

Curriculum and Credit Framework
(as per Learning Outcomes based Curriculum Framework (LOCF) & NEP 2020)

For

BACHELOR OF ARTS IN CULINARY ARTS
(To be effective from the Academic Session 2024-25)



Department of Management
Gurugram University, Gurugram
(A State Govt. University Established Under Haryana Act 17 Of 2017)

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Programme Objectives:

This course BA (Hons) in Culinary Arts addresses the requirements of graduates seeking managerial employment in the Indian and the international hospitality and culinary industries. It provides a vocationally relevant course of education that is intellectually challenging and will prepare students for a career in management in the Culinary Industry

Program Outcomes

On completing 4 Year Bachelor of Arts in Culinary Arts Program, the students shall be able to realize following program outcomes:

| | |
|------|--|
| PO-1 | Self-directed and Life-long Learning: Cultivate the skills to independently navigate the culinary industry, embracing continuous learning to adapt to evolving trends, challenges, and opportunities. |
| PO-2 | Business Acumen: Develop a holistic approach to business leadership by utilizing the learnings of essential management, finance, budgeting, marketing, and operational strategies to address intricate business challenges across diverse settings and more specifically within the culinary space. |
| PO-3 | Critical Thinking: Develop the 'Thinking Chef' mentality. Showcase analytical and critical thinking abilities to recognize, assess, and tackle business challenges and opportunities effectively. |
| PO-4 | Technology and Innovation: Implement cutting-edge business tools, technologies, and innovative methods to optimize operational efficiency and effectiveness. Use modern technology to minimize wastage and increase conservation and environment consciousness within the culinary industry. |
| PO-5 | Ethical Treatment and Sustainability: Demonstrate ethical conduct and social responsibility in culinary business operations, recognizing the impact of decisions on both society and the environment. Understand the importance of the Chef in the space of corporate social governance and our responsibility towards the lesser fortunate within us |
| PO-6 | Specialization and Employability: Cultivate advanced knowledge, creativity, originality, and critical competencies in specialized culinary areas within culinary space, resulting in improved employability prospects. This is also in line with our fourth year andragogical approach which is 'Liberalization' which requires individuals to achieve a high degree of competency to assist them in unleashing creativity. |
| PO-7 | Communication Skills: Engage in clear and professional communication with diverse audiences using both verbal and written methods. These skills would have a direct impact in enhancing your leadership positioning within the culinary industry. |
| PO-8 | Leadership and Entrepreneurial Mindset: Lead and collaborate within and across teams, showcase effective leadership skills and the entrepreneurial mindset to inspire, motivate, and oversee team members in achieving shared objectives. |

Program Specific Outcomes

| | |
|-------|--|
| PSO-1 | Entrepreneurial Mindset: Develop an entrepreneurial appetite that includes data-driven decision making, appetite for innovation, strategically placed partnerships and cross-team collaboration. |
| PSO-2 | Sustainable Culinary Practices: Integrate and advocate for sustainable and eco-conscious practices in culinary operations across all culinary sector, recognizing their significance for both business success and societal well-being, with a particular emphasis on Environmental Social Governance (ESG) standards. |
| PSO-3 | Excellence in Strategic and Global Culinary Management: Understanding in the culinary industry: Showcase a global perspective and cross-cultural awareness within the culinary field, recognizing the international aspects of the culinary business and adeptly managing diverse teams and clientele. Effectively oversee and enhance culinary operations across the culinary world, focusing on efficiency, profitability, and customer satisfaction through the application of operational excellence, financial management, customer service, engagement, and personalization principles. |

Qualification Descriptors

- Students shall be admitted to the Interdisciplinary 4-year Degree programme as defined in the NEP-2020 and will have choices to make for the available specialization during the Third and Fourth Year of the Programme.
- Students admitted on the program will be strictly as per the admission regulations laid down.

Admission and Eligibility

1. The duration of the Bachelor of Arts in Culinary Arts (BACA) shall be three/four academic years. Each year shall be divided into two semesters. Thus, the BBAHM Programme shall comprise of six semesters spread over three years. On the completion of all six semesters, the students will be awarded the Bachelor of Business Administration in Hospitality Management (BBAHM). A candidate can complete all the six semesters within a maximum period of 6 years from the date of admission to the first semester of the programme.
2. Admission to the first semester of the Programme shall be open to candidates who have passed.
3. Senior Secondary Examination i.e. 10+2 with at least 50% marks (pass marks in case of SC/ST candidates) in aggregate from Board of School Education Haryana, Bhiwani or any other examination recognized by Gurugram University as equivalent thereto.
4. The first to sixth-semester examination shall be open to a regular student who:
 - a) bears a good moral character.
 - b) has been on the rolls of the Institute for the concerned semester.
 - c) has at least 75% attendance in the class during the concerned semester.
5. The candidate may be promoted to the next semester class automatically unless detained from examination on any genuine grounds.
 - a) has been on the rolls of the Institute for the concerned semester.
 - b) has at least 75% attendance in the class during the concerned semester.
6. The candidate may be promoted to the next semester class automatically unless detained from examination on any genuine grounds.

