

Final NEP and Learning Outcome-based Curriculum Framework (LOCF)

For Undergraduate Programme

Bachelor of Arts in International Culinary Arts (BAICA)

(To be effective from the Academic Session 2024-25)



Department of Management, Gurugram University,

Gurugram

(A State Govt. University Established Under Haryana Act 17 of 2017)

Scheme UG A4: Undergraduate Programme (Interdisciplinary)

Bachelor of Arts in International Culinary Arts

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Total Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
Core Course(s)														
CDSC101	Food Production and Culinary Art	240/ICA/CC101	2	-	4	2	-	2	4	15	35	15	35	100
CDSC102	Basics of Bakery & Confectionery	240/ICA/CC102	2	-	4	2	-	2	4	15	35	15	35	100
CDSC103	Food and Beverage Service Operations	240/ICA/CC103	-	-	8	-	-	4	4	-	-	70	30	100
Minor/ Vocational Course(s)														
CMIC104	Personality Development- I	240/ICA/MI104	1	1	-	1	1	-	2	15	35	-	-	50
Multidisciplinary Course(s)														
CMDC105	Introduction to marketing	240/ICA/MD105	2	1	-	2	1	-	3	25	50	-	-	75
Ability Enhancement Course(s)														
CAEC106	English Language & Communication Level-I	240/ENG/AE101	2	-	-	2	-	-	2	15	35	-	-	50
Skill Enhancement Course(s)														
CSEC107	Introduction to HACCP	240/ICA/SE107	2	-	2	2	-	1	3	15	35	5	20	75
Value-added Course(s)														
CVAC108	Human Values and Ethics	240/ENG/VA101	2	-	-	2	-	-	2	15	35	-	-	50
Total Credits			-	-	-	-	-	-	24					600

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSC201	Cultures & Cuisines of Mediterranean Regions	240/BAICA/CC201	2	-	4	2	-	2	4	15	35	15	35	100
CDSC202	Regional Indian Cuisine	240/BAICA/CC202	2	-	4	2	-	2	4	15	35	15	35	100
CDSC203	Sweets & Dessert	240/BAICA/CC203	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
CMIC204	Personality Development- II	240/ICA/MI201	1	1	-	1	1	-	2	15	35	-	-	50
Multidisciplinary Course(s)														
CMDC205	Digital Marketing	240/BBA/MD201	2	1	-	2	1	-	3	25	50	-	-	75
Ability Enhancement Course(s)														
CAEC206	English Language & Communication Level-II	240/ENG/AE201	2	-	-	2	-	-	2	15	35	-	-	50
Skill Enhancement Course(s)														
CSEC207	Slow Food & Gastronomic Practices	240/ICA/SE201	2	-	2	2	-	1	3	15	35	5	20	75

Value-added Course(s)														
CVAC208	Environmental Studies	240/EVS/VA201	2	-	-	2	-	-	2	15	35	-	-	50
Total Credits									24					600

Semester 3 (Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CINT301	Supervised Internship	240/ICA/CC301	-	-	24	-	-	12	12	-	-	90	210	300
Minor/ Vocational Course(s)														
CVOC302	Work-based Learning Report	240/ICA/VO301	-	-	8	-	-	4	4	-	-	30	70	100
Multidisciplinary Course(s)														
CMDC303	Self-Development Report	240/ICA/MD301	-	-	6	-	-	3	3	25	50	-	-	75
Ability Enhancement Course(s)														
CAEC304	Professional Culinary Language	240/ICA/AE301	-	-	4	-	-	2	2	-	-	50	-	50
Total Credits									21	0	0			525

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P							
			(Hrs.)			Credits				TI	TE	PI	PE	Total	
Core Course(s)															
CDSC401	Asian Cuisine	240/ICA/CC401	2	-	4	2	-	2	4	15	35	15	35	100	
CDSC402	Garde Manger	240/ICA/CC402	2	-	4	2	-	2	4	15	35	15	35	100	
CDSC403	The Art of Vegetarian & Vegan Cooking	240/ICA/CC403	2	-	4	2	-	2	4	15	35	15	35	100	
Minor/ Vocational Course(s)															
CMIC404	Basics of Accounts and Financial Statements for Entrepreneurs	240/ICA/MI401	2	-	4	2	-	2	4	15	35	15	35	100	
Ability Enhancement Course(s)															
CAEC405	Business Language– Professional Email Writing	240/ICA/AE401	2	-	-	2	-	-	2	15	35	-	-	50	
Value-added Course(s)															
CVAC406	Point of Sale Analytics	240/ICA/VA401	-	-	4	-	-	2	2	-	-	15	35	50	
Total Credits									20					500	

Semester 5 (Generic)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS					
			(Hrs.)			Credits				TI	TE	PI	PE	Total	
Core Course(s)															
CDSC501	Epicurean Food	240/ICA/CC501	2	-	4	2	-	2	4	15	35	15	35	100	
CDSC502	Gourmet Desserts and Artisanal Breads	240/ICA/CC502	2	-	4	2	-	2	4	15	35	15	35	100	
CDSC503	Hospitality Entrepreneurship	240/ICA/CC503	2	-	4	2	-	2	4	15	35	15	35	100	
Minor/ Vocational Course(s)															
CMIC504	Introduction to Wines		2	-	4	2	-	2	4	15	35	15	35	100	
Skill Enhancement Course(s)															
CSEC505	Project Report		0	-	8	0	-	4	4	0	0	30	70	100	
Total Credits									20					500	

With Specialization
Semester 5 (Advanced Bakery)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSE 501	Art of Plated Desserts	240/ICA/DSE501/AB	2	-	4	2	-	2	4	15	35	15	35	100
CDSE 502	Artisanal Bakes	240/ICA/DSE502/AB	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 503	Hospitality Entrepreneurship	240/ICA/CC503/AB	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
CMIC504	Introduction to Wines		2	-	4	2	-	2	4	15	35	15	35	100
Skill Enhancement Course(s)														
CSEC505	Project Report		0	-	8	0	-	4	4	0	0	30	70	100
Total Credits									20					500

Semester 5 (Food Production)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
Core Course(s)														
CDSE 501	Pan Asian Cuisine	240/ICA/DSE501/FP	2	-	4	2	-	2	4	15	35	15	35	100
CDSE 502	Continental Cuisine	240/ICA/DSE502/FP	2	-	4	2	-	2	4	15	35	15	35	100
CDSC 503	Hospitality Entrepreneurship	240/ICA/CC503/FP	2	-	4	2	-	2	4	15	35	15	35	100
Minor/ Vocational Course(s)														
CMIC504	Introduction to Wines		2	-	4	2	-	2	4	15	35	15	35	100

Skill Enhancement Course(s)														
CSEC505	Project Report		0	-	8	0	-	4	4	0	0	30	70	100
Total Credits									20					500

Semester 6 (Generic/Specialised Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS					
			(Hrs.)			Credits				TI	TE	PI	PE	Total	
Core Course(s)															
CDSC601	Specialisation Based Internship	240/ICA/CC601	-	-	24	-	-	12	12	-	-	90	210	300	
Minor/ Vocational Course(s)															
CVOC602/01	Specialisation Based Internship Report		-	-	8	-	-	4	4	-	-	30	70	100	
CVOC602/02	Advanced Self-development report		-	-	8	-	-	4	4	-	-	30	70	100	
Skill Enhancement Course(s)															
CSEC603	Performance Appraisal		-	-	6	-	-	3	3	-	-	75	00	75	
Total Credits									23	-	-			575	

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

Semester 1

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

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CMDC205	Digital Marketing	240/BBA/MD201	2	1	-	2	1	-	3	25	50	-	-	75

Note: DM borrow from other school

Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CMDC303	Self-Development Report	240/ICA/MD301	-	-	6	-	-	3	3	-	-	25	50	75

Note: SDR borrow from other school

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

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

Semester 1

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

Semester 2

Semester 2														
Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CMIC204	Personality Development- II	240/ICA/MI201	1	1	-	1	1	-	2	15	35	-	-	50

Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CVOC302	Work-based Learning Report	240/ICA/VO301	-	-	8	-	-	4	4	-	-	30	70	100

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P						
			(Hrs.)							TI	TE	PI	PE	Total
CMIC404	Basics of Accounts and Financial Statements for Entrepreneurs	240/ICA/MI401	2	-	4	2	-	2	4	15	35	15	35	100

Semester 5

Course Code	Course Title	Course ID	L	T	P	L	T	P						
			(Hrs.)							TI	TE	PI	PE	Total
CMIC504	Introduction to Wines	240/ICA/MI504	2	-	4	2	-	2	4	15	35	15	35	100

Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P						
			(Hrs.)							TI	TE	PI	PE	Total
CVOC602/01	Specialisation Based Internship Report		-	-	8	-	-	4	4	-	-	30	70	100
CVOC602/02	Advanced Self-development report		-	-	8	-	-	4	4	-	-	30	70	100

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

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

Semester 1

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC107	Introduction to HACCP	240/ICA/SE107	2	-	2	2	-	1	3	15	35	5	20	75

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC207	Slow Food & Gastronomic Practices	240/ICA/SE201	2	-	2	2	-	1	3	15	35	5	20	75

Semester 5

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC505	Project Report		0	-	8	0	-	4	4	0	0	30	70	100

Semester 6

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CSEC603	Performance Appraisal		-	-	6	-	-	3	3	-	-	75	00	75

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

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

Semester 1

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

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC206	English Language & Communication Level-II	240/ENG/AE201	2	-	-	2	-	-	2	15	35	-	-	50

Semester 3

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC304	Professional Culinary Language	240/ICA/AE301	-	-	4	-	-	2	2	-	-	50	-	50

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)			Credits				TI	TE	PI	PE	Total
CAEC405	Business Language– Professional Email Writing	240/ICA/AE401	2	-	-	2	-	-	2	15	35	-	-	50

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

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

Semester 1

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

Semester 2

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CVAC208	Environmental Studies	240/EVS/VA201	2	-	-	2	-	-	2	15	35	-	-	50

Semester 4

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits	MARKS				
			(Hrs.)							TI	TE	PI	PE	Total
CVAC406	Point of Sale Analytics	240/ICA/VA401	2	-	-	2	-	-	2	-	-	15	35	50

Syllabus

SEMESTER 1

Food Production and Culinary Art

Course ID - 240/ICA/CC101

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

Type of Course: - Core Course

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

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

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

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

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

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

CO4. Understanding time management and the importance of teamwork.

Detailed Syllabus:

Unit-I

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

Unit-II

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

Unit-III

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

Unit-IV

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

	Total Marks	35 marks
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Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

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

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

Type of Course: - Core Course

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

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

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

CO1. This module will provide you with details about the world of pastry

CO2 Introduction to Pastry and bakery Theory

CO3 Introduction to Pastry and bakery Practical

CO4 Understanding of various items and equipment used in the bakery

Detailed Syllabus:

Unit-I

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

Unit-II

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

Unit-III

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

Unit-IV

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

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

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

Table 2: CO-PSO Matrix for the Course

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

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

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
-	-	8	4	-	-	70	30	__ Hours

Type of Course: - Core Course

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

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

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

CO1. Explain the purpose, role and areas of responsibility of a food and beverage department in a hotel unit.

CO2. Explain the topography of the food and beverage service industry.

CO3. Understand the sequence of service.

CO4. Understand the term 'Menu' and its importance as a sales tool.

Detailed Syllabus:

Unit-I

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

Unit-II

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

Unit-III

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

Unit-IV

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

TEXTBOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

Practical Internal (PI)	30%
Practical External (PE)	70%
Final Assessment (FA) = (TI+TE+PI+PE)	100%

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

Practical External (PE): The (PE) will be an externally assessed final practical.

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Personality Development- I
Course ID - 240/ICA/MI104

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
1	1	-	2	15	35	0	0	__ Hours

Type of Course:- Minor Course (MIC including Vocational Courses(VOC))

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

Introduction to the Course:

The course aims to develop well-rounded professionals who possess not only technical skills but also the personal qualities and interpersonal abilities that are essential for success in the industry. Learners should learn how to present themselves in a polished and professional manner, adhere to ethical standards, and maintain a positive attitude and work ethic.

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

CO1: Recognize the components of professionalism and practice them in preparation of joining the workforce.

CO2: Express and apply the concept of effective communication (verbal & written) and begin to present them professionally.

CO3: Identify different personality styles and (collaboration) the application in Hospitality.

Detailed Syllabus:

Unit-I

Corporate grooming essentials - Basic hygiene, skincare, and haircare, makeup and hairstyles, the magic of styling, basic body shapes, uniform and Friday dressing, corporate dressing.

Unit-II

Corporate etiquette- Self introduction, four stages of learning, introduction to pictorial academic journey, how to introduce a person, power of handshake, exchanging business cards and dining etiquettes.

Unit-III

Basics of Communication- Communication definition, kinds of communication – verbal, written and non-verbal, Mehrabian's study, barriers to communication, definition of verbal and written communication, common types of written business communication, non-verbal communication, defining the 7C's of business communication, components of non-verbal communication - body language, kinesics, non-verbal communication in depth.

TEXTBOOK

- Kumar, Sanjay.(2019), Communication Skills a Workbook: Oxford University Press

OTHER RECOMMENDED TEXTS

- Kumar, S. &Lata, P (2018) Communication Skills-A Workbook, Oxford University Press
- Devendra, A. (2015) Soft Skills for Hospitality, Oxford University Press
- Bolles, R. N. (2015). The 2008 what color is your parachute? - A Practical Manual for Job-Hunters and Career-Changers. Berkeley, Ten Speed Press.
- Mukherjee, H.S (2013) Business Communication Connecting at Work, Oxford University Press

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Final Assessment (FA) = (TI+TE)	50%

Theory Internal (TI): The (TI) will be done through in-class continuous assessment/in-class test/ coursework/presentations/journal or assignments.

