

Semester I

Fundamentals Culinary Techniques (240/BACA/CC101)

L	T	P	L	T	P	Total	MARKS				
(Hrs)			Credits			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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	-	2	-	-		-	-	1	-	-
CO2	1	-	-	-	-	-	-	2	1	-	-
CO3	1	-		2	-	3	-	-	1	-	-
CO4	1	-	2	-	-	3	-	-	1	2	-

Semester I

Fundamental Bakery & Patisserie (240/BACA/CC102)

L	T	P	L	T	P	Total	MARKS				
(Hrs)			Credits			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, Goopy 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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	-	2	-	-	3	-	-	1	-	-
CO2	1	-	2	-	-	3	-	-	1	-	-
CO3	-	-	1	2	-	-	-	-	1	2	-
CO4	1	-	2	-	-	3	-	-	1	-	-

Semester I

Fundamental Veganism & Vegetarianism (240/BACA/CC103)

L	T	P	L	T	P	Total	MARKS				
(Hrs)			Credits			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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	2	-	-	-	3	-	-	1	-	-
CO2	1	2	-	-	-	3	-	-	1	-	-
CO3	1	-	-	-	-	2	-	-	1	-	-
CO4	-	1	-	-	-	2	-	-	-	-	1

Semester I

Gastronomic Art & Culture (240/BACA/MI104)

L	T	P	L	T	P	Credi ts	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
-	-	4	-	-	2	2	-	-	15	35	50

Course Description:

The subject plan for Gastronomic Art and Culture entails an in-depth analysis of the eating cultures across the globe, with an emphasis on the gastronomic culture of India. The students are appraised with the artistic aspect of gastronomy and how it shapes the cultural practices of humankind. Through the study of this subject, the students will learn about the gastronomic journey of humankind and understand the latest food trends. The Art behind the practice of making, eating & serving food will be taught by critical appraisal of works of great gastronomes of the world. The relationship between food and tourism will be understood and the principles applied to learn different dimensions of food industry in general, such as the impact of popularization of fast food, surge of home delivery platforms and the impact of technology on gastronomic experience. An appraisal of contributions and trends of Indian gastronomic patterns will be done.

Course Outcomes

After completion of semester I, Students should be able to

CO1: To Understand the evolution of gastronomy and its impact on today's world.

CO2: To Understand the latest trends in gastronomy.

CO3: To Describe the physiological processes involved in taste perception and the integration of sight and smell in food sensory experience.

Unit (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 of Tastes
- Roles of Sight & Smell
- Food Ethics, Food Psychology
- Dieting. Obesity
- 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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	-	2	-	-	-	-	3	1	-	-
CO2	-	-	1	-	-	-	-	2	1	-	-
CO3	-	1	-	-	-	2	-	3	1	-	-

Semester I

Introduction to Hospitality Management (240/BACA/MD105)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
1	-	4	1	-	2	3	5	20	15	35	75

Course Description:

This introductory course provides an overview of the hospitality industry with an emphasis on food and beverage, its growth and development, market segments and their distinguished characteristics, trends, and current concerns. The course encourages exploration of history, current trends, and future challenges of the industry. The course emphasizes the development of essential management skills needed to succeed in the fast-paced and dynamic environment.

Course Objectives:

The objective of this course is to

CO1: To Understand the structure of the food and beverage industry.

CO2: To Understand the food and beverage trends.

CO3: To Understand outlet ownership models.

Units (Theory):

Unit I: Introduction to the Hospitality Industry

- Introduction and Scope of Hospitality & Tourism Industry
- Different types of Hospitality and Tourism Establishments – hotels, resorts, restaurants, airlines, cruise lines, tour operators, entertainment, recreation and attractions.
- Hierarchy in Hospitality Establishments

Unit II: Food and Beverage Establishments

- Introduction to the Food and Beverage Establishments
- Restaurant and Bar Classification
- Organization Structure of a Food and Beverage Outlet
- Analysis of the Food & Beverage Outlet Functions

Unit III: Food and Beverage Trends

- Overview of Food and Beverage Trends
- Current Food and Beverage Trends Globally
- Future Trends
- Analysis of the Food & Beverage Trends

Unit IV: Outlet Ownership and Structure

- Introduction to the Food and Beverage Outlet Ownership and Structure
- Types of Ownerships
- Advantages and Disadvantages of Various Outlet Ownerships
- Analysis of the Outlet Ownership

Units (Practical):

Unit I: Introduction to the Hospitality Industry

- Introduction and Scope of Hospitality & Tourism Industry
- Different types of Hospitality and Tourism Establishments – hotels, resorts, restaurants, airlines, cruise lines, tour operators, entertainment, recreation, and attractions.
- Hierarchy in Hospitality Establishments

Unit II: Food and Beverage Trends

- Current Trends
- Future Trends
- Farm to Table

Unit III: Food and Beverage Retail

- Retail Products and Awareness
- Customer Awareness and Sensitization
- Reading Labels

Unit IV: Influence of Restaurant Aggregators

- Worldwide Scenario of Restaurant Aggregators
- Leveraging Data

Suggested Readings:

- John R. Walker. (2016). Introduction to Hospitality Management. Pearson Publication
- R, Singaravelavan. (2016). *Food & Beverage Service*. Oxford

Introduction to Hospitality Management											
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO 1	3	-	-	-	-	-	-	-	-	-	-
CO 2	3	-	-	3	3	1	-	2	2	3	2
CO 3	3	2	-	-	-	1	-	2	2	-	2

Semester I

Business English Communication (240/ENG/AE101)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
-	-	4	-	-	2	2	-	-	15	35	50

Course Description:

Proper communication and Business Protocol are fundamental requirements for all jobs. Great communication and business etiquette can give the edge and position one's career in the right direction for growth and opportunity. The aim of this course is to equip the students with the necessary communication skills needed in professional contexts. The topics include, but are not limited to, job applications, interview preparation, first impressions, teamwork, collaboration, and adapting into the business setting. Written and oral communication skills used within the hospitality industry are the focus points, with emphasis on language, vocabulary, and register.

Course Objectives:

The objective of this course is to

CO1: To Comprehend the role of Business Communication in operations of a hospitality setup.

CO2: To Understand and develop the requisite attitude and verbal/non-verbal skills for teamwork and operations that are important to adapt in a business environment.

CO3: To Demonstrate effective writing techniques for smooth and clear business communication.

Units (Practical):

Unit I: Communication for Business

- Role of Communication
- Importance of Communication Skills
- 7 Cs of Good Communication
- Barriers to Communication
- Telephone Conversation
- Enhance Vocabulary

Unit II: Teamwork and Collaboration

- The importance of teamwork
- The importance of communication while solving conflicts
- How to frame responses while dealing with customers
- Various types of communication styles
- How to build rapport with colleagues and customers
- Hospitality Glossary

Unit III: Oral Communication

- Formal vs Informal Oral Communication
- Advantages and Disadvantages of Oral Communication
- Importance of Listening

Unit IV: Written Communication

- Professional cover e-mail basics: Portfolio Assessment, Attaching Documents
- Persuasive and impactful writing
- Punctuation
- Common Idioms and Phrases
- Abbreviations and Acronyms

Suggested Readings:

- SINHA, K. K. (2018), Business communication, Taxmann Publications Pvt Ltd, New Delhi, ISBN 9789387957633
- SHARMA R C & MOHAN KRISHNA, (2016) Basic Correspondence and Report Writing, McGraw Hill Education (India) Pvt Ltd, Chennai, ISBN: 978-93-85965-05-0

Business English Communication											
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	-	-	-	-	2	3	-	2	-	-
CO2	2	-	-	-	-	2	3	3	2	-	-
CO3	3	-	2	-	2	2	3	-	3	-	-

Semester I

Food Safety & HACCP (240/BACA/SE107)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
2	1	-	2	1	-	3	25	50	-	-	75

Course Description:

The study of Food Safety and HACCP will equip the students as food handlers and catering professionals. This module will enable students to recognize the importance of maintaining food safety, quality and standards while preparing or manufacturing food. A basic knowledge of food safety laws and regulations including HACCP along with industry best practices, go a long way in achieving success in food business.

Course Objectives:

The objective of this course is to

CO1: To Explain the importance of hygiene and sanitation in professional kitchens.

CO2: To Describe food contamination types—physical, chemical, and biological

CO3: To Identify best practices to maintain food safety.

Units (Theory):

Unit I: Hygiene and Sanitation

- Personal Hygiene and Grooming
- Hand Washing Techniques
- Basic Kitchen Hygiene
- Food Storage & Sanitation

Unit II: Microbiology

- Classification of Microorganisms
- Factors Affecting Growth of Microorganisms
- Food Poisoning and Spoilage
- Food Preservation Methods

Unit III: Food Contamination

- Physical Contamination
- Chemical Contamination
- Biological Contamination

Unit IV: Food Safety management systems

- HACCP
- Food Safety Laws

Suggested Readings:

- Sukhneet Suri & Anita Malhotra, (2014), Food Science, Nutrition and Safety, Pearson Publication.
- Prasanta Mukherjee (2018), Textbook of Food Science, Nutrition & Safety
- Arduser, L. (2005). HACCP & Sanitation. USA: Atlantic Publishing Group.
- Forsythe, S. (1998). Food Hygiene, Microbiology & HACCP. Leeds: Springer.
- Soni, D. G. (2011). Kitchen Stewarding Operation & Management. New Delhi: Kanishka Publishers

Food Safety & HACCP											
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	-	2	-	-	3	-	-	1	-	-
CO2	1	-	2	-	-	3	-	-	1	-	2
CO3	-	-	1	2	-	3	-	-	1	2	-

Semester I

Human Ethics & Values (240/ENG/VA101)

L	T	P	L	T	P	Cred ts	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
2	-	-	2	-	-	2	15	35	-	-	50

Course Description:

This course introduces the principles of human values and ethics and their role in personal, social, and professional life. It explores core values, integrity, ethical decision-making, and the resolution of ethical dilemmas while examining contemporary challenges in educational and institutional settings. Through practical applications and real-world scenarios, students will develop critical thinking, moral reasoning, and the ability to make responsible, value-based decisions.

