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

	TUTE Insciopur son (Hr.)		Sche	heme	UG A4 , Bachele	: Undei or of Ar	rgradus ts in In	ite Progi	ramm nal C	eme UG A4: Undergraduate Programme (Interdisciplinary) , Bachelor of Arts in International Culinary Arts	iplinary) s				
(BINE)	Tey Binis						Sen	Semester 1							
, ba	Course	3		Г	T	Ы	r	Τ	Ы	Total			MARKS	KS.	
in in or	4	Course Title	Course ID		(Hrs.)	.s.)		Credits		Credit	II	TE	PI	PE	Total
80	A.						Core	Core Course(s)	(S.						
Soll Soll	CDSC101	Food Production and Culinary Art	240/ICA/CC101	2	ı	4	2	1	2	4	15	35	15	35	100
	CDSC102	Basics of Bakery & 240/ICA/CC102 Confectionery	240/ICA/CC102	2	4	4	2	-	2	4	15	35	15	35	100
	CDSC103	Food and Beverage 240/ICA/CC103 Service Operations	240/ICA/CC103	1	1	00	-	1	4	4	1	ı	70	30	100
						Mino	r/ Voca	Minor/ Vocational Course(s)	ourse	(s)					
	CMIC104	One from pool		1	1	,	1	1		2	15	35	-	-	20
						Mult	tidiscip	Multidisciplinary Course(s)	ourse	(s)					
	CMDC105	One from pool		2	-	-	2	_	ž	m	25	20	ı		75
						Ability	/ Enhan	Ability Enhancement Course(s)	Cours	se(s)					
	CAEC106	One from pool		2	1	•	2	1	•	2	15	35	•	•	- 50
						Skill	Enhanc	Skill Enhancement Course(s)	ourse	(s)					i.
	CSEC107	One from pool		2		2	2	-	1	3	15	35	S	20	75
						Λ	alue-ade	Value-added Course(s)	rse(s)						
	CVAC108	One from pool		2	ı	·	2		ı	7	15	35		•	20
	Total Credits			•	1	•	•	,		24					009

Semester 2

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	Total		100	100	100		50		75		50		75		50	009
UKS	PE		35	35	35						ı		20		1	
MARKS	PI		15	15	15		ı				1		5		1	
	TE		35	35	35		35		50		35		35		35	
	TI		15	15	15		15		25		15		15	Ą	15	
Crodite	Cleans		4	4	4	(s	2		3	(s)	2	(s)	3		2	24
Ь			2	2	7)es.ino		nrse(Cours		ourse(1	se(s)	,	
T	Credits	Core Course(s)	t	ı	,	Minor/ Vocational Course(s)	1	Multidisciplinary Course(s)	1	Ability Enhancement Course(s)		Skill Enhancement Course(s)	ı	Value-added Course(s)		
L		Core	7	2	7	J Voca	1	discip	2	Enhan	2	nhanc	2	ne-ad	2	
Ь	.s.)		4	4	4	Mino	ŀ	Multi	ŧ	Ability		Skill E	2.	Val	ı	
T	(Hrs.)		ı				1		1				ı			
L			2	2	2		1		7		2		2.	1	2	
Course ID	Course II		240/ICA/CC201	240/ICA/CC202	240/ICA/CC203											
Course Title			Cultures & Cuisines of Mediterranean Regions	ian	Sweets & Dessert 240/ICA/CC203		One from pool		One from pool		One from pool		One from pool		One from pool	
Course	Code		CDSC201	CDSC202	CDSC203		CMIC204		CMDC205		CAEC206		CSEC207	*	CVAC208	Total Credits

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	MARKS	TE PI PE Total		- 90 210 300	
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	Cucolita	Cleants		12	2
nship)	Ъ			12	Johnson
Semester 3 (Internship)	Τ	Credits	Core Course(s)	ı	Minor Vocational Courses(c)
mester	Г		Core	í	/ Voos
Se	P			24	Mino
	T	(Hrs.)			
	L			ı	
	Course ID	Comise ID		240/ICA/CC30 1	
	Course Title	course time		Supervised Internship	
	Course	Code		CINT301	

				(00	í	000
CVOC302	One from pool	ı		×	-		4	4			30	0/	100
				Mult	tidiscip	Multidisciplinary C	Course(s)	(s)					
CMDC303	One from pool	1		9	-	,	3	3	25	20	•	-	75
				Ability	Enhan	Ability Enhancement Course(s)	Cours	e(s)					
CAEC304	One from pool	•	•	4		1	2	2	1	-	50		50
Total Credits								21	0	0			525

	tal		100	100	100		100		50		50	9
	Total		1(1(10		10		5		5	200
IKS	PE		35	35	35		35.				35	4
MARKS	PI		15	15	15		15		1		15	
	TE		35	35	35		35		35			
	III		15	15	15		15		15			
Cupdite	Cleans		4	4	4	s)	4	(s)	2		7	20
Ь		(S	7	2	2	ourse(7	Course		rse(s)	2	
Т	Credits	Core Course(s)			ı	Minor/ Vocational Course(s)		Ability Enhancement Course(s)		Value-added Course(s)	1	
Г		Core	7	7	2	r/ Voca	2	Enhan	2	lue-add		
Ь	S.)		4	4	4	Mino	4	Ability		Val	4	
T	(Hrs.)								1			
L			7	7	2		2		2			
9	Course ID		240/ICA/CC401	240/ICA/CC402	240/ICA/CC403							
i	Course little		Asian Cuisine	Garde Manger	The Art of Vegetarian & Vegan Cooking		One from pool		One from pool		One from pool	
Course	Code		CDSC401	CDSC402	CDSC403		CMIC404		CAEC405		CVAC406	Total

