

NEP and Learning Outcome-based Curriculum Framework (LOCF)

For Undergraduate Programme

Bachelor of Arts in International 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)

**Scheme UG A4: Undergraduate Programme (Interdisciplinary)
Bachelor of Arts in International 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)														
CDSC101	Food Production and Culinary Art	240/ICA/CC101	2	-	4	2	-	2	4	15	35	15	35	100
CDSC102	Basics of Bakery & Confectionary	240/ICA/CC102	2	-	4	2	-	2	4	15	35	15	35	100
CDSC103	Food and Beverage Service Operations	240/ICA/CC103	1	-	6	1	-	3	4	-	-	70	30	100
Minor/ Vocational Course(s)														
	One from Pool		1	1	-	1	1	-	2	15	35	-	-	50
Multidisciplinary Course(s)														
	One from Pool		2	1	-	2	1	-	3	25	50	-	-	75
Ability Enhancement Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Skill Enhancement Course(s)														
	One from Pool		2	-	2	2	-	1	3	15	35	5	20	75
Value-added Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Total Credits			-	-	-	-	-	-	24					600

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)														
CDSC201	Cultures & Cuisines of Mediterranean Regions	240/ICA/CC201	2	-	4	2	-	2	4	15	35	15	35	100
CDSC202	Regional Indian Cuisine	240/ICA/CC202	2	-	4	2	-	2	4	15	35	15	35	100
CDSC203	Sweets & Dessert	240/ICA/CC203	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
	One from Pool		1	1	-	1	1	-	2	15	35	-	-	50
Multidisciplinary Course(s)														
	One from Pool		2	1	-	2	1	-	3	25	50	-	-	75
Ability Enhancement Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Skill Enhancement Course(s)														
	One from Pool		2	-	2	2	-	1	3	15	35	5	20	75
Value-added Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Total Credits									24					600

Semester 3 (Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CINT301	Supervised internship (weightage to be given for the core courses)	240/ICA/CC301	-	-	24	-	-	12	12	-	-	90	210	300
Minor/ Vocational Course(s)														
CVOC302	Work based learning report	240/ICA/VO C302	-	-	8	-	-	4	4	-	-	30	70	100
Multidisciplinary Course(s)														
CMDC303	Self-development report	240/ICA/MD 303	-	-	4	-	-	2	2	-	-	15	35	50
Ability Enhancement Course(s)														
CAEC304	Appraisals and reflective entries	240/ICA/AE304	-	-	4	-	-	2	2	-	-	50	-	50
Total Credits									20	0	0			500

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)														
CDSC401	Asian Cuisine	240/ICA/CC401	2	-	4	2	-	2	4	15	35	15	35	100
CDSC402	Garde Manger	240/ICA/CC402	2	-	4	2	-	2	4	15	35	15	35	100
CDSC403	The Art of Vegetarian & Vegan Cooking	240/ICA/CC403	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														

	One from Pool		2	-	4	2	-	2	4	15	35	15	35	100
Ability Enhancement Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Value-added Course(s)														
	One from Pool		2	-	-	2	-	-	2	15	35	-	-	50
Total Credits									20					500

Semester 5 (Generic)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSC 501	Epicurean Food	240/ICA/CC 501	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 502	Gourmet Desserts and Artisanal Breads	240/ICA/CC 502	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 503	Entrepreneurship in Hospitality, Leisure and Tourism Industries	240/ICA/CC 503	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
	One from Pool		2	-	4	2	-	2	4	15	35	15	35	100
Skill Enhancement Course(s)														
CSEC505	Supervised Work Internship Report	240/ICA/SE505	-	-	8	-	-	4	4	-	-	30	70	100
Total Credits									20					500