Course Objectives:

The objective of this course is to

- CO1 Students will demonstrate a comprehensive understanding of the importance of human values and ethics in their personal lives and professional careers
- CO2 Students will develop critical thinking abilities to assess how family, society, and educational institutions shape the incorporation of human values, clarifying their individual roles in fostering moral development.
- CO3 Students will be able to apply human values and ethics in real life settings and will be able to deal with the ethical challenges prevalent in the institutions.

Units (Theory):

Unit I: Human Values

- Definition and Types of Values : Personal, Social and Cultural
- Core Values
- Ethics: Definition, Ethics vs Values, Importance of Ethics, the Role of Ethics in Society
- Integrity: Meaning and Role in Personal Life

Unit II: Ethical Dilemma

- Meaning and Nature, Common Ethical Dilemma
- Ethical Decision Making: Meaning & Steps in Ethical Decision Making
- Identifying the Problem, Considering Options, Evaluating Consequences, Making a Decision.
- Challenges for Ethical Practices in Institutions: Ragging, Suicide and Need for Educational Counselling, Violence and Peaceful Protest, Conflict Resolution.

Suggested Readings:

- Prof. D R Kiran “*Professional Ethics and Human Values*”
- A Textbook On Professional Ethics and Human Values. (20027). India: New Age International (P) Limited.
- Prof. A R Aryasri, Dharanikota Suyodhana “*Professional Ethics and Morals*” Maruti Publications.
- A. Alavudeen, R, Kalil Rahman and M.Jayakumaran “*Professional Ethics and Human Values*”. Laxmi Publications.
- PSR Murthy “*Indian Culture, Values and Professional Ethics*” BS Publication

Human Ethics & Values												
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	3	1	1	1	3	-	2	3	3	-	3	-
CO2	3	1	-	-	3	3	2	3	3	-	3	1
CO3	3	1	-	-	3	3	2	3	3	-	3	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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	1	-	-	-	-	2	-	-	1	-	-	-
CO2	-	-	1	-	-	2	-	-	1	-	-	-
CO3	1	-	2	-	-	3	-	-	-	1	-	-
CO4	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, Bavaois, 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.

Intermediate Bakery & Patisserie												
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	1	-	2	-	-	3	-	-	1	-	-	-
CO2	1	-	2	-	-	3	-	-	1	-	-	-
CO3	-	-	1	2	3	-	-	-	1	2	-	-
CO4	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 Gastronomer?
- 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	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	-	2	-	-	3	-	-	1	-	-
CO2	1	-	2	-	-	3	-	-	1	-	2
CO3	-	-	1	2	3		-	-	1	2	-
CO4	1	-	2	-	-	3	-	-	1	2	3

Semester II

Food Science & Nutrition (240/BACA/MI201)

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

Course Description:

This course is designed to enable students to understand the basic concepts of nutrition and the nutrients present in different foods. It enables the students to understand the reaction of food to cooking and the resultant taste and texture. The students also identify common food allergens and study their effects to safeguard consumer health.

Course Objectives:

The objective of this course is to:

- CO1 To Apply knowledge of food groups and nutrients while planning menus.
- CO2 To Understand the effect of cooking on food – high & low temperatures
- CO3 To Understand food through taste and textures
- CO4 To Identify common food allergens to safeguard consumer health

Units (Theory):

Unit I: Nutrition - Introduction to Food Science & Nutrition

- Discuss the types of Nutrients and their importance in daily diet
- Macro Nutrients – Carbohydrates, Proteins, Fats, Water
- Micronutrients – Vitamins & Minerals
- Food Groups, Food Pyramid, My plate

Unit II: Foundations of Nutrition

- Food Energy - Energy Expenditure and Basal Metabolism
- Define the characteristics and general dietary guidelines of a balanced Diet
- Recommended Dietary Allowance
- Introduction to Food Composition Tables
- Calculation of Energy values of a few recipes

Unit III: Basic Food Science

- Understanding food – texture & taste
- Effect of heat on food
- Effect of low temperatures on food

Unit IV: Food Allergens

- Define Food Allergy - symptoms and factors affecting food allergies.
- Discuss types of food allergies – IgE mediated, non-IgE mediated, Mixed
- Identify eight most common allergens – Milk, Wheat, Egg, Peanut, Shellfish, Fish, Tree nuts, Soybeans.

Suggested Readings:

- MUDAMBI S.R.& RAJAGOPALA M.V (2015), Fundamentals of Foods, Nutrition & Diet Therapy, ISBN 978-81-224-3349-4
- SURI SUKHNEET & MALHOTRA ANKITA; Food Science Nutrition and Safety, Pearson

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
CO 1	1	-	2	-	-	3	-	-	1	-	-
CO 2	1	-	2	-	-	3	-	-	1	-	2
CO 3	-	-	1	2	-	3	-	-	1	2	-

Semester II

Inclusive HR Practices (240/BACA/MD201)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
2	1	-	2	1	-	3	25	50	-	-	75

Course Description:

This course explores the intersection of human resources management and diversity within the global workspace. It examines the role of HR practices in promoting diversity, equity, and inclusion, while also addressing challenges and opportunities faced by organizations operating in diverse environments. Through theoretical frameworks and practical case studies, students gain insights into how HR strategies can effectively manage diverse workforces and foster a culture of inclusivity.

Course Objectives:

The objective of this course is to

- CO1 To Understand the principles of Human Resources Management and Diversity
- CO2 To Implement Inclusive Staffing and Cultural Management Strategies
- CO3 To Demonstrate skills in Staffing, Culture Management, and Performance Metrics

Units (Theory):

Unit I: Overview to Human Resources and Diversity

- Principles of Human Resources Management
- Conceptualizing Global Workplace Diversity
- HR's Influence on Diversity and Inclusion Initiatives
- Navigating Legal and Ethical Issues in Diversity
- Theoretical Foundations of Global Human Resources

Unit II: Staffing and Process

- Understanding Human Resources Management
- Effective Recruitment Strategies
- Recognizing and Addressing Bias in Selection Processes
- Techniques for Diverse and Inclusive Interviewing
- Assessing and Evaluating Candidate Selection

Unit III: Managing Culture

- Exploring Human Resources Management
- Cultivating Inclusive Workplace Cultures
- Navigating Conflict Resolution within Teams
- Promoting Employee Resource Groups and Diversity Initiatives
- Advancing Training and Development Programs

Unit IV: Diversity and People Performance

- Assessing Diversity and Inclusion
- Connecting Diversity Metrics to Business Performance
- Diversity Scorecards and Reporting
- Continuous Improvement in Diversity Practices

Suggested Readings:

- Dessler, G. (2017). Human Resource Management. 15th ed. Harlow – Essex. Pearson Education
- (Barak, 2022) Managing Diversity: Toward a Globally Inclusive Workplace" by Michalle E. Mor Barak

CO	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03
CO 1	3	1	-	-	3	1	1	3	-	2	2
CO 2	2	2	2	1	3	3	3	2	1	2	2
CO 3	3	2	1	-	2	3	2	3	1	1	2

Semester II

English for Workplace Success (240/ENG/AE201)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
-	-	4	-	-	2	2	-	-	15	35	50

Course Description:

This course aims to prepare students to present themselves with clarity, confidence, and authenticity across interviews and industry interactions. The curriculum focuses on developing self-awareness, articulating personal strengths, and building a strong professional presence. Key areas include interview preparation, personal branding, reflective communication, and real-world hospitality scenarios that require professional dialogue. Emphasis is placed on both verbal and non-verbal communication, helping students navigate diverse professional settings with competence and impact.

Course Objectives:

The objective of this course is to

- CO1 To develop self-awareness and an authentic personal brand for professional hospitality contexts.
- CO2 To build confidence and clarity in verbal, non-verbal, and storytelling-based communication.
- CO3 To equip students with essential interview, pitching, and professional writing skills for industry interactions.

Units (Practical):

Unit I: Personal Awareness & Brand Identity

- Self-Assessment & Leadership Narrative
- Personal Brand Building in Hospitality
- Storytelling for Professional Presence
- Clarity, Structure & Confidence in Communication

Unit II: Confidence, Body Language & Interpersonal Presence

- Body Language & Vocal Delivery
- Overcoming Speaking Anxiety & Building Stage Presence
- Rapport-Building & Emotional Intelligence
- Hospitality-Specific Communication Simulations

Unit III: Interview Techniques, Pitching & High-Stakes Communication

- Interview Frameworks & Hospitality Question Banks
- Story-Led Interview Responses
- Pitching, Message Mapping & Data Storytelling
- Mock Interviews & Communication Simulations

Unit IV: Professional Writing, Digital Presence & AI Tools

- Resume, Cover Letter & Portfolio Development
- Professional Writing Structures & Email Etiquette
- LinkedIn Identity & Digital Networking Skills
- AI-Assisted Communication & Ethical Usage

Suggested Readings:

- Kumar, K. (2018). *Personal Interview Skills* (1st ed.). Friends Publications India. ISBN: 9788193823101
- Jayaprakash, S. (2010). *Interview Skills* (1st ed.). Himalaya Publishing House. ISBN: 9788184885040
- *Interview Skills* (1st ed.). (n.d.). Arrow Publications India. ISBN: — if you later find the ISBN or author, we can update this.

English for Workplace Success												
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	3	–	2	–	2	3	3	2	3	–	–	3
CO2	3	–	3	–	–	3	3	3	3	–	–	3
CO3	3	2	3	2	–	3	3	3	3	2	–	3

Semester II

Introduction to Artificial Intelligence (240/BACA/SE206)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
-	-	6	-	-	3	3	-	-	25	50	75

Course Description:

This course explores the integration of artificial intelligence in the culinary industry. Students will learn how AI technologies can enhance culinary creativity, improve operational efficiency, and personalize dining experiences. The course includes theoretical knowledge, practical applications, and hands-on as well.