Semester 5 (Generic)

Ī						
		Total		100	100	100
	IKS	PE		35	35	35
	MARKS	PI		15	15	15
		TE		35	35	35
		TI		15	15	15
	Cradite	Cients		4	4	4
6	P Credits		(2	2	7
(arrama) a raman	H	Credits	Core Course(s)			1
	r		Core	2	7	2
2	Ь			4	4	4
	LT	(Hrs.)			ı	,
	L			2	2	2
		Course ID		240/ICA/CC50 1	240/ICA/CC50 2	240/ICA/CC50 3
	Course Title	Course time		Epicurean Food	Gourmet Desserts 240/ICA/CC50 and 2	Hospitality Entrepreneurship
	Course	Code		CDSC501	CDSC502	CDSC503

				Mino	r/ Voca	Minor/ Vocational Course(s)	ourse(s							_
CMIC504	One from pool	4	2	4	. 2	,	7	4	15	35	15	35	100	
				Skill	Enhanc	Skill Enhancement (Course(s)	(9)						
CSEC505	One from pool		1	ိတ	ı	1	4	4		*	30	70	100	
Total Credits								20					200	

With Specialization

		Total		100	100	100		100		100	200
	IKS	PE		35	35	35		35		70	
	MARKS	PI		15	15	15		15		30	
		TE		35	35	35		35		1	
		TI		15	15	15		15		1	
ery)	Coodite	CIENTES		4	4	4	(8)	4	(s)	4	20
d Bak	Ь		(8)	2	2	2	ourse(2	onrse(4	
Semester 5 (Advanced Bakery)	T	Credits	Core Course(s)	ŧ	ı	ı	Minor/ Vocational Course(s)	ı	Skill Enhancement Course(s)	•	
ster 5 (Г		Core	2	2	2	r/ Vocs	2	Enhanc		
Seme	Ь	s.)		4	4	4	Mino	4	Skill	00	
	Ţ	(Hrs.)				,					
	L			2	2	2		2		•	
	Course ID			240/ICA/CC501 /AB	240/ICA/CC502 /AB	240/ICA/CC503 /AB				į	
	Course Title			Art of Plated Desserts	Artisanal Bakes	Hospitality Entrepreneurship		One from pool		One from pool	
	Course	Code		CDSC 501	CDSC 502	CDSC 503		CMIC504		CSEC505	Total Credits



Semester 5 (Food Production)

ì											
		Total		100	100	100		100		100	200
	IKS	PE		35	35	35		35		70	
	MARKS	PI		15	15	15		15		30	
		TE		35	35	35		35		1	
		TI		15	15	15		15		1	
,	Cradite	Citalia		4	4	4	s)	4	(8)	4	20
	Ь		(a)	2	2	2	ourse(7	ourse(4	
(T	Credits	Core Course(s)	1	•	-	Minor/ Vocational Course(s)	1	Skill Enhancement Course(s)	1	
-	Г		Core	2	2	2	r/ Voca	2	Cuhan	•	
	Ь	8.)		4	4	4	Mino	4	Skill	∞	
	T	(Hrs.)			,			·		•	
	T			2	2	2		2			
	T common	Or as ino		240/ICA/CC501 /FP	240/ICA/CC502 /FP	240/ICA/CC503 /FP					
	Common Title	Course tine		CDSC 501 Pan Asian Cuisine	Continental Cuisine	Hospitality Entrepreneurship		One from pool		One from pool	
	Course	Code		CDSC 501	CDSC 502	CDSC 503		CMIC504		CSEC505	Total Credits

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Course	Course Title	Course II	Г	T	Ь	Г	L · T	Ъ	Cuadite			MARKS	IKS		
Code	Course Time	Course ID		(Hrs.)			Credits		Cleans	II	TE	PI	PE	Total	
						Core	Core Course(s)	(s							
CDSC601	Specialised internship	240/ICA/CC60 1	•		24	•	,	12	12			75	200	275	
					Mino	r/ Voca	Minor/ Vocational Course(s)	onrse((s)				,		
CVOC602/01	One from pool		ı		∞	,		4	4		-	30	70	100	
CVOC602/02	One from pool		١	,	∞	1		4	4			30	70	100	
					Skill	Enhanc	Skill Enhancement Course(s)	ourse	(s)						
CSEC603	One from pool		•	1	4	ı		2	2		١	75	00	75.	
Total Credits									22		1			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	Course Title	Course ID	L	Т	Ъ	L	T	P	Cuadite			MARKS	KS	
Code		2000		(Hr	· ·		Credits			II	TE	PI	PE	Total
CMDC105	Introduction to HACCP	240/ICA/MD10 5	2	1		2	П	1	3	25	50	ı		75

