

## B.SC. CULINARY ARTS

### Course Structure

**FIRST YEAR****Semester I**

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAC001	Foundation Course In Culinary Arts Theory -1	2	30	CORE	5-6
CAC002	Foundation Course In Culinary Arts Practical -1	4	60	CORE	7-8
CAC003	Foundation Course In Bakery and Pastry Arts Theory -1	2	30	CORE	9-10
CAC004	Foundation Course In Bakery and Pastry Arts Practical -1	4	60	CORE	11-12
CAC005	Hygiene Health And Safety	2	30	CORE	13-14
CAS001	Applied Communications	2	30	SS	15-16
CAS002	Culinary French	2	30	SS	17-18
CAN001	Fundamentals of Accounting	2	30	NHC	19-20
CAN002	Introduction to Drama	2	30	NHC	21-22
CAN003	Social Psychology	2	30	NHC	23-24
		<b>24</b>	<b>360</b>		

**FIRST YEAR****Semester II**

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAC006	Food Production Operations - Indian Cuisine Theory -1	2	30	CORE	25-26
CAC007	Food Production Operations - Indian Cuisine Practical -1	4	60	CORE	27-28
CAC008	Foundation Course In Food And Beverage Service Theory	2	30	CORE	29-30
CAC009	Foundation Course In Food And Beverage Service Practical	2	30	CORE	31-32
CAO001	Basic Nutrition	2	30	OHC	33-34
CAS003	Report Writing Skills	2	30	SS	35-36
CAN004	Computer Applications	2	30	NHC	37-38
CAO002	Introduction Course in Beverages	2	30	OHC	39-40
CAO003	Food and Beverage Controls	2	30	OHC	41-42
CAS004	Personality Development	2	30	SS	43-44
CAO004	Gastronomic Tourism	2	30	OHC	45-46
		<b>24</b>	<b>360</b>		

**SECOND YEAR****Semester III**

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAC010	Foundation Course In Culinary Arts Theory -2	2	30	CORE	47-48
CAC011	Foundation Course In Culinary Arts Practical -2	4	60	CORE	49-50
CAC012	Foundation Course in Bakery and Pastry Arts Theory -2	2	30	CORE	51-52
CAC013	Foundation Course in Bakery and Pastry Arts Practical -2	4	60	CORE	53-54
CAO005	Introductory Course in Food Microbiology	2	30	OHC	55-56
CAN005	Fine Arts in Culinary	2	30	NHC	57-58
CAO006	Mass media in Gastronomy	4	60	OHC	59-60
CAO007	Introduction to Wines	2	30	OHC	61-62
CAO008	Computer Applications in Food Production	2	30	OHC	63-64
		<b>24</b>	<b>360</b>		

**SECOND YEAR****Semester IV**

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAC014	Food Production Operations -Indian Cuisine Theory 2	2	30	CORE	65-66
CAC015	Food Production Operations - Indian Cuisine Practical -2	4	60	CORE	67-68
CAC016	Introduction to International Cuisines - Theory	2	30	CORE	69-70
CAC017	Introduction to International Cuisines - Practical	4	60	CORE	71-72
CAO009	Carving and sculpturing skills	2	30	OHC	73-74
CAO010	Fundamentals of Entrepreneurship	2	30	OHC	75-76
CAO011	Slow food	4	60	OHC	77-78
CAS005	Interview Facing Skills	2	30	SS	79-80
CAN006	Consumer Behaviour	2	30	NHC	81-82
		<b>24</b>	<b>360</b>		

**THIRD YEAR**

**Semester V**

Subject Code	Subject Name	Credits	Course
CAC018	Professional Training, Report and Seminars	<b>22</b>	83-84

**THIRD YEAR**

**Semester VI**

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAC019	KitchenManagement – International cuisine	4	60	CORE	85-86
CAC020	Introductory Food Science	2	30	CORE	87-88
CAC021	Gastronomic Science	4	60	CORE	89-90
CAO012	Food and Wine Pairing	2	30	OHC	91-92
CAO013	Hospitality Law	2	30	OHC	93-94
CAO014	Facility Management	2	30	OHC	95-96
CAN007	Marketing Management 1	2	30	NHC	97-98
CAO015	Cruise Catering	2	30	OHC	99-100
CAN008	Environment Management	2	30	NHC	101-102
CAO016	Event Management	2	30	OHC	103-104
		<b>24</b>	<b>360</b>		

### CREDITS PER SEMESTER

SEMESTER	I	II	III	IV	V	VI	TOTAL
CORE SUBJECT	14	10	12	12	0	10	58
SOFT SKILLS	4	4	0	2	0	0	10
OPTIONAL HOSPITALITY COURSE	0	8	10	8	0	10	36
NON HOSPITALITY COURSE	6	2	2	2	0	4	16
PROFESSIONAL TRAINING, REPORT AND SEMINARS	0	0	0	0	22	0	22
<b>TOTAL</b>							<b>142</b>

### OPTIONAL SUBJECTS

Subject Code	Subject Name	Credits	Contact Hours	Course	Page No.
CAO017	Cultural Studies	2	30	OHC	105-106
CAO018	International Human Resource Management	2	30	OHC	107-108
CAO019	Customer Relationship Management	2	30	OHC	109-110

Course Code: CAC001

Title of the Course: **FOUNDATION COURSE IN CULINARY ARTS THEORY -1**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the basic culinary skills required to work in a professional kitchen.	
Content:	<p><b>Introduction to the food service industry</b></p> <ul style="list-style-type: none"> <li>- Historical changes in the food industry</li> <li>- Evolution of food and food preparation</li> <li>- Famous Chefs in the evolution of gastronomy</li> <li>- Direct and indirect food providers</li> <li>- External aspects of operations</li> <li>- Product flow</li> </ul> <p><b>Kitchen Organization</b></p> <ul style="list-style-type: none"> <li>- Hierarchy</li> <li>- Kitchen equipment and tools</li> <li>- Safety, health, hygiene and uniform</li> <li>- Ergonomics</li> <li>- Production systems in the kitchen</li> <li>- Culinary terminology</li> </ul> <p><b>Preliminary preparation techniques:</b></p> <ul style="list-style-type: none"> <li>- Ingredient knowledge</li> <li>- Cooking methods:                             <ul style="list-style-type: none"> <li>o Moist heat methods (steaming, boiling, blanching and braising)</li> <li>o Dry heat methods (frying, roasting and confit)</li> </ul> </li> <li>- Vegetables (varieties, characteristics, pre-preparation and cooking)</li> <li>- Meats and poultry (varieties, characteristics, pre-preparation and cooking)</li> <li>- Fish and Shellfish (varieties, characteristics, pre-preparation and cooking)</li> <li>- Basics stocks:                             <ul style="list-style-type: none"> <li>o White stock, brown stock, fumet and veg stock</li> </ul> </li> <li>- Soups and their classifications:                             <ul style="list-style-type: none"> <li>o Clear soups, cream soups, cold soups and international soups</li> </ul> </li> </ul>	<p>6 hours</p> <p>8 hours</p> <p>16 hours</p>

	<ul style="list-style-type: none"> <li>- Cold sauces, hot sauces and Mother sauces:             <ul style="list-style-type: none"> <li>o Vinaigrette and mayonnaise</li> <li>o Béchamel and Velouté and their derivatives</li> <li>o Espagnole and derivatives</li> <li>o Hollandaise and derivatives</li> <li>o Tomato sauce and derivatives</li> </ul> </li> <li>- Preparation of salads, sandwiches and hors d'oeuvres.</li> </ul>	
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Evaluate the changes in food products, their preparations, relate with culinary terminology and compare the use of different equipment and tools according to the requirements.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Wayne Gisslen, Professional Cooking, Wiley, 2015, latest available Edition</li> <li>- Thangam E. Phillip, Modern Cookery, Volume 1, Orient BlackSwan Ptl, latest available Edition</li> <li>- Thangam E. Phillip, Modern Cookery, Volume 2, Orient BlackSwan Ptl, latest available Edition</li> <li>- Helena Caldon et al, The Cooks Book of Ingredients, DK 2010, latest available Edition</li> <li>- Larousse Gastronomique, Hachette, latest available Edition</li> </ul>	

Course Code: CAC002

Title of the Course: **FOUNDATION COURSE IN CULINARY ARTS PRACTICAL -1**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	Foundation Course in Culinary Arts Theory -1	Contact hours
Objective:	The aim is to familiarize the student to basic kitchen operations and skills required to work in a professional kitchen.	
Content:	<b>Kitchen equipment, tools and preliminary preparations:</b> <ul style="list-style-type: none"> <li>- Introduction to all types of machinery and kitchen tools                             <ul style="list-style-type: none"> <li>o Use, handling, safety</li> </ul> </li> <li>- Safety and security regulations in the kitchen</li> <li>- Set up of work station and maintenance of clean and hygienic station.</li> </ul>	4 hours
	<b>Knife skills:</b> <ul style="list-style-type: none"> <li>- Types of knives</li> <li>- Basic vegetable cuts                             <ul style="list-style-type: none"> <li>o Brunoise, julienne, paysanne, macedoine and chiffonade.</li> </ul> </li> </ul>	12 hours
	<b>Basic pre-elaborations</b> <ul style="list-style-type: none"> <li>- Vegetable preparation techniques                             <ul style="list-style-type: none"> <li>o Cutting, turning, marinating, sautéing and quick pickling</li> </ul> </li> <li>- Meats and poultry preparations:                             <ul style="list-style-type: none"> <li>o Different ways of deboning</li> <li>o Portioning, preparing for stuffing</li> </ul> </li> <li>- Fish and Shellfish preparations:                             <ul style="list-style-type: none"> <li>o Cleaning and preparing for whole fish</li> <li>o Special cuts of fish like filleting, paupiettes, gujonettes, darne and troncon</li> </ul> </li> </ul>	12 hours
	<b>Methods of cooking</b> <ul style="list-style-type: none"> <li>o Moist heat methods (steaming, boiling, blanching and braising)</li> <li>o Dry heat methods (frying, roasting and confit)</li> </ul>	6 hours
	<b>Stock, soups and Mother sauces</b> <ul style="list-style-type: none"> <li>- Preparation of White stock, brown stock, fumet and veg stock</li> <li>- Preparation of Classical mother sauces as per Escoffier                             <ul style="list-style-type: none"> <li>o Béchamel, Velouté, Espagnole, Hollandaise, Mayonnaise, Tomato and their derivatives</li> </ul> </li> </ul>	10 hours

	<p><b>Breakfast and appetizer preparations</b></p> <ul style="list-style-type: none"> <li>- Preparation of salads</li> <li>- Preparation of sandwiches</li> <li>- Preparation of hors d’oeuvres.</li> <li>- Egg preparations for breakfast             <ul style="list-style-type: none"> <li>o Soft-boiled, hard-boiled, scrambled, fried, omelets and poached.</li> </ul> </li> <li>- Breakfast preparations</li> <li>- International breakfast styles             <ul style="list-style-type: none"> <li>o Continental</li> <li>o American</li> <li>o English</li> <li>o French</li> <li>o Spanish</li> <li>o Portuguese</li> </ul> </li> </ul>	16 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Execute proper vegetable cuts, justify different cooking methods and produce cold and hot sauces and their derivatives</li> <li>- Prepare stocks, soups, salads, sandwiches, hors d’oeuvres and egg dishes</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- John Campbell et al, Practical cookery, Hodder Education, latest available Edition</li> <li>- Wayne Gisslen, Professional Cooking, Wiley, 2015, latest available Edition</li> <li>- Thangam E. Phillip, Modern Cookery, Volume 1, Orient BlackSwanPtl, latest available Edition</li> <li>- Thangam E. Phillip, Modern Cookery, Volume 2, Orient BlackSwanPtl, latest available Edition</li> </ul>	



Course Code: CAC003

Title of the Course: **FOUNDATION COURSE IN BAKERY AND PASTRY ARTS THEORY -1**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to methods and techniques used in the preparation of bakery, pastry and confectionary.	
Content:	<p><b>Introduction to bakery</b></p> <ul style="list-style-type: none"> <li>- Historical background</li> <li>- Careers in baking and pastry</li> <li>- Hygiene and food safety in bakery</li> <li>- Baking and pastry equipment</li> </ul>	4 hours
	<p><b>Basic Baking Principles</b></p> <ul style="list-style-type: none"> <li>- Baking process,</li> <li>- Post- baking process</li> </ul>	2 hours
	<p><b>Dough's, breads and more</b></p> <ul style="list-style-type: none"> <li>- Yeast dough                             <ul style="list-style-type: none"> <li>o Understanding yeast dough</li> <li>o Lean yeast dough, rich yeast dough</li> </ul> </li> <li>- Quick Breads                             <ul style="list-style-type: none"> <li>o Mixing and production methods, recipe formulas</li> </ul> </li> <li>- Cookies                             <ul style="list-style-type: none"> <li>o Cookie characteristics and their causes</li> <li>o Mixing methods, types and makeup methods</li> <li>o Panning, baking, and cooling</li> </ul> </li> <li>- Cake mixing and baking                             <ul style="list-style-type: none"> <li>o Mixing, scaling, panning, and baking</li> </ul> </li> <li>- Doughnuts, fritters, pancakes and waffles                             <ul style="list-style-type: none"> <li>o Formulas, toppings and accompaniments</li> </ul> </li> </ul>	6 hours
	<p><b>Pastry Basics</b></p> <ul style="list-style-type: none"> <li>- Custards, puddings, mousses and soufflés                             <ul style="list-style-type: none"> <li>o Custards and puddings, Bavarians, mousses and soufflés</li> </ul> </li> <li>- Pies                             <ul style="list-style-type: none"> <li>o Pie dough, assembly and baking, fillings, pie faults</li> </ul> </li> <li>- Pâtebrisée and short pastries, puff pastry and éclair pastry                             <ul style="list-style-type: none"> <li>o Strudel and phyllo, baked meringues</li> </ul> </li> </ul>	6 hours