With Specialization

Semester 5 (Advanced Bakery)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSC 501	Art of Plated Desserts	240/ICA/CC501/AB	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 502	Artisanal Bakes	240/ICA/CC502/AB	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 503	Entrepreneurship in Hospitality, Leisure and Tourism Industries	240/ICA/CC503/AB	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
	One from Pool		2	-	4	2	-	2	4	15	35	15	35	100
Skill Enhancement Course(s)														
CSEC505	Supervised Work Internship Report	240/ICA/SE505	-	-	8	-	-	4	4	-	-	30	70	100
Total Credits									20					500

Semester 5 (Food Production)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSC 501	Pan Asian Cuisine	240/ICA/CC501/FP	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 502	Continental Cuisine	240/ICA/CC502/FP	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 503	Entrepreneurship in Hospitality, Leisure and Tourism Industries	240/ICA/CC503/FP	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
	One from Pool		2	-	4	2	-	2	4	15	35	15	35	100
Skill Enhancement Course(s)														
CSEC505	Supervised Work Internship Report	240/ICA/SE505	-	-	8	-	-	4	4	-	-	30	70	100
Total Credits									20					500

Semester 6 (Specialized Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSC601	Specialized internship (weightage to be given for the core courses)	240/ICA/CC601	-	-	24	-	-	12	12	-	-	75	200	275
Minor/ Vocational Course(s)														
	One from Pool		-	-	8	-	-	4	4	-	-	30	70	100
	One from Pool		-	-	4	-	-	2	2	-	-	30	70	100
Skill Enhancement Course(s)														
CSEC603	Appraisals	240/ICA/SE603	-	-	4	-	-	2	2	-	-	75	00	75
Total Credits									20					550

Multidisciplinary Course from the department for pool of the Courses in the University (These courses are to be offered to students of different discipline/Subject)

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMDC105	Introduction to HACCP	240/ICA/MD105	2	1	-	2	1	-	3	25	50	-	-	75

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMDC205	Slow Food & Gastronomic Practices	240/ICA/MD205	2	1	-	2	1	-	3	25	50	-	-	75

Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMDC303	Self-Development Report	240/ICA/MD303	-	-	6	-	-	3	3	-	-	25	50	75

Minor Course from the department for pool of the Courses in the University

(These courses are offered by each department for students of other departments/same department to gain a broader understanding beyond the major discipline)

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMIC104	Personality Development- I	240/ICA/MI104	1	1	-	1	1	-	2	15	35	-	-	50

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMIC204	Personality Development- II	240/ICA/MI204	1	1	-	1	1	-	2	15	35	-	-	50

Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CVOC302	Work Based Learning report	240/ICA/VO302	-	-	8	-	-	4	4	-	-	30	70	100

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMIC404	Entrepreneurial Financial Understanding	240/ICA/MI404	2	-	4	2	-	2	4	15	35	15	35	100

Semester 5

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CMIC504	Wset Level 1	240/ICA/MI504	2	-	4	2	-	2	4	15	35	15	35	100

Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CVOC602/01	Specialized Work based learning report	240/ICA/VO602/01	-	-	8	-	-	4	4	-	-	30	70	100
CVOC602/02	Advanced Self-development report	240/ICA/VO602/01	-	-	8	-	-	4	4	-	-	30	70	100

Skill Enhancement Course from the department for pool of the Courses in the University

(These courses are offered by each department for students of other departments/same department and is designed to provide value-based and/or skill-based knowledge and should contain both theory and lab/hands-on/training/field work.)

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC107	Introduction to HACCP	240/ICA/SE107	2	-	2	2	-	1	3	15	35	5	25	75

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC207	Slow Food & Gastronomic	240/ICA/SE207	2	-	1	2	-	1	3	15	35	5	-	75

Semester 5

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC505	Supervised Work Internship Report	240/ICA/SE505	3	-	2	3	-	1	4	25	50	5	20	100

Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC605	Appraisal	240/ICA/SE605	-	-	6	-	-	3	3	-	-	25	50	75

Ability Enhancement Course from the department for pool of the Courses in the University