Semester 2

	Total	75
KS	PE	ı
MARKS	PI	
	TE	50
	II	25
Cradite	Cicuits	3
Ъ		1
Т	Credits	-
L		2
Ь		
Н	(Hrs.)	1
T		2
Course ID		240/ICA/MD205
Course Title		Slow Food & Gastronomic Practices
Course	Code	CMDC205

Semester 3

Course	Course Title	Course ID	ľ	Т	Ъ	L	Т	P	Crodite			MARKS	UKS	
Code				(Hrs.)	s.)		Credits		Cicuits	II	TE	PI	PE	Total
CMDC303 Food Ant	Food Anthropology	240/ICA/MD30 3.	2	1	,	2	-	0	en .	25	50	1	1	7.5

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	Course Title	Course ID	Г	F	Ь	Г	T	Ъ	Cradite			MAF	TARKS	
Code				(Hrs.)	3:)		Credits		Civality	I	TE	PI	PE	Total
CMIC104	Personality Development- I	240/ICA/MI104	1	П		-	П		7	15	35	1	1	50



Semester 2

L T P L T P Cradits MARKS	(Hrs.) Credits	MI204 1 1 - 1 1 - 2 15 35 - 50
Ь	(Hrs.)	1 -]
		204 1
Course	Course I	240/ICA/MI204
Title	Course time	Personality Development- II
ourse	Code	CMIC204

Semester 3

4	1	

Semester 4

	Total	100
IKS	PE	35
MARKS	PI	-15
	TE	35
	TI	15
Credite		4
Ь		7
T	Credits	ı
r		. 7
Ь	3.)	. 4
T	(Hrs.)	ı
L		7
H common	Course an	240/ICA/MI404
1 Constant	Course Title	Basics of Accounts and Financial Statements for Entrepreneurs
Course	Code	CMIC404

Semester 5

Semester 6

	Total	100
MARKS	PE	70
MA	PI	30
	TE	•
	TI	
Cradite	Camera	4
4		4
Т	Credits	,
r		1
Ь	Hrs.)	∞
T	Ē	6
L		
Common	Course ID	240/ICA/V06
THE CONTROL	Course Title	Specialised Work 240/ICA/VO6
Course	Code	CVOC602/

	_
	100
	70
	30
	ı
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	4
	4
	00
•	
02/01	240/ICA/VO6 02/01
based learning report	Advanced Self- 240/ICA/VO6 development report 02/01
01	CVOC602/ 02

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 contain both theory and lab/hands-on/training/field work.) Semester 1

	Total	75
IKS	PE	20
MARKS	PI	v
	TE	35
	TI	15
Crodite	creares	8
Ь		-
T	Credits	1
L		2
Ъ		2
Т	(Hrs.)	
L		2
Course ID		240/ICA/SE107
Course Title		Introduction to HACCP
Course	Code	CSEC107

		Total	75
	IKS	PE	20
	MARKS	PI	8
		TE	35
		II	15
	Crodita	Cledits	8
	Ь		- i
	T	Credits	•
	L		7
	Ь	.s.)	2
	Т	(Hrs.)	ı
-	П		7
	Course III		240/ICA/SE207
	Course Title		Slow Food & Gastronomic Practices
	Course	Code	CSEC207

Semester 2

Course	Course Title	Courses	Ţ	Т	Ь	L	Η	Ь	77.			MARKS	tKS	
Code	ania agino	OT SCINO		(Hrs.)	s.)		Credits		Creams	TI	TE	PI	PE	Total
CSEC505	Supervised Work 240/ICA/SE505 3	240/ICA/SE505	13	a	2	8	ı	1	4	25	20	v	20	100

Semester 5

-
Course ID L T 1
(Hrs.)
240/ICA/SE605 6

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

M

(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)

		=	
7		1	
4	4	3	
4		=	
Ç	Ì	2	

MARKS	PE Total	- 50
	PI	•
	TE	35
	TI	15
-	Credits	2
Ь		
T	Credits	
Г		2
Ь	(Hrs.)	,
T	E)	ı
Г		2
	Course ID	240/ICA/AE106 2
	Course Title	English Language & Communication Level-I
Course	Code	CAEC106

Semester 2

Comes			L		<u>Д</u>	Г	Т	Ь	;			MARKS	IKS	
Code	Course Title	Course ID		(Hrs.)			Credits		Credits	TI	TE	PI	PE	Total
CAEC206 Commu Level-II	inglish Language & ommunication evel-II	240/ICA/AE206	- 2		1	2		ı	7	15	35	ı	1	50

Semester 3

KS	PE Total	- 50
MARKS	PI	
	TE	35.
	TI	15
;	Credits	2
P		1
П	Credits	
L		2
Ъ	(Hrs.)_	I*
Т	E)	
L		04 2
	Course ID	240/ICA/AE30
	Course Title	Professional Culinary 240/ICA/AE304 Language
Course		CAEC304

Semester 4

T P MARKS		2 15 35 50
RKS	PE	•
MA	PI	•
	TJE	35
	TI	15
Crodite	Cientis	2
Ъ		
T	Credits	•
Г		2
Ь	(Hrs.)	•
LT	E	•
Г		7
	Course ID	guage– Email 240/ICA/SE405
T\$410	Course 11me	nguage– Email
Ç		Business Language– CAEC405 Professional Email Writing
Course	Code	CAEC405

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)

