

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

Syllabus of B.Sc. in Culinary Science  
Effective from Academic Session 2018-2019

**Semester-III**

**PAPER- Eastern Indian Cuisine and Culture**

**CODE-BSCA 301**

**CREDIT- 3**

<b>Topic</b>	<b>Hours</b>
States of this Region; Traditional Dresses; Etiquettes	<b>06</b>
Bengali Cuisine	<b>06</b>
Odiyan, Assamese and Bihari Cuisine	<b>06</b>
Major Fairs & Festivals of the Region	<b>06</b>
North Eastern cuisine, Culture and Festival	<b>06</b>

**REFERENCE BOOKS:-**

1. Pollan, M. 2006. The Omnivore's Dilemma. New York: Penguin. [Part 1, Pp 15-109].
2. Holmes. S. (2013). Fresh Fruit: Broken Bodies. Berkeley, CA: University of California Press

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**PAPER- Beverage Studies**

**CODE-BSCA 302**

**CREDIT-3**

TOPICS	HOURS
Introduction to Beverages Classification of Beverages; Beer, Perry and Cider	4
Fermentation & alcohol Digestion and effects on the body Wine production Wine storage & service	6
White grapes of the world White wines of France; Cooperage & wood aging; White wines of Germany; Red grapes of the world Red wines of Burgundy & the Rhône; Red wines of Bordeaux ; Wines of World: Austria, Hungary, Greece, Australia, New Zealand, South Africa, Canada, Chile & Argentina; Champagne, sherry & port Aperitifs & fortified wine; Matching wine and food	12
Distilled brown spirits Cognac & brandy ; Distilled clear spirits Liqueurs & cordials Cocktails & bar equipment	4
Cocktails Types and Methods of Making	4
Low & non alcohol beverages	4

**References:**

- A to Z of Whisky, Gavin D. Smith About Wine, J. Patrick Henderson & Dellie Rex Alexis Lichine's
- Encyclopedia of Wines & Spirits, Alexis Lichine
- All American Cheese and Wine Book, Laura Werlin American Journal of Enology & Viticulture, Modification of a Standardized System of Wine Aroma Terminology,
- A. C. Noble Beginner's Guide to Understanding Wine,
- Michael Schuster Bordeaux: The Guide to Bordeaux Wine, Concseil Interprofessionnel du Vin Bordeaux

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**PAPER- Food Cost Control**

**CODE-BSCA 303**

**CREDIT- 3**

<b>Topic</b>	<b>Hours</b>
The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report	<b>08</b>
Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing,	<b>08</b>
Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labor Costs ; Cost Control & Information Systems & Cost Control Technology/ Software	<b>08</b>
Income Statement Analysis, Benchmarking Costs, Financial Statement Analysis; Budgeting; Working Capital, Cash Controls, Management & Collection of Cash	<b>06</b>
Case Studies	<b>04</b>

**Reference Books:**

Food and Beverage Cost Control, 6th Edition Lea R. Dopson, David K. Hayes, ISBN: 978-1-118-98849-7, 2016

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**PAPER- Larder & Charcuterie  
CODE-BSCA 304  
CREDIT-3**

