

NEP and Learning Outcome-based Curriculum Framework (LOCF)

For Undergraduate Programme

Bachelor of Arts in International Culinary Arts (Advanced Bakery & Food Production) (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)

VEDATYA INSTITUTE
Garhi Mahal
Sohna Road
Gurgaon

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			MARKS				
									(Hrs.)			TI	TE	PI	' PE	Total
Core Course(s)																
CDSC201	Cultures & Cuisines of Mediterranean Regions	240/ICA/CC201	2	-	4	2	-	2	4	15	35	15	35	100		
CDSC202	Regional Indian Cuisine	240/ICA/CC202	2	-	4	2	-	2	4	15	35	15	35	100		
CDSC203	Sweets & Dessert	240/ICA/CC203	2	-	4	2	-	2	4	15	35	15	35	100		
Minor/ Vocational Course(s)																
CMIC204	One from pool		1	1	-	1	1	-	2	15	35	-	-	50		
Multidisciplinary Course(s)																
CMDC205	One from pool		2	1	-	2	1	-	3	25	50	-	-	75		
Ability Enhancement Course(s)																
CAEC206	One from pool		2	-	-	2	-	-	2	15	35	-	-	50		
Skill Enhancement Course(s)																
CSEC207	One from pool		2	-	2	2	-	1	3	15	35	5	20	75		
Value-added Course(s)																
CVAC208	One from pool		2	-	-	2	-	-	2	15	35	-	-	50		
Total Credits									24					600		

Semester 3 (Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			Credits	MARKS			
									(Hrs.)				TI	TE	PI	PE
Core Course(s)																
CINT301	Supervised Internship	240/ICA/CC301	-	-	24	-	-	12	12	-	-	90	210	300		
Minor/ Vocational Course(s)																
CVOC302	One from pool		-	-	8	-	-	4	4	-	-	30	70	100		
Multidisciplinary Course(s)																
CMDC303	One from pool		-	-	6	-	-	3	3	25	50	-	-	75		
Ability Enhancement Course(s)																
CAEC304	One from pool		-	-	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	Credits			Credits	MARKS				
									(Hrs.)				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	One from pool		2	-	4	2	-	2			4		15	35	15	35	100
Ability Enhancement Course(s)																	
CAEC405	One from pool		2	-	-	2	-	-			2		15	35	-	-	50
Value-added Course(s)																	
CVAC406	One from pool		-	-	4	-	-	2			2		-	-	15	35	50
Total Credits											20						500

Semester 5 (Advanced Bakery)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			Credits	MARKS			
													TI	TE	PI	PE
									Core Course(s)							
CDSC 501	Art of Plated Desserts	240/TCA/CC501 /AB	2	-	4	2	-	2	4	15	35	15	35	100		
CDSC 502	Artisanal Bakes	240/TCA/CC502 /AB	2	-	4	2	-	2	4	15	35	15	35	100		
CDSC 503	Hospitality Entrepreneurship	240/TCA/CC503 /AB	2	-	4	2	-	2	4	15	35	15	35	100		
Minor/ Vocational Course(s)																
CMIC504	One from pool		2	-	4	2	-	2	4	15	35	15	35	100		
Skill Enhancement Course(s)																
CSEC505	One from pool		-	-	8	-	-	4	4	-	-	30	70	100		
Total Credits									20					500		

Semester 5 (Food Production)

Course Code	Course Title	Course ID	(Hrs.)						Credits			Credits	MARKS				Total
			L	T	P	L	T	P	TI	TE	PI		PE				
Core Course(s)																	
CDSC 501	Pan Asian Cuisine	240/ICA/CC501/FP	2	-	4	2	-	2	4	15	35	15	35	100			
CDSC 502	Continental Cuisine	240/ICA/CC502/FP	2	-	4	2	-	2	4	15	35	15	35	100			
CDSC 503	Hospitality Entrepreneurship	240/ICA/CC503/FP	2	-	4	2	-	2	4	15	35	15	35	100			
Minor/ Vocational Course(s)																	
CMIC504	One from pool		2	-	4	2	-	2	4	15	35	15	35	100			
Skill Enhancement Course(s)																	
CSEC505	One from pool		-	-	8	-	-	4	4	-	-	30	70	100			
Total Credits									20					500			

Semester 6 (Specialised Internship)

Course Code	Course Title	Course ID	L	T	P	L	T	P	Credits			MARKS			
									(Hrs.)			TI	TE	PI	PE
Core Course(s)															
CDSC601	Specialised internship	240/ICA/CC601	-	-	24	-	-	12	12	-	-	75	200	275	
Minor/ Vocational Course(s)															
CVOC602/01	One from pool		-	-	8	-	-	4	4	-	-	30	70	100	
CVOC602/02	One from pool		-	-	8	-	-	4	4	-	-	30	70	100	
Skill Enhancement Course(s)															
CSEC603	One from pool		-	-	4	-	-	2	2	-	-	75	00	75	
Total Credits									22	-	-			550	