Total 50 PE MARKS PI TE 35 I 15 Credits | 2 Ъ ٠, Credits Semester 1 L N (Hrs.) 4 L T • 7 240/ICA/VA108 Course ID Human Values and Ethics Course Title CVAC108 Course Code

		Total	50
	IKS	PE	1
	MARKS	PI	,
		TE	35
		II	15
	Cradite	Civants	2
	Ь		ı
Semester 2	Т	Credits	ı
Ser	Г		7
	Ъ	(Hrs.)	,
	Т	Œ	,
	T		2
	Course ID		240/ICA/VA208
	Course Title		Environmental Studies
	Course	Code	CVAC208

		_	
		Total	50
	KS	PE	35
	MARKS	PI	15
		TE	
		II	
	Cradite	CICALIC	2
	Ъ		ı
semester 4	T	Credits	•
Sen	Г		7
	P	(Hrs.)	-
	T	E	
ľ	T		72
	Course ID	T aguara	240/ICA/VA406
	Course Title		Point of Sale Analytics
	Course	Code	CVAC406

Nature of Work	Course Credits	Contact hours per week	Contact hours per semester (15 weeks)
Lecture	01	01	15
Tutorial per paper	01	10	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

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

Courses	Total Credits	Т	L	Ь		M,	MARKS		
		(Credits)	(Credits)	(Credits)	II	TE	PI	PE	
Only Theory	4	3 (3 hrs)	1	,	30	70			Т



	3	2 (2 hrs)	_	•	_ 25	20	1	1
,	2	-	-	1	15	35		
Theory and Practicum	4	3 (3 hrs)	ı	1 (2 hrs)	25	20	'n	20
	4 (Where pract. is dominant)	2 (2 hrs)	1	2 (4 hrs)	15	35	15	35
	3	2 (2 hrs)	ı	1 (2 hrs)	15	35	S	70
	2	Н	-	1 (2 hrs)	S	20	S	20
When Practicum is separate course	2			2 (4 hrs)			15	35
	3	1	,	3 (6 hrs)			25	20
1	4	,		4 (8 hrs)	•		30	70
AEC/VAC	2	2 (2 hrs)			15	35		1
SEC	3	2 (2 hrs)		1 (2 hrs)	15	35	S	20
	2	-		1 (2 hrs)	S	20	S	20
DSEC	4	3 (3 hrs)		1 (2 hrs)	25	50	S	70
Minor/VOC	4	2 (2 hrs)		2 (4 hrs)	15	35	15	35
Internship	4	1	1	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

Nature of Work	Course Credits	Contact hours per week	Contact hours per (15 weeks) (15 weeks)
Lecture	01	01	15
Tutorial per paper	01	01	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

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

Courses	Total Credits	T	T	Ь		M	MARKS	
		(Credits)	(Credits)	(Credits)	TI	TE	PI	PE
Only Theory	4	3 (3 hrs)	1		30	70	ı	
•	n	2 (2 hrs)			25	20		
	2				15	35		
Theory and Practicum	4	3 (3 hrs)	-	1 (2 hrs)	25	20	5	20

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

A

Syllabus Semester 3

Specialised Work Experience Subject code - CINT301

L	Т	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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
1						

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

Table II CO I O Mati	THE TOT 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

СО	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	Hours

Type of Course: - Vocational Courses

Core	Minor	Multidiscipl	Ability	Skill	Value	Internship
Course (CC)	Course (MIC) including Vocational Courses (VOC)	inary Course (MDC)	Enhanceme nt Course (AEC)	Enhanceme nt Courses (SEC)	Addition Courses (VAC)	
	1		g I			

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

Table 1. CO-1 O 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

СО	PSO1	PSO2	PSO3	PSO4
CO1	3	3	3	3
CO2	3	3	3	3
CO3	3	3	3	3
CO4	3	3	3	3
Averag e	3	3	3	3



Self-development Report (Borrowed from School of Hospitality & Tourism Management))

Subject code - CMD C303 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)	Multidiscip linary Course (MDC)	Ability Enhancem ent Course (AEC)	Skill Enhancem ent 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, reevaluation 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	25 Marks (Report or Presentation or Viva or Final Practical)
Internal	,
Practical	50 Marks (Practical external will be assessed based on the feedback given by industry
External	mentors to the student via a personal interview from a panel of members from
	interdepartmental schools.)
Final	75 Marks
Assessment	

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

Table 2. Co-150 Matrix for the Course							
СО	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)

V .	Course	Minor Course (MIC) including Vocational Courses (VOC)	Multidiscipli nary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
			1				

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	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*10=40 marks
Total Mark	is a second seco	50 marks

Mapping Matrix of Course:

Table 1: CO-PO Matrix for the Course

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



	Average	3	3	3	3
- 1					

Table 2: CO-PSO Matrix for the Course

со	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	Т	P	Credits	ті	TE	PI	PE	Time Allowed
0	0	4	2	0	0	50	0	Hours

Type of Course: - Ability Enhancement Course

Discipli ne Specific Course (DSC)	Minor Course (MIC including Vocation al Courses (VOC)	Multidisciplina ry Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Additio n Course s (VAC)	Internsh ip	Research Project / Dissertation
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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

M

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	3	3	3
CO2	3	3 3 3	3	3
CO3	3	3	3	3
CO4	3	3	3	3
Average	3	3	3	3
Table 2: CO-PSO Ma	trix for the Course			
СО	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)	Multidiscip linary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
1						

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-1

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

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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	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 marks

Table 1: CO-PO Matrix for the Course

COURSE OUTCOMES	PO1	PO2	PO3	PO4
COORDE COTCOMES	101			

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

СО	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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
1						

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.