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	3	2	2
CO2	3	3	2	2
CO3	2	2	2	2
Average	2.66	2.66	2	2

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	3	3	2	2
CO2	3	3	2	2
CO3	2	2	2	2
Average	2.66	2.66	2	2

Introduction to Marketing

Course ID : 240/ICA/MD105

(Course to be studied by SOCE under MDC in SEM 1)

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	1	-	3	25	50	-	-	__ Hours

Type of Course: - Multidisciplinary Course

Introduction to the Course:

To achieve business success requires constant review of marketing strategies and maintenance of marketing knowledge. Foundations of Marketing introduce the foundational concepts/frameworks in marketing and develops both strategic and short-term marketing and planning perspectives. Topics include the marketing environment, market segmentation, new product development and the marketing mix, as well as mix interactions, strategies, implementations and controls. This course develops communication and team processes which are valued attributes within marketing environments.

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

CO1. Understand the key principles and concepts of marketing.

CO2. Explain market dynamics and consumer behaviour in current business scenario.

CO3. Evaluate the components of the marketing mix using marketing theory and frameworks

Detailed Syllabus:

Unit-I

Theory - Introduction to marketing - definition, process, importance, scope, evolution, marketing management, marketing strategy, key elements and concepts; micro and macro environment- marketing environment, factors, product life cycle, adopters and its categories.

Unit-II

Market Segmentation, targeting and positioning- introduction, explanation, pestle; environmental scanning- definition, process, requirements; STP process- aim, identification, benefits, types, approach, purpose, criteria; consumer market, business market and international market

Unit-III

Marketing mix 7P's- introduction to 7P's; Product: Meaning; product classifications; concept of product mix; branding, packaging and labelling; Price concept and significance; factors affecting price of a product; pricing policies and strategies; channel distribution management; intermediaries.

TEXTBOOK

- Kotler, P., Bowen, J., Makens, J.C. and Seyhmus B. (2017), *Marketing for hospitality and tourism* (7th edn), Pearson, England

OTHER RECOMMENDED TEXTS

- Brassington, F. and Pettitt, S. (2007), *Essentials of Marketing* (2nd edn), FT Prentice Hall, London
- Kotler, P. and Armstrong, G. (2010), *Principles of Marketing* (13th edn), McGraw Hill, New Delhi
- Baines, P., Fill, C., Page, K. and Sinha, P.K. (2013), *Marketing*, Oxford University Press, New Delhi
- Lamb, C.W., Hair, J.F., Sharma, D., and McDaniel, C. (2012), *MKTG: A South Asian Perspective*, Cengage Learning, New Delhi

English Language and Communication: Level-I Course ID : 240/ENG/AE101

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

Type of Course: - Ability Enhancement Course

Course objectives:-

CO	Description
CO-1	To develop a strong command of English grammar, vocabulary, and syntax to enhance overall language proficiency and clarity in communication.

CO-2	To enhance verbal communication skills through effective public speaking, presentations, and interpersonal interactions, focusing on clarity, persuasion, and engagement.
CO-3	To understand and apply key principles of effective communication, including active listening, non-verbal cues, and empathetic responses, in both personal and professional contexts.

Course outcomes:-

CO	Description
CO-1	The students will learn various types of verbal and non-verbal communication.
CO-2	They will understand the importance of interpersonal communication on workplaces and different ways of behaviour and communication.
O-3	They will comprehend the importance of listening skills and its types.

Contents of the Course:

Unit I: Theory and Types of Communication Verbal and Non-Verbal Communication

Unit II: Workplace and Interpersonal Communication Introducing Oneself, Introducing Others, Making Requests, Offering Help, Congratulating, Making Enquiries and Seeking Permission

Unit III: Importance of Listening Skills and their types Barriers to Effective Listening and how to overcome them Note-taking Techniques to capture the main ideas

Suggested Readings:

Hargie, Owen. The Handbook of Communication Skills. Routledge, 2006.

Knapp, Mark L., et al. Nonverbal Communication in Human Interaction. Cengage Learning, 2013.

West, Richard, and Lynn H. Turner. Understanding Interpersonal Communication: Making Choices in Changing Times. Cengage Learning, 2010.

Instructions to the Paper Setters:

Question No 1 will be compulsory and have 5 questions based on all the three Units and the students will be required to write answers in 30 words. (5*1=5)

Question No 2 and 3 will be set on Unit-I covering the entire Unit. Students will be required to attempt any two out of given three. (2*5=10)

Question No 4 and 5 will be set on Unit-II covering the entire Unit. Students will be required to attempt any two out of given three. (2*5=10)

Question No 6 and 7 will be set on Unit-III covering the entire Unit. Students will be required to attempt any two out of given three. (2*5=10).

Evaluation of Internal Assessment Internal Assessment (Theory)

Will be based on the following components.

Class Participation	4 Marks
Seminar/Presentation/Assignments/ Quiz	4 Marks
Class Test	7 Marks
Exam Total	15 Marks

Introduction to HACCP Course ID - 240/ICA/SE107

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	1	3	15	35	5	20	__ Hours

Type of Course: - Skill Enhancement Course

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

Introduction to the Course:

The main goal of the course is to give students a thorough foundation in HACCP and food sanitation principles.

Additionally, to educate them on food law and regulation information, microbiological characteristics, and the hygienic handling of food.

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

CO1. After completion of the subject a student will be able to:

CO2. Understand Food Microbiology, Food Contamination and Spoilage;

CO3. Follow sanitary procedure during food handling;

CO4. Understand the importance of personal hygiene

Detailed Syllabus:

Unit-I

Causes of foodborne diseases, need to control foodborne disease, history and emergence food safety system, role of urbanization and industrialization, HACCP in the context of good manufacturing and hygienic practices, definition of food hygiene, assurance of food safety and quality; traditional method of food control, importance of system in food safety management define Safe food, use of HACCP and principles of HACCP.

Unit-II

Benefits of HACCP system, analyse HACCP application, explore the preferred portfolio of channels; attain basic knowledge to apply HACCP, classification of microorganism; define the objectives of food technologies, describe the different food techniques used, food technologies used to control the development of microbiological hazard; origin of natural hazard, importance of raw materials, potential hazards in raw material, sanitation and cleaning.

Unit-III

Principle of food hygiene, hygienic manufacturing practice; guidelines of HACCP, application of HACCP system, defining CCP, methods of monitoring; monitoring, critical limit, potential corrective actions, method of monitoring, methods of sanitation.

Unit-IV

Difference between validation and verification, food safety confirmation, effectiveness of CCP, importance of sanitation and cleaning; aspects & implementation of HACCP, techniques & execution of HACCP.

TEXT BOOK

- Mortimore, S and Wallace. C., 2021. "HACCP: A Practical Approach". 2nd Edition. Kulwer Academic/Plenum Publishers.

OTHER RECOMMENDED TEXTS

- Sprenger R. A., 2020. "HYGIENE FOR MANAGEMENT: A TEXTBOOK FOR FOOD SAFETY COURSE" 11 th edition. Highfield.co.uk.limited,
- Nations, U. 2019. Food Quality and Safety Systems: A Training Manual on Food Hygiene and the Hazard. Food and Agriculture Org.
- Donald A. Corlett, J.R. 2020. HACCP User's Manual. Aspen Publishers, Inc, Gaithersburg, Maryland.

- HACCP Concepts, 2nd Ed. 2018. CIFT, ICAR, Cochin, Kerala, India.

Final Assessment (FA)

Theory Internal (TI)	15 Marks
Theory External (TE)	35 Marks
Final Assessment (FA) = (TI)+(TE)	50 Marks

- **Theory Internal (TI):** The (TI) will be done through in-class continuous assessment/in-class test/ coursework/presentation & Assignment.
- **Theory External (TE):** The (TE) will be done through end term theory exam.
- **The question paper pattern** for the end term examination will be **50 Marks** and will follow the following pattern:

Question 1	Questions No. One (1) will have eight (8) MCQs (All Compulsory).	8*1=8 marks
Question 2	Questions No. Two (2) will have six (6) brief answer questions/options. (The learner has to answer four (4) out of the six (6)).	4*2=8 marks
Question 3	Question No. Three (3) will have five (5) descriptive questions/options (The learner has to answer three (3) out of the five (5)).	3*6= 18 marks
Question 4	Question No. Four (4) will have Three (3) descriptive questions/options (The learner can answer Two (2) out of the Three (3)).	2*8= 16 marks
	Total Marks	50 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Average	2.25	2	2.25	2.25
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Human Values and Ethics

Course ID : 240/ENG/VA101

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

Type of Course: - Value-added Course

Course Outcomes:-

Students will demonstrate a comprehensive understanding of the importance of human values and Ethics in their personal lives and professional careers.

- 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.
- 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.

Unit I

Human Values : Definitions & 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 its role in personal life.

Unit II

Ethical Dilemma: Meaning and Nature, Common Ethical Dilemmas, 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:

1. Dr. D R Kiran “ Professional Ethics and Human Values”
2. A Textbook on Professional Ethics and Human Values.(2007), India: New Age International (P) Limited.
3. Prof. A. R Aryasri, DharanikotaSuyodhana “Professional Moral and Ethics” Maruthi Publications.
4. A Alavudeen, R. KalilRahman and M. Jayakumaran “ Professional Ethics and Human Values”- Laxmi Publications.

5. PSR Murthy "Indian Culture, Values and Professional Ethics" BS Publication

SEMESTER 2
Cultures & Cuisines of Mediterranean Regions
Course ID - 240/BAICA/CC201

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

Type of Course: - Core Course

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

Introduction to the Course:

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

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

- CO1. Understand the concept of Mediterranean Cuisine.
- CO2. Understand the complete learning cycle right from the farm to fork by using much produces from our farms.
- CO3. Realise the importance of producing the international standards of the recipes.
- CO4. Appreciate the need to protect biodiversity, food culture and healthy eating habits.

Detailed Syllabus:

Unit-I

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

Spain menu and speciality dishes of each course, desserts of Italian and Spanish cuisine and regional speciality.

Unit-II

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

Unit-III

Theory - To understand the influence of geographical conditions on the Turkish cuisine, what are the herbs and spices used in Moroccan cuisine, importance of mezze, olive oil, lemon and garlic in the Moroccan food, understand the popular Turkish dishes and methods of preparation, explain the utensils used in Moroccan cuisine, importance of food during festivals and celebrations. Special ingredients used in Moroccan cuisine, similarity between Moroccan and Turkish food, popular Turkish dishes, importance of special herbs and spices in Turkish cuisine.

Unit-IV

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Regional Indian Cuisine
Course ID - 240/BAICA/CC202

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

Type of Course: - Core Course

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

Introduction to the Course:

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

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

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

Detailed Syllabus:

Unit-I

Theory - Concept of volume cooking operation, types of establishments, usage of equipment and the maintenance; difference between cereals and grains, types of cereals and grains, impact of cooking, selection and storage; principles of indenting for volume

catering, importance of purchase specifications, inventory control in stores, factors involved in inventory control in stores; introduction to Indian sweets and desserts, diversity in sweets, sweets in the festivals and religious ceremony.

Unit-II

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

Unit-III

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

Unit-IV

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Sweets and Desserts
Course ID - 240/BAICA/CC203

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

Type of Course:- Core Course

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

Introduction to the Course:

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

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

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

Detailed Syllabus:

Unit-I

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

Unit-II

Theory - Pastes used in Bakery and Confectionery- Sweet and Savoury. Understanding the theory behind preparing, storing, reusing of quiches, the basic skills to prepare different sweet tarts, storing, reusing of tarts.

Practical: Understanding of the basic skills in making sweet and sweet tart and pies in the pastry & bakery.

Unit-III

Theory - Introduction to International Breads, Understanding the usage of the ingredient in the process to support bread baking and pastry, Techniques in bread making, Process of Bread making, using techniques: sifting, kneading, proving, understand different types of sponge for different use, Understand the technique for preparing sponge, Handling of sponge

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Personality Development – II

Course ID - 240/ICA/MI201

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
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1	1	-	2	15	35	-	-	__ Hours
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Type of Course: - Minor Course

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

Introduction to the Course:

Hospitality professionals need to be skilled at building relationships and managing conflicts. Learners should learn to establish rapport with guests, work collaboratively with colleagues, and navigate difficult conversations with diplomacy and tact. This module provides learners with comprehensive knowledge of business communication, problem-solving mindset, and interview skills. It engages them in various communication exercises and encourages the application of effective communication strategies.

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

CO1. Demonstrate presenting themselves confidently and effectively during job interviews through practical techniques and personalized feedback.

CO2. Practice elements of professionalism in preparation for joining the workforce.

CO3. Practice communicating effectively (verbally and written) and present themselves professionally.

CO4. Understand the basics of Customer Centricity.

Detailed Syllabus:

Unit-I

Advance Interview Skills- Interview process, preparation for interview - organization research, SOAR stories, personal statement, interview practice.

Unit-II

Advanced level of business communication- Application of 7Cs of business communication in email writing, listening skills and barriers to listening, techniques to improve listening, application of 7Cs of business communication in verbal communication - extempore and group discussion.

Unit-III

Basics of customer service - Changes in the hospitality space over time and its implications, importance of customer orientation for every employee, concept of lifetime value of a customer, concept of share of wallet, customer definition, kinds of customers, customer experience definition, what comprises excellent customer service, organization's service level, buying process, managing irate customers, incident management and escalations.

