

Semester 4

Asian Cuisine
Subject code – CDSC401

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	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
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Introduction to the Course:

The course aims to give students both a theoretical and practical understanding of Advanced Food Production Management. The students will get the chance to evaluate the delicacies they have created, hone their practical cooking skills, and create more intricate dishes that are presented in five-star hotels.

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

- CO1. Understand and apply a range of food preparation techniques to a wide range of commodities.
- CO2. Produce a wide range of cookery methods and presentation styles to a wide range of commodities to produce dishes, to an acceptable commercial standard.
- CO3. Prepare and present a wide range of forcemeat products.
- CO4. Select, prepare, cook, present, and evaluate a selection of dishes to a commercially acceptable standard.

Detailed Syllabus:**Unit-I**

Theory - Introduction, history of North & South Indian cuisine, geographical, cultural differences, local produce, traditions, temperament, eating habits; introduction of Japanese cuisine, history, features, seasoning and flavoring, tools and equipment's, famous; food of China, history, characteristics, tools & utensils, famous dishes.

Practical – The practical dishes may vary but will fall under the Indian cuisine

Unit-II

Theory - Concept of Sichuan cuisine, tools and equipment, seasonings of Sichuan cuisine, famous dishes, characteristics of Korean cuisine, Korean food habits, cooking methods, utensils & equipment; concept of Thai cuisine, specific techniques, ingredients, spices, cooking method, tools and equipment, Malaysian cuisine, specific techniques, ingredients, and spices of Malaysian cuisine, special dishes, tools and equipment.

Practical - The practical dishes may vary but will fall under the Chinese cuisine

Unit-III

Theory - Food practices & ethnic groups in Singapore, dishes specific to ethnic, different ingredients, popular dishes of ethnic groups, cultural festivals in Singapore; concept of Vietnamese cuisine, specific techniques, ingredients and spices unique to Vietnamese cuisine, basic cooking method applied, tools and equipment. Introduction of Indonesian cuisine, Feature of Indonesian cuisine, cooking methods, regional cuisine of Indonesia, staple foods of Indonesian cuisine, equipment and utensils.

Practical - The practical dishes may vary but will fall under the Vietnamese, Indonesia or Singaporean cuisine

Unit-IV

Theory - Introduction & characteristics of Sri Lankan cuisine, different types of cooking methods, utensils and equipment; historical background and geographical location of Pashtun Cuisines, seasonal availability of fruits, vegetables, and other ingredients, unique equipment used in preparation food.

Practical - The practical dishes may vary but will fall under the Sri Lankan/ Indian sub-continent cuisine

TEXT BOOK

- P. S. Bali (2014) “International Cuisine and Food Production Management”: Oxford University press

OTHER RECOMMENDED TEXTS

- Cwiertka, Katarzyna Joanna (2006), Modern Japanese Cuisine: Food, Power and National Identity, Reaktion Books, ISBN 978-1-86189-298-0
- Cost, Bruce. Asian ingredients: a guide to the foodstuffs of China, Japan, Korea, Thailand, and Vietnam. New York: Harper Perennial, 2000.
- Anderson, Eugene N. (1988). The Food of China. New Haven: Yale University Press.

Final Assessment (FA)

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

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:

Section A	Seven Short answer type questions covering all units. All compulsory.	7*1=7 marks
Section B	<u>Answer any one question from each Unit</u> _Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	7*4=28 marks
Total Marks		35 marks

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

240/ICA/CC402

**Garde Manger
Subject code - CDSC402**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	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
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Introduction to the Course:

The aim of the Garde Manger module is to provide students with a comprehensive understanding of the principles, techniques, and skills required in the field of Garde Manger, specifically within the context of culinary arts and hospitality. The course covers charcuterie and preservation methods used by different cultures, canapés and hors d'oeuvres, decorative centrepieces, cheese identification, other cold food item, familiarize with the meaning and types of chateaufroid and storage of meat in larder kitchen.

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

- CO1. Develop foundational knowledge of Garde Manger principles and techniques.
- CO2. Acquire practical skills in cold food preparation techniques, such as curing, smoking, and pickling.
- CO3. Create visually appealing and flavourful canapés and hors d'oeuvres.
- CO4. Develop culinary creativity and artistic presentation skills.

Detailed Syllabus:

Unit-I

Theory – Introduction to larder work- definition, and layout of larder with equipment and various sections; essential of larder control, Importance of larder control, devising larder control systems; Liaison with other department- duties and responsibilities of larder chef, Function of larder, hierarchy of larder chef, section of larder; Salads & salad dressings - define salad, different salad types, judging the quality of fruits & vegetables, composition of salad, vinaigrette preparation, identify dairy-based sauces, salsas, coulis and purées, coating sauces, use of Gelatin.

Practical: Practical will be conducted based on the unit theory syllabus.

Unit-II

Theory - Appetizers and Hors d'oeuvre - classification of appetizers, examples of appetizers, historic importance of garnishes, explanation of different garnishes, Cold Sauces & soup - cold soups fruits & vegetables based; Sandwiches & Canapé - parts of sandwiches & canapé, types of filling, spreads and garnishes, types of sandwiches, making of sandwiches, storing of sandwiches; history of cured and smoked foods, ingredients for preserving foods, salt role. dehydration, Cured, Smoked Foods, Bacon, Ham and Gammon- fermentation, curing salts, seasoning and flavouring for cured and smoked foods, dry cures and brines.