M

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.

Hnit-III

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

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

Mowalski, 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	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 marks

Mapping Matrix of Course

Table 1: CO-PO Matrix for the Course

	terra for the Cou	150		
COURSE OUTCOMES	PO1	PQ2	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

СО	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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
V						

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.

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

Au

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 Ma	rks	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
co ₃	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

СО	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)	Multidiscipli nary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
	٧					

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	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 Ma	rks	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

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

	Course: Homey Em					
Core	Minor Course	Multidisciplinary	Ability	Skill	Value	Internship
Course	(MIC) including	Course (MDC)	Enhancement	Enhancement	Addition	Г
(CC)	Vocational	` '	Course (AEC)			1 1
(00)			Course (AEC)	Courses (SEC)	Courses	
1 1	Courses (VOC)				(VAC)	
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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.

M

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. Rearson.

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
6	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 marks
L		li s t	

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	21	0	0	15	35	Hours

Type of Course: Value Addition Courses (VAC)

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidiscip linary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internshi P
					√	

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.

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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

L	со	PSO1	PSO2	PSO3	PSO4
L	C O 1	3	3	3	3
	CO2	3	3	3	3
Ę	CO3	3	3	3	3
	CO4	3	3	3	3
	Average	3	3	3	3



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

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	Total		100	100	100		50		75		50		75		50	009
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MARKS	PI		15	15	70								S			
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	TI		15	15			15		25		15		15		15	
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Course ID			240/ICA/CC101	240/ICA/CC102	240/ICA/CC103											
Course Title			Food Production and Culinary Art	Basics of Bakery & 240/ICA/CC102 Confectionery	Food and Beverage 240/ICA/CC103 Service Operations		One from pool		One from pool		One from pool		One from pool		One from pool	
Course	Code		CDSC101	CDSC102	CDSC103		CMIC104		CMDC105		CAEC106	i	CSEC107		CVAC108	Total Credits

Semester 2

					П	Т	1	Г								
	Total		100	100	100		50		75		50		75		50	009
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MARKS	PI		15	15	15		1						5		ı	
	TE		35	35	35		35		50		35		35	44.	35	
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Т	Credits	Core Course(s)	I	ı		Minor/ Vocational Course(s)	1	Multidisciplinary Course(s)	1	Ability Enhancement Course(s)	1	Skill Enhancement Course(s)	1	Value-added Course(s)	•	
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ľ			7	2	7		1		7		2		7		7	
Course ID			240/ICA/CC201	240/ICA/CC202	240/ICA/CC203											
Course Title			Cultures & Cuisines of Mediterranean Regions	lian	Sweets & Dessert 240/ICA/CC203		One from pool		One from pool		One from pool		One from pool	ę	One from pool	
Course	Code		CDSC201	CDSC202	CDSC203		CMIC204		CMDC205		CAEC206		CSEC207		CVAC208	Total Credits

Semester 3 (Internship)

Course Title Course ID L T P L T P Credits TT TE PI PE Total Code Code Control Credits TT TE PI PE Total CINT301 Supervised Internship 240/ICA/CC30 - 24 - - 12 12 - - 90 210 300 Minor/ Vocational Course(s)						ğ	Jessier	Semester 3 (Internsnip)	rnsnip							
Supervised 240/ICA/CC30 - 24 - 12 12 - 90 210 Minor/ Vocational Course(s)	Course	Courses Title	Courses	Г	L		Г	T	_	Cubdito			MAR	UKS		_
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Minor/ Vocational Course(s)	CINT301	Supervised Internship	240/ICA/CC30 1	ı	1	24	ı	ŧ	12	12	1	ı	06	210	300	
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CVOC302		CMDC303		CAEC304	Total	Credits

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	MARKS	PI		15	15	15		15				15		
		TE		35	35	35		35		35				
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	Course ID			240/ICA/CC401	240/ICA/CC402	240/ICA/CC403								
	Course Title			Asian Cuisine	Garde Manger	The Art of Vegetarian & Vegan Cooking		One from pool		One from pool		One from pool		
3,100	Course	Code		CDSC401	CDSC402	CDSC403		CMIC404		CAEC405		CVAC406	Total	Credits

Semester 5 (Generic)

Г					_
	Total		100	100	100
UKS	PE		35	35	35
MARKS	PI		15	15	15
	TE		35	35	35
	II		15	15	15
Crodite	Cleants		4	4	4
Ь		<u>s</u>	2	7	2
Т	Credits	Core Course(s)		ı	1
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Ь	S.)		4	4	4
H	(Hrs.)			ı	
Т			2	7	7
Course ID			240/ICA/CC50 1	240/ICA/CC50 2	240/ICA/CC50 3
Course Title			Epicurean Food	Gourmet Desserts and Artisanal Breads	Hospitality Entrepreneurship
Course	Code		CDSC501	CDSC502	CDSC503