(These courses are offered by department of Indian and Foreign Languages for students of other departments/same department and leads to enhancement in the ability of learn Regional and foreign languages)

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC106	Basic English-I	240/ICA/AE106	2	-	-	2	-	-	2	15	35	-	-	50

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC206	Basic English-II	240/ICA/AE206	2	-	-	2	-	-	2	15	35	-	-	50

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC405	Office Communication	240/ICA/SE405	2	-	-	2	-	-	2	15	35	-	-	50

Value Added Course from the department for pool of the Courses in the University

(All the departments will offer value added course for semester 3 for the students of same or different departments. In the first year, students will study (i) Human Values and Ethics and (ii) Environmental Studies as value added course)

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CVAC108	Human Values and Ethics	240/ICA/VA108	2	-	-	2	-	-	2	15	35	-	-	50

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CVAC208	Environmental Studies	240/ICA/VA208	2	-	-	2	-	-	2	15	35	-	-	50

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CVAC406	Point of Sale Analytics	240/ICA/VA406	2	-	-	2	-	-	2	15	35	-	-	50

Nature of Work	Course Credits	Contact hours per week	Contact hours per semester (15 weeks)
Lecture	01	01	15
Tutorial per paper	01	01	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

The distribution of credits among the lectures/tutorial/practicum will be as follows:

Courses	Total Credits	L (Credits)	T (Credits)	P (Credits)	MARKS			
					TI	TE	PI	PE
Only Theory	4	3 (3 hrs)	1	-	30	70	-	-
	3	2 (2 hrs)	1	-	25	50	-	-
	2	1	1	-	15	35	-	-
Theory and Practicum	4	3 (3 hrs)	-	1 (2 hrs)	25	50	5	20
	4 (Where pract. is dominant)	2 (2 hrs)	-	2 (4 hrs)	15	35	15	35
	3	2 (2 hrs)	-	1 (2 hrs)	15	35	5	20
	2	1	-	1 (2 hrs)	5	20	5	20
When Practicum is separate course	2	-	-	2 (4 hrs)	-	-	15	35
	3	-	-	3 (6 hrs)	-	-	25	50
	4	-	-	4 (8 hrs)	-	-	30	70
AEC/VAC	2	2 (2 hrs)			15	35	-	-
SEC	3	2 (2 hrs)		1 (2 hrs)	15	35	5	20
	2	1		1 (2 hrs)	5	20	5	20
DSEC	4	3 (3 hrs)		1 (2 hrs)	25	50	5	20
Minor/VOC	4	2 (2 hrs)		2 (4 hrs)	15	35	15	35
Internship	4	--	--	4 (8 hrs)			30	70

L= Lecture; T= Tutorial, P= Practicum; Ti= Theory Internal Assessment; TE= Theory End Semester Examination; PI= Practicum Internal; PE= Practicum End Semester examination

Nature of Work	Course Credits	Contact hours per week	Contact hours per semester (15 weeks)
Lecture	01	01	15
Tutorial per paper	01	01	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

The distribution of credits among the lectures/tutorial/practicum will be as follows:

Courses	Total Credits	L (Credits)	T (Credits)	P (Credits)	MARKS			
					TI	TE	PI	PE
Only Theory	4	3 (3 hrs)	1	-	30	70	-	-
	3	2 (2 hrs)	1	-	25	50	-	-
	2	1	1	-	15	35	-	-
Theory and Practicum	4	3 (3 hrs)	-	1 (2 hrs)	25	50	5	20
	4 (Where practical is dominant)	2 (2 hrs)	-	2 (4 hrs)	15	35	15	35
	3	2 (2 hrs)	-	1 (2 hrs)	15	35	5	20
	2	1	-	1 (2 hrs)	5	20	5	20
When Practicum is separate course	2	-	-	2 (4 hrs)	-	-	15	35
	3	-	-	3 (6 hrs)	-	-	25	50
	4	-	-	4 (8 hrs)	-	-	30	70
AEC/VAC	2	2 (2 hrs)			15	35	-	-
SEC	3	2 (2 hrs)		1 (2 hrs)	15	35	5	20
	2	1		1 (2 hrs)	5	20	5	20
DSEC	4	3 (3 hrs)		1 (2 hrs)	25	50	5	20
Minor/VOC	4	2 (2 hrs)		2 (4 hrs)	15	35	15	35
Internship	4	--	--	4 (8 hrs)			30	70

