



**MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH
AND STUDIES**

(Deemed to be University under section 3 of the UGC Act, 1956)

In Collaboration with



CCI Learning

**SCHOOL OF CULINARY HOTEL MANAGEMENT
DEPARTMENT OF CULINARY ARTS**

**CURRICULUM
AND
SCHEME OF EXAMINATION
(BACHELOR OF SCIENCE IN CULINARY ARTS)
BATCH 2023-26**

FOREWORD

This is to certify that this booklet contains the entire Curriculum and Scheme of Examination of Bachelor of Science in Culinary Arts being offered at School of Culinary and Hotel Management of this University. This Curriculum and Scheme of Examination of Bachelor of Science in Hospitality Administration shall be implemented w.e.f. AY 2023-26.

Prof. (Dr.) Naresh Grover

Date:

Dean-Academics, MRIIR

Preamble

The School of Culinary and Hotel Management aims to equip the students with best of human values and professional skills. They are taught with an objective to quickly adapt the International Industry Standards. It's a people's industry where learning to deal with customers are the ultimate skills. We not only impart the complex technical skills of culinary but pay equal attention to know how the customer-oriented industry works in the competitive world.

B.Sc. in Culinary Arts is a comprehensive 3-year degree program curated in close coordination with the Knowledge Partner: Creative Cuisines Inc Learning. The program has been designed to suit the needs of a student passionate towards Culinary Arts and seeks an in-depth understanding in this field. The program would provide the desired knowledge and skills through theory, practical training, techniques and team work. A holistic understanding of the Culinary World including concepts like revenue, costings, and Management thereby promoting Entrepreneurship. Curriculum has been designed at par with Global Culinary standards and requirements under the closed supervision of Celebrity Chef's like Chef Kapil Middha and Chef Vicky Ratnani. Accomplished chefs from the industry would be working hand-in-hand with the Culinary students to impart their knowledge and skills resulting in their holistic development.

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SCHOOL OF CULINARY AND HOTEL MANAGEMENT

DEPARTMENT OF CULINARY ARTS

VISION AND MISSION OF THE DEPARTMENT

VISION

Create Global Innovative Culinary Leaders

| | |
|-----------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Mission Statement: " Impart evolutionary global culinary education to create industrious and ethical professionals “ | |
| Mission statement elaborated as: | |
| M1 | To create a strong foundation by industry experts in fundamentals of culinary through the Outcome-Based Teaching-Learning-skilling Process. |
| M2 | To be capable of adapting to diverse global hospitality environment |
| M3 | To practice entrepreneurship and conduct multidisciplinary research for developing sustainable innovative solutions |
| M4 | To inculcate social sensibilities, ethics and values |

ABOUT THE PROGRAMME (B.Sc. Culinary Arts)

It is a comprehensive three-year degree program curated in close coordination with knowledge partners: Creative Cuisine Inc Learning. The program has been designed to suit the needs of the students passionate towards culinary arts and seek in-depth understanding in this field. The program will provide the desired knowledge and skills through theory, practical training, techniques and team work.

Key highlights

- A holistic understanding of the Culinary World including concepts like revenue, costings, and Management thereby promoting Entrepreneurship
- Curriculum at par with Global Culinary standards and requirements
- Celebrity Chef's like Chef Kapil Middha and Chef Vicky Ratnani on board.
- Strong focus on practical aspects of Food and Beverage Production and Service.
- Customized field visits and food walks
- Funded Entrepreneurial concepts and ventures
- Assured internships and placements.

Program Education Objectives of B.Sc. in Culinary Arts

| | |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| PEO 1 | Undertake global assignments and demonstrate skills and abilities in culinary and hospitality services. |
| PEO 2 | Engage in professional and entrepreneurial activities at leadership roles in culinary and hospitality industry. |
| PEO 3 | Be involved in adopting emerging technologies for creativity and innovation to provide solutions in the field of culinary and allied services. |
| PEO 4 | To conduct researches concerning hotel and restaurant development program. |

Program Outcomes (PO's) of B.Sc. in Culinary Arts: On successful completion of the Program (B.Sc. Culinary Arts) the student will be able to:

| | |
|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| PO 1 | Demonstrate the knowledge, skills and attitudes for responsible leadership roles in the hospitality industry. |
| PO 2 | Develop employability skills required for a hospitality and culinary professional in a contemporary environment. |
| PO 3 | Apply critical thinking and to develop analytical, problem-solving and decision-making skills. |
| PO 4 | Develop the managerial skills, abilities and competencies needed for managing culinary operations in hotels, restaurants and related operations. |
| PO 5 | Communicate effectively and professionally to function as part of a team. |
| PO 6 | Manage relevant hands-on operational experience in different facets of the culinary and hospitality industry. |

Program Specific Outcomes (PSO's) of B.Sc. in Culinary Arts:

These are statements that describe what learners will know and be able to do when they graduate from the program. The intended outcomes are aligned with educational objectives and are listed below. By the end of the programme, students shall be able to –

| | | | | | | | | | | |
|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------|-------------|-------------|-------------|--------------|--------------|--------------|--------------|
| PSO1 | Develop, examine, question, and explore problem perspectives and alternatives pertaining to culinary industry and its operations. | | | | | | | | | |
| PSO2 | Recognizing the diversity of cultural and generational influences and values and their importance in guest service | | | | | | | | | |
| PSO3 | Encourage the concept of team work while performing activities like planning, purchasing, preparing, and servicing in a variety of professional environments | | | | | | | | | |
| PSO4 | Recognize the latest trends of technology and innovative tools being used in the culinary operations | | | | | | | | | |
| | PO-1 | PO-2 | PO-3 | PO-4 | PO-5 | PO-6 | PSO-1 | PSO-2 | PSO-3 | PSO-4 |
| PEO-1 | 3 | 3 | 2 | 3 | 3 | | 3 | | 2 | |
| PEO-2 | 2 | | 2 | 3 | 3 | 3 | | | 3 | 2 |
| PEO-3 | 3 | 3 | | | 2 | | 3 | 2 | | |
| PEO-4 | 3 | 3 | 2 | 3 | 2 | 3 | 2 | 2 | 3 | 2 |

Choice Based Credit System (CBCS)

Credit based system of study and student's performance/progress is measured by the number of credits that he/she has earned, i.e., completed satisfactorily. Based on the course credits and grade obtained by the student, grade point average is calculated

(a) Course credits assignment

Each course has a certain number of credits assigned to it depending upon its duration in periods for lecture, tutorial and laboratory/clinical practice in a week. A few courses/activities are without credit (s) and are referred to as Audit Pass Courses (APC) but are mandatory to pass as a partial fulfillment of award of degree.

b) Earning of credits

At the end of every course, a "Grade Card" shall be awarded in each course for which a student has registered. On obtaining a minimum Pass Grade, student shall accumulate the course credits as Earned Credits. A student's performance shall be measured by the number of credits that he/she has earned and by the weighted grade point average. Grades obtained in the audit courses shall not be counted for computation of grade point average, however shall be mandatory to pass as a partial fulfillment of award of degree. For Award of Degree of a programme B.Sc. Culinary Arts, he/she has to earn minimum 120 credits during the 3-year duration of the programme in 6 semesters. The total credits required to be earned have been further classified under two baskets of courses: "Compulsory Courses Basket", and "Elective Courses Basket". All courses under "Compulsory Courses Basket", are required to be qualified and cleared/pass by each and every student enrolled under the programme and are semester-wise listed in the study scheme along with credits assigned to each course

Under Elective Courses Basket, there will be three types of courses: •

- Semester-wise courses offered by the department itself •
- Open/Inter-disciplinary courses offered at the Institute/University level notified from the office of Dean-Academics.
- Massive Open Online Courses (MOOCs) available on SWAYAM Platform or any other platform as recommended by UGC/AICTE and notified from the office of Dean-Academics.

Each course shall have credits assigned to it. Student shall be required to register courses every semester for as many courses/credits specified under "Elective Courses Basket" depending upon his/her interest, capability/pace of learning and availability of time slot (without any clash in time table) so as to earn all required total credits under the "Elective Courses Basket" during the entire programme duration. However, for registration of courses [including courses under "Compulsory Courses Basket", "Elective Courses Basket" and Previous Semester Courses (wherein he/she was declared in-eligible on the basis of attendance or he/she could not clear the course within permissible given chances)], if any, the maximum limit in a semester shall be 30 credits.

ABOUT THE PROGRAMME (B.Sc. Culinary Arts)

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SCHOOL OF CULINARY AND HOTEL MANAGEMENT

DEPARTMENT OF CULINARY ARTS

B.Sc. CULINARY ARTS – 2023-26

Semester Wise Study Scheme

Semester- I

COMPULSORY COURSES

| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | Total | Marks | | | Duration of Exam | Credits |
|---------------------------|-------------|------------------------------------------------------|------------------------------|------|---------------|----------|-----------|-----------|-------------|------------|-------------|------------------|-----------|
| | | | Titl e | Code | L | T | P | | Cont . Eva. | ESE | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Course | BCU-101 | Basic Culinary Theory | Nil | Nil | 2 | 0 | 0 | 2 | 100 | 100 | 200 | 3 hrs | 2 |
| | BCU-102 | F & B Service Foundation | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-103 | Basic Bakery and Pastry Theory | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-151 | Basic Culinary Lab-Indian | Nil | Nil | 0 | 0 | 8 | 8 | 50 | 50 | 100 | 3 hrs | 4 |
| | BCU-152 | Basic Culinary Lab-European | Nil | Nil | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-153 | Basic Culinary Lab-Pan Asian | Nil | Nil | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-154 | F & B Service Foundation Lab | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 1 |
| | BCU-155 | Basic Bakery and Pastry Lab | Nil | Nil | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| Foundati on Courses | BCU-105 | Basics of Hospitality Marketing and Entrepreneurship | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-106 | Food Nutrition and Hygiene | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| Ability Enhance ment | BCU-107 | Culinary French | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | CDC-FHM-111 | Hospitality Communication Skill Development – I | Nil | Nil | 2 | 0 | 0 | 2 | 50 | 50 | 100 | 3 hrs | 2 |
| Total | | | | | 9 | 0 | 22 | 31 | 900 | 900 | 1800 | | 20 |

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B.Sc. CULINARY ARTS – 2023-26

Semester Wise Study Scheme

Semester- II

COMPULSORY COURSES

| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | Total | Marks | | | Duration of Exam | Credits |
|---------------------------|-------------|--------------------------------------------------|------------------------------|-------------------------------------------------|------------------|----------|-----------|-----------|-------------|------------|-------------|------------------|-----------|
| | | | Title | Code | L | T | P | | Cont . Eva. | ESE | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Course | BCU-201 | Quantity Kitchen Operations | BCU-101 | Basic Culinary Theory | 3 | 0 | 0 | 3 | 100 | 100 | 200 | 3 HRS | 3 |
| | BCU-202 | Basics of Room Division | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 HRS | 1 |
| | BCU-251 | Quantity Kitchen Operations Lab – Indian | BCU-151 | Basic Culinary Lab | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 HRS | 2 |
| | BCU-252 | Quantity Kitchen Operations Lab – European | BCU-152 | Basic Culinary Lab-European | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 HRS | 2 |
| | BCU-253 | Quantity Kitchen Operations Lab- Pan Asian | BCU-153 | Basic Culinary Lab- Pan Asian | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 HRS | 2 |
| | BCU-254 | Basics of Room Division Lab | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 HRS | 1 |
| Ability Enhancement | CDC-FHM-112 | Hospitality Communication Skill Development – II | BCU-156 | Hospitality Communication Skill Development – I | 2 | 0 | 0 | 2 | 50 | 50 | 100 | 3 HRS | 2 |
| Foundation Courses | BCU-203 | Facility Planning & Management | Nil | Nil | 2 | 0 | 0 | 2 | 100 | 100 | 200 | 3 HRS | 2 |
| | BCU-204 | Basic Finance | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 HRS | 1 |
| | CH-202B | Environment Studies | Nil | Nil | 3 + 1 * | | 0 | 4 | 100 | 100 | 200 | 3Hrs | 4 |
| Total | | | | | 11 | 0 | 15 | 25 | 750 | 750 | 1500 | | 20 |

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| SCHOOL OF CULINARY AND HOTEL MANAGEMENT | | | | | | | | | | | | | |
| B.Sc. CULINARY ARTS – 2023-26 | | | | | | | | | | | | | |
| Semester Wise Study Scheme | | | | | | | | | | | | | |
| Semester- III | | | | | | | | | | | | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | Marks | | | | Duration of Exam | Credits |
| | | | Title | Code | L | T | P | Total | Cont. Eva. | ESE | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Courses | BCU-301 | Advanced Food Production | BCU-201 | Quantity Kitchen Operations (Theory) | 3 | 0 | 0 | 3 | 100 | 100 | 200 | 3 hrs | 3 |
| | BCU-302 | Advanced Patisserie | BCU-103 | Basic Bakery and Pastry (Theory) | 2 | 0 | 0 | 2 | 100 | 100 | 200 | 3 hrs | 2 |
| | BCU-351 | Advanced Food Production Lab-Indian | BCU-251 & 252 | Quantity Kitchen Operations (Lab)-Indian 1 & 2 | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-352 | Advanced Food Production Lab-European | BCU-253 | Quantity Kitchen Operations (Lab)-European | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-353 | Advanced Food Production Lab-Pan Asian | BCU-254 | Quantity Kitchen Operations (Lab)-Pan Asian | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-354 | Advanced Patisserie Lab | BCU-153 | Basic Bakery and Pastry Lab | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| Ability Enhancement | CDC-FHM-212 | Employability Skills Enhancement – I | Nil | Nil | 2 | 0 | 0 | 2 | 50 | 50 | 100 | 3 hrs | Audit Pass |
| Foundation Courses | BCU-357 | Culinary Project – I | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 1 |
| | BCU-355 | Advanced Hospitality Marketing & Entrepreneurship | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-303 | Global Food Safety Standards | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-358 | Media and Event Management | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 1 |
| | BCU-359 | First Aid and Health | Nil | Nil | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 1 |
| Total | | | | | 6 | 0 | 28 | 34 | 750 | 750 | 1500 | 0 | 19 |

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B.Sc. CULINARY ARTS – 2023-26

Semester Wise Study Scheme

Semester- IV

COMPULSORY COURSES

| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | Total | Marks | | | Duration of Exam | Credits |
|---------------------------|-------------|------------------------------|------------------------------|------|---------------|----------|----------|-------|-------------|------------|-------------|------------------|-----------|
| | | | Title | Code | L | T | P | | Cont . Eva. | ESE | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Course | BCU-451 | Industrial Exposure Training | Nil | Nil | 0 | 0 | 0 | | 700 | 300 | 1000 | | 20 |
| Total | | | | | 0 | 0 | 0 | | 700 | 300 | 1000 | | 20 |

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Semester Wise Study Scheme

Semester- V

COMPULSORY COURSES

| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | | Marks | | | Duration of Exam | Credits |
|---------------------------|-------------|-------------------------------------------------------------------------|------------------------------|---------------------------------------------------------|---------------|----------|-----------|-----------|------------|------------|-------------|------------------|-----------|
| | | | Title | Code | L | T | P | Total | Cont .Eva. | ESE | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Course | BCU-501 | Food Production and Patisserie Management (Theory) | BCU-301 & 302 | Advanced Food Production & Advanced Patisserie (Theory) | 2 | 0 | 0 | 2 | 100 | 100 | 200 | 3 hrs | 2 |
| | BCU-551 | Food Production and Patisserie Management (Lab) – Primary Specialty | BCU-351, 352, 353 & 354 | Advanced Food Production Lab & Advanced Patisserie Lab | 0 | 0 | 8 | 8 | 50 | 50 | 100 | 3 hrs | 4 |
| | BCU-552 | Food Production and Patisserie Management (Lab) – Secondary Specialty | BCU-351, 352, 353 & 354 | Advanced Food Production Lab & Advanced Patisserie Lab | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-553 | Food Production and Patisserie Management (Lab) – Bakery and Patisserie | BCU-302 & 354 | Advanced Food Production Lab & Advanced Patisserie Lab | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| Ability Enhancement | CDC-FHM-311 | Employability Skills-Campus to Corporate I | Nil | Nil | 2 | 0 | 0 | 0 | 50 | 50 | 100 | 3 hrs | 2 |
| Foundation Courses | BCU-554 | Culinary Project -II | BCU-357 | Culinary Project – I | 0 | 0 | 2 | 2 | 50 | 50 | 100 | 3 hrs | 2 |
| | BCU-502 | Research Methodology for Hospitality and Tourism | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-503 | Human Resources Management | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-504 | Strategic Management | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-505 | Human values & Ethics | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-506 | Food Regulatory Regime: A Global Perspective | Nil | Nil | 1 | 0 | 0 | 1 | 100 | 100 | 200 | 3 hrs | 1 |
| | BCU-556 | Food Photography | Nil | Nil | 0 | 0 | 4 | 4 | 50 | 50 | 100 | 3 hrs | 2 |
| Total | | | | | 7 | 0 | 26 | 33 | 900 | 900 | 1800 | | 21 |

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|----------------------------------------------------------------------|-------------|----------------------------------------|------------------------------|------|---------------|----------|-----------|----------|------------|------------|-------------|------------------|-----------|
| SCHOOL OF CULINARY AND HOTEL MANAGEMENT | | | | | | | | | | | | | |
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| B.Sc. CULINARY ARTS – 2023-26 | | | | | | | | | | | | | |
| Semester- VI | | | | | | | | | | | | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Course Type | Course Code | Course Title | Pre-requisite Courses if any | | Periods /Week | | | Total | Marks | | | Duration of Exam | Credits |
| | | | Title | Code | L | T | P | | Cont. Eva. | ES E | Total | | |
| COMPULSORY COURSES | | | | | | | | | | | | | |
| Core Course | BCU-651 | Specialized Internship | Nil | Nil | 0 | 0 | 0 | 12 weeks | 700 | 300 | 1000 | 3 hrs | 10 |
| | BCU-652 | On Campus Practicals- Cuisine Specific | Nil | Nil | 0 | 0 | 12 | 12 | 50 | 50 | 100 | 3 hrs | 6 |
| | BCU-653 | Entrepreneurial Project | Nil | Nil | | | 8 | 8 | 50 | 50 | 100 | 3 hrs | 4 |
| Total | | | | | 0 | 0 | 20 | | 800 | 400 | 1200 | | 20 |

SEMESTER-I

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-101: Basic Culinary Theory

Periods/week Credits
L: 2 T:0 P: 0 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-101.1 Remember the hierarchy of the kitchen brigade along with duties and responsibilities

BCU-101.2 Analyze the various methods of cooking

BCU-101.3 Demonstrate an appropriate use of food commodities in use in regional and global food production.

BCU-101.4 Explain the basic working of the Pan Asian Cuisine.