				Mino	r/ Voca	Minor/ Vocational Course(s)	ourse((s					
CMIC504	CMIC504 One from pool	4	2	4	7		7	4	15	35	15	35	100
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CSEC505	One from pool		1	∞	,	3 1	4	4	ı	8	30	70	100
Total Credits								20					200

With Specialization

		Total		100	100	100		100		100	200
	IKS	PE		35	35	35		35		70	
	MARKS	PI		15	15	15		15		30	
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	Course D			240/ICA/CC501 /AB	240/ICA/CC502 /AB	240/ICA/CC503 /AB					
	Course Title			Art of Plated Desserts	Artisanal Bakes	Hospitality Entrepreneurship		One from pool		One from pool	
	Course	Code		CDSC 501	CDSC 502	CDSC 503		CMIC504		CSEC505-	Total Credits



· Semester 5 (Food Production)

		0.00							,					
Course	Course Title	Course ID	L	Т	Ь	Т	T	Ь	Cradite			MARKS	SKS	
Code		T acuman		(Hrs.)	s.)		Credits		STERRITO	II	TE	PI	PE	Total
						Core	Core Course(s)	(S)						
CDSC 501	CDSC 501 Pan Asian Cuisine 240/ICA/CC501	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	1	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
					Mino	r/ Voca	Minor/ Vocational Course(s)	onrse((S)					
CMIC504	One from pool		2	-	4	2		2	4	15	35	15	35	100
					Skill	Enhanc	Skill Enhancement Course(s)	onrse	(s)					
CSEC505	One from pool				∞			4	4		1	30	70	100
Total Credits									20					200

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Course ID	-		240/ICA/CC60 1						
Course Title			Specialised internship		VOC602/01 One from pool	VOC602/02 One from pool		One from pool	
Course	Code		CDSC601		CVOC602/01	CVOC602/02		CSEC603	Total Credits

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

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105 Introduction to 240/ICA/MD10 2 1 - 2 1 - 3 25 50	Course	Course Title	Course ID	L	T	Ы	Г	T	Ъ	Owndite			MAR	UKS	
Introduction to 240/ICA/MD10 2 1 - 2 1 - 3 25	Code				(Hr	s.)		Credits		Cientis	II	TE	PI.	PE	Total
	MDC105	Introduction to HACCP	240/ICA/MD10 5	7	-		7	_		8	25	50		1	75

Semester 2

	Total	75					
KS	PE	1					
MARKS	PI	г					
	TE	50					
	II	25					
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Ь		ı					
T	Credits	1					
L		7					
Ь	(Hrs.)	ŀ					
Т	E	1					
Г		2					
Course ID		240/ICA/MD205					
Course Title		Slow Food & Gastronomic Practices					
Course	Code	CMDC205					

Semester 3

Course	Course Title	Course ID	Γ	Ľ.	Р	L	T	Ь	Cundita			MAR	ARKS	
Code		T Seminar		(Hrs.)	5.)		Credits		Cleans	II	TE	PI	PE	Total
CMDC303	CMDC303 Food Anthropology	240/ICA/MD30 3	7	,	,	2	1	0	es.	25	50	1		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

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	Total	50
IKS	PE	,
MAR	PI	1
	TE	35
	II	15
Credite		2
Ь		1
T	Credits	_
r		П
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T	(Hrs.)	-
L		-
Course ID		240/ICA/MI104
Course Title		Personality Development- I
Course	Code	CMIC104



Semester 2

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Course	Course Title	Course	Г	T	Ъ	L	T	Ь	Cradite			MARK	IKS		
Code	Anise Tine	Course Tr		(Hrs.)	s.)		Credits		Cicuits	II	TE	PI	PE	Total	_
CMIC204	Personality Development- II	240/ICA/MI204	1	1	ı	1	1		2	15	35		ı	50	

Semester 3

	PE Total	0 100
MARKS	PI F	30 70
	TE	
	II	
;	Credits	4
Ъ		4
T	Credits	ı
Г	7	ı
Ь	s.)	∞
T	(Hrs.)	
Г		
	Course ID	240/ICA/VO302
i	Course Title	Work-based Learning Report
Course	Code	CVOC302

Semester 4

	Total	100		
KS	PE	35		
MARKS	PI	15		
	TE	35		
	II	15		
Credite		4		
Ь		. 4		
T	Credits			
T		2		
Ч	s.)	4		
T	(Hrs.)	ı		
L		7		
Course ID	ar ac max	240/ICA/MI404		
Course Title	20112	Basics of Accounts and Financial Statements for Entrepreneurs		
Course	Code	CMIC404		

Semester 5

	_	
	Total	100
IKS	PE	35
MARKS	PI	15
	TE	35
	TI	15
Credite		.4
A		2
T	Credits	
Г		2
Ь	.s.)	4
Т	(Hrs.)	,
L		2
Course ID	361100	240/ICA/MI504
Course Title	anii asinoo	Introduction to Wines
Course	Code	CMIC504

Semester 6

	Total	100
IKS	PE	70
MARK	PI	30
	TE	-
	II	-
Credite		4
ŀ		4
Т	Credits	-
Г		•
Ь	(:)	∞
T	(Hrs.)	-
r		
Course ID	ar selling	240/ICA/VO6
Course Title	Anii Agino	Specialised Work 240/ICA/VO6
Course	Code	CVOC602/

