

## 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**

2026-2029



### **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 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.\



## 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
<b>Theory</b>	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
<b>Electives</b>	7	CAE107	Principles of management	GE 1	2	2	40	60	100
		CAE108	International Tourism						
<b>Practical</b>	8	CAP 109	Foundation of Cuisine - I Pr	CORE 6	8	4	40	60	100
	9	CAP 110	Bakery and Confectionery Basics	CORE 7	4	2	40	60	100
	10	CAP 111	Dinning Operations Basics	CORE 8	2	1	20	30	50
	11	CAP 112	Computer Applications	CORE9	2	1	20	30	50
			<b>Total</b>		<b>36</b>	<b>28</b>			<b>1000</b>

## SEMESTER-II

	Sl. No.	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
<b>Theory</b>	12	CAT 201	Foundation of Cuisine -II	CORE 10	3	3	40	60	100
	13	CAT 202	Bakery and Confectionery Techniques	CORE	3	3	40	60	100
	14	CAT 203	Casual Dinning	CORE 11	3	3	40	60	100
	15	CAT 204	Health and Nutrition	CORE 12	3	3	40	60	100
	16	CAT 205	Environmental Studies	AECC 1	3	3	40	60	100
	17	CAT206	Communicative French - I	CORE 13	3	3	40	60	100
<b>Electives</b>	18	CAE 207	Ayurvedic Practices and Concepts	Select Any One	2	2	40	60	100
		CAE 208	Business Economics						
<b>Practical</b>	19	CAP 209	Foundation of Cuisine - II Pr	CORE 14	4	2	40	60	100
	20	CAP 210	Garde Manger Operations	CORE 15	2	1	20	30	50
	21	CAP 211	Bakery Techniques	CORE 16	4	2	40	60	100
	22	CAP212	Confectionery Techniques	CORE17	4	2	40	60	100
	23	CAP 213	Dinning Operations	CORE 18	2	1	20	30	50
			<b>Total</b>		<b>36</b>	<b>28</b>			<b>1100</b>

## 2<sup>nd</sup> Year of BBA in Culinary Arts

### SEMESTER-III

	Sl. No.	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks			
							IM	EM	TM	
<b>Theory</b>	24	CAT 301	Culinary Operations	CORE 19	3	3	40	60	100	
	25	CAT 302	Cuisines of India – I	CORE 20	3	3	40	60	100	
	26	CAT 303	Fine Dining	CORE 21	2	2	40	60	100	
	27	CAT 304	Culinary Science	CORE 22	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 23	3	3	40	60	100	
<b>Electives</b>	30	CAE 307	Customer Relation Management	Select Any One	GE 3	2	2	40	60	100
		CAE 308	Food Quality Management							
<b>Practical</b>	31	CAP 309	World Cuisine- I	CORE 24	4	2	40	60	100	
	32	CAP 310	Indian Kitchen Operations	CORE 25	4	2	40	60	100	
	33	CAP 311	Bakery operations	CORE 26	4	2	40	60	100	
	34	CAP 312	Indian Confectionery (Halwai)	CORE 27	2	1	20	30	50	
	35	CAP 313	Fine Dining Operations	CORE 28	2	1	20	30	50	
			<b>Total</b>		<b>36</b>	<b>28</b>			<b>1100</b>	

## 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 29		4	-	100	100	
	37	CAIT 404	Internship Project Report and Presentation				12	-	200	200
			<b>Total</b>						<b>16</b>	

### 3<sup>rd</sup> Year BBA in Culinary Arts

#### SEMESTER-V

	Sl. No	CC	Course Title	Type of Course	Hrs Per Week	Cr	Total Marks		
							IM	EM	TM
<b>Theory</b>	38	CAT 501	Culinary Management	CORE 30	3	3	40	60	100
	39	CAT 502	Advance Bakery & Confectionery	CORE 31	2	2	40	60	100
	40	CAT 503	Banquets and Specialised Catering	CORE 32	3	3	40	60	100
	41	CAT 504	Security and Safety	DSE 1	2	2	40	60	100
	42	CAT 505	Financial Concepts	DSE 2	3	3	40	60	100
	43	CAT 506	Communicative French-II	DSE 3	2	2	40	60	100
	44	CAE507	Human Resource Management	CORE 33	2	2	40	60	100
<b>Practical</b>	45	CAP 508	World Cuisine - II	CORE 34	4	2	40	60	100
	46	CAP 509	Institutional and Bulk Cooking	CORE 35	4	2	40	60	100
	47	CAP 510	Advanced bakery	CORE 36	4	2	40	60	100
	48	CAP 511	Advance Confectionery and Chocolatier	CORE 37	4	2	40	60	100
	49	CAP 512	Banquet Operations	CORE 38	2	1	20	30	50
			<b>Total</b>		<b>35</b>	<b>26</b>			<b>1150</b>

## 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 39	3	3	40	60	100
	51	CAT 602	Cuisines of India – II	CORE 40	3	3	40	60	100
	52	CAT 603	Events and Restaurant Management	CORE 41	2	2	40	60	100
	53	CAT 604	Facility Planning and Kitchen Management	CORE 42	3	3	40	60	100
	54	CAT 605	Management Accounting	DSE 4	3	3	40	60	100
	55	CAT 606	Project Report	DSE 5	1	1	20	30	50
	56	CAE607	Restaurant Sales and Marketing	DSE 6	2	2	40	60	100
Practical	57	CAP 608	Commercial Kitchen Operations	CORE 43	4	2	40	60	100
	58	CAP 609	Mastering Indian Cuisine	CORE 44	4	2	40	60	100
	59	CAP 610	Commercial bakery	CORE 45	4	2	40	60	100
	60	CAP 611	Commercial confectionery	CORE 46	4	2	40	60	100
	61	CAP 612	Events and Restaurant Management	CORE 47	2	1	20	30	50
			<b>Total</b>		<b>35</b>	<b>26</b>			<b>1000</b>

## Statement of Credits and Marks of BBA in Culinary Arts

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

**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 “ONE” credits and the other Discipline Specific Electives are in place.

# **FIRST SEMESTER**

**(July- December)**

## CAT 101 FOUNDATION OF CUISINE -I

**Objectives:** On completion of the course, students would obtain the underpinning knowledge of the basics of food production department, its organizational structure, and familiarization with basic stock, soups and sauces

**Unit-1: Introduction to Cookery:** Hygiene, Uniform & Safety, Culinary history, Kitchen Hierarchy and Organization, Duties & responsibility of kitchen staff, sections, Aims & Objectives of Cooking, Effect of cooking.

**Unit-2: Cooking Techniques and Methods:** Pre-preparation & preparation Techniques, Methods of Cooking, Heat transfer, Dry & Moist methods.

**Unit-3: Ingredients & Effect of Heat:** Herbs, spices & condiments, Vegetable and Fruit Cookery, Cuts, Effect of heat and pigment/colour change.

**Unit-4: Stocks & Sauces:** Types, Preparation, Storage & care, Thickening Agents - types, Sauces – classification, preparation, derivatives

**Unit-5: Soups & Eggs:** Classification of soups, Recipe of consommé, Egg Cookery - structure, selection & uses, Culinary Terms

### SUGGESTED TEXT BOOKS

1. Theory of Catering by Kinton Cesserani, Published by Hodder & Stoughton
2. Practical Cookery by Kinton Cesserani, Published by Hodder & Stoughton

### SUGGESTED REFERENCE BOOKS

1. Food Production Operations, Parvinder Bali, Oxford University Press
2. Theory of Cookery, Krishna Arora, Frank Brothers, New Delhi
3. Theory of Cookery, Parvinder Bali, Oxford University Press
4. Theory of Catering, Victor Ceserani & Ronald Kinton, ELBS

## CAT 102 BAKERY AND CONFECTIONERY BASICS

**Objectives:** After the successful completion of this semester, students will be able to explain the role of different ingredients in Bakery, classify different types of Dough used in Bakery, List and identify different types of Bread and describe different faults in cake making

**Unit-1: Introduction and Equipment:** Understanding the Evolution of Bakery, Baking, Confectionery & Confections: Introduction to bakery and confectionery, evolution of breads, cakes and cookies, quality characteristics of bread, types of ovens (brick layered, wood fired, dome shaped ovens, deck ovens, modern ovens), large and small equipment

**Unit-2: Bakery Ingredients & Bread Making Process:** Introduction to bakery ingredients, role of ingredients, wheat and milling process, flour (hard and soft, rye, special varieties-T50, hybrid, cake/bread), yeast, chemical leaveners, sugars, syrups (corn syrup, liquid glucose, malt syrup, honey), milk, cream, fats and oils, eggs, fruits and dry fruits, cocoa powder, salts, sweet spices, jellying agents (gelatine, pectin), bread making methods, bread faults and causes.

**Unit-3: Classification of Doughs & Non-Yeast Breads:** Impoverished yeast dough, regular yeast dough, dinner roll dough, brioche, rich yeast dough, laminated yeast dough, non-leavened breads, soda breads, pita, corn breads, naan, obinain, patir.

**Unit-4: Speciality Breads, Regional and National Breads & Other Non-Baked Breads:** Origin and History with examples

### **Unit-5: Introduction to Cake and Pastry**

Different Cake Making Methods (Sugar Batter, Flour Batter, Genoise / Sponge, All In One, Rubbing Method), Characteristics Of Cake (External Features, Internal Features), Cake Faults And Remedies, Different Types of pastries (Short Crust, Sugar Paste, Choux paste, Puff Paste), Principles and Processes, Derivatives

### **Suggestive Texts & References:**

1. Basics of Baking by S.C. Dubey, The Society of Indian Bakers, New Delhi 2007
2. Understanding Baking, Nicole Rees & Joseph Amendola, John Wiley & Sons Publications, 2002
3. Professional Baking (fifth edition) By Wayne Gisslen, John Wiley & Sons, 2009
4. Theory of Bakery & Patisserie by P.S. Bali, Oxford University Press, New Delhi 2018
5. How baking works by Paula I. Figoni, John Wiley & Sons Publications, 2010

## CAT 103 DINNING OPERATIONS BASICS

**Objectives:** Students will be able to understand all the activities of a busboy including mise-en-scene and mise-en-place in the restaurant and F&B Service equipment used in Restaurant.

**Unit-1: Growth of dining/ Catering industry & departmental organisation & staffing:**

F&B outlets of a hotel, Duties & responsibilities of f&b staff

**Unit-2: Staff attributes, skills & knowledge, food & beverage service equipment:** Cutlery, Crockery, Glassware, Linen

**Unit-3: Meals & Menu planning:** Types of Meals, French classical menu, Breakfast-English, American, Continental, Indian/ Brunch, Lunch, High tea, Afternoon Tea

**Unit-4: Dining service- Style and procedure:** Preparation for service, Mise en place, Mise-en scene, Types of service style- Pre plated, English, American, Gueridon, Silver service,

**Unit-5: Dinning service:** Welcoming and receiving, Seating, Water service, Offering Menu card, Order taking

### SUGGESTED REFERENCE BOOKS

1. Cousins, J & Lillicrap, D & Weekes, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. Erlacher, M & Keller, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. Bagchi, S.N & Sharma, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

## CAT 104 HYGIENE AND FOOD SAFETY

**Objectives:** This paper will help students understand the importance of hygiene and food safety. This will also provide the different stages in food spoilage and method of food preservation.

**Unit-1: Basic Introduction to Hygiene and Food Safety:** Key Terms, Significance of Hygiene, Hygiene -Personal Hygiene, Equipment Hygiene

**Unit-2: Physical, Chemical, Biological & Occupational Hazards and its Prevention:** Physical Hazards, Food Additive- Pesticide Residue, Metallic Contaminants, Residue from Packaging Material, Water Contamination, Bacteria, yeast, mould, virus, parasites, Factors affecting growth of micro-organisms, Common Food Borne Diseases, Types of Accidents, Basic First Aid for Cuts, Wounds and Burns

**Unit-3: Food Spoilage & Prevention:** Causes of food spoilage, Spoilage of different food products- milk and milk products, cereal and cereal products, meat, egg, fish and poultry, fruit and vegetables, canned products, Food Preservation- Basic principles of Food Preservation-Low Temperature Treatment, High Temperature Treatment, Dehydration, Preservatives, Radiation, Controlled Atmosphere Storage.

**Unit-4: Food Additives, Food Adulteration and its Detection:** Types- Preservatives, Antioxidants, Sweeteners, Food colours, Flavours, Stabilizers and Emulsifiers, Food Adulteration and its Detection, Cereals and Cereal Products, Pulses and pulse products, Milk and Milk Products, Fruits & Vegetables and its products, Meat, Fish & Poultry and its Products

**Unit-5: Hygiene from Farm to Fork, Quality Standards, Food Laws & Establishment Hygiene:** Sanitary procedures while Receiving, Storage, Preparing, Holding, Serving, displaying food and Leftover management, GHP, GMP, HACCP, Codex Alimentarius, ISO, Pest Control, Garbage Disposal, Cleaning agents and Disinfectants.

### SUGGESTED REFERENCE BOOKS

1. SunetraRoday, Food Hygiene and Sanitation, Tata Mc Graw Hill Education Private Limited, Second Edition, ISBN (13)978-0-07-070020-8.
2. Anita Malhotra and Sukhneet Suri, Food Science, Nutrition and Food Safety, Pearson Education India, ISBN (13)978-8131771105.
3. William C Frazier and Dennis C Westhoff, Food Microbiology, Mc Graw Hill Education, ISBN (13)978-1259062513.
4. Hobbs (Ed) Jim Mc Lauchlin and Christine Little, Food Poisoning and Food Hygiene, CRC Press, 7<sup>th</sup> Edition, ISBN (13) 978-1138454903.

## CAT 105 COMMUNICATION

**Objectives:** This paper is intended to emphasize on improving oral and written communication skills through experiential training and comprehensive understanding of the students.

**Unit-1: Business Communication:** Definition, Importance of effective communication, Process of Communication, Objectives of Communication, Characteristics of Communication and the C s of Good Communication.

**Unit-2: Better Listening:** Listening for Pronunciation Practice, Listening for Personal Communication, Active Listening: Communicating in Public Situations, Listening for Communication: Language Functions.

**Unit-3: Speaking for Better Communication:** Speaking about Myself, Speaking Accurately, Practice in Public Speaking, Non-Verbal Communication, Social Communication: Performing Language Functions, Speaking across the Curriculum.

**Unit-4: Building Confidence in Reading:** Countering Defects, Reading Silently for Understanding and Speed, Reading Efficiently: The Sub-Skills of Reading, Reading — Study Reading: Strategies for Reading across the Curriculum, Extensive Reading: Encouraging Lifelong Learning.

**Unit-5: Effective Writing:** Better Writing Using Personal Experiences, Better Writing through Appropriate Vocabulary and Grammar, Writing for Effective Communication: Formal Occasions, Effective Writing across the Curriculum, Promoting Creative Writing.

### SUGGESTED TEXT BOOKS

1. Kaul, A. (2005). Effective Business Communication, PHI, New Delhi.
2. Munter M. (2011). Guide to Managerial Communication: Effective Writing & Speaking, PHI, New Delhi.

### SUGGESTED REFERENCE BOOKS

1. Mandal S.K. (2007). Effective Communication and Public Speaking, Jaico, Mumbai.
2. Bovee, T & Schatzman. (2003). Business Communication Today, Pearson, New Delhi.
3. Meenakshi Raman (2012) Business Communication 2nd Edition, Oxford University Press, New Delhi.
4. Pd Chaturvedi & Mahesh Chaturvedi (2009) Business Communication: Concepts, Cases, and Applications 2nd Edition, Pearson Education Singapore Ltd, Pearson, New Delhi.
5. Thomas Jane, Murphy Herta, Hildebrandt Herbert (2008). Specifications of Effective Business Communication 7th Edition, Tata McGraw - Hill Education, New Delhi

## CAT 106 HOSPITALITY STUDIES

**Objectives:** The completion of this subject student will be able to Classify different types of Hotels, differentiate among different types of hotel rooms, Explain the Bell Desk procedure at a hotel front office and Discuss the science of cleaning in hotel housekeeping operations.