Detailed Curriculum:

Unit-1: Introduction to Cookery

- 1.1 Culinary History- evolution of cuisine, Nouvelle Cuisine
- 1.2 Evolution of tools use for cooking
- 1.3 Classical kitchen brigade- job description of chefs and various levels
- 1.4 Coordination with another department
- 1.5 Identification of Ingredients
- 1.6 Cuts of vegetables

Unit-2: Methods of Cooking and Kitchen Tools

- 2.1 Classification of cooking methods
 - Dry heat
 - Moist Heat
 - Combination cooking
- 2.2 Methods of heat transfer
- 2.3 Introduction to kitchen equipment's
- 2.4 Classification by size and uses of each
- 2.5 Care and maintenance of equipment's.

Unit-3: Basics of Cookery

- 3.1 Stocks
 - Classification
 - Uses
- 3.2 Soups
 - Classification
 - Soups from around the world.
- 3.3 Sauces
 - Classification of mother sauces
 - Derivatives
 - Uses
- 3.4 Salads
 - Classification

- Importance
- Constituents
- Dressings

Unit-4: Indian Cuisine

4.1 Spices

4.2 Basic Indian Gravies

4.3 Regional cooking & history- Jammu & Kashmir, Punjab, Rajasthan, Gujarat, Delhi & Bengali

Unit-5: Pan Asian

5.1 Origin

5.2 Regions

5.3 Evolution

5.4 Food Specialties

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Sarah.R.Labensky, Alan.M.Hause, 2010, On Cooking, 5th Edition, Prentice Hall.
2. Krishna Arora, 2011, Theory of Cookery, 6 th Revised Edition, Frank Bros. & Co. Ltd
3. Thangam E. Philip, Modern Cookery Volume I, 6th Edition, Orient Blackswan.
4. V. Singh, S. Majumdar, 2009, Basic Training Kitchen, AbeBooks.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-101) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-101.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-101.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-101.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-101.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

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BCU-102: F & B Service Foundation-Theory

Periods/week Credits
L: 1 T: 0 P:0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks: 200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-102.1 Develop an understanding of the food and beverage service operations

BCU-102.2 Identify various equipment's and its maintenance.

BCU-102.3 Demonstrate an appropriate use of service equipment's used in operations.

BCU-102.4 Develop knowledge of catering establishments/ Food and beverage outlets

Detailed Curriculum:

UNIT 1: Introduction to Food and Beverage Service

- 1.1 A Brief History of the Food and Beverage Industry
- 1.2 Growth of the hotel Industry in India
- 1.3 Modern Definition of a Food and Beverage Establishment
- 1.4 Types of Food and Beverage Establishments
- 1.5 Organization and Management of Service Staff.
- 1.6 Interdepartmental relationships (Within F&B and other department).

UNIT 2: Food Service Areas (F & B Outlets)

- 2.1 Specialty Restaurants
- 2.2 Coffee Shop
- 2.3 Cafeteria
- 2.4 Fast Food (Quick Service Restaurants)
- 2.5 Grill Room
- 2.6 Banquets
- 2.7 Bar
- 2.8 Discotheque

UNIT 3: Ancillary Departments

- 3.1 Pantry
- 3.2 Food pick-up area
- 3.3 Store
- 3.4 Linen room
- 3.5 Kitchen stewarding

UNIT 4: F & B Service Equipment

- 4.1 Cutlery & Crockery
- 4.2 Glassware
- 4.3 Flatware
- 4.4 Hollow ware
- 4.5 Restaurant
- 4.6 Furniture

4.7 Table Linen

Text Books/ Reference Books:

1. Fischer. J., 2006, At your service: a practical guide for the Professional Dining Room, 2nd edition, Wiley.
2. Lillicrap, D.R. & Cousins, J.A., 1998, Food and beverage service, 5th edition, Hodder and Stoughton: London.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-102) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-102.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-102.2 | 3 | 2 | 1 | 1 | 1 | 1 | 1 | 1 | 2 | 2 |
| BCU-102.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-102.4 | 3 | 2 | 1 | 1 | 1 | 1 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-103: Basic Bakery and Pastry Theory

Periods/week Credits
L: 1 T: 0 P:0 Credits:1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks: 200
Continuous Evaluation: 100
End Semester Exam: 100

Course Objective: After completion of this course the students will be able to:

BCU-103.1 Identifying the hierarchy of the kitchen brigade along with duties and responsibilities.

BCU-103.2 Analyze various hygiene standards to be maintained in bakery.

BCU-103.3 Demonstrate an appropriate use of food commodities in use in bakery & confectionery.

BCU-103.4 Develop the knowledge to understand the layout of bakery.

Detailed Curriculum:

Unit-1: Introduction & Hierarchy

- 1.1 Overview
- 1.2 Scope of Bakery & Confectionary
- 1.3 Terminologies
- 1.4 Organizational Chart

Unit-2: Wheat and Flour

- 2.1 Different types of flours
- 2.2 Constitution
- 2.3 pH Value
- 2.4 Water Absorption, gluten
- 2.5 Grades of Flour
- 2.6 Effect of Temperature

Unit-3: Basic Baking Ingredients

- 3.1 Role, types & process of utilization

- Sugar
- Eggs
- Milk
- Yeast & Other leavening Agents
- Chocolate
- Cocoa
- Spices
- Flavouring

Unit-4: Bakery Layout and Equipment's

- 4.1 Common bakery tools

- 4.2 Utensils
- 4.3 Equipment's
- 4.4 Layout of Bakery

Unit-5: Bakery Principles and Yield Management

- 5.1 Basic Principles in Baking
- 5.2 Standard Recipes
- 5.3 Yield Management
- 5.4 Calculating the Cost Price and Selling Prices

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-103) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-103.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-103.2 | 3 | 2 | 2 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-103.3 | 2 | 1 | 1 | 1 | 3 | 1 | 1 | 1 | 1 | 3 |
| BCU-103.4 | 2 | 2 | 2 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

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BCU-DS-151: Basic Culinary Lab-Indian-1

Periods/week Credits
L: 0 T:0 P: 8 Credits: 4
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-151.1 Identify kitchen ingredients and cooking equipments used in Indian Cuisine

BCU-151.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting used in Indian Cuisine

BCU-151.3 Learn to handle cooking flame and cooking on flame for basic food preparations done in Indian Cuisine

BCU-151.4 Prepare the basic stock, sauce and soup and do their seasoning used in Indian cuisine

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|----------------------------|
| 1. | 1. | 1. | Indian Basic Culinary Menu |
| 2. | | 2. | Indian Basic Culinary Menu |
| 3. | 2. | 3. | Indian Basic Culinary Menu |
| 4. | | 4. | Indian Basic Culinary Menu |
| 5. | 3. | 5. | Indian Basic Culinary Menu |
| 6. | | 6. | Indian Basic Culinary Menu |
| 7. | 4. | 7. | Indian Basic Culinary Menu |
| 8. | | 8. | Indian Basic Culinary Menu |
| 9. | 5. | 9. | Indian Basic Culinary Menu |
| 10. | | 10. | Indian Basic Culinary Menu |
| 11. | 6. | 11. | Indian Basic Culinary Menu |
| 12. | | 12. | Indian Basic Culinary Menu |
| 13. | 7. | 13. | Indian Basic Culinary Menu |
| 14. | | 14. | Indian Basic Culinary Menu |
| 15. | 8. | 15. | Indian Basic Culinary Menu |
| 16. | | 16. | Indian Basic Culinary Menu |
| 17. | 9. | 17. | Indian Basic Culinary Menu |

| | | | |
|-----|-----|-----|----------------------------|
| 18. | | 18. | Indian Basic Culinary Menu |
| 19. | 10. | 19. | Indian Basic Culinary Menu |
| 20. | | 20. | Indian Basic Culinary Menu |
| 21. | 11. | 21. | Indian Basic Culinary Menu |
| 22. | | 22. | Indian Basic Culinary Menu |
| 23. | 12. | 23. | Indian Basic Culinary Menu |
| 24. | | 24. | Indian Basic Culinary Menu |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-151) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-151.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-151.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-151.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-151.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-152: Basic Culinary Lab-European

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-152.1 Identify kitchen ingredients and cooking equipments used in Indian Cuisine

BCU-152.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting used in Indian Cuisine

BCU-152.3 Learn to handle cooking flame and cooking on flame for basic food preparations done in Indian Cuisine

BCU-152.4 Prepare the basic stock, sauce and soup and do their seasoning used in Indian cuisine

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|------------------------------|
| 1. | 1 | 1 | European Basic Culinary Menu |
| 2. | 2 | 2 | European Basic Culinary Menu |
| 3. | 3 | 3 | European Basic Culinary Menu |
| 4. | 4 | 4 | European Basic Culinary Menu |
| 5. | 5 | 5 | European Basic Culinary Menu |
| 6. | 6 | 6 | European Basic Culinary Menu |
| 7. | 7 | 7 | European Basic Culinary Menu |
| 8. | 8 | 8 | European Basic Culinary Menu |
| 9. | 9 | 9 | European Basic Culinary Menu |
| 10. | 10 | 10 | European Basic Culinary Menu |
| 11. | 11 | 11 | European Basic Culinary Menu |
| 12. | 12 | 12 | European Basic Culinary Menu |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-DS-152) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-152.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-152.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-152.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-152.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

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BCU-153: Basic Culinary Lab-Pan Asian

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-153.1 Identify kitchen ingredients and cooking equipments used in Indian Cuisine

BCU-153.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting used in Indian Cuisine

BCU-153.3 Learn to handle cooking flame and cooking on flame for basic food preparations done in Indian Cuisine

BCU-153.4 Prepare the basic stock, sauce and soup and do their seasoning used in Indian cuisine

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|-------------------------------|
| 1 | 1 | 1 | Pan Asian Basic Culinary Menu |
| 2 | 2 | 2 | Pan Asian Basic Culinary Menu |
| 3 | 3 | 3 | Pan Asian Basic Culinary Menu |
| 4 | 4 | 4 | Pan Asian Basic Culinary Menu |
| 5 | 5 | 5 | Pan Asian Basic Culinary Menu |
| 6 | 6 | 6 | Pan Asian Basic Culinary Menu |
| 7 | 7 | 7 | Pan Asian Basic Culinary Menu |
| 8 | 8 | 8 | Pan Asian Basic Culinary Menu |
| 9 | 9 | 9 | Pan Asian Basic Culinary Menu |
| 10 | 10 | 10 | Pan Asian Basic Culinary Menu |
| 11 | 11 | 11 | Pan Asian Basic Culinary Menu |
| 12 | 12 | 12 | Pan Asian Basic Culinary Menu |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-153) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-153.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-153.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-153.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-153.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-154: F & B Service Foundation Lab

Periods/week Credits
L: 0 T:0 P: 2 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-154.1 Explain the technical skills of food and beverage service operations

BCU-154.2 Demonstrate preparations and service of non-alcoholic beverages, i.e. tea, coffee etc.

BCU-154.3 Remember Service and Restaurant Etiquettes, and understand the significance Mis-en- place and Mis-en-scene.

Detailed Curriculum:

UNIT 1: Food Services Areas

- 1.1 Food Service areas – Induction & Profile of the areas
- 1.2 Ancillary F&B Service areas – Induction & Profile of the areas

UNIT 2: Familiarization of F&B Service equipment

- 2.1 Care & Maintenance of F&B Service equipment
- 2.2 Cleaning / polishing of EPNS items by:
 - 2.3 Plate, Powder method
 - 2.4 Polivit method
 - 2.5 Silver Dip method
 - 2.6 Burnishing Machine

UNIT 3: Basic Technical Skills

- 3.1: Holding Service Spoon & Fork
- 3.2: Carrying a Tray / Salver
- 3.3: Laying a Table Cloth
- 3.4 Changing a Table Cloth during the service
- 3.5: Placing meal plates & clearing soiled plates
- 3.6: Stocking Sideboard
- 3.7: Service of Water
- 3.8: Using Service Plate & Crumbing Down
- 3.9: Napkin Folds
- 3.10: Changing dirty ashtray

UNIT 4: Non-Alcoholic Beverages

- 4.1: Tea – Preparation & Service
- 4.2: Coffee - Preparation & Service
- 4.3: Juices & Soft Drinks - Preparation & Service
- 4.4: Cocoa & Malted Beverages – Preparation & Service

Text Books/ Reference Books:

1. Food and Beverage Service – A Training Manual by Sudhir Andrews
2. Fischer. J., 2006, At your service: a practical guide for the Professional Dining Room, 2nd edition, Wiley.
3. Lillicrap, D.R. & Cousins, J.A., 1998, Food and beverage service, 5th edition, Hodder and Stoughton: London.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-154) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-154.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-154.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-154.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-155: Basic Bakery and Pastry Lab

Periods/week Credits
L: 0 T:0 OP: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-155.1 Identify bakery ingredients and cooking equipment's

BCU-155.2 Analyze the role of different ingredients

BCU-155.3 Learn various basic desserts around the world

BCU-155.4 Plan dessert menu for various outlets

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|------------------------------------|
| 1 | 1 | 1 | Basics of Bakery and Confectionery |
| 2 | 2 | 2 | Basics of Bakery and Confectionery |
| 3 | 3 | 3 | Basics of Bakery and Confectionery |
| 4 | 4 | 4 | Basics of Bakery and Confectionery |
| 5 | 5 | 5 | Basics of Bakery and Confectionery |
| 6 | 6 | 6 | Basics of Bakery and Confectionery |
| 7 | 7 | 7 | Basics of Bakery and Confectionery |
| 8 | 8 | 8 | Basics of Bakery and Confectionery |
| 9 | 9 | 9 | Basics of Bakery and Confectionery |
| 10 | 10 | 10 | Basics of Bakery and Confectionery |
| 11 | 11 | 11 | Basics of Bakery and Confectionery |
| 12 | 12 | 12 | Basics of Bakery and Confectionery |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-155) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-----------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-155.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-155.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-155.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-155.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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CDC-FHM-111: Hospitality Communication Skill Development- I

| | | | |
|----------------------------------|------------|-----------------------|-------|
| Periods/week | Credits: 2 | Max. Marks | : 100 |
| L: 2 T: 0 P: 0 | | Continuous Evaluation | : 50 |
| Duration of Exam: 2hrs | | End Term Examination | : 50 |
| Course Type: Ability Enhancement | | | |

Course Outcomes: After completion of this course the students will be able to:

| | |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| CDC-FHM-111.1 | Develop knowledge, skills around communication in the service industry |
| CDC-FHM-111.2 | Develop all-round personality by mastering interpersonal skills to function effectively in different circumstances of the service industry. |
| CDC-FHM-111.3 | Understand the importance of the ability to work collaboratively with others. |
| CDC-FHM-111.4 | Manage stress and time well; related to different aspects of the hospitality & service industry. |
| CDC-FHM-111.5 | Understand the importance of ethics and integrity in the hospitality & Service industry. |

Detailed Curriculum:

Unit 1: Communication Basics in Hospitality

- 1.1 Effective Communication : Pronunciation, ROS, Tone, First Language Influence
- 1.2 Common Errors in communication: Localism/Indianism
- 1.3 Effective Listening Skills & Real Life challenges/Barriers

Unit 2: Conversational Skills

- 2.1 Speaking and Conversational Skills: Components of a meaningful and easy conversation, Handling Difficult conversations
- 2.2 Courtesy & Politeness in Communication
- 2.3 Understanding the cue and making appropriate responses; forms of polite speech; asking and providing information
- 2.4 Diversity, Inclusion, LGBTQ

Unit 3: Interpersonal Skills

- 3.1 Team Building: Characteristics and team dynamics
- 3.2 Collaborative & Supportive Work Environment
- 3.3 Conflict Management : Understanding & Resolution

Unit 4: Behavioural & Analytical Skills

- 4.1 Stress Management: Types, Causes and Responses, Effective handling
- 4.2 Time Management: Setting Priorities, Covey's TM Matrix, Handling procrastination
- 4.3 Problem Solving Skills: Decision Making, Handling problems
- 4.4 Human Values & Ethics : Importance of Integrity in Hospitality

Text Books/ Reference Books:

Communication Skills for Hospitality Management and Tourism Industry, 2019, Book Enclave.

Instructions for Paper Setting

Theory Courses

The examiner has to set seven questions in total. Each question will be of 10 marks. The Candidate has to attempt five questions out of seven questions. The First question of 10 marks will be a conceptual set of questions covering the entire syllabus and will be compulsory to attempt.

There will be two parts in Question Paper. Part A will consist of questions from half units(1st to 3rd unit) and Part-B will consist of questions from remaining half units.

The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 100

Distribution of continuous evaluation: 50 Marks

| | |
|-------------------|-----|
| Sessional- I | 30% |
| Sessional- II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Course Articulation Matrix :

| CO Statement (CDC-FHM-111) | PO 1 | PO 2 | PO 3 | PO 4 | PO 5 | PO 6 | PSO 1 | PSO 2 | PSO 3 | PSO 4 |
|-------------------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|------------------|------------------|------------------|------------------|
| CDC-FHM-111.1 | 1 | 2 | 1 | 1 | 2 | 3 | 2 | 2 | 2 | 2 |
| CDC-FHM-111.2 | 2 | 2 | 1 | 2 | 1 | 2 | 2 | 2 | 2 | 1 |
| CDC-FHM-111.3 | 2 | 2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 |
| CDC-FHM-111.4 | 2 | 1 | 3 | 2 | 2 | 1 | 3 | 2 | 2 | 3 |
| CDC-FHM-111.5 | 2 | 1 | 2 | 3 | 1 | 1 | 3 | 1 | 1 | 3 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
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BCU-105: Basics of Hospitality Marketing and Entrepreneurship

Periods/week Credits
L: 1 T: 0 P:0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks: 200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-105.1 To explore the building of customer loyalty expectations and how these are utilized as marketing drivers.

BCU-105.2 To develop an understanding of relationship management and its importance to the sales and marketing strategy of the business.

BCU-105.3 To illustrate how decisions can be supported through Sales Office Communication System.

BCU-105.4 To identify the elements Personality traits of and how these impact on customer service and fulfil the guest expectations. To explore and identify explore the various techniques of promotion and concepts of merchandising and systems utilized in the marketing and sales within the hospitality industry.

Detailed Curriculum:

Unit 1: Introduction to Hospitality Sales & Marketing

- 1.1 Today's Hospitality Trends - Guest Preferences
- 1.2 Relationship Marketing
- 1.3 Marketing and Sales - Marketing vs./Sales
- 1.4 The Marketing Mix
- 1.5 Management's Role in Marketing & Sales -The General Manager
- 1.6 The Director of marketing
- 1.7 The Director of Sales
- 1.8 The Importance of Sales - Sales as a Career and the challenges.

Unit 2: Marketing Plan

- 2.1 The Marketing Team,
- 2.2 Steps of Marketing Plan, conducting a Marketing Performance,
- 2.3 Audit, Selection Target Market, Positioning of the Hotel / Food facility,
- 2.4 Determining Marketing Objectives,
- 2.5 Developing and Implementing Action Plans, Monitoring and Evaluating the Marketing plan.

Unit 3: The Sales Office

- 3.1 Sales Office Communication System - Sales meeting,
- 3.2 Sales Records, Filling System,

3.3 Performance audit of head of the sales department, Computerized Client Information, List Reports and Analysis, Yield Management.