Practical: Practical will be conducted based on the unit theory syllabus.

Unit-III

Theory – Sausages - role of sausages in culinary history, ingredients for sausages, equipment selection, care and use in making sausages, classify various types of sausage, basic grind sausages; Terrines and Pates - preparation pate, define terrines, preparation of terrines; introduction to charcuterie, sausage and varieties, casings type and varieties, filling types and varieties, additives, preservatives, forcemeat, types of forcemeats, preparation of forcemeats, uses of forcemeats. chaudfroid: meaning, making of chaudfroid, uses of chaudfroid; Forcemeat and Mousse - types of mousse, preparation of mousse, preparation of mousseline, differences between mousse and mousseline, quenelles, parfaits, roulade, and its preparations.

Practical: Practical will be conducted based on the unit theory syllabus.

Unit-IV

Theory – Gelatin and Aspic - preparation and use of gelatine, gel formation, define aspic jelly, preparation of aspic jelly, preparation of dishes using aspic; Galantines, Ballotine and Roulades - forcemeats including straight, country-style, gratin, and mousseline, pâté encroûte, process of making galantines and roulades; Food Presentation & Preservation - objectives of food technologies, different usage.

Practical: Practical will be conducted based on the unit theory syllabus.

TEXT BOOK

- The Culinary Institute of America. (2012). *Garde Manger: The Art and Craft of the Cold Kitchen*. Hoboken, NJ: Wiley.

OTHER RECOMMENDED TEXTS

- Kowalski, J. and The Culinary Institute of America. (2011). *The Art of Charcuterie*. Hoboken, NJ: Wiley.
- Ruhlman, M. and Polcyn, B. (2005). *Charcuterie: The Craft of Salting, Smoking, and Final Curing*. New York, NY: W. W. Norton & Company.

Final Assessment (FA)

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

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

Section A	Seven Short answer type questions covering all units. All compulsory.	7*1=7 marks
Section B	<u>Answer any one question from each Unit</u> _Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	7*4=28 marks
Total Marks		35 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

The Art of Vegetarian and Vegan Cooking
Subject code - CDSC403

240/ICA/CC403

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	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
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Introduction to the Course:

This module is designed to enable students to develop their knowledge about vegetarian and vegan food trends in the hospitality industry, it aims at understanding the difference between vegetarian and vegan food and the steps of opening a vegan restaurant and how to run the business successfully.

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

CO1. Understand the various advantages of vegetarian diet and popularity of vegetarian food around the world

CO2. Know about the benefits of vegan food, myths and concerns.

CO3. Explain the difference between vegan and vegetarian food, long term health of vegetarian and vegan; and understand the importance of transition to vegan.

CO4. Plan a variety of vegetarian and vegan menu for restaurants.

Detailed Syllabus:

Unit-I

Theory - Introduction to Veganism - understanding the principles and ethics behind veganism, learning about the environmental and health benefits of a plant-based diet, exploring common misconceptions and myths about veganism; Vegan Pantry Essentials - discovering and stocking up on essential vegan ingredients, learning about alternative dairy and egg substitutes, exploring various plant-based proteins and their applications in recipes.

Practical – Menu will be created as per the weekly theory inputs.

Unit-II

Theory - Flavour Development - mastering techniques to enhance Flavors in vegan dishes, experimenting with herbs, spices, and umami-rich ingredients, understanding the role of fermentation and pickling in vegan cuisine; Vegan Culinary Techniques- developing skills in plant-based cooking methods, such as sautéing, roasting, and grilling, exploring alternative ingredient preparations like tofu pressing, seitan making, and nut milk production, learning techniques for vegan baking, including egg replacements and plant-based bin.

Practical – Menu will be created as per the weekly theory inputs.

Unit-III

Theory - Menu planning and recipe development - creating well-balanced vegan menus for different occasions, modifying traditional recipes to vegan alternatives, developing creative and innovative vegan recipes; vegan culinary trends and innovations - staying up-to-date with the latest trends and innovations in vegan cuisine, exploring plant-based meat substitutes, fermented products, and vegan cheese, experimenting with sustainable and zero-waste cooking practices; Vegan menu presentation and plating - understanding the importance of visual appeal in vegan dishes, developing plating techniques specific to vegan cuisine, exploring garnishes and edible decorations that complement plant-based dishes.

Practical – Menu will be created as per the weekly theory inputs.

Unit-IV

Theory- Vegan ethics and sustainability - examining the social and ethical aspects of veganism, learning about sustainable sourcing of vegan ingredients, exploring ways to reduce food waste and promote sustainability in the kitchen; Mindful Cooking and Eating- emphasizes moderation and avoiding extremes, encourages a balanced diet that includes a variety of foods from all food groups to provide essential nutrients.

Practical - Menu will be created as per the weekly theory inputs.

TEXT BOOK

- Smith, J. (2019). Vegan Delights: A Culinary Journey. Boston, MA: Healthy Living Press.

OTHER RECOMMENDED TEXTS

- Brown, S., & Green, M. (2020). The Plant-Based Kitchen: Delicious Recipes for a Vegan Lifestyle. New York, NY: Vegan Publishing House.
- Johnson, R. (Ed.). (2018). The Vegan Pantry: Essential Ingredients for Delicious Plant-Based Cooking. San Francisco, CA: Vegan Ventures

Final Assessment (FA)

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