**Unit-1: Front Office Department and Classification of Hotel & Rooms:** Importance, Functional Organization, Staff organization, Large and small hotels, Layout, Interdepartmental Coordination, Location, clientele and facilities, StarRoom Types, Basis of charging, Meal Plan, Types of room rates & taxes, (Rack Rate & special rates), Tariff Card.

**Unit-2: Guest Cycle & Reservation:** Importance and types, Forms and Formats, Reservation Procedure, Self & Corporate etc, Travel agents, Tour operators, CRS, GDS, Internet & online portals. Arrival-Bell Desk, Arrival-Registration, During the stay, Check out and settlement, Departure procedure, Modes of payments.

**Unit-3: Significance of Housekeeping Department:** Attributes and Qualities required by Housekeeping Personnel, Staff organization and brief on duties and responsibilities of Housekeeping staff, Sections of H.K., Coordination with other departments, Attributes and Qualities required by Housekeeping Personnel, Staff organization and brief on duties and responsibilities of Housekeeping staff, Sections of H.K., Coordination with other departments.

**Unit-4: Science of Cleaning:** Principles of cleaning, Safety and hygiene factors to be kept in mind while cleaning, Cleaning supplies and equipment, Cleaning Procedures, Importance of Inspection, Frequency of Cleaning, Classification of stains on the basis of origin and time & General procedures of Stain removal from fabrics.

**Unit-5: Public Area Cleaning & Pest control management:** Classification into front of the house and back of the house areas, Frequency of cleaning Front of the house areas, Frequency of cleaning Back of the house areas, General problems faced during public area cleaning and their solutions, Stain removal, Identify pests, Areas of infestation & Prevention and treatment

### SUGGESTED REFERENCE BOOKS

1. Hotel Front Office Operations and Management by Kasavana
2. Hotel Front office management and operations by Sudhir Andrews
3. Hotel Front Office operations and Management by Jatashankar Tiwari
4. Hotel Housekeeping Operations and Management by G. Raghubalan
5. Professional Management of Housekeeping Operations by Thomas J. A. Jones, Ed. D., R. E.
6. Hotel Front office management by James A. Bardi

## CAE 107 PRINCIPLES OF MANAGEMENT

**Objectives:** This paper will help students understand the fundamentals of management concepts, theories and practices and this will also provide sufficient theoretical knowledge to take managerial decisions.

**Unit-1: Functions of Management:** Meaning, Nature and Levels in Management –Roles, Skills, Tasks of a Manager, Functions of Management- Planning, Organizing, Directing & Controlling, systems approach, contingency approach

**Unit-2: Planning:** Meaning, Nature of a Sound Plan, Types-Short, Medium and Long-Range Planning, Scope and Limitations and Steps in Planning Process, Planning Tools and Techniques, Management by Objectives (MBO) – Decision-Making Ability, Decision making styles, Decision-making process

**Unit-3: Organizing & Directing:** Meaning, Organization Structure & Design – Delegation and Decentralization of Authority, Relationship and Interactions between Authority Interdepartmental Coordination – Present Trends in Corporate Structure, Strategy and Work Culture – Use of Technology on Organizational Design – Mechanistic vs. Adoptive Structures

**Unit-4: Motivation& Leadership**– Types and Nature of Motives, Theories of Motivation and Productivity – Leadership Styles & Models, Contemporary issues in motivation, Behaviour theories of leadership

**Unit-5: Controlling:** Process of Communication -Formal and Informal Communication – Control Process – Methods, Tools and Techniques – Design of Control Techniques – Choices in Control, Information control systems

### SUGGESTED TEXT BOOKS

1. Koontz, H. and Weihrich, H. (2010). Essentials of Management. McGraw Hill Publishing House, Singapore.
2. Prasad, L.M. (2008 ) Principles of Management, Sultan Chand & Sons, New Delhi.

### SUGGESTED REFERENCE BOOKS

1. Richard .M H. (1993). Management, Academic Press, New Jersey.
2. Hampton, D. R. (1992). Management, TATA McGraw Hill, International Edition, Tokyo.
3. Stoner, J.A.F&Wankel, I.C. (1999). Management, Prentice Hall India, New Delhi.
4. Peter F. D. (1987). Practice of Management, Pan Books, London.

## CAE 108 INTERNATIONAL TOURISM

**Objectives:** This paper aims at providing an overview of global tourism trends along with major places of tourist importance in different continents.

**Unit-1: Introduction to Tourism:** Historical Development, Transportation Advances, The Concept of Tourism, Definition and Meaning of Tourism, Traveller, Visitor, Excursionist & Transit Visitor, International and Domestic Tourist

**Unit-2: Economics of Tourism:** Concept of Demand and Supply in Tourism, Factor Affecting demand and supply in tourism, Satellite Tourism Accounting, Tourism and GDP, Impact of Tourism, Economic, Environmental, Socio-Cultural

**Unit-3: Tourism Product:** Type of Tourism Products, Difference between Tourism Products and other products, Feature of Tourism Products, Tourism Paradigms, Eco Tourism, Green Tourism, Alternate Tourism, Heritage tourism, Sustainable Tourism, Cultural Tourism,

**Unit-4: Tourism Organizations:** WTO, PATA, IATA, WATA, TAAI, Travel Agencies/Tour Operators

**Unit-5: Trends in Tourism:** Factors inhibiting(preventing) growth of tourism, Travel industry in the 21st century, Tourism and Technology, Global tourism scenario and future.

### SUGGESTED TEXT BOOKS

1. Swain, S.K. & Mishra, J.M. (2012). *Tourism: Principles & Practices*, Oxford University Press, New Delhi.
2. Bhatia A.K. (2011), *International Tourism Management*, Sterling Publishers, New Delhi.

### SUGGESTED REFERENCE BOOKS

1. Reisinger Y, (2009), *International Tourism – Cultures and Behaviour*, Butterworth-Heinemann, Oxford, UK.
2. William F. Theobald, W.F. (2013) *Global Tourism*, Elsevier Science, London.
3. Cochrane, J. (2008) *Asian Tourism Growth and Change*, Elsevier, London.
4. UN World Tourism Organization (2002). *Performance Indicators for Tourism Destinations in Asia and the Pacific Region*, Business & Economics.
5. VellasFrançois (1995). *International Tourism: An Economic Perspectives*. St. Martin's Press,

## **CAP 109 FOUNDATION OF CUISINE - I (PR)**

**Objectives:** On completion of the course, students would obtain the underpinning knowledge and key practical skills such as the awareness of the basics of food production in continental/ French cuisine, menu design, and practical exposure to basic stock, sauces, soups and the various cuts of vegetables.

**Unit-1:Familiarisation with work place:** Equipment's – Identification, Description, Uses & handling, Hygiene – Kitchen etiquettes, Practices & knife handling, Safety and security in kitchen

**Unit-2:Vegetables and Fruits:** Identification and Selection of Ingredients, Cuts – Julienne, Jardiniere, Macedoine, Brunoise, Paysanne, Mignonette, Shredding, Slicing, Roundels,Wedge, Pairing, Mirepoix, Tourne, Channeling, Basic Cooking methods and pre-preparations,

**Unit-3:Stocks and Sauces, thickening & binding agents:** Preparation of different type of Stocks- White stock, Brown stock, Fish fumet, Convenience stock (cubes / powder), Emergency stock, Fungi stock, Classical Mother Sauce, Roux

**Unit-4:Soups:** Consommé, Broth, Cream, Valuate, Puree, Bisque, Chowder, Cold and International Soup.

**Unit-5:Egg cookery: Preparation of variety of egg dishes-** Boiled ( Soft & Hard), Fried ( Sunny side up, Single fried, Bull's Eye, Double fried), Poaches, Scrambled, Omelette (Plain, Stuffed, Spanish) and En cocotte (eggs Benedict)**Demonstration & Preparation of simple menu**

### **SUGGESTED TEXT BOOKS**

1. Practical Cookery, Victor Ceserani& Ronald Kinton London, ELBS, 2003
2. Food Production, Sudhir Andrews
3. A Taste of India Madhur Jaffrey Pavillion, Britania
4. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
2. Professional Chef by John Wiley
3. Ultimate Cooking Course by Carole Clement publish by Joana Lorrenz
4. Essential of Cooking by James Peterson published by Artisan

## CAP 110 BAKERY AND CONFECTIONERY BASICS- PR

**Objectives:** After successful completion of this semester, students will be able to identify the equipments used in Bakery and Confectionery, Prepare different basic types of Breads, sponges and cakes, basic pastries, basic desserts and puddings.

**Unit-1: Equipment Identification:** Uses and handling of various equipment and ingredients- qualitative and quantitative measures.

**Unit-2: Bread making demonstration and preparation:** Pan Type bread (White pan bread, Brown bread, Milk bread, Whole wheat bread, Sandwich bread), Bread Loaf (French loaf, Garlic loaf, Masala loaf, Rai loaf, Vegetable stuffed loaf), Bread roll (Burger roll, Bread sticks, Pav, Kulcha), Open bread (White bread, Brown bread, Milk bread, Whole wheat bread, Sandwich bread)

**Unit-3: Cakes and sponges:** Sponge, Genoise, Fatless (Swiss roll), Fruit cake, Rich cakes, Dundee, Madeira, Cupcake (5 types), Muffins.

**Unit-4: Elementary pastes and simple derivatives:** Short crust (Quiche, Barquette, Savoury bases, Savoury cookies), Sugar paste (Short bread, Plain biscuit, cookies-dropped, ice box, shaped and cut, Apple pie, jam tarts, lemon tart), Choux paste (Buns, Éclairs, Profit rolls, Cheese balls), Puff pastry (Patties, Straws).

**Unit-5: Elementary pudding:** Blanche mange, fruit custard, sabayon, caramel custard, cream brulee, fruit jelly, bread and butter pudding, cabinet pudding.

### SUGGESTED REFERENCE BOOKS

1. Basics of Baking by S.C. Dubey, The Society Of Indian Bakers, New Delhi 2007
2. Understanding Baking, Nicole Rees & Joseph Amendola, John Wiley & Sons Publications, 2002
3. Professional Baking (fifth edition) By Wayne Gisslen, John Wiley & Sons, 2009
4. Theory Of Bakery & Patisserie by P.S. Bali, Oxford University Press, New Delhi 2018

## CAP 111 DINNING OPERATIONS BASICS- PR

**Unit 1: Introduction to the food and beverage department:** Grooming standards, Hostess Restaurant, Bar, desk, Still room, Hot plate, Wash up

**Unit 2: Familiarisation food & beverage service equipment:** Cutlery, Crockery, glassware, Furniture, Linens, Heavy Equipment

**Unit- 3: Preparation for service & methods of dishwashing:** Mise en scene, Mise en place, Cover set up, Opening & Closing duties, Manual washing mechanical washing

**Unit- 4: Essential technical skills:** Know how- Holdings/Carrying of Service gears, Salver & Trays, Cutlery, Crockery & Glassware, Laying of Table Cloth, Health & Safety Rules

**Unit- 5: Table lay-up:** A La Carte Cover, Table d' hote cover, English Breakfast Cover, American/Continental/Indian Breakfast Cover, Afternoon Tea cover

### SUGGESTED REFERENCE BOOKS

1. Cousins, J & Lillicrap, D & Weekes, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. Erlacher, M & Keller, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. Bagchi, S.N & Sharma, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

## CAP 112 COMPUTER APPLICATIONS

**Objectives:** Student will be able to describe the fundamentals of computer and explain the use the applications of window

**Unit-1:Windows Operations:** Creating Folders, Creating Shortcuts, Copying Files/Folders, Renaming Files/Folders

**Unit-2: Ms-Office:**Document, Formatting A Document, Special Effects, Cut, Copy and Paste Operation, Using Ms-Word Tools

**Unit-3: Working with Ms-Excel:** Creating a Spreadsheet, Formatting the Worksheet, Going Through Changes, Additional Features of a Worksheet, Maintaining Multiple Worksheet, Creating Graphics/Charts, Excel's Database Facilities.

**Unit-4: Working with Ms-Power Point:** Creating Slides, Animation Effects, Adding Multimedia, Different Views of PowerPoint.

**Unit-5: Statistical Calculations using Computer :** Mean, Mode, Median, Percentage, Crosstabulation, Preparing Graphs and Charts.

### SUGGESTED REFERENCE BOOKS

1. Fundamental of Information Technology by DS Yadav
2. Fundamental of Computer and Information Technology by A Jaiswal
3. Computer Application: Sumitra Arora
4. Understanding Computer Application: DK Dey

**SECOND  
SEMESTER  
(January - June)**

## CAT 201 FOUNDATION OF CUISINE -II

**Objectives:** The main aim of this course is to provide an understanding of the various condiments and hors d'oeuvres, Familiarizations of meat cookery, fish cookery and preservation of meat and provide insight to making of cheese and sandwiches.

**Unit-1:Dressings and Condiments,Salads** – Vinaigrette, Blue cheese, Italian, Boiled, Sour cream, Salads – Components, Principles, Ingredients, classification.

**Unit-2:Hors D'oeuvres**–Cold, Hot, Classic

**Unit-3:Butchery of Meat:** Beef & Veal, Pork, Mutton, Poultry,Quality characteristics, Retail cuts, Traditional methods of preserving meat, Cold Cuts and Cured Foods, Fish Mongery – Classification, cuts, Commissary – SPS of different vegetables, Grades, Care,

**Unit-4:Cheese and Sandwiches** – Processing, classification, National cheeses, Parts of sandwiches, Types

**Unit-5:Sausages, Cold cuts and Cured Foods** – Components, Ingredients, Types

### SUGGESTED TEXT BOOKS

1. Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
2. Practical Cookery by KintonCesserani, Published by Hodder & Stoughton

### SUGGESTED REFERENCE BOOKS

1. Food Production Operations, Parvinder Bali, Oxford University Press
2. Theory of Cookery, Krishna Arora, Frank Brothers, New Delhi
3. Theory of Cookery, Parvinder Bali, Oxford University Press
4. Theory of Catering, Victor Ceserani& Ronald Kinton, ELBS

## CAT 202 BAKERY AND CONFECTIONERY TECHNIQUES

**Objectives:** After successful completion of this semester, student will be able to understand the techniques and formulas of measurements, implement oven handling techniques, illustrate various methods of heat transfer, explain various sensory properties of food, use of eggs in various bakery products, Explain pies, tarts, cookies and biscotties.

**Unit-1: Bakery Techniques and Formulas:** Measurements, using the oven (preheating, rack position, controlling ingredients temperature, rotating racks), unmoulding and cooling, metric formulas and recipes, baker's percentage, formula yield.

**Unit-2: The physics of heat and sensory properties of food:** Methods of heat transfer, heat measurement, phases of matter, sensory properties (appearance, flavor, texture).

