

UNIVERSITY OF MUMBAI

No. UG/09 of 2014

CIRCULAR:-

The Principals of the affiliated Colleges in Arts and the Heads of recognized Institutions concerned are hereby informed that the recommendation made by the Faculty of Arts at its meeting held on 26th February, 2014 has been accepted by the Academic Council at its meeting held 4th March, 2014 **vide** item No. 4.34 and subsequently approved by the Management Council at its meeting held on 4th April, 2014 **vide** item No.8 and that in accordance therewith, in exercise of the powers conferred upon the Management Council under Section 54 (1) and 55 (1) of the Maharashtra Universities Act, 1994 and the Ordinances 6106 and 6107 and Regulations 8743 and 8744 and the syllabus as per the Credit Based Semester and Grading System for the Three Years integrated B.A Culinary Arts degree programme is introduced, which is available on the University's web site (www.mu.ac.in) and that the same has been brought into force with effect from the academic year 2014-15.

MUMBAI – 400 032

1st July, 2014

Sd/-

Director, B.C.U.D.

To,

The Principals of the affiliated Colleges in Arts and the Heads of Recognized Institutions concerned.

A.C/4.34/04/03/2014

M.C/8/04.04.2014

No. UG/09-A of 2014

MUMBAI-400 032

1st July, 2014

Copy forwarded with Compliments for information to:-

- 1) The Dean, faculty of Arts,
- 2) The Professor-cum-Director, Institute of Distance & Open Learning (IDOL)
- 3) The Director, Board of College and University Development,
- 4) The Co-Ordinator, University Computerization Centre,
- 5) The Controller of Examinations.

Sd/-

Director, B.C.U.D.

AC 4/3/2014

Item 4.34

University of Mumbai



SYLLABUS

Program - B.A.

Course - Culinary Arts

(As per Credit Based Semester and Grading System with
effect from the academic year 2014–2015)

UNIVERSITY OF MUMBAI

Regulations relating to BACHELOR OF ARTS (Culinary Arts)

PROGRAM TITLE: THE DEGREE SHALL BE TITLED AS BACHELOR OF ARTS (CULINARY ARTS) B.A. (Culinary Arts))

Objectives:

- a) To provide adequate knowledge, skills & exposure in the field of Culinary Arts that commensurate with the requirements of the Industry.
- b) To prepare students to exploit newly created opportunities in the Culinary Profession both, at the domestic & international level
- c) To create an additional avenue of self-employment.
- d) To promote Indian cuisine globally to international students.
- e) To gain leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader / supervisor.

Eligibility:

- a) A candidate for being eligible for admission to the Bachelor of Arts (Culinary Arts) shall have passed standard XII / 10 + 2 examination (any stream) from any recognized education board or its equivalent from India or abroad.
- b) Candidates who has passed Std X and successfully completed a diploma in any stream of minimum two years duration from any recognized education board/university from India or abroad
- c) The selection criteria for admission will be on the basis of written examination and personal interview conducted by respective institutions / colleges
- d) Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai.

Duration:

- a) The program shall be a 3 year full time program comprising of 6 semesters.
- b) Number of Students: A batch shall consist of not more than 60 students.

Scheme of Examination:

- a) The examinations shall be conducted at the end of each semester.
- b) Each theory paper & practical examination shall carry 100 marks. The final examination shall be held at the end of each semester.
- c) Each theory and practical course shall comprise of 25 marks of internal assessment and a 75 mark semester end examination.
- d) The semester end practical examination shall comprise a 100 mark semester end examination as per the norms of the University
- e) The respective colleges are required to conduct the evaluation (theory & practical) during the first 4 semesters on behalf of the University of Mumbai. The college / institution shall conduct the 25% component internal evaluation of the theory and practical in the Vth and VIth semesters. The internal evaluation marks of students of the third year shall be sent to the University of Mumbai by the respective college / institution before the commencement of the final examination.

Performance Grading :

The performance grading of a student shall be on the 7 point ranking system as under:

Grades	Marks	Grade Points	Grades	Marks	Grade Points
O	70 and above	7	D	45 to 45.99	3
A	60 to 69.99	6	E	40 to 44.99	2
B	55 to 59.99	5	F (Fail)	39.99 and below	1
C	50 to 54.99	4			

The performance grading shall be based on the aggregate performance of Semester Internal Assessment and Semester End Examination.

Library:

The Institute shall upgrade the existing library in a phased manner by allocating at least Rupees One Lakh per annum.

Fees :

Rupees Seventy Thousand per semester

Pedagogy :

A combination of participatory approaches such as lecture discussion, assignments, reports, presentations, experimental culinary practical etc. To get a feel of the culinary world, Industrial Visits are to be organized covering the diverse range of food facilities. Practicing experts from the industry should supplement the formal classroom sessions with guest lectures. Frequent seminars, workshops and panel discussions should be held to enhance the training program and update students with the latest industry practices. Academic faculty should update their own skill and knowledge by undergoing familiarization program each year.

Equipment List

Basic Training Kitchen

Total area required: Desirable 1000 sq.ft.

No. of students per lab: 30

No. of faculty per lab: 2

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table with sink on left hand side and 2 drawers on right hand side with one under shelf at 15cm ground clearance.	30
2	2 burner cooking range (24' x 18' x 34' + 6') (BS)	30
3	Sink with DB	30
4	Frying pan with lid (regular),	30
6	Mixing bowl (1.4 litre) 16cm	30
5.	Deep Colander	30
6.	High sauce pan with lid deep with helper handle (16cm x 11cm)	30
7	Saute pan with lid deep with helper handle (20cm) 1.6ltr	30
8.	Low sauce pan with lid deep with helper handle (3 ltr.)	30
9.	Frying pan 24cm with Lid	30

10	Grater	30
11	Rolling Pins	30
12	Colour Coded Chopping Board (Red, Green, Blue, White)	120
13	Griddle with Handle	30
14	Thali 16" Dia	30
15	Strainer SS	30
16	Perforated Round Spoon (Frying Spoon)	30
17	Flat Spoon	30
18	Round Spoon	30
19	Perforated Wooden Spoon	30
20	Tongs (Pakkad)	30
21	Chapati Tongs (Chimta)	30

Common Equipments

Sr. No.	Description of Equipment	Total
1	Chef Demonstration Table	1
2	2 Door Deep Freezer	1
3	2 Door Refrigerator Frost Free	1
4	Electronic Weighing Machine	1
5	Mixer Grinder	1
6	Conical Strainer	1
7	Salamander	1
8	Stock Pot (26 litre)	2
9	Hand Blender	1
10	Lime Squeezer	1
11	Egg Slicer	1
12	SS Cupboard	1
13	MS Baking Tray	10
14	Lighter	2
15	Pot Rack	1
16	Paddle Bins 120ltr (Wet & Dry)	4

Advanced Training Kitchen

Total area required: Desirable 1000 sq.ft.

No. of students per lab: 30 (2 per table)

No. of faculty per lab: 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table With 1 Under Shelf 2 Outer Shelf and Sink Drawer on other side (Bottom Self at 12" Height from Ground.	15
2	4 Burner Cooking Range (Both Side Operating) Size:42"X42X34	15
4	Frying pan with Long Handle (regular), 24cm	30
5	Frying pan with lid (non-stick)	30
6	Mixing bowl (16cm)	30
7	Mixing bowl (20cm)	30
5.	Deep Colander	30
6.	High sauce pan with lid deep with helper handle (16cm x	30

	11cm)	
7	Saute pan with lid deep with helper handle (20cm)	30
8.	Low sauce pan with lid deep with helper handle	30
10	Grater	30
11	Rolling Pins	30
12	Colour Coded Chopping Boards (Red, Green, Blue, White) Size :18”X12”X1”	60
13	Griddle with Handle	30
14	Thali 16” Dia	30
15	Strainer SS	30
16	Perforated Round Spoon (Frying Spoon)	30
17	Flat Spoon	30
18	Round Spoon	30
19	Perforated Wooden Spoon	30
20	Tongs (Pakkad)	30
21	Chapati Tongs (Chimta)	30
22	Double Boiler	30

Common Equipments

Sr. No.	Description of Equipment	Total
1	Chef Demonstration Table	1
2	2 Door Deep Freezer	1
3	2 Door Refrigerator Frost Free	1
4	Electronic Weighing Machine	1
5	Mixer Grinder	1
6	Conical Strainer	1
7	Salamander	1
8	Stock Pot (26 litre)	2
9	Hand Blender	1
10	Lime Squeezer	1
11	Egg Slicer	1
12	SS Cupboard	1
13	MS Baking Tray	10
14	Lighter	2
15	Steak Hammer	1
16	Potato Masher SS	1
17	Scissor	3
18	Brush for Basting	2
19	Mortar and Pastle	3
20	Double Deck Oven With Proving Chambers	1
21	Deep Fat Fryer 2 Compartment	1
22	Pasta Machine	1
23	Combi Oven	1
24	Hot Plate with Griddle	1
25	Pot Rack	2
26	Stock Pot 26ltr.	1
27	Soup Laddle	3
28	Chinese Chopper	1
29	Paddle Bins 120ltr (Wet & Dry)	4
30	Egg Cutter	4

Quantity Training Kitchen

Total area required: Desirable: 2000 sq.ft.

No. of students per lab: 30

No. of faculty per lab: 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Kitchen Equipment List

Sr. No.	Description of Equipment	Total
1	Work Table(Chef Table) With Front Closed	1
2	Work Table With 2 Under shelf	5
3	Work Table With Sink (RHS &LHS) with 1 Under Shelf	4
4	Work Table With 2 Under shelf	8
5	3 Burner Cooking Range with pipe under shelf	2
6	3 Burner Chinese Cooking Range	1
7	Tilting Pan	1
8	Idli Steamer	1
9	Roti Puffer	1
10	Rice Steamer	1
11	Tandoor (Coal Fired)	2
12	Electronic Weighing Machine Cap. 300kg	1
13	Potato Peeler Heavy Duty 10kg	1
15	Pulveriser 25kg	1
16	Wet Masala Grinder with Coconut scraper	1
17	Sandwich Griller (Single Electronic)	2
18	Onion/ Potato Trolley	2
19	Platform Trolley	2
20	Pot Rack	4
21	Double Door Deep Freezer	1
22	Double Door Refrigerator	1
23	SS Cupboard	2
24	Electrodux Dishwasher	1
25	Pot Wash Area With Hot and Cold Attachment	
26	2 Deck Oven	1
27	Walk in Cooler Cum Deep Freezer	370 sq.ft
28	Utility Trolley	2
29	High Pressure Jet Spray	1
30	Deep Fat Fry 2 Copt. 10ltr. Each	

Light Equipments		
1	Chinese Wok	2
2	Thai Kadai	2
3	Chopping Board	10
4	Balloon Whisk SS	1
5	Rice Colander (50 litre)	1
6	Stock Pot 50litre With Lid	1
7	Cleaver SS	2
8	SS Masala Container	1
9	Cambro Container	12
10	Wire Skimmer	1
11	Mesh Skimmer	1
12	Punch Bowl	6
13	Medium Height Casserole 70litre	1
14	Deep Height Casserole 15Litre	1
15	Deep Height Casserole 30 Litre	1
16	Mixing Bowl 16cm	20
17	Mixing Bowl 20cm	5
18	Ice Scoop 7.5cm	1
19	Floor Scoop 18cm	1

Butchery

Total area required: Desirable : 100 sq.ft.

