MAULANA ABUL KALAM AZAD UNIVERSITY OF TECHNOLOGY, WEST BENGAL
(Formerly West Bengal University of Technology)
Syllabus of B.Sc. in Culinary Science
(Effective from 2023-24 Academic Sessions)

Semester – V

Curriculum Structure

Sl.	Subject Type	Code	Subject Name	Credit			Total Credit
				L	T	P	
1	DSC	BSCS501 & 591	Industrial Training	1	0	4	5
2		BSCS502 & 592	Food Production Operation – Industry Exposure	1	0	4	5
3	DSE	MIC501 A/B	Cloud Computing / Introduction to Computer Network	3	1	0	4
4		MIC502	E-Commerce and Application	3	1	0	4
5	SEC	SEC581	Internship to be started after exam of 4th sem (sem break) and completed within 5th sem(weekends)	0	0	4	4
Total Credit							22

Proposed Weekly Schedule

Day of Week	Student Engagement	Hours/Week	Total Hours
Day 1	Industrial Training (F&B Service department in Industry BSCS591)	8 Hours	128
Day 2	Industry Exposure (Food Production department in Industry BSCS 592)	8 Hours	128
Day 3	Classroom teaching in college (BSCS501)	1 hour	20
	Classroom teaching in college (BSCA502)	1 hour	20
	Classroom teaching in college (MIC501 A/B)	2 hours	40
	Classroom teaching in college (MIC502)	2 hours	40
Day 4	Classroom teaching in college (BSCS501)	1 hour	20
	Classroom teaching in college (BSCA502)	1 hour	20
	Classroom teaching in college (MIC501 A/B)	2 hours	40
	Classroom teaching in college (MIC502)	2 hours	40
Day 5	Weekly Off		
Day 6	Internship (Weekend training in the Industry during 5th semester SEC581)	4 hours	64
Day 7	Internship (Weekend training in the Industry during 5th semester SEC581)	4 hours	64

- For details refer to syllabus annexure

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BSCS 501 & 591 – Industrial Training

Course Objective: The course is designed to provide a basic knowledge and skills of operations by the industry in Food and Beverage Service department. Students will be able to understand & develop basic methods of Food and Beverage service in terms of individual and bulk service, which will promote them to next level.

Sl.	Course Outcome (CO)
1	Remember and Understand the various cutleries, crockeries, hollowware, service gears involved in F&B Service and skills involved in handling them.
2	Remember and Understand the various equipment and machines involved in F&B Service and skills involved in handling them.
3	Remember and explain the level of Skill, Attitude and Hygiene maintained in the F&B Service department.
4	Remember, understand and demonstrate the skills involved in service of Food and Beverage, in aspect to restaurant, room service, bar and banquet service.
5	Remember and understand the hierarchy of F&B department, Roles and responsibilities of individuals, team work and interdepartmental relationship.
6	Remember, understand and demonstrate skills of guest handling, business communication, sales promotion and problem solving.

Course – Industrial Training (Theory BSCS 501)
Credits – 5 (L1 + T0 + P4)
*****As per reference to the above mentioned curriculum structure**

Module 1 – Understanding of handling equipment and machines used in the F& B Service department. Various functions and operation procedures of the machines and equipment, their cleaning procedures, maintenance procedures.

Module 2 – Identification and understanding of cutleries, crockeries, linen used by F&B Service department. Various materials used in manufacturing of the cutleries, crockeries, linen. Cleaning and maintenance procedures of the cutleries, crockeries and linen.

Module 3 – Understand the layout, staff hierarchy and roles and responsibilities of staff in various restaurants, banquet, bar, other dining areas, room service. Type of décor, furniture and fixtures used, their specifications and maintenance procedures.

Module 4 – Understand the various forms and formats, registers maintained by the F&B Service department and licences, permits, safety standards, hygiene standards and certifications required.

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Course – Industrial Training (Practical, to be practiced in industry BSCS 591)
*****As per reference to the above mentioned curriculum structure**
Module 1 – Identification and skills of handling cutleries, crockeries, service gears, glassware, trays, side boards, chairs and tables, table gears, linen used in the F&B Service department.
Module 2 – Identification and skills of handling equipment and machines used in F&B Service department
Module 3 – Understand and practice the service skills adopted in restaurants, pantry, room service, banquet, bar, plate presentation techniques, food and wine pairing, various types of menu and styles of service.
Module 4 – Understand and observe the hierarchy of F&B department, Roles and responsibilities of individuals, team work and interdepartmental relationship.
Module 5 – Understand the various forms and formats, registers, inventory, stock maintained by the F&B Service department.
Module 6 – Understand the various licensing procedure, licences, permits, safety standards, hygiene standards and certifications required to operate a F&B Service department.

Theory Evaluation:
Evaluation through CA, PCA and end semester examination.

Training Schedule:
Food and Beverage Service: Commencement at the beginning of 5th semester, **with 1 day in a week dedicated to training in F&B Service in the industry, as mentioned in the weekly schedule above** (Minimum of 8 Hours per day over 16 weeks **(4 months)**, equivalent to 128 hours of exposure). The Units imparting industrial training shall conduct formal induction sessions with emphasis on personality skills, while acquainting the learners with skills of trade. It may please be noted that the training process should be monitored by a designated teacher from the college.

Training Evaluation:
Log books and attendance – 30 %, Training Report – 30%, PPT presentation – 20% Internal written assessment – 20 % as applicable
All trainees must ensure that the log books are signed by the departmental/ sectional heads of the hotel as soon as training in a particular department or section is completed. Trainees are also directed to prepare a training report about the department, on completion of training. A PowerPoint presentation (based on the report) should be made. This will be presented in front of a select panel from the institute and the industry. The written test will be based on the student's learning and observations in the department. Assessment of training report, PPT presentation and written test should be matched with the Course Outcomes.