	100
	70
24	30
	ı
	ı
	4
	4
	В
-	∞
	1
02/01	240/ICA/VO6 02/01
based learning report	Advanced Self- development report
01	CVOC602/ 02

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 soultraining/field work.) Semester 1

	Total	75
IKS	PE	20
MARK	PI	S.
	TE	35
	II	15
Cradite	Cicuits	6
Ь		1
P L T	Credits	
		2
	S:)	2
Т	(Hrs.)	
Г		2
Course ID		240/ICA/SE107
Course Title		Introduction to HACCP
Course	Code	CSEC107

Semester 2

Semester 5

Course	Course Title	Course ID	L	Ţ	Р	Г	T	Ь	Cycodites			MARKS	UKS	
Code				(Hrs.)	8.)		Credits		CIENTIS	II	TE	PI	PE	Total
CSEC505	Supervised Work Internship Report	240/ICA/SE505	3	•	2	3	4	-	4	25	50	w	20	100

Semester 6

Course	Course Title	Course ID	ı	Т	Ы	T	T	Ъ	Cradite			MAF	MARKS	
Code				(Hrs.)	S.)		Credits			II	TE	PI	PE	Total
CSEC605	Performance Appraisal	240/ICA/SE605		ι	9		•	ю	ĸ	ı	ı	25	50	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

languages)
foreign
and
Regional

Semester 1

	Total	20			Total	50
MARKS	PE			IKS	PE	
[WA]	PI	1		MARKS	PI	1
	TE	35			TE	35
	TI	15			TI	15
;	Credits	2		į	Credits	2
P				Ь		ı
T	Credits	ı	Semester 2	LT	Credits	•
Г		2	Sen	Г		2
Ъ	(Hrs.)	•		Ь	(Hrs.)	
LT	D			LT	Œ	ı
T		7		T		7
	Course ID	240/ICA/AE106			Course ID	240/ICA/AE206
	Course Title	English Language & CAEC106 Communication Level-I		i	Course Title	English Language & CAEC206 Communication Level-II
Course	Code	CAEC106		Course	Code	CAEC206

ſ				
		Total	50	
	KS	PE	I,	
	MARKS	PI		
		TE	35	
		TI	15	
		Credits	2	
Semester 3	Ъ			
	T	Credits	1	
	Г		2	
	Ь	(Hrs.)	1	
	T	(F	1	
	T		5	
	1	Course ID	240/ICA/AE304	
		Course Title	Professional Culinary 240/ICA/AE304 2 Language	
	Course		CAEC304	

Ì	-	-	1		
		Total	50		
	KS	PE			
	MARKS	PI			
		TE	35		
		TI	15		
	Cradite	Cients	2		
	Ь		ı		
Semester 4	T Credits		ı		
Sen	L		2		
	Ч	(Hrs.)			
	LT	Œ			
	T		2		
	Courses		240/ICA/SE405		
	Common Title	Course Title	CAEC405 Professional Email 240/ICA/SE405 Writing		
	Course	Code	CAEC405 Prc		

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)

Total 20 PE 1 MARKS PI TE 35 5 I 15 Credits N д Credits Semester 1 J N (Hrs.) T & P ï L 7 240/ICA/VA108 Course ID Human Values and Ethics Course Title CVAC108 Course "

		Г	1
		Total	20
	IKS	PE	
	MARKS	PI	1
		TE	35
		II	15
Semester 2	Cradite	CICALLES	2
	Ь		
	T	Credits	1
130	L		2
	Ь		1
		(Hrs.)	
	П		7
	Course ID		240/ICA/VA208
	Course Title		Environmental Studies
	Course	Code	CVAC208

	_		
		Total	50
	KS	PE	35
	MARKS	PI	15
		TE	•
		II	ı
	Cradite	Cicaira	2
	Ъ		2
Scillester +	Т	Credits	
C	Г		7
	Ь	(Hrs.)	
	I	€	
	T		77
	Course ID		240/ICA/VA406
	Course Title		Point of Sale Analytics
	Course	Code	CVAC406

Nature of Work	Course Credits	Contact hours per week.	Contact hours per semester (15 weeks)
Lecture	01	01	15
Tutorial per paper	01	01	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

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

Courses	Total Credits	Ţ	T	Ъ		M	ARKS	
		(Credits)	(Credits)	(Credits)	II	TE	PI	PE
only Theory	4	3 (3 hrs)			30	70		1



	3	2 (2 hrs)	_	•	25	- 50		
	2	-	T	t	15	35		1
Theory and Practicum	4	3 (3 hrs)		1 (2 hrs)	25	20	S	70
	4 (Where pract. is dominant)	2 (2 hrs)		2 (4 hrs)	15	35	15	35
	3	2 (2 hrs)		1 (2 hrs)	15	35	5	20
	2	_	1	1 (2 hrs)	S	20	5	70
When Practicum is separate course	2			2 (4 hrs)		ı	15	35
	3	ı	1	3 (6 hrs)			25	20
	4		ı	4 (8 hrs)		1	30	70
AEC/VAC	2	2 (2 hrs)			15	35		1
SEC	3	2 (2 hrs)		1 (2 hrs)	15	35	S	20
	2	1		1 (2 hrs)	2	70	S	20
DSEC	4	3 (3 hrs)		1 (2 hrs)	25	20	2	70
Minor/VOC	4	2 (2 hrs)		2 (4 hrs)	15	35	15	35
Internship	4	:	1	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