	<p><b>Tarts</b></p> <ul style="list-style-type: none"> <li>- Tarts and tartlets</li> <li>- Assembling and decorating cakes <ul style="list-style-type: none"> <li>o Icings, assembling simple cakes, basic decorating techniques</li> </ul> </li> <li>- Marzipan, pastillage, and nougatine</li> </ul> <p><b>Desserts</b></p> <ul style="list-style-type: none"> <li>- Frozen Desserts <ul style="list-style-type: none"> <li>o Churn- frozen desserts and still – frozen desserts</li> </ul> </li> <li>- Fruit Desserts <ul style="list-style-type: none"> <li>o Handling fresh fruits and fruit desserts</li> </ul> </li> <li>- Basic syrups, creams and sauces</li> <li>- Sugar cooking, basic creams and dessert sauces</li> </ul> <p><b>Chocolate</b></p> <ul style="list-style-type: none"> <li>- Production of chocolate, molding, decorations, chocolate truffles and confections</li> </ul>	<p>4 hours</p> <p>4 hours</p> <p>4 hours</p>
<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Justify the raising agents and their properties and relate them to kneading of dough and resting periods, bread faults, different preparation techniques and hydration percentages.</li> <li>- Identify and prepare different types of local, national and international breads, recommend ingredients and flavors for bread making and explain their influence on the bread quality and nutrition.</li> <li>- Prepare creams, mousses, meringues, sauces, gelatins using different stabilizers and thickeners.</li> <li>- Plan dessert buffets and confection plated desserts</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Wayne Gisslen, Professional Baking, Wiley, latest available edition</li> <li>- Parvinder S. Bali, Theory of Bakery And Patisserie, Oxford University Press, latest available edition</li> <li>- Cauvain, S. &amp; Young, Technology of Bread making, Springer International publishing Switzerland, latest available Edition.</li> <li>- Baking and Pastry Art, The Culinary Institute of America, latest available Edition</li> </ul>	

Course Code: CAC004

Title of the Course: **FOUNDATION COURSE IN BAKERY AND PASTRY ARTS PRACTICAL -1**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	Foundation Course In Bakery And Pastry Arts Theory -1	Contact hours
Objective:	The aim is to introduce the student to various methods and techniques used in the preparation of bakery, pastry and confectionary.	
Content:	<p><b>Lean Yeast Dough: Straight Dough</b></p> <ul style="list-style-type: none"> <li>- Different bread formulas, bread rolls, pizza dough's</li> <li>- Sour dough with different flours</li> <li>- Pre- Ferments, percentage of water content and temperatures</li> <li>- Selection of Local and international Breads:                             <ul style="list-style-type: none"> <li>o Poies, Catrepao and Pao.</li> <li>o Focaccia, Bagles and Brezeln.</li> </ul> </li> </ul>	8 hours
	<p><b>Rich Yeast Dough</b></p> <ul style="list-style-type: none"> <li>- Sponges like brioche and Stollen</li> <li>- Laminated dough formulas</li> </ul>	6 hours
	<p><b>Preparation of Cookies and cakes</b></p> <ul style="list-style-type: none"> <li>- Cookies made from different preparation techniques like dressed, rolled and molded</li> <li>- Cookies made from different ingredients like whole grain, spices and eggs</li> <li>- Variety of cakes, petit fours and the formulas</li> </ul>	6 hours
	<p><b>Preparation of Quick Breads</b></p> <ul style="list-style-type: none"> <li>- Mixing and production methods like creaming, stirring and shortening</li> </ul>	6 hours
	<p><b>Preparation of Doughnuts, Fritters, Pancakes, Waffles</b></p> <p>Variation of formulas and ingredients</p>	6 hours
	<p><b>Pastry Basics</b></p> <ul style="list-style-type: none"> <li>- Custards, puddings, mousses and soufflés</li> <li>- Pies</li> <li>- Pate brisée and short pastries, puff pastry and éclair pastry</li> </ul>	6 hours

	<p><b>Tarts and Special Pastries</b></p> <ul style="list-style-type: none"> <li>- Tarts, tartlets and special pastries</li> <li>- Assembling and decorating cakes</li> <li>- Marzipan, pastillage, and nougatine</li> </ul> <p><b>Desserts</b></p> <p>Minimum 6 individual practical to cover international desserts that should include:</p> <ul style="list-style-type: none"> <li>- Frozen and fruit desserts,</li> <li>- Basic syrups, creams and sauces</li> <li>- Sugar cooking, basic creams and desserts sauces</li> <li>- Simple decoration items for plated dessert and buffets</li> <li>- Buffet setup and planning</li> </ul> <p><b>Chocolate</b></p> <ul style="list-style-type: none"> <li>- Tempering and handling methods</li> <li>- Preparation of chocolate decorations</li> <li>- Molding and coloring of chocolate</li> <li>- Preparation of chocolate truffles</li> </ul>	<p>8 hours</p> <p>10 hours</p> <p>4 hours</p>
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Practice different preparation techniques and hydration percentages, kneading techniques, resting periods and identify bread faults</li> <li>- Prepare different types of local, national and international breads, experiment with ingredients and flavors and observe their influence on the bread quality and experiment bread baking in firewood oven.</li> <li>- Prepare different creams, custards, mousses, meringues, jams and fruit preparations, simple decoration items with chocolate, sugar and sauces and practice with various stabilizers and thickeners.</li> <li>- Execute dessert buffets and plated desserts</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Stanley P, Cauvain and Linda S Young, Technology of Bread making, Springer, latest available edition</li> <li>- Wayne Gisslen, Professional Baking, Wiley, latest available edition</li> <li>- Culinary Institute of America, Baking and Pastry Art, Wiley, latest available edition</li> <li>- Parvinder S. Bali, Theory of Bakery And Patisserie, Oxford University Press, latest available edition</li> </ul>	

Course Code: CAC005

Title of the Course: **HYGIENE, HEALTH AND SAFETY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to health, hygiene and sanitation which is followed in the hospitality sector. The student shall gain basic understanding in food safety aspects to promote good health.	
Content:	<p><b>Hygiene and Sanitation:</b></p> <ul style="list-style-type: none"> <li>- Personal hygiene, food hygiene-WHO golden rules for food safety</li> <li>- Purchase, preparation and storage of food</li> <li>- Kitchen hygiene, environmental hygiene</li> <li>- Segregation and effective disposal of waste.</li> <li>- Introduction to food regulations               <ul style="list-style-type: none"> <li>o FSSAI-2006, HACCP ( Hazard Analysis Critical Control Point)</li> <li>o ISI standards ( Indian Standard Institute)</li> <li>o AGMARK (Agricultural Marketing and Grading)</li> </ul> </li> <li>- Special food operations, location, layout and construction of premises</li> <li>- Equipment, furniture and fixtures and cleaning procedures</li> <li>- Pest Control</li> </ul> <p><b>Health and Disease</b></p> <ul style="list-style-type: none"> <li>- Meaning and concept of health</li> <li>- Communicable and non-communicable diseases</li> <li>- Causes, symptoms, prevention, control and care</li> <li>- Indices and levels of health, Immunization</li> </ul> <p><b>Effect of Parasitic infestation and infection on health</b></p> <ul style="list-style-type: none"> <li>- HIV AIDS, diarrheal, measles and other infectious diseases</li> </ul>	<p>14hours</p> <p>12 hours</p> <p>4 hours</p>

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Analyze the importance of personal hygiene and sanitary practices to be followed by food handler.</li> <li>- List the general guidelines for cleaning equipment's and understand the necessity of proper waste disposal as per HACCP.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Sunetra Roday, Food Hygiene and Sanitation, Tata McGraw, latest available Edition</li> <li>- Karnal Singh, Hygiene and Sanitation Management in Hospitality Industry, 'Naman Publisher &amp; Distributors', latest available Edition</li> <li>- Park K.; Textbook of Preventive and Social Medicine, Banarsidas Bharat Ltd. latest available Edition</li> </ul>	

Course Code: CAS001

Title of the Course: **APPLIED COMMUNICATIONS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to identify barriers to communication and explain the characteristics of an effective communicator, create awareness of aural communication and active listening in the industry.	
Content:	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- Definition, nature, scope, importance and purpose of communication</li> <li>- Process and types, essentials of effective communication</li> <li>- Communication techniques and barriers to communication</li> </ul>	4 hours
	<p><b>Communication</b></p> <ul style="list-style-type: none"> <li>- Non-Verbal Communication                             <ul style="list-style-type: none"> <li>o Appearance, facial expression, eye contact, body language</li> <li>o Time language, silence</li> </ul> </li> <li>- Listening Skills                             <ul style="list-style-type: none"> <li>o Purpose of listening, listening to the conversation, active listening</li> <li>o Benefits of effective listening and barriers to listening</li> </ul> </li> <li>- Reading skills                             <ul style="list-style-type: none"> <li>o Purpose, process, methodologies, skimming and scanning</li> <li>o Levels of reading, comprehension, academic reading tips</li> </ul> </li> </ul>	10 hours
	<p><b>Oral Communication (Speaking Skills)</b></p> <ul style="list-style-type: none"> <li>- Asking and giving information</li> <li>- Requesting and responding, congratulating people</li> <li>- Expressing condolences, asking questions and responding</li> <li>- Apologizing and forgiving, giving instructions</li> <li>- Handling requests, complaints and queries, telephone etiquettes</li> </ul>	10 hours
	<p><b>Writing skills:</b></p> <ul style="list-style-type: none"> <li>- Business communication at work place</li> <li>- Planning a letter, components, layouts process of letter writing</li> </ul>	6 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Apply knowledge of human communication and language processes e.g., interpersonal, intrapersonal, small group, organizational from multiple perspectives.</li> <li>- Understand and evaluate key theoretical approaches used in the interdisciplinary field of communication.</li> <li>- Effectively demonstrate verbal and written communication.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Devito, Joseph A, Essentials of Human Communication, Boston:Pearson/Allyn/Bacon , latest available Edition</li> <li>- Bovee, C.L. and J.V. Thill, Prentice Hall, Business Communication Today, Pearson, latest available Edition</li> <li>- Mc Clave, H. Gill &amp; MacMillan, Communication for Business, Gill Education, latest available Edition</li> </ul>	



Course Code: CAS002

Title of the Course: **CULINARY FRENCH**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the basic vocabulary used in the hospitality industry and to communicate with guests	
Content:	<p><b>Introduction to GrammarPronunciation and Vocabulary:</b></p> <ul style="list-style-type: none"> <li>- The alphabets and accents</li> <li>- The numbers: cardinal – ordinal, days and season</li> <li>- Time (only 24 hrs. clock)</li> <li>- Self-introduction and introducing others</li> <li>- Greetings, regrets and making enquiries</li> <li>- Parts of the body, family, dining room and meals</li> <li>- Weights and measures.</li> </ul>	10 hours
	<p><b>Culinary terms</b></p> <ul style="list-style-type: none"> <li>- Kitchen related terminology                             <ul style="list-style-type: none"> <li>o Names of vegetables, fruits, meats, seafood, herbs and spices, Dairy products</li> <li>o Culinary termsand classical garnishes</li> <li>o Hand tools and equipment terms</li> </ul> </li> <li>- Service related terminology                             <ul style="list-style-type: none"> <li>o Beverage ingredients and preparations</li> <li>o Restaurant brigade and hot plate language</li> <li>o Courses of a French classical menu</li> <li>o Service equipment terminology</li> <li>o Wine terminology</li> <li>o Service styles</li> </ul> </li> </ul>	12 hours
	<p><b>Communication and dialogue</b></p> <ul style="list-style-type: none"> <li>- Common French terms related to the hotel industry</li> <li>- Basic communication related to guest attendance                             <ul style="list-style-type: none"> <li>o Welcoming and receiving guests</li> <li>o Order taking</li> <li>o Simple conversations</li> <li>o Feedback and farewell</li> </ul> </li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Create awareness about the importance of French in the hospitality operations and acquire the correct pronunciation of French terminology.</li> <li>- Use standard phrases in French in kitchen and restaurant operations and perform the four language skills of listening, speaking, reading and writing.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Jerome Cholvy, En cuisine!,CLE Internationale, latest available Edition</li> <li>- JyotiVenkatesh, SumanVenkatesh, Santhana Krishnan K.G,Bon Sejour1, Goyal Publishers &amp; Distributors Pvt. Ltd, latest available Edition</li> <li>- Uma ShashiBhalerao,French for Hotel Management &amp; Tourism Industry, Frank Brothers &amp;Co.LTD. New Delhi, latest edition</li> <li>- S. Bhattacharya, French for Hotel Management &amp; Tourism Industry Frank Brothers, latest edition.</li> </ul>	

Course Code: CAN001

Title of the Course: **FUNDAMENTALS OF ACCOUNTING**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to equip the student with basic financial knowledge required for Culinary Profession	
Content:	<p><b>Introduction to Accounting</b></p> <ul style="list-style-type: none"> <li>- Basic Terms in Accounting</li> <li>- Accounting as a Source of Information</li> <li>- Objectives of Accounting</li> <li>- Role of Accounting</li> </ul>	6 hours
	<p><b>Recording of Transaction</b></p> <ul style="list-style-type: none"> <li>- Business Transactions and Source Document</li> <li>- Journal Entry</li> <li>- The Ledger posting</li> <li>- Subsidiary Books (Cash books, Sales Book and Purchase book)</li> </ul>	8 hours
	<p><b>Trial Balance and Rectification of Errors</b></p> <ul style="list-style-type: none"> <li>- Importance of Trial Balance</li> <li>- Objectives and preparation of Trial Balance</li> <li>- Identifying errors</li> <li>- Rectification of errors</li> </ul>	8 hours
	<p><b>Final Accounts</b></p> <ul style="list-style-type: none"> <li>- Income Statement</li> <li>- Balance sheet as per revised schedule</li> <li>- Selected Adjustments</li> </ul>	8 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Apply the fundamental accounting concepts that underlie accounting practices.</li> <li>- Evaluate the importance of financial accounting within the hospitality sector.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Chandra, Prasanna; 'Finance Sense'; Tata McGraw-Hill; Latest edition.</li> <li>- Atrill, Peter and Eddie McLaney; 'Accounting and Finance for Non-Specialists'; Prentice-Hall of India; latest available edition</li> <li>- Myddelton, D.R.; 'The Essence of Financial Management'; Prentice-Hall of India; latest available edition</li> <li>- Dyson, J.R., Accounting for Non-Accounting Students, Prentice Hall, latest available edition</li> </ul>	

Course Code: CAN002

Title of the Course: **INTRODUCTION TO DRAMA**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to encourage the student to develop confidence while performing on stage, public speaking, group discussions, elocution and debates.	
Content:	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- Introduction to drama and theatre</li> <li>- Dramatic literature in relation to socio-cultural, economic and political landscape.</li> </ul>	4 hours
	<p><b>Understanding theatre</b></p> <ul style="list-style-type: none"> <li>- Historical and contemporary influential works of dramatic literature</li> <li>- Impact of race, gender, sexuality, class and other identities.</li> <li>- The evolution of dramatic structure over centuries</li> </ul>	10 hours
	<p><b>Structure of Drama</b></p> <ul style="list-style-type: none"> <li>- Interpretation of theatrical texts and analysis of dramatic literature</li> </ul>	6 hours
	<p><b>Improvisation, story theatre, mime, scene work, monologues, and directing</b></p>	10 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