Course Objectives:

The objective of this course is to

- CO1 To Understand the basic principles of AI
- CO2 To Learn how to use AI tools in culinary
- CO3 To Develop skills to implement AI in restaurants
- CO4 To Explore challenges of using AI in culinary arts

Units (Practical):

Unit I: Introduction to Artificial Intelligence in Culinary

- Trends and Prospects of Artificial Intelligence in Culinary Arts
- Case Study Analysis of Successful AI Implementations in Restaurants
- Methods of Collecting Culinary Data (e.g., customer preferences, ingredient databases)

Unit II: Prompting in AI

- Change the Dashboard Experience of ChatGPT
- Switch on Beta Features
- ChatGPT for Quick Learning
- Apply Prompt Engineering Techniques to a Practical, Real-World Example
- Create a Static Web Page Using ChatGPT

Unit III: Advanced Features of ChatGPT

- Change the Tone of Writing
- Generate a To-do List
- Share the Chat Thread Links
- Export Data to Mail
- Organize Chat History

Unit IV: AI in Recipe Development

- Designing Personalized Meal Plans
- Generating New Recipes based on Ingredient Datasets.
- Collecting and Analysing Data from Online Recipe Sources/ Restaurant Menus, and Customer Reviews

Suggested Readings:

- "Artificial Intelligence in Agriculture and Food Production" by Constantin Cranganu

Introduction to Artificial Intelligence											
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO 1	2	-	1	3	-	-	-	1	1	-	2
CO 2	2	-	1	3	1	-	-	2	2	1	2
CO 3	2	-	2	3	1	-	-	2	2	1	2
CO 4	2	-	2	3	-	-	-	2	2	-	2

Semester II

Environmental Studies (240/EVS/VA201)

L	T	P	L	T	P	Credits	MARKS				
(Hrs)			Credits				TI	TE	PI	PE	Total
2	-	-	2	-	-	2	15	35	-	-	50

Course Description:

This course provides an introduction to environmental studies by exploring the relationship between humans and the natural environment. It covers the fundamental concepts of ecosystems, natural resources, biodiversity, population dynamics, sustainable development, and environmental pollution. Students will examine the impact of human activities on the environment and develop an understanding of sustainable practices, environmental conservation, and responsible decision-making to address contemporary environmental challenges.

Course Objectives:

The objective of this course is to

- CO1 Gain in depth knowledge on natural processes and resources that sustain life and govern economy
- CO2 Understand the consequences of human actions on the web os science and quality of life
- CO3 Develop critical thinking for shaping strategies (scientific, social, economic and legal) for environmental protection
- CO4 Explain sustainable development, its goal, targets, challenges and strategies for sustainable development

Units (Theory):

Unit I: Basic Concepts

- Environment – definition and significance; habitat and ecological niche; biosphere, atmosphere, lithosphere and hydrosphere
- Factors effecting environment: Abiotic Factors – light, temperature, humidity, typography; Biotic Factors – microorganisms, animals, plants and humans.
- Sources of Energy: Renewable and non-renewable sources.

Unit II: Ecosystem

- Definition, types and functions; energy flow – food chain, food webs, trophic structure, concept of productivity
- Biogeochemical cycles: Hydrological, gaseous and sedimentary cycles.
- Biological invasion and it's impact on the environment.

Unit III: Population

- Concept of population, population density, natality, mortality, carrying capacity, growth forms.
- Human Populations: National and International Concerns, Indian efforts to control the growing population
- Sustainable development

Unit IV: Environmental Pollution:

- Air Pollution, Water Pollution, Soil Pollution, Noise Pollution, Plastic Pollution and Marine Pollution
- Solid Waste Management; Ozone Depletion; Global Warming and Climate Change

Suggested Readings:

- Rajagopalan, R. (2016). Environmental Studies: From Crisis to Cure (3rd Edition ed., Vol. 3rd Edition). India: Oxford University Press.

Principles of Environmental Sustainability												
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	3	-	-	-	3	-	-	-	-	-	3	-
CO2	3	-	1	-	3	-	-	-	-	-	3	-
CO3	3	-	2	-	3	-	-	-	1	-	3	-
CO4	3	-	1	-	3	-	-	-	2	-	3	-

Semester III

Practice School - Operational internship (240/BACA/CC301)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	22	-	-	11		11	-	-	85	190	275

Course Description:

The Industrial Internship places BA (Hons.) Culinary Arts students in diverse culinary and food-service environments, restaurants, bakeries, catering, production units and allied enterprises: where they apply culinary techniques, food-safety practices and management concepts in supervised, hands-on settings. Through practical placement and guided reflection, students develop technical proficiency, sustainable practices, teamwork, communication, and industry insight, preparing them for specialization and careers across the culinary and hospitality sectors.

Course Objectives:

The objective of this course is to

- CO1 Apply core culinary knowledge, technical skills, and food-safety principles to execute tasks efficiently across diverse production and service environments, demonstrating accuracy, creativity, and adherence to industry standards.
- CO2 Demonstrate professional conduct, discipline, ethical work practices, and environmentally responsible approaches in culinary operations, reflecting social responsibility and sustainable gastronomy.
- CO3 Collaborate effectively within culinary and service teams by communicating clearly, showing humility, managing interpersonal interactions professionally, and contributing to team-based problem-solving and workflow coordination.
- CO4 Evaluate workplace experiences to identify technical growth, creative development, managerial exposure, and evolving industry trends, connecting these insights to future career paths and lifelong learning.

Units (Practical):

Unit 1: Core Culinary Operations & Production Skills

Hands-on exposure to day-to-day kitchen production, mise en place, cooking techniques, food safety, hygiene, and station responsibilities across various culinary environments. Focus on discipline, precision, teamwork, and maintaining professional standards.

Unit 2: Specialty Kitchens, Bakery & Patisserie Applications

Practical experience in specialty culinary areas such as Garde Manger, Butchery, Asian/Western/Regional kitchens, as well as bakery and patisserie production. Emphasis on creativity, attention to detail, consistency, and mastery of specialized skills.

Unit 3: Service Delivery & Client Experience Management

Application of service procedures in customer-facing environments such as dining, events, or general service touchpoints. Development of service etiquette, confidence, teamwork, and client-focused problem-solving.

Unit 4: Support Functions & Organizational Integration

Exposure to essential support functions such as Sales, HR, Finance, Events, and Operations. Understanding cross-functional workflows while building management awareness, teamwork, and professional maturity.

Practice School - Operational internship												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
CO1	3	3	0	0	0	3	0	3	0	0	0	3
CO2	2	0	0	0	3	3	3	3	2	0	3	2
CO3	0	3	3	2	0	2	0	2	0	2	2	3
CO4	2	2	2	0	2	3	2	2	2	2	2	3

Semester III

Internship (240/BACA/MI301)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	100				

Course Description:

Internship serves as a reflective, evidence-driven artefact that captures culinary immersion, hands-on operational experience, professional skill development, and contextual understanding of culinary industry practices. Students consolidate real-world learning through analytical documentation of culinary & restaurant functions, organizational structures, service standards, industry trends, sustainability practices, and self-development insights.

The course nurtures industry readiness by aligning field exposure with academic rigor, ensuring that learners articulate workplace competencies with clarity, professionalism, and strategic thinking.

Course Objectives:

The objective of this course is to

- CO1 Integrate internship experiences into a structured, reflective, and professionally articulated Internship aligned with hospitality industry standards.
- CO2 Analyse hotel operations and departmental functions to understand organizational structure, service delivery systems, technology usage, and operational interdependencies.
- CO3 Demonstrate industry-relevant competencies by documenting skills acquired, challenges faced, problem-solving approaches, and personal growth during the training period.
- CO4 Identify and describe key industry trends, sustainability practices, and operational observations from the internship, and outline a simple future development plan based on these learnings.

Units (Practical):

Unit 1: Foundations of Work-Based Learning Documentation

- Introduction to the Internship
- Importance of reflective practice and industry immersion
- Guidelines for academic and professional documentation
- Formatting, certification requirements, and ethical declaration
- Structuring the introductory sections:
Title Page

Training Certificate
Institute Supervisor Certificate
Declaration
Acknowledgment
Introduction to Internship Role and Duration

Unit 2: Organization and Operational Understanding

- Developing a comprehensive company profile
- Analysing Mission, Vision, and Service Philosophy
- Understanding culinary structure and departmental synergy
- Organizational charts: property-wide and departmental
- Profiling culinary services and kitchen facilities
- Core departmental study
- Department-specific focus: Functions, SOPs, tools and technology, layouts, software applications, and customer segments

Unit 3: Industry Insights, Trends & Strategic Analysis

- Observing operational efficiency through an industry lens
- Sustainability and eco-friendly practices: waste management, energy systems, water stewardship
- Technology adoption and automation
- Competitive benchmarking
- Conducting SWOT Analysis
- Documenting awards, accolades, and certifications

Unit 4: Professional Growth, Challenges & Evidence

- Mapping skills acquired during training: communication, service excellence, conflict handling, teamwork, leadership, and technical skills
- Identifying challenges faced during internship and problem-solving approaches
- Providing suggestions for operational or service improvement
- Future development plan for student's personal career roadmap
- Compiling workplace evidence:
 - Screenshots
 - Compliments
 - Certificates
 - Feedback from supervisors or guests
- Conclusion and Bibliography preparation (APA format)

Internship												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
CO1	3	1	1	0	1	2	3	0	2	0	0	2
CO2	1	3	2	2	0	3	1	1	2	1	1	3
CO3	3	1	1	0	2	3	2	2	2	1	2	3
CO4	2	1	1	1	2	1	0	0	2	1	3	1

Semester III

Internship (Culinary Arts) (240/BACA/MD301)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	6	-	-	3		3	75				

Course Description:

This course equips students with the ability to document, analyse, and reflect on their workplace experiences through a Viva and reflective appraisal framework. Designed to strengthen workplace readiness, the course trains learners to capture daily operational tasks, apply reflective thinking to real-world scenarios, and incorporate supervisor feedback into their personal growth. By engaging with reflection models, industry expectations, and structured documentation practices, students develop clarity, self-awareness, and accountability, essential competencies for progressing through their professional journey.

Course Objectives:

The objective of this course is to

- CO1 Maintain accurate, professional, and timely entries that document workplace experiences, daily functions, and operational exposure.
- CO2 Apply reflective practices to connect workplace tasks with learning outcomes, identifying strengths, areas for improvement, and insights gained through industry engagement.
- CO3 Demonstrate workplace readiness by adhering to SOPs, recording skill development, and incorporating supervisor feedback into personal and professional growth plans.

Units (Practical):

Unit 1: Daily Workplace Documentation

This unit focuses on maintaining accurate, consistent daily entries, capturing tasks performed, roles undertaken, equipment used, and basic operational exposure. Students learn to document their workday with clarity, professionalism, and attention to detail.