L= Lecture; T= Tutorial, P= Practicum; Ti= Theory Internal Assessment; TE= Theory End Semester Examination; PI= Practicum Internal; PE= Practicum End Semester examination

Syllabus

SEMESTER 1

Food Production and Culinary Art

Course ID - 240/ICA/CC101

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The aim of the course is to give learners both theoretical and practical understanding of Food Production and Culinary Art. Learners are trained for preparation of different kinds of food and presentations, along with an understanding of basic concepts, technical knowledge and competencies. With the comprehensive exposure to the working conditions of a kitchen, learners will be able to understand, organize, and perform the various functions that are critical to the success of a hotel.

Course Outcome: - After completing the course learners would be able to:

CO1. Recognise safe, hygienic working practices in all operational departments but especially the kitchens and restaurants.

CO2. Identify food commodities and equipment, their characteristics and uses.

CO3. Understand the need for control with regards to food.

CO4. Understanding time management and the importance of teamwork.

Detailed Syllabus:

Unit-I

Theory - Introduction to cookery- attitude, behaviour and personal hygiene; kitchen department and its role; classical brigade, organizational structure of the kitchen, duties and responsibilities of personnel; classification of stocks and its uses; preparation of various soups.

Unit-II

Theory - Introduction to sauces, their classification and uses; overview of vegetable cookery, effects of heat on vegetables, pigment and colour change; classification of various types of fish and shellfish, cuts and storage of fish and shellfish.

Unit-III

Theory - Cooking methods and ways of heat transference; equipment used in various methods; classification of poultry and storage; application of cooking methods; commodities used in bakery and pastry, different types

of flour, raising agents, fats and oils.

Unit-IV

Theory- Classification and uses of egg, structure, grading and types; introduction to salads - composition, types, salad dressing, method of preparation; understanding of baking, ingredients used in bread making and principles of bread making.

TEXT BOOK

- Bali, P.S. (2017), *Food Production Operations*, Oxford, New Delhi

OTHER RECOMMENDED TEXTS

- Foskett, D., Paskins, P. and Rippington, N. (2019), *Practical Cookery* (14th edn), Hodder Education, UK
- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam
- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment	100%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/coursework/presentation/journal & assignment.

Theory External (TE): The (TE) will be done through the end-term theory exam.

The question paper pattern for the end-term examination will be **70 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer five (5) out of the six (6)).	5*2=10 marks
Question 3	Question No. Three (3) will have five (3) descriptive questions/options (The learner has to answer two (2) out of the three (3)).	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/options (The learner can answer one (1) out of the Two (2)).	1*10= 10 marks
	Total Marks	35 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2
CO2	3	2	2	2
CO3	2	2	3	2
CO4	2	3	2	3
Average	2.25	2.25	2.25	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2
CO2	2	3	3	3
CO3	2	3	3	2
CO4	3	2	2	2
Average	2.25	2.5	2.5	2.25

Basics of Bakery & Confectionary
Course ID - 240/ICA/CC102

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The Bakery operations have a dual goal: Understanding – That is, an understanding of theory, of how to bake and serve. Performing – that is, the mastery of a set skills and the ability to apply them to a wide range of baking principles and products. Throughout the program, the Chef instructor guides the students, and your inputs are encouraged. Exposure to a variety of Recipes and techniques can only enrich the students' education and enhance the depth of their experience.