<b>Topics</b>	<b>Lecture Hours</b>
<b>LARDER LAYOUT &amp; EQUIPMENT</b> <ul style="list-style-type: none"> <li>• Introduction of Larder Work</li> <li>• Definition</li> <li>• Equipment found in the larder</li> <li>• Layout of a typical larder with equipment and various sections</li> </ul>	4 hours
<b>TERMS &amp; LARDER CONTROL</b> <ul style="list-style-type: none"> <li>• Common terms used in the Larder and Larder control</li> <li>• Essentials of Larder Control</li> <li>• C. Importance of Larder Control</li> <li>• D. Devising Larder Control Systems</li> <li>• E. Leasing with other Departments</li> <li>• F. Yield Testing</li> <li>• Functions of the Larder</li> <li>• Hierarchy of Larder Staff</li> <li>• Sections of the Larder</li> <li>• Duties &amp; Responsibilities of larder Chef</li> </ul>	4 hours
<b>CHARCUTIERIE</b> <b>SAUSAGE</b> <ul style="list-style-type: none"> <li>• Introduction to charcuterie</li> <li>• Sausage – Types &amp; Varieties</li> <li>• Casings – Types &amp; Varieties</li> <li>• Fillings – Types &amp; Varieties</li> <li>• Additives &amp; Preservatives</li> <li>• Types of forcemeats</li> <li>• Preparation of forcemeats</li> <li>• Uses of forcemeats</li> </ul>	4 Hours
<b>BRINES, CURES &amp; MARINADES</b> <ul style="list-style-type: none"> <li>• Types of Brines</li> <li>• Preparation of Brines</li> <li>• Methods of Curing</li> <li>• Types of Marinades</li> <li>• Uses of Marinades</li> <li>• Difference between Brines, Cures &amp; Marinades</li> </ul> <b>HAM, BACON&amp;GAMON</b> <ul style="list-style-type: none"> <li>• Cuts of Ham, Bacon &amp; Gammon.</li> <li>• Differences between Ham, Bacon &amp; Gammon</li> <li>• Processing of Ham &amp; Bacon</li> <li>• Green Bacon</li> <li>• Uses of different cuts</li> </ul>	4 Hours
<b>GALANTINES</b> <ul style="list-style-type: none"> <li>• Making of galantines</li> <li>• Types of Galantine</li> </ul>	14 Hours

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<ul style="list-style-type: none"><li>• Ballotines</li></ul> <p><b>PATES</b></p> <ul style="list-style-type: none"><li>• Types of Pate</li><li>• Pate de foie gras</li><li>• Making of Pate</li><li>• Commerical pate and Pate Maison</li><li>• Truffle – sources, Cultivation and uses and Types of truffle.</li></ul> <p><b>MOUSE &amp; MOUSSELINE</b></p> <ul style="list-style-type: none"><li>• Types of mousse</li><li>• Preparation of mousse</li><li>• Preparation of mousseline</li><li>• Difference between mousse and mousseline</li></ul> <p><b>QUENELLES, PARFAITS, ROULADES</b></p> <ul style="list-style-type: none"><li>• Preparation of Quenelles, Parfaits and Roulades</li></ul>	
<p><b>CHAUD FROID</b></p> <ul style="list-style-type: none"><li>• Meaning of Chaud froid</li><li>• Making of chaud froid &amp; Precautions</li><li>• Types of chaud froid</li><li>• Uses of chaud froid</li></ul> <p><b>ASPIC &amp; GELEE</b></p> <ul style="list-style-type: none"><li>• Definition of Aspic and Gelee</li><li>• Difference between the two</li><li>• Making of Aspic and Gelee</li><li>• Uses of Aspic and Gelee</li></ul>	4 Hours

**Reference Books:**

Practical Cookery, Victor Ceserani & Ronald Kinton, ELBS

Theory of Catering, Victor Ceserani & Ronald Kinton, ELBS

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

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

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

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**PAPER- Gastronomy**  
**CODE-BSCA 305**  
**CREDIT- 2**

Topic	Hours
<b>Gastronomy: General concepts:</b> a historical timeline of a type of food indicating its importance across history; Terminology. Food heritage.	<b>04</b>
<b>Gastronomy: Conquest, Exchange, Middle Ages and Cultural Fusion:</b> Prehistory and human diet. From raw to cooked: Paleolithic and Neolithic; Food and civilization; First Civilizations: Mesopotamia and Egypt; Food in Eastern World: China and India. Silk Route and international trade; Food in ancient Greece From vegetarian to Mediterranean cuisine; Ancient Rome: Heritage and diffusion; Mediterranean food and trade routes.	<b>10</b>
<b>Gastro-geography: The environment as determining Human Diet:</b> Food and cultures: Jewish, Muslims, Hindus and Christians; Food contribution by Germanic tribes; Renaissance: Sweet Era; Biography of Brillant Savarin; Italian and French Gastronomy as gastronomic model in Europe. The start of restaurants; Precolonial food in America; American food to the World	<b>10</b>
<b>Technology: From the Health to Molecular food:</b> Creole Food. Ancient and new Peruvian gastronomy; Taverns, Tea rooms and restaurants; Macdonadlization: From Slow food to Fast food; Molecular gastronomy: From “cosmetic” product to health products; Food and globalization;	<b>10</b>

