

**MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB****Syllabus of B.Sc. in Culinary Science**  
(Effective from 2018-2019 Academic Session)**COURSE STRUCTURE****1<sup>ST</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER I</b>					
1	<b>BSCA-101</b>	Introduction to Hospitality Industry(Th.)	100	32	3
2	<b>BSCA-102</b>	Basics of Food Production(Th.)	100	32	3
3	<b>BSCA-103</b>	Basics of Food & Beverage Service (Th.)	100	32	3
4	<b>BSCA-104</b>	Introduction to Front office and Accommodation (Th.)	100	30	3
5	<b>BSCA-105</b>	Communication Skills- (Th.)	100	32	2
6	<b>BSCA-191</b>	Culinary Skills I (Pr.)	100	44	2
7	<b>BSCA-192</b>	Baking Skills I(Pr.)	100	48	2
8	<b>BSCA-193</b>	Restaurant Service (Pr.)	100	34	2
<b>TOTAL</b>			<b>800</b>		<b>20</b>
<b>SEMESTER II</b>					
1	<b>BSCA-201</b>	Indian Cuisine (Th.)	100	32	3
2	<b>BSCA-202</b>	Regional & Staple Food(Th.)	100	32	2
3	<b>BSCA-203</b>	Food & Beverage Studies (Th.)	100		3
4	<b>BSCA-204</b>	Nutrition & Food Science (Th.)	100	32	4
5	<b>BSCA-291</b>	International Culinary Art (Pr.)	100	40	2
6	<b>BSCA-292</b>	Indian Culinary Art (Pr.)	100	40	2
7	<b>BSCA-293</b>	Baking Skills II(Pr.)	100	36	2
8	<b>BSCA-294</b>	Fundamentals of Information Technology (Pr.)	100	36	2
<b>Total</b>			<b>800</b>		<b>20</b>

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**2<sup>ND</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER III</b>					
1	<b>BSCA-301</b>	Eastern Indian Cuisine and Culture (Th.)	100	30	3
2	<b>BSCA-302</b>	Beverage Studies (Th.)	100	34	3
3	<b>BSCA-303</b>	Food Cost Controls (Th.)	100	34	3
4	<b>BSCA-304</b>	Larder & Charcuterie (Th.)	100	34	3
5	<b>BSCA-305</b>	Gastronomy (Th.)	100	34	2
6	<b>BSCA-391</b>	Regional Indian Cuisine (Quantity) (Pr.)	100	36	2
7	<b>BSCA-392</b>	Intermediate Bakery & Confectionary (Pr.)	100	40	2
8	<b>BSCA-393</b>	Larder & Short Order Cookery (Pr.)	100	28	2
<b>Total</b>			800		<b>20</b>
<b>SEMESTER IV</b>					
1	BSCA 481	Industrial Training (16 weeks)	400		14
2	BSCA 482	Training Report & Log Book	200		3
3	BSCA 483	Viva Voce	200		3
<b>Total</b>			800		<b>20</b>

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**3<sup>RD</sup> YEAR**

<b>SL No</b>	<b>CODE</b>	<b>Paper</b>	<b>Marks</b>	<b>Total Contact Hours</b>	<b>Credits</b>
<b>SEMESTER V</b>					
1	BSCA 501	Advanced Food Production (Th.)	100	30	3
2	BSCA 502	Food Legislation (Th.)	100	32	3
3	BSCA 503	Indian Culture & Traditions (Th.)	100	24	3
4	BSCA 504	PAN Asian Cuisine (Th.)	100	40	3
5	BSCA 591	Techniques of Pan Asian Cuisine (Pr.)	100	40	2
6	BSCA 592	Contemporary European Cuisine (Pr.)	100	36	2
7	BSCA 593	Advanced Techniques of Baking & Pasty (Pr.)	100	30	2
8	BSCA 581	Personality Development (Pr.)	100	30	2
		<b>Total</b>	800		<b>20</b>
<b>SEMESTER VI</b>					
1	BSCA 601	Kitchen Facilities Planning (Th.)	100	30	2
2	BSCA 602	Environmental Consciousness (Th.)	100	30	2
3	BSCA 603	Entrepreneurship & Restaurant Start up (Th.)	100	30	2
4	BSCA 604	Food safety Management (Th.)	100	30	2
5	BSCA 605	Culinary Elective*	100		4
		<b>605A.</b> Food Photography & Presentation			
		<b>605 B.</b> Institutional, Hospital & Industrial Catering			
		<b>605C.</b> Confectionary, Chocolaterie & Sugar Craft			
6	BSCA 691	Art of Garde-Manger (Pr.)	100		2
7	BSCA 692	Food & Beverage – Alcoholic & Non Alcoholic(Pr.)	100		2
8	BSCA 681	Project Report	100		4
		<b>Total</b>	800		<b>20</b>