TEXTBOOK

- Kumar, S. (2019), Communication Skills a Workbook: Oxford University Press

OTHER RECOMMENDED TEXTS

- Devendra, A. (2015), Soft Skills for Hospitality, Oxford University Press
- Bolles, R. N. (2015), The 2008 what color is your parachute? - A Practical Manual for Job-Hunters and Career-Changers. Berkeley, Ten Speed Press.
- Mukherjee, H.S (2013), Business Communication Connecting at Work, Oxford University Press

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%
Final Assessment (FA) = (TI+TE)	50%

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

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

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

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

Note: - The duration of all the end-term theory examinations shall be ** hours.

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	3	2	2
CO2	3	3	2	2
CO3	2	2	2	2
Average	2.66	2.66	2	2

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	3	3	2	2

CO2	3	3	2	2
CO3	2	2	2	2
Average	2.66	2.66	2	2

Digital Marketing
Course ID : 240/BBA/MD201

(Course to be studied by SOCE under MDC in SEM 2)

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	1	-	3	25	50	-	-	__ Hours

Type of Course : **Multidisciplinary Course**

Introduction to the Course:

The course aims to provide theoretical knowledge and practical experience in digital marketing. Learners will also be introduced to concepts of target audience, website development, content creation and its use on various popular social media platforms.

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

CO1. Understand the objective of digital marketing to enhance brand visibility and recognition among the target audience with the use of popular platforms.

CO2. Discuss the importance of quality content creation in enabling businesses to market their product digitally.

CO3. Create a rudimentary digital/social media strategy based on the understanding of the target audience, social media platforms and key tools to create content.

CO4. Understand analytics and its impact on the digital media marketing strategy.

Detailed Syllabus:

Unit-I

Introduction to digital marketing- definition and scope, evolution, importance, roles and characteristics; trends and technologies- key concepts, terminology, uses; target audience- definition, aspects, identifying target audience, importance, customer journey, customer touch points.

Unit-II

Social Media- Introduction, role, aspects, social media platforms, strategies; content and website management- importance, components, types, website management, pillars, elements, barriers; user engagement- definition, importance, impact, types, content strategy, user-generated content, post time and frequency; brand promise- branding in new media, stages of web.

Unit-III

Introduction to analytics- definition, importance, use, advantages and disadvantages; key performance indicators- formulas, use, strategies, decision making, customer journey; search marketing- Introduction to SEO, SEM and PPC, advantages and disadvantages, integrations of keywords.

TEXTBOOK

- Hudson, S. and Hudson, L. (2017), *Marketing for Tourism, Hospitality & Events A Global & Digital Approach*, Sage

- Minazzi, R. (2015), *Social Media Marketing in Tourism and Hospitality*, Springer International

OTHER RECOMMENDED TEXTS

- Laudon. and Travor. (2007), *E-commerce. Business. technology. society*, Pearson
- OZ. (2002), *Foundations of E-Commerce*, Prentice-Hall
- Rayport. and Jaworski. (2003), *Introduction to e-commerce*, McGraw Hill

Slow Food & Gastronomic Practices Course ID - 240/ICA/SE201

(Course offered to other Schools by SOCE Under MDC)

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	-	1	3	15	35	5	20	__ Hours

Type of Course: - Skill Enhancement Course

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

Introduction to the Course:

Introduction to the Course:

The module aims to provide theoretical and analytical idea about Gastronomy and Slow food. It encompasses various aspects of food, including its taste, appearance, and cultural significance. Gastronomy combines culinary techniques, creativity, and knowledge of ingredients to create unique and memorable dining experiences, Slow food on the other hand is a term in Gastronomy that we will focus on to make sure the students understand the various Sustainable practises that are required to produce equitable food system by celebrating local food traditions, supporting small-scale producers, and encouraging individuals to make conscious and responsible food choices.

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

CO1. Understand the significance of effective planning and utilization of natural resources within the context of the Farming, Fishing and Composting.

CO2. Understand, analyze and critically evaluate: The practices that are essential for the production of Slow food

CO3. Learn and implement the skill required to analyse the Bourdieu's Stance.

CO4. Explain the various factors that influence the Gastronomical practices for the Production of Food.

Detailed Syllabus:

Unit-I

Theory - Overview of the concept of gastronomy, Identify some of the main ideologies around the development of the taste. Discuss the factors that influence the construction of taste. Understand the concept of industrialization of food. Discuss the emergence and need for industrialization and commercialization.

Unit-II

Theory - Recognize the global trends in gastronomic tourism. Understand and analyse the emergence of gastronomic tourism. Define and understand the key relationship between food and tourism. Understand the key elements of media and taste. Understand the relationship between media and its impact on the construction of taste.

Unit-III

Theory - Understand the concept of fast and slow food. Develop an understanding of the originality of regional and seasonal food. Recognize the global presence of slow food organizations. Define and understand key terms around slow food. Explore the concept of sustainability and sustainable development. Understand sustainable value chains, with a focus on food systems and industrial manufacturing systems

Unit-IV

Theory - Understand the key elements of traditional Indian food. Be able to explain and understand Indian food and culture. Realize the current state of Slow food in India. Analyze the future of slow food in the Indian context. Analyze the practices implemented by various hospitality organizations. Evaluate the role of humans and technology in planning and implementing various practices. Identify potential areas for research and development.

TEXT BOOK

- Petrini, C. B, Watson et.al. (2001). Collected Thoughts on Taste, Tradition, and the Honest Pleasure of Food, Slow Food, Chelsea green publishing company. USA.
- Petrini, C, Padovani, G. (2005). Slow Food Revolution, A New Culture for Eating and Living. Rizzoli., ublication. USA.
- Sloan D (ed.) (2004) Culinary Taste: Consumer Behaviour In the International Restaurant Sector Oxford Butterworth Heinemann.

OTHER RECOMMENDED TEXTS

- Munjal S., Bhushan S., (eds.) 2017. Chapter 11: Culinary Innovation in Indian Hotels & Building Cost Efficiencies that Spur Profitability Growth. The Indian Hospitality Industry: Dynamics and Future Trends Advances in Hospitality and Tourism. Apple Academic Press.
- Sandeep Munjal & Sanjay Sharma, (2022) Food and Beverage Hospitality Industry in India, CRC Press.

Final Assessment (FA)

Theory Internal (TI)	15%
Theory External (TE)	35%

Practical Internal (PI)	5%
Practical External (PE)	20%
Final Assessment	75%

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

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	2	2	2

CO2	2	2	3	2
CO3	2	2	2	3
CO4	3	2	2	2
Average	2.25	2	2.25	2.25

English Language and Communication: Level-II
Course ID : 240/ENG/AE201

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

Type of Course: - Ability Enhancement Course

Course objectives:-

CO	Description
CO-1	To develop skills for effective communication across different cultures and contexts, recognizing and respecting cultural differences and adapting communication strategies accordingly.
CO-2	To actively seek and incorporate constructive feedback to continuously improve both written and oral communication skills.
CO-3	To equip students with the necessary language and communication skills required for success in academic and professional environments, including crafting resumes, cover letters, and professional emails.

Course outcomes:-

CO	Description
CO-1	The students will be introduced to the phonetics and syllables in English

CO-2	They will learn various components of speaking skills and their use in communication.
CO-3	They will be able to apply punctuation and capitalisation rules in Practical life.

Contents of the Course:

Unit I: Sounds in English Language

Phonetic symbols and their understanding through a dictionary
(Oxford Advanced Learner's Dictionary)

Transcribing one and two syllable words in English
(*For Blind Students: Develop a story from the given general topic)

Unit II: Developing Fluency in Speaking Skills

Speech Making: Expository Speech, Argumentative Speech Dialogues, Role Plays and Group Discussions

Unit III: Proper use of Punctuation and Capitalization

Unit IV: Introduction to Tenses

Suggested Readings:

Fraleigh, Douglas M., and Joseph S. Tuman. Speak Up: An Illustrated Guide to Public Speaking. Macmillan, 2011.

Lucas, Stephen. The Art of Public Speaking. McGraw-Hill, 2008.

Murphy, Raymond. English Grammar in Use with Answers. Cambridge UP, 2002.

Instructions to the Paper Setters:

Question No 1 will be compulsory and will have 7 parts based on all the four Units and the students will be required to attempt all the 7. 7 marks

Question No 2 and 3 will be set on Unit-I covering the entire Unit. Students will be required to attempt any one. 7 marks

Question No 4 and 5 will be set on Unit-II covering the entire Unit. Students will be required to attempt any one. 7 marks

Question No 6 and 7 will be set on Unit-III covering the entire Unit. Students will be required to attempt any one. 7 marks

Question No. 8 and 9 will be based on Unit-IV having 7 parts each covering the entire Unit. Students will be required to attempt any one of these 7 marks

Evaluation of Internal Assessment (Theory)

Will be based on the following components.

Class Participation 4 Marks

Seminar/Presentation/Assignments/ Quiz 4
Marks

Class Test 7 Marks

ENVIRONMENTAL STUDIES

(Mandatory for UG Programs)

Course ID : 240/EVS/VA201

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

Type of Course: - Value-added Course

Note: There shall be nine questions in all. Question no. 1 shall be compulsory, consisting of eight short answer type questions covering the entire syllabus. Two questions will be asked from each unit. Student will have to attempt one question from each unit. Each question shall carry equal marks.

For Internal Assessment the students will be required to, but not limited to, any of the following Field work:

- Visit to a local area to document environmental assets - river/forest/grassland/hill/mountain
- Visit to a local polluted site-Urban/Rural/Industrial/Agricultural
- Study of common plants, insects, fish-fauna, amphibians, reptiles, birds or mammals.
- Study of simple ecosystems-pond, river, hill slopes, etc. Or any innovative work or model related to environment.

Unit-I

Basic concepts: Environment - definition and significance; habitat and ecological niche; biosphere; atmosphere; lithosphere and hydrosphere.

Factors affecting environment: Abiotic factors - light, temperature, humidity, topography; 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 chains, food webs, trophic structure; concept of productivity.

Biogeochemical cycles: Hydrological, gaseous and sedimentary cycles. Biological invasion and its impact on environment.

Unit-III

Concept of population, population density, natality, mortality, carrying capacity, growth forms.

Human population: 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.

Course Learning Outcomes

The course will empower the under graduate students by helping them to:

1. Gain in depth knowledge on natural processes and resources that sustain life and govern economy

2. **Understand the consequences of human actions on the web of life and quality of life**
3. Develop critical thinking for shaping strategies (Scientific, social, economic and legal) for environmental protection
4. **Explain sustainable development, its goal, targets, challenges and strategies for sustainable development**

Syllabus Semester 3

Supervised Internship Course ID- 240/ICA/CC301

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	24	12	0	0	90	210	—Hours

Type of Course: - Core Course

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

Introduction to the Course:

High-quality supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles.

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

CO1. Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

CO2. Gain valuable work experience, evaluate organisational practices, building on theory from the previous semesters of the program, and develop work-related skills.

CO3. Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

CO4. Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit -I

Introduction to Professional Kitchen: The real-time functioning of commercial kitchens, understanding kitchen hierarchy, layout, safety protocols, hygiene standards, and the basic functioning of food production units. Initial assignments may involve working in bulk/quantity cooking settings and gaining exposure to Indian and Asian cuisine preparations.

Unit -II

Cold Kitchen and Specialised Culinary Areas - Work in the Garde Manger (cold kitchen) and gain hands-on experience in specialised food preparation, assisting in the creation of cold dishes, salads, dressings, terrines, and platters and also be assigned to specialised kitchens such as continental, fusion, or themed culinary outlets.

Unit -III

Bakery and Confectionery - Gain practical experience in bakery and confectionery sections, assisting in the preparation of breads, pastries, and desserts. Students will document their learning journey, bakery rotations, skills acquired, and their understanding of bakery and confectionery operations.

Unit -IV

Exposure to Different Regional Cuisines & Final Documentation - hands-on experience across various regional cuisines of India and Asia, allowing them to understand diverse culinary traditions and techniques, speciality kitchens focusing on local delicacies, traditional recipes, and regional plating styles and compiling the internship report and reflecting on the student's practical experience. Students will document their learning journey, kitchen rotations, skills acquired, and their understanding of culinary operations.

Assessment

Practical Internal	90 Marks (Report or Presentation or Viva or Final Practical)
Practical External	210 Marks (CERTIFICATE after the completion of External Internship)
Final Assessment	300 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Average	3	3	3	3
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Table 2: CO-PSO Matrix for the Course

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

Work-based Learning Report

Course ID- 240/ICA/VO301

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	8	4	0	0	70	30	—Hours

Type of Course: - Vocational Courses

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

Introduction to the Course:

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles.

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

CO1. Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

CO2. Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

CO3. Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

CO4. Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit - I

Introduction to the Organization and Departmental Structure internship, where the student learns about the organization's structure, policies, work culture, and operational departments, particularly focusing on food production and related units.

Unit-II

Daily Task Log and Skill Mapping: Students maintain a daily or weekly log of tasks, responsibilities, and hands-on training received in various kitchen or service sections. It also includes skill mapping and observation of standard operating procedures (SOPs).

Unit -III

Application of Academic Knowledge to Work Practice: Students relate their real-time internship experience with academic theories, models, and frameworks studied in the first two semesters of their program.

Unit -IV

Final Report, Reflection & Viva Voce -The concluding phase, where students consolidate their learning into a comprehensive report. It includes critical reflection on the overall experience, professional development, challenges faced, and contributions made.