Unit 2: Weekly Reflective Entries

Students compile weekly reflections that summarize key learnings, challenges faced, problem-solving approaches, and workplace observations. Reflection models may be referenced informally, encouraging students to connect their real-world experiences to their growing professional identity.

Unit 3: Supervisor Interaction and Appraisal Recording

This unit emphasizes weekly check-ins with workplace supervisors, documenting performance feedback, SOP adherence, skill development, and behaviour indicators. Students learn to incorporate supervisor comments into their reflective entries and track their progress over the internship period.

Unit 4: Consolidated Logbook Compilation and Submission

Students organize all daily and weekly logs into a structured final logbook, ensuring completeness, accuracy, and professional formatting. This unit includes preparing the final reflective summary and ensuring the logbook meets institutional standards before submission.

Internship (Culinary Arts)												
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	3	0	1	1	1	2	3	0	0	0	0	1
CO2	3	1	2	0	1	2	2	0	1	0	1	2
CO3	3	1	2	0	2	3	2	1	1	0	1	2

Semester III

Self-Development Report (240/BACA/AE301)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	4	-	-	2		2	50				

Course Description:

This course enables students to transform their internship experiences into structured self-reflection that supports personal and professional growth. Through guided introspection, learners evaluate how real-world industry exposure shaped their behaviour, confidence, interpersonal competencies, and operational understanding. The Self-Development Report acts as a reflective performance audit, pushing students to articulate key experiences, analyse challenges, identify skill evolution, and map future development goals. The course empowers students to recognize their own growth trajectories and align their learning mindset with industry expectations as emerging culinary professionals.

Course Objectives:

The objective of this course is to

- CO1 Identify and describe key personal, interpersonal, and professional learnings gained during the industrial internship.
- CO2 Reflect on internship experiences to recognize areas of growth and outline future development goals as culinary professionals.

Units (Practical):

Unit 1: Foundations of Self-Reflection & Internship Experiences

Overview of internship context; documenting workplace exposure; identifying key moments of learning; capturing day-to-day experiences; understanding confidence shifts, behavioural development, and workplace adaptation.

Unit 2: Skill Evolution, Challenges & Future Pathways

Reflecting on interpersonal and professional skill growth (communication, teamwork, adaptability, work ethic); analysing challenges and solutions; articulating personal evolution; setting future goals; writing a structured self-development narrative.

Self-Development Report												
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	2	1	1	2	2	1	2	1	2	1	2	3
CO2	1	1	1	3	2	1	3	2	1	1	3	3

Semester IV

An Exploration of Indian Cuisine (240/BACA/CC401)

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:

Indian food is a celebration of diversity, reflecting the country's vast geographical and cultural landscape. Each region boasts its unique culinary traditions, resulting in a kaleidoscope of flavours that range from the fiery curries of the south to the aromatic bryanis of the north, in this course the students will explore the rich tapestry of Indian food, a cuisine known for its vibrant spices, diverse textures, and unparalleled depth of taste.

Course Objectives:

The objective of this course is to

- CO1 Understand the cultural, historical, and regional influences on Indian cuisine, recognizing the diverse culinary traditions, significance of spices, cooking methods, and local ingredients
- CO2 Acquire hands-on culinary skills to prepare various regional Indian dishes, learning to balance flavours and use traditional techniques for authentic meal creation.
- CO3 Analyse Indian cuisine's flavour complexities and engage in menu design projects that showcase a variety of regional dishes, highlighting the richness of India's culinary diversity

Units (Theory):

Unit I: Introduction and Evolution of Indian Cuisine

- Introduction, History & Origin
- Ayurveda, Influence of Foreign Invaders and Traders
- Influence of Mughal Raj
- Influence of British Raj

Unit II - Factors affecting Indian Cuisine

- Role of spices & seasoning
- Role & Identification of Ingredients
- Indian Festivals, Religion & Culture
- Food Additives, Indian Breakfast
- Indian Regional Snacks and Comfort Food

Unit III: Indian Cookery

- Rice, Breads, and Dessert
- Introduction, Types, Equipment & Tools
- Cooking Method Involved,
- Famous preparations, Regional preparations, Classic Combinations

Unit IV: Indian Thali Concept

- Introduction, Features, Composition,
- Classification, Regional Thali Preparations

Units (Practical):

Unit I: Introduction to Indian Cuisine

- Identification of traditional kitchen equipment
- Identification of basic ingredients
- Analyse spices and blends and ingredients

Unit II: Indian Basic Gravies

- Basic gravies in different regions
- Wet masala and pastes
- Role of food additives

Unit III: Regional and Sub Regional Cuisine

- Southern, Western, Northern, Comfort Food
- Appetizer, Bread/Rice Preparation
- Main Course
- Accompaniments, Dessert

Indian Thali Concept

- Introduction to Indian thali concept
- Prepare balanced thali
- Regional thali preparations

Suggested Readings:

- Bali, P. S. (2011). *Quantity Food Production Operation and Indian Cuisine* (First ed.). New Delhi: Oxford University Press.
- Kalra, J. S., & Gupta, P. (1986). *Prashad Cooking with Indian Masters* (First ed.). Mumbai: Allied PublishersPrivate Limited.
- Singh, Y. (2015). *A Culinary Tour of India*. New Delhi: I.K. International Publishing House Pvt. l.

An Exploration of Indian Cuisine											
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03
CO1	3	2	2	–	3	2	2	–	2	3	2
CO2	3	2	2	2	2	3	–	2	2	2	3
CO3	3	3	3	2	2	3	2	2	3	2	3

Semester IV

Culinary Management (240/BACA/CC402)

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 provides a comprehensive understanding of control mechanisms in the food and beverage (F&B) industry. It covers both theoretical and practical aspects of cost control, inventory management, revenue optimization, and budgeting in hospitality operations. Students will learn to apply principles of F&B control through simulations and real-world applications such as POS systems, costing exercises, and break-even analyses. Emphasis is placed on sustainable practices and data-driven decision-making to enhance profitability and reduce waste in F&B establishments.

Course Objectives:

The objective of this course is to:

- CO1 Explain the objectives and methods of food and beverage control in hospitality operations.
- CO2 Apply inventory control techniques and pricing strategies using industry tools.
- CO3 Analyse cost and revenue data to support menu planning and profitability.
- CO4 Develop budgets, perform variance analysis, and evaluate break-even points for business decisions.

Units (Theory):

Unit 1: Food & Beverage Control

- Introduction to Food & Beverage Control
- Objectives of F&B Control
- Methodology of F&B Control
- Role of Control in F&B Operations

Unit II: Inventory Controls

- Introduction to Inventory Controls
- Methods of Inventory Control
- Levels & Techniques of Inventory Control
- Pricing of Commodities

Unit III: Concept of Revenue, Cost & Costing

- Introduction to the Concept of Cost & Revenue
- Relation of Cost to Revenue
- Classification of Costs in F&B
- Cost associated with F&B Ops

Unit IV: Budget, Variance & Breakeven Analysis

- Define Budget & Budgetary Control
- Calculation of Selling Price
- Standard Cost, Costing & Variance
- Break-even Chart – PV Ratios, Contribution & Marginal Costing

Units (Practical):

Unit I: Food and Beverage Control Applications

- Setting up F&B controls in a startup café
- Use of POS system to track cost & waste
- Design a sustainable F&B control system

Unit II: Inventory Control Practices

- FIFO/LIFO/ABC exercises with dummy data
- Inventory valuation and cost tracking
- Physical inventory tracking using POS reports
- Forecasting and reducing food waste

Unit III: Revenue & Costing in Practice

- Costing a recipe – fixed and variable components
- Using costing sheets for menu engineering
- Profitability improvement in a quick-service outlet

Unit IV: Budgeting & Break-even Analysis

- Create a budget for a food outlet
- Selling price based on different cost structures
- Calculate and interpret cost variances
- Prepare a break-even chart and analyse profitability

Suggested Readings:

- DITTMER, P. THE CULINARY INSTITUTE OF AMERICA. (2006). Principles of Food, Beverages, and Labor Cost Controls: WITH Supervision in the Hospitality Industry, Applied HR 5r.e. , John Wiley & Sons, USA, ISBN-10: 047014002X
- DOPSON, L. HAYES, D. (2015). Food and Beverage Cost Control 6th Edition, Wiley, USA, ISBN-10: 1118988493
- MILLER, J. HAYES, D. DOPSON, L. (2004) Food and Beverage Cost Control, John Wiley & Sons, USA, ISBN-10: 0471477877
- LEVINSON, CHARLES. Food and beverage operation: cost control and systems management 2nd Edition, ISBN 0-13-322819-3

Culinary Management												
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03	PS04
CO1	2	3	2	1	1	3	2	1	2	2	3	3
CO2	2	3	2	3	1	3	2	2	2	3	3	3
CO3	2	3	3	2	2	3	2	2	2	3	2	3
CO4	3	3	3	2	2	3	2	3	2	3	2	3

Semester IV

Kitchen Design and Planning (240/BACA/CC403)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
3	-	2	3	-	1		4	25	50	5	20	100

Course Description:

This course is designed to give students the basic concepts of kitchen design and engineering. Students will learn about the principles of modern kitchen design, including the use of sleek lines, minimalism, and functional design. Students also learn how to choose the right materials, finishes, and appliances to achieve the modern look. Additionally, students learn how to work with home styler, this subject lets you create 3D models of kitchen designs, making it easy to visualize ideas and make changes.

Course Objectives:

The objective of this course is to:

- CO1 Understand the principles and workflow of commercial kitchen design and layout
- CO2 Identify and assess equipment needs and ergonomic considerations in kitchen planning.
- CO3 Apply hygiene and safety standards in kitchen design, including ventilation and pest control.
- CO4 Use design tools and sustainable practices to create functional, modern kitchen spaces.