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DETAILED SYLLABUS

SEMESTER I

Paper: INTRODUCTION TO HOSPITALITY INDUSTRY

Code : BSCA 101

Credits : 3

Topic	Hours
<b>Introduction to the Hospitality Industry:</b> The Nature of the Hospitality Industry ; Characteristics of the Hospitality Industry ; Relationship between the Hospitality Industry and Tourism ; Career Prospect of the Hospitality Industry	06
<b>Introduction to the Accommodation Sector:</b> Classification of Accommodation Establishment; Hotels and Their Classifications; Types of Accommodation; Common Types of Hotels ; Special Hotels Worldwide; Hotel Rating Systems Types of Hotel Guests; Types of Guest Requests	06
<b>Introduction to the Hotel Operations:</b> Hotel Departments ; Organogram; Rooms Division; Front Office Department ; Housekeeping Department; Food and Beverage Department; Non Operational Departments; Coordination between Departments	06
<b>Food and Beverage Principles:</b> Basic Knowledge of Menus; Basic Knowledge of Food and Beverage Services ; Restaurant Design and Layout ; Kitchen Layout for Different Food and Beverage Services	06
<b>Front Office and Housekeeping Operations:</b> Front office operations - Organization chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel; Types of guest rooms and suites, executive floors or club floor concept Types of room rates, basis for charging room rates Meal plans - Types, needs and use of such plans Types of guests - FIT, Business travelers, GIT, Special Interest Tours, domestic, foreign; Meaning and definition- Importance of Housekeeping; • Responsibility of the Housekeeping department; Organizational framework of the Department(large/Medium/Small Hotel); • Role of Key Personnel in Housekeeping	08

Reference:

1. Food & Beverage Service: Dennis Lillicrap • John Cousins
2. Professional Management of Hotel Operations: Thomas J.A. Jones

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**Paper: Basics OF FOOD PRODUCTION**

**Code: BSCA 102**

**Credits: 3**

<b>Topic</b>	<b>Hours</b>
<b>Origin of modern cookery;</b> Continental cuisine: Indian cuisine; Various sections of kitchen: Levels of skills: Attitude and behaviour in the kitchen: Uniform and protective clothing; Classification of equipments; Care and maintenance.	<b>06</b>
<b>Hierarchy &amp; Functioning:</b> Classical brigade; Role of executive chef; Duties and responsibilities of various chefs; Modern staffing; Coordination between various sections of kitchen; Coordination between Food Production and other departments.	<b>06</b>
<b>Introduction to Cookery:</b> Aims and objectives of cooking food; Various textures; Techniques used in pre-preparation; Techniques used in preparation. Methods of heat transfer; Classification; Moist heat methods; Dry heat methods; Medium of fat. Personal Hygiene; Environmental Hygiene; Food storage and causes of contamination; Food borne illnesses; Food poisoning; Garbage disposal.	<b>06</b>
Classification of vegetables; Types of stock; Components of sauces; Mother sauces or basic sauces; Soups-Classification with examples; Structure of egg; Selection of an egg; Uses of eggs; Commodities Types & Uses: Fats and Oils, Sugar, Salt, Raising Agents, Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products	<b>08</b>
Method of making breads; The Function of Eggs in the Baking Process ; Basic Custards: Crème Anglaise / Pastry Cream; Creaming and Muffin Method; Quick Breads - Biscuit Method / Fats and Oils; Cake and Icing Assembly; Leavening Agents; Chocolate Handling Chocolate Tempering - Seeding Method Ganache The Function of Chocolate in The Baking Process	<b>06</b>

**Reference Books:**

Theory of Catering, Mrs. K.Arora, Frank Brothers

Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

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**Paper: BASICS OF FOOD & BEVERAGE SERVICE**