Assessment

Practical Internal	70 Marks (Report or Presentation or Viva or Final Practical)
Practical External	30 Marks (The viva for internship will be conducted by a senior faculty member from the institute outside of the Culinary school.)
Final Assessment	100 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Average	3	3	3	3
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Table 2: CO-PSO Matrix for the Course

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

Self-development Report

(Borrowed from School of Hospitality & Tourism Management))

Self-development Report Course ID- 240/ICA/MD301

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	6	3	0	0	25	50	2 Hours

Type of Course: - Multidisciplinary Course

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

Introduction to the Course:

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles. Learners will be required to concentrate on specific organisational practices, assessing and reflecting on their personal development and learning. This will be documented through an internship report. Students will utilize concepts, theories, and models from the mandatory modules completed during the first, second, and third semesters of their program to analyse the assigned topics for the project.

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

CO1: Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

CO2: Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.

CO3: Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

CO4: Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit I:

Personal Goals and Pre-Internship Self-Assessment - Introduction and personal learning objectives, SWOT Analysis (Strengths, Weaknesses, Opportunities, Threats), pre-internship self-assessment on professional and technical competencies, goal setting for the internship period (technical, behavioural, soft skills), expectations from the organization and self.

Unit II:

Workplace Behaviour and Professional Growth - Adapting to workplace culture and hierarchy, Communication with supervisors and colleagues, discipline, punctuality, and grooming standards, time and stress management, ethical behaviour and responsibility at the workplace.

Unit III:

Skill Enhancement and Knowledge Application - Development of technical and operational skills, Practical application of academic theories or models, Learning new techniques, tools, or systems, Problem-solving and decision-making instances, Initiative-taking and accountability.

Unit IV:

Reflective Analysis and Post-Internship Evaluation -Reflection on personal and professional transformation, re-evaluation using the same self-assessment tools, key takeaways from the internship, feedback from mentors and supervisors (if available), career direction and future development plans.

Assessment

Practical Internal	25 Marks (Report or Presentation or Viva or Final Practical)
Practical External	50 Marks (Practical external will be assessed based on the feedback given by industry mentors to the student via a personal interview from a panel of members from interdepartmental schools.)
Final Assessment	75 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

CO4	3	3	3	3
Average	3	3	3	3

Table 2: CO-PSO Matrix for the Course

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

Syllabus for Multidisciplinary Course from the department for pool of the Courses in the University

(These courses are to be offered to students of different discipline/Subject)

**Food Anthropology (Offered by the School)
CMDC303**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	1	0	3	25	50	0	0	—Hours

Type of Course: - Multidisciplinary Course (MDC)

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

Introduction to the Course:

This module, "Anthropology of Food," explores the rich and complex relationship between people and what they eat across different societies, time periods, and cultural contexts. Students will be introduced to the anthropological study of food as a lens to understand human behaviour, traditions, rituals, and social systems. From examining everyday meals and festive feasts to exploring taboos, migration, and food politics, the module will unpack how food connects to broader themes like religion, gender, class, and globalisation.

By the end of this course, learners will be able to think critically about food not just as nourishment, but as a deeply meaningful aspect of human life. Through readings, case studies, and hands-on research, they will develop a deeper appreciation of the cultural diversity and significance of what we eat and why we eat it.

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

- CO1. To understand food as a cultural, social, and political artefact
 CO2. To explore the symbolic, historical, and economic roles of food across societies
 CO3. To analyse the relationships between food, identity, power, and globalisation
 CO4. To evaluate traditional and modern food systems with an anthropological lens

Detailed Syllabus:

Unit -I

Introduction to Anthropology & Cultural Anthropology, What is Food Anthropology, Food as a Cultural and Social Marker, Edibility, Taboos, and Food Classification,

Unit -II

Food, Identity, and Ritual: Food and Identity: Caste, Class, Gender, Ethnicity, Religious Food Practices and Restrictions, Food in Life-Cycle Rituals (Birth, Marriage, Death), Case Studies: Indian Thali, Kosher & Halal, Fasting Rituals.

Unit -III

History, Migration, and Globalization: Food Routes: Columbian Exchange, Spice Trade, Colonialism, Migration, Diaspora, and Hybrid Cuisines, the Rise of Global Food Brands and Fast Food. Case Studies: Indian-Chinese Food, American Fast Food Abroad

Unit -IV

Food Systems, Sustainability, and Politics: Traditional vs Industrial Food Systems, Food and Power: Who Grows, Who Eats, Food Security, Hunger, and Malnutrition, Sustainability, Slow Food, Organic Movements, Case Studies: GMOs, Street Food Economies, Farm-to-Table Movements

Assessment

Final Assessment (FA)

Theory Internal (TI)	25 marks
Theory External (TE)	50 marks
Final Assessment (FA) = (TI+TE)	75 marks

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

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

The question paper pattern for the end-term examination will be 50 Marks and will follow the following pattern

Section A	Five Short answer type questions covering all units. All compulsory.	5*2=10 marks
Section B	<u>Answer any one question from each Unit</u> Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	4*10=40 marks
Total Marks		50 marks

Mapping Matrix of Course:

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Professional Culinary Language

Course ID - 240/ICA/AE301

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	2	0	0	50	0	__Hours

Type of Course: - Ability Enhancement Course

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

Introduction to the Course:

Supervised work experience can greatly enhance a student's ability to secure premium graduate positions in the industry and increase their earnings and promotion prospects. The module enables students to focus on their learning in the workplace and be more self-aware of their key competencies to promote effective self-development while enhancing practical knowledge in operational roles.

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

CO1. Understand the competencies required for effective professional practice in different departments and evaluate their development against a competence framework.

CO2. Gain valuable work experience, evaluate organizational practices building on theory from the previous semesters of the program, and develop work-related skills.
 CO3. Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.
 CO4. Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit - I

Understanding Culinary Workplace Practices and Self-Appraisal- Overview of culinary workplace structure (kitchen brigade, F&B operations, supply chain), role identification and responsibilities during the internship, daily log keeping and performance tracking.

Unit -II

Reflective Practice in Culinary Learning- Concepts of experiential learning in a culinary setting, analysing mistakes, challenges, and critical incidents in the kitchen or service area and writing structured reflective journal entries related to daily culinary tasks

Unit -III

Culinary Professional Language and Email Communication- Characteristics of professional communication in culinary settings (brief, courteous, precise), structure and tone of professional emails in the kitchen and F&B contexts, writing formal communication for: requesting inventory/supplies, communicating shift changes or leave and responding to complaints or kitchen issues.

Unit - IV

Internship Report and Final Review - Compiling an internship report including: Introduction to the workplace, Key responsibilities and experiences, reflective entries integrated into report structure, challenges faced and solutions adopted, application of academic theories/models, professional presentation and formatting of the report, final personal development summary and future action plan.

Assessment

Practical Internal	50 Marks (Reflective Writing or Report or Presentation or Viva or Final Practical)
Final Assessment	50 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Average	3	3	3	3
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Table 2: CO-PSO Matrix for the Course

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

Semester 4

Asian Cuisine Subject code – CDSC401

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	—Hours

Type of Course: - Core Course

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

Introduction to the Course:

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

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

CO1. Understand and apply a range of food preparation techniques to a wide range of commodities.

CO2. Produce a wide range of cookery methods and presentation styles to a wide range of commodities to produce dishes, to an acceptable commercial standard.

CO3. Prepare and present a wide range of forcemeat products.

CO4. Select, prepare, cook, present, and evaluate a selection of dishes to a commercially acceptable standard.

Detailed Syllabus:

Unit-I

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

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

Unit-II

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

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

Unit-III

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

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Garde Manger
Subject code - CDSC402

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
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2	0	2	4	15	35	15	35	__ Hours
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Type of Course: Core Course

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

Introduction to the Course:

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

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

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

Detailed Syllabus:

Unit-I

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

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

Unit-II

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

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

Unit-III

Theory – Sausages - role of sausages in culinary history, ingredients for sausages, equipment selection, care and use in making sausages, classify various types of sausage, basic grind sausages; Terrines and Pates - preparation pate, define terrines, preparation of terrines; introduction to charcuterie, sausage and varieties, casings type and varieties, filling types and varieties, additives, preservatives, forcemeat, types of forcemeats, preparation of

forcemeats, uses of forcemeats. chaudfroid: meaning, making of chaudfroid, uses of chaudfroid; Force meat and Mousse - types of mousse, preparation of mousse, preparation of mousseline, differences between mousse and mousseline, quenelles, parfaits, roulade, and its preparations.

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

- Kowalski, J. and The Culinary Institute of America. (2011). *The Art of Charcuterie*. Hoboken, NJ: Wiley.

Ruhlman, M. and Polcyn, B. (2005). *Charcuterie: The Craft of Salting, Smoking, and Final Curing*. New York, NY: W. W. Norton & Company.

Final Assessment (FA)

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

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

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

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

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

The Art of Vegetarian and Vegan Cooking

Subject code - CDSC403

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__ Hours

Type of Course: Core Course

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

Introduction to the Course:

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

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

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

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

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

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

Detailed Syllabus:

Unit-I

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

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

Unit-II

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

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

Unit-III

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

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

Final Assessment (FA)

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

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

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

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

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

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

**Basics of Accounts and Financial Statements for Entrepreneurs
CMIC404**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__ Hours

Type of Course: Minor Course

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

Introduction to the Course:

In an era of fast-moving and competitive businesses, it is crucial to possess a holistic understanding of the finance basics and financial building blocks of a successful organization. Through this course, the Learners will gain a well-rounded knowledge of key accounting & financial concepts that will help them apply an analytic mind set to understanding and driving organizational decisions and success. The course will enable Learners to learn how to examine the company's performance on a yearly basis, as well as against their peers. The students will be able to analyze the company's performance in terms of profitability, liquidity, activity, and solvency. The students then will be able to communicate their findings.

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

CO1. Understand the basics of accounts and have an understanding of the accounting cycle.

CO2. Explain the purpose, underlying concepts, and format of the balance sheet, income statement, and statement of cash flows, and the importance of accounting quality.

CO3. Obtain an overview of useful tools for analysing a firm's profitability, growth, and risk, including financial ratios, common-size financial statements, and percentage change financial statements, as well as how to use this information to forecast the future business activities of a firm and the value of a firm.

Detailed Syllabus:

Unit-I

Meaning and scope of accounting, nature of financial accounting principles, Concepts and convention, basis of accounting; different types of accounting.

Unit-II

accounting cycle and process; Journal entries, ledger account and trial balance, Meaning and importance of Depreciation.

Unit-III

Financial reporting and conceptual framework for financial statements, Understanding financial statements, Balance sheet and Income statements, Cash flow statements, Additional disclosures and notes to accounts in financial statements.

Unit-IV

Financial Analysis, Uses and Significance, Ratio Analysis, Comparative and Common size analysis, Trend Analysis.

Note: All the topics mentioned above will cover theoretical concepts and simple numerical questions.

Text Book

- Sivasankaran, N. (2021), *Financial Analysis For Beginners*, New Delhi, Taxmann
- Grewal, T.S., Introduction to Accounting, S. Chand and Co., New Delhi.

Other Recommended Texts

- Lal, Jawahar, Corporate Financial Reporting: Theory & Practice, Taxmann Applied Services, New Delhi.
- Raiyani, J. R. and Lodha, G., International Financial Reporting Standard (IFRS) and Indian Accounting Practices, New Century Publications.
- Singh, N. T. and Agarwal, P., Corporate Financial Reporting in India, Raj Publishing, Jaipur.
- Hennie, V. G., International Financial Reporting Standards: A practical guide, Washington: World Bank.
- Alexander, D., Britton, A. and A. Jorissen, Global Financial Reporting and Analysis, Cengage Learning, Indian edition.

Final Assessment (FA)

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

Internal : The (TI) & (PI) will be done through in-class tests/assignments and Class Participation

External: The (TE) & (PE) will be done through the end-term theory examination and Coursework Presentation. The panel for the PE will be inter departmental members.

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

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

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

Course Outcomes	PO1	PO2	PO3	PO4
CO1	2	0	2	2
CO2	2	2	2	3

CO3	2	2	0	3
Average	2	1.3	1.3	2.6

Table 2: CO-PSO Matrix for the Course

Course Outcomes	PSO1	PSO2	PSO3	PSO4
CO1	3	0	2	2
CO2	3	2	2	3
CO3	2	2	0	3
Average	2.6	1.3	1.3	2.6

Business Language- Professional Email Writing
Subject Code-CAEC405

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	0	2	15	35	0	0	__ Hours

Type of Course: Ability Enhancement Course

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

Introduction to the Course:

This course is designed to develop the written communication competencies required in professional hospitality environments, with a primary focus on crafting effective business emails. Students will gain a comprehensive understanding of the role of email as a formal communication tool in hospitality, explore various email types and etiquettes, and learn to manage workplace communication scenarios with clarity and professionalism. The curriculum introduces students to the structure and formatting of professional emails, including best practices for subject lines, tone, document attachments, and response styles. Emphasis is placed on the SART model (Situation, Action, Response, The next step) for scenario-based writing and the 7 Cs of communication - completeness, conciseness, clarity, concreteness, correctness, courtesy, and consideration - to ensure impactful and reader-focused correspondence. Through hands-on practice, hospitality-specific case scenarios, and exposure to professional standards, learners will be equipped to write coherent, polite, and purposeful emails that meet the expectations of global business and service-oriented workplaces.

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

CO1: Explain the significance of email communication in the hospitality industry and identify various types of emails along with the ethical and professional considerations involved.

CO2: Demonstrate appropriate use of email etiquette, tone, and formatting conventions to enhance clarity, readability, and professional tone in hospitality correspondence.

CO3: Construct well-organized professional emails by applying the standard structural components and using frameworks like SART to communicate effectively in hospitality-specific situations.