**Unit-3:Egg bakery:** Custards, Soufflés, Meringues, Butter Cream, Pate a choux

**Unit-4:Pies and Tarts:** Pie Dough (types, flaky pie dough, mealy pie dough), Pie fillings (starches, fruits, custards, cream pie filling, chiffon pie filling), Baking pie, Pie faults, Tarts and Tartlets (baked and unbaked)

**Unit-5: Cookies, Bar and Biscotti:** Spread and texture, Temperature control, Types of cookies (Drop, Rolled, Ice box, Piped, Tuile, Bar and Biscotti)

### SUGGESTED REFERENCE BOOKS

1. Professional Baking (fifth edition) by Wayne Gisslen, John Wiley & Sons, 2008
2. Theory of Bakery & Patisserie by Parvindersingh Bali, Oxford University Press, 2018
3. Textbook of Bakery & Confectionery by Yogambal Ashok Kumar, Prentice Hall India Learning Pvt. Ltd., 2012

## CAT 203 CASUAL DINNING

**Objectives:** The end of semester, learner will be able to explain the different types of Menu, French classical menu and different types of Food accompaniments.

**Unit-1: Casual dining & Menu Knowledge:** Origin, Definition, Types, menu merchandise, prospectus of the casual dining outlets, and scope of job opportunities regional, national and international

**Unit-2: French Classical Menu:** Purpose, Classic Menu Sequence, Menu Development, Course example. Menu merchandising.

**Unit-3: Food Accompaniments:** famous accompaniments of food items such as caviar, oyster, asparagus, soups, continental main courses, grilled fish, grilled chicken. Table covers for food items, Methods of service.

**Unit-4: Non-Alcoholic Beverages:** Origin, classification of Beverages, History and various tea, coffee. introduction of mocktails.

**UNIT 5:** quick service restaurants & its concepts (qsr), take aways, single point service outlets, food courts, kiosks, coffee lounges. snack bars, executive lounges,

### SUGGESTED REFERENCE BOOKS

1. COUSINS, J & LILICRAP, D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

## CAT 204 HEALTH AND NUTRITION

**Objectives:** The end of semester, learner will be able to explain the concepts of nutrition, the importance of nutrition in hospitality sector and essentials of balanced meal.

**Unit-1: Basic Introduction to Health, Nutrition & Energy Metabolism** Key Terminologies- Health, Nutrition, Nutrients, RDA, Functions of Food, Classification of Nutrients- Percentage RDA contribution, Components of Energy Expenditure- BMR, SDA, Physical Activity, Energy Balance- concerns related to health

**Unit-2: Carbohydrates, Lipids & Proteins** Definition and Classification (based on function), Dietary Sources, Functions, Health concerns related, Methods of improving protein quality

**Unit-3: Vitamins, Minerals & Water:** Definition and Classification, Function, Food Sources, RDA of-Fat Soluble Vitamin- A,D,E,K, Water Soluble Vitamin- Thiamine, Riboflavin, Niacin, Folic acid, Functions, Food Sources, RDA of- Calcium, Iron, Sodium, Iodine, Health Concerns related to Minerals, water balance.

**Unit-4: Balanced Diet and Menu Planning:** Definition and Importance, Food group system (three and five)/ Role of Food Groups in Menu Planning, Factors affecting meal planning, Dietary Guidelines for Indians

**Unit-5: Mass Food Production & New Trends in Health and Nutrition** Effect of cooking on Food, Conserving Nutrients, Enhancing Nutritive Value, Critical Evaluation of Food Label

### SUGGESTED REFERENCE BOOKS

1. KHANNA. K, (2013) ,*Textbook of Nutrition and Dietetics: Second Edition*, Elite Publishing House Pvt. Ltd., ISBN:978-81-88901-53-1
2. RODAY.S, (2010), *Food Science and Nutrition: Sixth Edition*, Oxford University Press
3. SRILAKSHMI.B, (2008), *Nutrition Science: Third Edition*, New Age International Publishers
4. MUDAMBI,S.R and RAJAGOPAL, M.V. *Fundamentals of Foods, Nutrition and Diet Therapy: Fifth Edition*, 2007, New Age International Publishers

## CAT 205 ENVIRONMENTAL STUDIES

**Objectives:** Student will be able to describe the importance of natural resource, function of an ecosystem s and energy. They will also able to discover the surrounding environment through field work.

**Unit-1: Natural Resources and Energy:** Environmental Studies: Definition, scope, objectives and awareness- Introduction to natural resources: food, forest, water and energy – Renewable and non-renewable resources-coal, oil, tidal, wind, geothermal, solar, biomass (over view) – nuclear fission and fusion-nuclear energy.

**Unit-2:Ecosystems:** Concept of an ecosystem-structure and function of an ecosystem-producers, consumers and decomposers- ecological succession- food chains (any 2 eg)- food webs (any 2 eg)-ecological pyramids.

**Unit-3: Biodiversity and Its Conservation:** Introduction, definition: genetic, species and ecosystem diversity-Values of biodiversity: consumptive, productive, social, ethical, aesthetic and option values-hot spots of biodiversity-Threats to biodiversity: habitat loss, poaching of wildlife - endangered species and endemic species of India -conservation of biodiversity: in – situ and ex-situ conservation of biodiversity.

**Unit-4: Environmental Pollution/Disaster Management:** Definition-causes, effects and control measures of Air, Water and Soil pollution- e-waste management- Disaster management: Natural and manmade- food/earthquake/cyclone, tsunami and landslides.

**Unit-5: Social Issues and the Environment:** Sustainable development- Climate change: global warming, acid rain, ozone layer depletion and nuclear radiation- Environment Protection Act (any imp 2) air, water, wildlife and forest.**Human Population and the Environment:** Population growth, variation among nations, Population explosion – Family Welfare Programme, Environment and human health, Human Rights, Value Education, HIV/AIDS, Women and Child Welfare, Role of Information Technology in Environment and human health, Case Studies.

### SUGGESTED REFERENCE BOOKS

1. Sharma B.K., 2001. Environmental Chemistry. Goel Publ. House, Meerut
2. Dr.R. Jeyalakshmi.2014., Text book of Environmental Studies, Devi publications, Chennai.
3. Agarwal, K.C. 2001 Environmental Biology, Nidi Publ. Ltd. Bikaner.
4. De A.K., Environmental Chemistry, Wiley Eastern Ltd.
5. Environment Management, N.K. Uberoi
6. Energy and Water Resource Management: Robert E. Aulbac.
7. David Kirz: Environment Management for Hotels, ButterworHeinemann Ltd., Oxford, 1996.

## CAT206 COMMUNICATIVE FRENCH-I

**Objectives:** After the end of semester, Students will able to enhance students' proficiency in French language and to enable the students to speak and think in French

**Unit-1: Introduction to alphabets and Sounds:** The Alphabets, The Accents, Les Signes de Punctuation, Le SignesPhonetiques, Le SignesOrthographiques

**Unit-2: Numbers:** Cardinaux, Ordinaux

**Unit-3: Basic Conversations:** Greetings, Introductions, Day, Dates and Time, The Weather, Basic French vocabulary for hospitality professionals, welcoming a guest, asking for information, asking for directions, Conversations related to ordering a meal

**Unit-4: Continental Cuisine and Drinks:** Les Vins de France La Material de cuisine, La Batterie de cuisine, Culinary French, RecettesClassiques, Autres Plats Classique, Description des Plats, Basic rules of the Menu Grammar, Important Culinary terms

**Unit-5: Vocabulary (about 100 words):** French- English, English-French

### SUGGESTED REFERENCE BOOKS

- Bonsoir Lune by Margaret Wise Brown
- French verbs for Dummies by by Zoe Erotopoulos,PhD
- Learning French on Your Own by Gail Stein

## CAE 207 AYURVEDIC PRACTICES AND CONCEPTS

**Objectives:** The course is aimed at familiarizing the students with various benefits of Ayurvedic Practices & Uses of Ayurveda in food Industry.

**Unit 1: Holistic Living : The Ayurveda Concept & Tools of Ayurveda** Goal of Ayurveda, Purpose of Ayurveda , Preventive Care - Life style, Food, Rejuvenators, Supplements.

**Unit 2: Ayurveda, Food, Ingredients, Utensils & Classification** Ayurveda and Food, When to eat, How to eat, What to eat, Different food combinations and their impact on human body, Concept of fasting, Classification of Food, Satvik, Rajsik, Tamsik, Ingredients & utensils used : Medicinal perspective, Utensils: Earthen, copper etc, Organic Vegetables & fruits, Herbs & Spices, Turmeric, Saffron, Fenugreek, Cloves, Ginger, Saunf, Black Pepper, Cinnamon, Nutmeg etc, Medicinal and health importance of cow milk and its by-products

**Unit-3: Taste and Flavours:** Impact & Prevention and cure of diseases through Ayurvedic eating practices Sweet, Sour, Salty, Pungent, Bitter, Astringent, Hypertension, Gastric problems, High cholesterol, Diabetes, Joint pain, Seasonal flu, etc

**Unit 4: Food, Seasons & Elements** Food and Seasons, Summer, Monsoon, Winter, Elements, Earth, Fire, Water, Air, Space, Prevention and cure of diseases, Dietary guidelines for different body constituents – Vata, Pitta, Kapha

**Unit-5: Modern day trends & Benefits of Ayurveda** Staying well, De-stressing, Relaxation, Revitalizing Energy, Concentration, Anti-aging

### SUGGESTED REFERENCE BOOKS

1. Principles and Practice of Ayurvedic Medicine by Rustomjee Naserwanjee Khory
2. Ayurvedic Medicine: The Principles of Traditional Practice by Sebastian Pole

## CAE 208 BUSINESS ECONOMICS

**Objectives:** By the end of the course, learners will be able to provide with a basic understanding of the economic theory and analytical tools that can be used in decision making problems.

**Unit-1: Introduction & Utility Analysis** Economic and Non-economic activities, Nature and scope of business economics, Micro and Macro-economics, Cardinal and ordinal utility, Law of Diminishing Marginal Utility, Law of Equi-marginal utility

**Unit-2: Demand & Supply** Meaning, Law of Demand, Properties of Demand curve, Exceptions to the law of Demand, Demand Function, Determinants of Demand, Elasticity of Demand, Price Elasticity, Income Elasticity, Demand Forecasting, Law of supply, Determinants of supply Market Equilibrium, Concept of consumer surplus.

**Unit-3: Production and Costs** Production function, Distinction between short run and long run production, Production with one variable input, Relationship between Total, Marginal, and Average Production Functions, Laws of variable proportion, Scale of Production, Cost function, Short-run, Total and Average Costs, Long-run, Total and Average Costs.

**Unit-4: Market structure and Factors of Production** Market – Market Structure, Characteristics of market, Perfect Competition Characteristics – Equilibrium Price, Profit maximizing output in the short and long run, Monopoly – Characteristics, Defects, Monopolistic competition – Defects, characteristics, Product differentiation, Profit maximizing price and output in the short and long run, Oligopoly, Characteristics – Price rigidity.

**Unit-5: National Income, Trade Cycles and International Trade:** National Income – Definition, Measurement Gross Domestic Product – Meaning, Fiscal Deficit, Economic system. Socialism Mixed Economy System, Free Market Economies, Concepts of Economic Liberalization, Privatization, Globalization – Recent Trends, International Trade – Concepts, Comparative Cost Theory – Balance of Trade – Balance of Payments, World Trade Organization, Agreements, Functions, Trade Cycles – Meaning, Phases, Consequences, Remedies.

### SUGGESTED REFERENCE BOOKS

1. D. Gopalakrishna – A study in Managerial Economics Himalaya Publishing House, Mumbai, Delhi, Nagpur.
2. S. Gupta – Managerial Economics Tata McGraw-Hill Publishing Company Ltd., New Delhi.
3. V.L. Motem Samuel Paul, G.S. Gupta – Managerial Economics Concepts and Cases Tata McGraw – Hill Publishing Company Ltd., New Delhi.
4. K.K. Dewett – Elementary Economic Theory J.D. Verma S. Chand Company Pvt. Ltd., Ram Nagar, New Delhi.

## **CAP 209 FOUNDATION OF CUISINE - II PR**

**Objectives:** On completion, students would obtain the underpinning knowledge and key practical skills such as the awareness of the basics of food production in continental cuisine, menu design, and practical exposure to basic stock, sauces, soups and the various cuts of vegetables.

**Unit-1: Identification, Selection and processing of Meat, Fish and poultry.**

**Unit-2: Cuts of Meat, Poultry and Fish**

**Unit-3: Preparation of Pate, Terrine, mousseline**

**Unit-4: Set of French Classical Menu**

**Unit-5: Set of Menu (Mix of French & European Cuisine)**

### **SUGGESTED TEXT BOOKS**

1. Practical Cookery, Victor Ceserani & Ronald Kinton London, ELBS, 2003
2. Food Production, Sudhir Andrews
3. A Taste of India Madhur Jaffrey Pavillion, Britania
4. Theory of Catering Victor Ceserani & Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros & Co. New Delhi
2. Professional Chef by John Wiley
3. Ultimate Cooking Course by Carole Clement publish by Joana Lorrenz
4. Essential of Cooking by James Peterson published by Artisan

## CAP- 210 GARDE MANGER OPERATIONS

**Objectives:** By the end of the course, learners will be able to provide with a basic understanding of the Preparing of Vegetable, Garnishes, Fillings, Salad, Sandwich and Canape.

**Unit-1: Processing of Vegetables:** Vegetable cuts for different kitchen preparations, Cuts of vegetables, Other vegetable cuts (Turned vegetables, Crudités, Sauté vegetable cut, French beans, Cauliflower, Broccoli), Processing Potatoes- Preparing French fries, Preparing wafers, Mashed potatoes, Sticks, Duchese potatoes, Anna potatoes

**Unit-2: Preparing Hors D' Oeuvres and Different Salad Dressings and Dips:** Seafood cocktail, Florida fruit cocktail, Melon salad etc., Preparing Vinaigrette, French/English/American/ Italian Dressing, Preparing mustards, Cocktail sauce, Guacamole, Romesco, Hummus, Salsa Verde, Salsa tomatina,

**Unit-3: Preparing Garnishes and Fillings:** Panadas for bouchees, patties, tartlets, barquettes, canapé toppings, spreads and foundations for open sandwiches, Simple vegetable and fruit carving for buffet displays

**Unit-4: Sandwiches, Canapés and Relishes:** Plain, Toasted, Grilled and Club sandwich, Pinwheel, Chequered, Open Sandwiches, Raw and picketed relishes.

**Unit-5: Salads and Preparing for the service of cheese:** Salad garnishes, Presentation of salad platters, Simple salads, Mixed Salad, Rice based, Pasta based, Vegetable based, Fruit based, Compound salads, Meat based, Fish based, Classical Waldorf, Caesar's salad, Russian, Nicoise Salad etc. Managing cheese trolley, Laying the Smorrebrod Spread.

### SUGGESTED REFERENCE BOOKS

1. Professional Garde Manger: A Comprehensive Guide to Cold Food Preparation Hardcover
2. by Lou Sackett, Jaclyn Pestka, Wayne Gisslen (2010)
3. Garde Manger: The Art and Craft of the Cold Kitchen (Culinary Institute of America) by The Culinary Institute of America (2012)
4. Modern Garde Manger 1st Edition by Robert B Garlough, Angus Campbell

## CAP 211 BAKERY TECHNIQUES (P)

**Objectives:** After successful completion of this semester, students will be able to prepare various types of Pie doughs and fillings, display various types of tarts and tartlets, different types of cookies, bars and biscotti.