**Code: BSCA 103**

**Credits: 3**

Topic	Hours
<b>Departmental Organisation &amp; Staffing:</b> Organisation of Department of a Hotel ; Typical hierarchy of a dining room brigade & French); Attributes & Competencies of F & B Personnel ; D responsibilities of F & B Staff	06
<b>FOOD AND BEVERAGE SERVICE EQUIPMENT :</b> Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs); Special equipment and Miscellaneous equipment and wares with their uses; Care & maintenance of equipment; Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk) ; Linen ; Mis-en-place, Mis-en-Scene	06
<b>DINING SERVICES METHODS,TECHNIQUES &amp; STYLES:</b> <b>Table service:</b> Silver service/ English service; American/ Plated; Family; Russian; Butler; Gueridon <b>Bar Counter ; Assisted Service:</b> Carvery; Buffets <b>Self Service :</b> Cafeteria : - Straight Line; Free-flow; Echelon; Supermarket <b>Single point service:</b> Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar <b>Specialized (in-situ) :</b> Tray; Trolley; Home delivery; Lounge; In Room ; Drive in	08
<b>Dining Room Operations :</b> Typical Restaurant / Coffee Shop Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach	08
Non Alcoholic Beverages: Classification, Types and service	04

**REFERENCE BOOKS:-**

1. Food & Beverage Service – R. Singaravelavan - Oxford University Press
2. Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower
3. Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson
4. Food & Beverage Service - Vijay Dhawan
5. The Steward - Peter Dias
6. The Waiter - John Fuller & A.J. Currie – Shroff Publishers

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**Paper: INTRODUCTION TO FRONT OFFICE AND ACCOMMODATION**

**Code: BSCA 104**

**Credits: 3**

<b>Topic</b>	<b>Hours</b>
THE HOTEL GUEST ROOM :• Layout of guest room (Types) Layout of corridor and floor pantry • Types of guest rooms Furniture/Fixtures/Fittings/Soft Furnishings/Accessories/Guest Supplies/Amenities in a guest room (to be dealt in brief only)	<b>06</b>
HOUSEKEEPING PROCEDURES :Briefing, Debriefing, Gate pass Indenting from stores- Inventory of Housekeeping Items; House keeping control desk, Importance, Role, Co-ordination, check list, key control Handling Lost and Found Forms, Formats and registers used in the Control Desk; Paging systems and methods Handling of Guest queries, problem, request General operations of control desk Role of control desk during Emergency	<b>06</b>
Front office Organisation Front office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel	<b>06</b>
Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit	<b>06</b>
SAFETY AWARENESS AND FIRST AID • Concept and Importance • Safety: Accidents, Fires (Cause, Procedure, Accident report form) • Security: Security of guest/Staff/Public areas/Rooms/Back office areas • First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration)	<b>06</b>

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**Paper: COMMUNICATION SKILLS**

**Code: BSCA 105**

**Credits: 2**

<b>Topic</b>	<b>Hours</b>
The Sentence – Kinds of Sentences – Subject & Predicate: The Phrase & The Clause; Parts of Speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection; Noun – Kinds of Noun (Common, Proper, Collective, Abstract); The Noun : Gender (Masculine, Feminine, Common, Neuter); The Adjective – Kinds of Adjective, Comparison of Adjectives (Positive, Comparative, & Superlative Degrees. The Correct use of some Adjectives ; Articles - Use of Definite & Indefinite Articles; Personal Pronouns – Forms of the Personal Pronouns;	<b>16</b>
The Verb; Transitive & Intransitive Verbs; Person & Number; Active & Passive Voice; Direct & Indirect Speech; Tense (Past, Present & Future) ; Kinds of Adverbs; The Preposition; Kinds of Prepositions ; The Conjunction; Use of Appropriate Conjunctions; Classes of Conjunctions; The Interjection; Meaning & Some Examples ; Punctuation; Commonly confused words / Common Errors / Antonyms / Synonyms ;	<b>16</b>

**Reference:**

Business Communication – Meenakshi Raman & Prakash Singh  
Business Correspondence & Report Writing – R. K. Sharma & Krishna Mohan  
Business Communication – Chaturvedi  
High School English – Wren & Martin  
E. J. Neather – Mastering of French I & II – Macmillan – 1982



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**Paper: CULINARY SKILLS I**