No. of faculty per lab : 01

:

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Work Tables	2
2	Work Tables With Sink & Under Self	1
3	Butcher Block Table With 1 Under Self & Knife Pocket	1
4	Bone Saw Machine Table Top	1
5	Work tables with Under Self	1
6	Meat Mincer	1
7	Red Colour Butcher Block	2
8	Butcher's Cleaver	1
9	Meat Knife 10"	1
10	Fillet Knife	1
11	Knife Sharpener	1

Bakery

Total area required: Desirable: 1000 sq.ft.

No. of faculty per lab : 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Sr. No.	Description of Equipment	Total
1	Work Table	15
2	Mixing Bowls 16cm	15
3	Mixing Bowls 20cm	15
4	Double Boiler	15
5	Wire Whisk	15
6	Measuring Spoon	15
7	Egg Beater	15
8	Rolling Pins	15
9	Wooden Spoon	15
10	Measuring Mug	15
11	Plastic Scraper	15
13	Frying Pan Regular	15
14	Frying Pan Long Handle	15
15	Sauce Pan with Lid	15

Common Equipments

Sr. No.	Description of Equipment	Total
1	Combi Oven 11 Tray	1
2	2 Deck Baking Oven with Proving Chamber	1
3	3 Burner Cooking Range with pipe	1
4	Weighing Scale Table Top	1
5	2 Door Refrigerator	1
6	2 Door Deep Freezer	1
7	Proving Chamber	1
8	Planetary Mixer	1
9	Dough kneader	1
10	Cupboard SS	2
11	Deep Sink Triple	1
12	Chef Table	1
13	Pot Rack	2
14	Cooling Rack Trolley.	1
15	Platform Trolley.	1
16	Cream Planetary Mixer	1

Common light Equipment

Sr. No.	Description of Equipment	Total
1	Baking Trays Large	24
2	Baking Tray Small	24
3	Bread Tins	12
4	Cake Tin Round Various Size	12
5	Doughnut Cutter	12
6	PastryNozzle Set	2

7	Muffin Trays Aluminium	15
8	Can Opener	6
9	Chocolate Mould Assaulted	10
10	Blow Torch	2
11	Punch Cutter Set (Heart/Round/Star / Alphabet & Numbers) SS 1 Each Set	1
12	Moulding Tools	1
13	Tart Moulds 3" SS	12
14	Pastry Brush	8
15	Swiss Roll Tray	4
16	Silicon Oven Gloves	4
17	Silicon Mat	6
18	Adjustable Dough cutter (6 Rings)	2
19	Spray Gun	1
20	Mandolin Slicer	2
21	Cookie Cutter	1
22	Croissant Dough Cutter	1
23	Sieve No.8	2
24	Sieve No.14	2
25	Spatula	15
26	Loose Bottom Cake Tins (Round /Square/ Rectangular) 9 Each	18
27	Egg Cutter	5
28	Jelly Mould 5" Aluminium	60
29	Piping Bags with Nozzle	1set
30	Bread Knife	2
31	Pizza Cutter	2
32	Metal Scraper	2

Confectionery & Chocolate Room

Total area required: Desirable: 1000 sq.ft.

No. of faculty per lab: 02

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Dough Sheeter	1
2	Electric Cream Whiper	1
3	Dough Kneader 20Litre	1
4	2 Door Refrigerator	1
5	2 Door Deep Freezer	1
6	3 Burner Cooking Range With Pipe	1
7	Weighing Scale Table Top	1
8	Dehumidifier	1
9	Deep Sink Triple	1
10	Cupboard SS	1
11	Mixer Grinder	1
12	Planetary Mixer	1
13	Tin Opener	1
14	Cake Stand	1
15	Chopping Board	5
16	Lemon Grover	1
17	Lemon Squeezers	1
18	Pallet knife	1
19	Moulding Tools	1 Set
20	Flower Cutter Plastic	1

Sr. No.	Description of Equipment	Total
1	Mixing Bowl 16 cm	15
2	Mixing Bowl 20 cm	15
3	Rolling Pins (fiber)	15
4	Egg Beater	2
5	Plastic Scraper	15

Larder (Cold Kitchen)

Total area required: Desirable : 400 sq.ft.

No. of faculty per lab : 01

All the kitchens should be well lit and should have proper ventilation system with exhaust, fresh air & air conditioning (HVAC system). The kitchen should be HACCP Certification ready.

Common Equipments

Sr. No.	Description of Equipment	Total
1	Work Table With Sink & Under Self	1
2	Dual Deck Rack Open wall Mounted	2
3	Dual Deck Rack With Shutter Wall Mounted	3
4	Work Table With Lockable Shutter	1
5	Work Table With Under Self	4
6	Visicooler	1
7	Salamander Wall Mounted	1
6	Toaster 6 Slice	1
7	Meat Mincer	2
8	Meat Slicer	1
9	Vegetable Cutter (Slicer) Machine	1
10	Robo Coupe	1
11	Electronic Weighing Scale	1

Light Equipments

Sr. No.	Description of Equipment	Total
1	Carving Knife	2
2	Fillet Knife	2
3	Paring Knife	2
4	Meat Knife (8" & 10")	2
5	Cleaver (6")	2
6	12" Serrated Slicer	2
7	10" Professional Sharpener	2
8	Cheese Knife	2
9	Lemon Greater	2
10	Fruit Pulp Extractor	2
11	Kitchen Scissor	2
12	Potato Peeler	2
13	Pastry Brush	1
14	Rolling Pins	3
15	Spatula	3
16	Greater SS	2
17	Terrine Mould	5
18	Food Mirror	3
19	Aspic Cutter	2

Food Stores

Total area required : Desirable : 400 sq.ft.

Sr. No.	Description of Equipment	Total
1	Plastic Storage Container (Cambro & Pearl pet)	60
2	Onion Potato Storage Bin (S.S.)	2
3	Plastic Crates (colour coded Red, Blue, Yellow& Green)	36
4	Electronic Weighing Scale	1
5	Ladder (4 Steps)	1
6	Light Weight Trolley	1
7	Walk in Cooler With Deep freezer	1
8	Trays	12

Furniture

Sr. No.	Description of Equipment	Total
1	Steel Cupboard	1
2	Filling Cabinet 4Drawer	1
3	Store Keeper Table	2
4	Chairs	2
5	Issue Counter with 1 Under Self	1
6	File Rack	1
7	Slotted Angle Rack	6
8	Computer Table	1
9	Printer Table	1
10	Receiving Platform	1
11	Wooden Pallet	1

SEMESTER I – Bachelor of Arts (Culinary Arts)																	
Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 101	Principles of Food Production	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 102	Essential CulinaryArts -Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA103	Essential Culinary Arts -International	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 104	Essential Bakery & Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 105	Fundamentals of Food & Beverage Service	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 106	Restaurant & Food Service Operations	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 107	Food Safety& Hygiene	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 108	Introduction to the Hospitality Industry	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 109	Product Knowledge	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 110	Communication Skills – English & French	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
	Total	18	16	-	270	240	-	270	240	-	510	600	400	12	8	-	20
L one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

SEMESTER II – Bachelor of Arts (Culinary Arts)

Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 201	Principles of Food Production	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 202	Essential Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA203	Essential Culinary Arts - International	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA204	Essential Bakery & Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA205	Food & Beverage Studies	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA206	Food & Beverage Guest Service	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA207	Culinary Math	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 208	Business Communications	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 209	Fundamentals of Information Technology	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 210	Nutrition & Food Science	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
				-													
	Total	15	20	-	225	300	-	225	300	-	525	500	500	10	10	-	20
L one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

SEMESTER III – Bachelor of Arts (Culinary Arts)																	
Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 301	Indian and International Ethnic Cuisines	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 302	Indian Ethnic Culinary Arts (Quantity)	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 303	Intermediate Culinary Arts - International	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 304	Intermediate Bakery & Confectionery	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 305	Beverage Studies	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 306	Food Cost Controls	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 307	Principals of Management	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 308	Applied Information Technology	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 309	Gastronomy	3	-	-	45		-	45	-	-	45	100	-	2	-	-	2
USCA 310	The Practice of Business Communication	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
	Total	15	20	-	225	300	-	225	300	-	525	500	500	10	10	-	20
L one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

SEMESTER IV – Bachelor of Arts (Culinary Arts)																	
Class Room Instruction Face to Face											Total	Total Marks		Credits			

Course Code	Subject	Per week			Per semester			Per semester hours									
		L	P	T	L	P	T	L	P	T		TH	PR	L	P	T	Total
USCA 401	Regional Indian Cuisine and Larder	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 402	Intermediate Culinary Arts-Indian		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 403	Larder and Short Order Cookery		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 404	Intermediate Bakery & Confectionery		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 405	Menu Development and Function Catering	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 406	Function Catering Operations		4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 407	Hospitality Financial Accounting	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 408	Human Assets Management	3			45		-	45	-	-	45	100	-	2	-	-	2
USCA 409	Hospitality Information System	-	4		-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 410	Food Logistics and Food Cost Control	3			45		-	45	-	-	45	100	-	2	-	-	2
		15	20		225	300		225	300		525	500	500	10	10		20
one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

SEMESTER V – Bachelor of Arts (Culinary Arts)																	
Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 501	Advanced Food Production	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 502	Advanced Culinary Arts- Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 503	Food Styling & Presentation	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 504	Advanced Pastry Arts	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 505	Event Planning & Management	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 506	Food Legislation	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 507	Organizational Development & Behavior	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 508	Hospitality Services Marketing	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA 509	Personality Development	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA510	Indian Culture & Traditions	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
	Total	15	20	-	225	300	-	225	300	-	525	500	500	10	10	-	20
one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

SEMESTER VI – Bachelor of Arts (Culinary Arts)																	
Course Code	Subject	Class Room Instruction Face to Face									Total	Total Marks		Credits			
		Per week			Per semester			Per semester hours				TH	PR	L	P	T	Total
		L	P	T	L	P	T	L	P	T							
USCA 601	Experimental and Innovative Cuisine	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA 602	Advanced Culinary Arts	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA603	Advanced Culinary Arts - Indian	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA604	Advanced Culinary Arts - International	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA605	Chocolaterie	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA606	Project Research (Culinary Based)	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
USCA607	Kitchen Facilities Planning and Environmental Consciousness	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA608	Entrepreneurship and Restaurant Startup	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA609	Food Tourism	3	-	-	45	-	-	45	-	-	45	100	-	2	-	-	2
USCA610	Executive Soft Skills	-	4	-	-	60	-	-	60	-	60	-	100	-	2	-	2
		12	24	-	180	360	-	180	360	-	540	400	600	8	12	-	20
one lecture / period of 60 minutes (1 hr.) P Practical T Tutorial																	