Scheme of Program

| Semester | Core Courses (CC) | | Minor (MIC) / Vocational (VOC) | | Multidisciplinary (MDC) | | Ability Enhancement Courses (AEC) | | Skill Enhancement Courses (SEC) | | Value Addition Courses (VAC) | | Total Credits |
|----------|---------------------|------------|--------------------------------|------------|-------------------------|-----------|-----------------------------------|-------------|---------------------------------|------------|------------------------------|-------------|---------------|
| | No of Courses | Credits | No of Courses | Credits | No of Courses | Credits | No of Courses | Credits | No of Courses | Credits | No of Courses | Credits | |
| I | 03 | 12 | 01 | 02 | 01 | 03 | 01 | 02 | 01 | 03 | 01 | 02 | 24 |
| II | 03 | 12 | 01 | 02 | 01 | 03 | 01 | 02 | 01 | 03 | 01 | 02 | 24 |
| III | 03 | 11 | 01 | 04 | 01 | 03 | 01 | 02 | | | | | 20 |
| IV | 03 | 12 | 01 | 04 | | | 01 | 02 | | | 01 | 02 | 20 |
| V | 03 | 12 | 01 | 04 | | | | | 01 | 04 | | | 20 |
| VI | 03 | 11 | 02 | 08 | | | | | 01 | 03 | | | 22 |
| VII | 04 | 16 | 01 | 04 | | | | | | | | | 20 |
| VIII | 04 | 16 | 01 | 04 | | | | | 01 | 04 | | | 24 |
| Total | 26 | 102 | 09 | 32 | 03 | 09 | 04 | 08 | 05 | 17 | 03 | 06 | 174 |
| %age | Core Credits | 59% | MIC/VOC Credits | 18% | MDC Credits | 5% | AEC Credits | 4.5% | SEC Credits | 10% | VAC Credits | 3.5% | |

Course Outcomes and Mapping Matrix:

- Each Course of the BA (Culinary Arts) Programme results in a few Course Outcomes (COs) which are broadly mapped or associated with POs as well as PSOs.
- Mapping is a process of representing the correlation between COs and POs, COs and PSOs in a 4-point scale. (-, 1, 2, 3).

Scale of Mapping between COs and POs & COs and PSOs

| | |
|---------|---|
| Scale - | If the contents of the course have a no correlation (0%) with the PO and/or PSO. |
| Scale 1 | If the contents of the course have a low correlation (less than 50 %) with the PO and/or PSO. |
| Scale 2 | If the contents of the course have a medium correlation (50% to 70%) with the PO and/or PSO. |
| Scale 3 | If the contents of the course have a strong correlation (more than 70%) with the PO and/or PSO. |

Scheme of Examination:

Bachelor of Arts in Culinary Arts

Semester 1

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Total Credits | MARKS | | | | |
|--------------------------------------|--------------------------------------|----------------|-------|---|---|---------|---|---|---------------|-------|----|----|----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC101 | Fundamental Culinary Techniques | 240/BACA/CC101 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC102 | Fundamental Bakery & Patisserie | 240/BACA/CC102 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC103 | Fundamental Veganism & Vegetarianism | 240/BACA/CC103 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Multidisciplinary Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Ability Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Skill Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Value-added Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Total Credits | | | | | | | | | 24 | | | | | 600 |

Note:

L = Lecture; T = Tutorial; P = Practicum; TI – Theory Internal Assessment; TE = Theory End Semester Examination; PE = Practicum End Semester Examination

Semester 2

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Credits | MARKS | | | | |
|--------------------------------------|----------------------------------|----------------|-------|---|---|---------|---|---|-----------|-------|----|----|----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC201 | Intermediate Culinary Techniques | 240/BACA/CC201 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC202 | Intermediate Bakery & Patisserie | 240/BACA/CC202 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC203 | Culinary History and Evolution | 240/BACA/CC203 | 3 | 1 | - | 3 | 1 | - | 4 | 30 | 70 | - | - | 100 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Multidisciplinary Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Ability Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Skill Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Value-added Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Total Credits | | | | | | | | | 24 | | | | | 600 |

Note:

L = Lecture; T = Tutorial; P = Practicum; TI – Theory Internal Assessment; TE = Theory End Semester Examination; PE = Practicum End Semester Examination.

After successfully completing 1st Year, if a student is exiting the programme after Second Semester and securing 52 Credits including 4 Credits of Summer Internship, will be awarded UG Certificate in Hospitality Management.

The Summer Internship Report of 4 Credits and 4-6 weeks duration shall be submitted by the candidates in the manner as specified by the department and as per the scheme of the programme.

Semester 3

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Total Credits | MARKS | | | | |
|--------------------------------------|--|----------------|-------|---|----|---------|---|----|---------------|-------|----|----|-----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC301 | SIX Months Operational Internship (weightage to be given for 3 core courses) | 240/BACA/CC301 | - | - | 22 | - | - | 11 | 11 | - | - | 85 | 190 | 275 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| Multidisciplinary Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Ability Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Total Credits | | | | | | | | | 20 | | | | | 500 |

The duration of the Operational Internship will be 20 weeks. Assessment will be done as per the provisions in the course curriculum provided in this document.

The courses in the pool will be delivered via blended mode in accordance to the scheme provided for the courses in the pool.

Semester 4

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Credits | MARKS | | | | |
|--------------------------------------|----------------------------------|----------------|-------|---|---|---------|---|---|-----------|-------|----|----|----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC401 | An Exploration of Indian Cuisine | 240/BACA/CC401 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC402 | Culinary Management | 240/BACA/CC402 | 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |
| 240/BACA/CC403 | Kitchen Design and Planning | 240/BACA/CC403 | 3 | - | 2 | 3 | - | 1 | 4 | 25 | 50 | 5 | 20 | 100 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| Ability Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Value-added Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 2 | | | | | 50 |
| Total Credits | | | | | | | | | 20 | | | | | 500 |

Note:

L = Lecture; T = Tutorial; P = Practicum; TI – Theory Internal Assessment; TE = Theory End Semester Examination; PE = Practicum End Semester Examination.

After successfully completing 2nd Year, if a student is exiting the programme after Second Semester and securing 92 Credits including 4 Credits of Summer Internship, will be awarded UG Diploma in Hospitality Management.

The Summer Internship Report of 4 Credits and 4-6 weeks duration shall be submitted by the candidates in the manner as specified by the department and as per the scheme of the programme.

