooking, leading to their various innovative forms of presentation

**UNIT 1 : INTRODUCTION TO MOLECULAR GASTRONOMY**

- History and development
- Chemical structure of proprietary food
- Carbohydrates in MG
- Equipments and Chemicals

**UNIT 2 : FOOD STRUCTURE**

- Colloid Chemistry
- Emulsion – theory and application

**UNIT 3 ; CULINARY COOKING PROCESS**

- Heating
  - Conduction
  - Convection
  - Radiation
- Freezing
- Application measurement and calculation

**UNIT 4 : CULINARY SENSES**

- Flavour
- Colour combinations
- Emulsifier stabilizers
- Additives
- Novel ingredient and diluting mechanism

**UNIT 5 : PRINCIPLES OF SENSORY ANALYSIS**

- Taste
- Texture
- Aroma
- Flavour

**UNIT 6 : RECIPE ANALYSIS & FORMULATION**

- Myths
- Mathematical formulae & applications

**UNIT 7: ELEMENTS OF PRESENTATION**

- Placement
- Colour And Texture
- Flavouring

**REFERENCE BOOKS**

- **Molecular Gastronomy: Exploring The Science Of Flavor (Arts And Traditions Of The Table: Perspectives On Culinary History) ; Herve This ; columbia university Press**

**BS CCA 603**

**WINE TASTING AND BEVERAGE PAIRING**

**Objective/s and Expected Outcome** this subject will introduce students to the various food pairing with wines and other beverages. It will enable students to plan a various combinations on the basis of food and wine flavor and aroma. This is the stepping stone to the students to enter the world of wine as a sommelier

**Objective/s and Expected Outcome**

**UNIT 1 : WINE TASTING**

- Appearance
- Smell
- taste

**UNIT 2 : BEVERAGE PAIRING**

- Bar menu
- Beverage and Food pairing
- Food Pairing and combinations
- Wine and food harmony

**UNIT 3: MATCHING CHARACTERISTICS FOR BEER**

- Alcohol content
- Malt flavor
- Hop flavor

**UNIT 4: MATCHING CHARACTERISTICS FOR WINE**

- Sweetness
- Acidity
- Tannin
- Body
- Flavor

**UNIT 5 : MATCHING THE INTENSITY OF FOOD**

- Cheese
- Starches
- Vegetable
- Seafood
- White meat
- Red meat
- Cured meat
- Fruits
- sweets



**REFERENCE BOOKS**

- Perfect Pairings: A Master Sommelier's Practical Advice For Partnering Wine With Food ; Evan Goldstein, Joyce Goldstein ; University of California Press
- Larousse Encyclopedia Of Wine ; Christopher Foulkes ; Houghton Mifflin Harcourt
- Food And Wine Tourism ; Amit Gaur ; Sonali Publications

**BS CCA 604**

**ENTREPRENEURSHIP AND RESTAURANT STARTUP**

**Objective/s and Expected Outcome** This course has been designed for the students who intent to start their own enterprise. All such students start as entrepreneurs. So they need to understand intricacies of business. This course will guide them right from the idea generation to implementation of the idea

**UNIT 1 : EVOLUTION AND GROWTH IN FOOD AND BEVERAGE INDUSTRY**

- History
- Classification of food service industry
- Types of food service industry

**UNIT 2 : ENTREPRENEURSHIP**

- Types of ownership
- Franchise
  - In
  - Out
- Contractual catering

**UNIT 3 : RESTAURANT START UP**

- New / Old/ Merger
- Market research
- SWOT analysis
- Planning
- Implementation
- Market Promotion
- Financiers
- Product development