Nature of Work	Course Credits	Contact hours per week	Contact hours per Contact hours per semester week (15 weeks)
ŧ	į		ì
Lecture	01	01	15
Tutorial per paper	01	01	15
Practical, Seminar, Internship, field practice/project, or community engagement, etc.	01	02	30

Note: Tutorial batch size (UG programme: 20-25, PG Programme: 12-15)

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

Courses	Total Credits	1	H	Ъ		Σ	MARKS	
		(Credits)	(Credits)	(Credits)	II	TE	PI	PE
Only Theory	4	3 (3 hrs)	p=4	1	30	70		-
	m	2 (2 hrs)		-	25	20		
	2	_	1		15	35		
Theory and Practicum	4	3 (3 hrs)	,	1 (2 hrs)	25	20	5	70

5,	4 (Where practical is dominant)	2 (2 hrs)	1	2 (4 hrs)	15	35	15	35
	3	2 (2 hrs)			15	35	5	20
	2	1		1 (2 hrs)	S	20	5	20
When Practicum is separate course	2	-	•	2 (4 hrs)	•		15	35
	3	-		3 (6 hrs)	1		25	50
	4		1	4 (8 hrs)			30	70
AEC/VAC	2	2 (2 hrs)			15	35		1
SEC	3	2 (2 hrs)		1 (2 hrs)	15	35	5	20
	2	1		1 (2 hrs)	S	20	S	20
DSEC	4	3 (3 hrs)		1 (2 hrs)	25	50	2	20
Minor/VOC	4	2 (2 hrs)		2 (4 hrs)	15	35	15	35
Internship	4	:	1	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	Т	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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
1						

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

	ix 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

СО	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

M

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	Hours

Type of Course: - Vocational Courses

Core Course (CC)	Minor Course (MIC) including	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
	Vocational Courses (VOC)		-			
	1					

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

	rubit 11 00 10 Matria 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

	Tubic 21 CO 1 DO Matrix for the Course						
со	PSO1	PSO2	PSO3	PSO4			
CO1	3	3.	3	3			
CO2	3	3	3	3			
CO3	3	3	3	3			
CO4	3	3	3	3			
Averag e	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)	Multidiscip linary Course (MDC)	Ability Enhancem ent Course (AEC)	Skill Enhancem ent 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, reevaluation 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	25 Marks (Report or Presentation or Viva or Final Practical)
Internal	
Practical	50 Marks (Practical external will be assessed based on the feedback given by industry
External	mentors to the student via a personal interview from a panel of members from
	interdepartmental schools.)
Final	75 Marks
Assessment	

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

Table 21 CO 150 Paterix for the Course						
СО	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	Ī	1	0	3	25	50	0	0	Hours

Type of Course: - Multidisciplinary Course (MDC)

Core (CC)	Course	Minor Course (MIC) including Vocational Courses (VOC)	Multidiscipli nary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
			1				

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)

25 marks
50 marks
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	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*10=40 marks	
Total Marl	CS.	50 marks	

Mapping Matrix of Course:

Table 1: CO-PO Matrix for the Course

	COURSE OUTCOMES	PO1	PO2	PO3	PO4
٠,	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

со	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	Т	P	Credits	TI	TE	PI	PE	Time Allowed
0	0	4	2	0	.0	50	0	Hours

Type of Course: - Ability Enhancement Course

Discipli ne Specific Course (DSC)	Minor Course (MIC including Vocation al Courses (VOC)	Multidisciplina ry Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Additio n Course s (VAC)	Internsh ip	Research Project / Dissertation
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- 1				

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

Au

COURSE OUTCOMES	PO1	PO2	PO3	PO4
CO1	3	3	3	3
	-	Ţ	, and the second	_
CO2	3	3	3	3
CO3	3	3	3	3
CO4	3	3	3	3
Average	3	3	3	3
Table 2: CO-PSO Ma	trix for the Course			
СО	PSO1	PSO2	PSO3	PSO4
CO1	3	3	3	3
CO2	3	3	3	3
			·	
CO3	3	3	3	3
CO3	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)	Multidiscip linary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internship
1						

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

an.

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	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 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	13	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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt 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.

In

CO4. Develop culinary creativity and artistic presentation skills.

Detailed Syllabus:

Ilnit-I

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

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

Unit-II

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

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

Unit-III

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

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

Unit-IV

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

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

TEXT BOOK

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

OTHER RECOMMENDED TEXTS

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

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

Final Assessment (FA)

Theory Internal (TI)	1.5
Theory External (TE)	15 marks
Practical Internal (PI)	35 marks
	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	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 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

Table 2. CO-1 50	Matrix for the Course	<u> </u>			
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)	Multidiscipl inary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt 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.

IInit-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:

Qu

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 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)	Multidiscipli nary 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.

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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	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 Ma	ırks	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

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

				3				
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

Type of Course Troubly Editation 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			
			V						

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.

An

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	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 Mark	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)	Multidiscip linary Course (MDC)	Ability Enhanceme nt Course (AEC)	Skill Enhanceme nt Courses (SEC)	Value Addition Courses (VAC)	Internshi p
					V	

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

СО	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