Semester 5

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Credits | MARKS | | | | |
|------------------------------------|-------------------------------------|----------------|-------|---|---|---------|---|---|-----------|-------|----|----|----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC501 | Advanced Culinary Techniques | 240/BACA/CC501 | - | - | 8 | - | - | 4 | 4 | - | - | 30 | 70 | 100 |
| 240/BACA/CC502 | Advanced Bakery and Patisserie | 240/BACA/CC502 | - | - | 8 | - | - | 4 | 4 | - | - | 30 | 70 | 100 |
| 240/BACA/CC503 | Culinary Sociology and Anthropology | 240/BACA/CC503 | 3 | - | 2 | 3 | - | 1 | 4 | 25 | 50 | 5 | 20 | 100 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| Skill Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| Total Credits | | | | | | | | | 20 | | | | | 500 |

Semester 6

| Course Code | Course Title | Course ID | L | T | P | L | T | P | Credits | MARKS | | | | |
|------------------------------------|---|----------------|-------|---|---|---------|---|---|-----------|-------|----|----|----|------------|
| | | | (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| Core Course(s) | | | | | | | | | | | | | | |
| 240/BACA/CC601 | Advanced Culinary Operations | 240/BACA/CC601 | 3 | - | 2 | 3 | - | 1 | 4 | 25 | 50 | 5 | 20 | 100 |
| 240/BACA/CC602 | Contemporary Pastry Arts | 240/BACA/CC602 | - | - | 8 | - | - | 4 | 4 | - | - | 30 | 70 | 100 |
| 240/BACA/CC603 | Food Innovation & Processing Technology | 240/BACA/CC603 | 2 | - | 2 | 2 | - | 1 | 3 | 15 | 35 | 5 | 20 | 75 |
| Minor/ Vocational Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| | One from Pool | | | | | | | | 4 | | | | | 100 |
| Skill Enhancement Course(s) | | | | | | | | | | | | | | |
| | One from Pool | | | | | | | | 3 | | | | | 75 |
| Total Credits | | | | | | | | | 22 | | | | | 550 |

Note:

L = Lecture; T = Tutorial; P = Practicum; TI – Theory Internal Assessment; TE = Theory End Semester Examination; PE = Practicum End Semester Examination.

After successfully completing 3 Years, if a student is exiting the programme after Sixth Semester and securing 130 Credits, will be awarded Bachelor of Business Administration in Hospitality Management.

NOTE: The curriculum of semester 7 and 8 will be provided in due course of time.

Assessments and Examination

The **Internal Assessment for Theory OR Practical Assessment** shall consist of the following components with Marks Indicated against each:

| | Marks Out Of | | | |
|--|--------------|----|----|----|
| Total Marks | 100 | 75 | 50 | 25 |
| Internal Assessment (including Class Participation, Attendance, Continuous Assessments) | 30 | 25 | 15 | 5 |

Guidelines for Paper Setting/ Exams

Objective: The course familiarizes the students with Hospitality Business & Management. The course is a blend of theory and practice to develop a professional attitude & skills for trade-in students. Professional in nature, the course aims to inculcate professional values & ethics with a focus on hospitality/tourism management & operations.

Approaches: Lectures, Group Discussions, Presentations, Practical, Case studies, Business Games & Field Tours

Requirements: Regular attendance and active participation during the semester; Books & Literature Surveys, Long Essays and Assignments; Seminars Presentations, etc.

Internal Evaluation: The performance of the students will be evaluated based on class participation, house tests; regularity & assignments, carrying credits as specified above and the rest through term-end examinations. (Three Hours Duration)

Mode of Question Paper Setting:

1. There will be nine questions in all and candidates will have to attempt five questions.
2. The first question will be compulsory and of 14 Marks and shall contain 7 short answer type questions (for a 70 marks paper). These questions shall be spread over the whole syllabus (from all four units of GU syllabus). The remaining eight questions shall be 14 marks each and will be set unit wise or in such a way that covers whole syllabus, where option of attempting any four among these 8 questions will be given. These questions shall judge both theoretical and applied knowledge of students. The format of these questions will be essay type and case studies. Schemes of different marks Question Papers are provided below.
3. From each of the units mentioned in the syllabus (total four units), two questions will be posed. The students will have to answer one question from each unit. This is further explained in figure 1 below. The objective of this strategy is to ensure that the student studies and is assessed in each of the four units listed in the syllabus.
4. Every candidate shall be examined in the subject(s) as laid down in the Scheme of Examinations/Syllabus prescribed by the Academic Council from time to time.

5. The external examiner(s) will set the question papers as per the criteria laid down in the Scheme of Examinations for the programme.
6. The medium of instruction and examinations shall be English ONLY.
7. The last date of receipt of admission forms and fees shall be fixed by the Vice-Chancellor of the University. The amount of examination fee to be paid by a candidate for each semester shall be as per the decision of the University from time to time.
8. The Examinations for the odd semesters shall ordinarily be held in December/January and for the even semesters in May/June or on such dates as may be fixed by the Vice- Chancellor.
9. All Supplementary examinations will be held for re-appear/failed candidates along with regular semester examinations in respective odd/even semesters.
10. The Director/Principal of the Institute/College shall forward, a list of the eligible students who have satisfied the requirements of rules for appearing in the Examinations to the Controller of Examinations, as per the schedule of examinations of the University.
11. As soon as possible, after the termination of the examinations, the Controller of Examinations shall publish a list of candidates who have passed the Semester Examinations.
12. Each successful candidate shall receive a copy of the Detailed Marks Card on having passed the Semester Examinations.
13. The list of successful candidates after the sixth-semester examinations shall be arranged in three divisions based on aggregate marks obtained in the first to sixth-semester examinations (for the award of BBAHM) taken together and the division obtained by the candidate will be stated in his degree as under:
 - a. Those who obtain 40% marks but less than 50% marks – THIRD DIVISION;
 - b. Those who obtain 50% marks but less than 60% marks – SECOND DIVISION;
 - c. Those who obtain 60% or more marks – FIRST DIVISION.
 - d. Those who pass all the semesters examination (1st to 6th semester) at the first attempt obtaining 75% or more marks in the aggregate shall be declared to have passed with – DISTINCTION.
14. The Director/Principal of the Institute/College will preserve the records based on which the Internal Assessment awards etc. have been prepared for inspection if needed by the University up to one month from the date of declaration of the semester examinations results. This record, including attendance, will be disposed of after one month.
15. The internal assessment/training report/project report awards of a candidate who fails in any semester/paper(s) shall be carried forward to the next examinations. Candidate(s) who has not obtained pass marks in the Internal Assessment in any paper(s) etc. will be provided an opportunity to appear before the Committee of Examiners, to be constituted by the Director/Principal of the Institute/College, to re- assess performance of the candidate, corresponding to the schedule given for supplementary examinations in and the Internal Assessment/Practical/Viva-voce given by the Committee shall be final.
16. A candidate who fails to obtain pass marks in the training report/ viva-voce shall have to re-appear before the board of examiners as laid down as per the schedule specified for supplementary examinations.

