

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

Semester: V

BSCA 501

Advanced Food Production (Th.)

Credit: 3

Sl. No.	Topics	Lecture Hours
1.	Kitchen Management Work Flow Layout Stewarding Staffing Stores Management Indenting Production Planning New Product Development Use Of Internet and other technologies in Food Production	12 Hours
2.	Food Styling <ul style="list-style-type: none">• General principles,• Modern and special innovative garnishes, accompaniments,• Decorations and concept development	12 Hours
3.	Banqueting Preparations <ul style="list-style-type: none">• Types of banquets,• Themes,• Production, menu preparation• Low calorie food, advantages, disadvantages, menu examples, preparation	8 Hours
4.	Out -door Catering <ul style="list-style-type: none">• Concept,• Principles,• Limitations,• Menus, planning,• Check list and precautions	12 Hours
5.	Cook chill systems <ul style="list-style-type: none">• Purpose of chilling food,• Cook chill process,• Finishing kitchens,• Distribution of cook chill and types of containers to preserve food.• Cook freeze system	8 Hours

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

Reference Books:

The Professional Pastry Chef, Friberg
The Wilton Ways of Cake Decorations, Hamlyn Publishing
Chocolate, Carolyn Humphries
International Cook Book, Cavendish House
Time - Life Series - The Cooking of Various countries

BSCA 502:

Food Legislation (TH)

Credit: 3

Topic	Hours
FOOD LEGISLATION Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK	08
SHOPS AND ESTABLISHMENT ACT introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.	08
CONSUMER PROTECTION ACT consumer protection councils, procedure for redressed of grievances ENVIRONMENT PROTECTION ACT powers of the central Govt. prevention and control of environment pollution	08
LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION what is food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.	08

Books:

1. Mercantile law - N. D. Kapoor
2. Mercantile law- S.P. Iyengar
3. Principles of Business Law - Aswathappa .K
4. Business Law - M. C .Kuchal
5. Bare Acts of respective legislation, Shops and Establishments Act.

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

BSCA 503

Indian Culture and Tradition (TH)

Credit: 3

Topic		Hours
Historical perspective - Indian History - Scope and Objective - Evolution of Culture - Ancient, medieval and modern Outline of Great Scriptures - Upanishads - Sankya - Darshans - Ramanaya - Mahabharatha – Bhagavadgeetha - Buddhism -		08
Tripitakas - Jainism – Puranas		
Life of Great Philosophers - Adishankaracharya - Madvacharya - Ramanujacharya - Basavanna –Ramakrishna, Paramahansa - Swamy Vivekaananda – Arabindo		08
Knowledge of Indian Performing Arts - Bharathanatyam - Kuchupudi - Kathak - Odissi - Kathakali - Mohiniattam - Folk theater and performances and its role in promoting Indian tourism - Karnataka and Hindustani classical music Indian Painting-Colourful Mosaic-evolution of Indian Painting- Ajantha-Ellora painting		08
Art, Sculpture and Craft - Indian Sculptures - Scope - Early Chalukyan style special reference to Badami cave temple - Aihole and Pattadakal sculptures - Konark temples - Indo-Sarcenic architecture -Churches of India - Handicrafts - Puppetry - Toys - Jewellery - Textiles Literary Heritage - Sanskrit - Pali - Kannada - Tamil - Hindi - Urdu		08
Books for Reference: 1. S. Radhakrishnan - Indian Philosophy 2. R. Shamashastry - History of the Dharmasastras 3. D. P. Chattopadhyaya what is Living and What is Dead in Indian Philosophy 4. Ananda K Kumaraswamy - Indian and South East Asian Architecture 5. V. Brodov - Indina Philosophy in Modern Times 6. Swamy Vivekananda - His disciples from the East and the West 7. V. P. Varma- Modern Indian Political thought 8. Ram Acharya - Torusim and Cultural Heritage of India. RBSA Publications Jaipur		

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

BSCA 504:
PAN Asian Cuisine
Credit: 3

Sl. No.	Topics	Lecture Hours
1.	Japanese Cuisine Rice preparations like Glutinous rice and Mochi, seafood delicacies like Sashimi, Tempura and Sushi, soups like Dashi and Sulmono, Noodles like Soba and Udon, Vegetable preparations like Tsukemono and Sunomono and Meat preparation like Sukiyaki.	
2.	Chinese Cuisine Characteristic dishes from various schools of cuisine as follows: Cantonese – Chowmein, Dimsum and Char siu bao. Shanghai – Chi pao yu, Soy meat and steamed egg rolls.	
	Peking – Mongolian Fire Pot, Peking Duck and Moo Shu Pork. Szechwan – Rice soup, Wonton and Szechuan chicken, Darsaan.	
3.	Korean Cuisine Famous dishes like Sang-chi-sam, Bulgogi, Glass noodles, Chao-mein, Clam casserole, Shrimp soup, Egg soup, Shin sul ro, Stir fried rice, Tashima daikon, Sweet rice dessert.	
4.	Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka) Rice preparations like Pineapple rice and Coconut rice, Fish preparations like Shrimp Pepper curry and crab rolls, meat preparations like Red Thai curry, Chicken Satay and green curry.	
5.	West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon) Bread preparations like Challah, Pita and Lavosh, Meat dishes like Kibbish, Shawarma, Moussaka and Kabob, Vegetable preparations like Spanakopite, Falafel, Mummus, Tahini, Tabouli, Dolmas and desert like Baklava.	
		Total 52 Hours

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

BSCA 591

Techniques of Pan Asian Cuisine (Pr.)