Course Outcome: - After completing the course learners would be able to:

- CO1. This module will provide you with details about the world of pastry
- CO2 Introduction to Pastry and bakery Theory
- CO3 Introduction to Pastry and bakery Practical
- CO4 Understanding of various items and equipment used in the bakery

Detailed Syllabus:

Unit-I

Theory- Introduction to Bakery, Identification of Equipment, Basic ingredients, Dry Raw material used in Bakery operations, Introduction to professional culinary setup, Understand the section of a pastry bakery, Understand the hierarchy of the culinary setup, Understand the bakery and confectionery equipment.

Unit-II

Theory - Understand the various ingredients used in the bakery, The basic dry ingredients used to make a dough, Basic dry ingredients and uses in Pastry, Identify the devices and instruments needed, Understanding the importance of an ingredient in the process of baking, The basic moist ingredients used to make a dough, Basic dry ingredients and uses in Pastry, Understanding the importance and relevance of an ingredient in the process of baking and pastry arts

Unit-III

Theory - Introduction to the ancillary ingredients used to in bakery and confectionery arts, Understanding the usage of the ancillary ingredient in the process to support baking and pastry, Techniques in bread making, Process of Bread making, using techniques: sifting, kneading, proving

Unit-IV

Theory: Theory of tea cakes and muffins, Understand the methods used, Role of each ingredient, Cut and fold method, Creaming method, Whipping, Various methods to make the cookies, creaming of fat and sugar to make cookies and shortbread

TEXT BOOK

- P.S. BALI (2018) "THEORY OF BAKERY AND PATISSERIE". New Delhi: Oxford

OTHER RECOMMENDED TEXTS

- P. S. Bali (2021) "Food Production Operations": Oxford University press
- Kumar A., Y (2012). Textbook of Bakery and Confectionery. New Delhi: PHI Learning Private Limited.

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment	100%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/coursework/presentation/journal & assignment.

Theory External (TE): The (TE) will be done through the end-term theory exam.

The question paper pattern for the end-term examination will be **35 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer five (5) out of the six (6)).	5*2=10 marks
Question 3	Question No. Three (3) will have five (3) descriptive questions/options (The learner has to answer two (2) out of the three (3)).	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/options (The learner can answer one (1) out of the Two (2)).	1*10= 10 marks
	Total Marks	35 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	3	2
CO2	3	2	2	2
CO3	3	2	3	2
CO4	2	3	2	3
Average	2.5	2.25	2.5	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2
CO2	2	3	2	3
CO3	2	3	2	2
CO4	3	2	3	2
Average	2.25	2.5	2.25	2.25

Food and Beverage Service Operations-I
Course ID - 240/ICA/CC103

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
√						

Introduction to the Course:

The course aims to give the learner excellent knowledge of the duties, roles and responsibilities of a food and beverage server. The module will also build the practical knowledge of the learner to understand the different aspects of service. The hospitality industry has high standards of work and operational practices which need to be reflected in the curriculum.

Course Outcome: - After completing the course learners will be able to:

- CO1. Explain the purpose, role and areas of responsibility of a food and beverage department in a hotel unit.
- CO2. Explain the topography of the food and beverage service industry.
- CO3. Understand the sequence of service.
- CO4. Understand the term 'Menu' and its importance as a sales tool.

Detailed Syllabus:

Unit-I

Width of the food and beverage service industry; styles and types of catering; recognition of different F&B equipment and their uses; understanding the role of the food and beverage department; F&B hierarchy; attributes of a good server; mise-en-scene and mise-en-place, food & beverage service etiquette.

Unit-II

Ancillary sections - still room; silver room, wash-up, hot plate; pantry & linen store; introduction to the menu; styles of service - waiter service, self-service and assisted service; menu in different catering establishments; sequence of service.

Unit-III

French culinary terms; breakfast and its types; menu & cover for breakfast; brunch service; afternoon tea.

Unit-IV

Room service; attributes of RSOT; room service equipment; layout of room service pantry.