USCA 101

PRINCIPLES OF FOOD PRODUCTION

UNIT I	<p>1. INTRODUCTION TO CULINARY ARTS</p> <p>1.1 Aims and Objectives of Cooking Food</p> <p>1.2 Level of skills & experience</p> <p>1.3 Attitude & Behaviour in the kitchen</p> <p>1.4 Career avenues open to chefs.</p> <p>1.5 Classical Kitchen Brigade</p> <p>1.6 Organisational Structure of The Kitchen</p> <p>1.7 Modern Staffing in Various Category Hotels</p> <p>1.8 Duties & Responsibilities Of Various Chefs</p> <p>1.9 Coordination of Kitchen with Other Departments</p> <p>2. INTRODUCTION TO BAKING</p> <p>2.1 Safe food Handling practices</p> <p>2.2 Tools, Equipment & Key Ingredients required in Baking</p> <p>2.3 Understanding different types of bread</p> <p>2.4 Understanding different methods in bread making</p> <p>2.5 Basic faults in bread making</p> <p>2.6 Various types of Cookies</p> <p>2.7 Different method of making Cookies</p> <p>3. INTRODUCTION TO INDIAN COOKING</p> <p>3.1 Introduction</p> <p>3.2 Philosophy of Indian Food</p> <p>3.3 Influences of the Invaders & travelers on Indian Cuisine</p> <p>3.4 Equipment used in Indian Cooking</p> <p>3.5 Regional & Religious Influences on Indian Cuisine</p>
UNIT II	<p>4. TYPES & SECTIONS OF A KITCHEN</p> <p>4.1 Commissary</p> <p>4.2 Butchery</p> <p>4.3 Main Kitchen (Indian, Western & Chinese)</p> <p>4.4 Garde Manger</p> <p>4.5 Satellite Kitchen</p> <p>4.6 Bakery & Confectionery</p> <p>4.7 Pantry</p> <p>4.8 Kitchen Stewarding</p> <p>4.9 Show Kitchen</p> <p>4.10 Cafeteria Kitchen</p> <p>4.11 Walk-in cooler & walk-in freezer</p> <p>5. TOOLS, EQUIPMENT & FUELS USED IN THE KITCHEN</p> <p>5.1 Identification, Classification, & Uses of Equipment</p> <p>5.2 Capital & Operational Equipment</p> <p>5.3 Types & Uses of various knives, care & maintenance of knives, how to choose a knife</p> <p>5.4 Fuels used in the kitchen</p>

6. PREPARATION & MIXING OF INGREDIENTS

Unit II

- 6.1 Washing
- 6.2 Peeling & Scraping
- 6.3 Pairing
- 6.4 Cutting
- 6.5 Grating
- 6.6 Grinding
- 6.7 Mashing
- 6.8 Sieving
- 6.9 Milling
- 6.10 Steeping
- 6.11 Centrifuging
- 6.12 Emulsifying
- 6.13 Evaporation
- 6.14 Homogenisation
- 6.15 Beating
- 6.16 Blending
- 6.17 Cutting in
- 6.18 Creaming
- 6.19 Folding
- 6.20 Kneading
- 6.21 Pressing
- 6.22 Rubbing in
- 6.23 Rolling in
- 6.24 Stirring

7. COOKING TEMPERATURES & METHODS OF COOKING

UNIT III

- 7.1 Heat Transfer & its relationship to Food Preparation
- 7.2 British Thermal Unit (BTU)
- 7.3 Heat Fusion
- 7.4 Thermal Conductivity
- 7.4.1 Induction Cooking
- 7.5 Heat Removal-Cooling
- 7.6 Freezing of Foods
- 7.7 Thawing of Foods
- 7.8 Re-heating of Food
- 7.9 Effects of Heat on Foods
- 7.10 Boiling
- 7.11 Poaching
- 7.12 Stewing
- 7.13 Indian Dum Phukt
- 7.14 Braising
- 7.15 Frying a) Shallow b) Deep
- 7.16 Baking
- 7.17 Roasting
- 7.18 Spit Roasting /Indian Tandoor Roasting
- 7.19 Microwave Cooking
- 7.20 Blanching

UNIT III

8. *SENSORY, IDENTIFICATION & EVALUATION OF FOOD INGREDIENTS*

- 8.1 Organoleptic Sensory Evaluation (wherever necessary) (Taste, smell, hearing, eyes)
- 8.2 Identification of Ingredients
- 8.3 Presentation
- 8.4 Basic Factors of presentation (temperature, flavour, colour, shapes)
- 8.5 Texture & Consistency (Firm & Close, short & crumbly, spongy, light & even, flaky, coarse, tough, hard, roping, pouring, soft peak, medium peak, stiff peak).

9. *STOCKS, GLAZES, COOKING LIQUORS & THICKENING AGENTS*

- 9.1 Introduction
- 9.2 Definition of Stock & Glazes
- 9.3 Uses of Stock & Glazes
- 9.4 Classification of Stock
- 9.5 White Stock (fond Blanc)
- 9.6 Brown Stock (fond brun) & Indian Yakhni Stock
- 9.7 Fish Stock (fumet)
- 9.8 Vegetable Stock
- 9.9 Neutral Stock
- 9.10 Remouillage
- 9.11 Court Bouillon
- 9.12 Pot Liquor
- 9.13 Emergency Stock / Convenience Bases
- 9.14 Elements of Stocks & its Characteristics
- 9.15 Precautions to be taken while preparing Stock
- 9.16 Definition
- 9.17 Starches as Thickening Agent
- 9.18 Definition of Roux
- 9.19 Types of Roux (white, blond, slack, brown)
- 9.20 Other thickening agents
- 9.21 White wash (fecule)
- 9.22 Cornstarch (cornflour)
- 9.23 Arrowroot

USCA 102
ESSENTIAL CULINARY ARTS – INDIAN (Practical)

<p><i>Familiarisation & Identification of Indian Spices, Herbs & Ingredients</i></p>	<p>Uses of : Garlic Ginger Asafoetida Cardamom Chilly & Chilly Powder Cinnamon Cloves Coriander Seed Cumin Seeds Curry Leaves Fennel Seeds Fenugreek Seed Mace Nutmeg Mustard Oil, Til Oil , Olive Oil , Poppy Seeds Saffron Turmeric Black/ white Pepper Corn Onion seed Bay leaf</p>
<p><i>Familiarization & Identification of different Types of Indian Masalas</i> (Students should be familiar with the recipes of the masalas)</p>	<p>Garam Masala Kashmiri Garam Masala Tandoori Garam Masala Madras Curry Powder Sambhar Masala Vindaloo Masala Panchphoran Malwani Masala Goda Masala East Indian Bottle Masala</p>
<p><i>Basic Indian Gravies</i></p>	<p>White Gravy Brown Gravy Makhani Gravy Green Gravy</p>
<p><i>Flavoring & Smoking Techniques</i></p>	<p>Baghar (tempering) Dhungaar (smoking technique) Dum (sealed steaming) Bhunao (saute / stir fry) Durust Karna</p>

<i>Indian Rice Preparation</i>	Boiled Rice Jeera Rice Veg Pulao Coconut Yellow Rice Yakhni Pulao Curd Rice Tamarind Rice Tomato Coconut Pulao Yellow Rice Brown Rice Khichdi
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<i>Indian Dal Preparation</i>	Varan Tadka Dal Masala Dal Moong Dal with Palak Dal Dhokli Gujarathi dal Dal Makhni
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<i>Indian Breads (Rotis)</i>	Phulkas Chapatis Pooris Parathas Ragi Chapatti Bhakri Roti
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<i>Indian Vegetable Preparation</i>	Palak Paneer Beans Foogath Cabbage Thoran Panchphoran Charchari Vegetable Korma Mixed Vegetable Curry Chana masala Usal Cauliflower & Peas Curry Mixed Vegetable Raita Boondi Raita Cucumber Raita Onion Kuchumber Tomato Kuchumber
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<i>Indian Fish Preparation</i>	Doi Mach Goan Fish Curry Fish Moilee Patra Ni Machi Machli Amritsari Bombil Fry (Bombay Duck Fry)
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<i>Indian Meat Preparation</i>	Mulligatawny Curry Mutton Roghan Josh Mutton Do Pyaza Meat Coconut Fry Hyderabadi Kheema Mutton Baffat Beef Chilly Fry Pork Vindaloo Pork Sorpotel Nilgiri Korma
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<i>Indian Chicken Preparation</i>	Chicken Kolhapuri Murg Mussalam Chicken Korma Rogini Chicken Chicken Curry Chicken Caldin Kombdi Vade Methi Murg Malai Chicken Masala
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<i>Indian Egg Preparation</i>	Egg Bhurji Egg Curry Salli par idu Egg Masala Akoori
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<i>Indian Sweets</i>	Balushai Palpayasam Sooji Halwa Chana Dal Payasam Shahi Tukda Sevian Kheer Karanji Shrikhand Gajar Halwa Gaujas Phirni
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<i>Indian Snacks</i>	Upma Poha Aloo paratha Chole bhature Samosa Batata vada Thali Peeth Dhokla / Khandvi Pakodas (onion, veg, potato) Aloo Tikki Moong Dal Vada Medu Vada Dosa Uttapa
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USCA 103

ESSENTIAL CULINARY ARTS – INTERNATIONAL (practical)

1. **Identification of Tools & Equipment**
2. **Cuts of Vegetables**
 - Slicing
 - Chopping
 - Mincing
 - Shredding
 - Chiffonade
 - Julienne
 - Paysanne
 - Brunoise
 - Allumettes
 - Batons
 - Dices (small, medium, large)
 - Lozenge
 - Fluting
 - Jardinière
3. **Methods of Cooking**
 - Boiling
 - Poaching
 - Frying (shallow & deep)
 - Grilling
 - Roasting
 - Baking
 - Microwave
 - Steaming
 - Stewing
 - Braising
 - Broiling
4. **Egg Cookery**
 - Boiled Egg (soft & hard)
 - Poached Egg
 - Fried Egg (sunny side up, over easy, flipped)
 - Scrambled Egg
 - Omelettes (simple, stuffed, open & folded)
 - French Toast
 - Oeufs en cocotte
5. **Stocks**
 - White Stock
 - Brown Stock
 - Fish fumet
 - Remouillage
 - Clarified Stock
 - Emergency Stock
 - Vegetable Stock

6 Thickening Agents

- Roux
- Types of Roux (white, blond, slack, brown)
- Other Thickening Agents
- White Wash
- Cornstarch
- Arrowroot

7. Sauces

- Bechamel Sauce
- Velouté Sauce
- Espagnole Sauce
- Tomato Sauce
- Mayonnaise Sauce
- Hollandaise Sauce
- Minimum 5 Derivatives of each mother sauce
- Maitre d'hotel butter
- Beurre Blanc