17. Every student of BBAHM shall be required to undergo one practical training internship (Semester III) in a hospitality/service organisation for eighteen weeks as prescribed in the syllabus.
 - a. The candidates shall be required to undergo training in the various areas of the organisation concerned. The organisation may assign a specific project to the candidate, which will be completed by him/her during the period of training. The work done by the candidate during the training period shall be submitted in the typed format of two copies of a training report. The last date for the receipt of the training report in the office of the Controller of Examinations shall be one month after the date of completion of training.
 - b. The evaluation of the Training Report shall be done by the examiner(s) appointed by Gurugram University.
18. The comprehensive viva-voce shall be conducted by an External Examiners to be appointed by the Vice-Chancellor of Gurugram University, consisting of the following members:
 - a. One Internal Faculty, nominated by the Director/Principal of the concerned Institute / College.
 - b. One External Examiner from the academic field; and
 - c. One Executive from a service organization (Two members shall form the quorum.)
19. The practical exam(s) of the courses (wherever specified) shall be conducted by the following Board of Examiners, consisting of two members:
 - a. One internal faculty member (to be appointed by the Director of the concerned Institute); and
 - b. One external examiner (to be appointed by the Vice-Chancellor on the recommendations of the UG Board of Studies in Management.
20. The minimum percentage of marks to pass the examination in each semester shall be:
 - a. 40% in each written papers and internal assessment/computer practical/workshop.
 - b. 40% in Training Report and Viva-Voce/Comprehensive Viva-voce, separately.
 - c. 40% in the total of each semester examination.
21. There will be no improvement facilities available to BBAHM students. However, grace marks will be allowed as per University Rules.
22. A candidate admitted as a regular student in BBAHM Programme would be eligible for transfer of his candidature to any affiliated institution/college of Gurugram University running the above programme subject to availability of seats.
 - a. However, migration can take place only at the beginning of the second year.
 - b. No migration shall apply to candidates in the first year and final year.
 - c. For migration, 75% attendance is compulsory in the last attended semester and no reappearing examination will be allowed from last semester examination.

23. Any dispute arising on account of implementation of this ordinance shall be referred to a committee of three members to be appointed by the vice-chancellor and its decision shall be final and binding on all. The procedure and rules for this programme, the implementation shall be binding on the college/ institutes, which will be framed and approved by the University from time to time.
24. Nothing in this Ordinance shall deem to debar the University from amending the Ordinance and the same shall apply to all the students whether old or new.
25. Any other provision not contained in the above shall be governed by the rules and regulations framed by the University from time to time particularly about the common ordinance for Undergraduate Programmes of the University.

GU Sample Theory Question Paper Format

| Time Allowed: 3 hours | | Maximum marks: 70 | |
|---|--|--------------------------|----------|
| Note: Attempt any five questions. Question no. 1(Section A) is compulsory. Attempt four more questions from Section B, selecting one question from each Unit (1,2,3 & 4). | | | |
| 1 | Short answers questions from the whole syllabus (Unit1-4) (compulsory) | 2 x 7 =14 marks | |
| 2 | Question 2 & 3 from Unit 1 (Answer one question from Q2 and Q3) | Unit - 1 | 14 marks |
| 3 | Question 4 & 5 from Unit 2 (Answer one question from Q4 and Q5) | Unit - 2 | 14 marks |
| 4 | Question 6 & 7 from Unit 3 (Answer one question from Q6 and Q7) | Unit - 3 | 14 marks |
| 5 | Question 8 & 9 from Unit 4 (Answer one question from Q8 and Q9) | Unit - 4 | 14 marks |

| Time Allowed: 3 hours | | Maximum marks: 50 | |
|---|--|--------------------------|----------|
| Note: Attempt any five questions. Question no. 1(Section A) is compulsory. Attempt four more questions from Section B, selecting one question from each Unit (1,2,3 & 4). | | | |
| 1 | Short answers questions from the whole syllabus (Unit1-4) (compulsory) | 2 x 5 =10 marks | |
| 2 | Question 2 & 3 from Unit 1 (Answer one question from Q2 and Q3) | Unit - 1 | 10 marks |
| 3 | Question 4 & 5 from Unit 2 (Answer one question from Q4 and Q5) | Unit - 2 | 10 marks |
| 4 | Question 6 & 7 from Unit 3 (Answer one question from Q6 and Q7) | Unit - 3 | 10 marks |
| 5 | Question 8 & 9 from Unit 4 (Answer one question from Q8 and Q9) | Unit - 4 | 10 marks |

| Time Allowed: 2 hours | | Maximum marks: 35 | |
|---|--|--------------------------|----------|
| Note: Attempt any five questions. Question no. 1(Section A) is compulsory. Attempt four more questions from Section B, selecting one question from each Unit (1,2,3 & 4). | | | |
| 1 | Short answers questions from the whole syllabus (Unit1-4) (compulsory) | 2 x 5 =10 marks | |
| 2 | Question 2 & 3 from Unit 1 (Answer one question from Q2 and Q3) | Unit - 1 | 10 marks |
| 3 | Question 4 & 5 from Unit 2 (Answer one question from Q4 and Q5) | Unit - 2 | 10 marks |
| 4 | Question 6 & 7 from Unit 3 (Answer one question from Q6 and Q7) | Unit - 3 | 10 marks |
| 5 | Question 8 & 9 from Unit 4 (Answer one question from Q8 and Q9) | Unit - 4 | 10 marks |