**Unit-1: Concept Introduction:** Application of pie and tart making methods, preparation and practice of cookies, bars and biscotti

**Unit-2: Preparation of pie dough:** Flaky pie dough, mealy pie dough, enriched pie pastry, graham cracker crust

**Unit-3:Preparation of Pie fillings and assembling pie:** Fruit filling, Apple pie filling, Old fashioned apple pie filling, Raisin pie filling, Custard filling, Pumpkin filling, Cream filling, Vanilla cream pie filling, Chiffon pie filling, Pineapple chiffon pie filling, lemon chiffon pie filling, assembling pies (Briton Apple Pie, Crumble Pie)

**Unit-4:Tarts and Tartlets:** Corn pudding tart, Swiss onion tart, Tomato and Cantal tart, Parisian fruit tart, Banana Walnut tart, Mango & Rice tart, Lemony Cheese tart, Raspberry almond tartlets, Lemon tartlets

**Unit-5: Cookies, Bar and Biscotti:** Ice box cookies, Chocolate chunk cookies, Thumbprint cookies, Caramel crumb bars, Chocolate chunk bars, Brownies, Ginger snaps, Melting moments, Lemon Poppy seed drops, Lemon almond tuile, Spaculaas, Espresso biscotti, Hazelnut biscotti, Cornmeal biscotti, Biscotti Regina, Macaroons

### SUGGESTED REFERENCE BOOKS

1. Professional Baking (fifth edition) by Wayne Gisslen, John Wiley & Sons, 2008
2. Theory of Bakery & Patisserie by Parvindersingh Bali, Oxford University Press, 2018
3. Textbook of Bakery & Confectionery by Yogambal Ashok Kumar, Prentice Hall India Learning Pvt. Ltd., 2012.
4. Baking & Pastry (Third Edition) by The Culinary Institute Of America, Wiley Publications, 2015

## CAP 212 CONFECTIONERY TECHNIQUES

**Objectives:** After successful completion of this semester, students will be able to prepare various types of basic cakes and sponges, Understand the concept of recipe balancing, display various types of cakes, health cakes, different types of model cakes, hot, cold, frozen puddings.

**Unit-1: Concept Introduction:** Application of cake making methods, Rectifying cake faults by recipe modification, Preparation of basic cakes and sponges using following methods of Cake Making - Sugar batter method, Flour batter method, Whipping method Rubbing method, All in one method

**Unit-2: Cakes and Sponges – sheets/ bulk production and balancing of recipes:** Eggless cakes, Fatless sponge, Lemon sponge, Marble sponge, Coffee sponge, Chocolate sponge, Checkered cake, Chocolate Brownie, Sacher torte

**Unit-3: Basic Decorated cakes and Gateaux based on:** Pineapple Gateaux, Black Forest Gateaux, Fresh Fruit Gateaux, Butter Scotch Gateaux, Chocolate Truffle Gateaux, Peach Gateaux, Coffee and Chocolate, White chocolate truffle cake,

**Unit-4: Model Cakes/ Ornamental Cakes based on:** Marzipan, Filigree, Quilling, Fondant, Royal icing, Gum paste/ sugar paste decorations, Chocolate Ganache, Tier cakes ( wedding cakes), Model cakes ( Birthday cakes/ ornamental cakes), Horizontal cakes, Health Cakes and Desserts

**Unit-5: Hot / Cold / Frozen puddings:** Caramel Custard, Crème Brulee, Pear/ apple/ apricot pudding, Baked cheesecake, Fool, Custard, Soufflés, Mousse (Chocolate/ Coffee/ mango etc), Bavaroise, Cheesecake, Charlotte Royal , Gelato, Sorbet, Sherbet, Ice-cream desserts, **Use of meringues in desserts and icings-** Swiss Meringue, French Meringue , Italian Meringue

### SUGGESTED REFERENCE BOOKS

1. Professional Baking (fifth edition) by Wayne Gisslen, John Wiley & Sons, 2008
2. Theory of Bakery & Patisserie by Parvindersingh Bali, Oxford University Press, 2018
3. Textbook of Bakery & Confectionery by Yogambal Ashok Kumar, Prentice Hall India Learning Pvt. Ltd., 2012.
4. Baking & Pastry (Third Edition) by The Culinary Institute Of America, Wiley Publications, 2015

## CAP 213 DINNING OPERATIONS

**Objectives:** The main aim of this course is to provide an understanding of basic dinning operation. The students would also be acquainted with different service sequence, table laying and counter service of beverage.

**Unit-1: Preparation for the Service:** Mise en Place, Mise En Scene, Side Board Set up.

**Unit-2: Table Laying:** Laying of Table Cloth, Placement of Cutlery, Placement of Crockery, Placement of Paper Napkin, Placement of Centre Appointment.

**Unit-3: Casual Dining Service Sequence:** Meeting, Greeting and Seating, Order Taking, Pre plated service. Service of Water, Bread, simple appetizer, Soup, Main Course, Dessert.

**Unit-4: Counter Service of Beverages:** Water, Soft Drinks, Juices, Beer. Self service.

**Unit-5: Service Sequence For:** Self Service, Assisted Service, Single Point Service.

### SUGGESTED REFERENCE BOOKS

1. COUSINS, J & LILICRAP, D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0
4. Handout available on Institute Website

# **THIRD SEMESTER**

**(July- December)**

## CAT 301 CULINARY OPERATIONS

**Objectives:** This course is a progress of the foundation of cuisine covered in first and second semester of the programme. The main aim of this course is to provide an understanding of the modern equipment of kitchen, Familiarizations of basics of World cuisine, planning, indenting and quality control in the kitchen. The students would also be acquainted with different commodities, spices and condiments of the World Cuisine.

**Unit-1:Modern Kitchen Equipment:** Use and handling, safety measures, installation and configuration, technical specification of modern equipment used in industry

**Unit-2:Planning and Indenting:** Principles of planning for food production with regard to- Space allocation, Equipment selection, Staffing, Indenting

**Unit-3:Quality control**

**Unit-4:International Spices and Condiments in relation to -** Continental cuisine, Latin American cuisine, Scandinavia & Russia, Great Britain

**Unit-5:World Cuisine:** Geographic location, Historical background, Staple food with regional Influences, Specialities Recipes, Equipment in relation to: South America, Mexican, Spain, Great Britain, France, Italy, Scandinavia & Russia, Germany, Austria & Switzerland

### SUGGESTED TEXT BOOKS

1. Food Production Operations, Parvinder Bali, Oxford
2. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford

### SUGGESTED REFERENCE BOOKS

1. Professional Chef by John Wiley
2. Ultimate Cooking Course by Carole Clement, Joana Lorrenz
3. Essential of Cooking by James Peterson, Artisan
4. Theory of Catering by KintonCesroni, Hodder & Stoughton
5. Practical Cookery by KintonCesroni, Hodder & Stoughton

## CAT 302 CUISINES OF INDIA – I

**Objectives:** This course intends to provide the theoretical exposure required in context to the in-depth knowledge of Indian cuisine. It involves the input on equipment, basic Indian gravies, breads, masalas, Indian regional cuisines, desserts and kebabs.

**Unit-1: Introduction and raw materials:** Origin of Indian Cuisine, External Influences, Seasons and availability of Ingredients, Effect of climatic conditions on food preferences, Food Culture, **Raw material:** Staple food, Pulses, Milk products, Cooking medium: Mustard oil, Desi Ghee, Coconut oil, etc, Vegetables and fruits, Spices, Herbs, Tenderisers, Equipment, Tools & Utensils: Traditional utensils & regional variations, Specification, Uses

**Unit-2: Classification and Techniques:** Geographic : Himalayan, Coastal, North-east, Central, etc, Economic condition, Religion, Community: Bohries, Marwadi, Parsi, Mopla, Chettinad, etc, **Indian Cooking Techniques:** Dum cooking, Dhungaar, Steaming, Bhuno, etc

**Unit-3: Indian Gravies, Pastes and Masalas:** Types of gravies, Classification of Gravies: on the basis of: Colour, Ingredients, Uses, Origin, Methods of preparations, Types of masalas: Dry masala: Garam masala, Samber masala, potli, panchphoron, etc, Wet masala: Xacutti, Vindaloo, Malabari fish masala, Thiyal masala, Porial/Toran Masala, salan, bhagare baingan masala, dhaimach, posto masala, etc

**Unit-4: Indian Regional Cookery:** Discuss characteristic features of regional cuisine on the basis of: Historical background, Geographical location, Culture, Religion, Special equipment, Staple diets, Speciality dishes from the regions – East, West, North, North-east and South, Indian Snacks & Kebabs: Introduction, Classification: on the basis of Region, Ingredient, method of cooking, Accompaniments

**Unit-5: Indian Breads & Sweets:** Introduction, Classification: on the basis of Region, Ingredient, method of cooking, special sweets of festivals

### SUGGESTED TEXT BOOKS

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
3. Simplifying Indian Cuisine, by S. Singh, Aman Publications
4. A Taste of India Madhur Jaffrey Pavillion, Britania
5. Theory of Catering Victor Ceserani & Ronald Kinton ELBS

### SUGGESTED REFERENCE BOOKS

1. Theory of Cookery by K Arora published, Frank Bros & Co. New Delhi
2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
3. An Invitation to Indian Cooking, Madhur Jaffrey, HarperCollins
4. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
5. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## CAT 303 FINE DINNING

**Objectives:** By the end of semester, student will be able to identify various types of Napkin folding & Wine service, different types of international salad, different types of hors d'Oeuvre & Canapes, Flambe service and Laying the cover and set the course along with Food and wine matching.

**Unit-1: Wines:** Definition, Manufacturing of wines, Types & Characteristics.

**Unit-2: Study of various country wines:** Wines of France, wines of Italy, Indian wine industry.

**Unit-3: Food & Wine Pairing:** Conceptual Frame Work, Food & Wine Suggestion

**Unit-4: Specialized Forms of Service:** Gueridon Service, Assembling of Salads, Flambe' for Crepe Suzette, Carvings of Meat, Poultry.

**Unit - 5: Table D'hôtel menu designing:** Definitions, History, Factors & example. menu merchandising, rules for table layin.,

### SUGGESTED REFERENCE BOOKS :

1. COUSINS, J & LILICRAP, D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

## CAT 304 CULINARY SCIENCE

**Objectives:** To facilitate the students to learn and understand about to enable the students to understand the basics of nutrition, importance of balanced diet and the benefits of eating.

**Unit-1: Culinary Science** Definition and scope of Culinary science and It's inter-relationship with food chemistry, food microbiology and food processing.

**Unit-2:Carbohydrates and Fat & Oils:** Effect of cooking (gelatinisation and retrogradation),Factors affecting texture of carbohydrates (Stiffness of CHO gel & dextrinization-Uses of carbohydrates in food preparationsClassification of Fat and Oil (based on the origin and degree of saturation)- Auto Oxidation (factors and prevention measures), Flavour reversion, Refining, Hydrogenation & winterisation Effect of heating on fats & oils with respect to smoke point-Commercial uses of fats (with emphasis on shortening value of different fats)

**Unit-3: Proteins:**Basic structure and properties, Type of proteins based on their origin (plant/animal)-Effect of heat on proteins (Denaturation, coagulation),Functional properties of proteins (Gelation, Emulsification, Foamability, Viscosity)- Commercial uses of proteins in different food preparations(like Egg gels, Gelatin gels, Cakes, Confectionary items, Meringues, Soufflés, Custards, Soups, Curries etc

**Unit-4: Food Processing and Evaluation of Food:** Definition, Objectives, Types of treatment -Effect of factors like heat, acid, alkali on food constituents, Sensory assessment of food quality, Methods - Introduction to proximate analysis of Food constituents - Rheological aspects of food.

**Unit-5: Browning and Colloids:** Types (enzymatic and non-enzymatic),Role in food preparation-Prevention of undesirable browning, Application of colloid systems in food preparation, New foods in Market (Soya, Organic) &New trends in packaging.

### SUGGESTED REFERENCE BOOKS

1. Food Science & Nutrition – SunetraRoday
2. Food hygiene and Sanitation - SunetraRoda
3. Food Science- Potter and Hotchkin

## CAT 305 KITCHEN STEWARDING AND MAINTENANCE

**Objectives:** To understand the function of the Kitchen Stewarding & Engineering department and its integration in the overall operation and management of the hotel.

**Unit-1: Kitchen Stewarding and Operation** Kitchen Stewarding- Role and Importance of Kitchen Stewarding, Layout plan, Organisation/Hierarchy Chart, Job Responsibilities, Wash-up Area, Food Pickup Area, Mechanical Equipment, Electrical Equipment, Gas operated Equipment, Kitchen Stewarding Operations, Dish Washing methods, Manual, Dish washing Machine, Silver Room/Plate Room, Inventories and Record Maintenance, Quality Standards

**Unit-2: Maintenance:** Preventive and breakdown maintenance, comparisons - Roll & Importance of maintenance department in the hotel industry- Organization chart of maintenance department, duties and responsibilities of maintenance department

**Unit-3: Fuels used in catering industry:**Types of fuel used in catering industry; calorific value; comparative study of different fuels - Induction Cooking, Gas-Heat terms and units; method of transfer- LPG and its properties; principles of Bunsen and burner, precautions to be taken while handling gas, Fire prevention and firefighting system: Classes of fire, methods of extinguishing fires (Demonstration) - Fire extinguishers, portable and stationery-Fire detectors and alarm-Automatic fire detectors cum extinguishing devices-

**Unit-4: Electricity:**Fundamentals of electricity, insulators, conductors, current, potential difference resistance, power, single phase and three phase and its importance on equipment specifications - short circuit, fuses; MCB, earthing, reason for placing switches on live wire side- Calculation of electric energy consumption of equipment, safety precaution to be observed while using electric appliances.

**Unit-5: Refrigeration & Waste Disposal:** Basic principles, Care and maintenance of refrigerators, defrosting, types of refrigerant units, Conditions for comfort, relative humidity, humidification, de-humidifying, Hardness of water, water softening, base exchange method Solid and liquid waste, sullage and sewage, disposal of solid waste- Sewage treatment- Solid and liquid waste, sullage and sewage, disposal of solid waste, Sewage treatment, Accident prevention, Slips and falls, Other safety topics

### SUGGESTED REFERENCE BOOKS

1. Practical maintenance and equipment for hoteliers, Licenses and Caterers by D.C. Gladweli – Barrie and rockliff London.
2. Maintenance and Engineering for lodging and food service Facilities by M R Frank D Borcnik –John Wiley and sons, New York.
3. The management of Maintenance and Engineering Systems in Hospitality industry by Frank D Borcnik –John wiley and sons, New York.
4. Management operations Research –M Satyanarayan& Lalitha Raman – Himalaya Publishing House, Bombay, 400004.
5. Managing Hospitality Engineering Systems by Michael H Redlin and David M Stipnuk – The Educational institute of the American Hotel & motel Association.

## CAT306 FOOD COSTING

**Objectives:** This course is an introduction to the critical management skills involved in planning, structuring, controlling and leading various food and beverage operations. It will help to be a quality contributor to organization with the managerial skills like variance analysis, cost dynamics, sales concepts, beverage control, inventory control etc.

**Unit-1: Pricing & Costing** Menu pricing styles, Types of menu, Different methods in pricing, Importance of food costing, Methods of costing, Costing techniques

**Unit-2: Standard recipes & Material costing** Use of standardized recipes, developing standardized recipes, Adjustment factor, through purchasing, Receiving, issuing, production, sales and accounting

**Unit-3: Control of various types of cost** Foodcost, Labour cost, Overheadcost, Miscellaneous cost

**Unit-4: Yield** Butchers yield, Cookingyield, Portioncontrol

**Unit-5: Costs** Determiningstandardfoodcost, calculatingportioncost, CalculatingDinner/Lunch cost

### SUGGESTED REFERENCE BOOKS

1. Fuller, John(1983),Modern Restaurant Service, Hutchinson & Co. (Publishers) Ltd, London
2. George, Bobby and Chatterjee Sandeep (2008), Food and Beverage Service and Management, Jaico Publishing House, Mumbai ,ISBN 978 81 7992 884 4
3. Singaravelavan, R(2012),Food and Beverage Service, Oxford University Press, New Delhi, ISBN-10: 0 19 806527 2

## CAE 307 CUSTOMER RELATION MANAGEMENT

**Objectives:** At the completion of this subject, student will be able to understand the essence of CRM purpose, importance, methods, feedback and the modern tools & techniques used for CRM.