8. Salads & Dressings

- Cole slaw
- Russian Salad
- Waldorf Salad
- Carrot & Raisin Salad
- Toss Salad
- Greek Salad
- Salad Niçoise
- Dressings (Vinaigrette, French, American, English, Italian, Mayonnaise, Thousand Island, Green Goddess, Ranch, Balsamic vinegar & Acidulated Cream dressing)

9. Soups

- Consommé (should be familiar with minimum 10 garnishes)
- Cream soups (Any 5)
- Puree (Any 3)
- Chowder (cabbage / corn & crab / clam)
- Bisque (crab / prawns)
- Mulligatawny Soup
- Broth (Any 2)

10. Legumes

- Glazed Carrots
- Petite Pois a la Flamande
- Choufleur au Gratin
- Ratatouille
- Legumes aux fine herbs
- Epinard a la Crème

USCA 104
ESSENTIAL BAKERY & CONFECTIONERY (practical)

- 1. BREAD ART**
 - Yeast Bread**
 - Basic Bread Rolls (hard & soft rolls)
 - Bread Stick
 - French Bread & Bread Loaf
 - Enriched dough**
 - Brioche
 - Cinnamon buns
 - Doughnuts
 - International Breads**
 - Focaccia
 - Lavash
 - Pita
 - Pizza Bread
 - Ciabatta
 - Cheese Bread
 - Garlic Bread
 - Quick Breads**
 - Cheese biscuits
 - Herbed biscuits
 - Banana Bread
- 2. COOKIES**
 - Butter Cookies
 - Chocolate Chip Cookies
 - Brandy Snaps
 - Ice Box Cookies
 - Almond Biscotti
 - Coconut Macaroons
 - Peanut Macaroons
 - Melting moments
 - Chocolate Brownies
- 3. CUSTARDS**
 - Baked Custard
 - Crème Caramel
- 4. PUDDING**
 - Sticky Toffee Pudding
 - Christmas Pudding
 - Rum & Raisin Pudding
 - Vanilla Pudding
 - Bread & Butter Pudding

USCA 105

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

	<p>1. Introduction To Hotel And Catering Industry</p> <p>1.1 Role of catering establishment in travel / tourism industry</p> <p>1.2 Sectors of food service industry (Classification)</p> <ul style="list-style-type: none">- primary and secondary- commercial and welfare- captive, non-captive and semi-captive markets <p>1.3 Employment Opportunities</p> <p>1.4 The concept of and contributors to a Meal Experience</p> <hr/> <p>2. Departmental Organisation & Staffing</p> <p>2.1 Organisation of F & B Department of a Hotel</p> <p>2.2 Typical hierarchy of a dining room brigade (English & French)</p> <p>2.3 Attributes & Competencies of F & B Personnel</p> <p>2.3 Duties and responsibilities of F & B Staff</p> <ul style="list-style-type: none">a) F & B Managerb) Banquet managerc) Outlet Manager (All day dining/In-Room Dining/Specialty Restaurant)d) Senior captain/ Captain/ Supervisore) Stewardf) Sommelierg) Trancheurh) Hostessi) Cashierj) Room Service Order Takerk) Busboys <p>2.4 Departmental Relationship of F& B with other Departments</p>
II.	<p>3. Operational & Auxiliary Areas of Food & Beverage Department</p> <ul style="list-style-type: none">a) Coffee shop (all day dining)b) Snack bar / counter servicec) Specialty restaurant / theme restaurantd) Banquet operations / off premise cateringe) In-Room Dining (Room Service)f) Discotheque / night clubg) Mini Barh) Vending Machinesi) Dispense Bar & Public Barj) Pantry / Still roomk) Hot Platel) Kitchen stewardingm) Silver room / plate roomn) Linen room <hr/> <p>4. FOOD AND BEVERAGE SERVICE EQUIPMENT</p> <p>4.1 Classification of equipment. (Familiarization of equipment)</p> <p>4.2 Criteria for selection and requirements</p> <ul style="list-style-type: none">• Tableware & Serviceware (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 <p>4.3 Table d'hôte and A la carte menus</p> <p style="padding-left: 40px;">Side Work : Mis-en-place, Mis-en-Scene</p>

III.	<p>5. DINING SERVICES METHODS, TECHNIQUES & STYLES</p> <p>a. Table service</p> <ul style="list-style-type: none"> • Silver service/ English service • American/ Plated • Family • Russian • Butler • Gueridon <p>b. Bar Counter</p> <p>c. Assisted Service</p> <ul style="list-style-type: none"> • Carvery • Buffets <p>d. Self Service</p> <ul style="list-style-type: none"> • Cafeteria : <p>- Straight Line</p> <ul style="list-style-type: none"> - Free-flow - Echelon - Supermarket <p>e) Single point service</p> <ul style="list-style-type: none"> • Take-away • Drive through • Fast food • Vending • Kiosk • Food court • Bar <p>f) Specialised (in-situ)</p> <ul style="list-style-type: none"> • Tray • Trolley • Home delivery • Lounge • In Room • Drive in
	<p>6. Dining Room Operations</p> <p>6.1 Typical Restaurant / Coffee Shop Layout</p> <p>6.2 The Concept of stations, numbering the tables and covers at a table</p> <p>6.3 Reservation Systems in Restaurants</p> <p>6.4 Records & Registers maintained by a Restaurant</p> <p>6.5 Rules to be observed while laying and waiting at the table.</p> <p>6.7 Dos & donts of wait staff in a dining room operations</p> <p>6.8 Organising the staff for service – The Team Approach and the Individual Service Approach</p>

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
7. Food & Beverage Service A Training Manual - Sudhir Andrews – McGraw Hill Education
8. Food & Beverage Service - Bobby George
9. The Practical Guide to Napkins & Napkin Folding – Rick Beech – Hermes House
10. Dining Room & Banquet Management – Strianese & Strianese – Delmar Cengage Learning
11. Food and Beverage service – Axler & Litrides (Wiley)
12. Napkin Folding – James Ginders (Harmony Books)

USCA 106
RESTAURANT & FOOD SERVICE OPERATIONS

1	<p>visit to various catering outlets</p> <ol style="list-style-type: none"> a. Coffee shop b. specialty restaurant c. Bar d. Room Service e. Banquets f. Snack bar (any fast food or QSR) g. Kiosk <p>After visiting the above mentioned outlets the student is required to submit a report.</p>
2.	Role play on the attributes, attitude & etiquette of a food service personnel
3.	Standard phrases used in food & beverage service outlets (Role play)
4.	<p>Familiarization with Food & Beverage Service Equipment&their Usage</p> <ol style="list-style-type: none"> a. Hollowware b. Glassware c. Crockery d. Flatware e. Tongs f. Linen g. Furniture h. Special Equipment, Miscellaneous Wares&other restaurant fixtures
5	<p>Napkin Folds</p> <p>Students are required to be familiar with minimum 15 napkin folds (glass & table)</p>
6	Stocking of Side Stations
7	Wiping of glassware and wiping of crockery
8	<p>Dining Room Practices & Operating Procedures</p> <ol style="list-style-type: none"> 1. Procedures for Meeting, Greeting & Seating of the Guests 2. Carrying & balancing the salver/tray 3. Laying and relaying of tablecloth 4. Water service 5. Carrying & Placing Plates & Glassware at the table 6. Presenting Menus to a Guest 7. Handling and using service fork & service spoon (service gear) 8. Laying of a la carte cover 9. Removal of additional coversat an occupied table 10. Changing and replacing an ashtray 11. Role play on do's & dont's in a restaurant
9.	Accepting & Confirming a Telephonic Reservation of a Guest

USCA 107
FOOD SAFETY & HYGIENE

1. *Hospitality Industry & Food Safety*

- 1.1 Importance of Food Safety in Hospitality Industry
- 1.2 Responsibilities of Owner, Managers & Food Handlers
- 1.3 Economic consequences of food safety hazards

2. *Food Micro Biology*

- 2.1 What are microbes (Bacteria, Yeast & Mould)
- 2.2 Classification of Microorganisms and their characteristics
- 2.3 Factors for growth
- 2.4 Role of Microbes in manufacture of fermented foods (Dairy products, veg & bakery preparation, alcoholic beverages, vinegar, fermented Indian foods).

3. *Hazard Analysis Critical Control Point (HACCP)*

- 3.1 Introduction
- 3.2 Importance
- 3.3 HACCP Principles
- 3.4 HACCP in India
- 3.5 Food Regulation in India & HACCP
- 3.4 Food Service Management & HACCP
- 3.5 7 Critical Control Points

4. *Food Borne Infections & Microbial Agents*

- 4.1 Classification of Food Borne Diseases
- 4.2 Mode of Transmission of Diseases
- 4.3 Food Borne Illness
- 4.4 Food Poisoning (Intoxication)
- 4.5 Food Infections
- 4.5 Food Borne Bacterial Agents
- 4.6 Food Borne Viruses
- 4.7 Protozoans
- 4.8 Food Borne Helminths
- 4.9 Prions

Staphylococci, Salmonella, Escherichia coli, Hepatitis, Listeria, clostridium botulinum, Vibrio-cholera, Shigella, Ameobic Dysentery, and Trichnia)

4.11 Natural Toxins (Kesari Dal, Potatoes, Mushroom, Shell Fish & Peanuts)

4.12 Chemical Toxins (Tin, Copper, Lead, Arsenic)

4.13 Types of Infections & Microbial Agents

Emerging versus Contemporary Food Borne Infections

5. *Food Adulteration*

- 5.1 Definition and types
- 5.2 Tests to detect (coffee, semolina, flour, ghee, butter, margarine, oil, milk, turmeric, coriander powder, pepper corns, meats)
- 5.3 Foods Laws, authorities and related standards (PFA, FPO, MFPO, MMPO, Agmark, BIS & FSSAI, Organic Certification, Vegetarian and non-vegetarian visual symbols on packed foods)

UNIT I

UNIT II

6. Food Additives

- 6.1 Definition
- 6.2 Uses of Food Additives
- 6.3 Types of Additives
- 6.4 Colours & Flavours
- 6.5 Browning reactions

7. HYGIENE

- 7.1 Rules & Importance of Hygiene
- 7.2 Types of Hygiene
- 7.3 Personal Hygiene
- 7.4 Workplace Hygiene
- 7.5 Food Hygiene
 - Waste Disposal
 - Types of wastes
 - 7.5
 - Methods of waste disposal
 - Waste Disposal Management
 - Waste Disposal & Staff Training
 - Pest Control
 - Types of Pests
 - Inspection of Premises
 - 7.6
 - Pests Prevention
 - Methods of Pest Control
 - Pest Control Contract
 - Cleaning & Sanitation
 - Definition
 - 7.7
 - Factors affecting sanitizers
 - Methods of cleaning & Sanitizing