Credit : 2

Sl. No.	Topics	Lecture Hours
1.	Japanese Cuisine Rice preparations like Glutinous rice and Mochi, seafood delicacies like Sashimi, Tempura and Sushi, soups like Dashi and Sulmono, Noodles like Soba and Udon, Vegetable preparations like Tsukemono and Sunomono and Meat preparation like Sukiyaki.	
2.	Chinese Cuisine Characteristic dishes from various schools of cuisine as follows: Cantonese – Chowmein, Dimsum and Char siu bao. Sanghai – Chi pao yu, Soy meat and steamed egg rolls. Peking – Mongolian Fire Pot, Peking Duck and Moo Shu Pork. Szechwan – Rice soup, Wonton and Szechuan chicken, Darsaan.	
3.	Korean Cuisine Famous dishes like Sang-chi-sam, Bulgogi, Glass noodles, Chao-mein, Clam casserole, Shrimp soup, Egg soup, Shin sul ro, Stir fried rice, Tashima daikon, Sweet rice dessert.	
4.	Southeast Asian Cuisine (Includes cuisine of Thailand, Malaysia, Vietnam, Burma and Srilanka) Rice preparations like Pineapple rice and Coconut rice, Fish preparations like Shrimp Pepper curry and crab rolls, meat preparations like Red Thai curry, Chicken Satay and green curry.	
5.	West Asian Cuisine (Includes cuisines from Arabian countries, Iran, Lebanon) Bread preparations like Challah, Pita and Lavosh, Meat dishes like Kibbish, Shawarma, Moussaka and Kabob, Vegetable preparations like Spanakopite, Falafel, Mummus, Tahini, Tabouli, Dolmas and desert like Baklava.	
		Total 52 Hours

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

Reference Books:

The Professional Pastry Chef, Friberg
The Wilton Ways of Cake Decorations, Hamlyn Publishing
Chocolate, Carolyn Humphries
International Cook Book, Cavendish House
Time - Life Series - The Cooking of Various countries Food
Around The World - Pearson

BSCA 592

Contemporary European Cuisine (Pr.)

Credit : 2

Sl. No.	Topics	Lecture Hours
1.	Scandinavian Cuisine: Fishkesuppe, Smorrebrod, Karelian Stew, Arter Medflask, Sillgratin, Lokdolmar, Frikadeller, Lanttulaatikko, Ris al' Amande, Sprintsar	
2.	German Cuisine German Schnitzel, Lamb Rouladen, Dumplings, Meat Balls, Sauerbraten, Creamed Spinach, Bratkartoffeln, Pfeffernuesse, Zwiebelkuchen	
3.	Belgian Cuisine Carbonadeflamandeor stooflees, Sole meunière, Ham and endive gratin, Filet Americain, Moules frites, Stoemp, Belgian Chicken Waterzooi, Paling in't groen	
4.	Austrian Cuisine Wiener Schnitzel, Spaetzle, Wiener Schnitzel, Styrian Breaded Chicken Salad	
5.	Molecular Gastronomy	
		Total 52 Hours

Reference Books:

The Professional Pastry Chef, Friberg
The Wilton Ways of Cake Decorations, Hamlyn Publishing
Chocolate, Carolyn Humphries
International Cook Book, Cavendish House
Time - Life Series - The Cooking of Various countries Food
Around The World - Pearson

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

BSCA 593:
Advanced Techniques of Baking & Pastry (Practical)
Credit : 2

Different types of icing and Celebration cake	4 hours
Different types bakery sauce and Celebration cake	4 hours
Chocolate preparation Trio of chocolate mousse	4 hours
Torta capre Red velvet swiss roll	4 hours
Marzipan fruits Tiramisu Oprea pastry	4 hours
Chocolate log Clover leaf bread Black olive ciabatta	4 hours
Yule log Blue berry scone	4 hours
Baked alaska Petit pain au chocolate	4 hours
Different types of Meringue product	4 hours
Different type of flan and tarts	4 hours

MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WB

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

BSCA 581 –
Personality Development (PR)
Credit: 2

Topic	Hours
One of the objectives of this module is to prepare the students for the Campus / Off-campus recruitments which are likely to take place during the VIII semester. Basic concept of Recruitment and Selection: intent and purpose, selection procedure , types of interviews Preparing for interviews: self planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions Facing an interview panel: time- keeping, grooming, dress code, document portfolio, frequently asked questions and their appropriate answers, self- introduction, panel addressing, mental frame-work during interviews Mock Interview Presentation skills, seminar skills and leadership role plays Conducting / Participating - meeting, objective / agenda orientation, clarity of thought and its expression, pre-preparation, conduct during meeting and making minutes	30