**Code: BSCA 191**

**Credits: 2**

<b>Topic</b>	<b>Hours</b>
i) Equipments – Identification, Description, Uses & handling ii) Hygiene – Kitchen etiquettes, Practices & knife handling iii) Safety and security in kitchen	<b>03</b>
Vegetables – classification ii) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix ;	<b>03</b>
Basic Cooking methods and pre-preparations ii) Blanching of Tomatoes and Capsicum iii) Preparation of concasse iv) Boiling (potatoes, Beans, Cauliflower, etc) v) Frying – (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. vi) Braising – Onions, Leeks, Cabbage vii) Starch cooking (Rice, Pasta, Potatoes)	<b>04</b>
Stocks – Types of stocks (White and Brown stock) ii) Fish stock iii) Emergency stock iv) Fungi stock	<b>03</b>
Sauces – Basic mother sauces Béchamel• Espagnole• Veloute• Hollandaise• Mayonnaise• Tomato•	<b>03</b>
Egg cookery – Preparation of variety of egg dishes Boiled ( Soft•& Hard) Fried ( Sunny side up, Single fried, Bull’s Eye, Double• fried) Poaches• Scrambled• Omelette (Plain, Stuffed, Spanish)• En cocotte (eggs Benedict)•	<b>04</b>
<b>Simple Salads &amp; Soups:</b> Cole slaw,• Potato salad; Beet root salad, Green salad,• Fruit salad,• Consommé• <b>Simple Egg preparations:</b> Scotch egg,• Assorted omelletes,• Oeuf Florentine• Oeuf Benedict• Oeuf Farci• Oeuf Portugese• Oeuf Deur Mayonnaise• <b>Simple potato preparations</b> Baked potatoes• Mashed potatoes• French fries• Roasted potatoes• Boiled potatoes• Lyonnaise potatoes• Allumettes• <b>Vegetable preparations</b> Boiled vegetables• Glazed vegetables• Fried vegetables• Stewed vegetables•	<b>24</b>

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**Paper: BAKING SKILLS I**

**Code: BSCA 192**

**Credits: 2**

<b>Topic</b>	<b>Hours</b>
Equipments Identification• Uses and handling• Ingredients – Qualitative and quantitative measures	<b>04</b>
BREAD MAKING Demonstration•& Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown)• Bread Rolls (Various shapes)• French Bread• Brioche•	<b>08</b>
SIMPLE CAKES Demonstration•& Preparation of Simple and enriched Cakes, recipes Sponge, Genoise, Fatless, Swiss roll• Fruit Cake• Rich Cakes• Dundee• Madeira•	<b>08</b>
SIMPLE COOKIES Demonstration and Preparation of simple cookies like• Nan Khatai• Golden Goodies• Melting moments• Swiss tart• Tri colour biscuits• Chocolate chip• Cookies• Chocolate Cream Fingers• Bachelor Buttons•	<b>14</b>
HOT / COLD DESSERTS Caramel Custard,• Bread and Butter Pudding• Queen of Pudding• Soufflé – Lemon / Pineapple• Mousse (Chocolate Coffee)• Bavaroise• Diplomat Pudding• Apricot Pudding• Steamed Pudding – Albert Pudding, Cabinet Pudding.•	<b>14</b>

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**PAPER: RESTURANT SERVICE**

**CODE: BSCA 193**

**CREDIT-2**

<b>Topic</b>	<b>Hours</b>
Visit to various catering outlets; After visiting the above mentioned outlets the student is required to submit a report.	<b>14</b>
Familiarization with Food & Beverage Service Equipment & their Usage	
Standard phrases used in food & beverage service outlets (Role play)	
Napkin Folds	
HOT / COLD DESSERTS Caramel Custard,• Bread and Butter Pudding• Queen of Pudding• Soufflé – Lemon / Pineapple• Mousse (Chocolate Coffee)• Bavaroise• Diplomat Pudding• Apricot Pudding• Steamed Pudding – Albert Pudding, Cabinet Pudding.•	<b>10</b>
Stocking of Side Stations ; Wiping of glassware and wiping of crockery	<b>10</b>
Dining Room Practices & Operating Procedures	
Accepting & Confirming a Telephonic Reservation of a Guest	

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- Syllabus for other semesters will be provided shortly