| Time Allowed: 1 hours | | Maximum marks: 20 | |
|---|--|--------------------------|---------|
| Note: Attempt any five questions. Question no. 1(Section A) is compulsory. Attempt four more questions from Section B, selecting one question from each Unit (1,2,3 & 4). | | | |
| 1 | Short answers questions from the whole syllabus (Unit1-4) (compulsory) | 1 x 4 =4 marks | |
| 2 | Question 2 & 3 from Unit 1 (Answer one question from Q2 and Q3) | Unit - 1 | 4 marks |
| 3 | Question 4 & 5 from Unit 2 (Answer one question from Q4 and Q5) | Unit - 2 | 4 marks |
| 4 | Question 6 & 7 from Unit 3 (Answer one question from Q6 and Q7) | Unit - 3 | 4 marks |
| 5 | Question 8 & 9 from Unit 4 (Answer one question from Q8 and Q9) | Unit - 4 | 4 marks |

Example of rubric for practical

| Practical Appraisal Rubric Template | | | | |
|-------------------------------------|-------------------------------|---|--|---|
| Name | | | | Date: |
| Learning Center | FOOD HALL & DELISH | | | |
| Quiz 20% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Answer 2 questions | Answer 3-6 Questions | Answer 7-8 Questions |
| Attendance 10% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Attended 1 week | Attended 2-3 weeks | Attended 4 weeks |
| PMGR Reviewed 10% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Demonstrates little or no knowledge of content assigned for class, not prepared for class | Demonstrates some knowledge of content assigned for class, somewhat prepared for class | Demonstrates adequate engagement and knowledge of content assigned for class, well prepared for class |
| Grooming 10% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Dirty uniform, dirty shoes, not shaved, elements of the uniform missing | Clean uniform, dirty shoes/not shaved or both, any element of the uniform missing | Clean uniform, shoes polished, clean shaved, groomed as per prescribed standards |
| Follow Instructions 10% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Never follows instructions, careless and lacks seriousness | Follows a few instructions but misses out on critical details | Follows instructions to the T. Proactively innovates as situation changes |
| Group Dynamics 20% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Not a team player, fails to work as a part of the group, does not communicate with team members | Is a team player but fails to contribute at some stages, communicates with team members | Is an excellent team player, coordinates and communicates well and takes on a leadership role where opportunity presents itself |
| Service 20% | 0 | 1-2 | 3-4 | 5-6 |
| | Absent | Careless Open and close knowledge demonstrated; not on time while setting up for breakfast and lunch meal periods; poor or no restocking of equipment; no coordination in food pickup and display; disorganized work area; inept at POS and cashiering; | Attention to Open and close and adequate knowledge demonstrated; timely set up for breakfast and lunch meal periods; struggle with restock of service equipment; few challenges with coordination in food pickup and display; effort to ensure organised work area; slightly proficient at POS and cashiering; | Attention to detail when Opening and closing and adequate knowledge demonstrated; well-timed set up for breakfast and lunch meal periods; ensures adequate restock of service equipment during service; well-coordinated food pick up and display; ensures organized work area; quick learner and proficient at POS and cashiering; |
| Total mark | | | | |

INTERNSHIP ASSESSMENT

Academic Credits for Business Internship Assessment shall be based on the following:

| SI # | Assessment Tools | Maximum Marks |
|--------------|------------------------------------|---------------|
| 1 | Report | 200 |
| 2 | Industry Feedback & Recommendation | 200 |
| TOTAL | | 400 |

Details of Assessment Tools

Report: The Report submitted should have the following sequence:

- i. The Title page should include the name of the Organization, Name of the student, College Roll No.
- ii. A scanned copy of certificate of completion from the Organization.
- iii. Acknowledgement
- iv. About the Organization
- v. Vision and Mission
- vi. Elaboration on Key areas of Work / Tasks Undertaken
- vii. Learning outcomes
- viii. Suggestions & Recommendations
- ix. Conclusion
- x. Bibliography

Following guidelines should be adhered to with regards to the report printing

- i. The typing should be done on both sides of the paper (instead of single side printing)
- ii. The font size should be 12 with Roboto font.
- iii. The project Report should be typed in 1.5 line spacing.
- iv. The paper should be A-4 size.
- v. The word count should be between 3000 to 5000 only
- vi. Only one copy should be printed which is meant for the purpose of evaluation and it should be spiral bound.

Semester I

Fundamentals Culinary Techniques (240/BACA/CC101)

| L | T | P | L | T | P | Total Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |

Course Description:

This course is designed to give students the basic idea of culinary fundamentals and theory of cooking. Students will be introduced to basic cooking concepts in both the classroom and kitchen environment like basic knife cuts, mother sauces, basic cooking methods, terminology, equipment, ingredients, Garde Manger, stocks, soups, poultry fabrication and cooking, meat cookery, and seafood identification and cookery. Students will learn plate presentation and garnishing techniques. These cookery skills will be applied in the classroom, kitchen laboratory and at other sites.

Course Outcomes

After completion of semester I, Students should be able to,

CO1: To understand the role of the professional chef in modern food service operations.

CO2: To understand the basic hierarchy of a kitchen and name several positions in the kitchen brigade.

CO3: To select and use hand tools, measuring equipment, and thermometers properly.

CO4: To execute grilling, boiling, braising and stewing, noting the similarities and differences between these two methods.