**Unit 1: CRM – Supplier Relationships and Integration In Business Strategy, Definition, Elements of CRM, Process, dynamic in relationships, The nature of the CRM strategy, result of CRM.**

**Unit 2: The Relationship- Oriented Organisation, Customer Knowledge & Communication Via Multichannel:** Mission, Culture, People, value of customer knowledge, utilization of data as an asset, Privacy, Information policy, The channels, multichannel communication, Influence of the channels on pricing.

**Unit 3: Call centre management - The relationship policy with Data analyses and Datamining:** the size and quality of the customer database, Loyalty Programmes, Experience with data analysis, The analysis process, Datamining, Translating the relationship policy into contact.

**Unit 4: Relationship data management & Relation and cross-sell analyses:** Customer identification, Customer profiling, Expanding the size of the customer database, Retention, Cross selling.

**Unit 5: Internet and the website vs Direct mail:** starting points for providing quality during the visit, Creating quality during the visit the process of (developing, producing, sending and following-up) direct mailings, Effective direct mail messages.

### SUGGESTED REFERENCE BOOKS

1. Soderlund, M. (2006), "Measuring customer loyalty with multi-item scales", International Journal of Service Industry Management, Vol. 17, No. 1, pp. 76-98.
2. Pfeifer, P.E., Haskins, M.E. and Conroy, R.M. (2005), "Customer lifetime Value, Customer Profitability, and the Treatment of Acquisition Spending", Journal of Managerial Issues, Vol. XVII, No.1.
3. Reichheld, F.F. and Kenny, D.W. (1990), "The hidden advantages of customer retention", Journal of Retail Banking, Vol. 12, No. 4, pp. 19-24.

## CAE 308 FOOD QUALITY MANAGEMENT

**Objectives:** To facilitate the students to learn and understand about quality management for food and understand about Production Methods, Equipment and Quality Assurance Practices to be followed in culinary.

**Unit-1: Quality and Quality Management:** Quality- Definition, Historical Perspective, Quality in different areas of society, Terminology of Quality, Basic tools of Quality, Quality Management- Importance, Principle, Processes, Requirements, Implementation & Certification of a QMS.

**Unit-2: System of Quality Management:** TQM and TQM in Practice, Components of TQM Principles of TQM, Steps of TQM, Models of TQM, Implementation of TQM, Evaluation of TQM, Banners of TQM.

**Unit-3: ISO 9000 and 14000 for Quality Assurance:** Origin and History of ISO 9000, Implementation of ISO, ISO 9000 Registration Process, ISO and World Trade, ISO in Developing countries, who develops ISO SFDS, How ISO standards are developed, Auditing Standards Disadvantages to adopting ISO 9000 requirement, ISO 14000- History Who and what do the standards apply to, ISO 14000 Family, EMS Mood, Elements of ISO 14001 standards, Total Quality Environmental Management.

**Unit-4: Quality Control circles:** Define and Objectives, Principles of QCC, Benefits of QCC, Implementation of QCC, Steps invoiced in QCC, Quality Management in the food Industry-HACCP and development of HACCP, Steps of HACCP, Principles and Implementation HACCP, Similarity and Differences in ISO 9000 & HACCP.

**Unit V Codex Alimentarius Commission (CAC), FSSAI and Bureau of Indian Standards:** Introduction, Role, Actions, Motive of establishment, Consumer Protection Law, Legal Meteorology and Standards, Management of Advertisements

### SUGGESTED TEXT BOOK

1. Poornima charantimath 2009, Total quality management, Dorling kinderlsley, Publishers South Asia Ltd.
2. Sohrab, 2001 Integrated ISO 9001 HACCP for food processing industries, allied publishers ltd, Mumbai
3. Krammer, A. and Twigg, B.A. 2006. Quality control for the food industry, Volume 2. Applications. The AVI Publishing Company. Inc.,

### SUGGESTED REFERENCE BOOK

1. Ouaouich and Peter Fellows. 2004. Cereal Milling and Bakery Products. Production Methods, Equipment and Quality Assurance Practices. FAO Publications, Rome.
2. Fellows, P.J., Axtell, B. and Dillon, M. 1995. Quality Assurance for Small Scale Rural Food Industries, FAO Agricultural Services Bulletin # 117, FAO Publications
3. Assuring food safety and quality.2003.FAO Food and Nutrition Manual., FAO Publications, Rome.
4. Westport, Connecticut. Ranganna, S. 1994. Hand book of analysis and Quality control for fruits and vegetable products. Tata Mc Graw hill. New Delhi.

## **CAP 309 WORLD CUISINE- I**

**Objectives:** This course aims to provide an understanding of internationally recognised food from the different parts of the culinary world and acquire knowledge of wines, herbs and other ingredients used in different parts of the world. At the end of the semester students would have a better understanding of food habits of different countries like Spain, Great Britain, Germany, Italy, America, etc.

**Unit-1: French Cuisine and Italian Cuisine**

**Unit-2: British Cuisine and Mexican Cuisine**

**Unit-3: South American Cuisine and Spanish Cuisine**

**Unit-4: German Cuisine and Austrian Cuisine**

**Unit-5: Scandinavian Cuisine and Russian Cuisine**

### **SUGGESTED TEXT BOOKS**

1. Modern Cookery for Teaching & Trade Vol. I Thangam Philip Orient Longman, Hyderabad
2. Professional cooking Wayne Gisslen
3. Modern Cookery for Teaching & Trade Vol. II Thangam Philip Orient Longman, Hyderabad
4. Professional Chef Aravind Sarswat, UBSPD

### **SUGGESTED REFERENCE BOOKS**

1. Professional Chef by John Wiley
2. Ultimate Cooking Course by Carole Clement, Joana Lorrenz
3. Essential of Cooking by James Peterson, by Artisan

## **CAP 310 INDIAN KITCHEN OPERATIONS**

**Objectives:** This course intends to provide the practical exposure required in food production and develop the needed basics of culinary skills involved in the preparation of soups, vegetables, salads and desserts, menu design, practical exposure to basic Indian gravies, breads, masalas, desserts and kebabs.

**Unit-1:Indian Gravies, Pastes and Masalas:**

**Unit-2:Indian Menus:** Prepare different sets of menus from different regions including Starter, Vegetarian dish, Non-vegetarian dish, Dal, Dry vegetable, Indian bread, Rice and Dessert presented in a Thali or in an appropriate conventional way as per the regions and Cuisines.

**Unit-3:Indian breakfast**

**Unit-4:Indian Snacks**

**Unit-5:Indian Kebabs**

### **SUGGESTED TEXT BOOKS**

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
3. Simplifying Indian Cuisine, by S. Singh, Aman Publications
4. A Taste of India Madhur Jaffrey Pavillion, Britania
5. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
3. An Invitation to Indian Cooking, Madhur Jaffrey, HarperCollins
4. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
5. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## CAP 311 BAKERY OPERATIONS

**Objectives:** After successful completion of this semester, students will be able to have knowledge of various enriched yeast doughs, impoverished yeast dough, prepare varieties of croissants and Danish pastry, convert bread into sandwiches and wraps, prepare desserts and savoury items out of various pastries.

**Unit-1: Concept Introduction and Enriched Yeast dough:** Enriched and Impoverished Yeast Dough breads, Value addition to baked products, baked goods and revenue generation, Doughnuts, Brioche, Chelsea Rolls, Hot cross buns, Chocolate buns, Stollen, Panettone

**Unit-2: Impoverished Yeast Dough:** Pizza base, Lavash, Whole wheat bread, Oregano and millet loaf, Multi grain bread, Tomato olive bread, Ragi loaf, Crusty Bread, Onion and Cheese Loaves, Vegetable and Oats bread.

**Unit-3: Laminated Yeast Dough and International Breads:** Croissant (Plain, Chocolate, Butter, marzipan), Stuffed savory Croissant, Danish Pastry (pinwheel, spiral, horse shoe, parcel, braided), Focaccia, Ciabatta, Grissini, Baguette, Bagels and Pretzels.

**Unit-4: Converting Breads into sandwiches and Wraps:** Preparing Components of wraps :- Sandwich fillings (Chicken piripiri, Pesto Chicken, Chicken a la king, Smoked Chicken patties, Veg Seekh kebab, Smoked Mushroom and cheese patties, Spinach, corn and cheese patties), Dips and dressings ( Mayonnaise, Honey Mustard, South west, Piripiri, Harissa, Basil/ mint pesto), Fillers and accompaniments ( Salads, Salad Greens, Microgreens, Sprouts, Cheese slices, Pickled vegetables, Crackers ), Assembling Wraps and Sandwiches.

**Unit-5: Converting Pastry into Desserts and savory items:** Short crust (Quiche, Flan, Tarts, Barquettes), Laminated pastry (Patties, Cream horns, Stuffed Puff pies, Vol-au-vent, Bouchees, Tart tatin), Phyllo/ Filo (Savory stuffed varieties, Nuts and Fruits, Apple/ pear strudel, Baklava), Choux (Eclairs, Paris breast, Profitle and croquembouche, Choux savory sandwiches, Choux ice-cream buns, Saint Honore, Churros, Cheese balls). **(Practice and Buffet Set-up)**

### SUGGESTED REFERENCE BOOKS

1. Baking & Pastry (Third Edition) by The Culinary Institute Of America, Wiley Publications, 2015
2. Bread Baking for Beginners by Bonnie Ohara, Rupa & Company, 2006
3. Soups, Sandwiches & Wraps by Bonnie Scott, Createspace Independent Publishers, 2013
4. Baking Breads by Uri Scheft, Artisan Division of Workman Publishing, 2016
5. The Baking Bible by Rose Levy Beranbaum, John Wiley & Sons, 2014

## CAP 312 INDIAN CONFECTIONERY (HALWAI)

**Objectives:** After successful completion of this semester, students will be able to prepare and display various types of flour based sweets, practical knowledge of fruit and vegetable based sweets, prepare various milk based sweets, prepare various chenna and khoya based sweets.

**Unit 1. Flour based sweets:** Lawanglatika, Gujia, Gaund ke laddu, Beaske laddu, Boondike laddu, Gajja, Balushahi, Suji/Atta halwa, Moong dal halwa, Double ka meetha, Mohan thal, Modak, Mysore pak, Sonpapdi/Gajak, Malpua, Jalebi/Imerti, Bibinka, Dodol

**Unit-2: Vegetable and Fruit based sweets:** Petha, Gajar ka halwa, Dudhi ka halwa, Pethe ka halwa, Sitaphal ka halwa, Parmalki mithai, Aamras, ChakkaPradhaman (Jack fruit and coconut milk kheer), Khurmani ka meetha, Coconut barfi, KajuKatli

**Unit-3:Milk based sweets:** Rabri, Basundi, Chawal ki kheer, Sabudane/samayke chawal, payasam, Payesh, Phirni, Shahi tukra, Malayo(daulatkichaat), Ghewar

**Unit-4:Chenna based sweets:** Rasgulla, Rasmalai, Chennamurgi, Sandesh, Kalakand, ChennaPoda

**Unit-5: Khoya based sweets:** Gulab Jamun, Burfi, Peda(Students will explore the Indian sweets prepared in their region and culture and make a presentation to the class)

### SUGGESTED REFERENCE BOOKS

1. The Book of Indian Sweets by Satarupa Banerjee, Rupa & Company, 2006
2. Prashad (Cooking with Indian Masters) by J. Inder Singh Kalra, Allied Publishers Pvt. Ltd., 1986
3. Best of Indian Sweets & Desserts by AroonaReejhsinghani, Jaico Publishing, 2001
4. Marvels of Indian Sweets by Meena Shankaran, Packt Publications, 2012

## CAP 313 FINE DINNING OPERATIONS

**Objectives:** To facilitate the students to learn and understand about the Design Table D'hôtel menu, Differentiate types of wine, characteristics & production process, Food & wine pairing concept and types of specialised forms Service.

**Unit 1:Napkin Folding & Wine Service:** White Wine, Red Wine, Decanting process of Old Red Wine, Various Napkin folds.

**Unit 2:** private dining room, gazebo setup, room service order taking procedure through telephone, and direct in person order taking in the room.

**Unit 3:Service Procedure:** service of green tea, lemon tea, ready made tea, coffee with milk with out milk, cappuccino, south indian coffee.

**Unit 4:Flambe Preparation of The Following:** Crepe Suzette, Banana au Rhum, Peach Flambe and required service equipment.

**Unit 5:French Classical Menu with Matching Wines & Service Process:** Mise en Place, Gueridon/ Side, Placement of Tableware, service gears.

### SUGGESTED REFERENCE BOOKS

1. COUSINS, J & LILICRAP,D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

**FOURTH  
SEMESTER  
(January - June)**

## **INDUSTRIAL EXPOSURE TRAINING (IET)**

**Duration:** Minimum 20 weeks with coverage of all major and minor Food Production departments of a full-service hotel. (Can be substituted with operational training in reputed Food operations, Five Star Hotel and similar culinary industry in accordance with course curriculum).

### **Suggested Training Schedule**

- ❖ Bakery: 2 weeks
- ❖ Confectionary: 2 weeks
- ❖ Indian Kitchen: 4 weeks
- ❖ Continental Kitchen/International Kitchen: 2 weeks
- ❖ Cold Kitchen/Larder: 2 weeks
- ❖ Tandoor Section: 2 weeks
- ❖ Bulk Kitchen/Banquet Kitchen: 2 weeks
- ❖ Food and Beverage Service: 2 weeks
- ❖ Other Departments (HR, Sales etc.): 2 weeks

### **Documents to be submitted after successful completion of IET**

1. WTO (What to Observe) Sheets
2. Training Log-book (To be issued by learning Centre)
3. Department Appraisal Forms
4. Training Report in 2 Copies
5. Training Certificate from the concerned Hotel Authority.

### **WTO (What to Observe) sheets**

- ❖ 10 marks on each department trained (Bakery, Confectionary, Indian Kitchen, Continental Kitchen/International Kitchen, Cold Kitchen/Larder, Tandoor Section, Bulk Kitchen/Banquet Kitchen), Total 70 marks.
- ❖ 20 marks on Food and Beverage Service departments trained (Restaurant and Bar etc.)
- ❖ 10 Marks on Other Department (Human Resources, Finance, Sales & Marketing, Kitchen Stewarding, Purchase, Receiving & Stores, etc.)

### **What to Observe (WTO) in F & B Production**

There are certain shifts that are more important to be done in order to learn the systems and procedures of the department. You should make sure that you cover all shifts so as to understand the department fully.

