

Maulana Abul Kalam Azad University of Technology, West Bengal

(Formerly West Bengal University of Technology)

Syllabus for M. Sc. Hospitality Management

(Effective from Academic Session 2018-2019)

Course Structure

Year	Semester	Paper Code	Paper Name	Marks	Credit
1 st	I	MSCH 101	Introduction to Hospitality & Tourism	100	4
	I	MSCH 102	Understanding Hospitality Operations	100	4
	I	MSCH 103	Managerial Economics	100	4
	I	MSCH 104	Information Management System and Hospitality	100	4
	I	MSCH 105	F&B Control & Management	100	4
	I	MSCH 106	Business Communication	100	4
Total				600	24

Year	Semester	Paper Code	Paper Name	Marks	Credit
1 st	II	MSCH 201	Revenue / Yield Management	100	4
	II	MSCH 202	Niche Tourism Products and MICE	100	4
	II	MSCH 203	Leisure Management	100	4
	II	MSCH 204	Managing Entrepreneurship: Small and Medium Business Properties	100	4
	II	MSCH 205	Marketing & Sales Management	100	4
	II	MSCH 206	Properties Development & Planning	100	4
Total				600	24

Year	Semester	Paper Code	Paper Name	Marks	Credit
2 nd	III	MSCH 301	Research Methodology	100	4
	III	MSCH 302	Human Resource Management	100	4
	III	MSCH 303	Supply Chain & Logistics Management	100	4
	III	MSCH 304	Strategic Management	100	4
	III	MSCH 305 (A/B/C)*	Elective I (Any Two)	100+1 00	4+4
Total				600	24

Year	Semester	Paper Code	Paper Name	Marks	Credit
2 nd	IV	MSCH 401	Inventory & Material Management	100	4
	IV	MSCH 402	Ethics, Corporate Governance and CSR	100	4
	IV	MSCH 403	Managing Change In Organisations	100	4
	IV	MSCH 404 (A/B/C)*	Elective III (Any Two)	100+1 00	4+4
	IV	MSCH 406	Dissertation	100	4
Total				600	24

*Students are to choose the electives exclusively from any one verticals i.e. both the subjects are to be from either A or B or C in both III & IV semester

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<u>Elective Specialization Papers (III Sem.)</u>	<u>Elective Specialization Papers (IV Sem.)</u>
<p>305A. Hospitality Sales & Marketing</p> <ol style="list-style-type: none">1. Services Marketing2. Customer Relationship Management3. Digital Marketing of Services	<p>404A. Event Management</p> <ol style="list-style-type: none">1. Event Planning & Coordination2. Contracting and Legal Aspects3. Corporate Image Building
<p>305B. Hospitality Operations Management</p> <ol style="list-style-type: none">1. Catering Management2. Corporate Facilities Management3. Retail Management	<p>404B. Leisure Management</p> <ol style="list-style-type: none">1. Entertainment & Recreation Management2. Lifestyle Management3. Ecotourism
<p>305C. Human Resource Management</p> <ol style="list-style-type: none">1. International Human Resource Management2. Human Resource Planning3. Organisational Behaviour	<p>404C. Entrepreneurship</p> <ol style="list-style-type: none">1. Business Enterprise Modelling2. Family Business Management3. Management of MSME Ventures

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Detailed Syllabus

SEMESTER-I

Paper: Introduction to Hospitality & Tourism

Code: MSCH 101

Contacts Hours / Week:4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Tourism – Introduction, Concepts, Definitions of Tourism, Importance scope and development of tourism, Understanding tourism product, tours, tourist, Emerging forms of tourism, Tourism other determinants.
Unit/ Module 2	Tourism Impact – Economic, Social, Environmental & political effect, Threat and obstacles of Tourism, Measures to overcome negative effects, Understanding Unrest, Crime; Trained man power & Awareness; Ignoring domestic tourist, Attitudes, Expectation and Behavior; Constraints of Tourism Growth
Unit/ Module 3	Travel Agency & Tour Operation – Travel formalities, Passport, Visa, Travel Agency –Functions and Operations, Tour operator: Operation main partners, Hotel /Accommodation/ Transport, Package tour, planning a tour, costing tour, marketing material, Itinerary planning, Guide and Escorts: Definition of guides & Escorts, Tourist expectation, Role of guide, Location, Guiding as a Techniques, Escorting a tour.
Unit/ Module 4	Geography as Tourism Product – Geography and tourism interrelation, Geography of India. Physical features. Topography, Ecology of India, Forest wealth; Flora and fauna; Environmental Concerns; Loss of Environmental wealth; Nature Conservation and Wild life Preservation, Seasonality and Destination; Seasons and Climate; Seasonality in Tourism; Festival season; Destination Management, Map & Chart work; Map and Chart relevance

Suggested Readings:

1. Kaul S.N. Tourist India, Tourist India International Taj Building, Bombay.
2. Sunil Kaba, Tourism and Hospitality Industry, Reference Press, NewDelhi.
3. Manjula Chaudhary, Tourism Marketing, Oxford University Press
4. C. Michel Hall, Dieter K. Muliller Tourism, Mobility and second homes, multilingual matter ltd., U.K.
5. Sunetra Roday, Archana Biwal, Vandana Joshi, Tourism Operations and Management, Oxford publication.

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Paper: Understanding Hospitality Operations

Code: MSCH 102

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Food & Beverage Management – Managing Quality in Food & Beverage Operations o Quality, Definitions and Meaning, Quality Dimension o Quality Assessment, Quality Assurance Program, Five Gap Analysis, Menu Management, Menu Planning, Menu Costing, Menu Engineering, Menu Merchandising, Menu Pricing, Budgetary Control and Revenue Management, Emerging Trends, Fast Food Concerns, Work Force Issues, Diversity, Dietary Concerns, Hazard Analysis and Critical Control Point (HACCP)
Unit/ Module 2	Accommodation Management – Customer Relationship Management o CRM & Hospitality defined, Customer expectations o Service Delivery, Wow factor, Future trends in service delivery, Market Segmentation, Hospitality Distribution Channel
Unit/ Module 3	Managing Environmental Issues – Features of Environmental Management, Safety Standards in Hotels, Security systems in hotels, Role of technology in managing safety, security and energy conservation, Hazard Identification and Risk Management, Disaster Management, Developing energy conservation programs for hotels Environmental concerns relating to hotel industry, Waste Management, Pollution Control, Water conservation and Rain Water Harvesting, Corporate Social Responsibility
Unit/ Module 4	Hospitality Entrepreneurship – Resort Management, Event Management, Recreation and Entertainment Management, Wellness and Spa Management
Unit/ Module 5	Laws and Standards Related to Hospitality Business –Introduction to Laws relating to Hospitality Business, Understanding Laws & Procedures, Shops and Establishment Act, Apprentices Act 1961, The Employment Exchange Act, 1959; Cyber Laws, Introduction to information technology law/ cyber space law / privacy rights / current topics in IT Law; on-line access to justice, High Technology Litigation, Indian Contract Act 1872, Licenses and Permits, Food Safety and Standards Authority of India (FSSAI), Foreign Exchange Regulations

Suggested Readings:

1. Jones & Lockwood – The Management of Hotel Operations
2. Lillicrap Cousins – Food and Beverage service
3. Sudhir Andrews – Front Office Training Manual.
4. Sudhir Andrews – House keeping Training Manual

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Paper: Managerial Economics

Code: MSCH 103

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Overview of Managerial Economics – Definition, Nature, Scope, Importance, Role and responsibilities of a managerial economist Unit Two: Demand, Supply and Market Equilibrium
Unit/ Module 2	Analysis and Forecasting – Law of demand, Demand determinants of hospitality and tourism, Shifts in demand, Supply, Elasticity of demand, Determinants of supply, Shifts in supply, Elasticity of supply, Consumers' equilibrium, Producers equilibrium, Market equilibrium, Product life cycle, Destination life cycle, Demand estimation and forecasting for tourism and hospitality, Utility Analysis of Demand – Law of diminishing marginal utility, Cardinal Utility, Ordinal Utility
Unit/ Module 3	Production Functions and Cost Out-put – Relations Production function, factors of production, returns to scale, Cost concepts- TC, VC, MC, AP, and MP, Economies of scale, Cost control and cost reduction, Cost output decisions in the short run and long run, CVP analysis.
Unit/ Module 4	Market Structure and Pricing Theory – Market structure- Perfect competition, monopoly, monopolistic competition, Oligopoly, Price output decisions under oligopoly market, Pricing policies and practices- price discrimination, price leadership, Cost plus pricing, Transfer pricing, Discounts and coupons, Revenue Management, Pricing Techniques, Demand Supply Analysis for Pricing.
Unit/ Module 5	Macro Economic Aggregates and Concepts – Wholesale price index, Consumer price index, Inflation, Monetary and Fiscal policies, Budgetary intervention, Foreign exchange, Export import policies, National Income – Concept and measurement. GNP and GDP Economic impact of tourism and hospitality, Regional economic model (I-O Model) Multiplier effects, Measurement of tourism impacts, Steps in measurement of impact

Suggested Readings

1. John Tribe: The Economics of Recreation, Leisure & Tourism (3rd Ed)
2. A M Sheela: Economics of Hotel Management
3. Mike J Stabler, Andreas Papatheodorou & M Thea Sinclair: The Economics of Tourism (2nd Ed)
4. Dr. D.M Mithani: Managerial Economics Theory and Applications
5. Fabiola Sfodera (Ed): The Spread of Yield Management Practices.
6. Christopher R Thomas and S Charles Maurice: Managerial Economics; Concepts and Applications
7. Barry Keating & J Holton Wilson: Managerial Economics
8. Peterson & Levis, Managerial Economics
9. Spencer M.H., Managerial Economics
10. P.C. Thomas: Principles of Business Decisions
11. S.P Singh: Managerial Economic
12. Premvir Kapoor, Sociology & Economics for Engineer, Khanna Publishing House

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Paper: Information Management System and Hospitality

Code: MSCH 104

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Managerial Applications of Computers – Spreadsheet Software and Managerial Applications, Computer and Management Functions, Computer Based Financial Systems, Computer Based Inventory Systems, Computers in Human Resource Management
Unit/ Module 2	Computers And Decisional Techniques – Operations Research and Management Decision Making • Linear Programming – Problem Formulation and Graphical Method • Linear Programming – The Simplex Method
Unit/ Module 3	Advanced Decisional Techniques • Transportation Models • Assignment Models, PERT & CPM
Unit/ Module 4	Management Information System – An MIS Perspective, Information Needs and its Economics • Management Information and Control Systems
Unit/ Module 5	Systems Analysis And Computer Languages – System Analysis and Design, Computer Programming, Programming Languages Application, Property management system, process and operation, Glossary of terms

Suggested Readings:

1. Robson W, (1997), Strategic Management and Information Systems
2. Willcocks et al., (1997), Managing IT as a Strategic Resource
3. Ward J, (1995), Principles of Information Systems Management
4. Barnatt C, (1996), Management Strategy and Information Technology
5. Jelassi T, (1994), Competing through Information Technology

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Paper: F&B Control & Management