Units (Theory):

Unit I: Introduction to Cookery

- Culinary history and Origin of cooking
- Organization and layout
- Classical kitchen brigade vs modern kitchen brigade
- Duties and responsibilities of a chef
- Tools and equipment

Unit II: Vegetable and Meat Processing

- Classification of vegetables
- Fish and sea foods
- Classification and cuts and poultry
- Types and cuts, red meats
- Cuts of Lamb, Pork, and Buff

Unit III: Methods of cooking

- Dry
- Moist
- Combination
- Réchauffé.

Unit IV: Basic Preparations

- Stocks
- Sauces and Derivatives
- Types of Soups
- Classification of Soups

Units (Practical):

Unit I: Basics

- Setting up of workstation
- Cleaning and Segregation
- Cleaning of workstation
- Sanitizing

Unit II: Vegetable Preparation

- Cleaning of vegetables
- Peeling, Washing, and sanitizing
- Basic cuts of vegetables
- Basic vegetables cooking methods

Unit III: Butchery & Seafood Processing

- Receiving and quality specification
- Thawing, Processing of sea food
- Processing of meat
- Processing of poultry
- Storage

Unit IV: Methods of Cookery

- Boiling, Poaching, Steaming
- Roasting, Baking, Shallow frying and Deep frying
- Grilling and Broiling
- Stewing and Braising
- Breakfast cookery

Suggested Readings:

- Arduser, L. (2005). HACCP & Sanitation. USA: Atlantic Publishing Group.
- Association, N. R. (1992). Food Service Sanitation. USA: The Educational Foundation of the National Restaurant Association.
- Forsythe, S. (1998). Food Hygiene, Microbiology & HACCP. Leeds: Springer.
- Labensky, S. R. (1999). On Cooking - A Textbook of culinary Fundamentals. New Jersey: Prentice Hall.
- Mortimore, S. (2013). HACCP A Practical Approach. London: Springer.
- Soni, D. G. (2011). Kitchen Stewarding Operation & Management. New Delhi: Kanishka Publishers.

| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 |
|-----------|------------|------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|
| C01 | 1 | - | 2 | - | - | | - | - | 1 | - | - |
| C02 | 1 | - | - | - | - | - | - | 2 | 1 | - | - |
| C03 | 1 | - | | 2 | - | 3 | - | - | 1 | - | - |
| C04 | 1 | - | 2 | - | - | 3 | - | - | 1 | 2 | - |

Semester I

Fundamental Bakery & Patisserie (240/BACA/CC102)

| L | T | P | L | T | P | Total Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |

Course Description:

This course is designed to give students the basic idea of fundamentals in bakery and patisserie. Students will be introduced to basic ingredients, tools, and equipment. Students will explore the science behind bakery and patisserie by applying those aspects through various techniques and methods. This course will enable them to understand various applications that build the basic grounds of bakery and patisserie. Students will learn about cookies, travel cakes, Brownies, Blondies, and various Basic breads that built the foundation for Bakery and Pastry fundamentals.

Course Outcomes:

After completion of semester I, students should be able to:

CO1: To Understand the basics of Pastry and Bakery.

CO2: To Identify various tools, equipment, and ingredients.

CO3: To Select the right ingredients, measuring and weighing them accurately.

CO4: To Prepare various cookies, cakes and breads using different methods and techniques.

Units (Theory):

Unit I: Introduction to Baking:

- Baking historical background
- Baking and pastry equipment and tools
- Basic baking principles
- Baker's percentage

Unit II: Know your Ingredients:

- Flour, sugars, fats
- Milk and milk products
- Eggs and leavening agents
- Chocolates

Unit III: Basics of Bakery:

- Mixing methods
- Difference between brownies and blondies
- History of cookies and travel cakes.

Unit IV: Understanding yeasted dough:

- Steps in bread making
- Types of dough
- Types of mixing methods
- DDT & Hydration

Units (Practical):

Unit I: Cookies:

- Chocolate chip, Spritz, Biscotti
- Almond oats, Scottish sable
- Sandwich, Jam drop
- Soft Centre, Florentine

Unit II: Muffins and Cupcakes:

- Choco chip muffin, Vanilla muffin
- Berry crumble, Cupcakes
- Chocolate ganache, Buttercream
- Piping techniques

Unit III: Travel cakes, brownies and Blondies:

- Pound cake, yellow butter cake
- Fudgy brownie, Gooey brownie
- Banana walnut cake, Carrot cake
- Caramelised milk cake
- White chocolate blondie

Unit IV: Basic breads:

- Soft rolls, Hard rolls
- Pita, Lavash, Grissini
- Focaccia

Suggested Readings:

Bachour, A. (2017). *Bachour The Baker*. The Chefs Connection.

Gisslen, W. (2016). *Professional Baking*. Wiley.

Notter, E. (2011). *The Art of the Chocolatier*. John Wiley & Sons Inc.

Suaz, M. (2008). *Advanced bread and pastry*. Delmar Cengage Learning.

| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| C01 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - |
| C02 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - |
| C03 | - | - | 1 | 2 | - | - | - | - | 1 | 2 | - |
| C04 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - |

Semester I

Fundamental Veganism & Vegetarianism (240/BACA/CC103)

| L | T | P | L | T | P | Total Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 2 | - | 4 | 2 | 1 | 2 | 4 | 15 | 35 | 15 | 35 | 100 |

Course Description:

This course is designed to give students an introduction to Vegan and vegetarianism. The course involves familiarization with the basics of vegan cooking, types of vegan and Substitutions and a primary overview of the Vegan market and Culture, understanding the need to be attentive to the sights, sounds, smells, and tastes of the Vegan Ingredients. Practical classes will develop their knowledge of ingredients, physical and chemical reactions during processing, basic techniques as well as usage of equipment and machinery. Through demonstrations, briefings, teamwork and individual assessments, students will develop self-sufficiency, communication, leadership skills, creativity, and team spirit.

Course Outcomes

After completion of semester I, Students should be able to,

CO1: To Comprehend the food preparation and cooking methods for vegetarianism and veganism.

CO2: To Understand the origin of Veganism.