Learning Outcomes	<b>At the end of the course, the student will have the ability to:</b> <ul style="list-style-type: none"><li>- Explore one's personal skills and creativity, increase accuracy of self-analysis and self-confidence through role plays.</li></ul>	
References / Readings	<ul style="list-style-type: none"><li>- Klaus, Carl H., Miriam Gilbert, and Bradford S. Field, Jr., eds. Stages of Drama: Classical to Contemporary Theater, Bedford / St Martin's, latest available edition</li><li>- Kelly Freebody, Michael Balfour, Michael Finneran, Michael Anderson, Applied Theatre : Understanding Change, Springer, Latest available Edition</li><li>- Andrew Bliss, Monologues they 'll remember you by, Createspace Independent Publishing Platform, Latest available Edition</li></ul>	

Course Code: CAN003

Title of the Course: **SOCIAL PSYCHOLOGY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to prepare the student to understand the social psychology and human behaviour.	
Content:	<b>Introduction to social psychology</b> <ul style="list-style-type: none"> <li>- History and background</li> <li>- Social influence and conformity</li> <li>- Social cognition</li> <li>- The self</li> <li>- Answering the question 'who am I'</li> </ul>	10 hours
	<b>Social perception</b> <ul style="list-style-type: none"> <li>- Perceiving and understanding others                             <ul style="list-style-type: none"> <li>o Personality and individual differences</li> </ul> </li> <li>- A guide to dealing with social adversity and achieving a happy life</li> <li>- Attitudes                             <ul style="list-style-type: none"> <li>o Evaluating and responding to the social world</li> </ul> </li> <li>- Stereotyping, prejudice and discrimination                             <ul style="list-style-type: none"> <li>o The causes, effects and cures</li> </ul> </li> <li>- Aggressions                             <ul style="list-style-type: none"> <li>o Its nature, cause and control</li> </ul> </li> </ul>	12 hours
	<b>Interpersonal attractions and close relationships</b>	4 hours
	<b>Pro social and anti-social behaviour</b>	4 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the major concepts in psychology, apply basic research methods in psychology, including research design, data analysis, and interpretation.</li> <li>- Use critical and creative thinking, skeptical inquiry</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Robert A. Baron &amp; Nyla R. Branscombe, Social Psychology, Pearson Publication, latest available edition</li> <li>- Baron &amp; Byrne, Social Psychology, Prentice Hall of India New Delhi, latest available edition</li> <li>- M.D. Rutherford, Valerie A. Kuhlmeier, Social Perception, The MIT Press, latest available edition</li> </ul>	



Course Code: CAC006

Title of the Course: **FOOD PRODUCTION OPERATIONS -INDIAN CUISINETHEORY -1**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the basics of Indian cuisine and the functioning of a quantity kitchen.	
Content:	<b>Basics of Indian Cuisine</b> <ul style="list-style-type: none"> <li>- Introduction to Indian food</li> <li>- Condiments and spices</li> <li>- Masalas : Composition, varieties and classical blends</li> </ul>	4 hours
	<b>Indian kitchen Layout and Organization</b> <ul style="list-style-type: none"> <li>- Layout of different Indian kitchens</li> <li>- Duties and responsibilities of the kitchen brigade</li> <li>- Equipment used in volume catering</li> <li>- Purchasing, indenting and storage for volumes</li> <li>- Nutrition factors in bulk cooking</li> </ul>	8 hours
	<b>Volume Catering</b> <ul style="list-style-type: none"> <li>- Institutional and industrial catering</li> <li>- Menu planning for volume catering outlets</li> <li>- Off premise catering , mobile catering and hospital catering</li> </ul>	8 hours
	<b>Regional Indian cuisine</b> <ul style="list-style-type: none"> <li>- Introduction to regional Indian cuisine</li> <li>- Cuisines of different states, regions and communities</li> <li>- Specialty cuisine for festivals and special occasions</li> <li>- Indian breads</li> <li>- Indian sweets</li> <li>- Indian street food and snacks</li> </ul>	10 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Plan for quantity food production with regard to space allocation, equipment selection and staffing and select the equipment required for mass/volume catering</li> <li>- Practice menu planning and indenting for various volumecatering outlets such as industrial, institutional, mobile catering units.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Parvinder S Bali, Quantity food production Operations, Oxford Higher education, latest available edition</li> <li>- K. T. Achaya, A Historical Dictionary of Indian Food, Oxford University Press, latest available edition</li> <li>- K. T. Achaya, Indian food Historical Companion, Oxford University Press, latest available edition</li> <li>- Thangam E. Philip, Modern Cookery For teaching and the trade, Orient BlackSwan, volume I and Volume II, latest available edition</li> <li>- J Inder Singh Kalra, Prashad Cooking with Indian Masters, Allied Publishers Pvt Ltd,latest available edition</li> </ul>	

Course Code: CAC007

Title of the Course: **FOOD PRODUCTION OPERATIONS - INDIAN CUISINE PRACTICAL - 1**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	Food Production Operations -Indian Cuisine Theory -1	Contact hours
Objective:	The aim is to familiarize the student to basic kitchen operations and skills required to work in a professional Indian kitchen.	
Content:	<p><b>Ingredient knowledge</b></p> <ul style="list-style-type: none"> <li>- Product knowledge of typical Indian ingredients</li> <li>- Gravies and their preparations</li> <li>- Conservation of products and preparation of dairy derivatives</li> </ul>	6 hours
	<p><b>Specialty cuisine</b></p> <ul style="list-style-type: none"> <li>- Traditional wood fire cooking</li> <li>- Tandoor</li> <li>- Street food in India</li> </ul>	12 hours
	<p><b>Cooking for volumes</b></p> <ul style="list-style-type: none"> <li>- Introduction to large scale / quantity food production</li> <li>- Industrial, commercial and institutional (hospitals / schools)</li> <li>- Indian gravies</li> <li>- Minimum 9 individual practical to prepare menus from most important regions of India: <ul style="list-style-type: none"> <li>o Goan, Hyderabadi, Kashmiri, Kerala, Maharashtrian, Parsi, Punjabi, Rajasthani, Awadhi and Mughalai</li> </ul> </li> <li>- Popular breakfast preparations across India</li> <li>- Prepare Indian sweets and savories</li> <li>- Prepare regional varieties of breads</li> </ul>	36 hours
	<p><b>Planning and executing a theme dinner</b></p> <ul style="list-style-type: none"> <li>- Planning a theme based menu</li> <li>- Organizing a theme dinner considering planning, indenting, costing, Procurement, preparation, service and clearance</li> </ul>	6 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Identify Indian spices, pulses, sweetening agents and compose different preparations using Indian gravies</li> <li>- Compare the traditional home style cooking to industrial cooking methods</li> <li>- Recommend fusion of traditional Indian food with modern techniques</li> <li>- Plan and organize a theme dinner</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Parvinder S Bali, Quantity food production Operations , Oxford Higher education,latest available edition</li> <li>- Thangam E. Philip, Modern Cookery For teaching and the trade, Orient BlackSwan, volume I and Volume II, latest available edition</li> <li>- J Inder Singh Kalra, Prashad Cooking with Indian Masters, Allied Publishers Pvt. ltd, latest available edition</li> </ul>	

Course Code: CAC008

Title of the Course: **FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE THEORY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to F&B sector, its organization, planning and execution and to create an overview of trends and the link to cuisine.	
Content:	<p><b>The hotel and catering industry</b></p> <ul style="list-style-type: none"> <li>- Departmental organization and staffing.</li> <li>- Types of Food service areas and F&amp;B outlets</li> <li>- Ancillary departments</li> </ul>	4 hours
	<p><b>Familiarization and selection factors of F&amp;B service equipment</b></p> <ul style="list-style-type: none"> <li>- Identification of various F&amp;B equipment</li> <li>- Classification, types of furniture, sizes</li> <li>- Various kinds of linen and specification</li> <li>- Types of cutlery, crockery, glassware</li> <li>- Speciality equipment and their uses</li> <li>- Purchase considerations, storage and maintenance</li> </ul>	12 hours
	<p><b>F&amp;B Service Operations</b></p> <ul style="list-style-type: none"> <li>- Styles of Food Service: <ul style="list-style-type: none"> <li>o Waiter service, self-service and assisted service.</li> </ul> </li> <li>- Features of each group and methods, advantages and limitations of each service</li> <li>- Suggest suitable styles for an F&amp;B outlet, factors influencing the styles</li> <li>- Menu Knowledge and Planning: <ul style="list-style-type: none"> <li>o Origin, types of menus, French classical menu, a la carte sequence.</li> </ul> </li> <li>- Cover and accompaniments for selected dishes</li> <li>- Different types of selling techniques</li> <li>- Complaint handling</li> <li>- Guest information system</li> </ul>	14 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Recall different types and sectors of food and of service industry, including the personnel staff organization and identify various types of restaurants and their characteristics, organization.</li> <li>- Summarize the duties and responsibilities of F&amp;B personnel.</li> <li>- Identify the auxiliary departments of the restaurant and familiarize with different types service and selling techniques used in F&amp;B outlets</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, latest available Edition</li> <li>- Sudhir Andrews, Food and Beverage Service Training Manual, Tata McGraw Hill Publishing Company Limited, latest available Edition</li> <li>- Bobby George, Sandeep Chatterjee, Food and Beverage Service and Management, Jaico Publishing House , latest available Edition</li> </ul>	

Course Code: CAC009

Title of the Course: **FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE PRACTICAL**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	Foundation Course In Food and Beverage Service Theory	Contact hours
Objective:	The aim is to introduce the student to F&B sector, its organization, planning and execution and an overview of trends and the link to cuisine.	
Content:	<p><b>Food service areas</b></p> <ul style="list-style-type: none"> <li>- Induction and profile of the areas</li> <li>- Appraising restaurant equipment</li> </ul>	2 hours
	<p><b>Mise-en-place</b></p> <ul style="list-style-type: none"> <li>- Napkin folding</li> <li>- Points to be observed while laying and relaying of table cloth</li> <li>- Activities involved in mise-en-place and mise-en-scene, setting up sideboard,</li> <li>- Table decorations</li> <li>- Condiments</li> <li>- Handling of cutlery, crockery, glassware, service gears and trays.</li> </ul>	8 hours
	<p><b>Restaurant Service</b></p> <ul style="list-style-type: none"> <li>- Handling restaurant reservations, greeting and seating the guest.</li> <li>- Planning of a 4-5 course menu and preparing the table set up accordingly.</li> <li>- Service procedures of table d'hôte and al la carte orders.</li> <li>- Rules to be observed while waiting at the table.</li> <li>- Clearance and crumbing of a table after main course</li> <li>- Order taking of food (appetizers, main course and desserts)</li> <li>- Presenting and settling of bills and seeing off the guest</li> <li>- Rota service</li> <li>- Different styles of service and techniques</li> </ul>	6 hours
	<p><b>Bar Operation</b></p> <ul style="list-style-type: none"> <li>- Service of non-alcoholic beverages such as tea, coffee, water, aerated beverages etc.</li> <li>- Service procedures of beer, whisky, brandy, gin, vodka, rum, tequila with mixers and service of liqueurs.</li> <li>- Order taking of alcoholic beverages and service on a table.</li> </ul>	6 hours

	<p><b>Guest Service</b></p> <ul style="list-style-type: none"> <li>- Breakfast- it's types</li> <li>- Working at the guest table- basic rules, carving, and flambéing.</li> <li>- Banquet table setup</li> <li>- Buffet organization</li> </ul>	8 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Present different table set-ups, identify and demonstrate several service styles and wine service in front of the guest</li> <li>- Execute proper service flow from receiving the guest, to order taking, drink and food serving, clearing and billing and warm farewell, taking into account table hygiene, etiquette and showmanship.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Edgar D'Souza, Food and Beverage a Practical Guide, Rupa Publications 2012, latest available Edition</li> <li>- Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, latest available Edition</li> <li>- Sudhir Andrews, Food and Beverage Service Training Manual, Tata McGraw Hill Publishing Company Limited, latest available Edition</li> <li>- Bobby George, Sandeep Chatterjee, Food and Beverage Service and Management, Jaico Publishing House, latest available Edition</li> </ul>	



Course Code: CAO001

Title of the Course: **BASIC NUTRITION**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the role of nutrients in maintenance of health, digestion, absorption and its utilization in the body and learn the basic steps of meal planning.	
Content:	<b>Introduction to nutrition</b> <ul style="list-style-type: none"> <li>- Concept of nutrition</li> <li>- Significance and functions of food</li> <li>- Nutritional labelling, functional foods                             <ul style="list-style-type: none"> <li>o Antioxidants, probiotics, nutraceuticals, phytonutrients</li> </ul> </li> </ul>	6 hours
	<b>Macronutrients and Micronutrients</b> <ul style="list-style-type: none"> <li>- Classification, functions, digestion and absorption</li> <li>- Overview of metabolism, sources, requirements, deficiency and related diseases</li> </ul>	6 hours
	<b>Water</b> <ul style="list-style-type: none"> <li>- Role of water in the body</li> <li>- Water and electrolyte balance</li> </ul>	4 hours
	<b>Energy &amp; Meal Planning</b> <ul style="list-style-type: none"> <li>- Calculation of energy, energy balance</li> <li>- Factors determining energy requirements</li> <li>- Effect of cooking on the nutritive value of the food</li> <li>- Menu Planning and Special diets</li> <li>- Allergens and intolerance</li> <li>- New trends in food industry</li> <li>- International organizations and groups for nutrition and food safety</li> <li>- Nutritive Values of Food groups                             <ul style="list-style-type: none"> <li>o Cereal and millets, pulses and legumes, nuts and oilseeds, vegetables and fruits, milk and milk products, eggs, fish and poultry, fats and oils, sugar and jaggery</li> </ul> </li> </ul>	14 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Explain the significance of food in our daily life and define the food habits, in relation to energy, wellness and health.</li> <li>- Identify the changes of nutrients before, during and after the cooking process.</li> <li>- Recommend the significance of nutrition labeling and describe the different special diets and identify allergies and intolerance of food</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- RavinderChadha and PulkitMathur, Nutrition a lifecycle approach, Orient BlackSwan, latest available edition</li> <li>- B. Srilakshmi, Food Science, New Age International, latest available edition</li> <li>- SunetraRoday, Food Science &amp; Nutrition, Oxford University Press latest available edition</li> <li>- RohiniDiniz, Nutri Talk, Printer’s Devil latest available edition</li> </ul>	