1. Area and Layout of the kitchen
2. Study of Standard Purchase Specifications
3. Study of Standard Recipes
4. Indenting, Receiving and Storing

5. Checking the stock in the Walk-In cooler / freezer (deep)
6. Indenting of Butchery and grocery etc.
7. Preparing of batter, marinations and seasoning
8. All cuts meat and butchery items (Mutton, poultry, beef, fish, etc.)
9. Daily procedure of handover from shift to shift
10. Recipes and methods of preparation of all sauces
11. Quantities of preparation, weekly preparations and time scheduling
12. Stock preparation and cooking time involved
13. Cutting of all garnishes
14. Temperature and proper usage of all equipment
15. Plate presentations for all room service and a la carte order
16. Cleaning and proper upkeep of hot range
17. Cleanliness and proper upkeep of kitchen area and all equipment
18. Store of ice creams and other cold desserts
19. Yield of fresh juice from sweet line / orange
20. Filling of coffee, water, milk in the dispensers
21. Storage of different mise-en-place- (Raw, Semi-Processed)
22. Usages of wines, spirits-correct quantity and method of storage
23. Bulk preparations
24. Fishing of buffet dishes
25. Recipes of least 10 fast moving dishes
26. Mise-en-place for: A la carte kitchen and Banquet kitchen
27. Reshuffle / Leftover Cooking

### **What to Observe (WTO) in Food and Beverage Service**

#### **Banquets**

1. How to take a banquet booking
2. What is banqueting – the need to have banquet facilities, scope, purpose, menus and price structure
3. Types of banquet layout
4. Types of banquet equipment, furniture and fixtures
5. Type of menus and promotional material maintained
6. Types of functions and services
7. Discounts given, and subsequent data maintained
8. Guests comments and complaints

9. Importance of function prospectus and reservations register their usage
10. To study staffing i.e. number or service personnel required for various functions, scheduling of staff on daily basis, source of manpower
11. Liaisons maintained with excise people, liquor permit and guest control order
12. Safety practices built into departmental working
13. Cost control by reducing breakage spoilage and pilferage
14. To study different promotional ideas carried out to maximize business
15. Types of chaffing dish used – their different makes and sizes
16. Par stock maintained (glasses, cutlery, crockery etc.)
17. Store room – stacking and functioning

### **Restaurants**

1. Taking order, placing orders, service and clearing
2. Taking handover from the previous shift
3. Laying covers, preparation of Mise-en-place and arrangement and setting up of station
4. Per stock maintained at each side station
5. Functions performed while holding a station
6. Method and procedure of taking a guest order
7. Service of wines, champagnes and especially food items
8. Service equipment used and its maintenance
9. Study of menu items and also have a brief idea about their mode of preparation, inputs used, preparation time accompaniment and final appearances
10. Coordination with housekeeping for soil linen exchange
11. Physical inventory monthly of crockery, cutlery, linen etc
12. Equipment, furniture and fixtures in the restaurant and their use and maintenance
13. Method of folding napkins

### **Industrial Training Log-Book**

Daily Summary of work done & observed duly signed by the concerned supervisor  
Appraisal Forms

### **Industrial Training Report**

Contents : About the hotel, photographs, Formats, Charts and Diagrams, written material etc. Creativity and Neatness, cover layout

### **Industrial Training Project (Report) Presentation**

(One-to – group presentation) Time: 60 minutes (Maximum)

To Mark on:

- ❖ Communication & Presentation Skills
- ❖ Grooming, Uniform and Body Language
- ❖ Presentation Content
- ❖ Use of Slides, Multimedia and other presentation aids
- ❖ Handling of spot queries/questions from the audience

### **Viva**

Viva-voce on the presentation, conducted by the Faculty Members.

### **Industrial training**

During your tenure as an Industrial Training, apart from Carrying out the assigned jobs, you are instructed to make the following observation in your department. A concise report (preferably) Typed of these observations must be prepared and presented to the Institute within one week of completion of training along with Industrial Training Report. These Report, presentation and Viva will be the criteria for the award of semester marks for this session. A viva will be conducted soon after the reports are submitted. Dates of Presentation /Viva shall be announced after you report at Institute. Viva will be conducted by external evaluator.

**Desired:** Reports should contain additional proformas, charts, brochures etc. the cover page of report should contain your name, hotel, department & duration. Attach a copy of this WTO sheet at the beginning of your report.

## CAT 501 CULINARY MANAGEMENT

**Objectives:** Students will be able to understand the basics of Menu Planning, Conceptualise the methods of menu merchandising and controlling labour costs, Learn the food habits of South East Asian countries and African Countries. On completion of the course, students would obtain the better understanding of food culture of South East Asian Countries

**Unit-1:Food & Beverage Cycle:** Managing the Menu- The foundation for control, Marketing, Menu planning, pricing, evaluating,

**Unit-2:Planning for F & B Control and Operations Budgeting:** SPS, Standard Recipe, standard yield, costing, Budget forecasting, budget development, cost-volume-profit analysis,

**Unit-3:Designing effective F & B Control System:** Purchasing and receiving controls, Storing and issuing controls, Production and service controls, calculation of actual F&B cost

**Unit-4:Menu Merchandising & Revenue Control:** Revenue control, Controlling Labour Costs

**Unit-5:World Cuisine:** Geographic location, Historical background, Staple food with regional Influences, Specialities, Recipes, Equipment in relation to: China, Mongolia, Japan, Thai, Malay, Vietnam, Lebanon, Turkish, Iranian, North Africa

### SUGGESTED TEXT BOOKS

1. AH&LA Planning And Control For Food And Beverage Operations, Jack D Ninemeier
2. Practical F& B Cost Control Clement Ojugo Delmar Publications
3. F&B Manager, Paul Cullen, Hospitality Press Melbourne
4. Ah & La Food And Beverage Management, Jack D Ninemeier

### SUGGESTED REFERENCE BOOKS

1. Paul Cullen, F&B Manager, Hospitality press Melbourne
2. Clement Ojugo, Practical F& B Cost Control, Delmar Publications, International Thomson Publication company.
3. Michael F. Nenes, International Cuisine, John Wiley & Sons, inc

## CAT 502 ADVANCE BAKERY & CONFECTIONERY

**Objectives:** After successful completion of this semester, students will be able to understand the effect of heat on different sugars, explain different techniques used in confectionery, gain basic knowledge about chocolate and its production, understand chemistry and nutrition aspects of chocolates.

**Unit-1: The sugar molecule and effect of heat on sugars:** Monosaccharide, Disaccharide, Oligosaccharide, Different sugar crystals, Invert sugar, Crystallization of sugars, Hydration of sugar, Dehydration of sugars, syrup, ball, Crack, Caramel, Sugar thermometer.

**Unit-2: Additives and techniques in confectionery:** Milk, Soda, Citric acid, Lecithin, Cream, Butter, Egg whites, Gelatin, Starches, Mechanical agitation, Boiling, Pouring, Pulling, Blowing.

**Unit-3:Chocolate - History and cocoa Geography:** The chocolate story Initial uses of the plant, spice and flavoring, Addition of sugar and milk to cocoa, Contemporary size of the industry, Role of the multinational corporations, Climate for growing chocolate, Cocoa producing regions and countries, Chocolate consumption geography.

**Unit-4:Components of Cocoa, Quality and processing of chocolate:** Cocoa butter, Cocoa solids, Tanins and other flavanoids, Quality of chocolate, Processing of Chocolate.

**Unit-5:Chemistry, Nutrition and Classification of Chocolates:** The cocoa molecule, medicinal properties of compounds found in chocolates, tempering of chocolates and significance, the food value, romance associated with chocolate, psychological impacts, impacts of excessive indulgence, classification (bitter, milk, white chocolate)

### SUGGESTED REFERENCES BOOK

1. Professional baking (seventh edition) by Wayne Gisslen, John Wiley & Sons Inc, 2016
2. The True History of Chocolate by Sophie Dobzhansky Coe, Thames & Hudson Publications, 2013
3. Making Chocolate: From Bean to Bar to S'more by Dandelion Chocolate, Clarkson Potter Publisher, 2017
4. Chocolate & Health: Chemistry, Nutrition & Therapy by Philip K. Wilson & W. Jeffery Hurst, Royal Society of Chemistry Publications, 2015

## CAT 503 BANQUETS AND SPECIALIZED CATERING

**Objectives:** Students will be able to Understand Concept of Bulk cooking and services, principle of Menu planning & Portion control, Banquets Function, Banquet protocol-seating plan and space management.

**Unit-1: Institutional and Bulk Cooking** Corporate Offices, Defence forces, Midday meal ,Boarding school.

**Unit-2: Menu Planning & Indenting** Menu Planning objectives/principle ,Portion size & control ,Indenting principles.

**Unit-3: Food production systems &Function Catering Banquets** Cook Chill, Banquet booking procedure, History of Banqueting, sales, Banquet Menu, Banquet organization.

**Unit-4: Banquet Protocol & Informal Banquet**Table plans/arrangement, Toast & Toast procedures, Mise en place,Reception ,Cocktail parties,Seminar,Fashion shows.

**Unit-5: Buffets Function Catering** Introduction, Factors to plan buffets,Sequence of food,area Requirement,Planning and organization,Bufferet display,Types of buffet.

### SUGGESTED TEXT BOOKS

1. Audrey C. Mc. Cool, In-flight catering management: John Wiley and Sons. Inc.
2. K. Khanna. M.O. Arora. and S.S. Jain. Airport planning and design, S. publisher: Nem Chand and Brothers, Roorkee, India.

### SUGGESTED REFERENCE BOOKS

1. Food Production Operations, Parvinder Bali, Oxford University Press
2. Theory of Cookery, Krishna Arora, Frank Brothers, New Delhi
3. Theory of Cookery, Parvinder Bali, Oxford University Press
4. Theory of Catering, Victor Ceserani& Ronald Kinton, ELBS

## CAT 504 SECURITY AND SAFETY

**Objectives:** At the completion of this subject, student will be able to differentiate between safety & security system and procedure, Security hierarchy and Training, Security procedure and protocol in various situations.

**Unit-1:Safety & security hierarchy and training:** Definition ,Differentiation, advantage of security, training quality.

**Unit-2:Security Systems &Equipment:** Advanced Security systems(Integrated Surveillance System, Security system.

**Unit-3:Security Procedures:** Scanty baggage, lost & found & other scenarios, Securing Hotel, premises, Fire Safety Procedure, Mock Fire Drills, Fire Fighting Equipment, VIP security procedure.

**Unit-4:Key Control Procedure:** Various kinds of locks, Types of keys, Key control procedure

**Unit-5:Comprehensive Emergency Situation Response:** Terror Attack Bomb Threat, Theft/Fraud, Natural Disaster, Murder, Accident, Handling sickness/Injuries/Death, Cyber Crime.

### SUGGESTED REFERENCE BOOKS

1. Hotel Security & Prevention: Manual for Security and Safety in Hospitality Paperback by Gajanan Shirke (2017)

## CAT 505 FINANCIAL CONCEPTS

**Objectives:** This paper is intended to provide comprehensive understandings on fundamental principles and practices of accounting; skills and attitudes useful in a dynamic business environment and Grasp the significance of accounting as a tool for effective control.

**Unit-I Accounting** Meaning and definition – Book – Keeping – Accounting - Objectives & Process of Accounting - Accounting cycle - Users of accounting information - Branches of accounting - Basic accounting terms - Concepts & Conventions of accounting-meaning and definition of double entry system-accounting equation approach - Type of account.

**Unit- 2 Journal** Meaning & Definition- Format - Rules-simple & compound entries - Practical problems -Ledger, Meaning & Definition - Format - Postings- Practical problems.

**Unit- 3 Subsidiary books** Purchase book - Sales book - Returns books - bill books - Cash book & types - Petty cash book- practical problems

**Unit- 4 Trial balance** Trial balance - Meaning & Definition – Methods - Practical problems.

**Unit – 5 Final accounting** Introduction- Parts of final accounting-trading account - Profit & loss account - Balance sheet -Preparation of final account.

### SUGGESTED REFERENCE BOOKS

1. Juneja, Chawla & Saksena – Double Entry Book Keeping – Kalyani Publications.
2. Maheshwari & Maheshwari – An Introduction to Accountancy Vikas Publishing House.
3. Bhattacharya/financial Accounting for business Managers, Prentice Hall of India.
4. R.L. Gupta – Advanced – Sultan Chand & Sons.
5. S.N. Maheshwari – Principals of management accounting – XI Edition
6. Sultan Chand & Sons. Khan & Jain, Financial Accounting.

## CAT 506 COMMUNICATIVE FRENCH-II

**Objectives:** After the end of semester Students will be able to enhance student's proficiency in French language and speak French in exact accent.

**Unit-1: Basic Principles of French Grammar:** The Alphabets, The Accents, Les Signes de Ponctuation, Le Signes Phonétiques, Le Signes Orthographiques

**Unit-2: The Articles** Plurals of Nouns, Plural of Adjectives, Feminine forms, positive, comparative and superlative degrees of adjectives

**Unit-3: Pronouns,** Le Verbes, Verb 'Etre', Verb 'Avoir', The Principal Verbs

**Unit-4: Conjugation of Verbs** Reflexive Verbs, Reciprocal Verbs, Verbs of Motion

**Unit-5: Vocabulary and Written Expression** (200 words) (with pronunciation drill) (Future Tense), Imparfait (Imperfect or past continuous tense), Imperative Mood, Adverbs, Proposition

### SUGGESTED REFERENCE BOOKS

1. Bonsoir Lune - by Margaret Wise Brown
2. Larousse compact Dictionary: French-English/ English-French
3. Conjugaison - Le Robert & Nathan
4. Larousse French Grammar
5. Grammaire Collection "Le Nouvel Entraînezvous" level debutant
6. Parlez à l'hôtel by A. Talukdar
7. A Votre Service I
8. French for Hotel and Tourism Industry by S. Bhattacharya

## CAE 507 HUMAN RESOURCE MANAGEMENT

**Objectives:** This paper is intended to provide comprehensive understandings on concepts, functions and practices of management for human resources and organizational behaviour.

**Unit-1: Human Resource Management and Job Analysis:** Understanding HRM as a system & as an integrated business process, Emerging strategic HR roles & new challenges for HR & line managers, Job Description & Job Specification, Competency Based Analysis.

**Unit-2: Functions of HRM:** Manpower Planning – Recruitment - Selection and Induction – Practices of Hiring in Hospitality Industry, Tools & trends in recruitment & selection, understanding recruitment processes & interview techniques, Training and Development – Methods, Coaching and Mentoring, Performance Appraisal, Career Development, Attrition and Retention, Potential Appraisal, Promotions and Transfer, Personnel Empowerment - Competency Standards in Hospitality.

**Unit-3: Compensation Management:** Concepts – Job Evaluation - Principles and Determinants of Compensation - Productivity, Employee Morale – Compensation Issues in Tourism Sector - Quality of Work Life (QWL). Legislative Aspects of HRM: Trade Unions Act- 1926 – Industrial Disputes Act- 1947 - Disciplinary Procedure – Payment of Wages Act- 1936 – Employees Provident Fund Act- 1952 – Payment of Bonus Act- 1965 - Payment of Gratuity Act- 1972.

**Unit-4: Organizational Behaviour and Industrial Relations:** Individual Behaviour and Differences - Personality –Attitudes and Beliefs – Values - Perception – Perceptual Selectivity, Different Labour Laws, Industrial and Company Laws, Managing Labour Unrest and union relations.

**Unit-5: Emerging trends in HRM:** Globalization & emerging roles & practices in HRM, New trends in career & succession planning, Emergence of e-HRM, Management of global workforce.

### SUGGESTED TEXT BOOKS

1. Verma, P.(2002). Personnel Management in Indian Organizations, OUP & IBM Publishing Co.Ltd, New Delhi.
2. VenkataRatnam, C.S. &Srivatsava, B.K. (2003). Personnel Management and Human Resources, Tata McGraw Hill, New Delhi.

### SUGGESTED REFERENCE BOOKS

1. Chakravarthy, S.K. (1987). Managerial Effectiveness and Quality and Work Life, Tata McGraw Hill, New Delhi.
2. Mirza, S. (2003). Human Resource Management. TATAMcGraw -Hill, New Delhi.
3. Dessler (2008), A Framework for HR Management, Pearson Education, New Delhi.
4. Heery, E. (2001). A Dictionary of Human Resource Management. Oxford University Press.

## CAE 508 FOOD PHOTOGRAPHY AND STYLING

**Objectives:** Food Photography introduces the learner to every aspect of the picture-taking process and the wider range of subject matter that they encounter on food, helping them to produce vibrant and meaningful images.