Unit 4: Personnel & Telephone Selling Technique

- 4.1 Personality traits, preparing for the Presentation Sales Call - Pre-presentation Planning,
- 4.2 The Sales Kit, Basic of Telephone Communication -Telephone Etiquettes,
- 4.3 Telephone Communication Skill, Listening Skill, Out Going Calls - Prospects and Qualifying Calls, Appointment Calls, Sales, Promotional Call, Service Calls, Public Relation Calls In Coming Calls - Reservations, Response to Advertising, Inquiries,
- 4.4 Telephone Sales Operation - Telephone Sales Blitzes, Tele Marketing Operations.

Unit 5: Entrepreneurship Development

- 5.1 Definition of entrepreneurship-emergence of entrepreneurial classes
- 5.2 Theories of entrepreneurship
- 5.3 Role of socio-economic environment
- 5.4 Characteristics of entrepreneur-leadership, risk taking, decision-making & business planning
- 5.5 Scope in tourism
- 5.6 Introduction to entrepreneur and entrepreneurship

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-105) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-105.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-105.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-105.3 | 2 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-105.4 | 3 | 2 | 1 | 2 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-106: Food Nutrition and Hygiene

Periods/week Credits
L: 1 T: 0 P:0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks: 200
Continuous Evaluation: 100
End Semester Exam: 100

Course outcomes: After completion of this course the students will be able to:

BCU-106.1 To learn the basic concept of the Food and Nutrition

BCU-106.2 To study the nutritive requirement during special conditions like pregnancy and lactation

BCU-106.3 To learn meal planning

BCU-106.4 To study common health issues in the society

UNIT 1: Concept of Food and Nutrition

- 1.1 Definition of Food, Nutrients, Nutrition, Health, balanced Diet
- 1.2 Types of Nutrition- Optimum Nutrition, under Nutrition, Over Nutrition
- 1.3 Meal planning- Concept and factors affecting Meal Planning
- 1.4 Food groups and functions of food

Unit-2: Hygiene, Sanitation & Food Safety

- 2.1 Personal hygiene
- 2.2 Sanitation
- 2.3 Uniform
- 2.4 Protective Gears in kitchen
- 2.5 Introduction to Food safety
- 2.6 Types of Contaminations
- 2.7 Aims and Objectives of cooking
- 2.8 Food borne diseases

UNIT 3: Nutrients: Macro and Micro RDA, Sources, Functions, Deficiency and excess of

- 3.1 Carbohydrate
- 3.2 Fats
- 3.3 Protein
- 3.4 Minerals Major: Calcium, Phosphorus, Sodium, Potassium Trace: Iron, Iodine, Fluorine, Zinc
- 3.5 Vitamins Water soluble vitamins: Vitamin B, C Fat soluble vitamins: Vitamin A, D, E, K
- 3.6 Water
- 3.7 Dietary Fiber

UNIT 4: Balanced Diet

- 4.1 Definition and Importance of balanced diet
- 4.2 RDA for age, gender, physiological state
- 4.3 Definition of energy and units of measurement (KCAL)
- 4.4 The Energy contribution from macro nutrients
- 4.5 Factors affecting energy requirements
- 4.6 Concept of BMR, SDA. Thermodynamics action of food.

4.7 Dietary sources of energy

4.8 The Concept of energy balance and health hazards associated with overweight and underweight

UNIT 5: Food Microbiology and Contamination

5.1 Food Microbiology

5.2 Food Contamination and Spoilage

5.3 Sanitary Procedure followed during food handling

Text Books/ Reference Books:

1. Singh, Anita, "Food and Nutrition", Star Publication, Agra, India, 2018.
2. 1000Days-Nutrition_Brief_Brain-Think_Babies_FINAL.pdf
3. <https://pediatrics.aappublications.org/content/141/2/e20173716>
4. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5750909/>
5. Sheel Sharma, Nutrition and Diet Therapy, Peepee Publishers Delhi, 2014, First Edition.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-106) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-106.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-106.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-106.3 | 2 | 1 | 1 | 1 | 2 | 1 | 2 | 1 | 1 | 2 |
| BCU-106.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-107: Culinary French

Periods/week Credits

L: 1 T: 0 P:0 Credits: 1

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Ability Enhancement

Max. Marks: 200

Continuous Evaluation: 100

End Semester Exam: 100

Course outcomes: After completion of this course the students will be able to:

BCU-107.1 Demonstrate the learning of French terminologies in the accommodations dept.

BCU-107.2 Elaborate on kitchen technical terms

BCU-107.3 Formulate sentences of daily conversational terms.

BCU-107.4 Compose and understand recipes in French

Detailed Curriculum:

Unit 1 Technical HM Terminologies

1.1 Types of hotels in French

1.2 Defining the various hotel areas in French

1.3 Amenities in the rooms

1.4 Recreational and other areas

Unit 2 The Kitchen art

2.1 Types of kitchens

2.2 Designations and various personnel in the kitchen

2.3 Mediums and ingredients

2.4 Fruits and vegetables

Unit 3 The Spoken French

3.1 Greetings and salutations

3.2 Sentences of daily use

3.3 Interrogations and courtesies

Unit 4 Recipes in French

4.1 Cake making

4.2 Omelet making

4.3 Soup making

Text Books/ Reference Books:

1. Singh, Anita, "Food and Nutrition", Star Publication, Agra, India, 2018.

2. 1000Days-Nutrition_Brief_Brain-Think_Babies_FINAL.pdf

3. <https://pediatrics.aappublications.org/content/141/2/e20173716>
4. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5750909/>
5. Sheel Sharma, Nutrition and Diet Therapy, Peepee Publishers Delhi, 2014, First Edition.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-107) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-107.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-107.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-107.3 | 2 | 1 | 1 | 1 | 2 | 1 | 2 | 1 | 1 | 2 |
| BCU-107.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

SEMESTER-II

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-201: Quantity Kitchen Operations

Periods/week Credits

Max. Marks: 200

L: 3 T: 0 P:0 Credits: 3

Continuous Evaluation: 100

Duration of Examination: 3 Hrs.

End Semester Exam: 100

Prerequisites: Basic Culinary Theory

Course Type: Core Course

Course Outcome: After completion of this course the students will be able to:

BCU-201.1 Understand the working of the quantity kitchen

BCU-201.2 Analyze the layout of the kitchen

BCU-201.3 Understand various Indian regional dishes

BCU-201.4 Analyze the working of the larder kitchen

Detailed Curriculum:

Unit-1: Introduction to Quantity Cooking

1.1 Background

1.2 Objectives

1.3 Importance

1.4 Techniques

1.5 Equipment's

1.6 Industrial Catering

1.7 Institutional Catering

Unit-2: Layout and Hierarchy

2.1 Layout of Large Commercial Bulk Kitchen

2.2 Staff Hierarchy

2.3 Specifications of Commercial Kitchen Equipments

2.4 Mega Kitchens- working and case study

Unit-3: Indian Cuisine-2

3.1 Importance, history, equipment's & menu

○ South Indian

○ Goan

○ Mughlai

○ North Eastern

3.2 Indian Starters, Sweets, Accompaniments & Breads

Unit-4 : Larder

4.1 Definition

4.2 Function

- 4.3 Layout & Planning
- 4.4 Cold Starters, Canapés, Sandwiches etc.
- 4.5 Sausages, salami, ham, terrines, galantines & pate

Unit-5: Convenience Food and Fast Food

- 5.1 Characteristics
- 5.2 Role & importance
- 5.3 Evolution
- 5.4 Advantages & Disadvantages
- 5.5 Examples & usage

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-201) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-201.1 | 3 | 3 | 1 | 2 | 1 | 3 | | 2 | 1 | 1 |
| BCU-201.2 | 3 | | | 1 | 1 | 2 | | 1 | 2 | 2 |
| BCU-201.3 | 2 | 1 | | 1 | 3 | | 2 | 1 | - | 3 |
| BCU-201.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)
BCU-202-BASICS OF ROOM DIVISION

Periods/week Credits
L: 1 T:0 P: 0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

- BCU-202.1** Understand the concept of Hospitality and lodging industry and various classifications of Hotels in India.
- BCU-202.2** Analyze the duties and responsibilities of various rooms' division personnel, i.e., Housekeeping, guest relations staff, concierge, porter, valet etc.
- BCU-202.3** Evaluate the significance of interdepartmental coordination
- BCU-202.4** Identify staffing needs for a hotel based on occupancy, activity, and budget constraints.

Detailed Curriculum:

Unit 1: Introduction to Hospitality

- 1.1 Introduction to hospitality industry
- 1.2 Hospitality industry origin, evolution & growth
- 1.3 Tourism industry, its importance & industries related to tourism
- 1.4 Pioneers of Hospitality industry

Unit 2: Classification of Hotels

- 2.1 Classification of Hotels
- 2.2 Need of classification
- 2.3 Governing body responsible for classification in India
- 2.4 Classification on basis of size/ location/ clientele/ duration of stay/ level of service/ ownership
- 2.5 Types of rooms

Unit 3: Staffing & Organization (Front office and Housekeeping)

- 3.1 Front office and housekeeping organization
- 3.2 Staff hierarchy in a hotel establishment
- 3.3 Staff hierarchy in a Front office department
- 3.4 Section and layouts of front office
- 3.5 Duties and responsibilities of Front office staff

Unit 4: Tariffs

- 4.1 Room tariff: Basis of charging
- 4.2 Plans, competition, customer's profile, standards of service & amenities
- 4.3 Different types of tariffs, Tariff fixation, FIT, GIT & Corporate guests

Unit 5: Cleaning equipment's& agents

- 5.1 Use and care of Equipment
- 5.2 Cleaning agent selection
- 5.3 Use, care and Storage
- 5.4 Distribution and Controls
- 5.5 Use of Eco-friendly products in Housekeeping

Text Books/ Reference Books:

1. Bardi, James A., 2011, Hotel Front Office Management, 5th edition, John Wiley & Sons: New Jersey.
2. Kasavana M., Brooks R., 2001, Managing front office operations, 6th edition, Educational Institute American Hotel & Lodging Association: Michigan.
3. Vallen G. K. & Vallen, J.J., 2000, Check-in checkout, 5th edition, McGraw Hill: Boston.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-202) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-202.1 | 3 | 3 | 1 | 2 | 1 | 3 | 2 | 2 | 1 | 1 |
| BCU-202.2 | 3 | 2 | | 1 | 1 | 2 | | 1 | 2 | 2 |
| BCU-202.3 | 3 | 1 | 2 | 3 | 3 | | 2 | 1 | - | 3 |
| BCU-202.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-251: Quantity Kitchen Operations Lab – Indian

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: Basic Culinary Lab
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to

BCU-251.1 Identify bulk /quantity kitchen ingredients and cooking equipments of Indian Cuisine

BCU-251.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting using food processor in Indian Kitchen

BCU-251.3 Handle cooking flame and cooking on flame for bulk food preparations in Indian Kitchen

BCU-251.4 Learn various Indian dishes to be prepared in bulk.

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|-------------------------|
| 1. | 1. | 1. | Indian Regional Cuisine |
| 2. | | 2. | Indian Regional Cuisine |
| 3. | 2. | 3. | Indian Regional Cuisine |
| 4. | | 4. | Indian Regional Cuisine |
| 5. | 3. | 5. | Indian Regional Cuisine |
| 6. | | 6. | Indian Regional Cuisine |
| 7. | 4. | 7. | Indian Regional Cuisine |
| 8. | | 8. | Indian Regional Cuisine |
| 9. | 5. | 9. | Indian Regional Cuisine |
| 10. | | 10. | Indian Regional Cuisine |
| 11. | 6. | 11. | Indian Regional Cuisine |
| 12. | | 12. | Indian Regional Cuisine |
| 13. | 7. | 13. | Indian Regional Cuisine |
| 14. | | 14. | Indian Regional Cuisine |
| 15. | 8. | 15. | Indian Regional Cuisine |
| 16. | | 16. | Indian Regional Cuisine |
| 17. | 9. | 17. | Indian Regional Cuisine |

| | | | |
|-----|-----|-----|-------------------------|
| 18. | | 18. | Indian Regional Cuisine |
| 19. | 10. | 19. | Indian Regional Cuisine |
| 20. | | 20. | Indian Regional Cuisine |
| 21. | 11. | 21. | Indian Regional Cuisine |
| 22. | | 22. | Indian Regional Cuisine |
| 23. | 12. | 23. | Indian Regional Cuisine |
| 24. | | 24. | Indian Regional Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-251) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-251.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-251.2 | 2 | 2 | | 1 | | 2 | 1 | 1 | 2 | |
| BCU-251.3 | | | 1 | | 3 | 1 | 2 | | 1 | 3 |
| BCU-251.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-252: Quantity Kitchen Operations Lab – European

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: Basic Culinary Lab
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to

BCU-252.1 Identify bulk /quantity kitchen ingredients and cooking equipments used in International Cuisines

BCU-252.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting using food processor used in European Cuisine .

BCU-252.3 Handle cooking flame and cooking on flame for bulk food preparations in European Cuisine

BCU-252.4 Learn various International dishes to be prepared in bulk.

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|------------------|
| 1. | 1 | 1 | European Cuisine |
| 2. | 2 | 2 | European Cuisine |
| 3. | 3 | 3 | European Cuisine |
| 4. | 4 | 4 | European Cuisine |
| 5. | 5 | 5 | European Cuisine |
| 6. | 6 | 6 | European Cuisine |
| 7. | 7 | 7 | European Cuisine |
| 8. | 8 | 8 | European Cuisine |
| 9. | 9 | 9 | European Cuisine |
| 10. | 10 | 10 | European Cuisine |
| 11. | 11 | 11 | European Cuisine |
| 12. | 12 | 12 | European Cuisine |
| 13. | 13 | 13 | European Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50

- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-252) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-252.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-252.2 | 2 | 2 | | 1 | | 2 | 1 | 1 | 2 | |
| BCU-252.3 | | | 1 | | 3 | 1 | 2 | | 1 | 3 |
| BCU-252.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-253: Quantity Kitchen Operations Lab – Pan Asian

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: Basic Culinary Lab
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-253.1 Identify bulk /quantity kitchen ingredients and cooking equipments used in Pan Asian Cuisine

BCU-253.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting using food processor used in Pan Asian Cuisine

BCU-253.3 Handle cooking flame and cooking on flame for bulk food preparations in Pan Asian Cuisine

BCU-253.4 Learn various Indian and International dishes to be prepared in bulk in Pan Asian Cuisine

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|----------------------------|
| 1. | 1 | 1 | Pan Asian Regional Cuisine |
| 2. | 2 | 2 | Pan Asian Regional Cuisine |
| 3. | 3 | 3 | Pan Asian Regional Cuisine |
| 4. | 4 | 4 | Pan Asian Regional Cuisine |
| 5. | 5 | 5 | Pan Asian Regional Cuisine |
| 6. | 6 | 6 | Pan Asian Regional Cuisine |
| 7. | 7 | 7 | Pan Asian Regional Cuisine |
| 8. | 8 | 8 | Pan Asian Regional Cuisine |
| 9. | 9 | 9 | Pan Asian Regional Cuisine |
| 10. | 10 | 10 | Pan Asian Regional Cuisine |
| 11. | 11 | 11 | Pan Asian Regional Cuisine |
| 12. | 12 | 12 | Pan Asian Regional Cuisine |
| 13. | 13 | 13 | Pan Asian Regional Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50

- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-253) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-253.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-253.2 | 2 | 2 | | 1 | | 2 | 1 | 1 | 2 | |
| BCU-253.3 | | | 1 | | 3 | 1 | 2 | | 1 | 3 |
| BCU-253.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-254-BASICS OF ROOM DIVISION LAB

Periods/week Credits

L: 0 T: 0 P:2 Credits: 1

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Core Course

Max. Marks: 200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-254.1 Signify the importance of Communication skills for front office personnel.

BCU-254.2 Understand the architectural layout of five-star hotel and guest rooms.

BCU-254.3 Identify the different formats used for operations.

BCU-254.4 Familiarization with cleaning agents and equipments

Detailed Curriculum:

FRONT OFFICE COMPONENT

List of Practical Activities:

1. Hotel Visit
2. Communication skills for Front Office Operations.
3. Identification of Stationary, formats, equipment's and work structure.
4. Layout of a five-star hotel front office department.
5. Activities and functions of each subsection of front office.
6. Telephone handling and on-call etiquettes.
7. Role Plays of welcoming and interacting with a guest.

HOUSEKEEPING COMPONENT

Unit 1: Basics of Room Divisions

1.1 Sample Layout of Guest Rooms • Single room, Double room, Twin room, Suite

1.2 Familiarizing with different types of rooms, facilities and surfaces • Twin/ double, Suite, Conference etc.

1.3 Guest Room Supplies and Position • Standard room, Suite, VIP room special amenities

Unit 2: Surface Cleaning

2.1 Scrubbing

2.2 Polishing

2.3 Wiping

2.4 Swabbing

2.5 Sweeping

2.6 Mopping

2.7 Brushing

2.8 Buffing

2.9 Washing

2.10 Rinsing

Unit 3: Cleaning Equipment- (Manual and Mechanical)

3.1 Familiarization

3.2 Different parts

3.3 Function

3.4 and maintenance

Unit 4: Cleaning Agent

- 4.1 Familiarization according to classification
- 4.2 Function Care, Use of Abrasives, Polishes / Chemical Agents

Unit 5: Public Area Cleaning (Cleaning Different Surface)

- 5.1 Glass, Glass cleanser, Economical method(newspaper)
- 5.2 Wall • Care and maintenance of different types and parts • Skirting, Dado, Different types of Paints (distemper Emulsion, oil paint etc.)
- 5.3 Cleaning and Polishing of Different Types of Floor • Wood, Marble, Terrazzo/ mosaic etc.