Course Code: CAS003

Title of the Course: **REPORT WRITING SKILLS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to enable the student to write reports in an organised and systematic manner to support events conducted	
Content:	<p><b>Introduction to writing</b></p> <ul style="list-style-type: none"> <li>- General knowledge about writing</li> <li>- Brainstorming</li> <li>- Mind map, story map</li> <li>- Using the report pyramid, identify the information that should be included in a report and gain the readers' attention</li> </ul>	6 hours
	<p><b>Read to write</b></p> <ul style="list-style-type: none"> <li>- Research of material</li> <li>- Finding ideas</li> </ul>	6 hours
	<p><b>Writing skills</b></p> <ul style="list-style-type: none"> <li>- Organize reports to make writing them easier and less time consuming</li> <li>- Present the information, as well as how to be convincing and persuasive when writing reports</li> <li>- Create reports that achieve their desired goal or intended impact</li> <li>- Write informal, semi-formal, and formal reports</li> </ul>	12 hours
	<p><b>Edit the reports you write</b></p> <ul style="list-style-type: none"> <li>- Add illustrations to reports</li> <li>- Create a list of references or a bibliography for a report</li> <li>- Create a table of contents structure and content of various types of reports, how to provide references and</li> <li>- written data presentations</li> </ul>	6 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Describe what report writing actually entails and perfecting your writing style, using correct and consistent spelling and abbreviations.</li> <li>- Demonstrate writing the report.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Margaret Greenhall , Report writing skills training course, Universe of Learning Ltd, latest available edition</li> <li>- Paul V. Anderson, Technical Communication: A Reader-Centered Approach, Cengage Learning, latest available edition</li> </ul>	

Course Code: CAN004

Title of the Course: **COMPUTER APPLICATIONS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to various computer applications used in the hospitality industry and gain practice to use them in daily life.	
Content:	<b>Introduction</b> - Concepts of Information Technology - Computers and File Management	4 hours
	<b>Communication</b> - Internet and e-mail - Communication technologies	8 hours
	<b>Presentation</b> - Presentation software - Spreadsheets - Word-processing	8 hours
	<b>Basic Website Designing</b> - using HTML	10 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"><li>- Complete specified tasks in order to appropriately present a document using an industry standard word processor and prepare a presentation for delivery using industry standard software.</li><li>- Develop website to put online all content related to recipes, food photographs, Menus for events etc.</li></ul>	
References / Readings	<ul style="list-style-type: none"><li>- Alan Dillon, Step by step spreadsheets, Gill Education, latest available edition</li><li>- Morgan, G and S. O'Neill, Essential Computer Applications, Gill &amp; MacMillan latest available edition</li><li>- O'Connor Peter, Using Computers in Hospitality, Thomson Learning, latest available edition</li></ul>	

Course Code: CAO002

Title of the Course: **INTRODUCTION COURSE IN BEVERAGES**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the production process and service of different types of non-alcoholic and alcoholic beverages.	
Content:	<b>Introduction to Non-alcoholic beverages</b> - Water, tea, coffee, juices, aerated drinks- history, types, production process and service	6 hours
	<b>Fermented and Brewed beverages</b> - Beer, Sake, Mead, Perry and Cider - History, production process, types and service - Purchasing, storing, issuing and controls used in the beverage industry.	6 hours
	<b>Alcoholic beverages</b> - Aperitifs, Major spirits (whisky, vodka, rum, gin and brandy), other spirits (tequila, feni, arrack and absinth), liqueurs and bitters - History, types, production process and service - Social concerns in serving alcohol in public places.	12 hours
	<b>Types of beverages used in food preparation.</b> - Use of alcoholic beverages(fermented beverages and spirits) in food preparation	6 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical's, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

Learning Outcomes	<b>At the end of the course, the student will have the ability to:</b> <ul style="list-style-type: none"><li>- Differentiate and serve non-alcoholic and alcoholic beverages</li><li>- Use beverages in food preparation</li></ul>	
References / Readings	<ul style="list-style-type: none"><li>- Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, latest available edition</li><li>- Mr. Manoj Yadav, Food and Beverage Service , Aman Publication, New Delhi, latest available edition</li></ul>	



Course Code: CAO003

Title of the Course: **FOOD AND BEVERAGE CONTROLS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to different cost control methods and systems used in the F&B sector, its planning, designing and application at work	
Content:	<p><b>Menu management</b></p> <ul style="list-style-type: none"> <li>- Introduction to menu, types of menu</li> <li>- Menu costing and pricing</li> <li>- Menu planning and engineering</li> </ul>	6 hours
	<p><b>Food costing and control</b></p> <ul style="list-style-type: none"> <li>- Cycle of Control                             <ul style="list-style-type: none"> <li>o Purchasing, receiving, storing, issuing and production</li> </ul> </li> <li>- Standard product costs                             <ul style="list-style-type: none"> <li>o Elements of cost, type of cost and sales</li> </ul> </li> <li>- Labour control                             <ul style="list-style-type: none"> <li>o Labour cost, turnover rate and laws</li> </ul> </li> <li>- Pricing strategies used food &amp; beverage departments</li> <li>- Evaluation of food wastages</li> </ul>	14 hours
	<p><b>Designing food and beverage control systems</b></p> <ul style="list-style-type: none"> <li>- Preparation of budget for F&amp;B section</li> </ul>	6 hours
	<p><b>Frauds in food &amp; beverage controls</b></p> <ul style="list-style-type: none"> <li>- Frauds in purchasing, storing, issuing, billing</li> <li>- Prevention of frauds</li> </ul>	4 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand menu management, types of menu, menu engineering, pricing strategies and budgeting.</li> <li>- Evaluate stock quantities in relation of food requirements, wastages in food preparations, spoilage and storing mistakes.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Bobby George, Sandeep Chatterjee, Food and Beverage Service and Management, Jaico Publishing House,latest available edition</li> <li>- Sudhir Andrews, Textbook of Food &amp; Beverage Management, Tata McGraw Hill, latest available edition</li> <li>- ParthoPratim Seal, Food &amp; beverage management, Oxford University Press,latest available edition</li> </ul>	

Course Code: CAS004

Title of the Course: **PERSONALITY DEVELOPMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to enhance positive attributes of personality and human behavior and develop inter personal skills.	
Content:	<p><b>Nature vs. Nurture</b></p> <ul style="list-style-type: none"> <li>- Inherited and acquired influences</li> <li>- SWOT analysis</li> </ul>	6 hours
	<p><b>Self-Esteem and Attitude</b></p> <ul style="list-style-type: none"> <li>- Personality having low self-esteem</li> <li>- Positive and negative self-esteem.</li> <li>- Concept, significance, factors affecting attitudes</li> <li>- Positive attitude, negative attitude and ways to develop positive attitude</li> <li>- Interpersonal relationships, aggressive, submissive and assertive behaviour</li> </ul>	10 hours
	<p><b>Stress management</b></p> <ul style="list-style-type: none"> <li>- Causes of stress, stress management techniques</li> <li>- Time management: Importance, techniques, styles.</li> </ul>	4 hours
	<p><b>Leadership:</b></p> <ul style="list-style-type: none"> <li>- Traits and characteristics of effective leaders</li> <li>- Goal setting and decision making</li> <li>- Problem-solving, conflict management</li> <li>- Character-building, team-work, work ethics and values</li> </ul>	6 hours
	<p><b>Body language and Etiquette</b></p> <ul style="list-style-type: none"> <li>- Identifying body language exhibited during different professional interactions.</li> <li>- Popular gestures and actions</li> <li>- Good manners and etiquette</li> </ul>	4 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Apply inter personal and leadership skills in their professional career.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Dr. N.V.S. Suryanarayana, Personality Development, APH Publishing, latest available edition</li> <li>- Stephen R. Covey, The 7 Habits Of Highly Effective People, Mango, latest available edition</li> <li>- Shiv Khera, You Can Win- A Step by Step Tool for Top Achievers, Bloomsbury India, latest available edition</li> <li>- E. H. McGrath, S. J., Basic Managerial Skills For All, Prentice Hall India Learning, latest available edition</li> <li>- Hurlock Elizabeth B, Personality Development ,Tata McGraw Hill, latest available edition</li> <li>- Robert S Feldman, Understanding Psychology, McGraw Hill Education, latest available edition</li> <li>- R.M.Onkar, Personality Development and Career management, S Chand Publications, latest available edition</li> <li>- Barbara and Allan Pease, Definitive book of Body Language, Random House Publishing Group, latest available edition.</li> </ul>	

Course Code: CAO004

Title of the Course: **GASTRONOMIC TOURISM**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the social, cultural and environmental gastronomic tourism in regards to people, places and celebrations.	
Content:	<p><b>Introduction to gastronomic tourism</b></p> <ul style="list-style-type: none"> <li>- Definition, different types of gastronomic tourism</li> <li>- Overview and features of gastronomic tourism</li> <li>- Historical understanding of gastronomic tourism</li> <li>- Identity of a destination as a gastronomic tourism destination</li> </ul>	4 hours
	<p><b>Gastronomic tourism as a contributor towards regional economic development.</b></p> <ul style="list-style-type: none"> <li>- The growth and development of gastronomic travel                             <ul style="list-style-type: none"> <li>o Worldwide growth of gastronomic travel</li> <li>o Gastronomic tourism in India – Regions and food history</li> </ul> </li> </ul>	4 hours
	<p><b>Designing a gastronomic tourism</b></p> <ul style="list-style-type: none"> <li>- Gastronomic tourism product strategy, resources and venues</li> <li>- Marketing and branding gastronomic tourism                             <ul style="list-style-type: none"> <li>o Travel experience sharing (blogs/vlogs)</li> <li>o Use of social media and other mass media platforms</li> </ul> </li> </ul>	10 hours
	<p><b>Global gastronomic tourism trends</b></p> <ul style="list-style-type: none"> <li>- Trends in global gastronomic tourism, the food trends</li> <li>- Regional food trail- a practical experience</li> <li>- Gastronomic tourism festivals, events and markets                             <ul style="list-style-type: none"> <li>o Festivals that celebrate food, food festivals across the different regions</li> </ul> </li> <li>- Beverage Tourism: Drinking to experience people and place                             <ul style="list-style-type: none"> <li>o Eco-tourism - visits to wineries, tasting wines,</li> </ul> </li> </ul>	12 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the history and importance of gastronomic tourism and new trends changing in the hotel industry and restaurants to promote and encourage gastronomic tourism</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Frost, W., Laing, J., Best, G., Williams, K., Strickland, P., &amp; Lade, C. Gastronomy, tourism and the media, Channel View Publications latest available edition</li> <li>- Park, E., Kim, S., &amp; Yeoman, I., Food tourism in Asia. Singapore, Springer, latest available edition</li> <li>- Stanley, J., &amp; Stanley, L., Food tourism: A practical marketing guide, Cabi, latest available edition</li> <li>- Hall, C.M., &amp; Gössling, S., Food Tourism and Regional Development: Networks, products and trajectories, Routledge, latest available edition</li> </ul>	

Course Code: CAC010

Title of the Course: **FOUNDATION COURSE IN CULINARY ARTSTHEORY -2**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course:	Foundation Course in Culinary Arts Theory -1	Contact hours
Objective:	The aim is to enhance the basic culinary knowledge and equip the students to work in a professional kitchen.	
Content:	<b>Introduction to continental cuisine:</b> <ul style="list-style-type: none"> <li>- Vegetables</li> <li>- Meats and poultry</li> <li>- Seafood</li> </ul>	6 hours
	<b>Gardemanger / Larder:</b> <ul style="list-style-type: none"> <li>- Introduction</li> <li>- Layout</li> <li>- Functions</li> <li>- Duties and responsibilities</li> <li>- Introduction to Charcuterie products and preparations</li> <li>- Presentation of a cold buffet</li> <li>- Ham, Bacon and Gammon</li> </ul>	16 hours
	<b>Planning and organizing of work:</b> <ul style="list-style-type: none"> <li>- Storage</li> <li>- Forms and formats</li> <li>- Hazard Analysis Critical Control Points(HACCP) Format</li> </ul>	4 hours
	<b>Fundamentals of menu planning:</b> <ul style="list-style-type: none"> <li>- Introduction, factors to be considered while planning a menu</li> <li>- Functions and types of menus</li> <li>- Menu balancing</li> </ul>	4 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand continental cuisine and the use of ingredients</li> <li>- Understand the responsibilities and functions of the larder and the preparation techniques of Charcuterie</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- M. J. Leto &amp; W. K. H. Bode, The Larder Chef food preparation and presentation, Butterworth Heinemann Ltd, latest available edition</li> <li>- Michael Ruhlman, Brian Polcyn, Charcuterie: The Craft of Salting, Smoking, and Curing, W.W. Norton, latest available edition</li> <li>- Taylor Boetticher, Toponia Miller, In the Charcuterie, Random House, latest available edition</li> </ul>	



Course Code: CAC011

Title of the Course: **FOUNDATION COURSE IN CULINARY ARTSPRACTICAL -2**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course:	Foundation Course In Culinary Arts Theory -2	Contact hours
Objective:	The aim is to enhance the basic culinary knowledge and equip the student to work in a professional kitchen.	
Content:	<p><b>Elementary continental cooking:</b></p> <ul style="list-style-type: none"> <li>- Vegetable preparations, garnishes and accompaniments.</li> <li>- Meat and poultry cookery, different cuts and preparations</li> <li>- Fish and shellfish preparations with different cooking methods in relation to the type of seafood</li> <li>- Preparation of minimum five continental menus with starter, soup, main course and simple dessert.</li> </ul>	25 hours
	<p><b>Gardemanger/ Larder</b></p> <ul style="list-style-type: none"> <li>- Introduction to cold kitchen</li> <li>- Preparation of various Force meat, Sausages, Galantines, Pates, Terrines and Mousses.</li> <li>- Uses of Aspic and Gelées</li> <li>- Basic Brines and Marinades</li> <li>- Preparation of four different Cold buffet of different styles</li> </ul>	25 hours
	<p><b>Planning and Organizing the Professional kitchen</b></p> <ul style="list-style-type: none"> <li>- Food control and selection of raw material,</li> <li>- Temperature controls for cooking and storing, reheating and cooling according to the standard hygiene norms.</li> <li>- Documentation and control of various food production processes according to HACCP.</li> </ul>	10 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Prepare simple continental menus and evaluate the cooking method used, material involved and cutting techniques presented.</li> <li>- Prepare meat, poultry and seafood for Forcemeat, Pates, and Galantines, execute a cold buffet setup and display of various cold cuts.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- M. J. Leto &amp; W. K. H. Bode, The Larder Chef food preparation and presentation, Butterworth Heinemann Ltd, latest available edition</li> <li>- Michael Ruhlman, Brian Polcyn, Charcuterie: The Craft of Salting, Smoking, and Curing, W.W.Norton, latest available edition</li> <li>- Taylor Boetticher, Toponia Miller, In the Charcuterie, Random House, latest available edition</li> </ul>	