CO3: To Prepare vegetarian or vegan food.

CO4: To Understand the major food groups and their functions.

Unit (Theory):

Unit I: Intro to Veganism

- What is Veganism
- Factors Responsible for Veganism
- Misconceptions of Veganism

Unit II: Veganism around the world

- History
- Veganism in Religion
- Veganism in History

Unit III: Vegan substitutions

- Supplements to vegan diet
- Developing a plant-based diet
- Substitutes in Veganism

Unit IV: Vegan & Science

- The science behind Veganism
- Sweeteners approved by Veganism
- Starches – thickeners in the Vegan diet
- Vegan Desserts

Unit (Practical):

Unit I: Intro to Vegan diary

- Vegan Mayo, Vegan Cheese
- Vegan Cream, Vegan Yogurt

- Vegan butter

Unit II: Soups

- Broccoli soup
- Minestrone soup
- Mulligatawny soup
- Badam Shorba.

Unit III: Basic Techniques

- Boiling
- Grilling
- Frying
- Puree

Unit IV: Introduction to Vegan Pastry

- Basic sponges
- Fillings, Custard and cream
- Basic Cake

Suggested Readings:

- Eckmeier, D. L. (2018). Easy Vegan Baking. DK .
- Kitchen, A. T. (2020). The Complete Plant-Based Cookbook: 500 Inspired, Flexible Recipes for Eating Well Without Meat. America's Test Kitchen.

| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| C01 | 1 | 2 | - | - | - | 3 | - | - | 1 | - | - |
| C02 | 1 | 2 | - | - | - | 3 | - | - | 1 | - | - |
| C03 | 1 | - | - | - | - | 2 | - | - | 1 | - | - |
| C04 | - | 1 | - | - | - | 2 | - | - | - | - | 1 |

Semester II

Intermediate Culinary Techniques (240/BACA/CC201)

| L | T | P | L | T | P | Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |

Course Description:

This course is designed to provide the student with a continuation and expansion of knowledge in practical food preparation and to equip the student with a broader knowledge of food preparation including the safe and sanitary use of hand tools, knives, and kitchen equipment and study of the skills necessary in the preparation of European cuisine.

Course Outcomes

After completion of semester II, Students should be able to,

- CO1 To Identify key food products, including herbs, spices, fats, oils, vinegars, condiments, seasonings, cereals, pulses, potatoes, lentils, and starches.
- CO2 To Describe Garde Manger techniques and the preparation of salads, dressings, canapés, and sandwiches.
- CO3 To Understand the principles of classic and contemporary European and Mediterranean cuisines.
- CO4 To Demonstrate practical culinary skills in setting up workstations and preparing fine dining dishes, including soups, sauces, main courses, and accompaniments.

Units (Theory):

Unit I: Product Knowledge

- Herbs and Spices
- Fats and Oils
- Vinegar - Condiments and Seasonings
- Cereals, Pulses, Potatoes, Lentils, Starches

Unit II: Garde Manger

- Introduction to Garde Manger
- Salads and Dressings
- Canapés, Sandwich, Accompaniments and Garnishes

Unit III: European Cuisines

- Introduction to European cuisine
- Contemporary European cuisine.

Unit IV: Mediterranean Cuisine

- Introduction to Mediterranean Cuisine
- Contemporary Mediterranean Cuisine.

Units (Practical):

Unit I: Garde Manger

- Setting up of a workstation
- Vegetable processing
- Lettuce processing
- Produce salad as per menu.

Unit II: Sandwich and Canapes

- Setting up of a workstation
- Prepare spread and filling for sandwich
- Prepare sandwich.

Unit III: Fine Dining

- European Cuisine
- Soups & Sauces
- Main course & Accompaniments

Unit IV: Fine Dining

- Mediterranean Cuisine
- Soups & Sauces
- Main course & Accompaniments

Suggested Readings:

- America, T. C. (2012). *Garde Manger: The Art and Craft of the Cold Kitchen*. Wiley; 4th edition.
- Domine, A. (2015). *Culinaria France*. Ullmann Publishing.
- Forsythe, S. (1998). *Food Hygiene, Microbiology & HACCP*. Leeds: Springer.
- Piras, C. (2010). *Culinaria Italy*. Ullmann Publishing.
- Trutter, M. (2015). *Culinaria Spain: A Celebration of Food and Tradition*. h. f. ullmann publishing.

| Professional Ethics and Value Systems | | | | | | | | | | | | |
|--|------------|------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 | PS04 |
| C01 | 1 | - | - | - | - | 2 | - | - | 1 | - | - | - |
| C02 | - | - | 1 | - | - | 2 | - | - | 1 | - | - | - |
| C03 | 1 | - | 2 | - | - | 3 | - | - | - | 1 | - | - |
| C04 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - | - |

Semester II

Intermediate Bakery & Patisserie (240/BACA/CC202)

| L | T | P | L | T | P | Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 2 | - | 4 | 2 | - | 2 | 4 | 15 | 35 | 15 | 35 | 100 |

Course Description:

This course is designed to give students a basic idea of various products that are part of a café, such as various breads, tarts, pies, short crust pastry, cakes and desserts. This course will enable students to prepare café breads used for various sandwiches, fundamental of cake making and desserts that are part of a la carte menu. The students will be able to prepare breads, desserts and cakes and learn how to plate and present.

Course Outcomes:

After completion of semester II, students should be able to:

- CO1 To Learn the principles and techniques of bread making, short crust pastry preparation, and café-style desserts, including mixing, kneading, proofing, baking, and creating tarts, pies, and shortbread.
- CO2 To Understand the importance of ingredient selection, portion control, and menu planning in café operations to ensure quality and efficiency.
- CO3 To Explore a variety of desserts commonly found in cafes, such as cakes, tarts, pies, and hot and cold desserts, while experimenting with flavor combinations and decorative techniques.
- CO4 To Demonstrate proficiency in preparing, plating, and presenting various café products with a focus on enhancing visual appeal and taste.