Unit 6: Maid’s Trolley

- 6.1 Contents and Trolley setup

Text Books/ Reference Books:

1. Bardi, James A., 2011, Hotel Front Office Management, 5th edition, John Wiley & Sons: New Jersey.
2. Kasavana M., Brooks R., 2001, Managing front office operations, 6th edition, Educational Institute American Hotel & Lodging Association: Michigan.
3. Vallen G. K. &Vallen, J.J., 2000, Check-in check-out, 5th edition, McGraw Hill: Bosto

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-254) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-254.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 2 |
| BCU-254.2 | 3 | 2 | 2 | 2 | | 2 | 2 | - | 2 | |
| BCU-254.3 | 3 | | 1 | | 3 | 1 | 2 | - | 1 | 3 |
| BCU-254.4 | 3 | 1 | 1 | 1 | 1 | 2 | 1 | 2 | 2 | |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

CDC-FHM-112: Hospitality Communication Skill Development- II

| | | | |
|----------------------------------|------------|-----------------------|-------|
| Periods/week | Credits: 2 | Max. Marks | : 100 |
| L:2 T:0 P:0 | | Continuous Evaluation | : 50 |
| Duration of Exam: 2hrs | | End Term Examination | : 50 |
| Prerequisites: Nil | | | |
| Course Type: Ability Enhancement | | | |

Course Outcomes: After completion of this course the students will be able to:

| | |
|----------------------|------------------------------------------------------------------------------------------------------------------------|
| CDC-FHM-112.1 | Get proficient in resume building and drafting effective cover letters. |
| CDC-FHM-112.2 | Enhance their ability to write, read, comprehend and communicate effectively to increase the productivity of business. |
| CDC-FHM-112.3 | Prepare for placements and manage interviews effectively. |
| CDC-FHM-112.4 | Students will be able to enhance their ability to participate effectively and confidently in a Group Discussion |
| CDC-FHM-112.5 | Students will be able to apply effective listening and speaking skills in real life scenarios. |

Detailed Curriculum:

Unit 1: Effective Communication - I

- 1.1 Listening Skills – Barriers & Challenges
- 1.2 Writing Skills – Email & Business /Professional Letters
- 1.3 Customer Service Skills – Art of Small Talk
- 1.4 Handling Difficult Customers – Types of customers
- 1.5 Communication Style – Aggressive, Passive Aggressive, Passive, Assertive; I'm ok-You are OK

Unit 2: Managing Interviews - I

- 2.1 Resume Writing & Check
- 2.2 Drafting Effective Cover Letter
- 2.3 Types of Interviews & Interview Etiquettes
- 2.4 Answering difficult questions

Unit 3: Managing Interviews – II

- 3.1 Professional Attire & Dressing
- 3.2 Body Language & Posture in professional Setting
- 3.3 Do's & Don'ts in GD & PI

Text Books/ Reference Books:

Raymond V. Lesikar and Marie E. Flatley, 2005, Basic Business Communication: Skills for Empowering the Internet Generation, Tenth Edition, Tata McGraw-Hill
P.D. Chaturvedi, & M. Chaturvedi, 2011, Business Communication- Concepts, Cases and Applications, Third Edition, Pearson.

Instructions for Paper Setting

Theory Courses

The examiner has to set seven questions in total. Each question will be of 10 marks. The Candidate has to attempt five questions out of seven questions. The First question of 10 marks will be a conceptual set of questions covering the entire syllabus and will be compulsory to attempt.

There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.

The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 100

Distribution of continuous evaluation: 50 Marks

| | |
|-------------------|-----|
| Sessional- I | 30% |
| Sessional- II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Course Articulation Matrix

| CO Statement (CDC-FHM-112) | P | PO 2 | PO 3 | PO 4 | PO 5 | PO 6 | PSO 1 | PSO 2 | PSO 3 | PSO 4 |
|-----------------------------------|----------|-------------|-------------|-------------|-------------|-------------|--------------|--------------|--------------|--------------|
| CDC-FHM-112.1 | 3 | 2 | 2 | 1 | 2 | 1 | 3 | 2 | 1 | 3 |
| CDC-FHM-112.2 | 3 | 3 | 1 | 2 | 3 | 2 | 1 | 2 | 2 | 1 |
| CDC-FHM-112.3 | 2 | 3 | 1 | 2 | 1 | 3 | 1 | 1 | 1 | 3 |
| CDC-FHM-112.4 | 3 | 3 | 2 | 1 | 1 | 3 | 2 | 1 | 1 | 3 |
| CDC-FHM-112.5 | 1 | 2 | 2 | 1 | 1 | 3 | 1 | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-203: FACILITY PLANNING & MANAGEMENT

Periods/week Credits

L: 2 T:0 P: 0 Credits: 2

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Foundation Course

Max. Marks:200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-203.1 Understand the functioning of all the hospitality departments.

BCU-203.2 Understand the role of planning and designing in the Hotel Industry in the development of tourism Industry.

BCU-203.3 Learn different Layouts and designs for different types of hotel kitchens and other areas.

BCU-203.4 He/ She must develop an understanding on different design aspects.

Detailed Curriculum:

UNIT 1 HOTEL DESIGN

- 1.1 Design Consideration
- 1.2 Attractive Appearance
- 1.3 Efficient Plan
- 1.4 Good location
- 1.5 Suitable material
- 1.6 Good workmanship
- 1.7 Sound financing
- 1.8 Competent Management

UNIT 2 Facilities Planning

- 2.1 The Systematic Layout Planning Pattern (SLP) for hotel Planning Consideration,
- 2.2 Flow Process and Flow Diagram Procedure for determining space considering, the guiding factors for the guest
- 2.3 Room/public facilities, support facilities and services, hotel administration

UNIT 3 STAR CLASSIFICATION OF HOTEL

- 3.1 Criteria for star classification of the hotel (Five, four, three, two, one & heritage)

UNIT 4 KITCHEN LAYOUT & DESIGN:

- 4.1 Principles of kitchen layout and design
- 4.2 Areas of the various kitchens with recommended dimension
- 4.3 Planning of various support services (pot wash, wet grinding, chef room, larder, store & other staff facilities)
- 4.4 Factors that affect kitchen design
- 4.5 Placement of equipment
- 4.6 Flow of work
- 4.7 Space allocation
- 4.8 Kitchen equipment, manufacturers, and selection
- 4.9 Developing Specification for various Kitchen equipment
- 4.10 Layout of the commercial kitchen (types, drawing a layout of a Commercial kitchen)
- 4.11 Budgeting for kitchen equipment

UNIT 5 KITCHEN STEWARDING LAYOUT AND DESIGN

5.1 Importance of kitchen stewarding

5.2 Kitchen stewarding department layout and design

5.3 Equipment found in kitchen stewarding department

Prescribed Text:

- Facilities management hand book – third edition by Frank Booty, Published by Butterworth – Heinemann USA

Additional References:

- Management Operations & Research by N. Satyanarayan & Latika Raman, Himalaya Publishing House, New Delhi
 - Systematic Layout Planning by Richard Muther, Cahners Books Division of Sahnors Publishing Company Inc.9 Franklin Street, USA
 - Food Service Planning – Layout Equipment by Lendal H. Kotschevar & Margrat E.Terrell
- Facility Management by Dheeraj Maan, Published by Global India Publication

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-203) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-203.1 | 3 | 3 | 1 | 2 | 1 | 3 | 2 | 2 | 1 | 1 |
| BCU-203.2 | 3 | 2 | | 1 | 1 | 2 | | 1 | 2 | 2 |
| BCU-203.3 | 3 | 1 | 2 | 3 | 3 | | 2 | 1 | - | 3 |
| BCU-203.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-204: BASIC FINANCE

Periods/week Credits

L: 1 T:0 P: 0 Credits: 1

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Foundation Course

Max. Marks:200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-204.1 Analyze simple accounting principles

BCU-204.2 Understand the importance of accounts in hotel industry

BCU-204.3 Imbibe the knowledge related to the preparations of basic books of accountancy- journals and ledgers

BCU-204.4 Recognize the use and importance of subsidiary books.

Detailed Curriculum:

UNIT 1 INTRODUCTION TO ACCOUNTING

1.1 Meaning and Definition

1.2 Types and Classification

1.3 Principles of accounting

1.4 Systems of accounting

1.5 Generally Accepted Accounting Principles (GAAP)

UNIT 2 PRIMARY BOOKS (JOURNAL)

2.1 Meaning and Definition

2.2 Format of Journal

2.3 Rules of Debit and Credit

2.4 Opening entry, Simple and Compound entries

UNIT 3 SECONDARY BOOK (LEDGER)

3.1 Meaning and Uses

3.2 Formats

3.3 Posting

3.4 Practicals

UNIT 4 SUBSIDIARY BOOKS

4. 1 Need and Use

4.2 Classification

4.3 Purchase Book

4.4 Sales Book

4.5 Purchase Returns

4.6 Sales Returns

4.7 Journal Proper

4.8 Practicals

Recommended Books

- S. Raman – General Accounting for Hotel Management – United Publishers – Jeepu -Mangalore -1.
- Grewal T.S. Introduction of Accountancy.
- Grewal T.S. Double Entry Book-keeping.
- Maheswari S.N. Introduction to Accountancy
- Jain & Narang Accounting – Volumes I & II.
- Book keeping by K.Suryasaiah, Shanmukha Swamy.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-204) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-204.1 | 3 | 3 | 1 | 2 | 2 | 3 | 2 | 2 | - | - |
| BCU-204.2 | 3 | 2 | | 1 | 1 | 2 | | 1 | 2 | 2 |
| BCU-204.3 | - | 1 | 3 | 3 | 3 | | 2 | 2 | - | 3 |
| BCU-204.4 | 3 | 2 | 1 | 1 | 1 | 2 | - | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

CH-202B: ENVIRONMENT STUDIES

Periods/week Credits

Max. Marks: 200

L: 3+1* T:0 P: 0 Credits: 4

Continuous Evaluation: 100

Duration of Examination: 3 Hrs.

End Semester Exam: 100

Prerequisites: NIL

Course Type: Foundation Course

Course Outcomes: After completion of this course the students will be able to:

CH-202B.1 Understand the significance of equitable use of natural resources and will be able to utilize the knowledge of biodiversity conservation and protection of the environment.

CH-202B.2 Learn about atmospheric pollution and global issues related to environment like natural disasters and understand the different acts for pollution control.

CH-202B.3 Develop an understanding of major health issues of women and children will gain knowledge of Mortality and Mortality rate.

CH-202B.4 Knowledge of different ecosystems and energy flow in ecosystem.

CH-202B.5 Gain knowledge of disaster management

Detailed Curriculum:

Unit 1: Introduction to environmental studies

1.1 Multidisciplinary nature of environmental studies

1.2 Scope and importance; Concept of sustainability and sustainable development.

Unit 2: Ecosystems

2.1 What is an ecosystem?

2.2 Structure and function of ecosystem

2.3 Energy flow in an ecosystem

2.4 Food chains, food webs and ecological succession.

2.5 Case studies of the following ecosystem

- Forest ecosystem
- Grassland ecosystem
- Desert ecosystem
- Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)

Unit 3: Natural Resources: Renewable and Non-renewable Resources

3.1 Land resources and land use change; Land degradation, soil erosion and desertification.

- 3.2 Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.
- 3.3 Water: Use and over-exploitation of surface and ground water, floods, droughts, conflicts over water (international & interstate)
- 3.4 Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs, case studies.

Unit 4: Biodiversity and Conservation

- 4.1 Levels of biological diversity: genetic, species and ecosystem diversity; Biogeographic zones of India; Biodiversity patterns and global biodiversity hot spots
- 4.2 India as a mega-biodiversity nation; Endangered and endemic species of India.
- 4.3 Threats to biodiversity: Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity.
- 4.4 Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value.

Unit 5: Environmental Pollution

- 5.1 Environmental pollution: types, causes, effects and controls; Air, water, soil and noise pollution
- 5.2 Nuclear hazards and human health risks.
- 5.3 Solid waste management: Control measures of urban and industrial waste.
- 5.4 Pollution case studies.

Unit 6: Environmental Policies & Practices

- 6.1 Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture.
- 6.2 Environment Laws: Environment Protection Act; Air (Prevention & Control of Pollution) Act; Water (Prevention and control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act. International agreements: Montreal and Kyoto protocols and Convention on Biological Diversity (CBD).
- 6.3 Nature reserves, tribal populations and rights, and human wildlife conflicts in Indian context.

Unit 7: Human Communities and the Environment

- 7.1 Human population growth: Impacts on environment, human health and welfare.
- 7.2 Resettlement and rehabilitation of project affected persons; case studies.
- 7.3 Disaster management: floods, earthquake, cyclones and landslides.
- 7.4 Environmental movements: Chipko, Silent valley, Bishnois of Rajasthan.
- 7.5 Environmental ethics: Role of Indian and other religions and cultures in environmental conservation.
- 7.6 Environmental communication and public awareness, case studies (e.g., CNG vehicles in Delhi)

Unit 8: Chemistry for peaceful purposes

- 8.1 The duality of chemistry: Chemistry for peaceful purposes versus Chemical Weapons
- 8.2 Dual – use nature of toxic and precursor chemicals
- 8.3 Weapons of mass destructions, disarmament

Unit 9: Field work* (1 credit)

- 9.1 Visit to an area to document environmental assets: river/ forest/ flora/fauna, etc.
- 9.2 Visit to a local polluted site-Urban/Rural/Industrial/Agricultural.
- 9.3 Study of common plants, insects, birds and basic principles of identification.
- 9.4 Study of simple ecosystems-pond, river, Delhi Ridge, etc.

Text Books/ Reference Books:

1. R. Carson, 2002, Silent Spring, Houghton Mifflin Harcourt.
2. M. Gadgil & R Guha, 1993, This Fissured Land: An Ecological History of India. Univ. of California Press.
3. B. Gleeson and N. Low, 1999, Global Ethics and Environment, London, Routledge.
4. P.H. Gleick, 1993, Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.
5. Martha J. Groom, Gary K. Meffe, and Carl Ronald Carroll, 2006, Principles of Conservation Biology. Sunderland: Sinauer Associates.
6. R. Edward Grumbine, and M.K. Pandit, 2013, Threats from India's Himalaya dams. Science, 339: 36---37.
7. P. McCully, 1996, Rivers no more: the environmental effects of dams(pp. 29---64). Zed Books.
8. John R. McNeill, 2000, Something New Under the Sun: An Environmental History of the Twentieth Century.
9. I.L. Pepper, C.P. Gerba, & M.L. Brusseau, 2011, Environmental and Pollution Science. Academic Press.
10. M.N. Rao, & A.K. Datta, 1987, Waste Water Treatment. Oxford and IBH Publishing Co. Pvt. Ltd.
11. P.H. Raven, D.M. Hassenzahl, & L.R. Berg, 2012, Environment. 8th edition. John Wiley & Sons.

Instructions for Paper Setting

Theory Courses

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional- I | 30% |
| Sessional- II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (CH-202B) | PO 1 | PO 2 | PO 3 | PO 4 | PO 5 | PO 6 | PSO 1 | PSO 2 | PSO 3 | PSO 4 |
|------------------------------|---------|---------|---------|---------|---------|---------|----------|----------|----------|----------|
| CH-202B.1 | 2 | 2 | - | 3 | - | 1 | 2 | 1 | 1 | 2 |
| CH-202B.2 | 2 | 2 | 1 | 2 | 1 | 1 | 2 | 1 | 1 | 2 |
| CH-202B.3 | 2 | 2 | 2 | 2 | 1 | - | 2 | 2 | 2 | 2 |
| CH-202B.4 | 2 | 2 | 1 | 2 | 1 | 1 | 1 | 2 | 2 | 2 |
| CH-202B.5 | 2 | 2 | 2 | 2 | 3 | 2 | 3 | 2 | 2 | 2 |

SEMESTER-III

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-301: Advanced Food Production

Periods/week Credits

L: 3 T:0 P: 0 Credits: 3

Duration of Examination: 3 Hrs.

Prerequisites: Quantity Kitchen Operations (Theory), BCU-DS-201

Course Type: Core Course

Max. Marks:200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-301.1 Analyze the role of cereals in advanced cooking.

BCU-301.2 Learn the various type of fish used in culinary

BCU-301.3 Understand the use of various format sin kitchen

BCU-301.4 Analyze the factors to be considered for menu planning

Detailed Curriculum:

Unit-1 Food Commodities

1.1 Cereals- Sources, variety of cereals, uses, storage.

1.2 Fats & Oils- Sources, types (animal and vegetable fats), uses, storage, Hydrogenation, and rancidity

1.3 Eggs-Structure of an egg, purchase specifications & quality grading, composition & food value, storage.

1.4 Milk & Milk Products

Unit-2 Fish, Poultry & Meats

2.1 Fish- classification, selection criteria, cuts, uses, storage, & cooking methods

2.2 Poultry- Poultry & game birds, uses, classification, cuts, selection criteria, deboning, trussing & stuffing

2.3 Meat- types of meats, cuts of beef, cuts of lamb, grading, storage & Cooking methods

2.4 Pork- cuts, processed products- ham, bacon, sausage & salami, cooking methods

Unit-3 Kitchen records, formats & Control Procedure

3.1 Types of registers

3.2 Receiving Process

3.3 Duty Roaster

3.4 Vouchers

3.5 Colour Coding

3.6 Waste Control

3.7 Budgetary Control

3.8 Portion Control

Unit-4 Kitchen Management

4.1 Objectives

4.2 Kitchen planning & layout

4.3 Hiring of kitchen staff

4.4 Selection of supplier

4.5 Purchasing

- 4.6 Market study
- 4.7 Inventory & store management

Unit-5 Menu Planning and Food Handling Procedure

- 5.1 Menu Planning- meaning and importance
- 5.2 Recipe Development
- 5.3 Conversion chart
- 5.4 Food handling and food storage procedure

Text Books/ Reference Books:

1. Sarah.R.Labensky, Alan.M.Hause, 2010, On Cooking, 5th Edition, Prentice Hall.
2. Krishna Arora, 2011, Theory of Cookery, 6 th Revised Edition, Frank Bros. & Co. Ltd
3. Thangam E. Philip, Modern Cookery Volume I, 6th Edition, Orient Blackswan.
4. V. Singh, S. Majumdar, 2009, Basic Training Kitchen, AbeBooks.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-301) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-301.1 | 3 | 3 | 1 | 2 | 2 | 3 | 2 | 2 | - | - |
| BCU-301.2 | - | 2 | | - | - | 2 | | - | 2 | 2 |
| BCU-301.3 | - | 1 | 3 | 3 | 3 | | 2 | 2 | - | 3 |
| BCU-301.4 | 3 | 2 | 1 | 1 | 1 | 2 | - | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-302: Advanced Patisserie

Periods/week Credits

L: 2 T:0 P: 0 Credits: 2

Duration of Examination: 3 Hrs.

Prerequisites: Basic Bakery and Pastry (Theory)

Course Type: Core Course

Max. Marks:200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-302.1 Learn various bakery techniques

BCU-302.2 Analyze concept of egg bakery

BCU-302.3 Learn the concept of pies and tart.