TEXTBOOK

- Singaravelavan, R. (2016), *Food and Beverage Service*, Oxford University Press, New Delhi

OTHER RECOMMENDED TEXTS

- George, B. and Chatterjee, S. (2011), *Food and Beverage Service and Management*, Jaico Publication, Mumbai
- Lillicrap, Cousins and Smith (1998), *Food and Beverage Service*, ELST Publication, London

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment (FA) = (TI+TE+PI+PE)	100%

Theory Internal (TI): The (TI) will be done through in-class tests/ coursework/presentations/journals or assignments.

Theory External (TE): The (TE) will be done through the end-term theory examination.

Practical Internal (PI): The (PI) will be done through in-class continuous assessment.

The question paper pattern for the end-term examination will be **35 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have five (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/ options. (The learner has to answer five (5) out of the six (6)).	5*2=10 marks
Question 3	Question No. Three (3) will have three (3) descriptive questions/ options. (The learner has to answer two (2) out of the three (3)).	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/ options. (The learner can answer one (1) out of the Two (2)).	1*10=10 marks
	Total Marks	35 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	3	2	2
CO2	3	3	2	2
CO3	3	2	2	2
CO4	2	2	2	2
Average	2.5	2.5	2	2

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	3	2	2
CO2	3	3	2	2
CO3	3	2	2	2
CO4	2	2	2	2
Average	2.5	2.5	2	2

SEMESTER 2

Cultures & Cuisines of Mediterranean Regions Course ID - 240/ICA/CC201

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	__ Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The aim of the module is to enable you to explore the concept of Mediterranean cuisines. It will focus on the cooking styles, reservation and enjoyment of regional, traditional food of the regions. It is important for the hotelier to understand the concept to increase the profits and at the same time provide variety, quality, freshness and environmental benefits to the customers.

Course Outcome: - After completing the course learners would be able to:

CO1. Understand the concept of Mediterranean Cuisine.

CO2. Understand the complete learning cycle right from the farm to fork by using much produces from our farms.

CO3. Realise the importance of producing the international standards of the recipes.

CO4. Appreciate the need to protect biodiversity, food culture and healthy eating habits.

Detailed Syllabus:

Unit-I

Theory - Culinary map of Italy and Spain, and Italian culinary regions, style of cooking at different culinary regions such as Abruzzo, Basilicata, Campania, Emilia Romagna, Liguria, Lombardy, piedmont, Puglia, Sardinia, Sicily, Tuscany, Umbria and Veneto. Types of cheese and cured meats used at different culinary regions, types of starches used in cuisine, importance of olive oil and balsamic vinegar in Italian and Spain cuisine, about pasta and different shapes of pasta, special ingredients used in Italian cuisine, sequence of Italian and Spain menu and speciality dishes of each course, desserts of Italian and Spanish cuisine and regional speciality.

Unit-II

Theory - Explain the influence of Greek cuisine on western world as its culinary tradition, understand the importance of sea food in Greek cuisine, understand the history of Greek cheese making, explain the special ingredients used in Greek food, understand the popular Greek dishes

Unit-III

Theory - To understand the influence of geographical conditions on the Turkish cuisine, what are the herbs and spices used in Moroccan cuisine, importance of mezze, olive oil, lemon and garlic in the Moroccan food,

understand the popular Turkish dishes and methods of preparation, explain the utensils used in Moroccan cuisine, importance of food during festivals and celebrations. Special ingredients used in Moroccan cuisine, similarity between Moroccan and Turkish food, popular Turkish dishes, importance of special herbs and spices in Turkish cuisine.

Unit-IV

Theory- understand the cooking style of Arabs and Lebanese community; explain the herbs and spices used in Lebanese food; eating habits and Turkish and Arabic community, what are the similarity of Turkish and Arabic food; popular dishes from Arabic and Turkish cuisine. Identify the equipment's and utensils used in Turkish and Arabic cuisine.