UNIT III

8. Food Preservation & Storage

- 8.1 Methods of Preservation
- 8.2 Natural & Chemical Preservation
- 8.3 Low Temperature (refrigeration, freezing, blast freezing)
- 8.4 High Temperature (pasteurization, sterilization, canning)
- 8.5 Irradiation
- 8.6 Advantages & Disadvantages of various methods
- 8.7 Saving the nutrients in food
- 8.8 Types of Food Storage
- 8.9 Dry, Refrigerated & Freezer
- 8.10 FIFO
- 8.11 Stock Rotation & Cross Contamination

9. Regulation & Regulating Bodies

- 9.1 Governing bodies controlling hygiene practices in food outlets
- 9.2 Rules & Regulations
- 9.3 Food Establishment Inspections
- 9.4 Record Maintenance System
- 9.5 Food Safety Certification
- 9.6 Food Safety Training Program

References

Sumitra Deshmukh & Dr. Asmita Thakur	Catering Science & Food Safety	
Hobbs, Betty & Roberts, Diane	Food Poisoning & Food Hygiene	Hoddr & Stoughton
Rodey S	Food Hygiene& Sanitation	Tata Mcgraw Hill
Trickett, Jill	Food Hygiene for Food Handlers	Macmillian
Knowles Tim	Food Safety in the Hospitality Industry	Butterworth Heinamann
Scott Elizabeth &Sockett Paul	How to Prevent Food Poisoning	John Wiley & sons
Loken Joan	The HACCP Food Safety Manual	John Wiley & sons
Commercial law Publishers	The Prevention of Food Adulteration Act, 1954	Commercial law Publishers

USCA 108

INTRODUCTION TO THE HOSPITALITY INDUSTRY

1. Perspectives on Careers in Hospitality

- 1.1 Etymology, Meaning & Definitions of Hospitality
- 1.2 Origin, History & Evolution of Hospitality & Hotels (International & Indian Perspective)
- 1.3 What is Hospitality Management?
- 1.4 The Managers Role in the Hospitality Industry
- 1.5 Why Study a Hospitality Management Program
- 1.5.1 Employment Opportunities
- 1.6 Planning a Career
- 1.7 Employment as an Important part of Education
- 1.7.1 Profiting from work Experience
- 1.7.2 Learning on the job
- 1.7.3 Other ways of profiting from the job
- 1.8 The Outlook for Hospitality
- 1.8.1 Polarization in Hospitality Service Organizations
- 1.8.2 Accelerating Competition
- 1.8.3 Service is the difference
- 1.8.4 Value consciousness
- 1.8.5 Technology
- 1.8.6 Empowerment
- 1.8.7 Concern with Security
- 1.8.8 Concern with Food Safety & Sanitation
- 1.8.9 Sustainability
- 1.8.10 Diversity

Unit I

2. Hospitality as a Service Industry

- 2.1 What is Service
- 2.2 Type of service
- 2.3 Rendering Personal Service
- 2.3.1 Task
- 2.3.2 Interpersonal Skills
- 2.4 Managing the Service Transactions
- 2.4.1 The Product view of Service
- 2.4.2 The process view : Empowerment
- 2.5 Service Culture
- 2.6 Employee as a product : Importance of People
- 2.7 Employees as Internal Customers
- 2.8 Service as a sustainable competitive advantage

3. Travel & Tourism

- 3.1 The Economic Significance of Tourism
- 3.2 Travel & Tourism Industry
- 3.3 Nature of the travel & tourism industry
- 3.4 Interrelationships within the travel & tourism industry
- 3.5 Reason & need for people to travel
- 3.6 The impact of travel on the hotel industry

Unit II	4. The Food Service Industry
	4.1 The Dining Market versus the Eating Market
	4.2 Categories of Restaurants
	4.2.1 Fine Dining restaurants
	4.2.2 Casual Upscale Dining
	4.2.3 Mid-scale Restaurants
	4.2.4 Quick Service Restaurants
	4.2.5 Restaurants in retail Stores
	4.2.6 Restaurants in Shopping Malls
	5. Definition & Evolution of hotels & Major Hotel Chains
	5.1 Inns & Hotels
	5.2 History & Development of the Hotel Industry
	5.3 Origin of Hotels
	5.4 The Taj Hotel Group
	5.5 Oberoi Hotels
	5.6 Leela Palaces & Hotels
	5.7 Lemon Tree Hotels
	5.8 ITC Hotels
	5.9 Hyatt Hotels
5.10 Holiday Inn	
5.11 Hilton	
5.12 Four Seasons	
5.13 The Marriott Group	
6. Organisation Structure of the Hotel	
6.1 Organizing Chart of a Medium size & Large size Hotel	
6.2 The Concept of Revenue Earning & Support Departments in a hotel	
6.3 Hotels – Different types of Hotels	
Unit III	7. Hotel Food & Beverage Outlets & Operations
	7.1 Coffee Shops
	7.2 Introduction to Banquets & Function Catering
	7.3 Organisation & Fundamentals of Room Service & Operations
	7.4 Specialty Restaurants in Hotels
	7.5 Bar Operations
	7.6 Mini Bar Operations
	8. Accommodation Department
	8.1 Organisation Chart of Front Office & Housekeeping
	8.2 Responsibilities of Each Section of the Front Office
	8.3 Responsibilities of Each Section of Housekeeping Department
	8.4 Activities involved in the Guest Cycle (From Check-in to Check-out)
	8.5 The concept of Public areas in Housekeeping
	9. Other Departments in the Hotel
	9.1 Security Department
	9.2 Accounts & Food & Beverage Controls Department
	9.3 Engineering / Maintenance Department
9.4 Sales & Marketing Department	
9.5 Human Resource & Personnel Department	
9.6 Spa & Health Club	
9.7 Purchasing & Receiving Department & Stores	

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- Introduction to the Hospitality Industry – Clayton W., Tom Powers & Denis Reynolds– Wiley Publications
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 Hotel Management & Operations – O’ Fallon & Rutherford – Wiley Publications
 Discovering Hospitality & Tourism – Jack D. Ninemeier & Joe Perdue – Pearson Education

USCA 109
PRODUCT KNOWLEDGE

UNIT I

1. Dairy Products

Identify & Name the Dairy Products

- Milk (Full Cream (whole), Skimmed, Semi Skimmed Milk, Condensed Milk (Evaporated, Powdered)
 - Cheese (Hard, Semi - Hard, Soft)
 - Yoghurt & Cultured Milk Drinks (flavoured, natural & drinking yoghurt)
 - Butter (unsalted, salted) & Cream (double cream, soured cream, crème fraîche)
- 1.1
- 1.2 State the nutritional value of dairy products
- 1.3 Explain the factors to consider when choosing dairy products
- 1.4 Explain how dairy products should be stored
- 1.5 Demonstrate the use of suitable methods when preparing and cooking dishes using dairy products.

2. Cereal Products

2.1 Identify & Name the types of cereals :

- Wheat, Corn, Oats, Rice, Barley, Rye, Quinoa, Millet, Beans, Lentils, Peas

Cereal Grain

- Semolina, Cracked Wheat, Bran, Wheat Flakes, Cous Cous, Bulgur Wheat

Cereal Products

- Flours, Bread, Pasta, Noodles, Asian Wrappers, Raising Agent (Fresh Yeast, Dried Yeast, Baking Powder , Baking Soda, Cream of Tartar)

- 2.2 State the nutritional value of the different types of cereals and cereal products
- 2.3 Identify the basic structure of cereal grains
- 2.4 Explain the factors to consider when choosing cereals and cereal products
- 2.5 Explain how cereals and cereal products should be stored
- 2.6 Demonstrate the use of suitable methods when preparing and cooking cereals and cereal products

3. Eggs

Identify different types of egg (hen, quail, duck, emu, ostrich, bantam, goose, turkey, guinea fowl eggs, pheasant, wild bird eggs & preserved eggs).

- 3.1 Identify the structure of an egg
- 3.2 State the nutritional value of an egg
- 3.3 Explain the factors to consider when choosing eggs
- 3.4 Explain how eggs should be stored
- 3.5 Describe the uses of eggs
- 3.6 Demonstrate the use of suitable methods when preparing and cooking eggs.

4. Vegetables

Name & Classify the different vegetables :

- 4.4 - Roots, tubers, bulbs, shoots, green leaves, Chinese greens, peas, beans, pods, squashes, vegetable fruits, salad vegetables, mushrooms, fungi, stems, flowers, fruit, seeds, (pulses and legumes)
- 4.2 State the nutritional value of vegetables
- 4.3 Explain the factors to consider when choosing vegetables
- 4.4 Explain how vegetables should be stored
- 4.5 Demonstrate the use of suitable methods when preparing and cooking vegetables

5. Fruits

Name && Classify the different Fruits:

- Apples, Pears, Quinces, Medlars,
 - Melons, grapes, figs, rhubarb,
 - Berries, currants, citrus, pome, stones, tropical
 - Dried, bottled & crystallised fruits
- 5.5 State the nutritional value fruit
 - 5.4 Explain the factors to consider when choosing fruits
 - 5.5 Explain how fruits should be stored

6. Flavourings & Herbs

- 6.1 State the uses of flavourings & herbs
- 6.2 Name some common Herbs & Spices
- 6.6 Explain how herbs & spices should be stored
- 6.4 Describe the uses of eggs
- 6.5 Demonstrate the use of spices & herbs in preparation of dishes / meals.
- 6.6 Demonstrate the use of suitable methods when preparing and cooking eggs.

7. Meat, Poultry & Game

Identify & Name the different types of Meat :

- Beef & Veal
 - Pork, Lamb, Chicken, Turkey
- 7.1 - Duck & Goose
 - Furred & Feathered Game
 - Sausages & Salami
 - Ham, Bacon & Cured Meat
- 7.2 State the nutritional value of the different types of Meat
 - 7.3 Identify the cuts of meat
 - 7.4 Describe the structure of meat and its effects on preparation and cooking
 - 7.5 Explain the factors to consider while choosing meat
 - 7.6 Explain how meat should be stored
 - 7.7 Demonstrate the use of suitable methods when preparing and cooking meat.

