

Syllabus

This Handbook contains courses of
BBA in Culinary Arts
Programme of Indira Gandhi National Tribal
University (IGNTU), Amarkantak
offered by
Indian Culinary Institute
Tirupati & NOIDA

2018-2021



About ICI

Indian Culinary Institute (ICI) an autonomous institute under Ministry of Tourism, Government of India commissioned at Noida and Tirupati, which are the state-of-art Institutes and is expected to be at par with the best International Culinary Institutes. The Indian tourism industry today added another step for further promotion and development of culinary tourism in India as the ICI will attract the best of the talents in the specialized field with a world class infrastructure such as culinary studio with facility to have smart class rooms, specialized kitchens and microbiology labs with modern and latest equipment, training restaurants for various cuisines, modern hostel facility for boys and girls.

This is the time of specialization and Culinary Art is a highly specialized field of education for Hospitality Industry today. The curriculum is being designed in close association with the best in the Culinary field- both from Industry and Academia. This will ensure high employability and placement in the niche area apart from making the students ready for their own entrepreneurial venture. For young students, this is the right time to join the culinary industry for jobs and a lucrative and satisfying career. The initiative of Government of India by commissioning Indian Culinary Institutes at Noida and Tirupati will full fill dreams of many of the students to make their career in this field. The students of this Institute will not only service the domestic industry but also contribute internationally as an ambassador of India's rich and diversified food heritage.

About IGNTU

IGNTU is a central University established by Ministry of HRD. IGNTU is committed to disseminate advance knowledge by providing instructional and research facilities in tribal art, culture, tradition, language, medicinal systems, costumes, forest based economic activities, flora, fauna and advancement in technologies related to the natural resources of the tribal areas. The University is spread over 372 acres of land adjoining to the Biosphere Reserve and primitive tribal villages in Amarkantak. The landscape of campus is very picturesque, creating peaceful and serene atmosphere for better social and academic life.

Curriculum

A well-defined course syllabus has been designed to provide comprehensive, rigorous and contemporary theoretical and practical knowledge to the students, thereby meeting the expectations of Culinary industry.

Interdisciplinary Approaches: Maximum emphasis is given on theoretical and practical inputs from subjects pertaining to social sciences, commerce and management.

Facilities: The Department makes all possible efforts to equip the classrooms with all modern gadgets to facilitate for effective teaching and learning.

Books and E-resources: The Indian Culinary Institute Library issues text and reference books to the students.

Career Opportunities: students of ICI can look forward to career opportunities as;

- ❖ Chef in Hotel and allied hospitality industry;
- ❖ Kitchen Management positions in Hotels after initial stint as trainee;
- ❖ Flight Kitchens services;
- ❖ Indian Navy Hospitality services;
- ❖ Management Trainee/Executive in international and national fast food chains;
- ❖ Hospital and Institutional Catering;
- ❖ Faculty in Hotel Management/ICI/Food Craft Institutes;
- ❖ Kitchen Management in Shipping and Cruise lines;
- ❖ Railway Hospitality and Catering Services;
- ❖ Hotels and Guest Houses run by State Tourism Development Corporations;
- ❖ Self-employment through entrepreneurship and
- ❖ Nutrition Expert

The ICI will arrange campus placement for its students by inviting renowned hotel, hospitality and allied industry every year. Even, ICI will assist the pass-outs for getting placement overseas. The ICI will also organize for foreign collaboration by way of students exchange program, faculty exchange program with renowned Culinary Institutes around the globe for better exposure of the students in the field.

Campus Life: The campus landscape is very vibrant that creates study atmosphere.

Regulations for BBA in Culinary Arts

Introduction

Bachelor's in business administration (Culinary Art) is offered by Indian Culinary Institute (ICI) in collaboration with Indira Gandhi National Tribal University (IGNTU), Amarkantak, Madhya Pradesh. This Degree shall be called Bachelor in Business Administration in Culinary Arts in short form **"BBA in Culinary Arts"**. ICI is an organisation of Ministry of Tourism, Govt. of India. This programme of shall focus on **Culinary and Allied areas**.

Objectives

To produce Chefs to cater hotel, hospitality and allied industry. In the hotel/hospitality industry, highest paid employee is Chef. Chefs are responsible for preparation of food with culinary skills, which is the main identity of the hotel and the place. It is the field where one can showcase his/her passion and creativity more than any other area. Chef means not only working in hotel or hospitality or allied industry but also, one can recognize himself/herself by becoming Celebrity Chef. Apart from it, one can also become an entrepreneur by setting up his/her own specialized food outlet.

Duration of the programme

The programme is for six semesters spread over three years. Two semesters in each academic year - July to December and January to May, respectively. There shall be 90 days classroom study in each semester.

Eligibility

A pass in 10+2 system of Senior Secondary examination or its equivalent from a recognised Board/Council with a minimum of 50% in case of General and OBC candidates and 45% in case of SC and ST candidates Those appearing in 10+2 or equivalent examination can also appear in Entrance Examination on provisional basis. Admission to first year based on the All India Rank (AIR) earned by the candidate in the written test of Entrance Examination and their choice of preference of the campus. Ranks are strictly based on the marks obtained by the candidate in written examination. Admission is followed by checking of eligibility of candidates, verification of documents and Payment of first semester fees.

Intake and Reservation: Total number of intake is 120. Reservation shall be applicable as per Government of India.

Programme Structure

The total number of modules in BBA in Culinary Arts programme is 61, which is spread through 152 credits. Medium of Teaching and Examination shall be in English only.

Scheme of instruction

There shall be SIX semesters of taught courses including Industrial Training. Total credits for the programmes is 152 which are equivalent to 61 course modules. Each credit is of 1-hour classroom teaching in a week and 15 hrs in a semester. For a six-credit theory module, 90 classroom teaching and for a practical six credit module 180 hrs Practical teaching are needed.

Evaluation

The performance of students is evaluated continuously and the process of assessment comprises of internal and external test. Internal Evaluation consists of assignments, presentation, participation, project work and Mid Term Examinations. Internal evaluation 40% (internal assessment by the Course teacher) and External examination 60% (Evaluation shall be done by External examiner/ evaluator).

Attendance

Students are expected to put in as much attendance as possible as it is an integral part of learning. A minimum attendance is as per University norms.

Minimum number of classes per week/per paper

Each of the courses shall have an obligation normally equal to or equivalent to 1 hour per week per credit to achieve 15 hrs classes per credit in a semester. Accordingly, classes can be multiplied into the credit allocated to the concerned module. Chairperson shall organise non-credit courses, seminars, syndicated exercises, assignments, study tours, etc. as and when required.

Programme structure

Curriculum development is a continuous process. Course structures may change in the larger interest of industry, students and profession.

Generic Electives

As part of Choice Based Credit System, Students enrolled in the programme are required to opt for at least two courses from outside the Discipline. Such credits would be transferred for calculation of total credit points earned by a student. (As per University norms)

Electives

The Institute depending upon the available resources, offer electives from the designated elective groups, subject to fulfilment of minimum requirements as per the CBCS guidelines.

Internship, Report & Viva-Voce

Internship, Report & Viva-voce component shall be a compulsory component for the students. Each student shall have to undergo One Semester long training in Culinary and Hospitality Organizations under the guidance of a faculty advisor. The objective of this module is to create an opportunity for the students to undergo training in the Food Outlet, Hotels/Resorts and Catering establishments. Such training would help students to understand food production along with administrative, financial and marketing aspects of Culinary Business. Examination shall be evaluated by one external examiner and one internal examiner. The list of external examiners is to be submitted by the Institute for approval by the competent authority through proper channel. The Training Report and Viva-Voce Examination shall be evaluated from a total of 300 marks. \

Pattern of Questions for the Semester End Examinations

The end semester theory examinations for 60 marks per each course shall be conducted as per the academic calendar of the University. There shall be three parts. Part -A consisting of FIVE short questions from amongst EIGHT questions drawn representing all the units. Each question in Part-A shall consist of THREE marks. Part – B shall consists of FIVE questions with internal choices from each unit to be answered having SIX marks each. Part-C shall consist of ONE question with internal choice having FIFTEEN marks.

PART – A	5 Questions X 3 Marks	=	15
PART – B	5 Questions X 6 Marks	=	30
PART – C	1 Question X 15 Marks	=	15

60

Internal Examinations

There shall be a continuous evaluations for all theory and practical courses however the theory courses shall have two internal tests of 20 marks in total. Internal Assessment Component consists of the following.

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|----|----------------------------------|----------|
| 1. | Mid Semester Examinations | 20 marks |
| 2. | One Term Project/Assignment | 10 marks |
| 3. | Seminar Presentation/Attendance: | 10 marks |
| | Total | 40 marks |

The answer scripts of internal examinations shall be evaluated by the course teacher. The courses of lesser /higher credits shall follow the same weightage.

Teaching Pedagogy

The Teaching Pedagogy consists of Practical Demonstration by Facilitator, Repetition by Learner, Visit to Industry, Work, Individual Presentations, Innovative cocktail session and Industry expert session on Culinary Arts.

COURSE STRUCTURE OF BBA IN CULINARY ARTS

SEMESTER-I

	SL.No.	CC	Course Title		Type of Course	Hrs Per Week	Cr	Total Marks		
								IM	EM	TM
Theory	1	CAT 101	Foundation of Cuisine -I		CORE 1	3	3	40	60	100
	2	CAT 102	Bakery and Confectionery basics		CORE 2	3	3	40	60	100
	3	CAT 103	Dinning Operations Basics		CORE 3	3	3	40	60	100
	4	CAT 104	Hygiene and Food Safety		CORE 4	3	3	40	60	100
	5	CAT 105	Communication		AECC 1	3	3	40	60	100
	6	CAT 106	Hospitality studies		CORE 5	3	3	40	50	100
Electives	7	CAE 107	Principles of management	Select Any One	GE 1	2	2			100
		CAE 108	International Tourism					40	60	
Practical	8	CAP 109	Foundation of Cuisine - I Pr		CORE 1	8	4	40	60	100
	9	CAP 110	Bakery and Confectionery Basics		CORE 2	4	2	40	60	100
	10	CAP 111	Dinning Operations Basics		CORE 3	2	1	20	30	50
	11	CAP 112	Computer Applications		GE 2	2	1	20	30	50
			Total			36	28			1000

SEMESTER-II

	Sl. No.	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
Theory	12	CAT 201	Foundation of Cuisine -II	CORE 6	3	3	40	60	100
	13	CAT 202	Bakery and Confectionery Techniques	CORE 7	3	3	40	60	100
	14	CAT 203	Casual Dinning	CORE 8	3	3	40	60	100
	15	CAT 204	Health and Nutrition	CORE 9	3	3	40	60	100
	16	CAT 205	Environmental Studies	AECC 2	3	3	40	60	100
	17	CAT 206	Communicative French - I	CORE 10	3	3	40	60	100
Electives	18	CAE 207	Ayurvedic Practices and Concepts	GE 2	2	2	40	60	100
		CAE 208	Business Economics						
Practical	19	CAP 209	Foundation of Cuisine - II Pr	CORE 5	4	2	40	60	100
	20	CAP 210	Garde Manger Operations	CORE 6	2	1	20	30	50
	21	CAP 211	Bakery Techniques	CORE 7	4	2	40	60	100
	22	CAP 212	Confectionery Techniques	CORE 8	4	2	40	60	100
	23	CAP 213	Dinning Operations	CORE 9	2	1	20	30	50
			Total		36	28			1100

2nd Year of BBA in Culinary Arts

SEMESTER-III

	Sl. No .	CC	Course Title		Type of Course	Hrs Per Week	Cr	Total Marks		
								I M	E M	TM
Theory	24	CAT 301	Culinary Operations		CORE 11	3	3	40	60	100
	25	CAT 302	Cuisines of India – I		CORE 12	3	3	40	60	100
	26	CAT 303	Fine Dinning		CORE 13	2	2	40	60	100
	27	CAT 304	Culinary Science		CORE 14	3	3	40	60	100
	28	CAT 305	Kitchen stewarding and Maintenance		SEC 1	3	3	40	60	100
	29	CAT 306	Food Costing		CORE 15	3	3	40	60	100
Electives	30	CAE 307	Customer Relation Management	Select Any One	GE 3	2	2	40	60	100
		CAE 308	Food Quality Management							
Practical	31	CAP 309	World Cuisine- I		CORE 10	4	2	40	60	100
	32	CAP 310	Indian Kitchen Operations		CORE 11	4	2	40	60	100
	33	CAP 311	Bakery operations		CORE 12	4	2	40	60	100
	34	CAP 312	Indian Confectionery (Halwai)		CORE 13	2	1	20	30	50
	35	CAP 313	Fine Dinning Operations		CORE 14	2	1	20	30	50
			Total			36	27			1100