Units (Theory):

Unit I: Kitchen Layout and Design

- Principles of kitchen layout and design
- Factors affecting kitchen design
- Flow of workspace and allocation
- Layout out of commercial kitchen, Budgeting

Unit II: Requirement for commercial kitchen

- Types of equipment's
- Heating, cooling, developing specifications for kitchen equipment's
- Planning of kitchen support services

Unit III: Kitchen Ergonomics

- Introduction, Work triangle
- Incorporating Kitchen ergonomics in commercial setup
- Types of kitchen layout

Unit IV: Hygiene Factors

- Exhaust systems
- Drainage and drainpipe management system
- Pest control systems

Units (Practical):

Unit I: Kitchen Layout and Design

- Workflow Analysis
- Budgeting Simulation
- Design Challenge

Unit II: Requirements for Commercial Kitchens

- **Equipment Audit**
- Specification Development
- Support Services Planning

Unit III: Kitchen Ergonomics

- Work Triangle Optimization
- Ergonomic Assessment
- Layout Comparison

Unit IV: Unit IV: Hygiene Factors

- **Exhaust System Maintenance**
- Drainage Management Workshop
- Pest Control Simulation
- Hygiene Protocol Design

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.
- Baden-Powell, C. (2005). Architect's Pocket Book of Kitchen Design. Routledge; 1st edition.

Kitchen Design and Planning											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	2	2	2	1	1	–	–	–	–	2
CO2	–	2	1	2	–	2	–	–	–	–	2
CO3	1	–	–	1	3	1	–	–	–	3	–
CO4	1	2	–	3	2	2	–	2	2	2	2

Semester IV

Marketing for Culinary Industry (240/BACA/VO401)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
1	-	6	1	-	3		4	5	20	25	50	100

Course Description:

Marketing is an integral component of the success of any product or service offerings. In today's hyper-connected and hyper-competitive ecosystem, the culinary industry's success cannot be imagined without effective marketing. Culinary marketing is constantly evolving but some marketing themes are unique to the world of culinary. The course is a basic introduction to the principles of marketing. It is designed to empower the students with culinary marketing skills and at the same time enable the student to discover the challenges that one would encounter daily across different formats of marketing concepts.

Course Objectives:

The objective of this course is to

- CO1 To Identify the various decision areas within marketing and the tools and methods used by marketing managers for making decisions.
- CO2 To Explain the importance of marketing within local and global economic systems
- CO3 To Analyse the importance of marketing within hospitality organizations and the necessary relationships between marketing and other functions of business.
- CO4 To Differentiate between effective and ineffective marketing strategies with regards to the needs & expectations of different market segments in hospitality.

Units (Theory):

Unit I: Introduction to Marketing

- Marketing of Goods vs. Marketing of Services
- Traditional Marketing Mix
- Hospitality Marketing Mix
- Managing Customer Relationships and Capturing Customer Value

Unit II: Marketing Process

- Market Environment
- Market Segmentation
- Market Targeting
- Market Positioning

Unit III: Marketing Channels

- Channel Strategies
- Retailing and retailer marketing decisions
- Wholesaler types and trends in wholesaling
- Supporting franchisee relationships via marketing

Unit IV: Marketing Promotions

- Advertising Strategies and Formats
- Sales Promotions
- Introduction to Public Relations tools and techniques
- Event Marketing

Units (Practical):**Unit I: Introduction to Marketing**

- Immersion - Goods and Services Marketing
- Customer Relationships
- Capturing Customer Value

Unit II: Marketing Process

- Environment & Segregation Immersion
- Targeting & Positioning

Unit III: Marketing Channels

- Strategies Simulation
- Retail Marketing
- Wholesaler Marketing
- Franchise Marketing

Unit IV: Marketing Promotions

- Advertising Strategies and Sales Promotion
- Public Relations
- Event Marketing

Suggested Readings:

- Philip Kotler, Gary Armstrong, Prafulla Agnihotri, Prentice Hall. (2017). Principles of Marketing, 17th edition. New Jersey, USA.
- Robert D. Reid and David C. Bojanic. (2012). Hospitality Marketing Management

Marketing for Culinary Industry											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	3	3	2	2	2	1	-	2	-	2
CO2	1	3	-	-	1	2	2	-	3	-	3
CO3	2	3	3	1	2	3	1	-	3	-	2
CO4	3	3	3	2	-	3	1	-	3	-	2

Semester IV

English for the Diverse World (240/BACA/AE401)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	4	-	-	2		2	-	-	15	35	50

Course Description:

This communication module equips hospitality management students with essential cross-cultural communication skills, building on their internship experiences. Through interactive sessions, students will explore cultural frameworks, customer service adaptation, difficult workplace communication, and the development of cultural intelligence. The course integrates reflective exercises, case studies, and role-plays to prepare students for dynamic, multicultural professional environments.

Course Objectives:

The objective of this course is to:

- CO1 Understand the impact of cultural differences on communication within hospitality operations
- CO2 Demonstrate effective customer service communication that adapts to diverse cultural expectations
- CO3 Navigate difficult conversations in multicultural workplaces with emotional intelligence
- CO4 Develop cultural intelligence (CQ) and a global mindset essential for future hospitality careers

Units (Practical):

Unit I: Foundations of Cross-Cultural Communication

- Understanding Culture and Communication - Definitions, elements, and cultural influences on communication
- Cultural Frameworks and Theories - Hofstede's dimensions, Hall's high/low context cultures, and time orientation
- Verbal and Non-Verbal Communication Across Cultures - Body language, tone, gestures, silence, and eye contact in different regions
- Cultural Perceptions and Miscommunication - Ethnocentrism vs. cultural relativism, stereotypes, and misinterpretations

Unit II: Cross-Cultural Customer Service in Hospitality

- Guest Expectations Across Cultures - Perceptions of luxury, personal space, formality, and service speed
- Adapting Service Styles to Cultural Norms - Flexibility in communication and interaction styles based on guest background
- Cultural Scripts and Service Rituals - Greeting customs, tipping behaviour, complaint handling, and conflict management

- Language Sensitivity and Inclusive Language - Using clear, respectful, and inclusive language with non-native speakers.

Unit III: Navigating Communication Challenges in Multicultural Workplaces

- Understanding Difficult Conversations - Causes: conflict, feedback, performance issues, and emotional triggers.
- Structuring the Conversation Professionally - Using clarity, assertiveness, and frameworks like SBI (Situation-Behaviour-Impact).
- Emotional Intelligence in Workplace Communication - Empathy, self-regulation, cultural empathy, and listening skills.
- Tone, Language, and Non-verbal Sensitivity - How delivery affects message interpretation across cultures.

Unit IV: Cultural Intelligence and Global Hospitality Careers

- The Four Components of Cultural Intelligence (CQ) - CQ Drive, CQ Knowledge, CQ Strategy, CQ Action.
- Intercultural Teamwork and Leadership Styles - Leading and working in diverse hospitality teams.
- Adaptability and Continuous Learning - Flexibility, open-mindedness, and feedback-seeking behaviour.
- Career Readiness for Global Hospitality Roles - Building a global mindset, interview communication, and intercultural professionalism.

Suggested Readings:

- Beamer, L., & Varner, I. (2007). *Intercultural communication in the global workplace*. McGraw-Hill
- Meyer, E. (2014). *The culture map: Breaking through the invisible boundaries of global business*. Public Affairs

English for the Diverse World												
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	2	–	2	–	2	–	3	2	3	2	2	1
CO2	2	2	3	–	3	–	3	–	3	2	2	2
CO3	2	–	2	1	3	–	3	1	2	2	1	2
CO4	3	–	2	1	3	1	3	2	3	3	3	3

Semester IV

Introduction to Data Analytics (240/BACA/VA401)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	4	-	-	2		2	-	-	15	35	50

Course Description:

This course introduces students to Microsoft Excel as a powerful business tool for data management, analysis, and decision-making in the hospitality sector. Through a hands-on, practical approach, students will develop foundational and advanced Excel skills, enabling them to analyse operational data, generate reports, and visualize trends relevant to hospitality businesses. The curriculum integrates real-world applications from hospitality operations to enhance analytical thinking and business intelligence, preparing students for data-driven roles in hotels, restaurants, event planning, and tourism management. The course also emphasizes accuracy in computations, logical functions for scenario building, and visual storytelling using charts and pivots.

Course Objectives:

The objective of this course is to:

- CO1 Recall and explain key elements and functions of Microsoft Excel.
- CO2 Apply Excel tools and functions to perform data formatting, basic calculations, and text manipulation
- CO3 Analyse and interpret operational hospitality data using logical functions and data visualization tools.
- CO4 Create and evaluate dynamic dashboards and summaries using pivot tables and consolidated data techniques.

Units (Practical):

Unit I: Introduction to Excel

- Introduction & Basics of Excel
- Elements, Worksheets
- Formulae and functions
- BODMAS, Rounding
- Inserting images

Unit II: Functions in Excel

- Formatting
- Rows & Columns, Comments
- Advanced functions (count if, sum if, average if, today)
- Date and Time
- Dealing with text
- Inserting Charts in excel
- Logical functions - (if, and, or), - comparison operators (=, , ...)

Unit III: Mathematical Concepts in Excel

- Cell referencing
- Percentage (Increase and Decrease)
- Conditional Formatting with data
- Formatting
- Mean, Median and Mode
- Pivots

Unit IV: Topic – Data Handling

- Hospitality Operations
- Summarising and consolidating data
- Data validation: cell control
- Data Visualization

Suggested Readings:

- Schmuller, J. (2016). Statistical analysis with Excel for Dummies. John Wiley Sons, Inc.

Introduction to Data Analytics												
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4
CO1	2	–	1	2	–	–	2	–	2	1	–	–
CO2	2	2	2	2	–	–	2	–	2	2	2	–
CO3	3	3	3	3	–	–	2	–	3	3	2	1
CO4	3	3	3	3	–	–	3	–	3	3	3	2

Semester V

Advanced Culinary Techniques (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

A dynamic course designed for aspiring chefs and culinary enthusiasts who want to deepen their understanding of modern culinary practices. This course will explore the art of charcuterie, fusion cuisine, sous vide cooking, and modernist cuisine, equipping you with the skills and knowledge essential for innovation in the kitchen.

Throughout the course, you will develop a comprehensive understanding of traditional and contemporary cooking methods, learning to create exquisite dishes that are not only delicious but also visually stunning. By examining the historical and cultural contexts of food, exploring scientific theories behind cooking techniques, and experimenting with new culinary tools and ingredients, you will gain the confidence to push the boundaries of your culinary craftsmanship.