Units (Theory):

Unit I: Pastry Basics:

- Short Crust Pastry
- Choux Pastry
- Puff Pastry
- Filo Pastry

Unit II: Artisanal Breads:

- Classification of Various Dough
- Pre-ferments and Pate Ferments.

Unit III: Basic Desserts:

- Cream, Sauces and Fillings
- Custards and Pudding

Unit IV: Cake Making:

- Mixing Methods
- Classification of Cakes,
- History, Origin and Types of Fillings & Frostings

Units (Practical):

Unit I: Tarts, Pies and Shortcrust Pastry:

- Fresh Fruit Tart
- Chocolate Tart, Apple Pie
- Pear Almond Tart, Lemon Meringue Tart
- Savory Pie, Shortbread

Unit II: Cafe Style Breads:

- Dinner rolls, Pizza
- Sandwich Bread, Burger Buns
- Pav, Footlong, Doughnut
- Panini

Unit III: Café Style Desserts:

- Caramel custard, Crème Brule
- Pannacotta, Bavarois, Chocolate Fondant
- Souffle, Cheesecake
- Chocolate Mousse

Unit IV: Basic Cakes:

- Chocolate Cake, Genoise Sponge
- Buttercream, Chocolate Ganache
- Diplomat Cream, Fillings
- Layering, Finishing

Suggested Readings:

- Bachour, A. (2017). *Bachour The Baker*. The Chefs Connection.
- Gisslen, W. (2016). *Professional Baking*. Wiley.
- Notter, E. (2011). *The Art of the Chocolatier*. John Wiley & Sons Inc.
- Suaz, M. (2008). *Advanced bread and pastry*. Delmar Cengage Learning.

| Professional Ethics and Value Systems | | | | | | | | | | | | |
|---------------------------------------|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|------|
| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 | PS04 |
| C01 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - | - |
| C02 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - | - |
| C03 | - | - | 1 | 2 | 3 | - | - | - | 1 | 2 | - | - |
| C04 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - | 2 |

Semester II

Culinary History and Evolution (240/BACA/CC203)

| L | T | P | L | T | P | Credits | MARKS | | | | |
|-------|---|---|---------|---|---|---------|-------|----|----|----|-------|
| (Hrs) | | | Credits | | | | TI | TE | PI | PE | Total |
| 3 | 1 | - | 3 | 1 | - | 4 | 30 | 70 | - | - | 100 |

Course Description:

Culinary history studies the origins and development of the foodstuffs, equipment, and techniques of cookery, the presentation and eating of meals, and the meanings of these activities to the societies that produce them. It looks at practices on both sides of the kitchen door, at the significance of the food to the chef and to those who consume it, and at how cooking is done and what the final product means. Consequently, culinary history is widely interdisciplinary. Studies make connections between the sciences – medical, biological, and social – and the humanities and draw heavily on anthropology, economics, psychology, folklore, literature, and the fine arts, as well as history. These multidisciplinary perspectives are integrated along geographic and temporal dimensions, and therefore, culinary history encompasses the whole process of procuring food from land or laboratory, moving it through processors and marketplaces, and finally placing it on the cooking range and onto the table. It emphasizes the role that food-related activities play in defining community, class, and social status – as epitomized in such fundamental human acts as the choice and consumption of one's daily bread.

Course Outcomes

After completion of semester II, Students should be able to

- CO1 To Understand the concept and role of a gastronome, and the historical evolution of eating customs and food systems globally
- CO2 To Explore global food culture, contemporary food trends, and the contrasting table manners and gastronomic practices of the East and West
- CO3 To Analyze the Indian context of gastronomy, examining Indian food heritage, the influence of religion and mythology, and the impact of historical invasions on Indian culinary evolution
- CO4 To Understand the science and future of food, focusing on the biology of taste, food ethics, the psychological aspects of eating, and the influence of sugar on food habits and health

Theory

Unit I: Introduction

- What is Gastronomy? Who Is a Gastronome?
- A Historical Perspective,
- Prehistoric Eating Customs Across Globe,
- Society and The Food Systems.

Unit II: Global Food Culture

- The Art of Gastronomy: Food and BioArt,
- Latest Food Trends Across Globe,
- Arts De La Table: Table Manners of West Vs. East,
- Global Gastronomic Culture.

Unit III: Gastronomy: An Indian Context

- Indian Food Heritage, Religion & Indian Food Folklore,
- Indian Mythology & Gastronomy: Food in Religious Texts & Their Context,
- Indian Subcontinent & Effects of Invasions: Food Evolution Through the Ages.

Unit IV: Food science and Future of Food

- Biology of Taste: Physiology of Perceived Taste
- Types and Role of Taste, Sight & Smell
- Food Ethics & Food Psychology
- Dieting & Obesity and associated Psychological Disorders
- How Sugar Shapes the Food.

Suggested Readings:

- Albala, Ken. 2013. Food: A Cultural Culinary History. Virginia: THE GREAT COURSES.
- Bober, P.P. 2001. Art, Culture, and Cuisine: Ancient and Medieval Gastronomy. USA: University of Chicago Press.
- Flandrin, J.L. 1999. Food: A Culinary History from Antiquity to the Present. USA: Columbia University Press.
- Gillespie, Cailein. 2001. European Gastronomy into the 21st Century. Woburn: Butterworth-Heinemann.
- Kelley, L.E. 2009. The Bioart Kitchen: Art, Food, and Ethics. USA: University of California.

| CO | P01 | P02 | P03 | P04 | P05 | P06 | P07 | P08 | PS01 | PS02 | PS03 |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| C01 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | - |
| C02 | 1 | - | 2 | - | - | 3 | - | - | 1 | - | 2 |
| C03 | - | - | 1 | 2 | 3 | | - | - | 1 | 2 | - |
| C04 | 1 | - | 2 | - | - | 3 | - | - | 1 | 2 | 3 |