BCU-302.4 Learn the theoretical aspect of chocolate work

Detailed Curriculum:

Unit-1 Bakery Techniques and Formulas

1.1 Measurements

1.2 Using of Different Ovens- Controls, pre-heating, rack position and using auto programming of Combi Ovens

1.3 Baker's Formula

Unit-2 Egg Bakery

2.1 Custards

2.2 Souffle

2.3 Meringues

2.4 Butter Cream

2.5 Pate a Choux

Unit-3 Pies and Tarts

3.1 Pie Dough- types and preparations

3.2 Pie Fillings- fruits, custards, starches, cream pie filling, meringue etc.

3.3 Pie faults

3.4 Tarts and tartlets

Unit-4 Cookies, Bars and Biscotti

4.1 Spread and texture

4.2 Temperature control

4.3 Types of Cookies

4.4 Preparation of Bars

4.5 Variations in Biscotti

Unit-5 Artistry

5.1 Chocolate work - Tempering, decorations, and modelling chocolate

5.2 Sugar Work -Boiled, spun, pulled, and blown sugar, caramelized sugar decorations

5.3 Fondant & Marzipan work- colouring, tracing and modelling

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-302) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-302.1 | 3 | 3 | 1 | 2 | 2 | 3 | 2 | 2 | - | - |
| BCU-302.2 | - | 2 | | - | - | 2 | | - | 2 | 2 |
| BCU-302.3 | - | 1 | 3 | 3 | 3 | | 2 | 2 | - | 3 |
| BCU-302.4 | 3 | 2 | 1 | 1 | 1 | 2 | - | 1 | 2 | 2 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
 (Deemed to be University under section 3 of the UGC Act, 1956)
BCU-351: Advanced Food Production Lab- Indian

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 4 Credits: 2

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: Quantity Kitchen Operations (Lab)- Indian 1 & 2

Course Type: Core Course

Course Outcomes: After completion of this course the students will be able to

BCU-351.1 Identify kitchen ingredients and cooking equipment's used in Indian Cooking

BCU-351.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting in Indian Cooking

BCU-351.3 Handle cooking flame and cooking on flame for basic food preparations in Indian Cuisine

BCU-351.4 Prepare the basic stock, sauce and soup and do their seasoning in Indian Cooking

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|----------------------------------|
| 1. | 1. | 1. | Advanced Indian Regional Cuisine |
| 2. | | 2. | Advanced Indian Regional Cuisine |
| 3. | 2. | 3. | Advanced Indian Regional Cuisine |
| 4. | | 4. | Advanced Indian Regional Cuisine |
| 5. | 3. | 5. | Advanced Indian Regional Cuisine |
| 6. | | 6. | Advanced Indian Regional Cuisine |
| 7. | 4. | 7. | Advanced Indian Regional Cuisine |
| 8. | | 8. | Advanced Indian Regional Cuisine |
| 9. | 5. | 9. | Advanced Indian Regional Cuisine |
| 10. | | 10. | Advanced Indian Regional Cuisine |
| 11. | 6. | 11. | Advanced Indian Regional Cuisine |
| 12. | | 12. | Advanced Indian Regional Cuisine |
| 13. | 7. | 13. | Advanced Indian Regional Cuisine |
| 14. | | 14. | Advanced Indian Regional Cuisine |
| 15. | 8. | 15. | Advanced Indian Regional Cuisine |
| 16. | | 16. | Advanced Indian Regional Cuisine |
| 17. | 9. | 17. | Advanced Indian Regional Cuisine |
| 18. | | 18. | Advanced Indian Regional Cuisine |

| | | | |
|-----|-----|-----|----------------------------------|
| 19. | 10. | 19. | Advanced Indian Regional Cuisine |
| 20. | | 20. | Advanced Indian Regional Cuisine |
| 21. | 11. | 21. | Advanced Indian Regional Cuisine |
| 22. | | 22. | Advanced Indian Regional Cuisine |
| 23. | 12. | 23. | Advanced Indian Regional Cuisine |
| 24. | | 24. | Advanced Indian Regional Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-351) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-351.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-351.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-351.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-351.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
 (Deemed to be University under section 3 of the UGC Act, 1956)
BCU-352: Advanced Food Production Lab- European

Periods/week Credits

L: 0 T:0 P: 4 Credits: 2

Duration of Examination: 3 Hrs.

Prerequisites: Quantity Kitchen Operations (Lab)- European

Course Type: Core Course

Max. Marks:100

Continuous Evaluation: 50

End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-352.1 Identify kitchen ingredients and cooking equipments used in European Cooking

BCU-352.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting related to European Cooking

BCU-352.3 Handle cooking flame and cooking on flame for basic food preparations in European Cooking

BCU-352.4 Prepare the basic stock, sauce and soup and do their seasoning in European Cooking

Detailed Curriculum:

| S.No. | Week No. | Practical No. | Cuisine |
|-------|----------|---------------|---------------------------|
| 1 | 1 | 1 | Advanced European Cuisine |
| 2 | 2 | 2 | Advanced European Cuisine |
| 3 | 3 | 3 | Advanced European Cuisine |
| 4 | 4 | 4 | Advanced European Cuisine |
| 5 | 5 | 5 | Advanced European Cuisine |
| 6 | 6 | 6 | Advanced European Cuisine |
| 7 | 7 | 7 | Advanced European Cuisine |
| 8 | 8 | 8 | Advanced European Cuisine |
| 9 | 9 | 9 | Advanced European Cuisine |
| 10 | 10 | 10 | Advanced European Cuisine |
| 11 | 11 | 11 | Advanced European Cuisine |
| 12 | 12 | 12 | Advanced European Cuisine |
| 13 | 13 | 13 | Advanced European Cuisine |
| 14 | 14 | 14 | Advanced European Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50

- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-352) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-352.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-352.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-352.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-352.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)
BCU-353: Advanced Food Production Lab- Pan Asian

Periods/week Credits

L: 0 T:0 P: 4 Credits: 2

Duration of Examination: 3 Hrs.

Prerequisites: Quantity Kitchen Operations (Lab)- Pan Asian

Course Type: Core Course

Max. Marks:100

Continuous Evaluation: 50

End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-353.1 Identify kitchen ingredients and cooking equipments used in Pan Asian Cooking

BCU-353.2 Learn and demonstrate methods of cooking and attain proficiency in all kinds of vegetable cutting in Pan Asian Cuisine

BCU-353.3 Handle cooking flame and cooking on flame for basic food preparations in Pan Asian Cooking

BCU-353.4 Prepare the basic stock, sauce and soup and do their seasoning in Pan Asian Cooking

Detailed Curriculum:

| S.No. | Week No. | Practical No. | Cuisine |
|-------|----------|---------------|-------------------|
| 1 | 1 | 1 | Pan Asian Cuisine |
| 2 | 2 | 2 | Pan Asian Cuisine |
| 3 | 3 | 3 | Pan Asian Cuisine |
| 4 | 4 | 4 | Pan Asian Cuisine |
| 5 | 5 | 5 | Pan Asian Cuisine |
| 6 | 6 | 6 | Pan Asian Cuisine |
| 7 | 7 | 7 | Pan Asian Cuisine |
| 8 | 8 | 8 | Pan Asian Cuisine |
| 9 | 9 | 9 | Pan Asian Cuisine |
| 10 | 10 | 10 | Pan Asian Cuisine |
| 11 | 11 | 11 | Pan Asian Cuisine |
| 12 | 12 | 12 | Pan Asian Cuisine |
| 13 | 13 | 13 | Pan Asian Cuisine |
| 14 | 14 | 14 | Pan Asian Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50

- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-353) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-353.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-353.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-353.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-353.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)
BCU-354: Advanced Patisserie Lab

Periods/week Credits
L: 0 T:0 P: 4 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: Basic Bakery and Pastry Lab
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-354.1 Identify various advanced kitchen ingredients and cooking equipment's used in Bakery and Confectionery.

BCU-354.2 Create individual and multi-portion European pastries using laminated & short dough.

BCU-354.3 Create decorations using sugars, chocolate transfer sheets.

BCU-354.4 Develop professional skills and safe work habits all with reinforcement of sanitation practices.

Detailed Curriculum:

| S.No. | Week No./ Practical No. | Cuisine |
|-------|----------------------------|------------------------|
| 1. | 1. | Bakery/ Patisserie Lab |
| 2. | 2. | Bakery/ Patisserie Lab |
| 3. | 3. | Bakery/ Patisserie Lab |
| 4. | 4. | Bakery/ Patisserie Lab |
| 5. | 5. | Bakery/ Patisserie Lab |
| 6. | 6. | Bakery/ Patisserie Lab |
| 7. | 7. | Bakery/ Patisserie Lab |
| 8. | 8. | Bakery/ Patisserie Lab |
| 9. | 9. | Bakery/ Patisserie Lab |
| 10. | 10. | Bakery/ Patisserie Lab |
| 11. | 11. | Bakery/ Patisserie Lab |
| 12. | 12. | Bakery/ Patisserie Lab |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-354) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-----------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-354.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-354.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-354.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-354.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-355: Advanced Hospitality Marketing & Entrepreneurship

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 2 Credits: 1

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: NIL

Course Type: Foundation Course

Course Outcome: After completion of this course the students will be able to:

BCU-355.1 Understand and analyze the process concerning to marketing environment.

BCU-355.2 Name and explain the golden P's of Marketing.

BCU-355.3 Identify a business opportunity, evaluate an idea and assess the market alongside exploring risks and rewards of entrepreneurship.

BCU-355.4 Apply the POCD (People, Opportunity, Context, Deal) framework in order to build a successful business.

Detailed Curriculum:

| S.No./ Practical No | Chapter Title | Topic |
|---------------------|---------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| 1. | Marketing Environment, types and SWOT | Market STP & Environment: definitions of elements of stp, types and process of segmentation |
| 2. | Marketing Environment, types and SWOT | Market targeting process, product positioning (purpose and process) |
| 3. | Marketing Environment, types and SWOT | Meaning and definition of marketing environment, types of marketing environment, marketing environment scanning process |
| 4. | Marketing Environment, types and SWOT | Importance and impact of environment scanning, environment research, swot analysis of Indian tourism industry |
| 5. | Marketing Mix | Golden P's of marketing: Concept of marketing mix: meaning and definition of marketing mix |
| 6. | Marketing Mix | Elements of marketing mix, product mix, place mix, promotion mix, price mix, process mix, people mix |
| 7. | Marketing Mix | Physical evidence mix |
| 8. | Ideas and Opportunities | Identify an entrepreneurial idea |
| 9. | Ideas and Opportunities | Evaluate an entrepreneurial idea |
| 10. | Ideas and Opportunities | Gain comfort with twists and turns |
| 11. | Ideas and Opportunities | Sizing the market |
| 12. | Building a Business | Apply the POCD (People, Opportunity, |

| | | |
|------------|---------------------|------------------------------------------------|
| | | Context, Deal) framework |
| 13. | Building a Business | Manage risk and reward through experimentation |
| 14. | Building a Business | Make decisions with the future in mind |

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-355) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-355.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-355.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-355.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-355.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

CDC-FHM-212: Employability Skills Enhancement- I

Periods/week Credits: Audit Pass Course

L: 2 T: 0 P: 0

Duration of Exam: 2hrs

Prerequisites: NIL

Course Type: Ability Enhancement Course

Max. Marks : 100

Continuous Evaluation : 50

End Term Examination : 50

Course Outcomes: After completion of this course the students will be able to:

- CDC-FHM-212.1** Develop effective communication skills (spoken and written).
- CDC-FHM-212.2** Get proficient in effectively communicating with people of diverse culture & background.
- CDC-FHM-212.3** Develop effective presentation skills.
- CDC-FHM-212.4** Become self-confident individuals by mastering interpersonal skills, team management skills, and leadership skills
- CDC-FHM-212.5** Develop all-round personalities with a mature outlook to function effectively in different circumstances
- CDC-FHM-212.6** Enhance their ability to deal with various situations with regards to the service industry.

Detailed Curriculum:

PART – A (Soft Skills)

Unit 1: Business Communication

- 1.1 Communications skills, current English usage, debates, language games, situational dialogues, essay writing with regards to Hospitality.
- 1.3 Preparing for effective presentations, presentation for small groups and large groups,
- 1.4 Audience Analysis

Unit 2: Behavioral Skills

- 2.1 Team Skills: Team building and leadership, evolution of groups into teams, group dynamics, emergence of leadership, intra-group dynamics, inter-group dynamics, conflict management, inter dependency
- 2.2 Time Management: Prioritization, goal setting, effective time management.
- 2.3 Interpersonal Skills: Negotiations, listening skills, social skills, assertive skills, cross-cultural communications.

Unit 3: Personal Effectiveness

- 3.1 Accountability & Adaptability
- 3.2 Building Self Esteem & Assertiveness Skills
- 3.3 Boosting your confidence, public speaking and performance
- 3.4 Critical thinking & Decision Making

PART – B (Placement Preparatory - I)

Unit 4: Placement Preparatory Skills - I

- 4.1 Developing the Employability Mindset

- 4.2 Preparing for Self-Introduction
- 4.3 Researching the employer
- 4.4 Portfolio Management

Unit 5: Career Visioning and Planning - I

- 5.1 Creating Online Profile: LinkedIn
- 5.2 Effective Online Presence: Facebook, Instagram, Twitter
- 5.3 Workplace Communication
- 5.4 Mapping Career Pathways

Text Books/ Reference Books:

1. Raymond V. Lesikar and Marie E. Flatley, 2005, Basic Business Communication: Skills for Empowering the Internet Generation, Tenth Edition, Tata McGraw-Hill
2. P.D. Chaturvedi, & M. Chaturvedi, 2011, Business Communication- Concepts, Cases and Applications, Third Edition, Pearson.

Instructions for Paper Setting

Theory Courses

- The examiner has to set seven questions in total. Each question will be of 10 marks. The Candidate has to attempt five questions out of seven questions. The First question of 10 marks will be a conceptual set of questions covering the entire syllabus and will be compulsory to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 100

Distribution of continuous evaluation: 50 Marks

| | |
|-------------------|-----|
| Sessional- I | 30% |
| Sessional- II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Course Articulation Matrix

| CO Statement (CDC-FHM-212) | P O 1 | PO 2 | PO 3 | PO 4 | PO 5 | PO 6 | PSO 1 | PSO 2 | PSO 3 | PSO 4 |
|-----------------------------------|----------------------|-----------------|-----------------|-----------------|-----------------|-----------------|------------------|------------------|------------------|------------------|
| CDC-FHM-212.1 | 3 | 2 | 2 | 1 | 2 | 1 | 3 | 2 | 1 | 3 |
| CDC-FHM-212.2 | 3 | 3 | 1 | 2 | 3 | 2 | 1 | 2 | 2 | 1 |
| CDC-FHM-212.3 | 2 | 3 | 1 | 2 | 1 | 3 | 1 | 1 | 1 | 3 |

| | | | | | | | | | | |
|----------------------|---|---|---|---|---|---|---|---|---|---|
| CDC-FHM-212.4 | 3 | 3 | 2 | 1 | 1 | 3 | 2 | 1 | 1 | 3 |
| CDC-FHM-212.5 | 2 | - | 1 | 2 | 2 | 3 | 1 | - | 2 | 2 |
| CDC-FHM-212.6 | 3 | 1 | - | 2 | 2 | 1 | - | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-357: Culinary Project- I

Periods/week Credits
L: 0 T: 0 P:2 Credits:1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks: 100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcome: After completion of this course the students will be able to:

- BCU-357.1** Analyze various models for entrepreneurship
- BCU-357.2** Learn the keys points for the success of a project
- BCU-357.3** Understand the concept of project handling.

Detailed Curriculum:

In this course the students in a team of 3-4 will be given an individual project. The students will identify a gap and a problem. Through a process of research and development they will analyze various solution for the identified problem.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-357) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-357.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-357.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-357.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-303: Global Food Safety Standards

Periods/week Credits
L: 1 T: 0 P:0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks: 200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcomes: After completion of this course the students will be able to:

BCU-303.1 Understand the importance of food quality along with the importance of various tests.

BCU-303.2 Gain the knowledge related to the basic guidelines for evaluation.

BCU-303.3 Recognize the various types of food additives and the related tests to determine the adulterations.

BCU-303.4 Improve upon the knowledge of PFA and FSSAI laws.

Detailed Curriculum:

UNIT 1 Food Quality

1.1 Meaning and definition of food quality

1.2 Quality factors in foods, indicators of food quality.

1.3 Meaning, importance and ways of Food Quality Assessment.

1.4 Sensory evaluation

1.5 Physiological bases, sensory characteristics of foods, types, selection and training of sensory panel, requirements for sensory evaluation tests, types of tests, analysis and interpretation of sensory evaluation tests

UNIT 2 Objective evaluation

2.1 Basic guidelines, physical methods to evaluate volume, specific gravity, moisture, texture rheological characteristics, chemical analysis methods, microscopic methods, indices of microbial quality

UNIT 3 Food Additives

3.1 Brief overview, classification, guidelines for use,

3.2 MAQ of food additives, toxicological studies, tests to determine safe level – Acute test, prolonged test, chronic test

UNIT 4 Food Adulteration

4.1 Meaning, detection of common adulterants.

4.2 HACCP

4.3 PFA/ FSSAI laws related to food adulteration

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-303) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-----------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-303.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-303.2 | 3 | 2 | 1 | 1 | 1 | 1 | 1 | 1 | 2 | 2 |
| BCU-303.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-303.4 | 3 | 2 | 1 | 1 | 1 | 1 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-358: Media and Event Management

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 2 Credits: 1

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: NIL

Course Type: Foundation Course

Course Outcome: After completion of this course the students will be able to:

BCU-358.1 Understand and analyze the increasing impact of media on the culinary world

BCU-358.2 Analyze the various online platforms available for information upload/ download

BCU-358.3 Identify the evolving trend of Event Management and the Increasing importance of Culinary Industry in the success of an event

BCU-358.4 Case study and market research

Detailed Curriculum:

| S.No./ Practical No | Topic |
|---------------------|----------------------------------------------------------|
| 1. | Importance of Media Industry |
| 2. | Impact of Media on the culinary world |
| 3. | Career Opportunities |
| 4. | Available Online Platforms |
| 5. | Becoming Technologically abled |
| 6. | Testing of the platforms |
| 7. | Evolving trends in event management |
| 8. | Importance of food & beverage in the success of an event |
| 9. | Case study/ Guest Lectures/ Market Study |
| 10. | Case study/ Guest Lectures/ Market Study |
| 11. | Case study/ Guest Lectures/ Market Study |
| 12. | Case study/ Guest Lectures/ Market Study |
| 13. | Case study/ Guest Lectures/ Market Study |
| 14. | Case study/ Guest Lectures/ Market Study |

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva -II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-358) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-----------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-358.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-358.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-358.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-358.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-359-FIRST AID AND HEALTH

Periods/week Credits

L: 0 T:0 P: 2 Credits: 1

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Foundation Course

Max. Marks:100

Continuous Evaluation: 50

End Semester Exam: 50

Course Outcome: After completion of this course the students will be able to:

BCU-359.1 Learn the skill needed to assess the ill or injured person.

BCU-359.2 Learn the skills to provide CPR to infants, children and adults.

BCU-359.3 Understand the basics of respiration and actions to be taken in case of a related emergency.

BCU-359.4 Acquire the knowledge related to working of the heart and blood circulation.

Detailed Curriculum:

Unit 1:

- 1.1 Basic First Aid
- 1.2 Aims of first aid & First aid and the law.
- 1.3 Dealing with an emergency, Resuscitation (basic CPR).
- 1.4 Recovery position, Initial top to toe assessment.
- 1.5 Hand washing and Hygiene

UNIT 2:

- 2.1 Types and Content of a First aid Kit
- 2.2 First AID Technique
- 2.3 Dressings and Bandages
- 2.4 Fast evacuation techniques (single rescuer).
- 2.5 Transport techniques.
- 2.6 First aid related with respiratory system

UNIT 3:

- 3.1 Basics of Respiration.
- 3.2 No breathing or difficult breathing,
- 3.3 Drowning, Choking, Strangulation and hanging,
- 3.4 Swelling within the throat, Suffocation by smoke or gases and Asthma.