UNIT II

UNIT III

8. *Fish & Shellfish*

- 8.1 **Name & Identify the types of Seafood :**
 - Fish (oily, white), shellfish
 - Sea fish
 - Freshwater fish
 - Smoked & Preserved fish
 - Crustaceans
 - Molluscs
 - Cephalopods
 - Other edible sea creatures
 - Sea vegetables
 - 8.2 State the nutritional value of Seafood
 - 8.3 Identify the cuts of Fish
 - 8.4 Describe the structure of fish and its effects on preparation and cooking
 - 8.5 Explain the factors to consider while choosing seafood
 - 8.6 Demonstrate the use of suitable methods when preparing and cooking seafood
- ## **9. *Fats & Oils***
- 9.1 Name the types of fat :
 - Animal fat
 - Butter, ghee
 - Vegetable fat
 - Cooking oil
 - Margarine
 - 9.2 State the nutritional value of fats and oils
 - 9.4 Explain the choice of fats and oils
 - 9.5 Explain how of fats and oils should be stored
 - 9.6 Explain the use of fats and oils in food preparation

References

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The world Encyclopedia of Cooking ingredients – Christine Ingram - Hermes House

Herbs - Joanna farrow - Hermes House

The Visual Food Encyclopedia - The Definitive Practical Guide to Food & Cooking – Francois Fortin & Serge D'Amico – Macmillan

USCA 110
COMMUNICATION SKILLS - ENGLISH & FRENCH

Unit I	<p>1.1 The Sentence – Kinds of Sentences – Subject & Predicate</p> <p>1.2 The Phrase & The Clause</p> <p>1.3 Parts of Speech – Noun, Adjective, Pronoun, Verb, Adverb, Preposition, Conjunction, Interjection</p> <p>2.1 Noun – Kinds of Noun (Common, Proper, Collective, Abstract)</p> <p>2.2 The Noun : Gender (Masculine, Feminine, Common, Neuter)</p> <p>2.3 The Adjective – Kinds of Adjective, Comparison of Adjectives (Positive, Comparative, & Superlative Degrees. The Correct use of some Adjectives</p> <p>2.4 Articles - Use of Definite & Indefinite Articles</p> <p>2.5 Personal Pronouns – Forms of the Personal Pronouns</p> <p style="text-align: center;">French</p> <p>3.1 Translate the Dialogue into English</p> <p>3.2 Culinary Terms – Translate to French using match the columns / crosswords</p>
Unit II	<p>4.1 The Verb</p> <p>4.1.1 Transitive & Intransitive Verbs</p> <p>4.1.2 Person & Number</p> <p>4.1.3 Active & Passive Voice</p> <p>4.1.4 Direct & Indirect Speech</p> <p>4.2 Tense (Past, Present & Future)</p> <p>4.3 Kinds of Adverbs</p> <p>4.4 The Preposition</p> <p>4.4.1 Kinds of Prepositions</p> <p>4.4.2 Using appropriate Prepositions</p> <p>4.5 The Conjunction</p> <p>4.5.1 Use of Appropriate Conjunctions</p> <p>4.5.2 Classes of Conjunctions</p> <p>4.6 The Interjection</p> <p>4.6.1 Meaning & Some Examples</p> <p>4.6 Punctuation</p> <p>4.7 Commonly confused words / Common Errors / Antonyms / Synonyms</p>

Unit III	French
5.1	Days, Months, Numbers, Seasons
5.2	Plan a Five Course menu in French

5.3	Newspaper reading – Current Affairs
5.4	Comprehension
5.4.1	Precis Writing
5.4.2	Paragraph Writing
5.5	Conversation / Role Play
5.6	Public Speaking
5.7	Make Negative, Make Plurals, Conjugate in the Present tense ; avoir, etre, Faire, Manger, Boire, Mettre

Reference :

Business Communication – Meenakshi Raman & Prakash Singh
 Business Correspondence & Report Writing – R. K. Sharma & Krishna Mohan
 Business Communication – Chaturvedi
 High School English – Wren & Martin
 Understanding Human Communication – Ronald B Adler & George Rodman (Oxford University Press)
 Skills Development for Business & Management Students – Kevin Gallagher (Oxford University Press)
 Personality & Skills Development – Barun Mitra (Oxford University Press)
 Technical Communication – 2nd Edition - Meenakshi Raman
 Corporate Communication – Jaishri Jethwaney
 Understanding Human Communication - Ronald B Adler & George Rodman (Oxford University Press)

French :

E. J. Neather – Mastering of French I & II – Macmillan – 1982
 Bridge Anfosy – Speak French Today – Augo – 1991
 Diez la Cortina – Cortina’s French Method – Grosset & Dunlop – 1988
 Mathuram Bondo – Modern French Course – D. C. Heath & Co. 1983
 Course de langue et civilisation Franchises – G. Mauger
 Oxford French Dictionary

PRINCIPLES OF FOOD PRODUCTION

	1. Soups
	1.1 Classification of soups with examples
	1.2 Clear Soup
	1.3 Broth
	1.4 Consommé
	1.5 Thick soup
	1.6 Puree
	1.7 Cream
	1.8 Velouté
	1.9 Bisque
	1.10 Chowder
	1.11 Cold Soup
Unit I	1.12 Speciality Soup
	1.13 Tips for Making Good Soups
	2. Sauces
	2.1 Definitions
	2.2 Functions & Uses
	2.3 Structure of Sauces
	2.4 Classification of Sauces
	2.5 Emulsions
	2.6 Definition of Emulsion
	2.7 Types of Emulsions a) Miscible b) Immiscible)
	2.8 Stabilisation of Emulsifiers
	2.9 Causes of Breakdown of the Emulsions
	2.10 Preparation of Basic Mother Sauces & Derivatives of Each
	3. Salads
Unit I	3.1 Introduction
	3.2 Composition of a Salad
	3.3 Types of Salad
	3.4 Various Types of Lettuce Used in Salads
	3.5 Salad Dressing
	3.6 Emerging Trends in Salad Making
	3.7 Salient Features of Preparing Good Salads
	Classification of Vegetables

		4. Introduction to Eggs
Unit II	4.1	Introduction
	4.2	Structure of an Egg
	4.3	Classification of Eggs
	4.4	Grades of eggs
	4.4	Types of Eggs
	4.5	Selection of Eggs
	4.6	Storage of Eggs
	4.7	Uses of Eggs
	4.8	Cooking of eggs for breakfast
		5. Identification & Preparation of Fish
	5.1	Identification & Classification of Fish
	5.2	Selection criteria of Fish
	5.3	Cuts of Fish
	5.4	Darne
	5.5	Trançon
	5.6	Fillet
	5.7	Suprême
	5.8	Delice
Unit II	5.9	Goujon
	5.10	Goujonettes
	5.11	Paupiette
	5.12	En tresse
	5.13	En Loregnette
	5.14	Pavé
	5.15	Cravate (plaited)
	5.16	Cooking of Fish
	5.17	Handling & Storage
		6. Introduction to Meats (Lamb, Pork, Beef, Veal & Furred Game)
	6.1	Introduction
	6.2	Physical & Chemical Characteristics of Meat
	6.3	Selecting & Grading meat
Unit II	6.4	Cuts of lamb, beef, veal and pork (with diagram)
	6.5	Processing of a Whole Animal
	6.6	Classification of Meats
	6.7	Categories of Meat
	6.8	Yield Tests
		7. Introduction to Poultry & Game Bird
Unit III	7.1	Introduction
	7.2	Physical & Chemical Characteristics of Poultry
	7.3	Selecting & Grading of Poultry
	7.4	Types of Poultry
	7.5	Trussing Methods
	7.6	Some Classical Preparations of Poultry

8. Basic Sponge, Cake & Pastry

Unit III	8.1	Introduction
	8.2	Pastry Techniques and Principles
	8.3	Principles Behind Making of Sponge
	8.4	Points to be Kept in Mind While Making Sponges & Cakes
	8.5	Different types of Pastry
	8.6	Basic method of making pastry

9. Masalas, Pastes & Indian Gravies

Unit III	9.1	Introduction
	9.2	Blending of Spices & Concept of Masalas
	9.3	Concept of Dry & Wet Masalas
	9.4	Pastes used in Indian Cooking
	9.5	Difference between Gravies & Curries
	9.6	Regional Gravies
	9.7	Preparation of Gravies

Reference:

- 1) Professional Cooking – Wayne Gisslen – Wiley Publication
- 2) Gastronomique – Paul Hanlyn
- 3) Professional Charcuterie – David Harvey- Wiley Publication
- 4) Food & Beverage Management – Davis & Stone Published by Butterworth-Heinemann Ltd.
- 5) Basic Cookery – Daniel R. Stevenson
- 6) Food Preparation & Cooking – Stanly Thorues
- 7) Modern Cookery for Teaching & Trade – Thangam Philip Vol1, & Vol 2. – Published by Orient BlackSwan
- 8) The World Encyclopaedia of Cheese – Juliet Harbutt
- 9) Theory of Cookery – Krishna Arora
- 10) The Complete Guide to the Art of Modern Cookery - Escoffier
- 11) The New Catering Reperoire – Vol 1
- 12) Understanding Cookery – Lundberg Donald & Kotchever
- 13) Theory of Catering – Kinston Ceserani
- 14) The Art & Science of Culinary Preparation – Gerald W. Chesser
- 15) Practical Cookery – John Campbell, David Foskett, Neil Rippington, Patricia Paskins
- 16) Food Production Operations – Parvinder S. Bali-Oxford Publication

USCA 202

Essential Culinary Arts- Indian

Menu No 1.

Boiled Rice
Aloo Mutter
Tadka Dal
Mixed Cucumber
Semiya Kheer

Menu No. 2.

Boiled Rice
Rajma Masala
Aloo Gobi Bhujia
Cucumber Raita
Chapati
Jallebi

Menu No.3

Ven Pongal
Mutton Bhurani
Mirch Masala Salan
Tomato kutt
Gile Firdaus

Menu No. 4

Aloo Gobi ki Tehari
Shahi Paneer
Aloo Capsicum
Missi Roti
Moong dal Halwa

Menu No.5

Pea Pulao
Nilgiri Kurma
Baingan ka Bharta
Masala Dal
Kesari Kheer

Menu No.6

Kheema Pulao
Chauli Bean Usal
Khamang Kakdi
Chapati
Besan Laddo

Menu No.7

Veg Pulao
Mutton Saagwala
Aloo jeera
Ajwain Paratha
Doodhi Halwa

Menu No.8

Rasam

Lime Rice
Mulligatwany Curry
Cabbage Thoran
Appum
Pal Payassam

Menu No. 9

Pea Pulao
Veg Malchanwala
Fried Bhindi
Boondi Raita
Paratha
Fruit Salad with Custard

Menu No. 10

Khitchdi
Methi Thepla
Kadhi
Barelu Shak
Lapsi

Menu No. 11

Chicken Shorba
Tandoori Naan
Tandoori Chicken
Tandoori Paneer/Gobhi
Dal Makkhani
Shahi Tukda

Menu No.12

Shahi Pulao
Murgh Musallam
Palak Panner
Triangular Paratha
Angoori Basundi

Menu No. 13

Green Pulao
Chana Masala
Aloo Paratha/Gobhi Paratha
Boondi Raita
Falooda

Menu No.14

Moghlai Biryani
Nargisi kofta Curry
Kulcha
Sewain ka Muzaffar

Menu No.15

Sabji Pulav
Chole
Batura
Saag Bhaji
Gajar Ka Halwa

USCA 203

ESSENTIALCULINARY ARTS – INTERNATIONAL

1.	Dried Legumes <ul style="list-style-type: none">- Baked beans- Frijoles de la Olla- Lentils with spices- Hoppin John
2.	Pasta <ul style="list-style-type: none">- Cooking of Pasta- Fresh Egg Pasta- Fettuccine Alfredo- Ravioli with cheese filling- Tomato sauce for pasta (Arabiatta)
3.	Grain <ul style="list-style-type: none">- Rice Pilaf- Tomato Pilaf- Polenta- Couscous- Bulgur Wheat Pilaf with Lemon
4.	Pommes de terre <ul style="list-style-type: none">- French Fries, Skinny Chips & Potato Wedges- Parsley Potatoes- Creamy Mashed Potato- Pommes de terre Lyonnaise- Duchess Potatoes- Pommes de terre Anna- Hash Brown Potato- Roast Potatoes- Macaire Potatoes- Baked Jacket Potatoes