CO4: Apply the 7 Cs of communication -completeness, conciseness, clarity, concreteness, correctness, courtesy, and consideration - to write impactful, audience-oriented business emails in real-world hospitality contexts.

Detailed Syllabus:

UNIT I:

Introduction to Business Email Communication: Role of Email in Business & Hospitality; Common Types of Emails (Inquiry, Complaint, Confirmation, Apology, Request, Update); Flaming in Emails – What it is and how to avoid it; Forwarding Emails – Ethics and best practices.

Email Etiquette and Professional Tone: Email Etiquette - Do's and Don'ts (Tone, Formality, Response Time); Crafting Effective Subject Lines; Salutations and Closings - Tone and Context; Paragraphing, Spacing, and Readability.

UNIT III:

Structure and Format of Professional Emails: Basic Structure of an Email (Recipient, Subject, Salutation, Lead-In, Body/Answer, Lead-Out, Signature); Attaching Documents & Writing with Clarity; The SART Framework in Hospitality Email Writing (Situation, Action, Response, The next step); Writing Emails Based on SART Scenarios.

UNIT IV:

7 Cs of Effective Email Communication: Completeness; Conciseness; Clarity; Concreteness; Correctness; Courtesy; Consideration.

Textbook:

- Guffey, M. E., & Loewy, D. (2022). Essentials of Business Communication (11th Edition). Cengage Learning.
- Bovee, C. L., & Thill, J. V. (2021). Business Communication Today (15th Edition). Pearson.

UNIT II:

Other Recommended Texts:

- Treasure, Julian. How to be Heard: Secrets for Powerful Speaking and Listening. Mango Media, 2017.
- Van Slyke, Eric. Listening to Conflict: Finding Constructive Solutions to Workplace Disputes. AMACOM, 1999.
- Hickey, Diana. Email Etiquette Made Easy: A Step-by-Step Guide to Writing Effective Emails. Independently published.
- Harvard Business Review Staff. HBR Guide to Better Business Writing. Harvard Business Review Press.
- Strunk, William, & White, E. B. The Elements of Style. Pearson.

Final Assessment (FA)

Theory Internal (TI)	15 marks
Theory External (TE)	35 marks
Final Assessment (FA) = (TI+TE)	50 marks

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

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

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

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

Mapping Matrix of Course:

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Point of Sale Analytics
Subject code - CVAC406

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	2	2	0	0	15	35	__ Hours

Type of Course: Value Addition Courses (VAC)

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

Introduction to the Course:

It is a practical oriented module which trains the student on understanding and using the point of sales. It gives hands-on experience to the students to learn and implement the skills acquired during the tenure.

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

CO1. Understand the competencies required sales in real time

CO2. Gain valuable work experience on operating the point of sales system

CO3. Exhibit an understanding of the commercial/business environment and provide opportunities to evaluate experiences with international organizational practices.

CO4. Enhance their employability and employment prospects upon graduation.

Detailed Syllabus:

Unit - I

Practical Kitchen Orientation and Production Basics -Hands-on orientation in a working kitchen, includes familiarization with the layout, tools, production workflow, and initial preparation tasks. Focus is on understanding and performing routine kitchen operations.

Unit - II

Live Food Production and Presentation Practice - Preparing and plating individual dishes for service, understanding and managing food production timing, executing buffet-style and à la carte preparations, hands-on experience with cold kitchen and finishing station, coordination with FOH for service flow.

Unit- III

Learning POS navigation and functions - Entering orders and managing modifiers/special instructions, operating kitchen display systems in sync with food runners, tagging completed dishes in POS and marking dispatch, recording real-time sales and tracking dish performance.

Unit - IV

POS System Operation and Kitchen Display Interface- Pulling and interpreting basic POS reports, observing dish turnaround time and performance, identifying slow/fast-moving dishes and correlating with prep volume, logging kitchen errors (e.g., refires, missed orders) and suggesting workflow improvements based on POS feedback.

Assessment

Practical Internal	15 Marks (Continuous assessment)
Practical External	35 Marks (Final Practical)
Final Assessment	50 Marks

Practical External will be conducted by the HOD of other schools

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Semester V (Generic)

Epicurean Food Course Code – CDSC501

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Course (DSC)

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

Introduction to the Course:

The course aims to give students both a theoretical and practical understanding of Epicurean Food. Advanced culinary programs provide hands-on training in state-of-the-art culinary facilities and may involve collaborations with renowned chefs, industry experts, and culinary organisations to provide students with a comprehensive and immersive learning experience.

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

CO1. Demonstrate mastery in flavour balancing and visual presentation to create visually appealing dishes.

CO2. Demonstrate proficiency in a wide range of cooking methods and presentation styles that meet commercial standards.

CO3. Critically evaluate and enhance the quality of ingredients, ensuring sustainable and ethical sourcing practices.

CO4. Demonstrate proficiency in menu costing, portion control, and inventory management.

Detailed Syllabus:

Unit-I

Theory - Advanced culinary techniques - explores advanced cooking techniques like sous vide, molecular gastronomy, smoking, fermentation, and precision cooking.

Practical – The menu and the food items will be created as per the weekly theory inputs.

Unit-II

Theory - Artistic plating and presentation focus on the creative aspects of food presentation, including plate composition, garnishing, and visual aesthetics.

Practical - The menu and the food items will be created as per the weekly theory inputs.

Unit-III

Theory - Kitchen management and leadership- covers advanced kitchen management, inventory control, and menu engineering.

Practical - The menu and the food items will be created as per the weekly theory inputs.

Unit-IV

Theory – Culinary research and development, the process of developing new recipes, menu concepts, and innovative culinary creations by integrating culinary techniques, ingredients, and flavours.

Practical - The menu and the food items will be created as per the weekly theory inputs.

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

- Gilmore, L., & Bottura, M. (2019). *The Art of Plating: Techniques and Inspiration for Creative Cuisine*.
- Fox, J. (2017). *On Vegetables: Modern Recipes for the Home Kitchen*.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Gourmet Desserts and Artisanal Breads

Course Code – CDSC502

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Course (DSC)

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

Introduction to the Course:

The Gourmet Desserts and Artisanal Breads module is designed to provide students with an in-depth understanding of creating exquisite and visually stunning desserts and breads for fine dining establishments. It aims to enhance their skills in dessert composition, flavour balancing, and artistic presentation. The module will cover various aspects of plated desserts, including advanced dessert techniques, flavour pairing, dessert architecture, and contemporary bread trends. Students will also learn about certain breads that are customised for a fine dining experience.

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

- CO1. Develop advanced skills in creating plated desserts with artistic flair and attention to detail.
- CO2. Explore contemporary dessert trends and understand their application in plated desserts.
- CO3. Learn advanced techniques for dessert components, including mousse, creams, sauces, and garnishes.
- CO4. Understand the importance of ingredient selection in breads, learning Braids and artisan bread display.

Detailed Syllabus:**Unit-I**

Theory – This unit explores the history, composition, and regional identity of classical European cakes. Emphasis is placed on authenticity, traditional techniques, and variations adapted for contemporary pastry kitchens.

Practical - This unit focuses on the art and theory of plated dessert composition. Students study the balance of flavour, texture, temperature, and colour. Contemporary trends such as deconstruction, fusion influences, and restaurant-style dessert architecture are analysed.

Unit-II

Theory – This unit provides an in-depth theoretical understanding of gluten formation and dough behaviour. Topics include glutenin and gliadin interaction, hydration, mixing development stages, extensibility, elasticity, and dough strength. The impact of overmixing, underdevelopment, and protein quality on product outcome is discussed.

Practical - Demonstrate an understanding of the advanced skills using special ingredients in making pastry & bakery.

Unit-III

Theory – This unit examines the composition, nutritional profile, and functional properties of whole wheat flour, rye flour, and semolina flour. Students study bran, germ, and endosperm structure and their influence on gluten development, hydration, fermentation, and crumb texture.

Practical - Implementing the advanced skills required to do bread making and shaping.

Unit-IV

Theory - Introduction to Baking Science, Understanding Key Scientific Principles in Baking, Innovations in Baking Technology, Future Trends in Baking Science,

Practical - Using theoretical knowledge to create classic desserts and plate them in the bakery.

TEXT BOOK

- Gisslen, W. (2023). *Professional Baking*, John Wiley & Sons.
- Suas, M. (2021). *Advanced Bread and Pastry: A Professional Approach*, Delmar Cengage Learning.
- Williams, P. and Matijevic, D. (2015), *Faster Artisan Breads II: Sourdough*, United Kingdom, UK: Pendragon Publishing
- Boyle, T. And Moriarty, T.(1996), *Grand Finales: The Art of the Plated Dessert*, New York, NY: John Wiley and Sons

OTHER RECOMMENDED TEXT

- Bali, P.S. (2017), *Food Production Operations*, Oxford, New Delhi
- Hadjiandreou, E. (2011), *How to Make Bread*, New York, Ryland Peters & Small
- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam
- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi
- <https://pastryartsmag.com/general/a-guide-to-plated-desserts/>

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	2	3	2
CO2	2	2	2	2
CO3	1	2	2	3
CO4	2	3	1	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

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

Hospitality Entrepreneurship
Course Code: CDSC503

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: - Discipline Specific Course (DSC)

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

Introduction to the Course:

Hospitality Entrepreneurship is a dynamic course designed to cultivate entrepreneurial thinking and business acumen among students interested in the hospitality industry. The course integrates concepts of entrepreneurship, innovation, leadership, and sustainability within the context of hospitality businesses such as hotels, restaurants, tourism, event planning, and food service. Through a combination of theoretical knowledge, case studies, practical exercises, and industry engagement, students develop the skills and mind-set necessary to identify opportunities, create value, and succeed as hospitality entrepreneurs.

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

CO1: Understand the role and importance of entrepreneurship in the hotel and hospitality industry.

CO2: Identify and evaluate entrepreneurial opportunities specific to the hotel sector.

CO3: Apply basic business planning, financial, and marketing concepts to create a hospitality business model.

CO4: Develop and present a business plan and pitch for a hotel-based entrepreneurial venture.

Detailed Syllabus:

UNIT I: Introduction to Hospitality Entrepreneurship

Theory: Definition, characteristics - personal and environmental and need of entrepreneurship in the hotel industry; Entrepreneurial mind-set and success traits; Types of hospitality ventures.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT II: Opportunity Identification and Business Model Design

Theory: Identifying business opportunities in hospitality; Customer needs analysis; Basic tools for market research; Feasibility analysis (product, customer, competitor, location)

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT III: Basics of Business Planning and Operations

Theory: Key components of a hotel business plan; Basic budgeting and financial planning; Revenue generation and pricing strategies in hotels; Legal and regulatory compliance in hospitality (licenses, FSSAI, GST, fire safety); Financial basics: cost structure, pricing, basic budgeting.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT-IV: Marketing, Pitching and Funding

Theory: Branding and marketing strategies for hospitality start-ups; Digital marketing tools; Basics of funding: self-funding, bank loans, investors, government schemes; Pitching techniques and communication skills

Practical: The theory part covered in the class will be demonstrated through practical input

Core Textbooks:

- Burns, P., *Entrepreneurship and Small Business: Start-up, Growth and Maturity*, 5th edn (London: Macmillan Education UK, 2022)
- Hisrich, R.D., Peters, M. & Shepherd, D., *Entrepreneurship*, 12th edn (New York: McGraw Hill Education, 2023).

Textbooks:

- Kuratko, D.F. & Hodgetts, R.M., *Entrepreneurship: Theory, Process, Practice*, 12th edn (New Delhi: Cengage Learning India Pvt. Ltd., 2020).
- Morrison, A., Rimmington, M. & Williams, C., *Entrepreneurship in the Hospitality, Tourism and Leisure Industries*, 1st edn (London: Routledge, 2016).
- Lee-Ross, D. & Lashley, C., *Entrepreneurship and Small Business Management in the Hospitality Industry*, 1st edn (London: Routledge, 2015).
- Local case studies: Lemon Tree Hotels, Zostel, FabHotels

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Continuous Assessment (In Class Participation) & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical (Presentation))
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2

CO2	2	2	2	2
CO3	2	2	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

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

Introduction to Wines
Course Code: CMIC504

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: Minor Course (MIC) including Vocational Courses

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

Introduction to the Course:

The course will enable students to develop knowledge of wines. It is designed to provide a sound but simple introduction to wines. The course will assist learners who need a basic familiarity with the main types and styles of wines. Learners will consequently be able to answer customer queries and provide recommendations for the service of wine. Professionals who work with wines as part of a larger beverage portfolio will enable the industry to benefit from their wine knowledge and convert it into a main revenue stream.

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

CO1: Understand the fundamentals of wines.

CO2: Explore fortified and aromatized wines.

CO3: Know and understand the new world wine countries.

CO4: Know and understand the old world wine countries.

Detailed Syllabus:

UNIT I (History of Wines)

Theory: Definition, classification of wines, viticulture, vinification, grape structure, grapes used in wine production, growing of grapes concerning terroir, soil, climate, characteristics of grapes, production of wines; still, sparkling, various methods of making sparkling wine, method champenoise, types of champagne, champagne brands, introduction to different types of wine glasses.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit II (Vermouth, Bitters, and Fortified Wines)

Theory: Definition, production process of vermouth, styles and popular brand names of Vermouth, Bitters- introduction to Bitters, list of Bitters. Fortified and Aromatized wines- introduction, types of Fortified wines, production of Fortified wines (Sherry, Port, Madeira, Marsala, Malaga), order taking of wine by bottle and glass, reading the wine label.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit III (Old World Wines)

Theory: France, Italy, Germany, Spain, and Portugal; introduction, major wine laws, major wine production regions, grapes used, and brand names, wine service and tasting.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit IV (New World Wines)

Theory: USA, Australia, South Africa, New Zealand, Argentina, Chile, Brazil, and India; introduction, major wine laws, major wine production regions, grapes used, brand names, and basics of food & wine pairing, storage faults that can lead to wine faults, and wine production.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Core Text Books:

- Cousins, J. and Weekes, S. (2020) *Food & Beverage Service*. 10th edn. London: Hodder Education.
- Singaravelavan, R. (2016), *Food and beverage service*, 2nd edn. Oxford University Press, New Delhi

Text Books:

- Guide to pairing food with wine, beer, spirits, coffee, tea - even water - based on expert advice from America's best sommeliers*. Bulfinch Press, New York.
- MacNeil, K. (2022) *The Wine Bible*. Workman Publishing, New York.
- MacLean, N. (2012) *Red, white, and drunk all over: A wine-soaked journey from grape to Glass*. Anchor, Toronto, Canada.
- Johnson, H. & Robison, J. (2019) *The World Atlas of Wines*. Mitchell Beazley, London.
- Robinson, J. (2015) *The oxford companion to wine*. Oxford University Press, Oxford.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Internal Practical, & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical Presentation)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Project Report
Course Code: CSEC505

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	4	0	0	30	70	_ Hours

Type of Course: Skill Enhancement Course

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

Introduction to the Course:

The course of Supervised Work Internship Report gives the students a hand on experience to apply both the internship experience and also apply the same into actuals through practical inputs. The students are exposed to various aspects of operations through practical training and use them to apply practically all aspects of operations know-how into practice.

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

CO1: Apply discipline-specific knowledge in a real work environment

CO4: Demonstrate professional skills and workplace behaviour

CO3: Analyse organizational operations and practices

CO4: Reflect on experiential learning for career development

Detailed Syllabus:

UNIT I: The Application of SWE

Practical: The internship experience is applied by integrating theoretical knowledge with real-world workplace practices to enhance professional skills and competencies. It enables students to understand industry operations, workplace ethics, and practical problem-solving in a real organizational setting..

UNIT II: The operations analysis of SWE

Practical: The operations analysis of the internship experience involves systematically observing and evaluating daily workflows, standard operating procedures, and resource utilization in a work place. It helps in identifying operational strengths, gaps, and opportunities for improving efficiency and service quality..

UNIT III: Planning of Management Report based on Experience

Practical: The management report is planned by organizing first-hand internship experiences into structured sections supported by data, observations, and outcomes. This ensures clear analysis, logical flow, and actionable recommendations aligned with organizational objectives.

UNIT-IV: Evaluation of Internship Management Report

Practical: The internship management report is evaluated by assessing the accuracy of observations, relevance of analysis, and clarity of conclusions drawn from practical experience. It ensures that findings, learnings, and recommendations are aligned with organizational practices and academic objectives.

Core Textbooks:

100 *Work Experience, Placements and Internships: Career Skills* by Steve Rook

101 *Succeeding at Your Internship: A Handbook Written for and with Students* (Mruk & Moor)

Textbooks:

100 *Business and Management Internships: Improving Employability through Experiential Learning* by Kawana Johnson

Assessment

Internal Assessment	30 Marks (15 Application of internship experience, 15 Implementation of the plan)
External Assessment	70 Marks (70 Evaluation Report Presentation)
Final Assessment	100 Marks

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

With Specialisation**Semester 5
(Advanced Bakery)****Art of Plated Desserts
Course Code – CDSE 501**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Elective (DSE)

Discipline Specific Course (DSC)/ Discipline Specific Elective (DSE)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

Plated desserts represent the intersection of culinary technique, pastry science, creativity, aesthetics, and sensory experience. This module develops the learner's ability to conceptualise, design, and execute modern plated desserts suitable for fine dining, luxury hospitality, and contemporary restaurants. The course blends technical precision, artistic expression, flavour architecture, and restaurant practicality.

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

- CO1. Understand the evolution and philosophy of plated desserts.
- CO2. Apply advanced pastry techniques in plated presentations.
- CO3. Execute contemporary plating styles suitable for fine dining.
- CO4. Design balanced desserts considering texture, temperature, flavour, and structure.

Detailed Syllabus:

Unit-I

Theory – Evolution of Desserts; Classical European desserts, Rise of restaurant plating, Influence of Michelin dining, Role of celebrity pastry chefs.

Practical - Understanding of the skills involved in handling delicate desserts in the pastry & bakery.

Unit-II

Theory – Advanced Techniques & Modern Pastry Science; Molecular gastronomy in desserts, Spherification, Foams and airs, Nitrogen freezing, Dehydration techniques

Practical - Demonstrate an understanding of the advanced skills using special ingredients in making pastry & bakery.

Unit-III

Theory – Aesthetics, Design & Creative Expression; Principles of Plate Design, Balance and symmetry, Negative space, Height and dimension, Importance of Colours desserts,

Practical - Implementing the advanced skills required to do bread making and shaping.

Unit-IV

Theory – Menu Development; Seasonal dessert menus, Sustainability in Dessert Production; local sourcing, Reducing sugar and waste, Plant-based plated desserts, Alternative sweeteners

Practical - Using theoretical knowledge to create classic desserts and plate them in the bakery.

TEXT BOOK

- Gisslen, W., 2016. Professional baking. 7th ed. Hoboken: John Wiley & Sons.
- Suas, M. (2021). *Advanced Bread and Pastry: A Professional Approach*, Delmar Cengage Learning.

OTHER RECOMMENDED TEXT

- Briscone, J. and Parkhurst, B., 2018. The flavour matrix: The art and science of pairing common ingredients to create extraordinary dishes. Boston: Houghton Mifflin Harcourt.
- Friberg, B., 2002. The professional pastry chef: Fundamentals of baking and pastry. 4th ed. New York: John Wiley & Sons.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	3	2	3
CO2	2	2	2	2
CO3	2	1	2	3
CO4	2	3	2	1
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

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

Artisanal Bakes
Course Code – CDSE 502

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Elective (DSE)

Discipline Specific Course (DSC)/ Discipline Specific Elective (DSE)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The artisanal bakes module is designed to provide students with an in-depth understanding of creating exquisite and visually stunning desserts and breads for fine dining establishments. It aims to enhance their skills in dessert composition, flavour balancing, and artistic presentation. The module will cover various aspects of plated desserts, including advanced dessert techniques, flavour pairing, dessert architecture, and contemporary bread trends. Students will also learn about certain breads that are customised for a fine dining experience.

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

- CO1. Develop advanced skills in creating plated desserts with artistic flair and attention to detail.
- CO2. Explore contemporary dessert trends and understand their application in plated desserts.
- CO3. Learn advanced techniques for dessert components, including mousse, creams, sauces, and garnishes.
- CO4. Understand the importance of ingredient selection in breads, learning Braids and artisan bread display.

Detailed Syllabus:

Unit-I

Theory – This unit explores the history, composition, and regional identity of classical European cakes. Emphasis is placed on authenticity, traditional techniques, and variations adapted for contemporary pastry kitchens.

Practical - This unit focuses on the art and theory of plated dessert composition. Students study the balance of flavour, texture, temperature, and colour. Contemporary trends such as deconstruction, fusion influences, and restaurant-style dessert architecture are analysed.

Unit-II

Theory – This unit provides an in-depth theoretical understanding of gluten formation and dough behaviour. Topics include glutenin and gliadin interaction, hydration, mixing development stages, extensibility, elasticity, and dough strength. The impact of overmixing, underdevelopment, and protein quality on product outcome is discussed.

Practical - Demonstrate an understanding of the advanced skills using special ingredients in making pastry & bakery.

Unit-III

Theory – This unit examines the composition, nutritional profile, and functional properties of whole wheat flour, rye flour, and semolina flour. Students study bran, germ, and endosperm structure and their influence on gluten development, hydration, fermentation, and crumb texture.

Practical - Implementing the advanced skills required to do bread making and shaping.

Unit-IV

Theory - Introduction to Baking Science, Understanding Key Scientific Principles in Baking, Innovations in Baking Technology, Future Trends in Baking Science,

Practical - Using theoretical knowledge to create classic desserts and plate them in the bakery.

TEXT BOOK

- Gisslen, W. (2023). *Professional Baking*, John Wiley & Sons.
- Suas, M. (2021). *Advanced Bread and Pastry: A Professional Approach*, Delmar Cengage Learning.
- Williams, P. and Matijevic, D. (2015), *Faster Artisan Breads II: Sourdough*, United Kingdom, UK: Pendragon Publishing
- Boyle, T. And Moriarty, T.(1996), *Grand Finales: The Art of the Plated Dessert*, New York, NY: John Wiley and Sons

OTHER RECOMMENDED TEXT

- Bali, P.S. (2017), *Food Production Operations*, Oxford, New Delhi
- Hadjiandreou, E. (2011), *How to Make Bread*, New York, Ryland Peters & Small
- Motarjemi, Y., Moy, G. and Todd, E.C.D. (2014), *Encyclopaedia of food safety*, Apple Academic Press, Amsterdam

- Arora, K. (2008), *Theory of Cookery*, Frank Bros & Co., New Delhi
- <https://pastryartsmag.com/general/a-guide-to-plated-desserts/>

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	3	2
CO2	3	2	2	2
CO3	2	2	1	3
CO4	1	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	2	3	2	2
CO2	2	2	3	2
CO3	2	2	2	3
CO4	3	1	2	2
Average	2.25	2	2.25	2.25

Hospitality Entrepreneurship
Course Code: CDSC503

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: - Discipline Specific Course (DSC)

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

Introduction to the Course:

Hospitality Entrepreneurship is a dynamic course designed to cultivate entrepreneurial thinking and business acumen among students interested in the hospitality industry. The course integrates concepts of entrepreneurship, innovation, leadership, and sustainability within the context of hospitality businesses such as hotels, restaurants, tourism, event planning, and food service. Through a combination of theoretical knowledge, case studies, practical exercises, and industry engagement, students develop the skills and mind-set necessary to identify opportunities, create value, and succeed as hospitality entrepreneurs.

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

CO1: Understand the role and importance of entrepreneurship in the hotel and hospitality industry.

CO2: Identify and evaluate entrepreneurial opportunities specific to the hotel sector.

CO3: Apply basic business planning, financial, and marketing concepts to create a hospitality business model.

CO4: Develop and present a business plan and pitch for a hotel-based entrepreneurial venture.

Detailed Syllabus:

UNIT I: Introduction to Hospitality Entrepreneurship

Theory: Definition, characteristics - personal and environmental and need of entrepreneurship in the hotel industry; Entrepreneurial mind-set and success traits; Types of hospitality ventures.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT II: Opportunity Identification and Business Model Design

Theory: Identifying business opportunities in hospitality; Customer needs analysis; Basic tools for market research; Feasibility analysis (product, customer, competitor, location)

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT III: Basics of Business Planning and Operations

Theory: Key components of a hotel business plan; Basic budgeting and financial planning; Revenue generation and pricing strategies in hotels; Legal and regulatory compliance in hospitality (licenses, FSSAI, GST, fire safety); Financial basics: cost structure, pricing, basic budgeting.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT-IV: Marketing, Pitching and Funding

Theory: Branding and marketing strategies for hospitality start-ups; Digital marketing tools; Basics of funding: self-funding, bank loans, investors, government schemes; Pitching techniques and communication skills

Practical: The theory part covered in the class will be demonstrated through practical input

Core Textbooks:

- Burns, P., *Entrepreneurship and Small Business: Start-up, Growth and Maturity*, 5th edn (London: Macmillan Education UK, 2022)
- Hisrich, R.D., Peters, M. & Shepherd, D., *Entrepreneurship*, 12th edn (New York: McGraw Hill Education, 2023).

Textbooks:

- Kuratko, D.F. & Hodgetts, R.M., *Entrepreneurship: Theory, Process, Practice*, 12th edn (New Delhi: Cengage Learning India Pvt. Ltd., 2020).
- Morrison, A., Rimmington, M. & Williams, C., *Entrepreneurship in the Hospitality, Tourism and Leisure Industries*, 1st edn (London: Routledge, 2016).
- Lee-Ross, D. & Lashley, C., *Entrepreneurship and Small Business Management in the Hospitality Industry*, 1st edn (London: Routledge, 2015).
- Local case studies: Lemon Tree Hotels, Zostel, FabHotels

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Continuous Assessment (In Class Participation) & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical (Presentation))
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Introduction to Wines
Course Code: CMIC504

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: Minor Course (MIC) including Vocational Courses

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

Introduction to the Course:

The course will enable students to develop knowledge of wines. It is designed to provide a sound but simple introduction to wines. The course will assist learners who need a basic familiarity with the main types and styles of wines. Learners will consequently be able to answer customer queries and provide recommendations for the service of wine. Professionals who work with wines as part of a larger beverage portfolio will enable the industry to benefit from their wine knowledge and convert it into a main revenue stream.

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

CO1: Understand the fundamentals of wines.

- CO2:** Explore fortified and aromatized wines.
CO3: Know and understand the new world wine countries.
CO4: Know and understand the old world wine countries.