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BSCS502 & 592 – Food Production Operations – Industry Exposure
Course Objective: The course is designed to provide a basic knowledge and skills of operations by the industry in Food Production department, both in theory as well as practical. Students will be able to understand & develop basic skills of Food Production in terms of small portion and bulk cooking, which will promote them to next level.

Sl.	Course Outcome (CO)
1	Remember and Understand the various cooking utensils, equipment and machines involved in Food Production / Bakery Confectionary and skills involved in handling them.
2	Remember, understand and practice the various techniques and skills involved in production of dishes from Indian as well as International cuisine
3	Remember and explain the level of Skill, Attitude and Hygiene maintained in the Food Production department.
4	Remember and understand the hierarchy of Food Production department, Roles and responsibilities of individuals, team work and interdepartmental relationship.
5	Remember, understand and demonstrate skills of guest handling, business communication, sales promotion and problem solving.

Course – Food Production Operations – Industry Exposure (Theory BSCS 502)
Credit – 5 (L1 + T0 + P4)
*****As per reference to the above mentioned curriculum structure**
Module 1 – Understanding of handling cooking utensils, equipment and machines used in the Food Production department. Various functions and operation procedures of the machines and equipment, their cleaning procedures, maintenance procedures.
Module 2 – Identification and understanding of dishes from Indian, Chinese, French and Italian cuisines / bakery confectionary as prepared and served in hotels. Understanding of standard appetisers, main course, accompaniments, desserts, salads etc.
Module 3 – Understand the layout, staff hierarchy and roles and responsibilities of staff in main kitchen, satellite kitchens, banquet kitchen, butchery, Garde manger, bakery confectionary. Understand the role of Chef and his relationship with other departments of the hotel.
Module 4 – Understand the various forms and formats, registers maintained by the Food production department and licences, permits, safety standards, hygiene standards and certifications required.

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Course – Food Production Operations – Industry Exposure (Practical, to be practiced in industry BSCS 592)
*****As per reference to the above mentioned curriculum structure**
Module 1 – Identification and learning the skills of handling cooking utensils, equipment and machines used in the Food Production department.
Module 2 – Identification and learning the skills of preparation of dishes from Indian, Chinese, French and Italian cuisines / bakery confectionary as prepared and served in hotels.
Module 3 – Understand the layout, staff hierarchy and roles and responsibilities of staff in main kitchen, satellite kitchens, banquet kitchen, butchery, Garde manger, bakery confectionary.
Module 4 – Understand the various forms and formats, registers maintained by the Food production department and licences, permits, safety standards, hygiene standards and certifications required.

Training Schedule:
Food Production: Commencement at the beginning of 5th semester, **with 1 day in a week dedicated to training in Food Production in the industry** (Minimum of 8 Hours per day over 16 weeks **(4 months),** equivalent to 128 hours of exposure). The Units imparting industrial training shall conduct formal induction sessions with emphasis on attitude, while acquainting the learners with skills of trade. It may please be noted that the training process should be monitored by a designated teacher from the college.

Theory Evaluation:

Evaluation through CA, PCA and end semester examination.

Practical Evaluation:

Log books and attendance – 30 %, Training Report – 30%, PPT presentation – 20% Internal written assessment – 20 % as applicable
All trainees must ensure that the log books are signed by the departmental/ sectional heads of the hotel as soon as training in a particular department or section is completed. Trainees are also directed to prepare a training report about the department, on completion of training. A PowerPoint presentation (based on the report) should be made. This will be presented in front of a select panel from the institute and the industry. The written test will be based on the student's learning and observations in the department. Assessment of training report, PPT presentation and written test should be on mentioned modules and matched with the Course Outcomes.

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Theory Contact Hours:
Classroom teaching of **20 weeks (5 months) of (1hour per week for 20 weeks) equivalent to 20 hours of teaching per semester for BSCS 501 and 502)** and classroom teaching of 20 weeks (5 months) of **(4 hours per week for 20 weeks equivalent to 80 hours of teaching per semester for MIC501 A/B and MIC502)**

SEC581 – Internship - To be started after exam of 4th semester (semester break) and completed within 5th semester (weekends)
Credit – 4 (L0 + T0 + P4)
*****As per reference to the above mentioned curriculum structure**
Course Objective: The course is designed to provide a basic knowledge and skills of operations by the industry in departments like housekeeping, front office, reception, billing, human resource, stores, sales and marketing, finance, retail, customer support, in practical process. Students will be able to understand & develop basic skills of departments as mentioned.

Training Schedule:
Internship: Commencement **during semester break between 4th and 5th semester (approximately 20 days during weekends) and from the beginning of 5th semester, with 2 days during weekend** dedicated to training in departments like housekeeping, front office, reception, billing, human resource, stores, sales and marketing, finance, retail, customer support as applicable **(Minimum of 4 Hours per day for 2 days equivalent to 8 hours per week over 16 weeks, equivalent to 128 hours of exposure)**. The Units imparting Internship shall conduct formal induction sessions with emphasis on attitude, while acquainting the learners with skills of trade. It may please be noted that the training process should be monitored by a designated teacher from the college.

Training Evaluation:
Training Report and Attendance – 40%, PPT presentation – 40%, Internal written assessment – 20 % as applicable
Trainees are directed to prepare a training report about the department, on completion of training. A PowerPoint presentation (based on the report) should be made. This will be presented in front of a select panel from the institute and the industry. The written test will be based on the student's learning and observations in the departments. Assessment of training report, PPT presentation and written test should be matched with the Course Outcomes.