<p>5. Poulet</p>	<ul style="list-style-type: none"> - Poulet a la king - Poulet Saute Chasseur - Poulet Saute Champignon - Roast Chicken with Dressing - Devil's Chicken - Pot Roast - Poulet Fricassé
<p>6. Poisson</p>	<ul style="list-style-type: none"> - Fillet de Pomfret Colbert au beurre maitre d' hotel - Fillet de Pomfret Bonne Femme - Fillet de Pomfret Belle Meuniere - Fillet de Pomfret Orly - Fish Mornay
<p>7. Meat</p>	<ul style="list-style-type: none"> - Irish Stew - Shepherd's Pie - Boeuf Stroganoff - Scotch Eggs - Meat balls - Mutton Andalouse - Ragout of Mutton - Hungarian Goulash
<p>8. Hot Desserts</p>	<ul style="list-style-type: none"> - Caramel Custard - Bread & Butter Pudding - Crème Brulee - Albert Pudding - Cabinet Pudding - Diplomat Pudding
<p>9. Cold Desserts</p>	<ul style="list-style-type: none"> - Coffee Mousse - Fruit Salad with Crème Anglaise - Lemon Soufflé - Soufflé au Caramel - Bavarois a la Crème

USCA 204
ESSENTIAL BAKERY & CONFECTIONERY (Practical)

1.	CAKE MAKING <ul style="list-style-type: none">- Basic Sponge Cake- Genoise Sponge Cake- Pound Cake- Lemon Cake- Marble Cake- Fruit Cake- Eggless Cake- Ribbon Cake- Swiss Roll- Madeleines
2.	PASTRY Short Crust Pastry <ul style="list-style-type: none">- Apple Pie- Jam Tarts- Quiche- Lemon Tart- Bakewell Tart
3.	CHOUX PASTRY <ul style="list-style-type: none">- Chocolate Éclairs- Profiteroles- Swan
4.	CREAMS & SAUCES <ul style="list-style-type: none">- Crème Anglaise- Pastry Cream- Bavarian Cream- Chocolate Sauce- Caramel Sauce- Melba Sauce- Hot Chocolate Sauce- Hot Caramel Sauce
5.	SOUFFLE <ul style="list-style-type: none">- Chocolate Soufflé- Lemon Soufflé- Coffee Soufflé
6.	MOUSSE <ul style="list-style-type: none">- Praline Mousse- Strawberry Mousse- Mango Mousse

USCA 205
FOOD & BEVERAGE STUDIES

Unit I	<p>1. MEALS & MENU PLANNING</p> <p>1.1 Menu – Origin, definition & objectives</p> <p>1.2 Types of meals (Breakfast, Brunch, Lunch, Afternoon tea, High tea, Dinner)</p> <p>1.3 Types of Menu</p> <p>a) A la carte</p> <p>b) Table d’ hote</p> <p>c) Cyclic menu</p> <p>d) Banquet menu</p> <p>e) Carte du jour / plat du jour</p> <p>f) California menu</p> <p>g) Take-away</p> <p>1.4 Other types of menu</p> <p>a) Children’s menu</p> <p>b) Club menu</p> <p>c) Ethnic menu</p> <p>d). Health menu</p> <p>e). Spa Menu,</p> <p>f). Ayurvedic Menu</p> <p>1.5 Principles of Menu planning</p> <p>1.6 Breakfast: English, Continental, American, Indian</p> <p>1.7 Types of Tea Service: Full Afternoon Tea, High Tea</p>
Unit II	<p>2. French Classical Menu:</p> <p>2.1 Sequence and Courses</p> <p>2.2 General Accompaniments for Classical Dishes</p> <p>3. Ice creams</p> <p>3.1 Ingredients of Ice Creams</p> <p>3.2 Types & categories of Ice creams</p> <p>4. Tobacco</p> <p>4.1 Introduction to Cigars and cigarettes.</p> <p>4.2 Types of tobacco</p> <p>4.3 Shape, size, color & Brand names with country of origin.</p>
Unit III	<p>5. Non Alcoholic Beverages</p> <p>5.1 Definition of beverages</p> <p>5.2 Classification chart –alcoholic & non-alcoholic drinks.</p> <p>5.3 Stimulating-Tea, Coffee & Cocoa, (origin, manufacture, Method of preparation, types & brands)</p> <p>5.4 Nourishing-health drinks</p> <p>5.5 Refreshing –juices, squashes, crushes, syrups & aerated water</p> <p>5.6 Table Water (origin, types & brands) & carbonated water.</p> <p>6. Simple Control Systems</p> <p>6.1 Restaurant reservation system</p> <p>6.2 KOT Checking System</p> <p>6.3 Types of KOT / BOT</p> <p>6.4 Method of billing (manual & computerised)</p>

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2. Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower
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4. Food & Beverage Service - Vijay Dhawan
5. The Steward - Peter Dias
6. The Waiter - John Fuller & A.J. Currie – Shroff Publishers
7. Food & Beverage Service A Training Manual - Sudhir Andrews – McGraw Hill Education
8. Food & Beverage Service - Bobby George
9. Dining Room & Banquet Management – Strianese & Strianese – Delmar Cengage Learning
10. Food and Beverage service – Axler & Litrides (Wiley)
11. Herrings Dictionary of Classical and Modern Cookery – Wsalter Bickel (Shroff Publishers)

USCA 206
RESTAURANT & FOOD SERVICE OPERATIONS
(Practical)

1	<p>MEALS AND MENU PLANNING</p> <ul style="list-style-type: none"> • Planning and writing table d’hôte menus in harmony with the principles of menu planning for 3 to 6 course meals for lunch and dinner (western food and Indian food) • Planning table d’hôte menus for Indian, Continental, American and English breakfasts
2	<p>TYPES OF TABLE SERVICE</p> <ul style="list-style-type: none"> ○ Silver service/ English service ○ American/ Plated ○ Semi Silver ○ Butler
3	<p>STEP BY STEP DETAILED SERVICE SEQUENCEfrom ordertaking to presenting the bill and exiting the guest (including – service of bread rolls, modifying the cover, course by course service of the menu, clearance of soiled ware (emphasizing on the first plate technique of clearance, crumbing down after a main course and service of after meal coffee) incorporating all related tasks and issues taught in semester I</p>
4	<p>COVER SET UPS AND SERVICE OF BREAKFASTS(Continental, American, English & Indian)</p>
5	<p>Service of pot tea (leaf and tea bags, lemon tea) & coffee(brewed and espresso)</p>
6	<p>NON ALCOHOLIC BEVERAGES. Service of carbonated (fresh lime soda & soft drinks), refreshing (juice), nourishing (milk shakes)</p>
7	<p>TOBACCO Service of cigars and cigarettes.</p>
8	<p>ORDERTAKING How to take an order from a guest. The techniques of suggestive selling and upselling Drawing the format of and writing the manual K.O.T. (including circumstantial KOTs)</p>

USCA 207

Culinary Math

Unit I	<p>1. Basic Arithmetic</p> <p>1.1 Addition, Subtraction, Multiplication & Division (Application of the Rule of BODMAS)</p> <p>1.2 Working with Decimals & Rounding up Figures</p> <p>1.3 Fractions & Percentages</p> <p>1.4 Basic Geometric Shapes & Related Fundamental Formulae such as Area, Perimeter & Volume (square, rectangle, circle, triangle, cube, cuboid, sphere, cylinder)</p> <p>1.5 Application of Pythagoras Theorem</p> <p>2. Metric System</p> <p>2.1 Basic Units (gram, litre, millilitre, millimeter, centigrade, kilo,</p> <p>2.2 Converting to Metrics</p> <p>2.3 Metric Recipe</p> <p>3. Measurement</p> <p>3.1 Ingredients Measurement</p> <p>3.1.1 Weight</p> <p>3.1.2 Volume</p> <p>3.1.3 Count</p> <p>3.2 Portion Control</p> <p>3.3.1 Portion Control in preparation</p> <p>3.3.2 Portion Control in Plating & Service</p>
Unit II	<p>4. Units of Measures (to & from)</p> <p>4.1 Oven Temperature : Celsius, Fahrenheit, Gas</p> <p>4.2 U.S Cups : cups to ml</p> <p>4.3 Spoons : ml to teaspoons / tablespoons</p> <p>4.4 Volume : ml to ounce / pints</p> <p>4.5 Weight : grams to ounce / pounds</p> <p>4.6 Linear Measurements : mm to inches & cm to inches</p> <p>5. Scaling Recipes</p> <p>5.1 Procedure for scaling total yield</p> <p>5.2 Procedure for scaling portion size</p> <p>6. Problems in Scaling Recipes</p> <p>6.1 Measuring</p> <p>6.2 Surface & Volume</p> <p>6.3 Equipments</p> <p>6.4 Time</p>
Unit III	<p>7. Food Cost Calculation</p> <p>7.1 Food Cost percentage</p> <p>7.2 Yield Cost Analysis</p> <p>7.2.1 Raw Yield Test</p> <p>7.2.2 Cooked Yield Test</p> <p>7.3 Portion Cost</p>

8. Inventory Control

8.1 Physical & Perpetual Inventory

8.2 Inventory Valuation

8.2.1 FIFO (First In First Out)

8.2.2 LIFO (Last In First Out)

8.2.3 FEFO (First Expiry First Out)

8.2.4 Weighted Average

8.3 Inventory Turnover Ratio

9. Calculation of Revenue Aspects of Food Service Operations

9.1 Seat Turn Over Ratio

9.2 Sales Mix

9.3 Average Spending Power (Average per cover or Guest Average Check)

9.4 REVPASH (Revenue Per Available Seat Hour)

References

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Math for the Professional Kitchen - Laura Dreesen, Michael Nothnagel&Susan Wysocki - Wiley Publications