Detailed Syllabus:

UNIT I (History of Wines)

Theory: Definition, classification of wines, viticulture, vinification, grape structure, grapes used in wine production, growing of grapes concerning terroir, soil, climate, characteristics of grapes, production of wines; still, sparkling, various methods of making sparkling wine, method champenoise, types of champagne, champagne brands, introduction to different types of wine glasses.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit II (Vermouth, Bitters, and Fortified Wines)

Theory: Definition, production process of vermouth, styles and popular brand names of Vermouth, Bitters- introduction to Bitters, list of Bitters. Fortified and Aromatized wines- introduction, types of Fortified wines, production of Fortified wines (Sherry, Port, Madeira, Marsala, Malaga), order taking of wine by bottle and glass, reading the wine label.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit III (Old World Wines)

Theory: France, Italy, Germany, Spain, and Portugal; introduction, major wine laws, major wine production regions, grapes used, and brand names, wine service and tasting.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit IV (New World Wines)

Theory: USA, Australia, South Africa, New Zealand, Argentina, Chile, Brazil, and India; introduction, major wine laws, major wine production regions, grapes used, brand names, and basics of food & wine pairing, storage faults that can lead to wine faults, and wine production.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Core Text Books:

- Cousins, J. and Weekes, S. (2020) *Food & Beverage Service*. 10th edn. London: Hodder Education.
- Singaravelavan, R. (2016), *Food and beverage service*, 2nd edn. Oxford University Press, New Delhi

Text Books:

- Guide to pairing food with wine, beer, spirits, coffee, tea - even water - based on expert advice from America's best sommeliers.* Bulfinch Press, New York.
- MacNeil, K. (2022) *The Wine Bible*. Workman Publishing, New York.
- MacLean, N. (2012) *Red, white, and drunk all over: A wine-soaked journey from grape to Glass*. Anchor, Toronto, Canada.
- Johnson, H. & Robison, J. (2019) *The World Atlas of Wines*. Mitchell Beazley, London.
- Robinson, J. (2015) *The oxford companion to wine*. Oxford University Press, Oxford.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Internal Practical, & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical Presentation)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Project Report
Course Code: CSEC505

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	4	0	0	30	70	_ Hours

Type of Course: Skill Enhancement Course

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

Introduction to the Course:

The course of Supervised Work Internship Report gives the students a hand on experience to apply both the internship experience and also apply the same into actuals through practical inputs. The students are exposed to various aspects of operations through practical training and use them to apply practically all aspects of operations know-how into practice.

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

CO1: Apply discipline-specific knowledge in a real work environment
CO4: Demonstrate professional skills and workplace behaviour
CO3: Analyse organizational operations and practices
CO4: Reflect on experiential learning for career development

Detailed Syllabus:

UNIT I: The Application of SWE

Practical: The internship experience is applied by integrating theoretical knowledge with real-world workplace practices to enhance professional skills and competencies. It enables students to understand industry operations, workplace ethics, and practical problem-solving in a real organizational setting..

UNIT II: The operations analysis of SWE

Practical: The operations analysis of the internship experience involves systematically observing and evaluating daily workflows, standard operating procedures, and resource utilization in a work place. It helps in identifying operational strengths, gaps, and opportunities for improving efficiency and service quality..

UNIT III: Planning of Management Report based on Experience

Practical: The management report is planned by organizing first-hand internship experiences into structured sections supported by data, observations, and outcomes. This ensures clear analysis, logical flow, and actionable recommendations aligned with organizational objectives.

UNIT-IV: Evaluation of Internship Management Report

Practical: The internship management report is evaluated by assessing the accuracy of observations, relevance of analysis, and clarity of conclusions drawn from practical experience. It ensures that findings, learnings, and recommendations are aligned with organizational practices and academic objectives.

Core Textbooks:

102 *Work Experience, Placements and Internships: Career Skills* by Steve Rook
 103 *Succeeding at Your Internship: A Handbook Written for and with Students* (Mruk & Moor)

Textbooks:

101 *Business and Management Internships: Improving Employability through Experiential Learning* by Kawana Johnson

Assessment

Internal Assessment	30 Marks (15 Application of internship experience, 15 Implementation of the plan)
External Assessment	70 Marks (70 Evaluation Report Presentation)
Final Assessment	100 Marks

Table 1: CO-PO Matrix for the Course

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

Average	2	2.25	4	2.25
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Table 2: CO-PSO Matrix for the Course

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

**Semester 5
With Specialisation**

(Food Production)

**Pan Asian Cuisine
Course Code – CDSE 501**

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Elective (DSE)

Discipline Specific Course (DSC)/ Discipline Specific Elective (DSE)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

Pan Asian Cuisine reflects the evolution of traditional Asian culinary systems into globally adapted, fusion-driven, fine-dining formats. The course explores the history, philosophy, ingredients, techniques, plating styles, and commercial trends shaping contemporary Asian gastronomy.

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

CO1. Explain the culinary philosophy of major Asian food cultures.

CO2. Identify key ingredients and flavour-building techniques.

CO3. Analyse modern adaptations and fusion movements.

CO4. Design contemporary Pan Asian menus.

Detailed Syllabus:

Unit-I

Theory –Ancient trade routes and spice movement, Influence of Buddhism, Confucianism, Islam, colonialism, Evolution of street food to fine dining.

Practical - Understanding of the skills involved in handling delicate pan Asian dishes.

Unit-II

Theory – Techniques & Asian Flavour; traditional Cooking Techniques, Stir-frying, Steaming & bamboo steaming, Braising and slow cooking, Tempura and deep frying, Sushi rice preparation, Clay pot cooking. Broths, Stocks & Sauces; Dashi, Ramen broth classifications, Thai curry bases, Chinese mother sauces

Practical - Demonstrate an understanding of the advanced skills using special ingredients in making modern pan Asian cuisine.

Unit-III

Theory – Fermentation & Preservation; Kimchi, Pickling, Soy fermentation, Rice fermentation, Modern Adaptation of Techniques; Reconstructed dumplings, Deconstructed sushi, Modern ramen interpretations.

Practical - Implementing the advanced skills required for modern pan Asian cooking techniques.

Unit-IV

Theory – Contemporary Pan Asian; Western influence on Asian plating, Fusion vs authenticity, Thai gastronomy in Michelin restaurants, Celebrity Chefs & Influence; Any four renowned celebrity chefs from pan Asian regions (like: David Chang, Gaggan Anand, Masaharu Morimoto, Alvin Leung, etc)

Practical - Using theoretical knowledge to create classic pan Asian menus.

TEXT BOOK

- Civitello, L., 2011. Cuisine and culture: A history of food and people. 2nd ed. Hoboken: John Wiley & Sons.

OTHER RECOMMENDED TEXT

- Dolan, C., Park, E. and Seal, S., 2017. The World's Best Street Food: Where to Find It & How to Make It. London: Lonely Planet.
- Fetzer, J. and Fetzer, S., 2018. Asian Curries: More Than 100 Recipes from Across Asia. New York: Clarkson Potter.
- Gamble, J., 2010. Thai Food: Authentic Recipes from the Thai Home Kitchen. Berkeley: Ten Speed Press.
- Goldstein, D. and Eckhardt, S., 2011. Eating Asian America: A Food Studies Reader. New York: Columbia University Press.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)

Final Assessment	100 Marks
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Question Paper Format

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

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	3	2	2
CO2	2	2	2	2
CO3	2	1	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

CO	PSO1	PSO2	PSO3	PSO4
CO1	3	2	2	2
CO2	1	2	3	2
CO3	2	2	2	3
CO4	3	2	2	2
Average	2.25	2	2.25	2.25

Continental Cuisine Course Code – CDSE 502

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	__Hours

Type of Course: - Discipline Specific Elective (DSE)

Discipline Specific Course (DSC)/ Discipline Specific Elective (DSE)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
√							

Introduction to the Course:

The course aims to give students both a theoretical and practical understanding of Epicurean Food. Advanced culinary programs provide hands-on training in state-of-the-art culinary facilities and may involve collaborations with renowned chefs, industry experts, and culinary organisations to provide students with a comprehensive and immersive learning experience.

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

CO1. Demonstrate mastery in flavour balancing and visual presentation to create visually appealing dishes.

CO2. Demonstrate proficiency in a wide range of cooking methods and presentation styles that meet commercial standards.

CO3. Critically evaluate and enhance the quality of ingredients, ensuring sustainable and ethical sourcing practices.

CO4. Demonstrate proficiency in menu costing, portion control, and inventory management.

Detailed Syllabus:

Unit-I

Theory - Advanced culinary techniques - explores advanced cooking techniques like sous vide, molecular gastronomy, smoking, fermentation, and precision cooking.

Practical – The menu and the food items will be created as per the weekly theory inputs.

Unit-II

Theory - Artistic plating and presentation focus on the creative aspects of food presentation, including plate composition, garnishing, and visual aesthetics.

Practical - The menu and the food items will be created as per the weekly theory inputs.

Unit-III

Theory - Kitchen management and leadership- covers advanced kitchen management, inventory control, and menu engineering.

Practical - The menu and the food items will be created as per the weekly theory inputs.

Unit-IV

Theory – Culinary research and development, the process of developing new recipes, menu concepts, and innovative culinary creations by integrating culinary techniques, ingredients, and flavours.

Practical - The menu and the food items will be created as per the weekly theory inputs.

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

- Gilmore, L., & Bottura, M. (2019). *The Art of Plating: Techniques and Inspiration for Creative Cuisine*.
- Fox, J. (2017). *On Vegetables: Modern Recipes for the Home Kitchen*.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 5 Attendance & 15 Continuous Assessment)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical)
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Hospitality Entrepreneurship Course Code: CDSC503

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: - Discipline Specific Course (DSC)

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

Introduction to the Course:

Hospitality Entrepreneurship is a dynamic course designed to cultivate entrepreneurial thinking and business acumen among students interested in the hospitality industry. The course integrates concepts of entrepreneurship, innovation, leadership, and sustainability within the context of hospitality businesses such as hotels, restaurants,

tourism, event planning, and food service. Through a combination of theoretical knowledge, case studies, practical exercises, and industry engagement, students develop the skills and mind-set necessary to identify opportunities, create value, and succeed as hospitality entrepreneurs.

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

CO1: Understand the role and importance of entrepreneurship in the hotel and hospitality industry.

CO2: Identify and evaluate entrepreneurial opportunities specific to the hotel sector.

CO3: Apply basic business planning, financial, and marketing concepts to create a hospitality business model.

CO4: Develop and present a business plan and pitch for a hotel-based entrepreneurial venture.

Detailed Syllabus:

UNIT I: Introduction to Hospitality Entrepreneurship

Theory: Definition, characteristics - personal and environmental and need of entrepreneurship in the hotel industry; Entrepreneurial mind-set and success traits; Types of hospitality ventures.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT II: Opportunity Identification and Business Model Design

Theory: Identifying business opportunities in hospitality; Customer needs analysis; Basic tools for market research; Feasibility analysis (product, customer, competitor, location)

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT III: Basics of Business Planning and Operations

Theory: Key components of a hotel business plan; Basic budgeting and financial planning; Revenue generation and pricing strategies in hotels; Legal and regulatory compliance in hospitality (licenses, FSSAI, GST, fire safety); Financial basics: cost structure, pricing, basic budgeting.

Practical: The theory part covered in the class will be demonstrated through practical input

UNIT-IV: Marketing, Pitching and Funding

Theory: Branding and marketing strategies for hospitality start-ups; Digital marketing tools; Basics of funding: self-funding, bank loans, investors, government schemes; Pitching techniques and communication skills

Practical: The theory part covered in the class will be demonstrated through practical input

Core Textbooks:

- Burns, P., *Entrepreneurship and Small Business: Start-up, Growth and Maturity*, 5th edn (London: Macmillan Education UK, 2022)
- Hisrich, R.D., Peters, M. & Shepherd, D., *Entrepreneurship*, 12th edn (New York: McGraw Hill Education, 2023).

Textbooks:

- Kuratko, D.F. & Hodgetts, R.M., *Entrepreneurship: Theory, Process, Practice*, 12th edn (New Delhi: Cengage Learning India Pvt. Ltd., 2020).
- Morrison, A., Rimmington, M. & Williams, C., *Entrepreneurship in the Hospitality, Tourism and Leisure Industries*, 1st edn (London: Routledge, 2016).
- Lee-Ross, D. & Lashley, C., *Entrepreneurship and Small Business Management in the Hospitality Industry*, 1st edn (London: Routledge, 2015).
- Local case studies: Lemon Tree Hotels, Zostel, FabHotels

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Continuous Assessment (In Class Participation) & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical (Presentation))
Final Assessment	100 Marks

Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Introduction to Wines
Course Code: CMIC504

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
2	0	2	4	15	35	15	35	_ Hours

Type of Course: Minor Course (MIC) including Vocational Courses

Discipline Specific Course (DSC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
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Introduction to the Course:

The course will enable students to develop knowledge of wines. It is designed to provide a sound but simple introduction to wines. The course will assist learners who need a basic familiarity with the main types and styles

of wines. Learners will consequently be able to answer customer queries and provide recommendations for the service of wine. Professionals who work with wines as part of a larger beverage portfolio will enable the industry to benefit from their wine knowledge and convert it into a main revenue stream.

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

CO1: Understand the fundamentals of wines.

CO2: Explore fortified and aromatized wines.

CO3: Know and understand the new world wine countries.

CO4: Know and understand the old world wine countries.