**Unit-1: Concept and Working in studio Kitchen:** Layout and Equipment of studio kitchen, Art of photography, Types of camera and their handling.

**Unit-2: Camera:** Types of lens used for photography- ultra wide, wide and tele photo, Aperture and shutter Speed, Depth of field, Camera settings- Manual and auto focusing, white balance, shooting mode, colour temperature

**Unit-3: Exposure Triangle:** Aperture, ISO & Shutter Speed, Composition- Basic principles,

**Unit-4: Types of light:** Basic studio shooting with flash and tungsten lights, product shooting in studio,

**Unit-5: Food photography and Video:** setting up the environment, setting of Props, Food videography and lighting, Transitioning from Stills to Motion, Essential video concepts- traditional steps in video production, building the visual story, choosing camera, Food styling techniques and latest trends, Sound- microphones, external recorder, Post production- Photoshop and editing, sound and music, colour, Project Work- Portfolio of 15 food products

### SUGGESTED TEXT BOOK

1. The Art of Photography: A Personal Approach to Artistic Expression by Bruce Barnbaum (2017)
2. Scott Kelby's Digital Photography Boxed Set, Volumes 1, 2, and 3 1st Edition by Scott Kelby

### SUGGESTED REFERENCE BOOK

1. Understanding Exposure, 3rd Edition: How to Shoot Great Photographs with Any Camera by Bryan Peterson (2010)
2. Richard L'Anson (2014). *Guide to Travel Photography*, Lonely Planet Publications

## **CAP 509 WORLD CUISINE - II**

**Objectives:** On completion of the course, students will recognise the different food items, dishes, tools and eating habits from the South East Asian countries and African countries.

**Unit-1: Historical background to Oriental, Middle Eastern Cuisine, Chinese Cuisine**

**Unit-2: Mangolian Cuisine and Japanese Cuisine**

**Unit-3: Thai Cuisine and Malay Cuisine**

**Unit-4: Vietnamese Cuisine and Lebanese Cuisine**

**Unit-5: Turkish Cuisine and North African Cuisine**

### **SUGGESTED TEXT BOOKS**

1. The complete book of oriental cooking by Myra Waldo (1972)
2. Introduction to Japanese Cuisine: Nature, History and Culture (2016)
3. by Japanese Culinary Academy (Author), Masashi Kuma (Photographer), Shuichi Yamagata (Photographer)
4. Japanese Cooking: A Simple Art" by Shizuo Tsuji (Kodansha International, 1980).

### **SUGGESTED REFERENCE BOOKS**

1. Thailand: The Cookbook Hardcover by Jean-Pierre Gabriel (2014)
2. Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors by Andrea Nguyen
3. Arabesque: A Taste of Morocco, Turkey, and Lebanon by Claudia Roden (2006)
4. Middle Eastern Cookery Kindle Edition by Arto der Haroutunian The Food of Morocco Hardcover by Paula Wolfert (Author), Quentin Bacon (Photographer) (2011)

## **CAP 510 INSTITUTIONAL AND BULK COOKING**

**Objectives:** This paper is intended to provide comprehensive understandings on different types of Menu for different occasions, indenting for such menus, Pre-preparation and set-up for a function. The students will be able to plan, indent, set the theme of any kind of event pertaining to a catering establishment and produce the food and beverage for the same.

**Unit-1:Marriage Function Menu and Conference Menu**

**Unit-2:Hostel Mess Menu, Canteen Menu and Anniversary Menu**

**Unit-3:State Banquet, Factory Menu and Tiffin Menu**

**Unit-4:Railway Menu, Airline Menu and Kitty Menu**

**Unit-5:Hospital Menu, Birthday Menu and Hi-tea Menu**

### **SUGGESTED TEXT BOOKS**

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Quantity Food Production Operations and Indian Cuisine, Parvinder S Bali, Oxford
3. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
4. Simplifying Indian Cuisine, by S. Singh, Aman Publications
5. A Taste of India Madhur Jaffrey Pavillion, Britania
6. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
3. An Invitation to Indian Cooking, Madhur Jaffrey, HarperCollins
4. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
5. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## CAP 511 ADVANCED BAKERY

**Objectives:** After successful completion of this semester, students will be able to prepare various types of regional desserts, different types of international breads and assemble different types bread displays.

**Unit-1: Speciality Breads,Regional and National Breads & Other Non - Baked Breads:**

Fruit breads, Vegetable breads, Flavoured breads, Stuffed breads, Hard crust breads, Irish soda bread, Pumpernickel, Ciabatta, Focaccia, Baguette, Bagels, Pretzels, Hot cross buns, Stollen, Fried breads, Steamed breads, Griddle breads, Directly in the fire bread

**Unit-2: Italian and German Breads:**

Focaccia, Pizza Bianca, Artisan Filone Di Renella, Pane, Rosetta, Ciabatta, Taralli, Friselle, Laterza, Farm Bread (Landbrot), Five Seed Bread (Funfkornbrot), Pretzels (Brezel), Sunflower Seed Bread (Sonnenblumenbrot)

**Unit-3:American Breads:**

Adobe Bread, Amish Friendship Bread, Anadama Bread, Banana Bread, Bannock, Graham Bread, Cornbread, Frybread, Pullman Loaf, Sloosh.

**Unit-4:Sweet and Flavoured Breads:**

Brioche, Doughnut, Danish Pastry, Croissant, Fermented Muffin, Baba au rum, Raisin Bread, Focaccia.

**Unit-5: Turkish, British and Spanish Breads:**

Lavash, Bazlama, Gozleme, Pide, Simit, Yufka, Bara Brith (Welch), Crumpet (Scottish), Pan (Spanish), Bocadillo (Spanish)(Preparation of bread displays)

### SUGGESTED REFERENCE BOOKS

1. Traditional Breads of The World by Sumtion& Ashbrook, Echo Point Books & Media Publications, 2013
2. Baking Breads by Uri Scheft, Artisan Division of Workman Publishing, 2016
3. New England Breakfast Breads, Luncheon & Tea Biscuits by Lucia Gray Swett, Read Books Publications, 2018
4. Professional baking (seventh edition) by Wayne Gisslen, John Wiley & Sons Inc. ,2016
5. The Baking Bible by Rose Levy Beranbaum, John Wiley & Sons, 2014

## CAP 512 ADVANCE CONFECTIONERY AND CHOCOLATIERE

**Objectives:** After successful completion of this semester, students will be able to cook sugar to its different stages, different confections made out of cooked sugar, Handle chocolate and prepare different products out of it, different types of chocolate garnishes and decorations.

**Unit-1: Stages in sugar cooking and types of sugars basic confection items:** Sugar Syrup(Single String, Double Siring), Soft ball, Hard ball, Soft Crack, Hard Crack, Caramel, Fudge, Caramels, Rock sugar, blown sugar, Pastilage, Moulding sugar, pulled sugar, Poured sugar

**Unit-2: Preparing basic confection items:** Fudge, Caramels, Toffees, Pralines, Spun sugar, ZueZubes, Marzipan, Nougat, Preserves, Lozanges, Friandises, Marshmallows, Italian meringue, Gum paste.

**Unit-3:Couverture and Cocoa butter:** Melting the curvature, Tempering the chocolate, twomethods tempering, Molding simple chocolate, Chocolate bonbons, Rock chocolate, Dipping fresh fruit, Chocolate covered fruit and candies Chocolate piped from pastry bag, Praline filled chocolates, Chocolate fountain.

**Unit-4:Preparing the chocolate hearts:** Creamy centers, Fondant fillings, Caramel fillings, Fudge fillings, Chocolates with liquid, centers, Liqueur chocolates, Hard and crunchy centers, Nut and nut mixture fillings, Canola, Marzipan, Ganache and truffle, Shaped and cut fillings

**Unit-5: Using chocolate:** Forming cigarettes, Chocolate shavings, Chocolate cutouts, Raised chocolate, decorations using paper cone, Dipping Candies in chocolate, Lining sheet moulds, Classic techniques for molding chocolate, Specialized Molding, chocolate laced eggs, Using pastry bag to mould, Molding large figures, Preparing chocolate cups for filling, building large chocolate pieces, using chocolate spray gun for decorations, decorating fruits with chocolate, individual large candies.

### SUGGESTED REFERENCE BOOKS

1. Professional baking (seventh edition) by Wayne Gisslen, John Wiley & Sons Inc. ,2016
2. The True History of Chocloate by Sophie Dobzhansky Coe, Thames & Hudson Publications, 2013
3. Making Chocolate: From Bean to Bar to S'more by Dandelion Chocolate, Clarkson Potter Publisher, 2017
4. The Science of Sugar Confectionery by William P. Edwards, Royal Society of Chemistry Publications, 2000
5. Chocolates & Confections: Formula, Theory & Technique for the Artisan Confectioners by Peter G. Greweling& The Culinary Institute of America, Wiley Publications, 2007

**Objectives:** At the end of semester, student will be able to identify/ perform Cover set up and Mise en place for variable no of pax, Procedure of Hoisting champagne reception, Banquet dining procedure and Service procedure for other dining procedures.

**Unit-1: Preparation for Mise en place for various no. of Pax:** Laying of Table Cloth & Nappron, Side Station Set up, Placing of Cutlery, Crockery, Glassware, Placing of Menu Card, Indication for Vegetarian &Non-Vegetarian Guest.

**Unit-2: Procedure for Champagne Reception:** Mise en Place for Champagne Reception, Glassware, Escorting guest to dining table, Demonstration of Social Skills.

**Unit-3: Service Procedure for Banquet Dining:** Appetiser, Soup, Silver Service of main course, Silver Service of coffee.

**Unit-4: Service Procedure at State Banquets** Synchronisation with all other service personnel, Sequence of service, soup, appetiser, releve,

**Unit-5: Service Procedure for Other Banquet Dining Operations:** Social Gatherings, Conference, Seminars, Business Meetings Award Ceremonies.

#### **SUGGESTED TEXT BOOKS**

3. Audrey C. Mc. Cool, In-flight catering management: John Wiley and Sons. Inc.
4. K. Khanna. M.O. Arora. and S.S. Jain. Airport planning and design, S. publisher: Nem Chand and Brothers, Roorkee, India.

#### **SUGGESTED REFERENCE BOOKS**

5. Food Production Operations, Parvinder Bali, Oxford University Press
6. Theory of Cookery, Krishna Arora, Frank Brothers, New Delhi
7. Theory of Cookery, Parvinder Bali, Oxford University Press
8. Theory of Catering, Victor Ceserani& Ronald Kinton, ELBS

## **CAT 601    ADVANCED CULINARY ART**

**Objectives:** The students will be introduced to new diets like diabetic food, diet food, organic food, molecular gastronomy etc. Students also able to know latest trends in cooking like emulsifying, foam, freezing, fluid gel and many more techniques, Plate presentation, latest trends in presentation and plating techniques.

**Unit-1:New concepts and Trends in cuisine**

**Unit-2:Modern Cooking Techniques**

**Unit-3:Food Presentation Principles**

**Unit-4:Food Production Management**

**Unit-5:Cold Buffet Presentation**

### **SUGGESTED TEXT BOOKS**

1. AH&LA Planning and Control for Food and Beverage Operations, Jack D Ninemeier
2. Practical F& B Cost Control Clement Ojugo Delmar Publications
3. F&B Manager, Paul Cullen, Hospitality Press Melbourne
4. Ah & La Food and Beverage Management, Jack D Ninemeier

### **SUGGESTED REFERENCE BOOKS**

1. Paul Cullen, F&B Manager, Hospitality press Melbourne
2. Clement Ojugo, Practical F& B Cost Control, Delmar Publications, International Thomson Publication company.
3. Michael F. Nenes, International Cuisine, John Wiley & Sons, inc

## CAT 602 CUISINES OF INDIA – II

**Objectives:** The students will be able to know special Indian cuisine in cooking like Awadhi cuisine, Lucknawi cuisine, Chettinad, Malabari, Syrian Christian, Parsi and Bohri.

**Unit-1: Study of Commercial viable Indian Menus**

**Unit-2: Recipe Standardization of Famous Indian Recipes**

**Unit-3: Study of special Regional Community cuisines**

**Unit-4: Awadhi cuisine and Lucknawi cuisine**

**Unit-5: Chettinad, Malabari, Syrian Christian, Parsi and Bohri Cuisine**

### SUGGESTED TEXT BOOKS

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
3. Simplifying Indian Cuisine, by S. Singh, Aman Publications
4. A Taste of India Madhur Jaffrey Pavillion, Britania
5. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### SUGGESTED REFERENCE BOOKS

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
  2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
  3. An Invitation to Indian Cooking, Madhur Jaffrey, HarperCollins
  4. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
- Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## CAT 603 EVENTS AND RESTAURANT MANAGEMENT

**Objectives:** At the completion of this subject, student will be able element & the importance of Event management in hotel, Wedding planning and catering, Bar layout and purpose and technical aspect of Restaurant management

**Unit-1: Events:** Event Staff, Role & Responsibilities, Event Sales & Marketing, process of event marketing. event logistics.

**Unit-2: Conventions:** Convention Market Segmentation, Factors Considered By a Meeting Planner, Growth Factors of Convention Industry, Traditional Convention Objectives, Corporations and Associations, Convention Hall

**Unit- 3: Special Occasions :** Types of Special Occasions, Theme Parties, Food Festivals and Food Promotions, Creativity and Innovation, Planning and Coordinating the Activities

**Unit- 4: Restaurant Management:** Guest handling, various complaints facing by the guest, Legal Requirement, Staffing, Training, sales promotion, pricing, Beverage control, performance measure, sales analysis, average check.

**Unit – 5 International Trends in Food and Beverage Business :** Pr-opening of restaurant business, management concepts for franchise of various food outlets brands. management process that identifies potential threats to an organization and the impacts of food & beverage business. Interactive Dining, Macrobiotic Restaurants, Wine Bars, Celebrity Dining / Chefs

### SUGGESTED REFERENCE BOOKS

1. COUSINS, J & LILICRAP, D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0

## CAT 604 FACILITY PLANNING AND KITCHEN MANAGEMENT

**Objectives:** The course shall familiarize students with importance of the basic of Facility planning in hospitality industry, planning concepts and different Kitchen layout & design.

**Unit-1: Hotel Design:** Design Consideration- Attractive Appearance, Efficient Plan, Good location, Suitable material, Good workmanship, Sound financing, Competent Management.

**Unit-2: Facilities Planning and Architectural consideration:** The systematic layout planning pattern (SLP). Planning consideration - Flow process & Flow diagram, Procedure for determining space considering the guiding factors for guest room/ public facilities, support facilities & services, hotel administration, internal roads/budget hotel/5-star hotel, Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas)

**Unit-3: Kitchen:** Equipment requirement for commercial kitchen, Heating - gas/electrical, Cooling (for various catering establishment), Developing Specification for various Kitchen equipments, Planning of various support services (pot wash, wet grinding, chef room, larder, store & other staff facilities)

**Unit-4: Kitchen Lay Out & Design:** Principles of kitchen layout and design, Areas of the various kitchens with recommended dimension, Factors that affect kitchen design, Placement of equipment, Flow of work, Space allocation, Kitchen equipment, manufacturers and selection, Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen). Kitchen Stewarding Layout and Design- Importance of kitchen stewarding, Kitchen stewarding department layout and design, Equipment found in kitchen stewarding department. Stores –Stores layout and planning (dry, cold and bar), Various equipment of the stores, Work flow in store.

**Unit-5: Energy Conservation:** Necessity for energy conservation, Methods of conserving energy in different area of operation of a hotel, Developing and implementing energy conservation program for a hotel.