Course Objectives:

The objective of this course is to

- CO1 Prepare various charcuterie items (e.g., sausages, terrines) and understand curing, pickling, and smoking processes, incorporating luxury ingredients like caviar and oysters
- CO2 Analyse the historical and cultural aspects of fusion cuisine, recognizing its challenges and benefits while creating innovative dishes that blend diverse culinary traditions.
- CO3 Understand sous vide principles and modernist techniques, using vacuum sealing and temperature regulation to create avant-garde dishes with molecular gastronomy methods.

Units (Practical):

Unit 1: Charcutier

- Introduction and Force meat
- Sausage, Terrine, Pate, Galantine, Roulade, Caviar and Oyster
- Curing, Pickling and Smoking
- Pickles and Relishes

Unit 2: Fusion Cuisine

- Historical and Cultural Components
- Connections, Relationship & Application
- Challenges and Benefits
- Future of Fusion Cuisine Diet

Unit 3: Sous Vide Cooking

- Sous-vide Scientific Theory
- Finding the Right Equipment
- Preparation, Vacuum Sealing, Storage, Searing and Chilling
- Proper Cooking Temperatures for Different Types of Food
- Merging Flavours, Shapes and Texture

Unit 4: Modernist Cuisine

- Molecular Gastronomy
- New Ingredients
- Tools and Techniques
- Emerging Trends

Suggested Readings

- America, T. C. (2012). *Garde Manger: The Art and Craft of the Cold Kitchen*. Wiley; 4th edition.
- 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.
- Domine, A. (2015). *Culinaria France*. Ullmann Publishing.
- Forsythe, S. (1998). *Food Hygiene, Microbiology & HACCP*. Leeds: Springer.
- Labensky, S. R. (1999). *On Cooking - A Textbook of culinary Fundamentals*. New Jersey: Prentice Hall.
- Piras, C. (2010). *Culinaria Italy*. Ullmann Publishing.
- Trutter, M. (2015). *Culinaria Spain: A Celebration of Food and Tradition*. h.f.ullmann publishing.

Advanced Culinary Techniques											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	2	3	1	3	3	–	1	1	2	3
CO2	3	1	3	–	2	2	2	3	3	1	3
CO3	1	1	3	3	1	3	–	1	1	1	3

Semester V

Advanced Bakery and Patisserie (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

This course is designed to give students an understanding of advanced techniques of Bakery & Patisserie. Explore the artistry of pastry and baking in this comprehensive course, designed to equip aspiring chefs with the skills and techniques necessary to excel in the world of artisanal desserts and breads. Students will learn choux pastries to decadent chocolates, classical cakes, and rustic artisanal breads, they will embark on a culinary journey through the rich and diverse world of pastry arts. Through hands-on practice and expert guidance, students will explore the intricate techniques and creative processes essential for crafting exquisite pastries and breads that delight the senses.

Course Objectives:

The objective of this course is to

- CO1 Prepare and present choux pastry items (Profiteroles, Eclairs, Paris Brest) while troubleshooting common issues to ensure high quality.
- CO2 Explain the chocolate-making process from bean to bar and master tempering techniques to create various chocolate garnishes for enhancing desserts
- CO3 Prepare traditional desserts (Black Forest cake, Sacher torte, Tiramisu) and artisanal breads (biga, poolish, levain) with emphasis on flavor, texture, and presentation

Units (Practical):

Unit 1: Choux Pastry

- Profiteroles
- Choux bun
- Paris Brest
- Eclairs
- Swan
- Chouquettes
- Religieuse
- Saint Honore

Unit 2: Chocolates

- Introduction to Cocoa
- Bean to Bar
- Tempering Techniques
- Chocolate Garnishes

Unit 3: Classical Cakes

- Black Forest
- Sacher Torte
- Opera
- Tiramisu
- Cheesecake

Unit 4: Artisanal Breads

- Biga
- Poolish
- Levain
- Pate Ferment

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

Advanced Bakery and Patisserie											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
CO1	–	3	1	1	3	–	1	3	1	1	–
CO2	1	3	2	1	3	1	1	3	2	1	1
CO3	1	2	1	2	3	1	2	3	1	2	1

Semester V

Culinary Sociology and Anthropology (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
3	-	2	3	-	1		4	25	50	5	20	100

Course Description:

The subject plan for Culinary Sociology and Anthropology entails an in-depth understanding of the key concepts pertaining to the evolution of eating and culinary practices through the history of mankind to the present day, as well as the contemporary culinary trends and practices across the globe.

Through the study of this subject, the students will learn about the evolution of human diet, the differences between the traditional and modern food systems, the Indian food politics, the trends and people behind innovative practices in culinary science, the impact of globalization on the food market in developing vs. developed nations, the popular diet fads, the advantages and disadvantages of genetically modified food, and the impact of popularization of online food delivery systems on both developed and developing economies.

Course Objectives:

The objective of this course is to

- CO1 Understand the differentiate between Culinary Sociology and Anthropology, analyze the evolution of human diet through different eras, and explore the impact of geographical influences on food diversity
- CO2 Examine the sociology of food and eating, including the role of food in family and community dynamics, food concepts, food systems, and the impact of changing food systems on developed and developing economies
- CO3 Explore the intersection of food and capitalism, analyze global food etiquettes, and examine modern diet patterns, including the symbolism in diets, diet fads, eating disorders, and the impact of diets on health from traditional and modern perspectives.

Units (Theory):

Unit 1: Introduction to Culinary Sociology and Anthropology

- The Meaning & Differences between Culinary Sociology and Anthropology
- Evolution of Human Diet in Pre-historic Era
- Antiquity, Medieval Era, and Modern Era
- Geographical Influences on Food
- Global Diversity in Crops and Diet
- Effects of Climate on Determining Loco-regional Food Habits

Unit 2: Sociology of Food & Eating

- Food, Family and Community
- Food as the Family Glue
- Food Concepts: Food Systems, Food Politics, Food Identity, Food Culture
- Food Systems: Modern Vs. Traditional, Food Models and Social Dimensions
- Impact of Changing Food Systems in Developed and Developing Economies

Unit 3: Food Policies –

- People Behind Innovative Practices: Ferran Adria, Heston Blumenthal, Homaro Cantu
- Food and Capitalism: Monsanto Vs Greenpeace,
- GMO Crops: Future Direction,
- Impact on the Developing Economies,
- Global Food Etiquettes: Need, Impact, Evolution Indian Food Politics and Casteism,
- Politicians and Food Analogies , Winston Churchill and Bengal Famine,
- The Rosogulla Rumble - Odisha Vs. Kolkata

Unit 4: Modern Diet Patterns,

- Food and Society- Veg vs. Non-veg Food
- Symbolism in Diets, Re-emergence of Veg Diets
- Diet Fads: Emergence, Key Features & Types
- The "Free" Culture, Eating Disorders: Subtypes, Body Image & Nutrichondria
- Marketing and Self-Image, Food Anxiety, Food and Lifestyle Diseases
- Diets and Health - Traditional vs. Modern Perspective

Units (Practical):

Unit 1: Evolution of Human Diet

- Pre-historic Era
- Antiquity
- Medieval Era
- Modern Era

Unit 2: Evolution of Cuisine

- World War I
- World War II
- Invasions & Rulers
- Dessert

Unit 3: Modern Trends

- The Classic Version vs The Contemporary Version
- Fusion Cuisine

Unit 4: Trade Routes

- Evolution of Food through Traders
- Silk Route

Suggested Readings

- Darryl Benjamin, L. V. (2016). Farm to Table The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers. Chelsea Green Publishing.
- Ducasse, A. (2012). Alain Ducasse Nature: Simple, Healthy, and Good. Rizzoli; Illustrated edition.
- 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.

Culinary Sociology and Anthropology											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
CO1	2	–	3	–	2	1	–	–	–	2	3
CO2	2	2	3	–	3	1	1	1	1	3	3
CO3	1	2	3	–	3	1	1	1	1	3	3

Semester V

Business Canvas (Course Code: TBD by Gurugram University)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

This course develops structured thinking around business model architecture and venture design. It introduces students to the discipline of organising an opportunity into a coherent business system using the Business Model Canvas framework.

The course examines how ventures across sectors—including SMEs, family businesses, service enterprises, and scalable startups—create value, define customers, structure offerings, organise resources, and generate revenue.

Students analyse how the components of a business model interact and evaluate the internal consistency, risk exposure, and feasibility of a proposed venture structure. The course builds foundational clarity in business design before operational execution.

Course Objectives:

The objective of this course is to

- CO1 Explain the structure and components of a business model and their interrelationships
- CO2 Apply Business Model Canvas to organize a venture concept
- CO3 Develop a coherent value proposition aligned to defined customer segments
- CO4 Evaluate the structural viability and risk areas within a business model

Units (Practical):

Unit 1: Business Model Thinking and Venture Architecture

- Meaning and relevance of business models
- Difference between product, strategy, and business model
- Types of ventures: SMEs, family businesses, service ventures, startups
- Value creation, delivery, and capture logic

Unit 2: Customers and Value Design

- Customer identification and segmentation
- Need recognition and problem clarity
- Designing and articulating value propositions
- Aligning offerings to customer expectations

Unit 3: Organising the Business Model

- The nine building blocks of the Business Model Canvas
- Key activities, key resources, and partnerships
- Channels and customer relationships
- Revenue streams and cost structures

Unit 4: Revenue Logic, Cost Structure and Risk

- Revenue model alternatives
- Cost drivers and basic unit economics
- Identifying key assumptions
- Structural risk and feasibility evaluation

Suggested Readings

- Osterwalder, A., & Pigneur, Y. (2010). *Business model generation: A handbook for visionaries, game changers, and challengers*. Wiley. ISBN-13: 9780470876411
- Osterwalder, A., Pigneur, Y., Bernarda, G., & Smith, A. (2014). *Value proposition design: How to create products and services customers want*. Wiley. ISBN-13: 9781118968055
- Barringer, B. R., & Ireland, R. D. (2018). *Entrepreneurship: Successfully launching new ventures* (5th ed.). Pearson. ISBN-13: 9780134729534
- Maurya, A. (2016). *Running lean: Iterate from plan A to a plan that works* (2nd ed.). O'Reilly Media. ISBN-13: 9781491950357

Business Canvas											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	3	3	–	–	2	1	2	3	–	2
CO2	2	3	3	1	–	3	2	3	3	–	3
CO3	2	3	3	–	–	3	2	3	3	–	3
CO4	2	3	3	1	1	2	1	3	3	–	3

Semester V

Introduction to Service Operations (Course Code: TBD by Gurugram University)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

This foundational course introduces the core principles of service management and service operations. It examines the distinctive characteristics of services and their implications for strategy, customer experience, and operational control.