UNIT 4:

- 4.1 First aid related with Heart, Blood and Circulation
- 4.2 Basics of The heart and the blood circulation
- 4.3 Chest discomfort, bleeding.
- 4.4 First aid related with Wounds and Injuries
- 4.5 Type of wounds, Small cuts and abrasions
- 4.6 Head, Chest, Abdominal injuries
- 4.7 Amputation, Crush injuries, Shock E. First aid related with Bones, Joints Muscle related injuries
- 4.8 Basics of The skeleton, Joints and Muscles.

4.9 Fractures (injuries to bones).

Suggested Readings:

- Indian First Aid Manual-<https://www.indianredcross.org/publications/FA-manual.pdf>
- Red Cross First Aid/CPR/AED Instructor Manual • <https://mhfa.com.au/courses/public/types/youthedition4>
- Finkelhor, D. (2009). The prevention of childhood sexual abuse. Durham, NH: Crimes Against Children Research Center. www.unh.edu/ccrc/pdf/CV192.pdf
- Kantor L. & Levitz N. (2017). Parents' views on sex education in schools: How much do Democrats and Republicans agree? PLoS ONE, 12 (7): e0180250.
- Orenstein, P. (2016). Girls and sex: Navigating the complicated new landscape. New York, NY: Harper.
- Schwiengershausen, E. (2015, May 28). The Cut. www.thecut.com/2015/05/most-women-are-catcalled-before-they-turn-17.html
- Wiggins, G. & McTighe, J. (2008). Understanding by design. Alexandria, VA: ASCD.
- <https://marshallmemo.com/marshall-publications.php#8>

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva -II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-359) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-359.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 2 |
| BCU-359.2 | 3 | 2 | 2 | 2 | | 2 | 2 | - | 2 | |
| BCU-359.3 | 3 | | 1 | | 3 | 1 | 2 | - | 1 | 3 |
| BCU-359.4 | 3 | 1 | 1 | 1 | 1 | 2 | 1 | 2 | 2 | |

SEMESTER-IV

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-451: Industrial Exposure Training

Periods/week Credits

L: 0 T:0 P: 0 Credits: 20

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Core

Max. Marks: 1000

Internal Evaluation: 700

End Semester Exam: 300

INDUSTRIAL EXPOSURE TRAINING LOG BOOK

Department of Culinary Arts approved Log Book may be obtained by the students.

Student must maintain log book entries on a daily basis.

These must be mentioned in the log book:

- The date, and reporting to the HR manager for commencement of training
- The training schedule and orientation scheme
- Department of reporting
- Shift timings
- Shift supervisor to whom the student reported
- Points/ Issues discussed in the shift briefing
- Activities done on the shift
- Interdepartmental co-ordination done/ observed
- Observations and remarks
- Closing of the shift
- Handover formalities and shift log register updating.

INDUSTRIAL TRAINING REPORT

All students undergoing a compulsory one semester specialized internship in hotel/banquets/ catering establishments/ hospitality establishments must adhere to the following guidelines and checklist. This is however not limiting the scope of report and a student is free to explore beyond the contents.

During your tenure as a trainee, apart from carrying out the assigned jobs, you are instructed to make the following observations in your department. A concise report (preferably typed) of these observations must be prepared and presented to the university within one week of completion of training along with the industrial training report. These reports, presentation & viva will be the criteria for the award of semester marks for the session. A viva will be conducted soon after the reports are submitted. Dates of presentation/viva shall be announced after you report at university. Viva will be conducted by a committee.

Desired: reports should contain additional performance's, charts, brochures etc. The cover page of the report should contain your name, hotel, department & duration.

TRAINING PRESENTATION

You all would be expected to make a presentation for the training pursued. You would need to save this on a CD and handover the CD to us.

For understanding the broad guidelines for this presentation have been listed below:

- The destination i.e. the state and the city where the hotel/ establishment is located.
- The importance of the destination from the point of view of Tourism, Business and Commerce etc. and the places of interest.
- The connectivity of the destination from major cities of India and the world
- Favorable time to visit the destination.
- Name of the Hotel establishment and its operations company e.g. Taj palace Hotel, New Delhi, Indian Hotel Company Ltd by Tata group.
- Star categorization of hotel.
- The leadership and management of the hotel.
- A brief about the hotel inception, inauguration and commissioning.
- Departmental hierarchy and designation.
- Job specifications at each level.
- Number of rooms in the hotel.
- Various classifications of rooms (room categories).
- Room tariff for each category for both single and double occupancy basis.
- Packages and their tariff.
- PMS (property management system, its version and features).
- Unique selling proposition (USP) of the hotel and the rooms.
- All food and beverage outlets in the hotel.

Along with the day to day operations and procedures of each core department, the Standard Operating Procedures (SOP) of major activities done/observed, the student must also make a recording of the following ancillary aspects:

- Safety and security of the hotel.
- Fire safety system
- Water supply system and water treatment system (if any)
- Poolside facility and amenities
- Spa and wellness center
- Brand outlets and exclusive showrooms if any
- Sales and marketing operations, major clients, travel agencies and websites etc.
- Guest Feedback system.
- Healthy HR practices, employee training and motivating initiatives.
- A brief note on the indenting, requisition, purchase process of the core departments.

INDUSTRIAL TRAINING

Objective of industrial training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. Industrial training is also expected to provide the students the basis to identify their key operational area of interest.

1. RESPONSIBILITIES OF THE TRAINEE

- Must be punctual.
- Should maintain the training logbook up-to-date.
- Be attentive and careful while doing work.
- Be keen to learn and maintain high standards and quality of work.
- Should interact positively with the hotel staff.
- Should be honest and loyal to the hotel and towards their training.
- Must get their appraisals signed regularly from the HOD's or training manager.
- Should gain maximum from the exposure given, to get maximum practical knowledge and skills.
- Attend the training review sessions / classes regularly.
- Be prepared for the arduous working condition and should face them positively.
- Adhere to the prescribed training schedule.
- Should take the initiative to do the work as training is the only time where you can get maximum exposure.
- Should, handover all the reports, appraisals, logbook and completion certificate to the institute, on completion of Industrial Training

2. RESPONSIBILITIES OF THE INSTITUTE/MENTORS/TRAINING INCHARGE

- Give proper briefing to students prior to the industrial training
- Should make the students aware of the industry environment and expectations.
- Must notify the details of training schedule to all the students.
- Coordinate regularly with the hotel especially with the training manager.
- Visit the hotel, wherever possible, to check on the trainees.
- Should sort out any problem between the trainees and the hotel.
- Must take proper feedback from the students after the training.
- Brief the students about the appraisals, attendance, marks, logbook and training report.
- Should ensure that change of I.T. hotel is not permitted once the student has been interviewed, selected and has accepted the offer.
- Must ensure that change of I.T. batch is only permitted once with sufficient reasons and with the prior approval of HOD.
- Should ensure trainees procure training completion certificate from the hotel before joining institute

3. RESPONSIBILITIES OF THE HOTEL

First exposure: A young trainee's first industry exposure is likely to be the most influential in that person's career. If the managers / supervisors are unable or unwilling to develop the skills young trainees need to perform effectively, the latter will set lower standards than they are capable of achieving, their self-images will be impaired, and they will develop negative attitudes towards training, industry, and – in all probability – their own careers in the industry. Since the chances of building successful careers in the industry will decline, the trainees will leave in hope of finding other opportunities. **If on the other hand, first managers/supervisors help trainees achieve maximum potential, they will build the foundations for a successful career.**

Hotels:

- Must give proper briefing session/orientation/induction prior to commencement of training. Ensure to make a standardized training module for all trainees.
- Should strictly follow the structured training schedule.
- Must ensure cordial working conditions for the trainee.
- Co-ordinate with the institute/mentors/training in charge regarding training program.
- Be strict with the trainees regarding attendance during training.

- Should check with trainees regarding appraisals, training report, log book etc.
- Must inform the institute about truant trainees.
- Should allow the students to interact with the guest.
- Must specify industrial training’s “dos and don’ts” for the trainee.
- Ensure issue of Completion Certificate/Marks to trainees on the last day of training.

Evaluation criteria for Specialized Internship

Internal Evaluation of 700:

Mentor/Supervisor visit 1 to the hotel: 50 marks

Mentor/Supervisor visit 2 to the hotel: 50 marks

Areas Specific supervisor of the hotel

Food Production: 300 marks

Food and Beverage Service: 50 marks

Housekeeping: 50 marks

Front Office: 50 marks

HR/Training & Other Department: 50 marks

Overall Industry Training & Placement In Charge 100 marks

External Evaluation of 300 Marks

Presentation: 50 marks

Log Book: 50 marks

Training Report: 100 marks

Viva: 100 marks

| | |
|------------------------------------|----------|
| Mentor/Supervisor Visit 1 to Hotel | 50 Marks |
| Mentor/Supervisor Visit 2 to Hotel | 50 Marks |

SEMESTER-V

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-501: Food Production and Patisserie Management (Theory)

Periods/week Credits
L: 2 T:0 P: 0 Credits: 2
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-501.1 Analyze and interpret the cultural evolution of food.

BCU-501.2 Determine the effect of increasing vegetarianism trends in the market.

BCU-501.3 Understand the evolution of Indian Cuisine and Charcuterie

BCU-501.4 Elaborate the role the international breads and frozen desserts play in the modern day menu setup and how it helps to uplift the customer's experience.

Detailed Curriculum:

Unit-1 Culture of Food

- 1.1 Upper and lower class of food
- 1.2 Effects of customs and culture on meals
- 1.3 Movement and change in eating habits while moving from East to West of the world

Unit-2 Vegetarianism and good health

- 2.1 Rise in vegetarian cuisines in cultural and continental food preparation
- 2.2 Importance of vegan food and its effect on the upcoming setups
- 2.3 Role of ready to use food, light food and convenience food

Unit-3 Indian Food

- 3.1 Indian food ethos
- 3.2 Royal Cuisines of India
- 3.3 Indian Regional Breakfast
- 3.4 Latest Trends in Indian Food

Unit-4 Charcuterie

- 4.1 Sausage, Brine, Cures and Marinades
- 4.2 Curing Agents
- 4.3 Casings used
- 4.4 Types of Brines and methods of curing
- 4.5 Types of ham, curing and drying
- 4.6 Types of bacon and processing method

Unit-5 International Breads and Frozen Desserts

5.1 International breads from- France, Germany, Scandinavia, Italy, Britain, Italy and Russia

5.2 Frozen Desserts

5.3 Products and types

5.4 Classification

5.5 Frozen Yogurt and gelato

5.6 Parfait and bombes

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Sarah.R.Labensky, Alan.M.Hause, 2010, On Cooking, 5th Edition, Prentice Hall.
2. Krishna Arora, 2011, Theory of Cookery, 6 th Revised Edition, Frank Bros. & Co. Ltd
3. Thangam E. Philip, Modern Cookery Volume I, 6th Edition, Orient Blackswan.
4. V. Singh, S. Majumdar, 2009, Basic Training Kitchen, AbeBooks.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-501) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-501.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-501.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-501.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-501.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
 (Deemed to be University under section 3 of the UGC Act, 1956)
BCU-551: Food Production and Patisserie Management (Lab) – Primary Specialty

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 4 Credits: 2

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: Advanced Food Production Lab & Advanced Patisserie Lab

Course Type: Core Course

Course Outcomes: After completion of this course the students will be able to

BCU-551.1 Develop the needed skills for gaining expertise in the cuisine of choice.

BCU-551.2 Maximize the utilization of resources available at disposal in the kitchen to gain efficiency during the working.

BCU-551.3 Take the initial steps in providing solutions to problems that one may face while preparing various cuisines in the kitchens.

BCU-551.4 Preparation of various dishes related to the cuisine of choice

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|---------------------------|
| 1. | 1. | 1. | Primary Specialty Cuisine |
| 2. | | 2. | Primary Specialty Cuisine |
| 3. | 2. | 3. | Primary Specialty Cuisine |
| 4. | | 4. | Primary Specialty Cuisine |
| 5. | 3. | 5. | Primary Specialty Cuisine |
| 6. | | 6. | Primary Specialty Cuisine |
| 7. | 4. | 7. | Primary Specialty Cuisine |
| 8. | | 8. | Primary Specialty Cuisine |
| 9. | 5. | 9. | Primary Specialty Cuisine |
| 10. | | 10. | Primary Specialty Cuisine |
| 11. | 6. | 11. | Primary Specialty Cuisine |
| 12. | | 12. | Primary Specialty Cuisine |
| 13. | 7. | 13. | Primary Specialty Cuisine |
| 14. | | 14. | Primary Specialty Cuisine |
| 15. | 8. | 15. | Primary Specialty Cuisine |
| 16. | | 16. | Primary Specialty Cuisine |
| 17. | 9. | 17. | Primary Specialty Cuisine |
| 18. | | 18. | Primary Specialty Cuisine |

| | | | |
|-----|-----|-----|---------------------------|
| 19. | 10. | 19. | Primary Specialty Cuisine |
| 20. | | 20. | Primary Specialty Cuisine |
| 21. | 11. | 21. | Primary Specialty Cuisine |
| 22. | | 22. | Primary Specialty Cuisine |
| 23. | 12. | 23. | Primary Specialty Cuisine |
| 24. | | 24. | Primary Specialty Cuisine |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-551) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-551.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-551.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-551.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-551.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
 (Deemed to be University under section 3 of the UGC Act, 1956)
BCU-552: Food Production and Patisserie Management (Lab) – Secondary Specialty

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 4 Credits: 2

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: Advanced Food Production Lab & Advanced Patisserie Lab

Course Type: Core Course

Course Outcomes: After completion of this course the students will be able to:

BCU-552.1 Develop the needed skills for gaining expertise in the cuisine of choice.

BCU-552.2 Maximize the utilization of resources available at disposal in the kitchen to gain efficiency during the working.

BCU-552.3 Take the initial steps in providing solutions to problems that one may face while preparing various cuisines in the kitchens.

BCU-552.4 Preparation of various dishes related to the cuisine of choice

Detailed Curriculum:

| S.No. | Week No. | Practical No. | Cuisine |
|-------|----------|---------------|-----------------------------|
| 1 | 1 | 1 | Secondary Cuisine of Choice |
| 2 | 2 | 2 | Secondary Cuisine of Choice |
| 3 | 3 | 3 | Secondary Cuisine of Choice |
| 4 | 4 | 4 | Secondary Cuisine of Choice |
| 5 | 5 | 5 | Secondary Cuisine of Choice |
| 6 | 6 | 6 | Secondary Cuisine of Choice |
| 7 | 7 | 7 | Secondary Cuisine of Choice |
| 8 | 8 | 8 | Secondary Cuisine of Choice |
| 9 | 9 | 9 | Secondary Cuisine of Choice |
| 10 | 10 | 10 | Secondary Cuisine of Choice |
| 11 | 11 | 11 | Secondary Cuisine of Choice |
| 12 | 12 | 12 | Secondary Cuisine of Choice |
| 13 | 13 | 13 | Secondary Cuisine of Choice |
| 14 | 14 | 14 | Secondary Cuisine of Choice |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50

- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-552) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-552.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-552.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-552.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-552.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
 (Deemed to be University under section 3 of the UGC Act, 1956)
BCU-553: Food Production and Patisserie Management (Lab) – Bakery and Patisserie

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 4 Credits: 2

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: Advanced Food Production Lab & Advanced Patisserie Lab

Course Type: Core Course

Course Outcomes: After completion of this course the students will be able to:

BCU-553.1 Develop the needed skills for gaining expertise in the field of bakery and patisserie.

BCU-553.2 Maximize the utilization of resources available at disposal in the kitchen to gain efficiency during the working.

BCU-553.3 Take the initial steps in providing solutions to problems that one may face while preparing various cuisines in the kitchens.

BCU-553.4 Preparation of various products in the bakery and confectionary.

Detailed Curriculum:

| S.No. | Week No. | Practical No. | Cuisine |
|-------|----------|---------------|-------------------------------------------------------------------------------------------------|
| 1 | 1 | 1 | Breads-1 (bread rolls, French bread, cheese bread) |
| 2 | 2 | 2 | Bread-2 (Masala Bread, Pesto Bread, Banana Bread) |
| 3 | 3 | 3 | Dry Cakes (Vanilla Cake, chocolate walnut cake, Honey Almond Cake) |
| 4 | 4 | 4 | Brownies (Chocolate fudge brownie, walnut brownie, red velvet brownie, white chocolate brownie) |
| 5 | 5 | 5 | Open Basket/ Master Class/ Field Visit |
| 6 | 6 | 6 | Puff (Chocolate hand pies, Mutton stew skillet pie, Fontina Asparagus Tart, vegetable puff) |
| 7 | 7 | 7 | Croissant & Danish |
| 8 | 8 | 8 | Open Basket/ Master Class/ Field Visit |
| 9 | 9 | 9 | Open Basket/ Master Class/ Field Visit |
| 10 | 10 | 10 | Bagels and Baguette |
| 11 | 11 | 11 | Petit Fours |
| 12 | 12 | 12 | Sour Dough Breads |

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-553) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-553.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-553.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-553.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-553.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-554: Culinary Project- II

Periods/week Credits
L: 0 T: 0 P:2 Credits:1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks: 100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcome: After completion of this course the students will be able to:

- BCU-554.1** Demonstrate a fundamental comprehension of analytical, problem solving and decision-making skills.
- BCU-554.2** Develop a business plan for hospitality and culinary venture.
- BCU-554.3** Communicate effectively with all the stakeholders from idea to implementation.

Detailed Curriculum:

This will be a continuation to the project taken up during semester 3. Based on the findings of the Culinary Project-1 and the cuisine chosen, the student shall now work on a culinary project of their choice which can be a restaurant, cloud kitchen etc. For the semester, he/she shall prepare a project report which shall later act as a foundation for the activities in the 6th semester

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-554) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-554.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-554.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-554.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

CDC-FHM-311: EMPLOYABILITY SKILLS CAMPUS TO CORPORATE- II

Periods/week Credits: 2

L: 2 T: 0 P: 0

Duration of Examination: 2 hrs.

Prerequisites: NIL

Course Type: Ability Enhancement

Max. Marks: 100

Continuous Evaluation: 50

End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

- | | |
|----------------------|------------------------------------------------------------------------------------|
| CDC-FHM-311.1 | Explore their values and career choices through individual skill assessments |
| CDC-FHM-311.2 | Realistic employment choices and to identify the steps necessary to achieve a goal |
| CDC-FHM-311.3 | Develop and practice self-management skills for the hospitality industry |
| CDC-FHM-311.4 | Learn skills for discussing and resolving problems for the hospitality industry |
| CDC-FHM-311.5 | Assess and improve personal grooming |

Detailed Curriculum

Unit 1: Placement Preparatory Skills - II

- 1.1 Developing the Employability Mindset
- 1.2 Preparing for Self Introduction
- 1.3 Researching the employer
- 1.4 Portfolio Management

Unit 2: Career Visioning and Planning - II

- 2.1 Selection Process: Overview of selection process, practice of psychological tests, effective resume writing, dealing with placement consultants and headhunters, references – how to get effective references from past and current employers.
- 2.2 Group Discussions: Concepts and Practice.
- 2.3 Interview Techniques: Effective interview techniques, mock interviews, stress interviews, review and feedback.