Course Code: CAC012

Title of the Course: **FOUNDATION COURSE IN BAKERY AND PASTRY ARTS THEORY -2**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course:	Foundation Course in Bakery and Pastry Arts Theory -1	Contact hours
Objective:	The aim is to enhance the skills of the student to the methods and techniques used in the preparation of pastry and confectionary.	
Content:	<p><b>Advanced Decorations</b></p> <ul style="list-style-type: none"> <li>- Decorated sponge sheets, silk screen, fondant, royal icing</li> <li>- Assembling and decorating specialty cakes                             <ul style="list-style-type: none"> <li>o Assembly using a cake stand, stacked cake and wedding cake</li> <li>o Combinations, chocolate ornaments</li> </ul> </li> <li>- Individual Pastries                             <ul style="list-style-type: none"> <li>o Types, decoration techniques, petit fours,glaces</li> </ul> </li> <li>- Charlottes, custards, Bavarian creams, mousses, and soufflés                             <ul style="list-style-type: none"> <li>o Basics, variations and assembly</li> </ul> </li> </ul>	8 hours
	<p><b>Modernists Desserts</b></p> <ul style="list-style-type: none"> <li>- Fillings, presentation styles</li> <li>- Holiday classics and favorites                             <ul style="list-style-type: none"> <li>o Baskets, classical breads, cakes and tortes, cookies and pastries</li> </ul> </li> <li>- Plated Desserts                             <ul style="list-style-type: none"> <li>o Types, accompaniments, garnishes, templates</li> </ul> </li> <li>- Light and low calorie desserts                             <ul style="list-style-type: none"> <li>o Fruit based desserts, sorbets and sabayon</li> </ul> </li> </ul>	14 hours
	<p><b>Advanced pastry techniques</b></p> <ul style="list-style-type: none"> <li>- Sugar techniques and sugar work                             <ul style="list-style-type: none"> <li>o Boiled, spun, pulled and blown sugar, caramelized sugar decorations</li> </ul> </li> <li>- Chocolate artistry                             <ul style="list-style-type: none"> <li>o Tempering, decorations and modeling chocolate</li> </ul> </li> <li>- Marzipan modeling                             <ul style="list-style-type: none"> <li>o coloring marzipan, tracing and modeling</li> </ul> </li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Compose variations of hot and cold plated desserts using new technologies.</li> <li>- Create advanced cake, tarts and dessert preparations</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Bo Friberg, Amy Kemp Friberg, The Advanced Professional Pastry Chef, Wiley, latest available edition</li> <li>- Stanley P, Cauvain and Linda S Young, Technology of Bread making, Springer, latest available edition</li> <li>- Wayne Gisslen, Professional Baking, Wiley, latest available edition</li> <li>- Culinary Institute of America, Baking and Pastry Art, Wiley, latest available edition</li> <li>- Parvinder S. Bali, Theory of Bakery And Patisserie, Oxford University Press, latest available edition</li> </ul>	

Course Code: CAC013

Title of the Course: **FOUNDATION COURSE IN BAKERY AND PASTRY ARTS PRACTICAL -2**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course:	Foundation Course in Bakery and Pastry Arts Theory -2	Contact hours
Objective:	The aim is to enhance the skills of the student to methods and techniques used in the production of pastry and confectionary.	
Content:	<p><b>Advanced Decorations</b></p> <ul style="list-style-type: none"> <li>- Decorated sponge sheets, silk screen, fondant and royal icing</li> <li>- Assembling and decorating specialty cakes</li> <li>- Individual pastries                             <ul style="list-style-type: none"> <li>o Types, decoration techniques, petit fours and glaces</li> </ul> </li> <li>- Charlottes, custards, Bavarian creams, mousses, and soufflés                             <ul style="list-style-type: none"> <li>o Basics, variations and assembly</li> </ul> </li> </ul>	20 hours
	<p><b>Preparation of Modernists Desserts</b></p> <ul style="list-style-type: none"> <li>- Fillings and presentation styles</li> <li>- Holiday classics and favorites                             <ul style="list-style-type: none"> <li>o Baskets, classical breads, cakes and tortes, cookies and pastries</li> </ul> </li> <li>- Plated desserts                             <ul style="list-style-type: none"> <li>o Types, accompaniments, garnishes and templates</li> </ul> </li> <li>- Light and low calorie desserts                             <ul style="list-style-type: none"> <li>o Fruit based desserts, sorbets and sabayon</li> </ul> </li> </ul>	24 hours
	<p><b>Advanced pastry techniques</b></p> <ul style="list-style-type: none"> <li>- Sugar techniques and sugar work</li> <li>- Chocolate artistry</li> <li>- Marzipan modelling</li> </ul>	16 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Experiment with new techniques and apply new technologies for dessert preparations</li> <li>- Prepare ice-cream, sorbet and variations of hot and cold plated desserts</li> <li>- Prepare Indian traditional desserts with modern techniques</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Bo Friberg, Amy Kemp Friberg, The Advanced Professional Pastry Chef, Wiley, latest available edition</li> <li>- Stanley P, Cauvain and Linda S Young, Technology of Bread making, Springer, latest available edition</li> <li>- Wayne Gisslen, Professional Baking, Wiley, latest available edition</li> <li>- Culinary Institute of America, Baking and Pastry Art, Wiley, latest available edition</li> <li>- Parvinder S. Bali, Theory of Bakery And Patisserie, Oxford University Press, latest available edition</li> </ul>	

Course Code: CAO005

Title of the Course: **INTRODUCTORY COURSE IN FOOD MICROBIOLOGY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to gain basic knowledge of different microorganisms that can lead to spoilage of food and understand the role of microbes in fermentation, spoilage, food borne illnesses and their preventive measures.	
Content:	<p><b>Introduction to food and microorganisms:</b></p> <ul style="list-style-type: none"> <li>- Definition, classification and morphology of microorganisms</li> <li>- Food as a substrate for micro-organisms</li> <li>- Contamination of foods from different sources</li> <li>- Useful and harmful microorganisms</li> <li>- Growth and prevention.</li> </ul>	6 hours
	<p><b>Food fermentation, processing and preservation</b></p> <ul style="list-style-type: none"> <li>- Types of microorganisms used in fermentation</li> <li>- Concept of starter cultures</li> <li>- Fermented food products, Concept of probiotics.</li> <li>- Objectives, methods and techniques</li> </ul>	8 hours
	<p><b>Contamination, preservation and spoilage of food:</b></p> <ul style="list-style-type: none"> <li>- Contamination, preservation and spoilage of food</li> <li>- Spoilage of canned foods.</li> <li>- Foodborne illnesses:                             <ul style="list-style-type: none"> <li>o Bacterial and Non-bacterial</li> <li>o Role of viruses in food borne disease outbreaks,</li> <li>o Parasitic infections transmitted by food.</li> </ul> </li> </ul>	12 hours
	<p><b>New trends in food processing and packaging</b></p> <ul style="list-style-type: none"> <li>- Food processing and Packaging techniques</li> </ul>	4 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Examine the core areas leading to food contamination and classify the different contaminants, types of Microorganisms and the use of probiotics</li> <li>- Describe the preservation methods and latest packaging techniques available in food industry</li> <li>- List the different types of diseases and their sources and state the preventive measures involved in outbreaks of diseases</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- William C. Frazier, Dennis C Westhoff, Food Microbiology, McGraw Hill, latest available edition</li> <li>- James M. Jay, Modern Food Microbiology, CBS Publishers, latest available edition</li> <li>- SunetraRoday, Food Science and Nutrition, Oxford Press, latest available edition</li> </ul>	



Course Code: CAN005

Title of the Course: **FINE ARTS INCULINARY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the artistic elements of culinary arts from plating, planning theme events, sculpturing and modelling, packaging, presentation and publishing.	
Content:	<p><b>Introduction to arts</b></p> <ul style="list-style-type: none"> <li>- History and appreciation of art in relation to culinary arts.               <ul style="list-style-type: none"> <li>o Indian art, western art, far eastern art</li> </ul> </li> <li>- Monuments of historical significance in relation to themed events</li> </ul> <p><b>Creating Arts</b></p> <ul style="list-style-type: none"> <li>- Elements of drawing and art for sculpturing               <ul style="list-style-type: none"> <li>o Line, shape and form, shade and light, colour, texture</li> </ul> </li> <li>- Modelling               <ul style="list-style-type: none"> <li>o Art of shaping and modelling</li> <li>o Chocolate and fondant modelling</li> </ul> </li> <li>- Colour lettering – typography and calligraphy               <ul style="list-style-type: none"> <li>o History of writing, development of alphabets,</li> <li>o Different calligraphic schools, script styles, roman lettering.</li> <li>o Chocolate, glaze and coulis writing</li> </ul> </li> <li>- Computer graphics               <ul style="list-style-type: none"> <li>o Introduction, graphic software’s, Photoshop, CorelDraw and Illustrator.</li> <li>o Menu card and packaging design</li> </ul> </li> <li>- Design 3-D               <ul style="list-style-type: none"> <li>o Study of basic 3-D shapes and forms , positive and negative spaces, food printing on cakes</li> </ul> </li> </ul> <p><b>Advertising art and ideas</b></p> <ul style="list-style-type: none"> <li>- Introduction, advertising in everyday life, history of advertising in general, social and economic aspects, advertising Medias.</li> <li>- Packaging design               <ul style="list-style-type: none"> <li>o Principles of packaging, knowledge of materials.</li> <li>o Methods of packaging, label and carton designing, costing and estimating.</li> </ul> </li> </ul>	<p>7 hours</p> <p>16 hours</p> <p>7 hours</p>

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand various techniques of calligraphy on various food products, modelling techniques in food preparation, develop, design, advertise and package a food product</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Thomas Powell, Prehistoric Art, NY: Praeger, latest available edition</li> <li>- Anil Rao SandhyaKetkar, The History of Indian Arts, JyotsnaPrakashanGirgaon Mumbai, latest available edition</li> <li>- Paul Bahn, The Cambridge Illustrated History of Prehistoric Art, Cambridge UP, latest available edition</li> <li>- Seton Lloyd, Art of the Ancient Near East NY: Praeger, latest available edition</li> <li>- Henri Frankfort, Art and Architecture of the Ancient Orient,Harmondsworth: Penguin, latest available edition</li> <li>- Rudolph Wittkower, Gian Lorenzo Bernini, Sculptor of the Roman Baroque, London: Phaidon, latest available edition</li> <li>- Candace Ellicott, Sarah Roncarelli, Packaging Essentials, Rockport, latest available edition</li> </ul>	

Course Code: CAO006

Title of the Course: **MASS MEDIA IN GASTRONOMY**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to provide the student with the knowledge of food photography and the possibility of promotion through mass media.	
Content:	<p><b>Food photography and food styling</b></p> <ul style="list-style-type: none"> <li>- Importance of photography in communication media.</li> <li>- History of photography</li> <li>- Camera and its accessories, lights and lightings</li> <li>- Digital photography, Introduction to photo editing software.</li> <li>- Basics of photography</li> <li>- Different formats of digital images</li> <li>- Use of computer for digital photography</li> <li>- Editing digital photos with software like Photoshop</li> </ul>	12 hours
	<p><b>Technical background</b></p> <ul style="list-style-type: none"> <li>- Equipment and props (fabric, surfaces, cutlery)</li> <li>- Food styling for food media and best practices</li> <li>- Equipment and handling, lighting, effects and composition</li> <li>- Creative photography</li> </ul>	20 hours
	<p><b>Role of Social Media Marketing in Gastronomy Industry</b></p> <ul style="list-style-type: none"> <li>- Scope of social media</li> <li>- Social media statistics, marketing strategy and impact</li> </ul>	12hours
	<p><b>Types of mass media in Gastronomy:</b></p> <ul style="list-style-type: none"> <li>- The differential role of newspaper, radio, magazines, the Internet, and television.</li> <li>- Color schemes and audio-visual effects in food presentations</li> </ul>	8 hours
	<p><b>Food Advertising</b></p> <ul style="list-style-type: none"> <li>- Definition, scope, dimensions, purpose of food advertising</li> <li>- Trends in food advertising, sound and audio effects in food advertising</li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the importance of food photography in today's life and the role of mass media in relation to food photography</li> <li>- Create setups and arrange products in an appealing manner and make use of table top setup to photograph products</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Marinescu, Valentina, Food, Nutrition and the Media, Palgrave Macmillan, latest available edition</li> <li>- Nicole Young, Food Photography: From Snapshots to Great Shots, Peachpit press , latest available edition</li> <li>- Denise Vivaldo, Cindie Flannigan, The Food stylist's Handbook, Skyhorse publishing, latest available edition</li> </ul>	

Course Code: CAO007

Title of the Course: **INTRODUCTION TO WINES**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to production, classification and evaluation of wines.	
Content:	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- History and evolution of wine</li> <li>- Classification of wines</li> </ul>	4 hours
	<p><b>Viticulture</b></p> <ul style="list-style-type: none"> <li>- Types of grapes, vine varieties, factors affecting the quality of wine</li> <li>- Training of vine – pruning (single guyot, cordon de royat, double guyot, guyot curtain and pergola), ploughing (ground work), budding, spraying, weeding.</li> <li>- Pests and diseases, Phylloxera and grafting.</li> </ul>	8 hours
	<p><b>Vinification</b></p> <ul style="list-style-type: none"> <li>- Art of making still wine, sparkling wine and fortified wines.</li> <li>- Cellar – storage, temperature and humidity level.</li> </ul>	4 hours
	<p><b>Wine regions of the world :</b></p> <ul style="list-style-type: none"> <li>- Wines of France, Italy, Germany, Spain, and Portugal.</li> <li>- Wine regulations and major wine producing regions.</li> <li>- New world wines (Argentina, Chile, Australia, New Zealand and India)</li> <li>- Key aspects of wine label.</li> </ul>	8 hours
	<p><b>Wine tasting</b></p> <ul style="list-style-type: none"> <li>- Flavors and aroma characteristics (color, bouquet, body and taste).</li> <li>- Serving temperatures of wines.</li> </ul>	6 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical's, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Classify and appreciate wines, understand the viticulture and vinification process.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Hugh Johnson and Jancis Robinson, The World Atlas of Wine, Mitchell Beazley, latest available edition</li> <li>- Joanna Simson, Discovering Wine, Simon &amp; Schuster, latest available edition</li> <li>- Steven Kolpan, Brian H Smith, Michael A. Weiss, The Culinary Institute of America (CIA), Exploring Wine, Completely Revised by Wiley publications latest available edition</li> </ul>	

Course Code: CAO008

Title of the Course: **COMPUTER APPLICATIONS IN FOOD PRODUCTION**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to kitchen related software and learn how to use them in a professional kitchen.	
Content:	<b>Introduction</b> - Information on contemporary kitchen software	4 hours
	<b>Application of a specific kitchen management software</b>	8 hours
	<b>Creation of worksheets</b> - Costing sheets - Standard recipes - Generation of statistics and reports - Requisition of ingredients - Purchase and store management - Inventory valuation	8 hours
	<b>Menu costing and dietary information in recipes</b> - Recipe costing - Handling kitchen costing programs - Budgeting	8 hours
	<b>Cyber security</b> - Introduction to Security threats - Responding to the threat of cyber crime	2 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

Learning Outcomes	<b>At the end of the course, the student will have the ability to:</b> <ul style="list-style-type: none"><li>- Prepare recipe costing, menu costing, budgets for menus, food and beverage requisitions.</li><li>- Generating relevant reports</li></ul>	
References / Readings	<ul style="list-style-type: none"><li>- Opera, Hotel management software</li><li>- Y.B. Mathur, Culinary economics, IK. International publishing House Pvt.ltd, latest available edition</li></ul>	



Course Code: CAC014

Title of the Course: **FOOD PRODUCTION OPERATIONS - INDIAN CUISINE THEORY -2**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course:	Food Production Operations - Indian Cuisine Theory -1	Contact hours
Objective:	The aim is to equip the student with skills to operate and manage a traditional and modern Indian kitchen operations	
Content:	<b>Traditional Indian cooking methods</b> <ul style="list-style-type: none"> <li>- Traditional cookware</li> <li>- Indigenous and tribal cuisine</li> <li>- Types of fuel used in cooking</li> <li>- Food rituals</li> </ul>	4 hours
	<b>Cuisine of Indian Communities (North, East, West and South)</b> <ul style="list-style-type: none"> <li>- Characteristics of the community</li> <li>- Tradition and culture relating to food habits</li> <li>- Food and festivals</li> </ul>	12 hours
	<b>Ayurveda and Indian food</b> <ul style="list-style-type: none"> <li>- Concept of Ayurveda and Food</li> <li>- Incorporating Ayurveda in Menus</li> <li>- Food as medicine</li> </ul>	6 hours
	<b>Indian Haute Cuisine</b> <ul style="list-style-type: none"> <li>- Classical Indian Cuisine v/s Contemporary Indian cuisine</li> <li>- Influence of rulers on Indian food</li> <li>- Modern Plate presentation</li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand Indian food culture and traditions and explain about community cuisines of India, Indian tradition, cooking utensils and festival cooking</li> <li>- Create menus according to Ayurveda and highlight its health benefits</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Parvinder S Bali, Quantity food production Operations, Oxford Higher education, latest available edition</li> <li>- K. T. Achaya, A Historical Dictionary of Indian Food, Oxford University Press, latest available edition</li> <li>- K. T. Achaya, Indian food Historical Companion, Oxford University Press, latest available edition</li> <li>- AtulKochhar, Benares- Michelin Starred Cooking, Absolute Press, latest available edition</li> </ul>	

Course Code: CAC015

Title of the Course: **FOOD PRODUCTION OPERATIONS - INDIAN CUISINE PRACTICAL -2**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course:	Food Production Operations - Indian Cuisine Theory -2	Contact hours
Objective:	The aim is to equip the student with skills to operate and manage a traditional and modern Indian kitchen operations	
Content:	<b>Classical and Traditional cooking</b> <ul style="list-style-type: none"> <li>- Prepare minimum five menus with traditional Indian dishes</li> <li>- Cuisine of communities from each region of India</li> <li>- Prepare food according to festivals in India</li> <li>- Prepare menus using the concept of Ayurveda</li> </ul>	24 hours
	<b>Transition to modern cuisine</b> Minimum 5 practical sessions with the following topics <ul style="list-style-type: none"> <li>- From Thali to plate</li> <li>- Pre plated Indian food</li> <li>- Modern presentation of classical Indian food</li> <li>- Use of modern crockery and cutlery for presentation</li> </ul>	24 hours
	<b>Preparation of a 4 course menu for fine dining</b>	6 hours
	<b>Preparation of a degustation menu for food trials</b>	6 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Prepare Indian dishes and present food preparations in traditional and modern ways</li> <li>- Prepare a degustation menu for food trials and evaluation</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- AtulKochhar, Benares- Michelin Starred Cooking, Absolute press, latest available edition</li> <li>- HemantOberoi, The Masala Art- Indian Haute Cuisine, Roli books Lustre press, latest available edition</li> <li>- Parvinder S Bali, Quantity food production Operations, Oxford Higher education, latest available edition</li> </ul>	

Course Code: CAC016

Title of the Course: **INTRODUCTION TO INTERNATIONAL CUISINES- THEORY**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to create an overview of Cuisine, traditions and products of different countries around the world.	
Content:	<b>Introduction to International Cuisines</b> <ul style="list-style-type: none"> <li>- Historical background</li> <li>- Ethnic cuisine, staple food with regional influences</li> <li>- Ingredients- building blocks of the cuisine</li> <li>- Procurement and management of imported ingredients</li> <li>- Influence of technology on food</li> <li>- Evolution of convenience food and fast food</li> <li>- Emblematic international dishes of different countries</li> <li>- Experimental and innovative cooking</li> </ul>	10 hours
	<b>International Cuisine</b> <ul style="list-style-type: none"> <li>- Oriental Cuisine</li> <li>- Asian Cuisine</li> <li>- European cuisine</li> <li>- American</li> <li>- African</li> <li>- Oceanic cuisine</li> </ul>	18 hours
	<b>Culinary Terminology</b>	2 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the historical events that influenced / changed the food culture and emblematic dishes, typical products of different countries and their origin.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Patricia A. Hayman., International Cooking – A Culinary Journey, Prentice Hall, latest available edition</li> <li>- Hamlyn, New LarousseGastronomique, Octopus books, latest available edition</li> <li>- Trang Corinne, Essentials of Asian Cuisine, Simon and Schuster, latest available edition</li> <li>- Julia Child, Mastering the Art of French Cooking, Knopf, latest available edition</li> </ul>	

Course Code: CAC017

Title of the Course: **INTRODUCTION TO INTERNATIONAL CUISINES - PRACTICAL**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course:	Introduction to International Cuisines- Theory	Contact hours
Objective:	The aim is to impart skills in preparation of International cuisine with varied traditions and products of different countries around the world.	
Content:	<p><b>Introduction to basic International cuisine</b></p> <ul style="list-style-type: none"> <li>- Cooking methods and traditions from different countries of the world</li> <li>- Experiment with products of different Denomination of Origins.</li> <li>- Fusion cooking</li> </ul>	10 hours
	<p><b>International Cuisine, preparation of minimum 4 basic menus per region</b></p> <ul style="list-style-type: none"> <li>- Oriental Cuisine</li> <li>- Asian Cuisine</li> <li>- European cuisine</li> <li>- American</li> <li>- African</li> <li>- Oceanic cuisine</li> </ul>	50 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Create menus and conduct events based on International cuisine.</li> <li>- Experiment with fusion cooking using a combination of ingredients, different cooking methods in relation to the origin of recipes.</li> <li>- Practice different ways of cooking like stone cooking, sand cooking, bamboo cooking and charcoal cooking.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Patricia A. Hayman., International Cooking – A Culinary Journey, Prentice Hall, latest available edition</li> <li>- Hamlyn, New Larousse Gastronomique , Octopus books, latest available edition</li> <li>- Trang Corinne, Essentials of Asian Cuisine, Simon and Schuster, latest available edition</li> <li>- Julia Child, Mastering the Art of French Cooking, Knopf, latest available edition</li> </ul>	



Course Code: CAO009

Title of the Course: **CARVING AND SCULPTURING SKILLS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to the carving and sculpturing skills used for buffet and displays	
Content:	<b>Basics of arts and aesthetics</b> <ul style="list-style-type: none"> <li>- Sketching and proportions (basics of golden ratio)</li> <li>- Prominent sculptures and monuments around the world</li> </ul>	4 hours
	<b>Product knowledge</b> <ul style="list-style-type: none"> <li>- Selection, quality and use</li> <li>- Supporting materials</li> <li>- Tools and equipment used</li> </ul>	4 hours
	<b>Sculpturing and carving techniques</b> <ul style="list-style-type: none"> <li>- Chocolate and ice</li> <li>- Butter and sugar</li> <li>- Vegetable and fruit carving</li> </ul>	12 hours
	<b>Decoration techniques</b> <ul style="list-style-type: none"> <li>- Plate decoration</li> <li>- Buffet presentations</li> <li>- Food styling</li> </ul>	10 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Compose different vegetable and ice carvings, create and design chocolate, butter and sugar sculptures</li> <li>- Present different decoration techniques</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Barbara Purchin and E. Asheey Rooney, Contemporary Ice Sculpture, , Schirffer Publishing Ltd, latest available edition</li> <li>- Marie Elsa Lobo, Fruit and Vegetable Carving, Brijbasi Art Press, latest available edition</li> <li>- Hiroshi Nagashima, The Decorative Art of Japanese food Carving – Elegant garnishes for all occasions, Kodansha International Ltd, latest available edition</li> </ul>	

Course Code: CAO010

Title of the Course: **FUNDAMENTALS OF ENTREPRENEURSHIP**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to gain an overview of entrepreneurship and learn how to start their own enterprise	
Content:	<b>Introduction</b> - Definition of entrepreneurs and entrepreneurship. - Historical development of entrepreneurship. - The importance of small business, entrepreneurial economy and economic development.	12 hours
	<b>Legal aspects</b> - Features and types of businesses and entrepreneurs. - Forms of entrepreneurial organization.	10 hours
	<b>Finance</b> - Sources of capital and entrepreneurial process and strategies. - Defining the business concept.	8 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- To take up special challenges of starting new ventures.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Ashok Soota, S.R. Gopalan, Entrepreneurship Simplified: From Idea to IPO, Penguin, latest available edition</li> <li>- Harvard Business Review Entrepreneur's Handbook: Everything You Need to Launch and Grow Your New Business (HBR Handbooks), Harvard Business School Publishing Corporation, latest available edition</li> <li>- SangramKeshariMohanty, Fundamentals of Entrepreneurship, PHI Learning Pvt. Ltd, latest available edition</li> </ul>	

Course Code: CAO011  
 Title of the Course: **SLOW FOOD**  
 Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to prepare the student to understand the fundamentals of slow food and to be able to incorporate this into the menu planning.	
Content:	<b>Introduction to the slow food movement</b> - Concept of slow food - History and evolution of Slow Food	4 hours
	<b>Crops and animals growing systems, problems and methods</b> - Growing methods, Intercropping - Changing climate - Pesticides, organic food	10 hours
	<b>Foods journey</b> - Food processing and transport - Ecological influence of long distance - Turning towards sustainability - Food safety - Cultural differences	10 hours
	<b>Food gap</b> - Local traditional production in relation to worldwide production - Food waste and over production	10 hours
	<b>Putting into practice</b> - From farm to fork <ul style="list-style-type: none"> <li>○ Production of food in our own garden</li> <li>○ Local production of food, support of local farmers</li> <li>○ Seed to fruit</li> <li>○ Seasonal food</li> <li>○ Km 0, concept</li> </ul> - Food trials of local ingredients <ul style="list-style-type: none"> <li>○ Lost recipes</li> <li>○ Research of the lost recipes and cooking methods</li> <li>○ Visit to tribal folks and learning from the source</li> </ul>	26 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Analyze the route from farmer to consumer and understand how the food journey influences the consumer</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Carlo Petrini, Slow Food Nation, Rizzoli International Publications Inc. latest available edition</li> <li>- Michael Pollan, The Omnivorous Dilemma -A Natural History of four meals, Penguin, latest available edition</li> <li>- Alice Waters, We Are What We Eat - A Slow Food Manifesto, Penguin, latest available edition</li> </ul>	

Course Code: CAS005

Title of the Course: **INTERVIEW FACING SKILLS**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to prepare the student for career success through advanced knowledge of CV preparation, interpersonal relations, group discussions, professional grooming and personal interviews.	
Content:	<p><b>Covering letter and CV</b></p> <ul style="list-style-type: none"> <li>- Prepare a covering letter for the desired position</li> <li>- Prepare an attractive CV with complete details</li> </ul>	6 hours
	<p><b>Group Discussions</b></p> <ul style="list-style-type: none"> <li>- Preparation and information</li> <li>- Conduct and presentation</li> <li>- Do's and don'ts</li> </ul>	6 hours
	<p><b>Interviews</b></p> <ul style="list-style-type: none"> <li>- Personal Interviews                             <ul style="list-style-type: none"> <li>o Common Interview Questions</li> <li>o What Employers Want</li> <li>o Attitude and Effort</li> <li>o Body Language and grooming</li> <li>o Research</li> <li>o Thank You Notes</li> </ul> </li> <li>- Telephonic and online Interviews                             <ul style="list-style-type: none"> <li>o Netiquettes</li> <li>o Computer and camera setup</li> </ul> </li> </ul>	10 hours
	<p><b>The Mock Interview</b></p> <ul style="list-style-type: none"> <li>- Mock interviews by executives from the industry to assess conceptual clarity</li> <li>- Panel interview</li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Prepare themselves with skills, knowledge, attitude, leadership and presentation skills for suitable job placements.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Dr. Angela D. Massey, Interview Skills: How to Get Hired NOW!: Quick Job Interview Success Tips, Angela Massey, latest available edition</li> <li>- Kathryn Sue Young, Julia T. Wood, Gerald M. Phillips and Douglas J. Pedersen, Group Discussion: A Practical Guide to Participation And Leadership, Waveland Press Inc. latest available edition</li> <li>- Shilpa Vohra, You are hired, V&amp;S Publishers, latest available edition</li> </ul>	