SEMESTER-IV (Internship)

S. No.	Sl. No.	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
Internship	36	CAIT 403	Internship Log-book	CORE 15		4	-	100	100
	37	CAIT 404	Internship Project Report and Presentation	CORE 16		12	-	200	200
			Total			16			300

3rd Year BBA in Culinary Arts

SEMESTER-V

	Sl. No	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
Theory	38	CAT 501	Culinary Management	CORE 16	3	3	40	60	100
	39	CAT 502	Advance Bakery & Confectionery	CORE 17	2	2	40	60	100
	40	CAT 503	Banquets and Specialised Catering	CORE 18	3	3	40	60	100
	41	CAT 504	Security and Safety	SEC 2	2	2	40	60	100
	42	CAT 505	Financial Concepts	DSE 1	3	3	40	60	100
	43	CAT 506	Communicative French-II	DSE 2	2	2	40	60	100
Electives	44	CAE 507	Human Resource Management	GE 4	2	2	40	60	100
		CAE 508	Food Photography and Styling						
Practical	45	CAP 509	World Cuisine - II	CORE 17	4	2	40	60	100
	46	CAP 510	Institutional and Bulk Cooking	CORE 18	4	2	40	60	100
	47	CAP 511	Advanced bakery	CORE 19	4	2	40	60	100
	48	CAP 512	Advance Confectionery and Chocolatier	CORE 20	4	2	40	60	100
	49	CAP 513	Banquet Operations	CORE 21	2	1	20	30	50
			Total		35	26			1150

SEMESTER-VI

	Sl. No.	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
Theory	50	CAT 601	Advanced Culinary Art	CORE 19	3	3	40	60	100
	51	CAT 602	Cuisines of India – II	CORE 20	3	3	40	60	100
	52	CAT 603	Events and Restaurant Management	CORE 21	2	2	40	60	100
	53	CAT 604	Facility Planning and Kitchen Management	CORE 22	3	3	40	60	100
	54	CAT 605	Management Accounting	DSE 3	3	3	40	60	100
	55	CAT 606	Project Report	DSE 4	2	2	20	30	50
Electives	56	CAE 607	Restaurant Sales and Marketing	DSE 5	2	2	40	60	100
		CAE 608	Entrepreneurship						
Practical	57	CAP 609	Commercial Kitchen Operations	CORE 22	4	2	40	60	100
	58	CAP 610	Mastering Indian Cuisine	CORE 23	4	2	40	60	100
	59	CAP 611	Commercial bakery	CORE 24	4	2	40	60	100
	60	CAP 612	Commercial confectionery	CORE 25	4	2	40	60	100
	61	CAP 613	Events and Restaurant Management	CORE 26	2	1	20	30	50
			Total		35	27			1000

Statement of Credits and Marks of BBA in Culinary Arts

SN	Semester	Total Credits	Total Marks
First Year			
01	Semester - I	28	1000
02	Semester - II	28	1100
Second Year			
03	Semester - III	27	1100
04	Semester - IV	16	300
Third Year			
05	Semester – V	26	1150
06	Semester - VI	27	1000
	Grand Total	152	5750

Note:

1. There are total 61 Course Modules consisting of 152 credits.
2. Abbreviations

AECC	:	Ability Enhancement Compulsory Course
SEC	:	Skill Enhancement Course
GE	:	Generic Elective
DSE	:	Discipline Specific Elective
CC	:	Course Code
Cr	:	Credits
Core	:	Core Courses

3. The Project Report in the sixth semester shall be of “TWO” credits and the other Discipline Specific Electives are in place.