Unit 3: Career Readiness

- 3.1 Resume Writing Skills: Prepare & Review Final Resume
- 3.2 Job Application: reading keywords in job descriptions, understand salaries and benefits
- 3.3 Cultivating professional attitude
- 3.4 Communicating self-fit during interview.

Text books/References

1. P.D. Chaturvedi/2009/Business Communication- Concepts, Cases and Applications/Dorling Kindersley Pvt Ltd, India.

Instructions for Paper Setting

Theory Courses

- The examiner has to set seven questions in total. Each question will be of 10 marks. The Candidate has to attempt five questions out of seven questions. The First question of 10 marks will be a conceptual set of questions covering the entire syllabus and will be compulsory to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.

- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Total Marks 100

Distribution of continuous evaluation: 50 Marks

| | |
|-------------------|-----|
| Sessional- I | 30% |
| Sessional- II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Course Articulation Matrix

| CO Statement: | P | PO 2 | PO 3 | PO 4 | PO 5 | PO 6 | PSO 1 | PSO 2 | PSO 3 | PSO 4 |
|----------------------|----------|-------------|-------------|-------------|-------------|-------------|--------------|--------------|--------------|--------------|
| CDC-FHM-311 | 1 | | | | | | | | | |
| CDC-FHM-311.1 | 3 | 2 | 2 | 1 | - | 2 | 3 | - | 2 | 1 |
| CDC-FHM-311.2 | 3 | - | 1 | - | 2 | 1 | - | 1 | 2 | 3 |
| CDC-FHM-311.3 | 3 | 1 | 1 | 1 | 3 | - | 2 | - | - | 3 |
| CDC-FHM-311.4 | 2 | 1 | - | 2 | 1 | 3 | 1 | - | 2 | 1 |
| CDC-FHM-311.5 | - | 3 | 2 | 2 | 1 | - | 1 | 2 | 1 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-502: Research Methodology for Hospitality and Tourism

Periods/week Credits
L: 1 T:0 P: 0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-502.1 Understand & Explain the scope and purpose of doing research.

BCU-502.2 State research problem and objectives and identify the theme.

BCU-502.3 Design research and data collection methods.

BCU-502.4 Plan sampling and field work.

Detailed Curriculum:

Unit 1: Introduction

- 1.1 Meaning and definition
- 1.2 Scope and purpose of doing research
- 1.3 Areas of research, research procedure
- 1.4 Applications of research
- 1.5 Problems of conducting research

Unit 2: Project Theme

- 2.1 Identifying theme of project
- 2.2 Selection of Title, Description of universe
- 2.3 Executive summary
- 2.4 Statement of research problem and research objectives.

Unit 3: Research Design & Data Collection Method

- 3.1 Primary research, Secondary research
- 3.2 Research approaches –Observation, Experiment
- 3.3 Survey
- 3.4 Research instrument –Questionnaire Design and Development

Unit 4: Sampling Plan

- 4.1 Sampling Unit
- 4.2 Sample Size
- 4.3 Sample selection process

Unit 5: Field Work

- 5.1 Planning and Organizing

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Douglas, C. (2007). Design and Analysis of Experiments (5th ed.). New Delhi: Wiley India.
2. Douglas C., Runger, D., & George, C. (2007). Applied Statistics & probability for Engineers (3rd ed.). New Delhi: Wiley India.
3. Kumar, R. (2014). Research Methodology: A Step-by-Step Guide for Beginners (4th ed.). New Delhi: SAGE Publications Ltd.
4. Geoffrey, R., David, D. (2005). Essentials of Research Design and Methodology (1st ed.). Hoboken, NJ: Wiley.
5. Padma, T. (2014). Research Methodology (4th ed.). New Delhi: Bharat Law House Pvt. Ltd.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-502) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-502.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-502.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-502.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-502.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-503: Human Resources Management

Periods/week Credits
L: 1 T:0 P: 0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-503.1 To develop an insight into meaning nature scope and value of contemporary approach to human resource management in an organization.

BCU-503.3 To describe organization of a human resource management functionary in an establishment, and to identify attributes of a successful personnel manager.

BCU-503.3 To impart knowledge and techniques involved in human resource planning, Job-Analysis, and Job-Design.

BCU-503.4 To explain various methods of recruitment, selection, induction and placement.

Detailed Curriculum:

Unit-1 Nature and Scope Human Resource Management

- 1.1 Concept and Nature, Human Resource Management as a profession, objectives and importance, functions and scope of Human Resource Management.
- 1.2 Organization of personnel department, Qualities of Personnel Manager role of Personnel Manager, Status of Personnel Manager.
- 1.3 Characteristics of Hospitality Industry for a Human Resource Manager, HRD as responsibility of all managers.

Unit-2 Procurement of Human Resources

- 2.1 Human Resource Planning – Concept and objectives, importance, process of Human Resource Planning, problems and guidelines for Human Resource Planning.
- 2.2 Job Analysis and Job Design – Concept of job analysis, process of job analysis, job description and job specification, concept of job design, approaches and methods of job design.
- 2.3 Recruitment and Selection – Meaning and process of recruitment, recruitment policy and organization, sources and techniques of recruitment, meaning and process of selection.

Unit-3 Training and Development

- 3.1 Concept and need of training
- 3.2 Importance and objectives of training
- 3.3 Identifying training needs, designing a training programs
- 3.4 Methods of training
- 3.5 Evaluating training effectiveness
- 3.6 Retraining.

UNIT 4 JOB EVALUATION

- 4.1 Concept
- 4.2 Process and objectives of job evaluation
- 4.3 Advantages and limitations
- 4.4 Essentials of successful job evaluation

4.5 Methods of job evaluation.

UNIT 5 PERFORMANCE APPRAISAL

- 5.1 Concept and objectives
- 5.2 Uses and process
- 5.3 Problems in performance appraisal
- 5.4 Essentials of effective appraisal system
- 5.5 Methods and techniques of appraisal
- 5.6 Appraisal of managers
- 5.7 Appraisal of potential.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Human Resources Management in the Hospitality Industry, Study Guide 1st & 2nd Edition by David K. Hayes, Jack D. Ninemeier
2. Human Resources Management by Wendell L. French, Publisher: Houghton Mifflin Company.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-503) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-503.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-503.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-503.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-503.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-504: Strategic Management

Periods/week Credits
L: 1 T:0 P: 0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-504.1 That help create an overall vision and set goals for an organization

BCU-504.2 Businesses create strategic objectives to further the company vision, align company goals and drive decisions that impact daily productivity

BCU-504.3 Experience effective when it is quantifiable.

Detailed Curriculum:

Unit-1 Strategic Planning Process

- 1.1 Mission and Vision
- 1.2 Goals and Objectives

Unit-2 Environmental Scan

- 2.1 External assessment
- 2.2 Internal Assessment
- 2.3 Hierarchical Level of Strategy

Unit-3 SWOT Analysis

- 3.1 Meaning
- 3.2 Analysis of 4 components
- 3.3 Case Study

Unit-4 Strategy Alternatives

- 4.1 Vertical Integration
- 4.2 Horizontal Integration

Unit-5 Organizational strategy

- 5.1 Case study
- 5.2 Industry interaction

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Human Resources Management in the Hospitality Industry, Study Guide 1st & 2nd Edition by David K. Hayes, Jack D. Ninemeier
2. Human Resources Management by Wendell L. French, Publisher: Houghton Mifflin Company.

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-504) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|-----------------------------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|-------------|
| BCU-504.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-504.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-504.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-504.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES

(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-505 Human Values and Ethics

Periods/week Credits

L: 1 T:0 P: 0 Credits: 1

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Foundation Course

Max. Marks:200

Continuous Evaluation: 100

End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-505.1 Demonstrate an enhanced appreciation for the relevance and practical application of ethics in the role of management.

BCU-505.2 Evaluate the range of ethical issues that arise in management, and business organizations and the theories that are used to model these issues and demonstrate an ability to propose solutions to those issues.

BCU-505.3 Demonstrate detailed knowledge of the development of Corporate Social Responsibility and the responsibilities of business corporations beyond profit maximization.

BCU-505.4 Understand how the ethical and business values of different countries and societies differ.

Detailed Curriculum:

Unit 1: Introduction to Business Ethics and Social Responsibility

1.1 What is business ethics?

1.2 What is social responsibility?

1.3 Ethics versus the law

Unit 2: Ethical Frameworks

2.1 Moral responsibility

2.2 Moral development

2.3 Moral theory

2.4 Moral reasoning process

2.5 Moral theory

Unit 3: Corporate Social Responsibility

3.1 Social responsibility theory

3.2 Stakeholder theory

Unit 4: Employees: Obligations & Rights

4.1 Greed and conflicts of interest

4.2 Insider trading

4.3 Theft and fraud

4.4 Whistle-blowing

4.5 Discrimination and harassment

4.6 Privacy

4.7 Health and safety

Unit 5: Consumers Protection & Product Marketing

- 5.1 Consumer protection
- 5.2 Product recalls
- 5.3 Marketing ethics
- 5.4 Pricing, quality, labeling

Unit 6: Global Business Ethics

- 6.1 Bribery
- 6.2 Repressive Regimes
- 6.3 Overseas Suppliers

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be *compulsory* to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Ethics in the Workplace by Craig E. Johnson
2. Responsibility: readings & cases in a global context by Andrew Crane (Editor); Dirk Matten (Editor); Laura Spence (Editor).
3. Human Values and Professional Ethics by Jayshree Suresh & B.S Raghavan

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-505) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-505.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-505.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-505.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-505.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-506: Food Regulatory Regime: A Global Perspective

Periods/week Credits
L: 1 T:0 P: 0 Credits: 1
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Foundation Course

Max. Marks:200
Continuous Evaluation: 100
End Semester Exam: 100

Course Outcome: After completion of this course the students will be able to:

BCU-506.1 Demonstrate knowledge of Food Laws and licensing regulations in functioning of hotels & restaurant.

BCU-506.2 Exhibit understanding of various functions related to quality and standards of food.

BCU-506.3 Identify food safety standards in day to day working of food business.

BCU-506.4 Examine in detail the law of contracts, its principles and application to various business situations.

Detailed Curriculum:

Unit 1: The Indian Contract Act & Relevance

- 1.1 Definition of contract
- 1.2 Essential elements of a valid contract
- 1.3 Classification of contracts
- 1.4 Implied contract
- 1.5 Executed contract
- 1.6 Executor contract

Unit 2: Food Safety and Standards Act, 2006

- 2.1 Introduction and definition
- 2.2 Food Safety & Standards Authority of India- Committee & responsibilities
- 2.3 General provisions of the act

Unit 3: Shop and Establishment Act

- 3.1 Introduction
- 3.2 Definition-adult, family, commercial, establishment, employer, employee, exemption
- 3.3 Registration
- 3.4 Daily and weekly working hour
- 3.5 Overtime
- 3.6 Annual leave with wages.

Unit 4: Consumer Protection

- 4.1 Consumer protection councils
- 4.2 Procedure for redressal of grievances

Unit 5: Environment Protection Act Active Globally

- 5.1 Role of Government
- 5.2 Prevention and control of environment pollution.

Unit 6: Food Laws Applicable in International Market

6.1 Food adulteration-laws for prevention

6.2 Laws Relating to Hygiene, Sanitation.

Instructions for Paper Setting Theory Course

- The examiner has to set seven questions in total. Each question will be of 20 marks. The Candidate has to attempt five questions out of seven questions. The First question of 20 marks will be a conceptual set of questions covering the entire syllabus and will be **compulsory** to attempt.
- There will be two parts in Question Paper. Part A will consist of questions from half units (1st to 3rd unit) and Part-B will consist of questions from remaining half units.
- The question paper should be strictly framed as per course outcomes and guidelines of Bloom's Taxonomy the question paper should have a balanced mix of difficulty levels of questions covering the full syllabus.

Text Books/ Reference Books:

1. Food & Beverage Laws – Negi J.
2. Food & Beverage Management - Cousins J
3. Hotel Law (Oxford Higher Education) - Amitabh Devendra
4. Hospitality Law: Managing Legal Issues in the Hospitality Industry - Stephen C. Barth

Total Marks 200

Distribution of continuous evaluation:

| | |
|-------------------|-----|
| Sessional –I | 30% |
| Sessional –II | 30% |
| Assignment | 20% |
| Class Performance | 10% |
| Attendance | 10% |

End Semester Examination: 100 Marks

Course Articulation Matrix

| CO Statement (BCU-506) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-506.1 | 3 | 3 | 1 | 2 | 1 | 3 | 1 | 2 | 1 | 1 |
| BCU-506.2 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-506.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | - | 3 |
| BCU-506.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-556: Food Photography

Periods/week Credits

Max. Marks:100

L: 0 T:0 P: 4 Credits: 2

Continuous Evaluation: 50

Duration of Examination: 3 Hrs.

End Semester Exam: 50

Prerequisites: NIL

Course Type: Foundation Course

Course Outcome: After completion of this course the students will be able to:

BCU-556.1 Understand the fundamentals of digital photography and apply the same in food presentation.

BCU-556.2 Describe the role of props & Elevation.

BCU-556.3 Understand the importance of Complementary sauces and textures in a single plate.

BCU-556.4 Understand color schemes and will be able to choose plates based on the color of actual food items.

Detailed Curriculum:

| S. No./ Practical No | Departments to be covered |
|----------------------|-----------------------------------------------------------------------|
| 1. | Digital photography basics (Picture formats, Lenses and focal length) |
| 2. | Digital photography basics (ISO, shutter speed and aperture) |
| 3. | Specifics of food photography (color, composition and lights) |
| 4. | Specifics of food photography (color, composition and lights) |
| 5. | Kitchen Practicals |
| 6. | Off campus activity |
| 7. | Specifics of food photography (color, composition and lights) |
| 8. | Specifics of food photography (color, composition and lights) |
| 9. | Plated meal Compositions |
| 10. | Plate selection and color contrast |
| 11. | Eating food through eyes |
| 12. | Off campus activity |

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva -II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15 Marks

Carrying out the task: 25 Marks

Uniform / Grooming / Analysis: 10 Marks

Course Articulation Matrix

| CO Statement (BCU-556) | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PSO1 | PSO2 | PSO3 | PSO4 |
|---------------------------|-----|-----|-----|-----|-----|-----|------|------|------|------|
| BCU-556.1 | 3 | 3 | 1 | 2 | 2 | 3 | 1 | 2 | 1 | 1 |
| BCU-556.2 | 2 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 2 |
| BCU-556.3 | 2 | 1 | 1 | 1 | 3 | 1 | 2 | 1 | 1 | 3 |
| BCU-556.4 | 3 | 2 | 1 | 1 | 1 | 2 | 1 | 1 | 2 | 1 |

SEMESTER-VI

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-651: Specialized Internship

Periods/week Credits

L: 0 T:0 P: 0 Credits: 10

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Core Course

Max. Marks:1000

Internal Evaluation: 700

End Semester Exam: 300

SPECIALIZED INTERNSHIP TRAINING LOG BOOK

Department of Culinary Arts approved Log Book may be obtained by the students.

Student must maintain log book entries on a daily basis. These must be mentioned in the log book:

- The date, and reporting to the HR manager for commencement of training
- The training schedule and orientation scheme
- Department of reporting
- Shift timings
- Shift supervisor to whom the student reported
- Points/ Issues discussed in the shift briefing
- Activities done on the shift
- Interdepartmental co-ordination done/ observed
- Observations and remarks
- Closing of the shift
- Handover formalities and shift log register updating.

INDUSTRIAL TRAINING REPORT

All students undergoing a compulsory one semester specialized internship in hotel/banquets/ catering establishments/ hospitality establishments must adhere to the following guidelines and checklist. This is however not limiting the scope of report and a student is free to explore beyond the contents.

During your tenure as a trainee, apart from carrying out the assigned jobs, you are instructed to make the following observations in your department. A concise report (preferably typed) of these observations must be prepared and presented to the university within one week of completion of training along with the industrial training report. These reports, presentation & viva will be the criteria for the award of semester marks for the session. A viva will be conducted soon after the reports are submitted. Dates of presentation/viva shall be announced after you report at university. Viva will be conducted by a committee.

Desired: reports should contain additional performance's, charts, brochures etc. The cover page of the report should contain your name, hotel, department & duration.

TRAINING PRESENTATION

You all would be expected to make a presentation for the training pursued. You would need to save this on a CD and handover the CD to us.

For understanding the broad guidelines for this presentation have been listed below:

- The destination i.e. the state and the city where the hotel/ establishment is located.
- The importance of the destination from the point of view of Tourism, Business and Commerce etc. and the places of interest.
- The connectivity of the destination from major cities of India and the world
- Favorable time to visit the destination.
- Name of the Hotel establishment and its operations company e.g. Taj palace Hotel, New Delhi, Indian Hotel Company Ltd by Tata group.
- Star categorization of hotel.
- The leadership and management of the hotel.
- A brief about the hotel inception, inauguration and commissioning.
- Departmental hierarchy and designation.
- Job specifications at each level.
- Number of rooms in the hotel.
- Various classifications of rooms (room categories).
- Room tariff for each category for both single and double occupancy basis.
- Packages and their tariff.
- PMS (property management system, its version and features).
- Unique selling proposition (USP) of the hotel and the rooms.
- All food and beverage outlets in the hotel.

Along with the day to day operations and procedures of each core department, the Standard Operating Procedures (SOP) of major activities done/observed, the student must also make a recording of the following ancillary aspects:

- Safety and security of the hotel.
- Fire safety system
- Water supply system and water treatment system (if any)
- Poolside facility and amenities
- Spa and wellness center
- Brand outlets and exclusive showrooms if any
- Sales and marketing operations, major clients, travel agencies and websites etc.
- Guest Feedback system.
- Healthy HR practices, employee training and motivating initiatives.
- A brief note on the indenting, requisition, purchase process of the core departments.

INDUSTRIAL TRAINING

Objective of industrial training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. Industrial training is also expected to provide the students the basis to identify their key operational area of interest.