Code: MSCH 105

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Basic concepts Hospitality Management – Definitions of Management, History of Management Thought, Different approaches to management Functions of Management
Unit/ Module 2	Planning & F & B Organization – The nature and purpose of planning, Setting objectives, MBO, Strategies, policies, and planning premises, decision-making The nature and purpose of organizing – Basic departmentation, line, Staff authority, & Decentralization, Effective organizing and organizational culture
Unit/ Module 3	F & B Staffing, Planning & Directing – Selection and Recruitment; Performance Appraisal and Career, Training and Development; Elements of directing; Manager as a leader, Motivator, Communicator
Unit/ Module 4	Controlling, Coordinating & Decision-making – The System and process of controlling, control techniques and Information technology Nature purpose and Principle of Managerial Decision Making
Unit/ Module 5	Managing a Bar Business – Creating a business plan, Marketing the bar business, Marketing tools to attract customers to a bar, Pricing as a promotional tool in bars, Protecting and expanding a bar concept
Unit/ Module 6	F & B Marketing – Introduction, F & B Marketing Mix, Techniques of F & B Marketing; Promotions; Festivals; Sponsorship; Live Counter; Value additions; Space hiring
Unit/ Module 7	Customer Relationship Management – Customer profiling, Customer feedback and grievance handling procedure, Ensuring the WOW effect at every moment of truth

Suggested Readings:

1. L.M. Prasad, Principles and Practices of Management
2. Tripathi and Reddy, Principles and practices of Management
3. Dr. P. C. Shejwalkar, Principles and Practices of Management
4. Harold Koontz, Essentials of Management
5. Premvir Kapoor, Principles of Management, Khanna Publishing House

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Paper: Business Communication

Code: MSCH 106

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	The Concept of Emotional Intelligence/ Emotional Quotient , Four segments of emotional intelligence and its application in management theories
Unit/ Module 2	Real Life Stress-Triggers and Solutions (eg. anger, fear, lack of empathy etc.), Activities to practically understand the four aspects of emotional intelligence; especially empathy (eg. speed dating, role plays, etc.) Leadership & communication , The role of a leader in hospitality industry, Types of leadership styles and communication patterns
Unit/ Module 3	Patterns of Communication , Activities to make each student realise his leadership style and communication pattern, Conflict management and workplace ethics (eg. hierarchy management, teamwork, stress tests etc.)
Unit/ Module 4	Essentials of Networking – Picking the correct social media platforms and managing them, Social media communication (How to start a message, how to ask for help etc.) along with examples of bad communication
Unit/ Module 5	Professional Writing - Importance and of a resume and cover letter, Making the perfect resume (providing templates, editing each students resume, peer review etc.), Professional writings (emails, text messages, LinkedIn messages) Public relation theory and practice, Conversational English

Suggested Readings:

1. Smith D Brendan, Breaking Through College Reading. NY, Longman
2. Troiano, Edna, Julia Scott (2001) The Contemporary Writer, New Jersey; Prentice Hall
3. Axlerod, BRise, Charles R Cooper (1994) The St. Martin's Guide to Writing; NY; St. Martin's Press.
4. Diyanni, Robert . Pat C Hoy (2001) The Scribner Handbook for Writers . Boston; Allyn and Bacon
5. Kulbushan Kumar, Effective Communication Skills, Khanna Publishing House

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SEMESTER-II

Paper: Revenue / Yield Management

Code: MSCH 201

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Revenue Management – Room ratemanagement, Room rate , economics, Rate types, Rate Determination
Unit/ Module 2	Revenue Management Tools: Room Types, Market Codes, Track Code
Unit/ Module 3	Revenue Management Essentials – Managing Occupancy, Managing ADR, Evaluating Effectiveness Occupancy Index, ADR Index, Rev Par Index, Go ar
Unit/ Module 4	Yield Management – Philosophy, Implementation, Techniques
Unit/ Module 5	Role of Revenue manager and Case Studies

Suggested Readings:

1. Robert H Woods, Jack D Ninemeier, David K Hayesand Michele A Austin, Professional Front Office Management
2. Colin Dix & Chirs Baird,, Front office operations
3. James Bardi, Hotel Front office management
4. Kasavana & Brooks, Managing front office operations
5. Sudhir Andrews, Front office training manual Tata McGraw Hill
6. Raymond S Schmidgall, Managerial accounting and hospitality accounting
7. Michael Kasavana, Effective Front Office Operation,CBI-VNR,
8. J.R.S.Beavis & S.Medlik, A Manual of Hotel Reception, Heinemann Professional

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Paper: Niche Tourism Products and MICE

Code: MSCH 202

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Tourism Product - Definition, Concept & Classifications, Nature & Characteristic of India's Tourism Products: Seasonality & Diversities. Heritage - Indigenous, Colonial, Handicrafts of India. Craft Meals. Fairs and Festivals of Social & Religious importance, Indian cuisine: Regional variations.
Unit/ Module 2	Concept of MICE: Scope, Nature and Importance, Types of Events in MICE. Key steps to a successful operation of MICE - Conference program designing, Pre & Post event responsibility. Impact of conventions on communities.
Unit/ Module 3	MICE Business: The nature and demand of conference markets, The Economic and social significance of conventions, process of convention management.
Unit/ Module 4	Types of Events – Cultural, festivals, religious & business etc. Need of event management. Important convention and conference centres in India.
Unit/ Module 5	Event Planning – Meaning and importance, bidding and supplier contracting. Budgeting of MICE –Use of budget preparation, estimating, fixed & variable cost, sponsorship and subsidies. Cash flow, Measures of financial performance, financial controls, risk management. Ethical behavior practices in the MICE industry

Suggested Readings:

1. Indian Tourism Products: Robinet Jacob; Abhijeet Publications
2. A Cultural History of India: Basham, A.L., Oxford University Press
3. Tourism products: Manoj Dixit; New Royal Book Co.
4. Indian Tourism Products: Robinet Jacob; Abhijeet Publications

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Paper: Leisure Management

Code: MSCH 203

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Recreation – Leisure and sport studies. Sociology of Sport, Leisure and Recreation. A critical analysis of definitions, concepts and assumptions of classical, recent and modern theories of recreation and leisure. History and Philosophy of Sports, Leisure, and Wellbeing, Outdoor Recreation Systems.
Unit/ Module 2	Understanding of the Nature and Scope of Leisure & Recreation – Global and local contexts of leisure and recreation. Geography, leisure and recreation in Asia perspective, Sport's role in leisure. Leisure trend: Popular sport, leisure and recreation. Social, economic and administrative aspects of professional, amateur, commercial and public recreation. sports organizations and services.
Unit/ Module 3	Recreation and Community – Perspectives on International Tourism. Introduction to Recreation Services. Introduction to discipline and exploration of professional career models/ paths, historical development of profession, expectations and opportunities in recreation services. Introduction to Commercial Recreation and Tourism, Leisure and recreation in modern era: Outdoor recreation pursuit
Unit/ Module 4	Understanding of Contemporary Issues: Means & Impact the delivery of leisure services. Contemporary professional issues and the trends impacting leisure and human service agencies. Aging and Leisure Development, theoretical aspects of aging and their implications for leisure and on the practical aspects of recreation and leisure program development, delivery, and facilitation for all older adults.
Unit/ Module 5	Professional Understanding – The concept of a profession and professional organizations and the responsibilities of professionals in leisure and human service agencies. Understanding of the importance of maintaining professional competence and use of resources for professional development. Men's and women's leisure & recreation experiences, attitudes, constraints, challenges and behaviours.

Suggested Readings:

1. Wuest DA, Foundations of Physical Education, Exercise Science
2. Gayle, Water Based Tourism, Sports, Leisure and Recreation
3. Kemp, Leisure and Tourism Human kinetics, Introduction to Recreation and Leisure
4. Thomas L. Goodale, Peter A. Witt, Recreation and leisure: issues in an era of change
5. Peter A. Witt, Recreation And Youth Development Human Kinetics, Dimensions of Leisure for Life: Individuals and society
6. Christopher R Edginton, Leisure Programming: A Service Centered and Benefits Approach”
7. Chris Wolsey, J Abrams, Understanding the Leisure and Sport Industry

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8. Richard G. Kraus, Recreation and leisure in modern society, Human kinetics, Introduction to recreation and leisure
9. Ruth V. Russell, Pastimes: The Context of Contemporary Leisure

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Paper: Managing Entrepreneurship: Small and Medium Business Properties

Code: MSCH 204

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Entrepreneurship - What, Why and How – Entrepreneurship – Concept, Functions, Need and Importance Why Entrepreneurship For You, Myths about Entrepreneurship, Pros and Cons of Entrepreneurship, Process of Entrepreneurship, Startup and its stages, Entrepreneurship – The Indian Scenario
Unit/ Module 2	An Entrepreneur – Why be an Entrepreneur Types of Entrepreneurs, Competencies and characteristics: Ethical, Entrepreneurship Entrepreneurial Values and Attitudes, Motivation Mindset of an employee and an entrepreneur difference Intrapreneur: Importance in any, organisation
Unit/ Module 3	Entrepreneurship Journey – Self-Assessment of Qualities, Skills, Resources and Dreams. Generation of Ideas, Business Ideas vs. Business Opportunities, Opportunity Assessment – Factors, Micro and Macro Market Environment Feasibility Study, Business Plan Preparation, Execution of Business Plan, Role of networking in entrepreneurship
Unit/ Module 4	Entrepreneurship as Innovation and Problem Solving – Entrepreneurs - as problem solvers. Innovations and Entrepreneurial Ventures, Global and Indian New Industries of New Age Economy, Role of Technology, E-commerce and Social Media Social Entrepreneurship as Problem Solving, Concept and Importance Risk Taking-Concept; types of business risks
Unit/ Module 5	Understanding the Market – Business Idea and Concept, Types of Business: Manufacturing, Trading and Services. Stakeholders: sellers, vendors and consumers and Competitors Market Research, Concept, Importance and Process, Market Sensing and Testing, Business Model, Proof of Concept, Pricing and Factors affecting pricing, Launch Strategies after pricing and proof of concept
Unit/ Module 6	Business Arithmetic – Unit of Sale, Unit Price and Unit Cost - for single product or service Types of Costs - Start up, Variable and Fixed, Income Statement, Cashflow Projections, Break Even Analysis - for single product or service Taxes, Financial Business Case Study

Suggested Readings:

1. Robert Tuchman, Young Guns: The Fearless Entrepreneur's Guide to Chasing Your Dreams and Breaking out on Your Own, American Management Association, 2009
2. David S. Landes; Joel Mokyr; William J. Baumol, The Invention of Enterprise: Entrepreneurship from Ancient Mesopotamia to Modern Times, Princeton University Press, 2010
3. Philip Auerswald, The Coming Prosperity: How Entrepreneurs Are Transforming the Global Economy, Oxford University Press, 2012
4. David A. Harper, Foundations of Entrepreneurship and Economic Development Routledge, 2003

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5. Janet Kiholm Smith; Richard L. Smith; Richard T. Bliss, Entrepreneurial Finance: Strategy, Valuation, and Deal Structure, Stanford Economics and Finance, 2011
6. Edward D. Hess, Growing an Entrepreneurial Business: Concepts and Cases, Stanford Business Books, 2011
7. Edward D. Hess, Grow to Greatness: Smart Growth for Entrepreneurial Businesses, Stanford Business Books, 2012

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Paper: Marketing & Sales Management

Code: MSCH 205

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Marketing Management – Introduction, Market and Marketing, the Exchange Process, Core Concepts of Marketing, Functions of Marketing, Importance of Marketing, Marketing Orientations
Unit/ Module 2	The Marketing Process – Introduction, Marketing Mix-The Traditional 4Ps, The Modern Components of the Mix- The Additional 3Ps, Developing an Effective Marketing Mix, Marketing Planning, Marketing Implementation and Control.
Unit/ Module 3	Consumer Buying Behaviour – Introduction, Characteristics, Types of Buying Decision Behaviour: Henry Assael Model, Consumer Buying Decision Process, Buyer Decision Process for New Products, Buying Motives, Buyer Behaviour Models.
Unit/ Module 4	Business Buyer Behaviour – Introduction, Characteristics of Business Markets, Differences between Consumer and Business Buyer Behaviour, Buying Situations in Industrial/Business Market, Buying Roles in Industrial Marketing, Factors that Influence Business Buyers, Steps in Business Buying Process
Unit/ Module 5	Segmentation, Targeting and Positioning – Introduction, Concept of Market Segmentation, Benefits of Market Segmentation, Requisites of Effective Market Segmentation, The Process of Market Segmentation, Bases for Segmenting Consumer Markets, Targeting (T), Market Positioning (P) Advertising and sales promotion , sales force management

Suggested Readings:

1. Kotlar, Philip, Marketing Management, Prentice Hall, New Delhi.
2. Stanton, Etzel, Walker, Fundamentals of Marketing, Tata-McGraw Hill, New Delhi.
3. Saxena, Rajan, Marketing Management, Tata-McGraw Hill, New Delhi.
4. McCarthy, E.J., Basic Marketing: A managerial approach, Irwin, New York.

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Paper: Properties Development & Planning

Code: MSCH 206

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Technical Requirements As Established By Law And Need – Project selection, Feasibility Report, Constitution of the Establishment; Type of Business i.e. Sole Proprietorship, Partnership, Companies etc; Specific Clearances, Land Conversion, Building Approval, Trade Licenses (essential licenses/permits etc.); Infrastructure requirements, specific clearances from civic bodies, Financial Assistance/Aid, Fire Safety; Pollution Control Board, Norms/Requirements/Ecotel Norms
Unit/ Module 2	Facilities Design & Analysis – Overview of Project Design, Design Consideration, Architectural, Building, etc; Systematic Layout Planning, Flow of Guest/Staff Movement, Diagrams; Analysis of Areas, Operational, Functional, Administrative, Design of Areas, Overview, Cost Considerations; Star Classification Criteria, Committees & Composition thereof, State/Centre, Facilities Design for other Hospitality Areas e.g., Hostels, Hospitals, Industrial Canteens, Flight Services (including costs & controls)
Unit/ Module 3	Outdoor Recreation Planning – Sports (Area, Type, Trainees), Trekking (Guide, Expert); Medical Facility, first-aid/Doctors, Transportation to picnic/sites, Approved Travel Plans
Unit/ Module 4	Event Management – Event Planning, Event Marketing, Sponsorship Deal, Space Promotion; Facilities, Equipment/Lighting/Fire Safety, Seating/Stall/Layout, Programme Planning Management, Financial Management of Events

Suggested Readings:

1. Shailesh Kasande, Materials and logistics Management
2. L. C. Jhamb, Materials and logistics Management
3. K. K. Ahuja, Materials Management
4. Gopalkrishnan & Sundersano, An integrated approach to Materials Management

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SEMESTER-III

Paper: Research Methodology

Code: MSCH 301

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Marketing Research – Introduction, Management uses of marketing research, Problem Formulation & steps in decision Making Process.
Unit/ Module 2	Research Design – Introduction, Exploratory Research, Descriptive research, Causal/ Experimental Research Design, Relationship in between different types of designs.
Unit/ Module 3	Data – Data Collection Methods, Primary & Secondary Data, Observation & Questionnaire Techniques, Analysis & interpretation of Data, Development of questionnaire.
Unit/ Module 4	Sampling – Sample Design, Sample Plan, Probability & Non-Probability Sampling, Sample Size, etc., Attitude Measurement through different types of scales.
Unit/ Module 5	Research – Product Research, Advertising Research – Copy Testing, Test Marketing, Media Selection, Research Report

Suggested Readings:

1. Paul Baines, BAL Chansarkar, Introducing Marketing Research, Wiley, 2002
2. C. Samuel Craig, Susan P. Douglas, International Marketing Research, Wiley, 2005 (3rd edition)
3. D. V.L. Smith; J. H. Fletcher, The Art & Science of Interpreting Market Research Evidence, Wiley 2004
4. D.V.L. Smith; J.H. Fletcher, Inside Information: Making Sense of Marketing Data, Wiley, 2001
5. by Robert Duboff; Jim Spaeth John, Market Research Matters: Tools and Techniques for Aligning Your Business, Wiley & Sons, 2000

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Paper: Human Resource Management

Code: MSCH 302

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Human Resource Management in Hospitality Industry Meaning – Definition, What is HRM, Significance, Functions, and objectives of HRM. Human Resource Planning & Ethical issues-Introduction, HRP at different levels, process of HRP. Ethical issues:-Introduction, ethical issues in HRD Human Relation and human need, understanding human behavior
Unit/ Module 2	Human Resource Development – Significance of HRD, The concept of HRD, Scope of HRD, Need for HRD, Objectives of HRD, Functions of HRD Manager. Performance Appraisal –Meaning, Need and Purpose of performance appraisal and development, Methods of performance appraisal-Trait methods, Behavioural Methods and Result Methods. Use of Performance Appraisal.
Unit/ Module 3	Strategic Human Resource Environment – Introduction, Internal and external environment, Strategic HRM-Introduction, meaning of strategy and strategic management, strategic management process. Management Development-Introduction, meaning, Objectives, Essential ingredients of the management development programme, Techniques of Management development-on the job techniques, off the job techniques.
Unit/ Module 4	Motivation in Hospitality Industry – Meaning, purpose, importance process, E-communication, communication-oral, written, non-verbal, Barriers to communication. Motivation-Meaning, types of motives and motivation, steps in motivation, maslow’s theory of hierarchy and Herzberg’s two factor theory. E-Human Resource Management-Introduction, Aspects of E-HRM:-E-Job design and analysis, E-HR Planning, E-recruitment, E- selection, E-performance management, E-training and development, E-HR records, information and audit.

Suggested Readings:

1. Personnel Management, C.B. Memoria, S.V. Gankar, Publishing house, Mumbai.
2. Stoner, James, A.F.,MANAGEMENT Eaglwood Cliffs, New Jersey,
3. Knoontz O’Donnel and Weirich, MANAGEMENT, International students edition, McGraw hill.
4. Boella, M.J.,Personnel Management in the hotel and catering Industry, Hutetinson, London.
5. Ahuja K.K. Personnel Management, Kalyani Publisher, New Delhi Hotel Industry, Frank Bros. & Co. (Publishers) Ltd

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Paper: Supply Chain & Logistics Management

Code: MSCH 303

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Supply Chain – Definition, Objectives, Types, Various definitions, Drivers, Need for SCM, SCM as a profession, SCM decisions and skills, Strategy formulation in SCM – Value in Supply Chain, Tradeoffs, CRM Strategy relationship matrix Strategic Sourcing, Source evaluation, collaborative perspective, Buyer Supplier Relationship, Partner Selection, develop of Partnership, importance of inventory, imbalances, uncertainties, inventory costs, inventory turnover ration
Unit/ Module 2	Transportation Selection – Trade-off, modes of transportation, models for transportation and distribution, factors affecting network effectiveness, 3 PL advantages, Indian transport infrastructure, IT solutions, EDI, e-Commerce, eProcurement, Bar Coding and RFID technology Critical business processes and information systems, DBMS, benefits of ERP, information system and bull whip effect – SCM software packages, modelling concepts, Vendor analysis model, Coordinated SCM, Simulation modelling, Reverse Vs forward supply chain, types of reverse flows, collaborative SCM's and CPFR, agile systems, sources of variability, characteristics, supplier interface, internal processes
Unit/ Module 3	Supply Chain Management and Profitability – quality management, mass customization and globalization, ethical Supply Chains, business and SCM, Balanced Score Card , Benchmarking, Performance measurement
Unit/ Module 4	ERP and Supply Chains – supply chain automation, and supply chain integration.
Unit/ Module 5	The Logistics of Business – The Logistical Value Proposition, The Work of Logistics, Logistical Operating Arrangements, Flexible Structure, Supply Chain Synchronization, Transport Functionality, Principles and Participants, Transportation Service, Transportation Economics and Pricing, Transport Administration, Documentation International Logistics and Supply Chain Management: Meaning and objectives, importance in global economy, Characteristics of global supply chains, Global Supply Chain Integration, Supply Chain Security, International Sourcing, Role of Government in controlling international trade and its impact on Logistics and Supply Chain.
Unit/ Module 6	International Insurance – Cargo movements, water damage, Theft, Privacy, pilferage, Other risk, perils with air shipments, Risk Retention, Risk Transfer, Marine Cargo Insurance, Coverage A,B,C classes, Elements of air freight Policy, Commercial Credit Insurance, Size of Vessels, Tonnage, Types of vessels- Container, Combination ships, Non vessel operating carriers

Suggested Readings:

1. H. S. Hall & S. R. Knight, Higher Algebra, Radha Publishing House
2. Sancheti & Kapoor, Business Mathematics, Sultan Chand & Company
3. Dowling, Introduction to Mathematical Economics, Schaum's Outline Series
4. R. S. Soni, Business Mathematics, Pitambar Publishing House
5. Holden, Mathematics for Business & Economics; Macmillan India, New Delhi.
6. R.G.D Allen, Basic Mathematics, Macmillan, New Delhi

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Paper: Strategic Management

Code: MSCH 304

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	An Overview Strategic Management – Understanding Strategy, Definition & Explaining strategy, Strategic Decision making, Process of Strategic Management, School of thought on Strategy Formulation
Unit/ Module 2	SWOT Analysis - Environmental Analysis, Competitive Analysis, Internal Corporate Analysis, Corporate & Business Level Strategic Analysis, Contingency Strategies, Strategic Plans
Unit/ Module 3	Strategic Analysis - Cost Analysis, Portfolio Analysis and Display Matrices, Operating and Financial
Unit/ Module 4	Strategic Choices – Strategic Alternatives, Diversification, Implementation of Strategy, Evaluation and Control of Strategy, Turnaround Management
Unit/ Module 5	Strategy Formulation - Expansion, Retrenchment, Merger, Joint Venture Strategy Formulation Process, Strategy analysis & Choice, Factors influencing choice, SPACE Matrix, BCG Matrix, Policies in functional Areas, Functional policies, financial policies, Strategic Implementation, Review & Revaluation

Suggested Readings:

1. Wootton and Terryhorne: Strategic planning: The Nine Programme
2. John Tribe: Corporate Strategy for Tourism.
3. Prashad, L.M.: 2004, Business Policy and Strategic Management, Sultan chand & Sons.
4. Ghosh, P.K.: 2004, Strategic Planning & Management, Sultan Chand & Sons.

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Elective Specialization Papers (III Sem.)

Hospitality Sales & Marketing

Paper: Services Marketing

Code: MSCH 305A1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Service economy and the nature of services – The service economy. Nature of services. Characteristics of services. Services marketing mix
Unit/ Module 2	Buyer behaviour – Consumer behaviour leading to Purchase. 2 Consumer experience. Post-experience behaviour. Business buying.
Unit/ Module 3	Understanding customer requirements – Customer expectations from services. Customer perceptions of service. Customer research. Customer defined service standards.
Unit/ Module 4	Quality management – Service quality Technical and functional quality. Determinants of service quality. Gap model. Kano's model.
Unit/ Module 5	Service design and development – Challenges to services design. 4 New service development. Developing the service blueprint. Quality function deployment. Service innovations.
Unit/ Module 6	Service delivery: Physical evidence – Physical evidence. 2 Role of the servicescape. Creating the servicescape.

Suggested Readings:

1. Services Marketing, Zeithaml, Bitner, Gremler & Pandit, TMH Publication.
2. Marketing of Services, Hoffman & Bateson, Cengage Learnings.
3. Services Marketing, Rao, Pearson Education.
4. Services Marketing, Concepts & Cases, Bhattacharjee, Excel Books
5. Service Management, Operations, Strategy, Information Technology, Fitzsimmons & Fitzsimmons, McGraw Hill.

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Hospitality Sales & Marketing

Paper: Customer Relationship Management

Code: MSCH 305 A2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to CRM and eCRM – What is customer? How do we define CRM? CRM technology components, customer life style, customer interaction. Difference between CRM and eCRM, features of eCRM.
Unit/ Module 2	Enterprise Marketing Automation (EMA) – Components of EMA, marketing campaign, campaign planning and management, business analytic tools, EMA components (promotions, events loyalty and retention programs), response management.
Unit/ Module 3	Sales Force Automation - Sales Process, Activity, Contact- Lead and Knowledge Management, Field Force Automation. - CRM links in e-Business - E-Commerce and Customer Relationships on the Internet - Enterprise Resource Planning (ERP), Supply Chain Management (SCM), Supplier Relationship Management (SRM), Partner relationship Management (PRM).
Unit/ Module 4	CRM Implementation – Defining success factors, Preparing a business plan requirements, justification and processes, Choosing CRM tools, Defining functionalities, Homegrown versus out-sourced approaches, Managing customer relationships, conflict, complacency, Resetting the CRM strategy. Selling CRM internally, CRM development Team, Scoping and prioritizing, Development and delivery, Measurement.
Unit/ Module 5	Analytical CRM - Managing and sharing customer data, Customer information databases, Ethics and legalities of data use, Data Warehousing and Data Mining concepts, Data analysis - Market Basket Analysis (MBA), Click stream Analysis, Personalization and Collaborative Filtering.

Suggested Readings:

1. Alok Kumar Rai, Customer Relationship Management Concept & Cases, Prentice Hall of India Private Limited, New Delhi. 2011
2. S. Shanmugasundaram, Customer Relationship Management, Prentice Hall of India Private Limited, New Delhi, 2008
3. Kaushik Mukherjee, Customer Relationship Management, Prentice Hall of India Private Limited, New Delhi, 2008
4. Jagdish Seth, et al, Customer Relationship Management
5. V. Kumar & Werner J., Customer Relationship Management, Wiley India, 2008

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Hospitality Sales & Marketing

Paper: Digital Marketing of Services

Code: MSCH 305 A3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Digital Marketing – What is digital marketing?, How is it different from traditional marketing?, ROI between Digital and traditional marketing?, Discussion on Ecommerce, Discussion on new trends and current scenario of the world?, Digital marketing a boon or a Bane? How can digital marketing be a tool of success for companies?, Video on importance of digital marketing, Analysis of recent info graphics released by companies about digital marketing?, How did digital marketing help the small companies and top inc, Categorization of digital marketing for the business, Diagnosis of the present website and business.
Unit/ Module 2	Search Engine Optimization (SEO) – Blog, Portal and Website?, static or dynamic websites, On page optimization techniques, Off page Optimization techniques, Reports
Unit/ Module 3	Social Media Optimization (SMO) – Introduction to social Media Marketing, Advanced Facebook Marketing, Word Press blog creation, Twitter marketing, LinkedIn Marketing, Google plus marketing, Social Media Analytical Tools
Unit/ Module 4	Search Engine Marketing – Introduction to Search Engine Marketing Tools used for Search engine Marketing, PPC /Google Adwords Tool, Display advertising techniques
Unit/ Module 5	Search Engine Marketing – Google Analytics Online Reputation Management, E-Mail Marketing, Affiliate Marketing, Social Media Analytics, Ad designing

Suggested Readings:

1. Dave Chaffey & Fiona Ellis-Chadwick, Digital Marketing: Strategy, Implementation & Practice
2. Ben Hunt, Convert!: Designing Websites For Traffic and Conversions
3. Lon Safko, The Social Media Bible: Tactics, Tools, & Strategies for Business Success
4. Pam Didner, Global Content Marketing

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Hospitality Operations Management

Paper: Catering Management

Code: MSCH 305 B1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction to Catering Management , Principles & functions of catering management
Unit/ Module 2	Tools of Catering Management for the following - Top Management, Middle Management, Line Management, Operational Staff (workers), Management of resources available to the catering manager menu, Planning, Designing, Analysis, Merchandising
Unit/ Module 3	Kitchen Planning - Area selection, Space requirement, Policy formulation, Setting of equipments, Maintenance
Unit/ Module 4	Food and Beverage Service Area – Planning, Layout & Designing, Establishing staffing Levels
Unit/ Module 5	H.R.D. in Catering Industry

Suggested Readings:

1. Arduser, Lora and Brown, Douglas Robert, Atlantic Publishing Group, Inc., The Professional Caterer's Handbook with CD-ROM, ISBN- 13: 978-0910627-60-3
2. Bode, Sony, Atlantic Publishing Group, Inc., The Food Service Professional Guide to Successful Catering, ISBN 10: 0-910627-22-3.

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Hospitality Operations Management

Paper: Corporate Facilities Management

Code: MSCH 305 B2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Facility Management – What is Facilities Management (FM)? – ‘the facilities umbrella’, Defining FM within an organization, The 8 key roles of FM, FM – overhead or profit centre?, The strategic importance of managing facilities, Developing an FM plan and team
Unit/ Module 2	Establishing Control of Support Services – Identifying and reviewing support service requirements, Profiling current service levels and costs, Reviewing contracted services, Outsourcing versus in-sourcing, Contract ‘bundling’ and ‘aggregation’, Determining and implementing a contract strategy
Unit/ Module 3	Focusing on the Customer – Understanding customer business needs and objectives, Engaging the customer, Customer service strategy, Developing a customer action plan, The pursuit of excellence
Unit/ Module 4	Managing the Budget – Harnessing cost data, Identify spending patterns, Building up the budget plan, Defending the plan, Control mechanisms and reports, How to maximise the budget
Unit/ Module 5	Understanding Service Contracts – What is a contract and why do we need them?, Tender terms, Objectives and understanding what the contractor wants, Contract structure explained, Terms and conditions, Specifications – output versus input, Schedules of tender, Supplier ‘own’ contracts – common traps!

Suggested Readings:

1. Tompkins, James A., White, John A., Bozer, Yavuz A., and Tanchoco, J. M. A. (2010). Facilities Planning. NJ: John Wiley & Sons, Inc.

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Hospitality Operations Management

Paper: Retail Management

Code: MSCH 305 B3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction – Retail and retail environment and concepts Buying , merchandising and vendor management, Retail selling skills and sales management, Operations management, IT in retail
Unit/ Module 2	Retail Marketing – Retail strategy, SCM and Warehousing, Legal issues in retail, Store design, visual merchandising, Retail store operations
Unit/ Module 3	Understanding the Retail Consumer – Retail consumer behavior, Factors influencing the Retail consumer, Customer decision making process, Types of decision making, Market research for understanding retail consumer
Unit/ Module 4	Retail Market Segmentation and Strategies – Market Segmentation and its benefits, Kinds of markets, Definition of Retail strategy, Strategy for effective market segmentation, Strategies for penetration of new markets, Growth strategies, Retail value chain.
Unit/ Module 5	Merchandise Management – Meaning of Merchandising, Factors influencing Merchandising, Functions of Merchandising Manager, Merchandise planning, Merchandise buying, Analysing Merchandise performance

Suggested Readings:

1. Pradhan, Swapna; Retailing Management; Tata McGraw Hill; New Delhi
2. Bajaj, Chetan, Tuli, Rajnish and Srivastava, Nidhi; Retail Management; OUP; New Delhi
3. Berman, Barry & Evans, Joel R.; Retail Management – A strategic approach; Pearson Education/Prentice Hall of India; New Delhi
4. Levy, Michael & Weitz, Barton A.; Retailing Management; Tata McGraw Hill; New Delhi
5. Newman, Andrew J. & Cullen, Peter; Retailing – Environment and Operations; Thomson Asia Pvt. Ltd.; New Delhi
6. Dunne, Patrick M., Lusch, Robert F & Griffith, David A.; Retailing; Thomson Asia Pvt. Ltd; ND
7. Lamba, A.J.; The Art of Retailing; Tata McGraw Hill; New Delhi

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C. Human Resource Management

Paper: International Human Resource Management

Code: MSCH 305 C1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	International Human Resource Management – An Overview Introduction and Concepts in International Human Resource Management, Developments leading to International HRM Perspectives, International Human Resource Management: Role and Distinguishing Activities, Organisational Structure and HRM, International Human Resource Planning
Unit/ Module 2	Staffing Practices in International Human Resource Management – Recruitment and Selection for Overseas Assignments, Global Staffing Practices, International Transfers and Repatriation Strategies, Training and Development in International Context, International Performance Management, Global Compensation Practices
Unit/ Module 3	Industrial Relations and Strategic HRM – International Practices in Industrial Relations, Shifts in IHRM and IR, International Strategic Human Resource Management, International Labour Standards, Global Unions, Regional Integration and Framework Agreements, HR/IR issues in MNCs and Corporate Social Responsibility
Unit/ Module 4	Global Organisation Structures – Emerging Trends in Employee Relations and Employee Involvement, Convergence or divergence in personnel management in developed and developing economies, International HRM and Strategic Research

Suggested Readings:

1. Peter Dowling and Denise Welch, International Human Resource Management, Cengage Learning
2. Tony Edwards, International Human Resource Management, Pearson Education
3. M.N Rudrabasavaraj, Global Human Growth Model, Himalaya
4. Monir Tayeb, International Human Resource Management, Oxford.

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C. Human Resource Management

Paper: Human Resource Planning

Code: MSCH 305C2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Macro Level manpower Planning and Labour market Analysis - Organisational Human Resource, Planning, Stock Taking, Work Force Flow mapping, Age and Grade Distribution mapping
Unit/ Module 2	Models and Techniques – Manpower demand and supply forecasting, Behavioural Factors in HRD, Wastage Analysis ñ Retention, Redeployment and Exit Strategies
Unit/ Module 3	Career Management – Career Planning and Career Development
Unit/ Module 4	Performance Planning – Potentials Appraisal, HRD Climate
Unit/ Module 5	Human Resource Information System – Human Resource Accounting

Suggested Readings:

2. Mabey and Salama Strategic HRM
3. Mabey and Thompson Development Human Resources
4. Kavanagh M.J. Human Resource Information System: Development and Application

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C. Human Resource Management

Paper: Organisational Behaviour

Code: MSCH 305 C3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Organizational Behaviour – Definition, Importance, Historical Background, Fundamental Concepts of OB, Challenges and Opportunities for OB.
Unit/ Module 2	Personality and Attitudes – Meaning of personality, Personality Determinants and Traits, Development of Personality, Types of Attitudes, Job Satisfaction.
Unit/ Module 3	Perception – Definition, Nature and Importance, Factors influencing Perception, Perceptual Selectivity, Link between Perception and Decision Making.
Unit/ Module 4	Motivation – Definition, Theories of Motivation - Maslow’s Hierarchy of Needs Theory, McGregor’s Theory X & Y, Herzberg’s Motivation-Hygiene Theory, Alderfer’s ERG Theory, McClelland’s Theory of Needs, Vroom’s Expectancy Theory.
Unit/ Module 5	Group Behaviour – Characteristics of Group, Types of Groups, Stages of Group Development, Group Decision Making.

Suggested Readings:

1. Robbins, S. P. & Judge, T.A.: Organizational Behavior, Pearson Education, 15th Edn.
2. Luthans, Fred: Organizational Behavior, McGraw Hill, 12th Edn.
3. Shukla, Madhukar: Understanding Organizations – Organizational Theory & Practice in India, PHI 4. Fincham, R. & Rhodes, P.: Principles of Organizational Behaviour, OUP, 4th Edn.
4. Hersey, P., Blanchard, K.H., Johnson, D.E.- Management of Organizational Behavior Leading Human Resources, PHI, 10th Edn

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SEMESTER IV

Paper: Inventory & Material Management

Code: MSCH 401

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	An overview of Materials management — Introduction, Scope-Objective, Importance Integrated approach to Materials Management.
Unit/ Module 2	Material Planning – Introduction, Factors affecting material planning, Techniques of material planning – MRP, Purchasing, Procedure & Pricing Issues – Receipt – Storage - Issue
Unit/ Module 3	Inventories – Definition, Classification of Inventories, Need for inventories, Merits & Demerits of Inventories
Unit/ Module 4	Inventory Control Techniques and Principles – classification, 6 codification, standardization – ABC analysis VED, GOLF, FSN & HML
Unit/ Module 5	Economic Order Quantity Concept – Derivation of EOQ formula, modified EOQ & Case Studies

Suggested Readings:

1. David M. Stipanuk, Harold Roffmann, Hospitality Facilities management and Design Publisher, Educational Institute, AHMA
2. How things work-The Universal Encyclopaedia of Machines, Volume 1 &2 3.
3. Frank D. Borsenik & Alan T, Stutts, The Management of Maintenance and Engineering Systems in the Hospitality Industry Publisher: John Willey & Sons Inc. NY
4. W.P.Jones, Air Conditioning Engineering Publisher: English Language Book Society/Edword Arnold

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Paper: Ethics, Corporate Governance and CSR

Code: MSCH 402

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction – Definition & nature Business ethics, Characteristics, Ethical theories; Causes of unethical behavior; Ethical abuses; Work ethics; Code of conduct; Public good
Unit/ Module 2	Ethics Theory And Beyond – Management of Ethics -Ethics analysis [Hosmer model]; Ethical dilemma; Ethics in practice-ethics for managers; Role and function of ethical managers -Comparative ethical behaviour of managers; Code of ethics; Competitiveness, organizational size, profitability and ethics; Cost of ethics in Corporate ethics evaluation. Business and ecological / environmental issues in the Indian context and case studies
Unit/ Module 3	Legal Aspects Of Ethics – Political –legal environment; Provisions of the Indian constitution pertaining to Business; Political setup –major characteristics and their implications for business; Prominent features of MRTP & FERA. Social –cultural environment and their impact on business operations, Salient features of Indian culture and values
Unit/ Module 4	Environmental Ethics – Economic Environment; Philosophy of economic grow and its implications for business, Main features of Economic Planning with respect to business ; Industrial policy and framework of government contract over Business; Role of chamber of commerce and confederation of Indian Industries.
Unit/ Module 5	Corporate Social Responsibility and Governance – Definition -Evolution- Need for CSR; Theoretical perspectives; Corporate citizenship; Business practices; Strategies for CSR; Challenges and implementation; Evolution of corporate governance; Governance practices and regulation; Structure and development of boards; Role of capital market and government; Governance ratings; Future of governance - innovative practices; Case studies with lessons learnt.

Suggested Readings:

1. S K Mandal, Ethics in Business and Corporate Governance, Tata McGraw Hill 2011 or Latest
2. Murthy C.S.V., Business Ethics and Corporate Governance, Himalaya Publishing 2009 or Latest Edition
3. A.C. Fernando, Business Ethics: An Indian Perspective, Pearson Latest
4. Riya Rupani, Business Ethics and Corporate Governance, Himalaya Publishing, Latest Edition
5. David J.Fritzsch, Business Ethics; a Global and Managerial Perspective, McGraw-Hill Irwin, Singapore, Latest Edition
6. Andrew Crane & Dirk Matten, Business Ethics : Managing Corporate Citizenship and Sustainability in the Age of Globalization, Oxford University Press, Latest Edition
7. Neeru Vasisth, Namita Rajpu, Corporate Governance Values & Ethics, Taxmann 2010

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Paper: Managing Change in Organisations

Code: MSCH 403

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Organizational Change – Concept and Significance; Managing Change, Concept of Analyzing the Environment; Perspectives on Change, Contingency, Resource Dependence, Population Ecology, Implications of Change.
Unit/ Module 2	Types of Change – Continuous or Incremental Change; Discontinuous or Radical Change, Participate Change and Directive Change; Change Levers; Levels of Change: Knowledge Changes, Attitudinal Changes, Individual Behaviour Changes and Organizational, Performance Changes.
Unit/ Module 3	Implementing Change – Steps-Assembling a Change, Management in Establishing a New Direction for the Organization, Setting up of Change Teams; Aligning Structure, Systems and Resources; Removing road Blocks; Absorbing Changes into Organization
Unit/ Module 4	HR and Technological Change – Introduction special features of new technology, organizational implications of technological change, Emerging profile HR; Employee Empowerment, Emotional Intelligence and employee productivity; Managing work stress
Unit/ Module 5	Organizational Development (OD) – Concept and Evolution; OD Interventions: Diagnostic Activities, Team Building, Sensitivity Training; Third Party and Inter Group Interventions, Educational and Structural Interventions; Indian Experiences of OD in Public and Private Enterprises

Suggested Readings:

1. Nilakant, V. and Ramnaryan, S., Managing Organisational Change, Response Books, New Delhi .
2. Beckhanrd, Richard and Harris, Reuben T., Organisational Transitions : Managing Complex Change, Addison, - Wesley, Mass
3. Kanter, R.M., Stein, B.A and Jick, T.D., The Challenge of Organisational Change, Free Press, New York .
4. Hammer, Michael and Champy, James, Reengineering the Corporation : A Manifesto for Business Revolution, Harper Business, New York .
5. Hurst , David K., Crisis and Renewal : Meeting the Challenge of Organisational Change, Harvard University Press, Mass
6. Pattanayak, Biswajeet and Kumar Pravash, Change for Growth, Wheeler Publications, New Delhi .
7. Morgan, Gareth, Imagination, Response Books, New Delhi .
7. Madhukar Shukla, Competing Through knowledge, Response Books, New Delhi .
8. Storey, John, International Cases in Human Resources Mangement, Beacon Books, New Delhi .
9. Venkataratnam C.S., Varma, Anil (ed) : Challenge of Change : Industrial Relations in Indian Industry : Allied Pub. Ltd., New Delhi .
10. . Kavitha Singh Organisational change and Development , Excel Books New Delhi,2010

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Elective Specialization Papers (IV Sem.)

A. Event Management

Paper: Event Planning & Coordination

Code: MSCH 404 A1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Principles Of Event Management – Historical Perspective, Introduction to event Management, Size & type of event, Event Team, Code of ethics
Unit/ Module 2	Principles of event Management – Concept & designing. Analysis of concept, Logistics of concept.
Unit/ Module 3	Feasibility – Keys to success, SWOT Analysis, Aim of event, Develop a mission, Establish Objectives Preparing event proposal, Use of planning tools
Unit/ Module 4	EVENT PLANNING – Protocols, Dress codes, staging, staffing
Unit/ Module 5	TEAM MANAGEMENT – Leadership, Traits and characteristics, Image, Branding, Advertising Publicity and Public relations

Suggested Readings:

1. Lynn Van Der Wagen & Brenda R Carlos, Event Management

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A. Event Management

Paper: Contracting and Legal Aspects

Code: MSCH 404 A2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introduction – Contract Meaning, Nature and Types, Historical Background of Indian Contract Laws, Indian Contract Act, 1872, Major Definitions under Indian Contract Act, 1872.
Unit/ Module 2	Agreement – Formation of an Agreement, Intention to Create Legal Relationship, Proposal and Acceptance- Their various forms, Essential Elements, Communication, Revocation- Mode of Revocation of Offer, What agreements are Contracts
Unit/ Module 3	Basic Event Accounting – Budget, break even point, cash flow analysis, Profit & loss statement, balance sheet, panic payments, financial control system
Unit/ Module 4	Major Risks and Emergency Planning – Incident reporting, emergency procedures

Suggested Readings:

1. Dr. Avtar Singh, Law of Contract, EBC, Lucknow (9th Edn. – 2005)
2. M. Krishnan Nair, Law of Contracts, Orient Longman, Hyderabad, (5th Edn. – 1996)

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A. Event Management

Paper: Corporate Image Building

Code: MSCH 404 A3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Event Safety And Security – Written communications, (Official, semi-official, Invoice). Verbal communications
Unit/ Module 2	Event Marketing, Advertising & PR – Security, Occupational safety, Crowd management
Unit/ Module 3	Nature of Marketing – Process of marketing, Marketing mix, Sponsorship
Unit/ Module 4	Image – Branding, Advertising Publicity and Public relations

Suggested Readings:

1. B.Canfield and Moore Homewood III, Public Relations : Cases and Poblems, Irwin Publications
2. Kogan, Corporate Communication : Principles, Techniques and Strategies - 1997
3. Anne Gregory, Planning and Managing a Public Relations Campaign – a step by step guide
4. Baldev Sahai, Public Relations – A Scientific Approach
5. D.S. Mehta, Handbook of Public Relations in India
6. Frank Jefkins, Public Relations
7. Scott M Culti and Allen H Center, Effective Public Relations
8. J.N. Kaul, Public Relations in India

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Elective Specialization Papers (IV Sem.)

B. Leisure Management

Paper: Entertainment & Recreation

Code: MSCH 404 B1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Recreation – The differences between recreation, leisure, play and sport, categorisation of physical activities/recreation activities, benefits of recreation to you and the community? the health benefits of recreation, including psychological, emotional, social, physical and spiritual benefits, the health benefits of the recreation activity under study, cost of health vs cost of recreation associated costs of the recreation activity under study
Unit/ Module 2	Communities Support Recreation – Town planning and Infrastructure, parks, recreational facilities, e.g. police citizens youth clubs, fitness equipment in public parks school/community relationships
Unit/ Module 3	Society – Community groups using school facilities; enlisting community members' assistance in school recreation activities such as coaching, officiating, guest lectures; club and school affiliations, human resources, council-supported recreation programs, first-aid officers, guest speakers, role models, mentoring programs
Unit/ Module 4	Avenues – Vocational pathways are available in the recreation industry?- fitness industry, e.g. personal trainers, dieticians, • outdoor education, e.g. leadership coaches, sporting clubs, e.g. coaching • sport bodies, e.g. Soccer Queensland facility management, e.g. indoor rock climbing, school gymnasiums, volunteer programs, e.g. scouts
Unit/ Module 5	Participation – People participate in recreation activities, the social benefits of recreation, e.g. team membership, sense of identity and belonging, health benefits of recreation, e.g. weight control, stress management, bone density, resilience, cardio-vascular fitness

Suggested Readings:

1. Debbie Guice Longman and Rhonda Holt Atkinson, Improving Recreational Reading Habits: Using Entertainment Schemata to Make Predictions about Text

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B. Leisure Management

Paper: Lifestyle Management

Code: MSCH 404 B2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Physical Education and Physical Fitness – Concept of Physical Education Meaning, Definition, Aims and Objectives of Physical Education, Need and Importance of Physical Education, Physical Education and its Relevance in Inter Disciplinary Context, Physical Fitness Components, Type of Fitness Health Related Physical Fitness, Performance Related Physical Fitness, Activities for developing Physical Fitness Components
Unit/ Module 2	Health Concepts – Definition and Meaning of Health, Dimension and Determinants of Health, Physical Activity and Health Benefits, Effect of Exercise on Body systems, Circulatory, Respiratory, Endocrine, Skeletal and Muscular, Role of Physical Education Programme on Community Health Promotion (Individual, Family and Society)
Unit/ Module 3	Health and Nutrition – Concept of Food and Nutrition Balanced Diet Vitamins, Malnutrition, Deficiency Diseases Determining Caloric Intake and Expenditure Obesity, Causes and Preventing Measures, Role of Diet and Exercise
Unit/ Module 4	Safety Education and Health Promotion – Principles of Accident Prevention, Health and Safety in Daily Life, Health and Safety at Work, First Aid and Emergency Care; Common Injuries and their Management, Modern Life Style and Hypo-kinetic Disease, Prevention and Management
Unit/ Module 5	Sports and Life Skills Education – Sports and Socialization; Physical Activity and Sport, Emotional Adjustment and Wellbeing Substance; Abuse among Youth, Preventive Measures and Remediation Yoga, Meditation and Relaxation, Sports and Character Building, Values in Sports, Sports for World Peace and International Understanding

Suggested Readings:

1. Donnetelle, Health, The Basics, 11th Edition

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B. Leisure Management

Paper: Ecotourism

Code: MSCH 404 B3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Fundamentals of Ecology – Basic Laws & ideas in Ecology, Function and Management of Ecosystem-Biodiversity and its Conservation Pollution, Ecological Foot Prints, Relationship between Tourism & Ecology.
Unit/ Module 2	Ecotourism – Evolution, Principles, Trends and Functions of Ecotourism - Mass Tourism Vs Ecotourism, Typology of Eco-tourists, Ecotourism Activities & Impacts, Western Views of Ecotourism, Quebec Declaration 2002, Kyoto Protocol 1997, Oslo Declaration 2007.
Unit/ Module 3	Ecotourism Development – Sustainable Ecotourism, Resource Management, Socio-economic Development, Ecotourism Policies, Planning and Implementation - Eco-friendly Facilities and Amenities, Carrying Capacity, Alternative Tourism, Responsible Ecotourism, Ecotourism Programming
Unit/ Module 4	Conservation of Ecotourism – Protected Area Management through Ecotourism, Stakeholder Engagement, Community Participation, Types of Participation, Issues and Challenges, Ecotourism Projects, Case Studies on Periyar National Park, Thenmala Eco-Project, Similipal Ecotourism Project, Sunderban Ecotourism Project, Kaziranga National Park, Run of Kutch, Nandadevi Biosphere Reserve, Corbett National Park, Gulf of Mannar, Kruger National Park, South Africa.
Unit/ Module 5	Ecotourism Development Agencies – Role of the International Ecotourism Society, the UNWTO, UNDP, WWF, Department of Forest and Environment - Government of India, ATREE, EQUATIONS.

Suggested Readings:

1. Weaver, D. (2001), The Encyclopedia Of Ecotourism, CABI Publication.
2. Fennel, D. A. (2002), Ecotourism Policy And Planning, CABI Publishing, USA .
3. Sukanta K Chaudhury, Cultural, Ecology And Sustainable Development, Mittal, Delhi.
4. Ralf Buckley (2004), Environment Impacts Of Ecotourism, CABI, London

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C. Entrepreneurship

Paper: Business Enterprise Modelling

Code: MSCH 404 C1

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	The Early Career Dilemmas of an Entrepreneur – The Entrepreneur’s Role, Task and Personality, Typology of Entrepreneurs, Defining Survival and Success, Entrepreneurship as a Style of Management, The Entrepreneurial Venture and the Entrepreneurial Organisation
Unit/ Module 2	Choosing a Direction – Opportunity recognition and entry strategies: New product, Franchising, Partial Momentum, Sponsorship and Acquisition, The Strategic Window of Opportunity: Scanning, Positioning and Analysing, Intellectual Property, Creation and Protection
Unit/ Module 3	Opening the Window – Gaining Commitment z Gathering the Resources you don’t have z The Business Plan as an Entrepreneurial Tool, Financial Projections: how to do them the right way, Debt, Venture Capital and other forms of Financing, Sources of External Support, Developing Entrepreneurial Marketing, Competencies, Networks and Frameworks
Unit/ Module 4	Closing the Window – Sustaining Competitiveness, Maintaining Competitive Advantage, The Changing Role of the Entrepreneur, Mid Career Dilemmas, Harvesting Strategies versus Go for Growth

Suggested Readings:

1. Bygrave, W., & Zacharakis, A. (2017) Entrepreneurship, 4th Edition (3rd Edition is ok too) Wiley.
2. Eric, Reis (2017) The Startup Way: How Entrepreneurial Management Transforms Culture and Drives Growth

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Paper: Family Business Management

Code: MSCH 404 C2

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Introductions – Overview of the family business. Effective governance and the family business, Issue of ownership and conflict in family. Capital structure of closely held business and family business, cash, growth. Issues and challenges in family business and closely held family business.
Unit/ Module 2	Developing Effective Governance – Understanding the relationships between family and business, management and ownership. Governance issues in family owned business, behavioral issues in closely held and family owned business & managed business. Conflict management and transition in family business
Unit/ Module 3	Growth Strategy – Growth strategy for family owned business. Different models in family business. Developing sustainable family busin
Unit/ Module 4	Succession Planning – Family succession, issues of succession in a family firm, preparing for succession planning. Legal norms of succession-succession acts, important provisions
Unit/ Module 5	Future Prospects – Involving non-family members, power struggles and issues of succession in a family firm, Valuation of the closely held firm, the changing role of family in the family business

Suggested Readings:

1. Dutta Sudipt (1999), Family Business in India, Response books
2. Kelin E. Gersick, John A. Davis, Marion McCollom Hampton, Ivan Lansberg, Generation to Generation: Life Cycles of the Family Business

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Paper: Management of MSME Ventures

Code: MSCH 404 C3

Contacts Hours / Week: 4L

Credits: 4

Course Content	
Unit/ Module 1	Setting up MSME Evolution – Definition of SMEs, Characteristics, Advantage of MSME & Its role & Significance in economic development, Role in Economic Development., Needs of SMEs. Forms of Organisations; Proprietary, Partnership, HUFs, LLP, Company etc., Establishing SMEs: Environmental Scanning, Market Assessment, Technology, Selection of Site, etc., - Organisational Structures – Rules & Regulations - Gender & Entrepreneurial Development.
Unit/ Module 2	MSMEs: Policy, Regulatory and Legal Framework – Policy Framework for SMEs - Policy Shifts since 1991 – Regulatory Framework - Laws and Regulations for SMEs - SME Development Bill, 2005 – LLP Act, Changing Policy Framework & SME Strategies, Registration of SME Unit – Procedure, CIBIL, CERSAI, D & B report, MIRA report.
Unit/ Module 3	Institutional Framework & MSME Financing Institutions – Central Government - SSI Board, SIDO, SISI, PPDCs, RTCs, CFTI, NISIET, NIESBUD, NSIC - State Government: Directorate of Industries, DICs, SFCs, SIDC / SIIC, SSIDC - Financial Institutions & Banks; SIDBI, Commercial Banks, RRBs and Co-op. Banks etc., - Enterprise Perspective - Banker's Perspective.
Unit/ Module 4	Sources of finance and methods of financing SMEs – Relevance of quasi capital and own money in business - Venture Capital, Hybrid Capital, special financial products for SMEs, Assessment of Term Finance / Working Capital for SMEs - Credit Risk Management of SMEs - Appraisal, assessment, collaterals, documentation, inspection, follow-up and monitoring and review, Credit Scoring models, Standing and liquidity assessment, Credit pricing of SMEs, Micro Enterprise finance, P.S. guidelines related to MSME, Mudra Bank, Factoring, Structure Approach to financing SME
Unit/ Module 4	MSME Development – Business Development Service Providers - Role & Responsibilities -Improving Competitiveness of SMEs through Enhancing Productivity - Market Promotion and Development - technological Development in SMEs -Environmental Impact Assessment, Modernisation issues (technological and quality up gradation), Role and Functions of Credit Guarantee Trust for small industries (CGTSI), CGTMSE, PMEGP, TUFS, NEF.

Suggested Readings:

1. Wickham, Phillip A (1998); Strategic Entrepreneurship, Pitman, UK.
2. Shukla, MB, (2011), Entrepreneurship and Small Business Management, Kitab Mahal, Allahabad
3. Hill, Michal A., Inland Durama R et al; Strategic Entrepreneurship: Creating a New Mindset, Blackwell Publishers, Oxford.

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4. Zenas Block and Ian C Macmillan, Corporate Venturing, Harvard Business School Press, Boston
5. Sahay A., V. Sharma (2008), Entrepreneurship and New Venture Creation, Excel Books, New Delhi. Lall, Sahai (2006), Entrepreneurship, Excel Books, New Delhi.

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Curriculum Structure

Subject Type	Semester I	Semester II	Semester III	Semester IV	Semester V	Semester VI
CC	C1, C2	C3, C4	C5,C6,C7	C8,C9,C10	C11,C12	C13,C14
DSE					DSE1, DSE2	DSE3, DSE4
GE	GE1	GE2	GE3	GE4		
AECC	AECC 1	AECC 2				
SEC			SEC 1	SEC 2		
	4 (20)	5 (20)	4 (26)	5(26)	4 (24)	4 (24)

B. Sc. in Culinary Science

Program Outcomes or Graduate Attributes of **B.Sc. Culinary Science** Program under **MAKAUT**

Graduates will be able to demonstrate the following program outcomes:

PO1- Knowledge and Quantitative Skills: On completion of the program, students will be able to demonstrate the literacy and quantitative skills necessary to understand and interpret information and communicate according to the context of their own discipline or profession as well as interdisciplinary skills relevant to culinary science.

PO2- Design, Development and Research: Students will be able to design, evaluate, analyse and interpret information in order to solve problems and make business decisions. They will be able to use information and research to develop and guide their own culinary knowledge, learning, and practice in entrepreneurship employment and further higher education.

PO3- Ethics: Exhibit ethical decision making and reasoning to identify creative solutions to ethical problems within their discipline or profession and the consequent responsibilities relevant to the professional culinary service.

PO4- Communication: Able to apply VARK (Visual, Auditory, Reading/Writing, Kinesthesia) for professional communication and research and also demonstrate digital citizenship in online learning, professional and social communities, as a member or leader in diverse teams and in multidisciplinary settings.

PO5- Professional Practice: Understand, create, select and apply techniques, resources and modern culinary tools and processes for problem solving involving societal health, safety, legal and cultural issues and exhibit ethical decision making and reasoning.

PO6- Lifelong Learning: Recognize the need for and have the preparation and ability to engage in independent and life-long learning in the food preparation and presentation of social, environmental and technological change.

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Program Outcomes (PO) Mapping

PO #	Program Outcome	Mapped courses
1	Knowledge and Quantitative Skills	BSCA101,BSCA102,BSCA201,BSCA202,BSCA301,BSCA302,BSCA303,BSCA354,BSCA401, BSCA402,BSCA403,BSCA501,BSCA502,BSCA543,BSCA601,BSCA602,BSCA643,BSCA644
2	Design, Development& Research	BSCA164,BSCA265,BSCA354,BSCA401, BSCA402,BSCA403,BSCA501,BSCA543,BSCA544,BSCA601,BSCA643,BSCA644
3	Ethics	BSCA101,BSCA202,BSCA265,BSCA354,BSCA403, BSCA501,BSCA544,BSCA601,
4	Communication	BSCA164,BSCA354,BSCA455,BSCA543A,BSCA544, BSCA601,BSCA602,BSCA643,BSCA644
5	Professional Practice	BSCA164,BSCA265,BSCA354,BSCA455, BSCA501,BSCA544,BSCA601,BSCA602,BSCA643, BSCA644
6	Life-Long Learning	BSCA102,BSCA201,BSCA202,BSCA301,BSCA265, BSCA302,BSCA303,BSCA354,BSCA401,BSCA402,BSCA403, BSCA501,BSCA502,BSCA543,BSCA544,BSCA643, BSCA644

*GE Courses are not in the above mapped list. Based on the choice of the learner that would necessarily be part of PO6 and the relevant PO's

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1st Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 1	Basics of Food & Beverage Production	BSCA(T)101	4	0	0	6	✓			As per MAKAUT Notification
		BSCA 191	0	2	0					
CC 2	Food Production Operation - I	BSCA(T)102	4	0	0	6	✓			
		BSCA 192	0	2	0					
GE 1	Students have to select from the GE Basket					6			✓	
AECC 1	English Communication	BSCA 164	2	0	0	2	✓			
Semester Credits						20				

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2nd Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 3	Indian Regional Cuisine	BSCA(T)201	4	0	0	6	✓			As per MAKAUT Notification
		BSCA 291	0	2	0					
CC 4	Food & Beverage Studies	BSCA(T)202	4	0	0	6	✓			
		BSCA 292	0	2	0					
GE 2	Students have to select from the GE Basket				6			✓		
AECC 2	Environmental Science	BSCA 265	2	0	0	2	✓			
Semester Credits						20				

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3rd Semester

Category	Course Code	Credits	Course Name	Credit Distribution			Mode of Delivery			Proposed Moocs
			Theory + Practical	L	T	P	Off line #	On line	Blended	
CC5	BSCA(T)301	6	International Culinary & Baking Skills	4	0	2	√			As per MAKAUT notification
	BSCA 391									
CC6	BSCA(T) 302	6	Indian Regional Cuisine and Quantity Food Production	4	0	2	√			
	BSCA 392									
CC7	BSCA(T) 303	6	Larder, Charcuterie and Intermediate Bakery	4	0	2	√			
	BSCA 393									
GE 3	Students have to select from the GE Basket	6							√	
SEC 1	BSCA 354	2	IT Skills	0	0	2	√			
Semester credits		26								

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4th Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed MOOCs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 8	Advanced Food Production	BSCA(T) 401	4	0	0	6			√	As per MAKAUT notification
		BSCA(P) 491	0	2	0		√			
CC 9	Contemporary Asian and World Cuisine	BSCA(T) 402	4	0	0	6			√	
		BSCA(P) 492	0	2	0		√			
CC 10	Principles of Food Legislation and Food Cost Controls	BSCA 403	5	0	1	6			√	
GE 4	Students have to select from GE Basket		5	0	1	6			√	
SEC 2	Personality Development	BSCA 455	0	2	0	2			√	

5th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 11	Kitchen Facility Planning	BSCA 501	6	5	0	1	√			As per MAKAUT notification
CC 12	Advanced Bakery and Confectionery	BSCA(T) 502	6	4	0	0	√			
		BSCA 592		0	2	0	√			
DSE 1 (Any One)	Basics of Cloud Kitchen and Operations	BSCA 503(A)	6	5	0	1	√			
	Institutional and Industrial Catering	BSCA 503(B)	6	5	0	1	√			
DSE 2 (Any One)	Global Events and Festivals	BSCA 504(A)	6	5	0	1	√			
	Menu Functions and Material Management	BSCA 504(B)	6	5	0	1	√			
Semester Credit			24							

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6th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 13	Research Methodology and Research Project	BSCA 601	6	5	0	1	✓			As per MAKAUT notification
CC 14	Organizational Behaviour	BSCA 602	6	5	0	1	✓			
DSE 3 (Any One)	Entrepreneurship Development	BSCA 603(A)	6	5	0	1	✓			
	Food and Wine Philosophy	BSCA 603(B)	6	5	0	1	✓			
DSE 4 (Any One)	Major Project	BSCA 681(A)	6	1	5	0	✓			
	Internship	BSCA 681(B)	6	1	5	0	✓			
Semester Credit			24							

Note:

Major Project/Internship- (Students have to engage in a full length/capstone project with a pre-specified Internal Guide (faculty member) throughout the semester). Industry collaboration is highly encouraged in case of Internship.

(At least two-three times progress needs to be checked and evaluation needs to be done through PCA.) It will be followed by a report submission and viva as part of University examination.

Semester 1

CC 1- Basics of Food and Beverage Production

Course Objective: The course is designed to provide a preliminary knowledge and skills of culinary arts. Students will be able to understand & develop basics of culinary arts, which will promote them to next level.

Sl	Course Outcome (CO)
1	Remember and Understand the history of various cuisine of the world and their unique factors and skills involved
2	Remember and explain the level of skill, Attitude and Hygiene in the hospitality kitchen
3	Outline and illustrate kitchen Hierarchy, Duties and Responsibilities of Kitchen staff
4	Articulate and identify the commodities used in food production, their quality requirement, procurement and storage
5	Categorize & demonstrate of equipment and of cooking methods, and their objectives.
6	Application of basic techniques of cooking

Theory- BSCA(T) 101

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	10
CO2	1,2	M1,M2	20
CO3	1,2	M2,M3	25
CO4	2,3	M4,M5,M6	20
CO5	2,3	M1,M4,M5,M6	15
CO6	2,3	M2,M4,M5,M6	10

Practical BSCA191

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	15
CO2	1,2	M1,M2	10
CO3	1,2	M2,M3	10
CO4	2,3	M4,M5,M6	15
CO5	2,3	M1,M4,M5,M6	20
CO6	2,3	M2,M4,M5,M6	30

Paper: Basics of Food and Beverage Production (CC1)
Credits-4T+2P

Module 1 – Culinary History: Origin of modern cookery, concept of Continental, International and Indian Cuisine, Evolution of French cuisine, Famous Chefs in History, Nouvelle cuisine and cuisine Minceur, Culinary terms. (8 Hours)

Module 2 – Levels of Skill, Attitude and Hygiene in Kitchen: Levels of skill in kitchen, Attitude of Kitchen personnel, Kitchen uniform, Food storage, Food borne illness, garbage disposal, sanitization of workplace equipment and personnel in kitchen, hygiene standards for personnel and environment, fundamentals of HACCP. (10 Hours)

Module 3 –Culinary Brigade: Kitchen hierarchy, classical brigade, Modern day staffing in various category of hotels, duties and responsibilities of kitchen personnel, co-ordination with other departments. (10 Hours)

Module 4 – Commodities: Vegetables, Fruits, Mushrooms, Milk and milk product, herbs, Cereals, Rice, Pulses, Flour, Thickening agents, Eggs, Salt, Sugar, Fats and Oils, Raising agents, fish, meat and poultry. Identification of commodities (12 Hours)

Module 5 – Equipment and Methods of Cooking: Equipment identification maintenance and care, Hygiene – Kitchen etiquettes, Practices & knife handling. (4 Hours)

Module 6 -Preliminary Culinary Techniques: Basic cutting of vegetables - dices, cubes, shred, mirepoix, Brunnoise, Paysanne, Mignonette, Jardinere, Macedoine, Julienne , Egg cookery, methods of cooking, Blanching of Tomatoes and Capsicum, Preparation of concasse, Boiling (potatoes, Beans, Cauliflower), Frying – (deep frying, shallow frying, sautéing), Braising, Starch cooking (Rice, Pasta, Potatoes). (16 Hours)

Suggested Readings:

- Cooking Essentials for the New Professional Chef - Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto& W K H Bode Publisher: Butterworth- Heinemann
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton&Cessarani
- Practical Professional Cookery By Kauffman &Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Polsom
- Theory of Catering By Kinton&Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

CC 2- Basic of Food & Beverage Operation

Course Objective: The course is designed to provide a thorough knowledge and skills of foundation ingredients in culinary arts like stocks, soups and sauces. They will also gain knowledge and skill of foundation bakery products like breads, cookies, biscuits and puddings.

Sl	Course Outcome (CO)
1	Understand about stock their classification, uses and storage
2	Understand about various soups, their presence in menu, garnish & service
3	Understand & memorise the sauces, techniques of preparations' and usefulness,
4	Understand about the commodities used in bakery and basic bakery products
5	Understand & know the application of process and ingredients used in custards and puddings
6	Understand & know the application of process and ingredients used in cakes and chocolate products

Theory: BSCA(T) 102

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	15
CO2	2,3	M1,M2	20
CO3	2,3	M1,M3	20
CO4	2,3	M4,M5	20
CO5	3,4	M4,M5	10
CO6	3,4	M5.M6	15

**Practical: BSCA
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Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1,M2	10
CO2	1,2	M1,M2	10
CO3	1,2	M1,M3	15
CO4	2,3	M4,M5	15
CO5	2,3	M4,M5	20
CO6	2,3	M5.M6	30

Credits: 4L+ 2P

Module 1 – Stocks: Definition, Classification and types of Stock, basic ingredients used in stock making and their roles, uses of Stock in modern day cookery, Storage of Stocks. (8 hours)

Module 2 – Soups: Definition, classification of soups, importance of soups in menu, basic ingredients and thickening agents used in soups, Preparation of soups and garnishes and accompaniments of soup (10 Hours)

Module 3 –Sauces: Mother Sauces and derivatives, uses and characteristics and importance of sauces, thickening agents used in sauces, other types of sauces. Preparation of Mother Sauces and derivatives, uses, thickening agents used in sauces, butter and special sauces (12 Hours)

Module 4 – Fundamental Bakery: Role of various basic ingredients in bakery, bakery terms, basic methods of bread making, various types of bread and international breads, quick breads, Demonstration & Preparation of Simple and enriched bread recipes Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche, cookies and biscuits, muffins and breakfast rolls, Demonstration and Preparation of simple cookies like Nan Khatai, Golden Goodies, Melting moments, Chocolate chip Cookies.(12 Hours)

Module 5 – Custards and Puddings: Basic custard mixtures, Crème Anglaise / Pastry Cream, Various types of custards and puddings, Caramel Custard, Bread and Butter Pudding, Soufflé – Lemon / Pineapple, Mousse (Chocolate Coffee), Bavaroise, Diplomat Pudding, Albert Pudding (8 Hours)

Module 6 –Basic cakes and Chocolate: Basic Cake mixtures, methods of making sponge, sponge and Icing Assembly, Demonstration & Preparation of Simple and enriched Cakes, Sponge, Genoese, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira, Chocolate, Handling Chocolate Tempering, the function of Chocolate in Bakery and Confectionary. (10 Hours)

Suggested Readings:

- Cooking Essentials for the New Professional Chef - Food Production Operations: Parvinder S Bali, Oxford University Press
- Professional Baking, Wayne Glasslen
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton&Cessarani
- Practical Professional Cookery By Kauffman &Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Polsom
- Theory of Catering By Kinton&Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

Course: English Communication**Code : BSCA 164**

Course Objective: The course is designed to develop the student's communicative competence in English by giving adequate exposure in the four communication skills - LSRW - listening, speaking, reading and writing and the related sub-skills, thereby, enabling the student to apply the acquired communicative proficiency in social and professional contexts.

Sl	Course Outcome	Mapped modules
1	Students will be able to Remember & Understand the basic concepts of the usage of English grammar & vocabulary in communication.	M1
2	Students will be able to Comprehend facts and ideas by organizing, comparing, translating, interpreting, giving descriptions, and stating the main ideas given in written texts.	M1,M2
3	Students will be able to Synthesise and Apply acquired linguistic knowledge in producing various types of written texts	M1, M3
4	Students will be able to Comprehend facts and ideas from aural inputs and Synthesise and Apply acquired linguistic knowledge in giving spoken response	M1, M4

Module Number	Content	Total Hours	%age of questions	Blooms Level (if applicable)	Remarks (If any)
M 1	Functional Grammar & Vocabulary	2	10	1,2	
M 2	Reading Skills	2	20	1,2	
M 3	Writing Skills	8	40	2,3,4	
M 4	Listening & Speaking Skills	8	30	2,3,4	
		20	100		

Detailed Syllabus

Paper: English Communication

Code: BSCA 164

Contact Hours / Week: 2L

Credits: 2

Module 1 : Functional Grammar & Vocabulary : Tense: Formation and application; Affirmative / Negative / Interrogative formation; Modals and their usage; Conditional sentences; Direct and indirect speech; Active and passive voice; usage of common phrasal verbs, synonyms & antonyms.