The course focuses on service systems, quality management, and continuous improvement frameworks that enable consistent and efficient service delivery. It establishes the conceptual foundation required for advanced study in service operations and related management disciplines

Course Objectives:

The objective of this course is to

- CO1 Describe the fundamental characteristics of services and their implications for service operations.
- CO2 Explain the relationship between service strategy, customer experience, and operational performance.
- CO3 Identify key service quality and improvement frameworks, including SERVQUAL, Kano Model, and lean service principles.
- CO4 Apply basic continuous improvement tools, including PDCA and waste identification, to structured service contexts.

Units (Practical):

Unit 1: The Service Economy and Service Strategy

- Evolution and importance of the service economy
- Characteristics of services
- The service concept and service positioning
- Introduction to the Service-Profit Chain
- Role of operations in competitive advantage

Unit 2: Customer Experience and Service Encounters

- Customer expectations and perceptions
- Moments of Truth
- Managing the service encounter
- Service recovery systems
- Customer-centric operational thinking

Unit 3: Service Quality and Performance

- Dimensions of service quality
- SERVQUAL and service quality gaps
- Kano Model
- Benchmarking in service organizations
- Designing service standards

Unit 4: Lean Service and Continuous Improvement

- Lean principles in services
- Waste elimination: MUDA, MURA, MURI
- Kaizen and PDCA cycle
- Poka-Yoke and error-proofing
- Process standardization

Suggested Readings:

- Fitzsimmons, J. A., Fitzsimmons, M. J., & Bordoloi, S. (2023). Service Management: Operations, Strategy, Information Technology (10th ed.). McGraw Hill.
- Johnston, R., Clark, G., & Shulver, M. (2012). Service Operations Management (4th ed.). Pearson.

Introduction to Service Operations											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	2	3	1	–	3	–	1	1	–	3
CO2	2	3	3	2	1	3	1	2	2	–	3
CO3	2	2	3	2	1	3	1	2	2	–	3
CO4	2	2	3	3	1	3	1	2	2	1	3

Semester V

Cloud Kitchen Concepts and Management (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

The food service industry has been revolutionized by the emergence of cloud kitchens—delivery-only restaurant models that utilize technology to cater to modern consumer needs. This course offers a detailed examination of cloud kitchens, covering their origins, various models, and the operational aspects of setting them up, including kitchen design and inventory management. Participants will learn strategies for scaling their operations, effective marketing and branding techniques, customer retention methods, and the importance of compliance with industry regulations. Tailored for aspiring entrepreneurs and food service professionals, this course equips attendees with the necessary tools and insights to thrive in the dynamic cloud kitchen landscape.

Course Objectives:

The objective of this course is to

- CO1 Understand the concept and evolution of cloud kitchens and differentiate between various cloud kitchen models.
- CO2 Learn to design, manage, and scale operations in a cloud kitchen environment.
- CO3 Explore strategies for marketing, branding, and customer retention and ensure compliance with industry norms and regulations.

Units (Practical):

Unit 1: Introduction to Cloud Kitchen

- Definition and History of Cloud Kitchen
- Types of Cloud Kitchen
- Market Drivers
- Market Research and Feasibility

Unit 2: Operational Setup and Management

- Designing a Cloud Kitchen
- Technology Integration
- Menu Engineering

Unit 3: Staffing and Human Resource Management

- Hiring Strategies for Cloud Kitchen
- Training Programmes
- Team Management
- Norms and Compliance

Unit 4: Marketing and Branding for Cloud Kitchen

- Building an Online Presence
- Customer Retention Strategies
- Branding in a Crowded Market
- Scaling Operations and Expansion
- Challenges and Future of Cloud Kitchen

Suggested Readings:

- Geetha, B. (2020). All About Cloud Kitchen : Dark Kitchen , Take away Kitchen or Virtual Kitchen Concept.
- López-alt, J. K. (2015). The Food Lab: Better Home Cooking Trough Science . W. W. Norton & Company; Illustrated edition.

Cloud Kitchen Concepts and Management											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	2	3	2	–	2	–	2	2	–	3
CO2	2	3	3	3	1	3	1	3	3	1	3
CO3	2	3	3	2	2	3	2	3	3	1	3
CO4	2	2	3	2	–	2	–	2	2	–	3

Semester VI

Advanced Culinary Operations (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	3	-	1		4	25	50	5	20	100

Course Description:

Advanced Culinary Operations develops mastery in managing high-performance professional kitchens through disciplined planning, consistent execution, and operational control. The course focuses on production scheduling, workflow design, station coordination, team management, and service control.

Students build capability in operational decision-making across restaurant service and multi-outlet environments. The course strengthens execution discipline through service simulations and operational projects, while developing competence in yield control, inventory discipline, waste reduction, and standards management.

Course Objectives:

The objective of this course is to

- CO1 Plan and execute high-volume kitchen production with timing and quality control.
- CO2 Organize workflow and reduce service bottlenecks.
- CO3 Apply operational controls for yield, inventory, and waste tracking.
- CO4 Demonstrate effective kitchen leadership and coordination.

Units (Practical):

Unit 1: Kitchen Planning and Service Control

- Production planning and sequencing
- Service control points and corrective planning
- Design and execute service plan
- Performance review and corrective action

Unit 2: Workflow and Station Systems

- Station design principles
- Managing bottlenecks and coordination
- Diagnose bottlenecks

- Implement workflow improvements

Unit 3: Yield, Inventory, and Waste Control

- Yield and portion discipline
- Inventory rotation and receiving checks
- Yield testing and waste logging
- Inventory rotation simulation

Unit 4: Multi-Outlet Operations and Standards

- Standard recipe control across outlets
- Operational reporting and variance recognition
- Create operational model
- Pilot run and presentation

Suggested Readings:

- Culinary Institute of America. (2024). *The professional chef* (10th ed.). Wiley.
- Cousins, J., Lillicrap, D., & Weekes, S. (2022). *Food and beverage service* (10th ed.). Hodder Education.
- Lockwood, A., Pantelidis, I. S., Ashton, M., & Davis, B. (2026). *Food and beverage management* (7th ed.). Routledge
- Kotschevar, L. H., & Luciani, V. (2006). *Presenting service: The ultimate guide for the foodservice professional* (2nd ed.). Wiley.
- National Restaurant Association. (2024). *ServSafe manager book* (9th ed.). Pearson.

Advanced Culinary Operations											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	2	3	1	–	–	–	1	2	–	1
CO2	1	3	3	2	1	2	1	3	3	2	3
CO3	1	3	2	2	3	2	2	3	3	2	2

Semester VI

Contemporary Pastry Arts (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

This course is designed to give students the intricacies of laminated pastry, advanced cakes and pastries, chocolate and confectionary, and plated desserts. Through hands-on instruction and expert guidance, students will explore a diverse array of techniques and recipes, from crafting delicate laminated pastries to creating exquisite plated desserts for fine dining establishments. With a focus on creativity, innovation, and precision, this course will empower students to elevate their pastry skills to new heights, preparing them for success in the competitive world of pastry and dessert creation.

Course Objectives:

The objective of this course is to

- CO1 Demonstrate proficiency in preparing and baking various laminated pastries, meeting professional standards.
- CO2 Develop skills to create a variety of advanced cakes and pastries, focusing on different flavour profiles and dietary options.
- CO3 Design visually appealing desserts with a focus on flavour pairing and texture balance, showcasing advanced techniques in chocolate and confectionery.

Units (Practical):

Unit 1: Laminated Pastry

- Turnovers, Cheese Straw
- Palmier, Arlette
- Butter Croissant, Pain au Chocolate
- Cruffin, Danish Pastry

Unit 2: Advanced Cakes and Pastries

- Fruit Based
- Chocolate Based
- Cheese Based
- Egg Free and Gelatine Free

Unit 3: Advanced Chocolate and Confectionary

- Truffles, Rocher, Inclusion Bars
- Bonbons, Pralines, Gianduja
- Jam, Marmalade, Pate de Fruit
- Nougat, Marshmallow

Unit 4: Plated Desserts

- Flavour Pairing
- Textures
- Café Style
- Fine Dine

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

Contemporary Pastry Arts											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
CO1	2	–	2	1	1	3	–	1	–	1	2
CO2	2	1	2	1	2	3	–	1	1	2	2
CO3	2	1	3	2	1	3	1	2	1	1	3
CO4	2	–	2	1	1	3	–	1	–	1	2

Semester VI

Food Innovation & Processing Technology (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
2	-	2	2	-	1		3	15	35	5	20	75

Course Description:

Food Innovation and Processing Technology introduces culinary students to the principles and practices used to develop food products that remain safe, consistent, and high quality beyond immediate service. The course focuses on how processing and preservation methods influence taste, texture, nutrition, and shelf life, while maintaining culinary integrity.

Students study the operational logic of processed and semi-processed foods used in central kitchens, institutional production, QSR supply chains, and contemporary food formats. Emphasis is placed on recipe standardisation, preservation and storage decisions, packaging basics, and practical quality controls. The course culminates in an applied product development project where students design and document a scalable product with defined processing, storage, and consistency protocols.

Course Objectives:

The objective of this course is to

- CO1 Explain the purpose and impact of common processing and preservation methods on product quality and shelf life
- CO2 Standardize recipes for batch production and evaluate consistency across repeated run
- CO3 Select appropriate packaging and storage methods based on product characteristics and handling requirements
- CO4 Apply basic quality and safety checks suitable for processed and semi-processed food products

Units (Theory):

Unit 1: Food Innovation and Product Development Basics

- Food innovation concepts and product objectives
- Consistency, scalability, and sensory quality
- Standardization principles and batch logic

Unit 2: Processing and Preservation Methods

- Thermal and cold preservation methods
- Dehydration and controlled fermentation
- Impact on texture, flavour, and nutrition

Unit 3: Packaging, Storage, and Shelf Life

- Packaging functions and formats
- Storage conditions and shelf-life logic
- Labelling essentials and traceability basics

Unit 4: Quality and Safety Controls

- Risks in processed foods
- Control points and corrective actions
- Defect identification and disposal decisions

Units (Practical):

Unit 1: Recipe Standardization and Batch Trials

- Batch conversion and yield definition
- Consistency testing across repeated trials

Unit 2: Preservation and Storage Trials

- Chilling and freezing trials
- Shelf-life observation log

Unit 3: Packaging and Handling Trials

- Packaging comparison
- Storage SOP preparation

Unit 4: Product Innovation Project

- Develop scalable product
- Document process, storage, and quality checks

Suggested Readings:

- Fellows, P. J. (2022). Food processing technology: Principles and practice (5th ed.). Woodhead Publishing / Elsevier
- Potter, N. N., & Hotchkiss, J. H. (1995). *Food science* (5th ed.). Springer. (Reprinted by CBS Publishers & Distributors, India).
- Coles, R., & Kirwan, M. J. (Eds.). (2011). *Food and beverage packaging technology* (2nd ed.). Wiley-Blackwell.