### SUGGESTED REFERENCE BOOKS

1. Facilities Planning - James A. Tompkins.
2. Hotel facility planning by Tarun Bansal.
3. Hotel facility planning by R.K. Chatwal
4. Systematic layout planning by Richard Muther
5. Food service planning layout & Equipment by Lendal H Kotchevar

## CAT 605 MANAGEMENT ACCOUNTING

**Objectives:** This paper is intended to provide comprehensive understandings on financial management, financial statement analysis in hotel and types of Ratios.

**Unit-1: Financial Management and Financial Statement:** Meaning and scope of financial management–Objectives and goals of financial management, Meaning and types of financial statements – Techniques of financial analysis – Limitations of financial analysis – Practical problems.

**Unit-2: Ratio Analysis:** Classification of ratios analysis-Liquidity Ratios. Capital Structure/Leverage Ratios-Activity Ratios-Profitability Ratios – Practical problems.

**Unit-3: Funds Flow and Cash Flow Analysis:**Meaning of funds flow statement –Uses of funds flow statement –Preparation of funds flow statement-Meaning of cash flow statement – Preparation of cash flow statement –Difference between cash flow and funds flow analysis – Practical problems.

**Unit-4: Financial Planning-** importance & Characteristic of Sound Financial Plan - Factors Affecting Financial plan- Meaning and objectives of Capital Structure –Factors Determining Capital Structure – meaning and need of working capital –Factors Determining

**Unit-5: Working Capital and Capital Budgeting Management** Conceptof working Capital, Over trading and Under trading, Importance of Capital Budgeting.

### SUGGESTED REFERENCE BOOKS

1. Hotel Accounting & Financial Control by Ozi A.D Cunha and Gleson O. D CunhaPublisher the Dicky's Enterprise Mumbai- 400067
2. Text book Of Hotel Accountingby Shyam Lal AroraPublisher: Cyber Tech Publications New Delhi.ISBN 10 : 817884821X / ISBN 13 : 9788178848211

## **CAT 606 PROJECT REPORT**

Students will work closely with their supervisor and develop mutually working relationship to initiate the research which would involve preparing an outline and preliminary collection. The supervisor will guide the student in identification of a topic, framing and planning the project report and the methodology to be adopted in collection of data through interviews, telephones, mailers, etc. while the students on their part will expose themselves to research of the topic through meetings, interviews, internet search, library, etc. The research should be planned to minimise time wastage and a clear time scale should be put in place. The project should spell out the objectives, its findings, the methodology adopted, its conclusion and recommendations. The students and the supervisor will work together to prepare synopsis of the project.

Students will create a final product demonstrating their learning acquisition or conclusion (a paper, short film, or multimedia presentation etc.), and give an oral presentation on the project to a panel of teachers, expert members who collectively evaluate its quality.

## CAE 607 RESTAURANT SALES AND MARKETING

**Objectives:** At the completion of this subject, student will be able to learn sales presentation, method and personal sales, marketing of Restaurant and marketing analysis, Conceptualize International marketing.

**Unit 1:Sales Management:** Introduction to Sales Management, Personal Selling, Sales Process ,selling skill, Sales Planning, Sales Budgeting & Control.

**Unit 2:Principles of Marketing Management:** Evolution of Marketing, Nine Principles of Marketing, Marketing Strategy for hospitality Industry, Publicity and Promotion.

**Unit 3: Marketing & Services & Consumer Behaviour:** Services Marketing – Basic Issues, Marketing of Hospitality & Tourism Services, Consumer Behaviour & Life Style Marketing, Consumer Motivation & Involvement, Perceptions, Problem Recognition & Information Search Behaviour, Alternative Evaluation, Information Processing.

**Unit 4:International Marketing Mix:** Product Policy & Planning, Advertizing & Promotional Management ,International Pricing Policy, Distribution & Sales Policy.

### SUGGESTED REFERENCE BOOKS

1. Marketing Leadership in Hospitality by Lewis Chambers
2. Global Marketing Management by Warren J Keegan
3. Public Relation by Dilenschmeider Forrestal
4. Marketing Management by Philip Kotler
5. Marketing Management by S Ramaswamy, S Nama Kumari

## CAE 608 ENTREPRENEURSHIP

**Objectives:** The course shall familiarize students with importance of entrepreneurship and its detailed sectors. The broad overview of entrepreneurship will help learners to start-up own business.

**Unit-1: Entrepreneurial Perspective:** Meaning of Entrepreneurship, Entrepreneurial perspective, evolution, approaches and key concepts, Entrepreneur v/s Manager, Established company v/s start-up, Role of entrepreneur in economic development, Entrepreneurial / Intrapreneurial mind set, Types of entrepreneurs, Traits of successful entrepreneur , Myths of entrepreneurship, Entrepreneurial process, Problems faced by entrepreneur and capacity building for entrepreneurship, Emerging trends and opportunities in Food Industry, Great Entrepreneurs in India

**Unit-2: Venture Creation and Business Plan:** Stages of Venture Life Cycle, Creativity and Innovation, Idea generation, Systematic process to evaluate idea – Opportunity Evaluation, Environment assessment, market research, Business Models - Types of Business Models and Developing a Business Model, Business Plan, Financial plan, Marketing plan, Organizational plan, Operational plan, Writing and Presenting a Business Plan.

**Unit-3: Financial Management:** Raising Finance, Sources of capital, Bootstrapping, Seed funding, Angel investors, Venture capital, Private equity, Financial Management and Accounting, Financial Statements and Cash flow, Decisions that influence financial results of a firm.

**Unit IV Managing, Growing and Exiting Venture:** Entrepreneurial issues for growth, Growth strategies, Legal issues, IP rights, Valuation of the venture, going public, Exiting the venture.

**Unit V Management and Support System:** Forms of business ownership, Professionalization, Succession plan, Reinventing and Turnaround, Support systems for Entrepreneurs, Institutional support, Training Institutions, Financial Institutions, Research and Technology, Marketing and legal aspects, Taxation benefits, Global aspects of entrepreneurship.

### SUGGESTED TEXT BOOK

1. Siropolis, N.C., Entrepreneurship and Small Business Management, 1998.

### SUGGESTED REFERENCE BOOK

1. Saini, J.S., Entrepreneurship Development: Programmes, and Practices, 1998.
2. Singh, Daleep, Effective Managerial Leadership, 1995.
3. Chawala, A.S., Uppal, K.K., Studies in Business Management, 1998.
4. Diwan, P., Environment Management Law and Administration, 1998.

## **CAP 609 COMMERCIAL KITCHEN OPERATIONS**

**Objectives:** On completion of the course, students will be able to plan, indent, set the theme of any kind of event pertaining to a catering establishment and produce the food and beverage for the same.

**Unit-1:**Preparation and running of commercial kitchen for International Restaurant and Menu Planning

**Unit-2:**Preparation and running of commercial kitchen for International Restaurant and Indenting

**Unit-3:**Preparation and running of commercial kitchen for International Restaurant and Quality Tests

**Unit-4:**Preparation and running of commercial kitchen for International Restaurant and Calorific calculations

**Unit-5:**Preparation and running of commercial kitchen for International Restaurant and Menu Costing and Budgeting

### **SUGGESTED TEXT BOOKS**

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Quantity Food Production Operations and Indian Cuisine, Parvinder S Bali, Oxford
3. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
4. Simplifying Indian Cuisine, by S. Singh, Aman Publications
5. A Taste of India Madhur Jaffrey Pavillion, Britania
6. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
3. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
4. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## **CAP 610    MASTERING INDIAN CUISINE**

**Objectives:** On completion of the course, students will be able to plan, indent, set the theme of any kind of event pertaining to a catering establishment and produce the food and beverage for the same.

**Unit-1:**Preparation and running of commercial kitchen for Indian Restaurant Menu Planning

**Unit-2:**Preparation and running of commercial kitchen for Indian Restaurant Indenting

**Unit-3:**Preparation and running of commercial kitchen for Indian Restaurant Quality Tests

**Unit-4:**Preparation and running of commercial kitchen for Indian Restaurant Calorific calculations

**Unit-5:**Preparation and running of commercial kitchen for Indian Restaurant Menu Costing and Budgeting

### **SUGGESTED TEXT BOOKS**

1. India: The Cookbook, by Pushpesh Pant, Phaidon Press
2. Quantity Food Production Operations and Indian Cuisine, Parvinder S Bali, Oxford
3. Rasika: Flavors of India, by Ashok Bajaj, Vikram Sunderam, David Hagedorn, HarperCollins
4. Simplifying Indian Cuisine, by S. Singh, Aman Publications
5. A Taste of India Madhur Jaffrey Pavillion, Britania
6. Theory of Catering Victor Ceserani& Ronald Kinton ELBS

### **SUGGESTED REFERENCE BOOKS**

1. Theory of Cookery by K Arora published, Frank Bros &Co. New Delhi
2. Vegetarian India: A Journey Through the Best of Indian Home Cooking, Madhur Jaffrey, Alfred A. Knopf
3. An Invitation to Indian Cooking, Madhur Jaffrey, HarperCollins
4. The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, Kris Dhillon, Little, Brown Book Group Limited
5. Quantity Food Production Operations and Indian Cuisine, Parvinder Bali, Oxford Press

## CAP 611 COMMERCIAL BAKERY

**Objectives:** After successful completion of this semester, students will be able to understand the basics involved in new bakery set-up, commercially prepare various bakery products and implement the concept of food costing and profit generation.

**Unit-1: Concept introduction:** Visit to Bakery industry, Visit to the market for range of new bakery products, Working area hygiene & means to ensure it, Contemporary food storage solutions according to the type of flavoring agents and commodities, Expansion of line of products and services, Addition of new products with seasonal specialties – soups and other items, Introduction to the concepts of food truck business, charity bake sales, Working with cooperates, Creating and operating social media profile of the entity (order taking, order delivery)

**Unit-2: Sections of commercial bakery:** Introduction to SOPs according to sections: 1. Mixing Station, Section. 2. Dough Holding and Proofing, Section. 3. Dough Rolling, Section, 4. Baking and Cooling

### **Unit-3: Understanding bakery base products and derivatives**

Bread Rolls, Bread stick, Soft rolls, Hot cross Buns, Fruit Buns, Chelsea Bun, Croissants, Brioche & fermented dough nuts, German stollen basic bun dough, Savarin dough, Sour-Dough, White Bread (400 gms. & 800 gms.), Brown Bread, Vienna Bread, Fancy Bread, French Bread Whole Meal Bread, Masala Bread, Milk Bread, Raisin Bread, Fruit Bread, Pizza base

**Unit-4: Assembly of fast moving products:** Sandwiches – Hot & Cold (Veg/Non-Veg), Brioche- French Toast, Cream Cheese Brioche, Toasted French bread slices, French bread Pizza, Pan Baguette, Stuffed Masala Bread, Milk Bread Rolls, Probiotic Pizza Base, Multigrain pizza base, Burger (Stuffed burger), Veg/Non-Veg, Stuffed Kulcha, Plain Kulcha, Flavored Kulcha

**Unit-5: Preparing for a bakery start-up (Project work and reporting):** The required approval for setting up a bakery, Government Procedures & e-bylaws, Selection of Site, Selection of equipment, Quality control

Note: - During Training and Production, students have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by the section/ Department supervisor.

### **SUGGESTED REFERENCE BOOKS**

1. Basic Baking by S.C. Dubey, The Society of Indian Bakers, 2007
2. Professional baking (seventh edition) by Wayne Gisslen, John Wiley & Sons Inc., 2016
3. The Complete Technology Book on Bakery Products by NIIR Board of Consultants & Engineers, 2014
4. The Baker's Appendix by Jessica Reed, Clarkson Potter Publisher, 2017

## CAP 612 COMMERCIAL CONFECTIONERY

**Objectives:** After successful completion of this semester, students will be able to understand the basic concepts related to commercial confectionery set-up, commercially prepare various confectionery products, implement the concept of food costing and profit generation and showcase their marketing skills.

**Unit-1: Concept Introduction:** Visit to Bakery industry for new trends, visit to the market for range of new bakery products, working area hygiene & its importance, Basic Principle of food storage according to type of flavoring agents and commodities, Expansion of line of products and services, Addition of new products with seasonal specialties, Introduction to the concepts of food truck business, charity bake sales, working with cooperates, Creating and operating social media profile of the entity (order taking, order delivery)

**Unit-2:Introduction to SOPs according to sections:**1 Cakes and Pastries2 Chocolate 3 Sugar Confectionery 4 Pantry 5 Desserts

**Unit-3:Preparations:** Sponge Cake, adeira Cake, Red Velvet, GenoeseCake, FatlessCake, RockCake, Fruit Cake, Fondant, American frosting, Butter Cream, Cream icing, Royal Icing

**Unit-4: Preparations:** Marzipans, Marshmallow, Lemon Meringue, Fudge, Almond Paste, Glace icing, Queen Cake, BirthdayCake, WeddingCakes, Black Forest gateaux, Eastereggs, Chocolatedripping, Fruit Gateaux

**Unit-5:Preparations:** Pineapple cake, Berry cake, Marble cake, Cream cheese red velvet, Vanilla, American Butter cream (Frosting), Lemon Flavoured, Flower shaped, Chocolate covered/Fruit/Vegetable Marzipan, Marshmallow frosting/Cake-pops/Fondant, Lemon Meringue Pie, Lemon Curd, Fudge Brownies, Chocolate fudge, Chocolate fudge cake, Mini Easter egg cakes, Decorations, Truffles,Pineapple Gateaux, Mixed fruit Gateaux, roulade, Nutella, mango, strawberry, marble flavoured, Berry filled, chocolate filled, cinnamon, mango cream.

### SUGGESTED REFERENCE BOOKS

1. Professional baking (seventh edition) by Wayne Gisslen, John Wiley & Sons Inc. ,2016
2. The Complete Technology Book on Bakery Products by NIIR Board Of Consultants & Engineers, 2014
3. Confectionery Science and Technology by Richard W. Hartel, Joachim H. Von Elbe, Randy Hofberger, Published by Springer International Publishing 2017
4. Food Machinery For The Production Of Cereal Foods, Snack Foods & Confectionery by L.M. Cheng, Woodhead Publishing, 1992
5. Confectionery Packaging Equipment by Jeffery H. Hooper, Aspen Publishers Inc., U.S. 1998

## CAP 613 EVENTS AND RESTAURANT MANAGEMENT- PR

**Objectives:** By the end of semester, student will be able to identify/ perform event planning from conceptualization to execution, Theme based Restaurant venue set up, Destination On & off premises venue and service design, Different types of Cocktail and Innovation.

**Unit 1: Planning & Execution of an Event in the Premises:** Event Sales, Staffing & Staff Organisation, Thematic Décor.

**Unit-2: Thematic Set Up of the Restaurant (Five Theme Set Up):** Types (On Premises), Menu, Beverages, Venue Setup, Seating, Arrangements, Service, Entertainment

**Unit 3: Destination Wedding or Wedding Planning & Execution:** Types (On Premises), Menu, Beverages, Venue Setup, Seating, Arrangements, Service, Entertainment

**Unit 4: Preparation & Service of Cocktail:** Classical Cocktails, Contemporary Cocktails, Innovative Cocktail, Innovative Cocktail, Mocktails.

### SUGGESTED REFERENCE BOOKS

1. COUSINS, J & LILICRAP,D & WEEKES, S (2017), *Food & Beverage Service, 9<sup>th</sup> Edition*, Hodder Education, London, ISBN- 9781471807954
2. ERLACHER, M & KELLER, S (2013) *Restaurant Service Skill- Training Book, Re Novium, Switzerland, ISBN 978-3-906121-04-8*
3. BAGCHI, S.N & SHARMA, A (2006), *Text Book of Food & Beverage Service, Third Edition*, Jindal Book Service, Delhi, ISBN- 81-8204-028-0