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

Semester 1

Course Code	Course Title	Course ID	L			T			P			Credits	MARKS			
			(Hrs.)			Credits			Credits				TI	TE	PI	PE
CMDCI05	Introduction to HACCP	240/ICA/MD105	2	1	-	2	1	-	-	-	3	25	50	-	-	75

Semester 2

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

Semester 3

Course Code	Course Title	Course ID	L			T			P			Credits	MARKS				
			(Hrs.)			Credits			Credits				TI	TE	PI	PE	Total
CMDC303	Food Anthropology	240/JCA/MD303	2	1	-	2	1	0	-	-	3	25	50	-	-	75	

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

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

Semester 1

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

Semester 2

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

Semester 3

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

Semester 4

Course Code	Course Title	Course ID							Credits	MARKS					
			L	(Hrs.)			Credits			TI	TE	PI	PE	Total	
				T	P	L	T	P							
CMIC404	Basics of Accounts and Financial Statements for Entrepreneurs	240/ICA/MI404	2	-	4	2	-	2	4	15	35	15	35	100	

Semester 5

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

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

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

Semester 1

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

Semester 2

Course Code	Course Title	Course ID	L			T			Credits	MARKS			
			L	T	P	L	T	P		TI	TE	PI	PE
CSEC207	Slow Food & Gastronomic Practices	240/ICA/SE207	2	-	2	2	-	1	3	15	35	5	20
										Total			
										75			

Semester 5

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

Semester 6

Course Code	Course Title	Course ID	L			T			Credits	MARKS			
			L	T	P	L	T	P		TI	TE	PI	PE
CSEC605	Performance Appraisal	240/ICA/SE605	-	-	6	-	-	3	3	-	-	25	50
										Total			
										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	SEMESTER I						MARKS				
			L T P			Credits	Credits	TI	TE	PI	PE	Total	
			L	T	P								
CAEC106	English Language & Communication Level-I	240/ICA/AE106	2	-	-	2	-	-	15	35	-	-	50

Semester 2

Semester I																	
Course Code	Course Title	Course ID	L			T			P			Credits	MARKS				
			L	T	P	L	T	P	L	T	P		TI	TE	PI	PE	Total
CAEC206	English Language & Communication Level-II	240/ICA/AE206	2	-	-	-	2	-	-	-	2	15	35	-	-	50	

Semester 3

Course Code	Course Title	Course ID	L T P			Credits	MARKS				
			(Hrs.)				TI	TE	PI	PE	Total
CAEC304	Professional Culinary Language	240/ICA/AE304	2	-	-	2	15	35	-	-	50

Semester 4

Course Code	Course Title	Course ID	L T P			Credits	MARKS				
			(Hrs.)				Credits	TI	TE	PI	PE
			L	T	P						
CAEC405	Business Language– Professional Email Writing	240/ICA/SE405	2	-	-	2	15	35	-	-	50

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

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

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

**Syllabus
Semester 3**

**Specialised Work Experience
Subject code - CINT301**

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

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
Subject code - CVOC302

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	8	4	0	0	70	30	<u> </u> 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

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))

Subject code - CMDC303

Self-development Report

Course ID-

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 globalization. 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
Subject code - CAEC304

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

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

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

Final Assessment (FA)

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

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

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

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

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

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

Table 1: CO-PO Matrix for the Course

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

Table 2: CO-PSO Matrix for the Course

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

Garde Manger
Subject code - CDSC402

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

Type of Course: Core Course

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

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 chaudfroid and storage of meat in larder kitchen.

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

CO1. Develop foundational knowledge of Garde Manger principles and techniques.

CO2. Acquire practical skills in cold food preparation techniques, such as curing, smoking, and pickling.

CO3. Create visually appealing and flavourful canapés and hors d'oeuvres.

CO4. Develop culinary creativity and artistic presentation skills.

Detailed Syllabus:

Unit-I

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

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

Unit-II

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

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

Unit-III

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

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

Unit-IV

Theory – Gelatin and Aspic - preparation and use of gelatine, gel formation, define aspic jelly, preparation of aspic jelly, preparation of dishes using aspic; Galantines, Ballotine and Roulades - forcemeats including straight, country-style, gratin, and mousseline, pâté 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
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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
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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
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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

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
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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

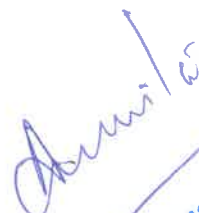
Mapping Matrix of Course**Table 1: CO-PO Matrix for the Course**

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
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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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