- Roday, S. (2012). *Food hygiene and sanitation* (2nd ed.). McGraw Hill Education (India).
- Culinary Institute of America. (2024). *The professional chef* (10th ed.). Wiley.

Food Innovation & Processing Technology											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	2	1	3	3	2	3	1	-	2	2	1
CO2	1	3	3	2	1	3	2	2	3	1	3
CO3	2	2	3	3	3	3	1	1	2	2	2
CO4	2	1	3	2	3	3	2	2	2	2	1

Semester VI

Content Marketing (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

This course provides a comprehensive introduction to content marketing, equipping participants with the skills and strategies to create, distribute, and optimize compelling content that drives engagement and achieves business goals. Participants will also explore the progression of content marketing in the digital world and evolution of the landscape with the adoption of AI and ML. Learners will also understand the contextualization of content marketing within the larger heritage and digital marketing ecosystem and how good content can support brand building.

Course Objectives:

The objective of this course is to

- CO1 Analyse the evolution of content marketing from the analog to the digital age
- CO2 Assess the needs of various audience groups and the content formats appropriate for engaging with them
- CO3 Develop, organise and implement content marketing strategies aligned with marketing objectives and business needs, create content tailored to the needs of different audiences and platforms
- CO4 Evaluate the effectiveness of contemporary content marketing campaigns in the hospitality industry

Units (Practical):

Unit 1: Introduction to Content Marketing

- What is Content Marketing?
- Role of Content Marketing in the Marketing ecosystem
- Six Principles of Effective Content Marketing
- Content Marketing Funnel

Unit 2: Defining Content Niche and Strategy

- The Audience Persona
- Defining the Engagement Cycle
- Content Types

- Creating a Content Framework

Unit 3: Managing the Content Process

- Building Editorial Calendars
- Managing the Content Creation Process
- Finding Content Assets
- Content Platforms

Unit 4: Brand Building with Content Marketing

- Using Data to Optimise Content Performance
- AI And ML in Content Marketing
- Measuring the Impact of Content Marketing
- How Content Marketing impacts Brand Building

Suggested Readings:

- Epic Content Marketing, Joe Pulizzi and Brian Piper, Second Edition, McCraw Hill, 2023

Content Marketing											
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03
CO1	2	2	2	2	–	–	1	–	1	–	1
CO2	1	2	3	2	–	–	2	1	2	–	2
CO3	2	3	3	3	–	1	3	3	3	–	2
CO4	2	3	3	2	1	–	2	2	2	1	3

Semester VI

Service Management (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	8	-	-	4		4	-	-	30	70	100

Course Description:

Service Management examines how organisations design, manage, and continuously improve service systems to deliver consistent value. The course focuses on the managerial decisions that shape service quality, capacity utilisation, reliability, and customer experience across service-driven enterprises.

It explores how operational processes, human interactions, infrastructure, and performance metrics interact within a service environment. Emphasis is placed on aligning service delivery systems with strategic intent while ensuring efficiency, responsiveness, and long-term sustainability.

Course Objectives:

The objective of this course is to

- CO1 Explain the principles of service process control and blueprinting in service systems.
- CO2 Apply capacity and demand management concepts to structured service situations.
- CO3 Analyse waiting line and flow challenges using managerial decision frameworks.
- CO4 Examine risk and reliability considerations in maintaining consistent service performance.

Units (Practical):

Unit 1: Service Process Control and Blueprinting

- Service blueprinting as an operational tool
- Supporting facilities and process flow
- Identifying fail points and hand-offs
- Process improvement frameworks
- Managing supplier relationships and service networks

Unit 2: Capacity and Demand Management

- Capacity planning in service systems
- Managing demand variability
- Demand management strategies
- Aligning capacity with service levels
- Global service operations considerations

Unit 3: Waiting Lines and Flow Management

- Psychology of waiting
- Queue design principles
- Managerial interpretation of basic queuing models
- Bottleneck and throughput management

Unit 4: Risk Management and Service Reliability

- Operational risks in service systems
- Failure-proofing and reliability design
- Service guarantees
- Crisis handling and service continuity
- Building resilience in high-contact environments

Suggested Readings:

- Fitzsimmons, J. A., Fitzsimmons, M. J., & Bordoloi, S. (2023). Service Management: Operations, Strategy, Information Technology (10th ed.). McGraw Hill.
- Johnston, R., Clark, G., & Shulver, M. (2012). Service Operations Management (4th ed.). Pearson.

Service Management											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	1	3	3	2	–	3	1	2	1	–	1
CO2	2	3	3	2	–	3	–	1	2	–	2
CO3	1	3	3	1	–	3	–	1	1	–	1
CO4	2	2	3	2	2	3	1	2	1	1	3

Semester VI

Culinary Cost Management (Course Code: TBD)

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:

This course is an introduction to the determination, development, and use of internal accounting information needed by managers within the organization. Culinary Managerial Finance is the field of accounting aimed at providing managers with financial information to help make decisions and maintain effective control of their organisations. The course is designed to benefit all students who will be future users of accounting information.

Course Objectives:

The objective of this course is to

- CO1 Distinguish between financial, managerial, and cost accounting to interpret financial ratios and health indicators of a culinary enterprise.
- CO2 Categorize various culinary cost structures and perform Cost-Volume-Profit (CVP) analysis to determine breakeven points for menu items or outlets.
- CO3 Develop comprehensive operating budgets and perform variance analysis to monitor and control departmental financial performance.
- CO4 Evaluate cost information to support managerial decision-making and operational efficiency in hospitality organizations.

Units (Theory):

Unit 1: Introduction To Managerial Accounting

- Difference between Financial Accounting, Managerial Accounting and Cost Accounting
- Financial Ratio Analysis - Liquidity ratios - Solvency ratios - Profitability ratios - Activity ratios
- Gross margin, difference between operating and net income

Unit 2: Cost Terminologies And Cost Volume Profit Analysis

- Prime costs and Period costs
- Fixed costs, Semi Variable costs, and Variable costs
- Direct costs and Indirect costs
- Opportunity costs, Sunk costs and Relevant costs
- Cost – Volume-Profit Analysis: Contribution margin ratio – Breakeven Chart

Unit 3: Operating Budget And Variance Analysis

- Introduction to operating budgets
- Types of budgets
- Factors affecting budgeting process
- Variance Analysis

Unit 4: Financial Statement Analysis

- Statement in comparative and common-size form
- Ratio Analysis- Liquidity, Asset Managements, Debt Management, Profitability, Market Performance

Suggested Readings:

- Khan M.Y., Jain P.K. (2021) Management Accounting, (Ed. 8th), Noida, India, McGraw Hill Education (India) Ltd. ISBN: 978-9354600395.
- Jagels, M. G. (2006), Hospitality Management Accounting, (Ed. 9th), New York, USA, John Wiley. ISBN: 978-0-471-68789-4.
- Balakrishnan, S.R., Sprinkle, G.(2014), Managerial Accounting, New York, USA, John Wiley. ISBN:978-11183853-8.

Culinary Managerial Finance											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
CO1	2	3	3	1	-	2	2	1	3	-	3
CO2	2	3	3	2	1	3	1	2	3	2	3
CO3	2	3	3	2	2	3	2	3	3	2	3
CO4	1	3	3	1	1	2	2	2	3	1	3

Semester VI

Culinary Innovation Project (Course Code: TBD)

L	T	P	L	T	P		Credits	MARKS				
(Hrs)			Credits					TI	TE	PI	PE	Total
-	-	6	-	-	3		3	-	-	25	50	75

Course Description:

Culinary Product Innovation is a practical course focused on structured research and development within professional culinary environments. The course trains students to transform creative ideas into tested, refined, and repeatable culinary products suited for contemporary food formats. Through hands-on experimentation, formulation trials, sensory evaluation, and iterative refinement, students develop products that demonstrate consistency, technical control, and production feasibility. The course culminates in the presentation of a standardised culinary product supported by documented development and testing.

Course Objectives:

The objective of this course is to

- CO1 Apply structured experimentation techniques to develop innovative culinary products.
- CO2 Conduct controlled formulation trials and refine recipes through iterative testing.
- CO3 Evaluate products using sensory assessment and incorporate structured feedback into improvement cycles.
- CO4 Produce and present a finalised culinary product supported by documented development and standardised method.

Units (Practical):

Unit 1: Concept Research and Culinary Exploration

- Identifying emerging food formats and consumer shifts
- Analysing existing market products and culinary positioning
- Developing a structured product brief
- Prototype Version 1 development

Unit 2: Formulation and Controlled Trials

- Ingredient functionality and flavour balancing
- Ratio adjustments and technique modification
- Texture and structural stability testing

- Maintaining structured R&D logs
- Prototype Version 2 refinement

Unit 3: Sensory Evaluation and Iterative Improvement

- Designing structured tasting sessions
- Sensory parameters: flavour, texture, aroma, visual appeal
- Feedback analysis and reformulation
- Basic shelf-life observation trials
- Prototype Version 3 finalisation

Unit 4: Product Standardisation and Final Presentation

- Standardising final recipe and method
- Scaling production for repeatability
- Process documentation and control points
- Presentation of final product with development journey

Culinary Innovation Project											
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3
CO1	3	1	3	3	1	3	1	2	3	2	2
CO2	2	1	3	2	-	3	1	1	2	1	3
CO3	2	2	3	2	1	3	3	2	3	2	3
CO4	3	3	3	2	2	3	3	3	3	2	3