**UNIT 4 : FINANCE AND BUDGETING**

- Getting investment
- New restaurant
- Running restaurant
- Merger

**UNIT 5 : YIELD MANAGEMENT**

- Maximizing profit
- Reduce operation cost
- Relation of income to cost

**REFERENCE BOOKS**

- Project Management And Entrepreneurship ; Rosy Joshi, Manish Bansal
- Entrepreneurial Development ; Vasant Desai ; Himalaya Publishing House
- Entrepreneurship And Managing Small Medium Business ; Dr. Manish Bansal And Dr. Alpana Gupta ; kalyani
- Small Business Management And Entrepreneurship ; Dseagi ; kalyani

**BS CCA 605**

**FACILITY DESIGN AND MANAGEMENT**

**Objective/s and Expected Outcome :** Planning and architecting hotels and various departments is a approach to understand fundamental principles for setting up a hotel and its décor. This will also teach students about proper utilization of space and equipments in various departments.

**UNIT 1 : HOTEL DESIGN**

- Design consideration
- Attractive appearance
- Efficient planning
- Good location
- Suitable material
- Good workmanship
- Sound financing
- Complete management

**UNIT 2 : FACILITIES PLANNING**

- Systematic layout planning pattern(SLP)
- Planning consideration
  - Flow process & Flow diagram
  - Procedure for determining space considering the guiding factors for guest room/public facilities & services, hotel administration, internal roads/budget hotel/5 star hotel.

**UNIT 3 : ARCHITECTURAL CONSIDERATION**

- Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical,A.C, ventilation ,FSI, FAR, public areas)
  - Approximate cost of construction
  - Approximate operating areas in budget type/5 star type hotel, approximate other operating areas per guest room
  - Approximate requirement and estimation of water /electrical load gas ventilation
- STAR CLASSIFICATION OF HOTEL**  
Criteria for star classification of hotel  
(five, four, three, two, one & heritage)

#### **UNIT 4 : KITCHEN**

- Equipment requirement for commercial kitchen
  - Heating –gas/electrical
  - Cooling (for various catering establishments)
- Developing specifications for various kitchen equipments
- Planning of various support services
  - (pot wash, wet grinding, chef room, larder room, stores & other staff facilities)

#### **UNIT 5 : KITCHEN LAYOUT AND DESIGN**

- Principles of kitchen layout and design
- Areas of various kitchens with recommended dimensions
- Factors that affect kitchen design
- Placement of equipments
- Flow of work
- Space allocation
- Kitchen equipment, manufacturers and selection
- Layout of commercial kitchen (types, drawing and layout of commercial kitchen)
- Budgeting for kitchen equipments

#### **UNIT 6 : KITCHEN STEWARDING LAYOUT & DESIGN**

- Importance of kitchen stewarding
- Kitchen stewarding dept.- layout and design
- Kitchen stewarding equipments

#### **UNIT 7 : STORES (LAYOUT & DESIGN)**

- Stores layout
- Planning (dry, cold, bar)
- Equipments of store
- Work flow in stores

#### **REFERENCE BOOKS**

- Facility Management ; Christian Thurnbauer ; open publishing
- Hospitality And Facility In Hotel Management ; Metti ; Anmol Publications
- Hotel Facility Planning : ; Tarun Bansal ; OUP, India

**BS CCA 606  
HOSPITALITY LAW**

**Objective/s and Expected Outcome :** Hospitality Law will cover all the licenses and related laws used in the hotel industry it will also include study of food and beverage related taxes and various provisions under Indian Law. In this students will understand the terms and conditions required for the contract and also various acts which companies are bonded into.

**UNIT 1 : INTRODUCTION TO HOTEL [AW**

- Laws applicable to hotel and catering industry.
- Procurement of licenses and permits required to operate hotel restaurant and other catering establishments. Criterion of fixation of taxes for various tariff structures applicable to hotels- luxury
- expenditure sales surcharge service tax etc.