Detailed Syllabus:

UNIT I (History of Wines)

Theory: Definition, classification of wines, viticulture, vinification, grape structure, grapes used in wine production, growing of grapes concerning terroir, soil, climate, characteristics of grapes, production of wines; still, sparkling, various methods of making sparkling wine, method champenoise, types of champagne, champagne brands, introduction to different types of wine glasses.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit II (Vermouth, Bitters, and Fortified Wines)

Theory: Definition, production process of vermouth, styles and popular brand names of Vermouth, Bitters- introduction to Bitters, list of Bitters. Fortified and Aromatized wines- introduction, types of Fortified wines, production of Fortified wines (Sherry, Port, Madeira, Marsala, Malaga), order taking of wine by bottle and glass, reading the wine label.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit III (Old World Wines)

Theory: France, Italy, Germany, Spain, and Portugal; introduction, major wine laws, major wine production regions, grapes used, and brand names, wine service and tasting.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Unit IV (New World Wines)

Theory: USA, Australia, South Africa, New Zealand, Argentina, Chile, Brazil, and India; introduction, major wine laws, major wine production regions, grapes used, brand names, and basics of food & wine pairing, storage faults that can lead to wine faults, and wine production.

Practical: The topics covered in the theory will be demonstrated through practical inputs

Core Text Books:

- Cousins, J. and Weekes, S. (2020) *Food & Beverage Service*. 10th edn. London: Hodder Education.
- Singaravelavan, R. (2016), *Food and beverage service*, 2nd edn. Oxford University Press, New Delhi

Text Books:

- *Guide to pairing food with wine, beer, spirits, coffee, tea - even water - based on expert advice from America's best sommeliers*. Bulfinch Press, New York.
- MacNeil, K. (2022) *The Wine Bible*. Workman Publishing, New York.
- MacLean, N. (2012) *Red, white, and drunk all over: A wine-soaked journey from grape to Glass*. Anchor, Toronto, Canada.
- Johnson, H. & Robison, J. (2019) *The World Atlas of Wines*. Mitchell Beazley, London.
- Robinson, J. (2015) *The oxford companion to wine*. Oxford University Press, Oxford.

Assessment

Internal Assessment	30 Marks (10 Midterm Exam, 15 Internal Practical, & 5 Attendance)
External Assessment	70 Marks (35 Final Exam & 35 Final Practical Presentation)

Final Assessment	100 Marks
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Question Paper Format

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Project Report Course Code: CSEC505

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	4	0	0	30	70	_ Hours

Type of Course: Skill Enhancement Course

Discipline Specific Course (DSC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
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Introduction to the Course:

The course of Supervised Work Internship Report gives the students a hand on experience to apply both the internship experience and also apply the same into actuals through practical inputs. The students are exposed to

various aspects of operations through practical training and use them to apply practically all aspects of operations know-how into practice.

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

CO1: Apply discipline-specific knowledge in a real work environment

CO4: Demonstrate professional skills and workplace behaviour

CO3: Analyse organizational operations and practices

CO4: Reflect on experiential learning for career development

Detailed Syllabus:

UNIT I: The Application of SWE

Practical: The internship experience is applied by integrating theoretical knowledge with real-world workplace practices to enhance professional skills and competencies. It enables students to understand industry operations, workplace ethics, and practical problem-solving in a real organizational setting..

UNIT II: The operations analysis of SWE

Practical: The operations analysis of the internship experience involves systematically observing and evaluating daily workflows, standard operating procedures, and resource utilization in a work place. It helps in identifying operational strengths, gaps, and opportunities for improving efficiency and service quality..

UNIT III: Planning of Management Report based on Experience

Practical: The management report is planned by organizing first-hand internship experiences into structured sections supported by data, observations, and outcomes. This ensures clear analysis, logical flow, and actionable recommendations aligned with organizational objectives.

UNIT-IV: Evaluation of Internship Management Report

Practical: The internship management report is evaluated by assessing the accuracy of observations, relevance of analysis, and clarity of conclusions drawn from practical experience. It ensures that findings, learnings, and recommendations are aligned with organizational practices and academic objectives.

Core Textbooks:

104 *Work Experience, Placements and Internships: Career Skills* by Steve Rook

105 *Succeeding at Your Internship: A Handbook Written for and with Students* (Mruk & Moor)

Textbooks:

102 *Business and Management Internships: Improving Employability through Experiential Learning* by Kawana Johnson

Assessment

Internal Assessment	30 Marks (15 Application of internship experience, 15 Implementation of the plan)
External Assessment	70 Marks (70 Evaluation Report Presentation)
Final Assessment	100 Marks

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	2	2	2	2

CO2	2	2	2	2
CO3	2	2	2	3
CO4	2	3	2	2
Average	2	2.25	4	2.25

Table 2: CO-PSO Matrix for the Course

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

Semester 6 (Generic/Specialization)

Specialisation Based Internship

Course Code – CDSC 601

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	12	12	0	0	90	210	__Hours

Type of Course: - Discipline Specific Course (DSC)

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

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Introduction to the Course:

Specialised internship can greatly enhance a student's ability to provide advanced hands-on exposure in professional bakery and confectionery production; it will further develop precision, consistency and volume-production skills to understand commercial pastry operations and quality control systems and will also help to provide in-depth exposure to professional hot kitchen operations, develop mastery in classical and contemporary cooking techniques, enhance speed, coordination and teamwork in live service and understand menu planning, costing and kitchen management.

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

CO1. Execute hot kitchen production independently during service

CO2. Maintain consistency under high-pressure service

CO3. Execute professional bread, pastry and confectionery production independently

CO4. Work efficiently in high-volume pastry/hot kitchen environments

Detailed Syllabus:

Unit -I

This unit introduces students to the professional work environment through a structured induction into the organisation. Students are familiarised with the organisational structure, reporting hierarchy, workplace policies, and code of conduct. Students are oriented to standard operating procedures and the functional expectations of their specialised department, enabling them to transition effectively from academic learning to professional practice.

Unit –II

This unit focuses on the development of advanced technical competencies within the student's chosen area of specialisation. Under guided supervision, students engage in hands-on operational tasks that build precision, efficiency, and consistency. Attention is also given to portion control, cost awareness, and productivity standards. The objective of this unit is to strengthen technical proficiency and ensure alignment with industry benchmarks.

Unit –III

In this unit, students progressively assume greater responsibility within their assigned section or station. They develop the ability to coordinate with cross-functional teams, like service, procurement, stores, and support departments, to ensure smooth operational flow. This unit emphasises accountability, teamwork, and operational integration within a professional environment.

Unit -IV

This unit consolidates experiential learning through structured reflection and evaluation. Students are required to maintain a detailed internship logbook documenting tasks performed, skills acquired, and learning experiences. Through guided self-assessment, they identify strengths, areas for improvement, and strategies for continuous

professional development. The focus is on fostering self-awareness, career preparedness, and long-term professional growth within the chosen specialisation.

Assessment

Practical Internal	90 Marks (Completion certificate)
Practical External	210 Marks (Report, Presentation, Viva or Final Practical). The viva for internship will be conducted by a senior faculty member from the institute outside of the Culinary school.)
Final Assessment	300 Marks

The minimum duration of the internship in Semester III and Semester VI shall be twelve (12) weeks. Any reduction in the prescribed duration shall be permitted only upon written approval from the Training Coordinator or the Dean of the respective School, or the Director, and only on documented medical or other valid grounds.

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Specialisation Based Internship Report Course Code – CVOC 602/01

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	4	0	0	30	70	__Hours

Type of Course: - Minor Course (MIC) including Vocational Courses

Discipline Specific Course	Minor Course (MIC) including Vocation	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses	Internship	Research Project / Dissertation

(DSC)	al Courses (VOC)				(VAC)		
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Introduction to the Course:

The Specialised Work Internship is designed to provide structured and supervised industry exposure that enhances students' professional competence and employability. Through focused engagement in specialised operational roles, students gain advanced practical experience aligned with their area of concentration. This internship enables students to critically reflect on their workplace learning, develop self-awareness of their core competencies, and identify areas for professional growth. By integrating academic knowledge with real-world application, the module strengthens technical proficiency, industry readiness, and long-term career progression prospects.

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

CO1. Demonstrate advanced technical proficiency

CO2. Apply theoretical knowledge to real-world workplace scenarios

CO3. Exhibit professional competencies

CO4. Critically reflect on workplace performance

Detailed Syllabus:

Unit - I

The focus is on developing an in-depth understanding of the organisation in which the student has completed the internship. The report should present aspects like the organisational structure, vision and mission, nature of operations, product or service portfolio, target market, and positioning within the industry. Emphasis is placed on understanding how the organisation's structure supports operational efficiency and strategic goals.

Unit-II

Students are to critically document and analyse their assigned roles and responsibilities during the internship through a logbook. The report should detail the nature of tasks performed, operational procedures followed, tools and technologies used, and standards maintained. The focus is on analytical reflection rather than narration, highlighting skill development, problem-solving instances, and decision-making experiences.

Unit –III

Students evaluate specific operational practices observed during the internship. This may include production systems, quality control mechanisms, cost management practices, sustainability initiatives, customer service standards, or workflow coordination. Students are encouraged to identify strengths, operational challenges, and areas for improvement based on structured observation and academic understanding. Comparative insights with industry best practices should be incorporated wherever relevant to demonstrate critical thinking and industry awareness.

Unit -IV

The final unit centres on structured reflection and professional growth. Students are required to assess their competencies before and after the internship, identify strengths and areas for improvement, and outline a

personal development plan. Reflection should include technical skills, managerial competencies, communication abilities, adaptability, and professional ethics.

Assessment

Practical Internal	30 Marks (Report, Presentation, Viva or Final Practical)
Practical External	70 Marks (The viva for internship will be conducted by a senior faculty member from the institute outside of the Culinary school.)
Final Assessment	100 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Advanced Self-development Report Course Code – CVOC 602/02

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	4	0	0	30	70	__Hours

Type of Course: - Minor Course (MIC) including Vocational Courses (VOC)

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

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Introduction to the Course:

The Advanced Self-Development Report is a structured reflective module designed to enable students to critically evaluate their professional growth, workplace competencies, and career readiness. The course integrates experiential learning from internships, academic training, and industry exposure to foster self-awareness, leadership development, and strategic career planning. Through systematic reflection and competency mapping, students develop a deeper understanding of their strengths, behavioural patterns, performance gaps, and long-term professional aspirations. The module culminates in a comprehensive development plan aligned with industry expectations and lifelong learning principles.

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

CO1. Enable students to critically assess their personal and professional competencies.

CO2. Encourage reflective evaluation of experiential learning gained through internships.

CO3. Develop higher-order professional attributes.

CO4. Facilitate the formulation of a strategic career development plan.

Detailed Syllabus:

Unit - I

Students to undertake a structured self-assessment of their personal and professional competencies. Emphasis is placed on identifying strengths, limitations, behavioural patterns, and professional identity formation. Students are expected to support their analysis with evidence from academic performance, internship experiences, peer feedback, and supervisor evaluations.

Unit-II

Students critically evaluate their performance in practical, internship, or industry-based environments. The report should demonstrate how theoretical knowledge was translated into professional practice and how challenges were managed. Reflection should move beyond description to interpretation, identifying what was learned, how it influenced behaviour, and what improvements are necessary for enhanced professional effectiveness.

Unit –III

The unit focuses on higher-order self-development dimensions and will examine their interpersonal skills, communication effectiveness, cultural sensitivity, and ability to function within diverse teams. The analysis should include reflections on feedback received, behavioural adjustments made, and the development of professional maturity. The objective is to cultivate self-awareness and readiness for leadership roles in dynamic industry environments.

Unit -IV

It requires students to formulate a structured Self-Development Report (SDR). Based on insights gained from previous units, students will outline short-term and long-term career goals, skill enhancement strategies, certification plans, and industry exposure targets. The report should include measurable developmental milestones, strategies for continuous learning, and alignment with evolving industry demands. This unit ensures that the Advanced Self-Development Report culminates in a forward-looking, strategic career roadmap.

Assessment

Practical Internal	30 Marks (Self Development Report, Presentation, Viva or Final Practical)
Practical External	70 Marks (The viva for internship will be conducted by a senior faculty member from the institute outside of the Culinary school.)
Final Assessment	100 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Performance Appraisal Course Code – CSEC 603

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	3	3	0	0	75	0	__Hours

Type of Course: - Skill Enhancement Courses (SEC)

Discipline Specific Course (DSC)	Minor Course (MIC including Vocational Courses (VOC))	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship	Research Project / Dissertation
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Introduction to the Course:

The Performance Appraisal course is designed to provide students with a comprehensive understanding of performance evaluation systems within professional organisations. The module examines the principles, methods, and practical applications of appraisal processes in operational and managerial contexts, particularly within service and culinary industries. Students will explore how structured performance evaluation supports productivity, employee development, compensation decisions, and organisational growth. The course emphasises fairness, objectivity, measurable standards, feedback mechanisms, and professional development planning and will make students understand both the managerial and employee perspectives of performance assessment systems.

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

CO1. Explain the concepts, objectives, and importance of performance appraisal in organisational settings.

CO2. Analyse different performance appraisal methods

CO3. Interpret appraisal feedback constructively

CO4. Formulate professional improvement strategies.

Detailed Syllabus:

Unit - I

Introduces the concept, purpose, and evolution of performance appraisal systems. Students examine the objectives of performance evaluation, including productivity enhancement, employee motivation, career planning, and succession management.

Unit-II

Focuses on traditional and modern performance appraisal methods. Students analyse the strengths, limitations, and applicability of culinary operations. Emphasis is placed on selecting appropriate tools for different job roles.

Unit –III

It examines performance evaluation within operational settings such as kitchens, service departments, and production units; the unit also addresses behavioural competencies, professional conduct, and workplace discipline.

Unit -IV

It focuses on performance review discussions, constructive feedback techniques, conflict handling, and employee motivation. Students learn how appraisal outcomes influence training needs analysis, promotion decisions, compensation, and career development planning.

Assessment

Practical Internal	75 Marks (Self-Development Report, Presentation, Viva or Final Practical)
Final Assessment	75 Marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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