**References:**

- 1] Congreso de Cocinas Andinas. (2011). V Congreso de Cocinas Andinas: hacia una cocina con identidad y su impacto en el turismo y el empleo. Bogotá-Colombia: Ministerio de Comercio, Industria y Turismo.
- [2] Martínez Monzó, J. (2011). Gastronomía y Nutrición. Madrid: Síntesis.
- [3] Oxfam. (2011). Pobreza, desigualdad y desarrollo en el Perú: informe anual 2010-2011. Lima: Oxfam
- [4] Sociedad Peruana de Gastronomía (2013). El boom gastronómico peruano. Lima: Sociedad Peruana de Gastronomía
- [5] Ginoccio Balcazar, L. (2012). Pequeña agricultura y gastronomía: Oportunidades y desafíos. Lima: APEGA.
- [6] Lauer, M. (2010). Bodegón de bodegones comida y artes visuales en el Perú. Lima: Fondo Editorial Universidad San Martín de

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**PAPER- Regional Indian Cuisine(Quantity) (Pr)**

**CODE-BSCA 391**

**CREDIT-2**

<b>Topic</b>	<b>Hours</b>
<b>Preparation of three course Bengali menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>
<b>Preparation of three course Goan menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>
<b>Preparation of three course Tamilnadu menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>
<b>Preparation of three course Awadhi menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>
<b>Preparation of three course Kashmiri menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>
<b>Preparation of three course Punjabi menu</b> – Including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations, dessert preparations	<b>06</b>

**Reference Books:**

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

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

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

Indian and neighboring countries Food, K.T.Achaya, Oxford / Food around the world, Margaret

McWilliams, Pearson

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**PAPER- Intermediate Bakery & Confectionery (Practical)**

**CODE-BSCA 392**

**CREDIT-2**

<b>Topic</b>	<b>Hours</b>
quich lorraine lemon curd tart mince meat pie	<b>4 hours</b>
celebration cake fancy cake	<b>4 hours</b>
walnut brownie ice cream and truffle sauce mud cake with vanilla	<b>4 hours</b>
plum cake pound cake	<b>4 hours</b>
pineapple gateaux black forest	<b>4 hours</b>
melting moment butter button cashewnut cookies lemon butter cookies marble cookies	<b>4 hours</b>
cheese souffle orange souffle chocolate mousse	<b>4 hours</b>
Baguette ham and leek quiche	<b>4 hours</b>
different types petit four	<b>4 hours</b>
different types fancy breads cinnamon roll	<b>4 hours</b>

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PAPER- Larder & Short Order Cookery (Pr.)

CODE-BSCA 393

CREDIT- 2

Topics	Hours
Types Of Forcemeats Preparation <ul style="list-style-type: none"><li>• Straight Method</li><li>• Gratin Method</li><li>• Country Style</li><li>• Emulsion</li></ul>	08
. Galantine	04
Pates and Terrines <ul style="list-style-type: none"><li>• Pate en croute</li><li>• Campagne Method</li><li>• Pate Maison</li><li>• Pate de Foie Gras</li></ul>	08
Mousse, Mousseline, Quenelles,, Parfait, Roulade	04
Aspic and Chaud Froid, Gelee	04

**Reference Books:**

Larder Chef By Borde and Leto

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

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson