

Semester IV**An Exploration of Indian Cuisine (Course Code: 240/BACA/CC401)**

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
1	1	2	4	15	35	15	35	100

Course Description:

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

Course Objectives:

The objective of this course is to:

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

Units (Theory):**Unit I: Introduction and Evolution of Indian Cuisine**

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

Unit II - Factors affecting Indian Cuisine

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

Unit III: Indian Cookery

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

Unit IV: Indian Thali Concept

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

Units (Practical):**Unit I: Introduction to Indian Cuisine**

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

Unit II: Indian Basic Gravies

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

Unit III: Regional and Sub Regional Cuisine

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

Indian Thali Concept

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

Suggested Readings:

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

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

240/BACA/CC402

Semester IV

Culinary Management (Course Code: 240/BACA/CC402)

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
2	-	2	4	15	35	15	35	100

Course Description:

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

Course Objectives:

The objective of this course is to:

- C01 Explain the objectives and methods of food and beverage control in hospitality operations.
- C02 Apply inventory control techniques and pricing strategies using industry tools.
- C03 Analyse cost and revenue data to support menu planning and profitability.
- C04 Develop budgets, perform variance analysis, and evaluate break-even points for business decisions.

Units (Theory):

Unit 1: Food & Beverage Control

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

Unit II: Inventory Controls

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

Unit III: Concept of Revenue, Cost & Costing

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

Unit IV: Budget, Variance & Breakeven Analysis

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

Units (Practical):

Unit I: Food and Beverage Control Applications

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

- Design a sustainable F&B control system

Unit 2: Inventory Control Practices

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

Unit 3: Revenue & Costing in Practice

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

Unit 4: Budgeting & Break-even Analysis (7.5 Hours)

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

Suggested Readings:

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

Culinary Management												
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
CO1	2	3	2	1	1	3	2	1	2	2	3	3
CO2	2	3	2	3	1	3	2	2	2	3	3	3
CO3	2	3	3	2	2	3	2	2	2	3	2	3
CO4	3	3	3	2	2	3	2	3	2	3	2	3

Semester IV**Kitchen Design and Planning (Course Code: 240/BACA/CC403)**

CREDITS				MARKS				
L	T	P	Total	TI	TE	PI	PE	Total
2	-	2	4	15	35	15	35	100

Course Description:

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

Course Objectives:

The objective of this course is to:

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

Units (Theory):**Unit I: Kitchen Layout and Design**

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

Unit II: Requirement for commercial kitchen

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

Unit III: Kitchen Ergonomics

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

Unit IV: Hygiene Factors

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

Units (Practical):**Practical****Unit I: Kitchen Layout and Design**

Workflow Analysis

Budgeting Simulation

Design Challenge

Unit II: Requirements for Commercial Kitchens

Equipment Audit

Specification Development

Support Services Planning

Unit III: Kitchen Ergonomics

Work Triangle Optimization

Ergonomic Assessment

Layout Comparison

Unit IV: Hygiene Factors

Exhaust System Maintenance

Drainage Management Workshop

Pest Control Simulation

Hygiene Protocol Design

Suggested Readings:

- Arduser, L. (2005). HACCP & Sanitation. USA: Atlantic Publishing Group.
- Association, N. R. (1992). Food Service Sanitation. USA: The Educational Foundation of the National Restaurant Association.
- Baden-Powell, C. (2005). Architect's Pocket Book of Kitchen Design. Routledge; 1st edition.

Kitchen Design and Planning											
COs	P01	P02	P03	P04	P05	P06	P07	P08	PS01	PS02	PS03
C01	1	2	2	2	1	1	-	-	-	-	2
C02	-	2	1	2	-	2	-	-	-	-	2
C03	1	-	-	1	3	1	-	-	-	3	-
C04	1	2	-	3	2	2	-	2	2	2	2