**UNIT 2 : OVERVIEW OF APPLICABLE ACTS & LAWS**

- The Indian Contract Act - Definition and importance with various provisions
- Factories Act 1944 -workin8 environment welfare health and safety Measures
- Sale of Goods act1930
- The Companies Act 1956 . Indian Partnership Act 1932. . The standards ofweight and measures Act 1956
- Prevention of food adulteration Act 1954 \_ Jurisdiction of inspectors.
- The payment of Wages Act 1948 . The minimum Wages Act 1948 . Payment of Bonus Act 1965 . Employees Provident Fund and miscellaneous Payment of Gratuity Act 1972
- Workmen Compensation Act 1948 . Environment Protection Act.
- Consumer Protection Act.

**UNIT 3 : HOTEL- GUEST RELATIONSHIP . RIGHT TO RECEIVE OR REFUSE ACCOMMODATION TO A GUEST,**

- Guests' right to privacy.
- Tenancy laws. . Duty to Protect guest. . Employees and third party threats in restrooms and parking lots.

**UNIT 4 : LAWS GOVERNING LOST AND FOUND PROPERTY**

- Hotel's liability regarding guest property unclaimed property loss of property.
- Hotel defenses to liability claims. . Statutory limits on hotel's liability.

**UNIT 5 : FOOD LEGISLATION . CENTRAL STATE AND LOCAL FOOD LAWS. .  
WARRANTY.**

- Truth in menu and labeling laws. . Food adulteration. . Powers and duties of a Food Inspector.

**UNIT 6 : LIQUOR LEGISLATION**

- Independent bar Operation.
- Dispense Bar.
- Satellite Bar.
- Compound license.
- Beer bars,

**UNIT 7 : TAXATION . DIRECT AND INDIRECT TAXES**

- Registration . Payment of Taxes . Maintenance of books of accounts and documents
- Submission of returns and statement -assessments under the provisions of the following:
- Indirect Taxes: Commercial/Sales Tax Act (state)
- Tax on Luxuries (Hotels & Lodging Houses) Hotel Receipts Tax Act 1950 (central), Profession
- Tax Act ( State) . Direct Taxes: The Indian Income -tax Act, 1961 (special reference to deductions in newly set up hotel).

**SUGGESTED READING**

- Hotel Law: ; Amitabh Devendra ; OUP India
- Hospitality and Hotel Law ; Kaul C ; Kalyani

**BS CCA 607**  
**CULINARY ARTS XI (PRACTICAL)**  
**MOLECULAR GASTRONOMY AND FUSION CUISINE**

Molecular cookery

- Mint Caviar
- Custard Raviolis
- Arugula Spaghettis
- Balsamic vinegar pearls
- Mango verrines
- Quick Jam
- Rum Sheets
- Spherical Tzatziki
- Yogurt Raviolis
- Beet foam
- Egg Nogs
- Lemon Cloud
- Diet Milk Shake
- Mojito
- Béchamel Cannelloni
- Maple Coating
- Popping Chocolate

Indo Chinese

Mexican& American

- Tex max cuisine)
- Carolina chicken salad
- Guacamole
- Tacos with salsa
- Nachos
- Veg/Chicken enchiladas
- Quesadilla
- Tortillas
- Chicken bella
- new Orleans sea food
- Fajita
- Carnitas tacos
- Vanilla Flan with Butterscotch Sauce

**BS CCA 608**  
**CULINARY ARTS X -**  
**(INTERNATIONAL) PRACTICAL**

- Great Britain
- Italy
- Spain
- Portugal
- Scandinavia
- Germany
- Middle east
- Mexican
- Mediterranean
- Africa

North

Central

South

**BS CCA 609**  
Specialization practical

**BS CCA 610**

Business Simulation project

It is a mechanism that has been developed and introduced to improve the reach and tangibility of business the students.

It should help the student to realize the practical aspects of doing business and thus each unit is tailor-made to this specification

Unit 1. Market Research And Survey

Unit 2 : Tender Process And Presentation

Unit 3 : Business Proposal

Unit 4 : Presentation Of The Proposal

Unit 5 : Financial Reports

**BS CCA 611**  
Viva Voice