Food & Beverage Control – Jack Ninemeier – AHLEI Publication

USCA 208
BUSINESS COMMUNICATION

Unit I	1	CONCEPT OF COMMUNICATION 1.1 Process of Communication 1.2 Feedback 1.3 Methods of Communication – Verbal/Non-Verbal 1.4 Channels of communication 1.5 Barriers of Communication
	2	ORGANIZATIONAL COMMUNICATION 2.1 Upward, downward, lateral communication and their purposes functions, grapevine 2.2 Written communication – Memos, Circulars, notices <p style="text-align: center;">French</p>
	3	Time, At the Office in a restaurant, Asking direction
Unit II	4	BUSINESS COMMUNICATION 4.1 Planning the right look of a letter 4.2 Types of letters – quotations, orders, claim and adjustment, sales, application, complaint/apology
	5	REPORT WRITING 5.1 Types of Reports 5.2 Structure of a report 5.3 Types of Reports
	6	<p style="text-align: center;">French</p> 6.1 Recipes – put in the correct order, Translate to English, Making Tea, Coffee, Bechamel, Veloute, Simple soups and salads 6.2 Culinary Terms
Unit III	7	GROUP COMMUNICATION 7.1 Types of meetings/ Advantages and Disadvantages 7.2 Participants Responsibilities/ Brain Storming 7.3 Structure of a meeting – Agenda and Minutes
	8	PRESENTATION 8.1 Making effective presentation/ Speaker's appearance and personality 8.2 Using Visual aids
	9	INTERVIEWS 9.1 Purpose/ Types 9.2 Candidate's preparation – GD/PI <p style="text-align: center;">French</p>
	10	French Basic Conversation and Translation of Passages from French to English

REFERENCE(English)

Business Communication – Hory Sankar Mukherjee - Oxford University Press
Communication Skills - Sanjay Kumar - Oxford University Press
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BusinessCorrespondenceandReportwriting–R.K.SharmaandKrishnaMohan – Tata Mcgraw Hill
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High SchoolEnglish–WrenandMartin – S. Chand & Company
UnderstandingHumanCommunication–RonaldBAdlerandGeorgeRodman(withCD)
TechnicalCommunication,2ndEdition–MeenakshiRaman(withCD) – Oxford University Press

REFERENCES(French)

MasteringofFrenchI &II -E.J.Neather- Macmillan
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USCA 209

FUNDAMENTALS OF INFORMATION TECHNOLOGY

1. Introduction to Computer Fundamentals

5 Parts of Computer
Difference between Hardware & Software
Difference Between Data and Information
Types of Computers – Server (Types), Clients (Types of Portable computer)
Application Software
System Software
Software Copyright – Freeware, Shareware, Licensed

2 Software

- Application Software –
Word Processor, Spreadsheet, Database
Management, Presentation, Media, Outlook, Browser and Utility
Software like Acrobat Reader
- System Software – Operating System (Windows, Linux, Android)
- Device Driver
- Utility Software – VLC Player, File Converter

3 Hardware

- Introduction of Central Processing Unit
- Processor – Intel, AMD, Clock Speed

Input Devices – Keyboard, Mouse, Microphone, Scanner, Barcode Reader, RFID, Touch Screen

- Output Devices – Displays (CRT, TFT, LCD, Plasma, LED, Projector)
- Display Resolution
- Printers – Inkjet, Laser, Thermal
- Storage Devices – Primary (RAM & ROM), Secondary (HDD, Flash, Drive, USB, CD/DVD, BlueRay, Media Players)

4 Networking

- Types of Network (LAN, WAN, MAN)
- Topology (Bus, Star, Ring, Mesh & Tree)
- Network Hardware – (Cables – RJ45, RJ11, MTRJ, Switch, Routers, Access Point, Modem)
- IP and MAC Address, Subnet, Gateway, DNS
- Understanding Network Address & Node Address
- Network Security – Firewalls (Hardware & Software)
- Bandwidth

5 Internet

- Intranet, Internet & Extranet
- WWW, HTTP, Domains
- VPN & VOIP
- Search Engines
- ISP & Bandwidth

6 Computer Architecture (DEMO)

Motherboard, RAM, PCI Slots, SMPS & different Ports

7 Operating System

DOS Commands (CMD, IP, IPCONFIG, DIR, CLS, PING etc.)

Introduction to Desktop

Control Panel

Configuring Printers (Standalone & Network)

Sharing & Security

8 Word 2007

Microsoft Word

File, Edit, View, Insert, Format, Tools, Table Commands

Page Setup, Print Options, Setting Page Margins

Clip Arts, Inserting Pictures/Charts/Files

9 EXCEL

Processing with MS Excel, Starting Excel, Starting New Workbook, Entering and Editing Data, Formatting Worksheet, Sorting The Data,

The Worksheet Selecting Cells and Ranges, Selecting With Mouse, Data Entry, Entering Numbers, Text, Date & Time Entries, Entering Series, Filing a Text Series with Auto Fill, Filing a Number Series, Editing Data, Clearance and Replacing Contents of a Cell, Deleting The Contents of a Range of Cell, Rearranging Worksheet,

Data, Copying, Auto Correct, Spell Checking, Filing a Chart, Formatting Data, Font Selection, Aligning Data, Format Style, Formatting Workbook, Arranging, Hiding, Unhiding, Inserting Columns and Rows, Adjusting Width, Copying and Moving, Inserting and Deleting Sheets from Workbook, Mathematical Operator, Exponentiation and Percentage Operators, Logical and Comparison Operators, Using Mouse to Create a Formula. Inserting a Chart, Chart Types, Modifying Chart, Adding Drawing to the Chart, Printing in Excel, Print Parameters, Default and Changing Default Settings, Sorting, Printing Etc.

10 POWERPOINT

Power Point Terminology - Getting into Power Point - Creating, Opening and Saving Presentations the easy way - Using Auto Correct Wizard - Working with Blank Presentation - Using the Templates - Using the Slidemaster - Working with color schemes - Working with slides - Making a new slide - Move, Copy or Duplicate Slides - Delete a Slide - Copy a Slide from one Presentation to another - Go to specific slide - Change the layout of a slide - Zoom in or out of slide - Working with text in power point - cutting, copying and pasting - Formatting text, Change font & size, Shadowing, Embossing - Aligning the text - Left, Center, Right & Justify - Power of Graphics in Power Point - Working with Clipart picture - Using Microsoft Excel Chart - Using Organization Charts - Power Point Drawings - Ways to draw - Adding lines - Connecting Lines Borders and adding curves - Creating Word Tables - Making great looking presentations (putting on a show) - Arranging, Creating Animated Slides - Manually advancing slides - Adding & Removing Transitions - Running a Presentation continuously - Printing the Presentation elements.

11 Outlook

- Configuration

USCA 210

NUTRITION & FOOD SCIENCE

UNIT I	<i>1. Nutrition</i>
	1.1 Definition
	1.2 Relation of food & Health
	1.3 Malnutrition, under nutrition, over nutrition, diet, kilo calories, health.
	Food & Its Functions
	1.4 <ul style="list-style-type: none">- Psychological Functions- Physiological Functions- Social Functions
	Factors affecting food intake & Food Habits
	<ul style="list-style-type: none">- Geographical Reasons- Economical Reasons- Religious Reasons- Social Reasons
	1.5 Classification of Nutrients
	1.6 Digestion, Absorption & Metabolism of Food
	<i>2. Carbohydrates</i>
	2.1 Classification & Composition
	2.2 Functions, Daily Requirements & Sources
	2.3 Excess & Deficiency
	2.4 Uses in food Preparation (gelatinization, gel formation, dextrinization, gluten formation & Caramalization)
	<i>3. Proteins</i>
3.1 Classification & Composition	
3.2 Functions, Requirements & Sources	
3.3 Excess & Deficiency	
3.4 Uses in food preparation	
3.5 Effect of Heat (Denaturation, Coagulation)	
3.4 Gel Formation	
3.5 Foaming	
<i>4. Fats & Oils</i>	
4.1 Classification & Composition	
4.2 Functions, Requirements & Sources	
4.3 Excess & Deficiency	
4.4 Types, Sources & Uses	
4.5 Factors causing deterioration	
4.6 Rancidity	
4.7 Flavour Reversion	
4.8 Shortening	
4.9 Polymerisation	
<i>5. Vitamins, Minerals, Water & Colloids</i>	
5.1 Functions	
5.2 Sources	
5.3 Deficiency & Excess	
5.4 Fat Soluble & Water soluble Vitamins (A,D,E,K,B1,B2,B3,C)	
5.5 Minerals (Ca,P,Na,K,Fe,I,FI)	
5.6 Importance, Balance & Sources	
5.7 Cooking Losses & Prevention	
5.8 Definitions (sol, gels, foam, emulsion)	
5.9 Examples (roasting, grilling, frying, baking, boiling, poaching, microwave)	

	<p>5.10 Importance in Food Industry</p> <p>6. Balanced Diet</p> <p>6.1 Introduction</p> <p>6.2 Recommended Dietary</p> <ul style="list-style-type: none"> - Allowances - RDAs for Specific Nutrients <p>6.3 Basic Food Groups</p> <ul style="list-style-type: none"> - Cereals & Millets Group - Protein or body building Group - Protective Food Group - Secondary Protective Food Group <p>6.4 Food Pyramid</p> <ul style="list-style-type: none"> - Bread, Grains, Cereals & Pasta from the base - Fruits & Vegetables - Beans, Eggs, Lean Meat & Fish - Dairy Products - Fats & Sweets <p>6.5 New Food Pyramid</p>
<p style="text-align: center;">UNIT III</p>	<p>7. Menu Planning & Mass Food Production</p> <p>7.1 Introduction</p> <p>7.2 Factors influencing meal planning</p> <p>7.3 Nutritional Adequacy</p> <p>7.4 Economic Consideration</p> <p>7.5 Types of Food Services</p> <p>7.6 Leftover food</p> <p>7.7 Food Habits</p> <p>Special Nutritional Requirements</p> <ul style="list-style-type: none"> - Pregnancy - Lactations <p>7.8</p> <ul style="list-style-type: none"> - Infancy - Childhood - Adolescence - Old Age <p>8. Modified Diets</p> <p>8.1 Introduction</p> <p>8.2 Purpose of Diet Therapy</p> <p>8.3 Classification of Modified Diets</p> <ul style="list-style-type: none"> - Modification in Consistency - Modification in Nutrient Content - Modification in Quantity - Modification in Methods of Feeding <p>8.4 Diets for Common Disorder</p> <ul style="list-style-type: none"> - Diabetes Mellitus - Fevers & Infections - Cardio Vascular Diseases - Disorder of the gastrointestinal tract - Liver Disorder - Kidney Disorder

Unit III	<i>9. New Trends in Nutrition</i>
	9.1 Need for serving nutritional & Health Specific meal
	9.2 Nutritive Value of Fast Food & Junk Food
	9.3 Nutritional evaluation of Newly Launched product
	9.4 Anti-Oxidants
	9.5 Significance of Nutritional Labelling
	9.6 Nutraceuticals
	9.7 Prebiotics & Probiotics role of Phytochemicals

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 FoodScience&Nutrition - Roday Sunetra - OxfordUniversity Press
 Food Microbiology - Adams MR.& Moss M.O. - New AgeInternational
 Essentials of Human Nutrition – Jim Mann &A. Stewart Truswell - OxfordUniversity Press