Course Code: CAN006

Title of the Course: **CONSUMER BEHAVIOUR**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to develop advanced skills pertaining to brand management, advertising and consumer research.	
Content:	<p><b>Marketing and Relevance of Consumer Behaviour(CB)</b></p> <ul style="list-style-type: none"> <li>- Types and role of customer, consumerism and strategy</li> <li>- Behaviour dynamics: the stimuli-response, types of behaviour, customer decision making process, factors affecting consumer behaviour.</li> </ul>	4 hours
	<p><b>Group Factors</b></p> <ul style="list-style-type: none"> <li>- Cultural Factors: the effect of culture and sub-cultural components on consumer behaviour, the concept of ethnocentrism with reference to acculturation and enculturation</li> <li>- Social Factors: reference groups and their influence on consumer behaviour, brand equity, the influence of family on the consumer behaviour – individualistic vs collective orientations</li> </ul>	6 hours
	<p><b>Individual Factors:</b></p> <ul style="list-style-type: none"> <li>- Personal factors: personality and dynamics, theories on personality, effects of personality on consumer decision making process, lifestyles, inventory and the role of psychographics, demographical classification of consumer characteristics.</li> </ul>	10 hours
	<p><b>The dynamics of Customer Perception</b></p> <ul style="list-style-type: none"> <li>- Marketing Implications and practices.</li> <li>- Behavioural and Cognitive perspectives. Elaboration Likelihood Model &amp; Social Judgement theory. Consumer learning process with reference to decision making</li> </ul>	6 hours
	<p><b>Consumer Attitude</b></p> <ul style="list-style-type: none"> <li>- Brand loyalty, strategies to change consumer attitude, perceived value and value gap.</li> </ul>	4 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Recognize the consumer, their characteristics and relate their behavior to cultural influences.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Hawkins, Best &amp; Coney, Consumer Behaviour: Tata McGraw Hill, last available edition</li> <li>- Leon G. Schiffman, Leslie Lazar Kanuk, Consumer Behavior, Pearson Education, last available edition</li> <li>- Philip Kotler, Kevin Lane Keller, Abraham Koshy, Marketing Management, Pearson, last available edition</li> </ul>	

Course Code: CAC018

Title of the Course: **PROFESSIONAL TRAINING, REPORT AND SEMINARS**

Number of Credits: 22

Contact Hours: 330

Prerequisites for the course	Completion of First year Semester I and II.	
Objective:	The aim is to provide the student with the actual working environment in an operational hotel and acquire set of practical skills in the areas of gastronomy, and to prepare respective report and presentation for open seminars.	
Content	<p><b>PROFESSIONAL TRAINING, REPORT AND SEMINARS</b></p> <ol style="list-style-type: none"> <li>1. The 24 weeks Professional training will be in the departments of Food Production, Bakery, Pastry, allied areas and Food &amp; Beverage Service.</li> <li>2. The student will have to maintain a log register duly signed by hotel/organisation at the end of the internship.</li> <li>3. The student will have to prepare a comprehensive report based on the internship undertaken.</li> <li>4. Critically analyze the roles and responsibilities of all personnel within the work based learning environment.</li> <li>5. The report will have to be presented in an open seminar, which will be assessed by the concerned faculty and industry expert.</li> </ol>	

Learning Outcomes	<b>At the end of the training, the students will have the ability to:</b> <ul style="list-style-type: none"><li>- Develop 'employability skills' which will assist in progressing towards a career in gastronomy.</li></ul>	
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Course Code: CAC019

Title of the Course: **KITCHEN MANAGEMENT - INTERNATIONAL CUISINE**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to implement learnings in a real life setting and enhance working skills in order to operate a fine dining restaurant.	
Content:	<p><b>Project oriented kitchen management</b>                      All preparations are according to the weekly schedule of running the restaurant</p> <ul style="list-style-type: none"> <li>- Duty allocation and preparation timings</li> <li>- Set up of mise-en-place for specific events and food trials</li> <li>- Plating techniques and presentation skills</li> <li>- Special equipment and cooking techniques</li> <li>- Waste management</li> </ul>	10 hours
	<p><b>Kitchen management of international cuisines in combination with different service styles. Students will prepare during 10 sessions</b></p> <ul style="list-style-type: none"> <li>- Theme based:                             <ul style="list-style-type: none"> <li>o European cuisine</li> <li>o American</li> <li>o Asian</li> <li>o Oceania</li> <li>o North, east, south, west Indian</li> <li>o Breakfast</li> <li>o Special events</li> </ul> </li> <li>- Service style based:                             <ul style="list-style-type: none"> <li>o American service</li> <li>o French service</li> <li>o Buffet with or without life counter</li> <li>o A la carte</li> <li>o Gueridon service</li> <li>o Showmanship</li> <li>o Set Menu</li> <li>o Banquet</li> </ul> </li> </ul>	50 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical's, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<b>At the end of the course, the student will have the ability to:</b> <ul style="list-style-type: none"><li>- Plan, manage and operate a full-fledged fine dining restaurant, which will be open to public to put to test all the acquired skills.</li></ul>	
References / Readings	Project based Open Online Resources according to research done by students.	

Course Code: CAC020

Title of the Course: **INTRODUCTORY FOOD SCIENCE**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to create a publication of research conducted on Gastronomy or Food Industry	
Content:	<p><b>Introduction to Food Science</b></p> <ul style="list-style-type: none"> <li>- Importance of food science in the context of processed food.</li> <li>- Food science concepts:                             <ul style="list-style-type: none"> <li>o Understand the importance of basic concepts in weights and measures and recipes</li> <li>o Understand relevant terms that play an important role in food preparation, and application of these concepts in the food industry.</li> </ul> </li> </ul>	6 hours
	<p><b>Carbohydrates:</b></p> <ul style="list-style-type: none"> <li>- Chemical nature of carbohydrates,</li> <li>- Classification of carbohydrates and their sources, structure and functions of different carbohydrates in processed foods.</li> <li>- Changes that take place when heat is applied to starch mixtures, distinguish between sugars and non- nutritive sweeteners, factors that affect texture and consistency of starch based products, and the role of carbohydrates in the food industry.</li> </ul>	6 hours
	<p><b>Proteins:</b></p> <ul style="list-style-type: none"> <li>- Chemical nature of proteins, classification of proteins, changes that take place when proteins are denatured, factors that affect gelation, emulsification, foam formation and viscosity in commonly used protein rich foods, application of this knowledge in the kitchen and to prevent undesirable changes in protein based products, and importance of proteins in preparing protein based products.</li> </ul>	6 hours





Course Code: CAC021

Title of the Course: **GASTRONOMIC SCIENCE**

Number of Credits: 4

Contact Hours: 60

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to conduct experimental cuisine using the principles of food science.	
Content:	<p><b>Organoleptic and sensory study</b></p> <ul style="list-style-type: none"> <li>- Molecular gastronomy</li> <li>- Experimental cuisine</li> <li>- The sense of taste, smell, sight and touch</li> </ul>	10 hours
	<p><b>Research and experiments with food</b></p> <ul style="list-style-type: none"> <li>- Ingredient behavior during preparation</li> <li>- Experiments to observe the changes during cooking of carbohydrates, fats, proteins and flavors</li> <li>- Chemical reactions</li> </ul>	16 hours
	<p><b>Food trials</b></p> <ul style="list-style-type: none"> <li>- Individual practical experimental classes(Minimum 4)</li> <li>- Trial and Error method</li> <li>- Sensory evaluations                             <ul style="list-style-type: none"> <li>o Taste, smell, visual and sound experiences</li> <li>o Temperature and textures</li> </ul> </li> </ul>	24 hours
	<p><b>Food processing</b></p> <ul style="list-style-type: none"> <li>- Experimenting with different methods of food processing</li> </ul>	10 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Innovate and create dishes through experiments using the concepts of food science.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Nathan Myhrvold, Chris Young, Maxime Billet, Modernist Cuisine: The Art and Science of Cooking, Volume I – Volume VI, The Cooking Lab, latest available edition</li> <li>- B. Srilakshmi, Food Science, New Age International. latest available edition</li> <li>- Sunetra Roday, Food Science &amp; Nutrition, Oxford University Press latest available edition</li> <li>- J.W Creswell, Research Design: Qualitative, Quantitative, Sage Publications latest available edition</li> <li>- Mark Saunders, Philip Lewis, Adrian Thornhill, Research Methods for Business Students, Pearson Education Ltd, latest available edition</li> </ul>	

Course Code: CAO012

Title of the Course: **FOOD AND WINE PAIRING**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to wines of the world and the sensorial combinations with food	
Content:	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- Principles of wine pairing</li> </ul>	2 hours
	<p><b>Wine Science</b></p> <ul style="list-style-type: none"> <li>- Flavor groups of wine</li> <li>- Wine faults identification</li> </ul>	3 hours
	<p><b>Food Pairing</b></p> <ul style="list-style-type: none"> <li>- Complementing and contrasting flavors</li> <li>- Food side and wine side pairing</li> </ul>	5 hours
	<p><b>Preparation of meals to pair</b></p> <p>Preparation of minimum of 5 menus with different themes to pair with wines from around the world.</p> <ul style="list-style-type: none"> <li>- Planning and selection of ingredients                             <ul style="list-style-type: none"> <li>o In relation to the wine to pair, season and availability</li> </ul> </li> <li>- Food trials to match certain wines                             <ul style="list-style-type: none"> <li>o Product knowledge, sensorial experience and combinations</li> </ul> </li> <li>- Practical tasting and preparation of meals with wine                             <ul style="list-style-type: none"> <li>o Practice of wine tasting and sensorial evaluation.</li> <li>o Practice of food preparation to enhance flavors in relation to the wines</li> </ul> </li> <li>- Indian food pairing with regional wines</li> </ul>	20 hours

<p>Pedagogy:</p>	<p>The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.</p>	
<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Appraise the principles of wine pairing and recall the flavor profiles of classic New World and Old World wines.</li> <li>- Contrast food and wine pairing.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Robert J. Harrington, Food &amp; wine pairing- A sensory experience Wiley publication, latest available edition</li> <li>- John Szabo, Food pairing and wine for dummies, Wiley publications, latest available edition</li> </ul>	

Course Code: CAO013

Title of the Course: **HOSPITALITY LAW**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to various laws relevant to the hotel industry.	
Content:	<p><b>Introduction to Hospitality Law</b></p> <p><b>Law relating to Registration and Grading of Hotels</b></p> <p><b>Intoxicating Liquor Licensing Entertainment Permissions Admission and Refusal Law.</b></p> <p><b>Law governing Supply of Accommodation</b></p> <p><b>Law governing Supply of Intoxicating Liquor</b></p> <p><b>Law governing Liability for Personal Injury</b></p> <p><b>Law governing Liability for Theft of Customer Property</b></p>	<p>4 hours</p> <p>4 hours</p> <p>8 hours</p> <p>6 hours</p> <p>4 hours</p> <p>2 hours</p> <p>2 hours</p>
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Recognise the importance of the legal dimension to professional activity in the hospitality industry;</li> <li>- Interact at an appropriate level with regulatory and professional legal opinion;</li> <li>- Have an appropriate knowledge and understanding of the range and detail of laws applicable to the main areas of the hospitality industry;</li> <li>- Analyse issues in the hospitality industry with a heightened logical focus</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Michael Boella, Alan Pannett, Principles of Hospitality Law, Cassell Academic, latest available edition</li> <li>- Stephen C. Barth, David K. Hayes, Hospitality Law- Managing Legal Issues in the Hospitality Industry, Wiley, latest available edition</li> <li>- Amitabh Devendra, Hotel Law, Oxford</li> <li>- M.C.Kuchhal, Mercantile law, Vikas Publishing House, Sixth Edition.</li> </ul>	

Course Code: CAO014

Title of the Course: **FACILITY MANAGEMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to enable the student to design a well- planned kitchen and also to consider the environment in order to implement best practices towards a sustainable kitchen.	
Content:	<b>Kitchen Planning, Layout and Facility Design</b> <ul style="list-style-type: none"> <li>- Flow process and Flow layout</li> <li>- Systematic layout planning (SLP) of kitchen                             <ul style="list-style-type: none"> <li>o Keys to unlock layout problems</li> </ul> </li> <li>- Equipment requirement and specification                             <ul style="list-style-type: none"> <li>o Manufacturers and selection</li> <li>o Budgeting for kitchen equipment</li> <li>o Durability and self-life, reparability, efficiency and accessibility</li> </ul> </li> <li>- Stores layout, planning, equipment and work flow</li> </ul>	12 hours
	<b>Kitchen stewarding, Layout and Facility Design</b> <ul style="list-style-type: none"> <li>- Importance of kitchen stewarding</li> </ul>	4 hours
	<b>Environmental and sustainability Management</b> <ul style="list-style-type: none"> <li>- Energy conservation                             <ul style="list-style-type: none"> <li>o Necessity for energy conservation</li> <li>o Methods of conserving energy in different area of operation</li> </ul> </li> <li>- The green revolution in India                             <ul style="list-style-type: none"> <li>o Concept, its impacts in India</li> <li>o Introduction of hybrid varieties (HYV) and genetically modified crops</li> <li>o Effects of modern agriculture technologies</li> </ul> </li> </ul>	8 hours
	<b>Eco friendly practices in culinary operations</b> <ul style="list-style-type: none"> <li>- Sustainable purchasing policy</li> <li>- Implementing sustainable food strategies (local, seasonal and organic food)</li> </ul>	6 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical's, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Plan and design a commercial kitchen to facilitate smooth workflow.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Tarun Bansal, Hotel facility planning, Oxford publication, latest available edition</li> <li>- Chokkar K. B., Pandya M. &amp; Raghunathan M, Understanding Environment, Centre for Environment Education, Sage Publication, latest available edition</li> <li>- Singh J.S., Singh S.P. &amp; Gupta S.R, Ecology, Environment &amp; Resource Conservation, Annamaya Publishers, latest available edition</li> <li>- Tyler M.G , Environment Science, Wadsworth Publishing Co., latest available edition</li> </ul>	