TEXT BOOK

- Bali, P.S. (2017), *Advanced Food Production Operations*, Oxford, New Delhi

OTHER RECOMMENDED TEXTS

- Foskett, D., Paskins, P. and Rippington, N. (2019), *Practical Cookery* (14th edn), Hodder Education, UK
- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam
- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment	100%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/coursework/presentation/journal & assignment.

Theory External (TE): The (TE) will be done through the end-term theory exam.

The question paper pattern for the end-term examination will be **70 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer five (5) out of the six (6).)	5*2=10 marks
Question 3	Question No. Three (3) will have five (3) descriptive questions/options (The learner has to answer two (2) out of the three (3).)	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/options (The learner can answer one (1) out of the Two (2).)	1*10= 10 marks

	Total Marks	35 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2
CO2	2	2	2	2
CO3	2	2	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2
CO2	2	2	3	2
CO3	2	2	2	3
CO4	3	2	2	2
Average	2.25	2	2.25	2.25

Regional Indian Cuisine
Course ID - 240/ICA/CC202

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The aim of the course is to give students both theoretical and practical understanding of Indian regional cuisine. Students will be able to understand, organize, and perform the various functions that are critical to the success of a hotel. They will be trained in the preparation of different kinds of food with presentation, along with technical knowledge and competencies with proper mind-set and also able to analyse the usage of various kitchen utensils and equipment's and learn the preparation methods of regional cuisine and developing the ability on purchasing, planning and indenting skills.

Course Outcome: - After completing the course learners would be able to:

- CO1. Familiarisation in Indian cuisine
- CO2. Identify food commodities and equipment, their characteristics and uses
- CO3. Acquire Information on bulk kitchen equipment's
- CO4. Understanding time management and the importance of teamwork.

Detailed Syllabus:

Unit-I

Theory - Concept of volume cooking operation, types of establishments, usage of equipment and the maintenance; difference between cereals and grains, types of cereals and grains, impact of cooking, selection and storage; principles of indenting for volume catering, importance of purchase specifications, inventory control in stores, factors involved in inventory control in stores; introduction to Indian sweets and desserts, diversity in sweets, sweets in the festivals and religious ceremony.

Unit-II

Theory - History and origin of tandoor, various kinds of tandoors, uses, Installation, safety features; introduction to Awadhi cuisine, history, geographical location, special equipment, culinary terms; historical & background of Bengali cuisine, seasonal availability, special equipment, staple diets, specialty cuisine for festivals; geographic location of Goa, historical background' seasonal availability, special equipment, staple diets, specialty cuisine for festivals.

Unit-III

Theory - Menu Introduction to Kashmiri cuisine, geographic location, historical background, seasonal availability, special equipment, staple diets, especially cuisine for festival; Maharashtra geographic location, historical background of food, seasonal availability, special equipment, staple diets

Unit-IV

Theory - Introduction to Rajasthan cuisine, geographic location, historical background, seasonal availability, special equipment, staple diets, especially cuisine for festival and special occasions; introduction to Hyderabadi cuisine, geographic location, historical background, seasonal availability, special equipment, staple diets, especially cuisine for festival and special occasions

TEXT BOOK

- Bali, P.S. (2017), *Food Production Operations*, Oxford, New Delhi

OTHER RECOMMENDED TEXTS

- Foskett, D., Paskins, P. and Rippington, N. (2019), *Practical Cookery* (14th edn), Hodder Education, UK
- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam
- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment	100%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/coursework/presentation/journal & assignment.

Theory External (TE): The (TE) will be done through the end-term theory exam.