RESPONSIBILITIES OF THE TRAINEE

- Must be punctual.
- Should maintain the training logbook up-to-date.
- Be attentive and careful while doing work.
- Be keen to learn and maintain high standards and quality of work.
- Should interact positively with the hotel staff.
- Should be honest and loyal to the hotel and towards their training.
- Must get their appraisals signed regularly from the HOD's or training manager.
- Should gain maximum from the exposure given, to get maximum practical knowledge and skills.
- Attend the training review sessions / classes regularly.
- Be prepared for the arduous working condition and should face them positively.
- Adhere to the prescribed training schedule.
- Should take the initiative to do the work as training is the only time where you can get maximum exposure.
- Should, handover all the reports, appraisals, logbook and completion certificate to the institute, on completion of Industrial Training

RESPONSIBILITIES OF THE INSTITUTE/MENTORS/TRAINING INCHARGE

- Give proper briefing to students prior to the industrial training
- Should make the students aware of the industry environment and expectations.
- Must notify the details of training schedule to all the students.
- Coordinate regularly with the hotel especially with the training manager.
- Visit the hotel, wherever possible, to check on the trainees.
- Should sort out any problem between the trainees and the hotel.
- Must take proper feedback from the students after the training.
- Brief the students about the appraisals, attendance, marks, logbook and training report.
- Should ensure that change of I.T. hotel is not permitted once the student has been interviewed, selected and has accepted the offer.
- Must ensure that change of I.T. batch is only permitted once with sufficient reasons and with the prior approval of HOD.
- Should ensure trainees procure training completion certificate from the hotel before joining institute

RESPONSIBILITIES OF THE HOTEL

First exposure: A young trainee's first industry exposure is likely to be the most influential in that person's career. If the managers / supervisors are unable or unwilling to develop the skills young trainees need to perform effectively, the latter will set lower standards than they are capable of achieving, their self-images will be impaired, and they will develop negative attitudes towards training, industry, and – in all probability – their own careers in the industry. Since the chances of building successful careers in the industry will decline, the trainees will leave in hope of finding other opportunities. **If on the other hand, first managers/supervisors help trainees achieve maximum potential, they will build the foundations for a successful career.**

Hotels:

- Must give proper briefing session/orientation/induction prior to commencement of training.Ensure to make a standardized training module for all trainees.
- Should strictly follow the structured training schedule.
- Must ensure cordial working conditions for the trainee.
- Co-ordinate with the institute/mentors/training in charge regarding training program.
- Be strict with the trainees regarding attendance during training.
- Should check with trainees regarding appraisals, training report, log book etc.
- Must inform the institute about truant trainees.
- Should allow the students to interact with the guest.
- Must specify industrial training’s “dos and don’ts” for the trainee.
- Ensure issue of Completion Certificate/Marks to trainees on the last day of training.

Evaluation criteria for Specialized Internship

Internal Evaluation of 700:

| | |
|-----------------------------------------|----------|
| Mentor/Supervisor visit 1 to the hotel: | 50 marks |
| Mentor/Supervisor visit 2 to the hotel: | 50 marks |

Areas Specific supervisor of the hotel

| | |
|----------------------------------------------------------|-----------|
| Food Production: | 400 marks |
| Tertiary Departments: | 100 marks |
| Overall Industry Training & Placement In-Charge (BSc-CA) | 100.marks |

External Evaluation of 300 Marks

| | |
|------------------|-----------|
| Presentation: | 50 marks |
| Log Book: | 50 marks |
| Training Report: | 100 marks |
| Viva: | 100 marks |

| | |
|------------------------------------|----------|
| Mentor/Supervisor Visit 1 to Hotel | 50 Marks |
| Mentor/Supervisor Visit 2 to Hotel | 50 Marks |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-652: On Campus Practicals- Cuisine Specific

Periods/week Credits
L: 0 T:0 P: 12 Credits: 6
Duration of Examination: 3 Hrs.
Prerequisites: NIL
Course Type: Core Course

Max. Marks:100
Continuous Evaluation: 50
End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

- BCU-652.1** Learning through hands on sessions happening on and off campus.
- BCU-652.2** Improving upon the skills learnt during internship under the guidance of mentors/chefs
- BCU-652.3** Justify the project being taken up for the semester in the fields of practicality and costing.
- BCU-652.4** Compare and re-produce the products/ recipes learnt through the off-campus visits

Detailed Curriculum:

| S. No. | Week No. | Practical No. | Cuisine |
|--------|----------|---------------|------------------------------------|
| 1) | 1 | 1 | Cuisine specific practical session |
| 2) | | 2 | Cuisine specific practical session |
| 3) | | 3 | Cuisine specific practical session |
| 4) | | 4 | Cuisine specific practical session |
| 5) | 2 | 5 | Cuisine specific practical session |
| 6) | | 6 | Cuisine specific practical session |
| 7) | | 7 | Cuisine specific practical session |
| 8) | | 8 | Cuisine specific practical session |
| 9) | 3 | 9 | Cuisine specific practical session |
| 10) | | 10 | Cuisine specific practical session |
| 11) | | 11 | Cuisine specific practical session |
| 12) | | 12 | Cuisine specific practical session |
| 13) | 4 | 13 | Cuisine specific practical session |
| 14) | | 14 | Cuisine specific practical session |
| 15) | | 15 | Cuisine specific practical session |
| 16) | | 16 | Cuisine specific practical session |
| 17) | 5 | 17 | Cuisine specific practical session |
| 18) | | 18 | Cuisine specific practical session |
| 19) | | 19 | Cuisine specific practical session |
| 20) | | 20 | Cuisine specific practical session |

| | | | |
|-----|---|----|------------------------------------|
| 21) | 6 | 21 | Cuisine specific practical session |
| 22) | | 22 | Cuisine specific practical session |
| 23) | | 23 | Cuisine specific practical session |
| 24) | | 24 | Cuisine specific practical session |
| 25) | 7 | 25 | Cuisine specific practical session |
| 26) | | 26 | Cuisine specific practical session |
| 27) | | 27 | Cuisine specific practical session |
| 28) | | 28 | Cuisine specific practical session |
| 29) | 8 | 29 | Cuisine specific practical session |
| 30) | | 30 | Cuisine specific practical session |
| 31) | | 31 | Cuisine specific practical session |
| 32) | | 32 | Cuisine specific practical session |
| 33) | 9 | 33 | Cuisine specific practical session |
| 34) | | 34 | Cuisine specific practical session |
| 35) | | 35 | Cuisine specific practical session |
| 36) | | 36 | Cuisine specific practical session |

Texts books

- Food Production and Culinary Art (2013). Maheshwari Prasad Verma
- Essentials of Asian Cuisine, Fundamentals and Favorite Recipes (2010). Corinne Trang
- Bali, P.S. (2011). International Cuisine; Oxford university press

Reference books

- Escoffier, A. (1979). The Complete Guide To The Art Of Modern Cookery: The first translation into English in its entirety of Le Guide Culinaire. London: Heinemann.
- Kinton, R., & Ceserani, V. (2005). The Theory of Catering. London: E. Arnold.
- Larousse, L. (2001). Larousse Gastronomique: The World's Greatest Cookery Encyclopedia. Hamlyn.
- Harold McGee (2015). On Food and Cooking: The Science and Lore of the Kitchen Essential

Note: The Menu and lab notes will be provided to the students a week before.

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks
 Work Plan (written component): 15
 Carrying out the task: 25
 Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-652) | PO1 | PO2 | PO3 | PO4 | PO5 | PSO1 | PSO2 | PSO3 |
|-----------------------------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|
| BCU-652.1 | - | - | 2 | 1 | 3 | - | 2 | - |
| BCU-652.2 | 2 | - | 1 | - | - | 1 | - | 2 |
| BCU-652.3 | 3 | - | - | 1 | 2 | - | 1 | - |
| BCU-652.4 | 1 | 2 | - | 1 | - | 1 | 1 | - |

MANAV RACHNA INTERNATIONAL INSTITUTE OF RESEARCH AND STUDIES
(Deemed to be University under section 3 of the UGC Act, 1956)

BCU-653: Entrepreneurial Project

Periods/week Credits

L: 0 T:0 P: 8 Credits: 4

Duration of Examination: 3 Hrs.

Prerequisites: NIL

Course Type: Core Course

Max. Marks:100

Continuous Evaluation: 50

End Semester Exam: 50

Course Outcomes: After completion of this course the students will be able to:

BCU-653.1 Identify a business opportunity, evaluate an idea and assess the market alongside exploring risks and rewards of entrepreneurship.

BCU-653.2 Apply the POCD (People, Opportunity, Context, Deal) framework in order to build a successful business.

BCU-653.3 Carry out key financial decisions that you must make at the early stages of a startup.

BCU-653.4 Find and implement strategies in order to raise capital and approach the investors

Detailed Curriculum:

Unit 1: Ideas and Opportunities

- 1.1 Identify an entrepreneurial idea
- 1.2 Evaluate an entrepreneurial idea
- 1.3 Gain comfort with twists and turns
- 1.4 Sizing the market

Unit 2: Building a Business

- 2.1 Apply the POCD (People, Opportunity, Context, Deal) framework
- 2.2 Manage risk and reward through experimentation
- 2.3 Make decisions with the future in mind

Unit 3: Financing a Business

- 3.1 Determine how investment can help you create value for yourself and your investors
- 3.2 Consider risk and reward through various forms of analysis
- 3.3 Discover when to solicit investment and how much you will need to seek out

Unit 4: Sources of Investment

- 4.1 Understand the opportunities and tradeoffs associated with different sources of financing
- 4.2 Defining key financing terms
- 4.3 Apply the tools of valuation to start-up ventures

Unit 5: Development of Own's Dream Project

Text books

- Constable, K. (2015, March 30). The 5 Types of Entrepreneurs. Entrepreneur. Retrieved August 24, 2015 from <http://www.entrepreneur.com/article/244210> [c]
- Citipeak Events. (2014, August 14). What are The Benefits of Entrepreneurship? - Citipeak Events Reveals All. Retrieved August 26, 2015 from https://www.youtube.com/watch?v=InO1ZFee_d8 [o]

[Reference Books](#)

- Fallon, N. (2015, July 7). Learning to Be an Entrepreneur: 5 Steps to Success. Business News Daily. Retrieved August 26, 2015 from <http://www.businessnewsdaily.com/4959-how-to-be-an-entrepreneur.html> [q]

Evaluation Tools:

- Lab/Practical Courses
- Ratio of Continuous Evaluation to the End Semester Evaluation shall be 50:50
- Lab/Practical Course: Total Marks 100

Distribution of continuous evaluation:

| | |
|------------------------|-----|
| Viva – I | 30% |
| Viva –II | 30% |
| File/ Records | 20% |
| Class work/Performance | 10% |
| Attendance | 10% |

End Semester Examination: 50 Marks

Work Plan (written component): 15

Carrying out the task: 25

Uniform / Grooming / Analysis: 10

Course Articulation Matrix

| CO Statement (BCU-653) | PO1 | PO2 | PO3 | PO4 | PO5 | PSO1 | PSO2 | PSO3 |
|------------------------|-----|-----|-----|-----|-----|------|------|------|
| BCU-653.1 | 1 | 3 | 1 | - | 2 | - | - | 2 |
| BCU-653.2 | 2 | 2 | - | 3 | 1 | 1 | - | - |
| BCU-653.3 | - | - | 1 | 3 | 1 | - | - | - |
| BCU-653.4 | 3 | - | 2 | - | - | - | - | - |

Appendix A

List of courses having relevance to the Local/Regional, National and Global Development needs.

| S. No. | Semester | Subject Code | Subject Name | Credits |
|--------|----------|--------------|------------------------------------------------------|---------|
| 1. | 1 | BCU-101 | Basic Culinary Theory | 2 |
| 2. | 1 | BCU-102 | F & B Service Foundation | 1 |
| 3. | 1 | BCU-103 | Basic Bakery and Pastry Theory | 1 |
| 4. | 1 | BCU-151 | Basic Culinary Lab-Indian | 2 |
| 5. | 1 | BCU-152 | Basic Culinary Lab-European | 2 |
| 6. | 1 | BCU-152 | Basic Culinary Lab- Pan Asian | 2 |
| 7. | 1 | BCU-154 | F & B Service Foundation Lab | 2 |
| 8. | 1 | BCU-155 | Basic Bakery and Pastry Lab | 1 |
| 9. | 1 | CDC-FHM-111 | Hospitality Communication Skill Development – I | 2 |
| 10. | 1 | BCU-105 | Basics of Hospitality Marketing and Entrepreneurship | 1 |
| 11. | 1 | BCU-106 | Food Nutrition and Hygiene | 1 |
| 12. | 1 | BCU-107 | Culinary French | 1 |
| 13. | 2 | BCU-201 | Quantity Kitchen Operations | 3 |
| 14. | 2 | BCU-202 | Basics of Room Division | 1 |
| 15. | 2 | BCU-251 | Quantity Kitchen Operations Lab – Indian | 2 |
| 16. | 2 | BCU-252 | Quantity Kitchen Operations Lab – European | 2 |
| 17. | 2 | BCU-253 | Quantity Kitchen Operations Lab- Pan Asian | 2 |
| 18. | 2 | BCU-254 | Basics of Room Division Lab | 1 |
| 19. | 2 | CDC-FHM-112 | Hospitality Communication Skill Development – II | 2 |
| 20. | 2 | BCU-203 | Facility Planning & Management | 1 |
| 21. | 2 | BCU-204 | Basic Finance | 1 |
| 22. | 2 | CH-202B | Environment Studies | 4 |
| 23. | 3 | BCU-301 | Advanced Food Production | 3 |
| 24. | 3 | BCU-302 | Advanced Patisserie | 2 |
| 25. | 3 | BCU-351 | Advanced Food Production Lab- Indian | 2 |
| 26. | 3 | BCU-352 | Advanced Food Production Lab- European | 2 |
| 27. | 3 | BCU-353 | Advanced Food Production Lab- Pan Asian | 2 |
| 28. | 3 | BCU-354 | Advanced Patisserie Lab | 2 |
| 29. | 3 | BCU-355 | Advanced Hospitality Marketing & | 1 |

| | | | Entrepreneurship | |
|-----|---|-------------|-------------------------------------------------------------------------|------------|
| 30. | 3 | CDC-FHM-212 | Employability Skills Enhancement- I | Audit Pass |
| 31. | 3 | BCU-357 | Culinary Project – I | 1 |
| 32. | 3 | BCU-303 | Global Food Safety Standards | 1 |
| 33. | 3 | BCU-358 | Media and Event Management | 1 |
| 34. | 3 | BCU-359 | First Aid and Health | 1 |
| 35. | 4 | BCU-451 | Industrial Exposure Training | 20 |
| 36. | 5 | BCU-501 | Food Production and Patisserie Management (Theory) | 2 |
| 37. | 5 | BCU-551 | Food Production and Patisserie Management (Lab) – Primary Specialty | 4 |
| 38. | 5 | BCU-552 | Food Production and Patisserie Management (Lab) – Secondary Specialty | 2 |
| 39. | 5 | BCU-553 | Food Production and Patisserie Management (Lab) – Bakery and Patisserie | 2 |
| 40. | 5 | BCU-554 | Culinary Project -II | 1 |
| 41. | 5 | CDC-FHM-311 | Employability Skills- Campus to Corporate I | 2 |
| 42. | 5 | BCU-502 | Research Methodology for Hospitality and Tourism | 1 |
| 43. | 5 | BCU-503 | Human Resources Management | 1 |
| 44. | 5 | BCU-504 | Strategic Management | 1 |
| 45. | 5 | BCU-505 | Human values & Ethics | 1 |
| 46. | 5 | BCU-506 | Food Regulatory Regime: A Global Perspective | 1 |
| 47. | 5 | BCU-556 | Food Photography | 2 |
| 48. | 6 | BCU-651 | Specialized Internship | 10 |
| 49. | 6 | BCU -652 | On Campus Practicals- Cuisine Specific | 6 |
| 50. | 6 | BCU-653 | Entrepreneurial Project | 4 |

Appendix B

List of courses having focus on Employability, Entrepreneurship and Skill Development

| S. No. | Semester | Subject Code | Subject Name | Credits |
|--------|----------|--------------|-------------------------------------------------------------------------|------------|
| 1. | First | BCU-101 | Basic Culinary Theory | 2 |
| 2. | First | BCU-102 | F & B Service Foundation | 1 |
| 3. | First | BCU-103 | Basic Bakery and Pastry Theory | 1 |
| 4. | First | BCU-151 | Basic Culinary Lab-Indian | 2 |
| 5. | First | BCU-152 | Basic Culinary Lab-European | 2 |
| 6. | First | BCU-153 | Basic Culinary Lab- Pan Asian | 2 |
| 7. | First | BCU-154 | F & B Service Foundation Lab | 2 |
| 8. | First | BCU-155 | Basic Bakery and Pastry Lab | 1 |
| 9. | First | CDC-FHM-111 | Hospitality Communication Skill Development – I | 2 |
| 10. | First | BCU-105 | Basics of Hospitality Marketing and Entrepreneurship | 1 |
| 11. | Second | BCU-201 | Quantity Kitchen Operations | 3 |
| 12. | Second | BCU-202 | Basics of Room Division | 1 |
| 13. | Second | BCU-251 | Quantity Kitchen Operations Lab – Indian | 2 |
| 14. | Second | BCU-252 | Quantity Kitchen Operations Lab – European | 2 |
| 15. | Second | BCU-253 | Quantity Kitchen Operations Lab- Pan Asian | 2 |
| 16. | Second | BCU-254 | Basics of Room Division Lab | 1 |
| 17. | Second | CDC-FHM-112 | Hospitality Communication Skill Development – II | 2 |
| 18. | Second | BCU-203 | Facility Planning & Management | 1 |
| 19. | Third | BCU-301 | Advanced Food Production | 3 |
| 20. | Third | BCU-302 | Advanced Patisserie | 2 |
| 21. | Third | BCU-351 | Advanced Food Production Lab- Indian | 2 |
| 22. | Third | BCU-352 | Advanced Food Production Lab-European | 2 |
| 23. | Third | BCU-353 | Advanced Food Production Lab- Pan Asian | 2 |
| 24. | Third | BCU-354 | Advanced Patisserie Lab | 2 |
| 25. | Third | CDC-FHM-212 | Employability Skills Enhancement- I | Audit Pass |
| 26. | Third | BCU-355 | Advanced Hospitality Marketing & Entrepreneurship | 1 |
| 27. | Third | BCU-358 | Media and Event Management | 1 |
| 28. | Fifth | BCU-501 | Food Production and Patisserie Management (Theory) | 2 |
| 29. | Fifth | BCU-551 | Food Production and Patisserie Management (Lab) – Primary Specialty | 4 |
| 30. | Fifth | BCU-552 | Food Production and Patisserie Management (Lab) – Secondary Specialty | 2 |
| 31. | Fifth | BCU-553 | Food Production and Patisserie Management (Lab) – Bakery and Patisserie | 2 |

| | | | | |
|-----|-------|-------------|---------------------------------------------|---|
| 32. | Fifth | BCU-554 | Culinary Project -II | 1 |
| 33. | Fifth | CDC-FHM-311 | Employability Skills- Campus to Corporate I | 2 |
| 34. | Fifth | BCU-556 | Food Photography | 2 |
| 35. | Sixth | BCU-653 | Entrepreneurial Project | 4 |

Appendix C

List of courses and proposed activities relevant to Professional Ethics, Gender, Human Values,
Environment and Sustainability

| S. No. | Semester | Subject Code | Subject Name | Credits |
|--------|----------|--------------|-----------------------------------------------------|---------|
| 1. | First | CDC-FHM-111 | Hospitality Communication Skill Development – I | 2 |
| 2. | Second | CDC-FHM-112 | Hospitality Communication Skill Development – II | 2 |
| 3. | Second | CH-202B | Environment Studies | 1 |
| 4. | Third | BCU-359 | First Aid and Health | 1 |
| 5. | Fifth | BCU-503 | Human Resources Management | 1 |
| 6. | Fifth | BCU-506 | Food Regulatory Regime: A Global Perspective | 1 |