Course Code: CAN007

Title of the Course: **MARKETING MANAGEMENT 1**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to various concepts of marketing strategies, practices and new techniques which vary with the demands and needs of the consumers.	
Content:	<b>Introduction to Marketing Management</b> - Role of Marketing, Needs, Wants and Demands. Marketing Management Process.	5 hours
	<b>Marketing Environment</b> - Importance of marketing environment, internal and external environment, micro and macro environment	5 hours
	<b>Segmentation, Targeting and Positioning</b> - Definition of services and service marketing mix - Types and characteristics of services - Gaps model of service quality	4 hours
	<b>Product and Brand Management</b> - Brand and branding strategy, brand equity, brand positioning, - Brand name selection, sponsorship, development - Pricing <ul style="list-style-type: none"> <li>o Factors affecting price decisions, cost based and value based pricing,</li> </ul>	8 hours
	<b>Marketing communications</b> - Advertising and promotion - Services marketing and management - Digital marketing <ul style="list-style-type: none"> <li>o E-Marketing or online marketing</li> </ul>	8 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the importance of marketing management.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- V S Ramaswamy and S Namakumari, Marketing management, Global perspective, Indian Context, Om books, latest available edition</li> <li>- Paul Hannagen, Gastronomic Marketing, How to use food and drink to build better relationship, Rethink press, latest available edition</li> <li>- Philip Kotler, Kevin Lane Keller, Mairead Brady, Malcomn Goodman, Torben Hansen, Marketing Management, Pearson, latest available edition</li> </ul>	

Course Code: CAO015

Title of the Course: **CRUISE CATERING**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to galley operations in cruise catering.	
Content:	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- Work environment</li> <li>- Adaptation on board</li> <li>- Other support departments</li> </ul>	4 hours
	<p><b>Organization and operations</b></p> <ul style="list-style-type: none"> <li>- Hierarchy of a galley</li> <li>- Layout of galley</li> <li>- Organization of the cruise line production department</li> <li>- Galley administration, management and supervision</li> <li>- Procurement, Purchasing, storing and issuing of food and beverages</li> <li>- Essential food production operations and menu planning</li> <li>- Professional development and awareness of cultural aspects.</li> </ul>	12 hours
	<p><b>Food safety operation</b></p> <ul style="list-style-type: none"> <li>- Personal hygiene</li> <li>- Maritime food safety regulations</li> <li>- Food Waste management on board</li> </ul>	8 hours
	<p><b>Safety onboard</b></p> <ul style="list-style-type: none"> <li>- Firefighting and first aid</li> <li>- Emergencies</li> <li>- Safety and security of guests</li> </ul>	6 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical's, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Understand the galley operations in cruise line.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Giora Israel, Laurence Miller, Jerry Hoare, Dictionary of the Cruise Industry: Terms Used in Cruise Industry Management, Operations, Law, Finance, Management, Ship Design &amp; Construction, Sea trade Cruise academy production, latest available edition</li> <li>- Jan Irons, Kitchen Afloat: Galley Management and Meal Preparation, International Marine Mc Graw Hill, latest available edition</li> <li>- Philip Gibson, Richard Parkman, Cruise Operations Management: Hospitality Perspectives, Routledge, latest available edition</li> </ul>	

Course Code: CAN008

Title of the Course: **ENVIRONMENT MANAGEMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to create awareness and protect the environment.	
Content:	<p><b>Introduction to environmental management</b></p> <ul style="list-style-type: none"> <li>- Types of pollution</li> <li>- Causes, effects and control measures of Air pollution, Water pollution, Soil Pollution, Marine Pollution and Thermal Pollution, Nuclear pollution and Noise pollution</li> <li>- Impact of pollution on the environment</li> </ul>	10 hours
	<p><b>Types of environmental management</b></p> <ul style="list-style-type: none"> <li>- Waste Management</li> <li>- Disaster management</li> <li>- Sustainable development</li> <li>- Water conservation– Need importance and methods</li> <li>- Re-settlement and rehabilitation of people &amp; Environmental ethics</li> </ul>	10 hours
	<p><b>Climatic changes</b></p> <ul style="list-style-type: none"> <li>- Nuclear accidents, acid rain and ozone layer depletion</li> <li>- Natural calamities</li> </ul>	2 hours
	<p><b>Environment protection acts</b></p> <ul style="list-style-type: none"> <li>- Human population and Environment</li> <li>- Environment management systems and ISO</li> </ul>	8 hours
Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	

<p>Learning Outcomes</p>	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Demonstrate environmental consciousness, analyze, identify the causes, effect on environment due to various factors and suggest the relevant action at the individual and industrial levels for the environmental conservation.</li> </ul>	
<p>References / Readings</p>	<ul style="list-style-type: none"> <li>- Erach Bharucha, 'Text book of Environmental Studies for undergraduate courses'; Universities Press (India) Private Limited, 2005 or later editions.</li> <li>- Trivedi R.K., 'Handbook of Environment Laws, Rules Guidelines, Compliances and Standards, Vol: I &amp; II', Enviro Media (R), latest edition</li> <li>- J. P. Sharma, 'Comprehensive Environmental Studies', Laxmi Publications(P) Ltd, latest edition.</li> </ul>	

Course Code: CAO016

Title of the Course: **EVENT MANAGEMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course:	As Per the Programme requirements	Contact hours
Objective:	The aim is to facilitate the development of students as professionals in the event sector, and develop advanced skills pertaining to the management and marketing of events.	
Content:	<p><b>Introduction to event management</b></p> <ul style="list-style-type: none"> <li>- Types of events</li> <li>- Defining and conceptualizing events, impact analysis, event planning                             <ul style="list-style-type: none"> <li>o Stakeholders in events</li> <li>o Creating and evaluating event concept</li> <li>o The impact of events, strategic planning for events</li> </ul> </li> </ul>	5 hours
	<p><b>Marketing</b></p> <ul style="list-style-type: none"> <li>- Events and sponsorship                             <ul style="list-style-type: none"> <li>o Marketing mix of events</li> <li>o Event market research</li> <li>o Managing Sponsorship benefits, strategy</li> </ul> </li> <li>- Human resources, control and budgets                             <ul style="list-style-type: none"> <li>o Human resource planning, recruitment, selection and induction</li> <li>o Motivating staff, building effective teams</li> <li>o The budget, Financial reporting</li> </ul> </li> <li>- Evaluating the event, focus on international events                             <ul style="list-style-type: none"> <li>o Event evaluation process</li> </ul> </li> </ul>	8 hours
	<p><b>Events and urban tourism</b></p> <ul style="list-style-type: none"> <li>- Urban regeneration and events</li> <li>- Animating static attractions and community events</li> </ul>	4 hours
	<p><b>Event assignment</b></p> <ul style="list-style-type: none"> <li>- Identifying the key to successful events assignment, presentations, revision</li> <li>- Execution of an Event</li> </ul>	13 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Identify and comprehend the issues, tasks and procedures involved in organizing and implementing an event.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Getz D, Event Management and Event Tourism, Cognizant Communication Corporation, New York, latest available edition</li> <li>- Donald Getz, Festivals, Special Events and Tourism, Van Nostrand Reinhold, latest available edition</li> <li>- Skinner, B. and Rukavina, Event Sponsorship, Wiley, latest available edition</li> <li>- Bowdin, Events Management, Routledge New York, latest available edition</li> </ul>	



**OPTIONAL SUBJECTS**

Course Code: CAO017

Title of the Course: **CULTURAL STUDIES**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to understand different cultures and traditions across the globe.	
Content:	<b>Introduction</b> <ul style="list-style-type: none"> <li>- Understanding Cultural Studies</li> <li>- Evolution and Culture.</li> <li>- Contemporary Culture, Culture studies and the Global Media-sphere                             <ul style="list-style-type: none"> <li>o Code of conduct in different cultures</li> <li>o Taboos and traditions</li> </ul> </li> </ul>	10 hours
	<b>Marxism and the formation of cultural ideology</b> <ul style="list-style-type: none"> <li>- Language and Culture</li> <li>- Feminism in today's society</li> </ul>	8 hours
	<b>Youth Culture, Density and proliferation of mediated communication</b> <ul style="list-style-type: none"> <li>- Radio, television, iPod, movies, internet</li> </ul>	4 hours
	<b>Culture and the body Ethnicity, Race and Nation</b> <ul style="list-style-type: none"> <li>- Compare bodily practice in the larger context of culture and society</li> </ul>	4 hours
	<b>New media cultures</b> <ul style="list-style-type: none"> <li>- Science, Technology and Cultural Studies, Cyber culture</li> </ul>	4 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Analyze cultural issues, social rights, values and responsibility to self and to others.</li> <li>- Think critically, innovate and develop individual and team responsibility to work effectively in multi-disciplinary teams.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Lewis Jeff, Cultural Studies, SAGE Publishers,latest available edition</li> <li>- Joseph Devito, Essentials of Human Communication, Pearson Education Inc, latest available edition</li> <li>- The Body, Culture &amp; Society. <a href="https://www.mheducation.co.uk/openup/chapters/0335204139.pdf">https://www.mheducation.co.uk/openup/chapters/0335204139.pdf</a></li> </ul>	

Course Code: CAO018

Title of the Course: **INTERNATIONAL HUMAN RESOURCE MANAGEMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to define and discuss the key issues in international and comparative HRM.	
Content:	<p><b>Introduction to Human resource Management</b></p> <ul style="list-style-type: none"> <li>- Aims and Characteristics of HRM, How HR impacts on organizational performance, Role of HR practitioner, HRM policies, Strategic role of HRM.</li> </ul>	6 Hours
	<p><b>Comparative HRM: Employee Development, Employee Resourcing</b></p> <ul style="list-style-type: none"> <li>- Training and development methods, Human resource development.</li> <li>- Differences between countries in recruitment and selection practices</li> <li>- The most common recruitment, selection tools and practices</li> </ul>	3 Hours
	<p><b>Industrial Relations, Reward, Cultural Diversity</b></p> <ul style="list-style-type: none"> <li>- The nature of industrial relations and need for peaceful relations.</li> <li>- Approaches and strategies to industrial relations</li> <li>- Trade unions in the tourism and hospitality industry</li> <li>- Distinct aspects or bases of extrinsic reward</li> <li>- Culture to define attitudes and behaviors at work, cultural frameworks.</li> </ul>	6 hours
	<p><b>Managing people in an international company</b></p> <ul style="list-style-type: none"> <li>- Aspects or bases of extrinsic reward</li> <li>- Management rhetoric on pay across countries</li> <li>- National and international employment guidelines</li> <li>- Distinct aspects or bases of extrinsic reward</li> <li>- Financial Incentives, Benefits                             <ul style="list-style-type: none"> <li>o Money and Motivation, Employee Incentives and Recognition, Designing and Executing Incentive programs, Insurance benefits, retirement benefits</li> </ul> </li> </ul>	15 Hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<p><b>At the end of the course, the student will have the ability to:</b></p> <ul style="list-style-type: none"> <li>- Acquire competencies in following the HR practices of an organization.</li> <li>- Compare the cultural and institutional bases for differences between countries in the way they manage their Human resources.</li> </ul>	
References / Readings	<ul style="list-style-type: none"> <li>- Tom Baum, Human Resource Management for Tourism, Hospitality and Leisure, an international Perspective, Thomson Learning, latest available edition</li> <li>- Brewster C, Sparrow P and Vernon G, International Human Resource Management, University of Southampton, latest available edition</li> <li>- Dr.S.SKhanka, Human Resource Management(Text and Cases) , S Chand Publishing, latest available edition</li> <li>- K. Aswathappa, Human Resource Management, Mc Graw Hill Education, latest available edition</li> <li>- Dennis Nickson, Human Resource Management for the Hospitality and Tourism Industry, Butterworth-Heinemann, latest available edition</li> </ul>	

Course Code: CAO019

Title of the Course: **CUSTOMER RELATIONSHIPMANAGEMENT**

Number of Credits: 2

Contact Hours: 30

Prerequisites for the course	As Per the Programme requirements	Contact hours
Objective:	The aim is to introduce the student to issues related customer relationship management.	
Content:	<p><b>Introduction to Customer Relationship Management (CRM)</b></p> <ul style="list-style-type: none"> <li>- Customer relationships</li> <li>- Conceptual foundations of CRM                             <ul style="list-style-type: none"> <li>o Evolution and benefits of CRM</li> </ul> </li> <li>- Building customer relationships                             <ul style="list-style-type: none"> <li>o Relationship building process, bonding for customer relationships, zero customer defections,CRM frame work</li> </ul> </li> </ul>	5 hours
	<p><b>Research in CRM Tools</b></p> <ul style="list-style-type: none"> <li>- Techniques and methods, customer satisfaction, customer loyalty, service quality, market share vs share of customers,lifetime value of customers</li> </ul>	5 hours
	<p><b>CRM in Business-to-Consumer (B2C) and Business-to-Business (B2B) markets</b></p> <ul style="list-style-type: none"> <li>- CRM in Services, service recovery, CRM in products market, CRM in B2B</li> <li>- Markets: Characteristics of business markets, importance of CRM in B2B markets, key accounts management, customer value management in business markets</li> </ul>	10 hours
	<p><b>Components of eCRM</b></p> <ul style="list-style-type: none"> <li>- Data warehousing, data mining and CRM, campaign management, role of contact centers in building relationships</li> <li>- CRM Road Map: defining CRM strategy, CRM implementation, developing a relationship orientation, customer centric marketing and processes, building organizational capabilities through internal marketing, issues in implementing a technology solution for CRM</li> <li>- Operational issues in implementing CRM: Process view of CRM, budgeting for attraction vs retention, learning from customer defections, customer retention plans, evaluating retention programs</li> </ul>	10 hours

Pedagogy:	The sessions will be conducted using all or any of the methods such as lectures, exercises, practical, seminars, case studies, role plays and problem solving, to enable the students to learn in an interactive mode.	
Learning Outcomes	<b>At the end of the course, the student will have the ability to:</b> <ul style="list-style-type: none"><li>- Relate to CRM as an integral part of marketing.</li><li>- Develop competency in analyzing customer relationships by evaluating customers, their buying and spending behavior.</li></ul>	
References / Readings	<ul style="list-style-type: none"><li>- Rai, Alok Kumar, "Customer Relationship Management: Concept &amp; Cases", PHI learning private limited, 2013 Second Edition or later</li><li>- G, Shainesh and Sheth, Jagdish, "Customer Relationship Management: A Strategic perspective", Macmillan Publishers India Limited, 2006 or later</li></ul>	