The question paper pattern for the end-term examination will be **70 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer five (5) out of the six (6)).	5*2=10 marks
Question 3	Question No. Three (3) will have five (3) descriptive questions/options (The learner has to answer two (2) out of the three (3)).	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/options (The learner can answer one (1) out of the Two (2)).	1*10= 10 marks

	Total Marks	35 marks
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Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2
CO2	2	2	2	2
CO3	2	2	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2
CO2	2	2	3	2
CO3	2	2	2	3
CO4	3	2	2	2
Average	2.25	2	2.25	2.25

Sweets and Desserts
Course ID - 240/ICA/CC203

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	4	4	15	35	15	35	Hours

Type of Course: - Core Course

Core Course (CC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

This course's objective is to provide students with a theoretical and practical understanding of the fundamentals Sweets and Desserts. Students will be able to comprehend, arrange, and carry out the different tasks that are essential for a baker's success. They receive instruction in the preparation of various desserts with presentation, as well as technical knowledge, skills, and the appropriate mind-set which will help them in the future to innovate and make creations of their own. The students receive comprehensive theoretical and practical training, as well as their first exposure to the working environment of a kitchen, where they learn the fundamental ideas.

Course Outcome: - After completing the course learners would be able to:

- CO1. Implement the theory in Practical Usage and Identify the scope of creativity and Innovation.
- CO2. Identify ingredients and equipment required to carry out bakery operations, their characteristics and uses
- CO3. Understanding time management and the importance of teamwork. Especially in Kitchen Labs.
- CO4. Recognise safe, hygienic working practices while implementing the knowledge to skills used for preparing various sweets and desserts.

Detailed Syllabus:

Unit-I

Theory- Introduction to Origin and History of Chocolate, Science behind the Production of Chocolate, Handling and tempering Chocolate, Using the right equipment for Chocolate, Preparing desserts and Truffles, Usage and Varieties of Chocolate.

Unit-II

Theory - Pastes used in Bakery and Confectionery- Sweet and Savoury. Understanding the theory behind preparing, storing, reusing of quiches, the basic skills to prepare different sweet tarts, storing, reusing of tarts.
Practical: Understanding of the basic skills in making sweet and sweet tart and pies in the pastry & bakery.

Unit-III

Theory - Introduction to International Breads, Understanding the usage of the ingredient in the process to support bread baking and pastry, Techniques in bread making, Process of Bread making, using techniques:

sifting, kneading, proving, understand different types of sponge for different use, Understand the technique for preparing sponge, Handling of sponge

Practical: Implementing of the basic skills required to do bread making and cake baking.

Unit-IV

Theory: Theory of Cream based desserts, Understand the methods used in preparation of classic sauces, Role of each ingredient, Various Classic desserts like Crème Brule, Crème Caramel and Crème anglaise. Understand the different techniques of plating, Uses of different items for plating

Practical: Using theory knowledge to create classic desserts and plate them in the bakery.

TEXT BOOK

- P. S. BALI (2018) "THEORY OF BAKERY AND PATISSERIE". New Delhi: Oxford

OTHER RECOMMENDED TEXTS

- P. S. Bali (2021) "Food Production Operations": Oxford University press
- Kumar A., Y (2012). Textbook of Bakery and Confectionery. New Delhi: PHI Learning Private Limited.

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Practical Internal (PI)	15%
Practical External (PE)	35%
Final Assessment	100%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/ coursework/presentation/journal & assignment.

Theory External (TE): The (TE) will be done through the end-term theory exam.

The question paper pattern for the end-term examination will be **70 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (5) MCQs (All Compulsory).	5*1=5 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer five (5) out of the six (6).)	5*2=10 marks
Question 3	Question No. Three (3) will have five (3) descriptive questions/options (The learner has to answer two (2) out of the three (3).)	2*5= 10 marks
Question 4	Question No. Four (4) will have Two (2) descriptive questions/options (The learner can answer one (1) out of the Two (2).)	1*10= 10 marks
	Total Marks	35 marks

Mapping Matrix of Course**Table 1: CO-PO Matrix for the Course**

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2
CO2	2	2	2	2
CO3	2	2	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2
CO2	2	2	3	2
CO3	2	2	2	3
CO4	3	2	2	2
Average	2.25	2	2.25	2.25