1L + 1T

Module 2 : Reading Skills: Comprehension passages; reading and understanding articles from technical writing. Interpreting texts: analytic texts, descriptive texts, discursive texts; SQ3R reading strategy.

1L + 1T

Module 3 : Writing Skills: Writing business letters - enquiries, complaints, sales, adjustment, collection letters, replies to complaint & enquiry letters; Job applications, Résumé, Memo, Notice, Agenda, Reports – types & format, E-mail etiquette, advertisements

4L + 4T

Module 4 : Listening & Speaking

Listening: Listening process, Types of listening; Barriers in effective listening, strategies of effective listening

Speaking: Presentations, Extempore, Role-plays, GD, Interview

4L + 4T

Suggested readings:

1. Bhatnagar, M & Bhatnagar, N (2010) Communicative English for Engineers and Professionals. New Delhi: Pearson Education.
2. Raman, M & Sharma, S (2017) Technical Communication. New Delhi: OUP.
3. Kaul, Asha (2005) The Effective Presentation: Talk your way to success. New Delhi: SAGE Publication.
4. Sethi, J & Dhamija, P.V. (2001), A Course in Phonetics and Spoken English. New Delhi: PHI.
5. Murphy, Raymond (2015), English Grammar in Use. Cambridge: Cambridge University Press.

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Semester-II

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed Moocs
			Theory	Practical	Tutorial		Offline	Online	Blended	
CC 3	Indian Regional Cuisine	BSCA(T)201	4	0	0	6	✓			As per MAKAUT Notification
		BSCA 291	0	2	0					
CC 4	Food & Beverage Studies	BSCA(T)202	4	0	0	6	✓			
		BSCA 292	0	2	0					
GE 2	Students have to select from the GE Basket					6			✓	
AECC 2	Environmental Science	BSCA 265	2	0	0	2	✓			
Semester Credits						20				

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CC 3 – INDIAN REGIONAL CUISINE

Credit- 4T+2P

Course Objective: The course is designed to provide basic knowledge and skills about Indian regional cuisine. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to understand the advanced knowledge and skill in the subject.

Sl. No.	Course Outcome (CO)
1	Remember and understand the history of various regional cuisines of India, their unique factors and skills involved
2	Remember and apply the level of skill required to prepare Indian regional food using various equipment, tools and basic ingredients
3	Outline and illustrate the skills and knowledge of preparing various Indian masalas, pastes and gravies
4	Articulate, identify and remember the various styles of food from various parts of India
5	Understand, remember and apply the knowledge and skills required for preparation of various fusion cuisine popular in India
6	Application of basic techniques required for preparation of Indian sweets, knowledge of various beverages in India.

THEORY- BSCA (T) 201

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			100

Practical – BSCA 291

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	15
CO3	1,2,3	M3, M2	15
CO5	1,2,3	M4, M5	40
CO6	2,3	M5,M4	20
			100

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Indian Regional Cuisine Theory

Credits – 4

Module 1 - Introduction to Indian Cuisine, growth of Indian cuisine, Introduction to various methods of Indian cookery, Development of Indian cuisine, Ancient, Medieval and modern history of Indian cuisine.

Module 2 - Equipment and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

Module 3 - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

Module 4 - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India.

Module 5 - Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian.

Module 6 – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

Suggested Readings:

Theory of Catering, Mrs. K.Arora, Frank Brothers
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
Chef Manual of Kitchen Management, Fuller, John
The Book of Ingredients, Jane Grigson
Indian and neighboring countries Food, K.T.Achaya, Oxford
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasa

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Indian Regional Cuisine Practical

Module 1 - Practical understand the history of various regional cuisines of India, their unique factors and skills involved

Module 2 – Identification of equipments and Fuels used in the Indian Kitchen, Classification of Indian equipment, Indian Culture and Food, Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

Module 3 - Pastes, Gravies and Masalas in Indian cuisine, various pastes, masalas and basic gravies prepared in Indian cuisine.

Module 4 - Regional Indian Cuisines, Important cuisines from East India, North East, North India, South India and Western India including starters, Main course dishes including meat and fish, accompaniments like rice preparations and dal preparations. Preparation of Fusion cuisines in India with reference Indian Chinese, Thai Indian, Indian Singaporean, and Anglo Indian. of Indian fusion dishes,

Module 5 – Indian Desserts, Alcoholic and Non Alcoholic Beverages in Indian cuisine.

Suggested Readings:

Theory of Catering, Mrs. K.Arora, Frank Brothers
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
Chef Manual of Kitchen Management, Fuller, John
The Book of Ingredients, Jane Grigson
Indian and neighboring countries Food, K.T.Achaya, Oxford
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasad

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CC 4 - FOOD & BEVERAGE STUDIES

Credit -4T +2P

Course Objective: The course is designed to provide preliminary knowledge and skills of Food and Beverage service. They will develop an insight into the growth of Catering Industry; understand the different components of the catering industry, the functions of various departments of a hotel and their relationship with Food & Beverage service department, in order to acquire professional competence at basic levels in the principles of Food service and its related activities. They will also acquire the requisite technical skills for competent service of Food and Beverage

Sl. No.	Course Outcome (CO)
1	Explain the Professional Attributes and Competencies of the Food and Beverage Service Personnel
2	Identify and Classify Food and Beverage equipment and their usage
3	Outline and illustrate the food and beverage service department hierarchy and explain their duties and responsibilities '
4	To differentiate the types of outlets and demonstrate the different styles of service
5	Demonstrate and understand the principles of Reservation Systems in Restaurant
6	Classify non-alcoholic beverages and demonstrate the service standards

Theory- BSCA(T) 202

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	25
CO5	2,3	M4	10
CO6	2,3	M5	20
			100

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Practical- BSCA 292

Course Outcome	Blooms Level (if applicable)	Modules	%age of questions
CO1	2,3	M1	10
CO2	2,3	M2	15
CO3	2,3	M1	20
CO4	3,4	M4	30
CO5	2,3	M4	25
			100

Food & Beverage Studies Theory

Credits-4

Module 1 - Departmental Organization & Staffing, Organization of F & B Department of a Hotel, Typical hierarchy of a dining room brigade (English & French), Attributes & Competencies of F & B Personnel, Duties and responsibilities of F & B Staff

Module 2 - Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs), Special equipment and Miscellaneous equipment and wares with their uses, Care & maintenance of equipment, Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk), Linen, Mis-en-place, Mis-en-Scene

Module 3 - Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

Module 4 - Typical Restaurant / Coffee Shop Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach

Module 5 - Non Alcoholic Beverages: Classification, Types and service

Reference Readings:

Food & Beverage Service – R. Singaravelavan - Oxford University Press

Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower

Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson

Food & Beverage Service - Vijay Dhawan

The Steward - Peter Dias

The Waiter - John Fuller & A.J. Currie – Shroff Publisher

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Food & Beverage Studies Practical

Credits – 2

Module 1 – Practical knowledge of Organization & Staffing, Organization of F & B Department of a Hotel, Typical hierarchy of a dining room brigade (English & French),

Module 2 - Identification of Tableware & Service ware (Glassware, crockery & china, hollowware, flatware, tongs), Special equipment and Miscellaneous equipment and wares with their uses, Care & maintenance of equipment, Furniture (Tables, Chairs, Trolleys, Dumb Waiter, hostess desk), Linen, Mis-en-place, Mis-en-Scene

Module 3 – Practical knowledge of Silver service/ English service, American/ Plated, Family, Russian, Butler, Gueridon, Bar Counter, Assisted Service, Carvery, Buffets Self Service, Cafeteria- Straight Line; Free-flow; Echelon; Supermarket, Single point service: Take-away; Drive through; Fast food; Vending ; Kiosk; Food court; Bar Specialized (in-situ):Tray; Trolley; Home Delivery; Lounge; In Room; Drive in

Module 4 - Restaurant / Coffee Shop table Layout ; The Concept of stations, numbering the tables and covers at a table; Reservation Systems in Restaurants; Records & Registers maintained by a Restaurant; Rules to be observed while laying and waiting at the table. Dos & don'ts of wait staff in a dining room operations; Organizing the staff for service – The Team Approach and the Individual Service Approach

Module 5 - Services of Non Alcoholic Beverages: Classification, Types and service

Reference Readings:

Food & Beverage Service – R. Singaravelavan - Oxford University Press

Food & Beverage Service - Dennis Lillicrap, John Cousins – Bookpower

Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – Pearson

Food & Beverage Service - Vijay Dhawan

The Steward - Peter Dias

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AECC 2

Environmental Science

Credits- 2

Course Objective: The course is designed to provide a working knowledge of environment, ecology and physical sciences for problem solving. The learner will be able to remember, understand and apply the taught concepts and methods involving social and environmental processes for betterment of environmental health and safety.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Be able to remember the basic concepts related to environment & ecology	M1,M2
2	Be able to remember & understand the scientific problem related to air, water, noise & land pollution	M1, M2
3	Be able to understand environmental laws , regulations , guidelines and n applying those for maintaining quality of environmental health and safety .	M1, M2,M3

Module Number	Content	Total Hours	%age of questions	Covered CO	Blooms Level
Module 1	Environmental Concepts	7	30%	1,2	L1
Module 2	Resources & Pollution	6	30%	2,3	L1, L2
Module 3	Environment Management	7	40%	1,2,3	L2,L3

SYLLABUS

Module 1: Environmental Concepts – Definition & basic concept of Environment & Ecology, man, society & environment, their interrelationship, Elements of ecology elements of ecology - species, population, community, definition of ecosystem- Structure & function of ecosystem (Bio geo chemical cycles, food chain, energy flow, ecological pyramid), Biodiversity & its threats and remedies. [7]

Module 2: Resources & Pollution – renewable & non-renewable resources, Bio-degradable and non-biodegradable pollutants, Sources & Effects of Pollution, Methods of Control (Air, Water. Land, & Noise)

Module 3: Environment Management - Concept & scope of environment Management, National environmental policy & Environmental Legislations in India, Environment Management System – ISO 14000, Environmental Audit, Eco mark, green Industry, Cases on Environment Impact Assessment.

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REFERENCES

Suggested Readings

1. N.K. Oberoi: Environmental Management, Excel Books
2. G.N. Pandey: Environmental Management, Vikas
3. K.M. Agrawal & P.K. Sikdar: Text Book of Environment, MacMillan
4. L.W. Canter: Environmental Impact Assessment, McGraw Hill
5. M.P. Poonia & S.C. Sharma, Environmental Studies, Khanna Publishing House (AICTE Recommended Textbook – 2018)
6. Masters, G. M., “Introduction to Environmental Engineering and Science”, Prentice-Hall of India Pvt. Ltd.,1991.
7. De, A. K., “Environmental Chemistry”, New Age International
8. Fundamentals of Ecology -Odum, E.P.
9. Instant notes on Ecology -Mackenzie, A., Ball, A.S. and Virdee, S.R. (1999) Viva Books
10. G. Dasmahapatra – Basic Environmental Engineering & Elementary Biology, Vikas Publication
11. Environmental Science, Cunningham, TMH
12. Environmental Pollution Control Engineering, C.S.Rao, New Age International
13. Environmental Science, Wright & Nebel, PHI
14. Environmental Pollution Analysis, S.M.Khopkar, New Age International

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3rd Semester

Category	Course Code	Credits	Course Name	Credit Distribution			Mode of Delivery			Proposed Moocs
			Theory + Practical	L	T	P	Off line #	On line	Blended	
CC5	BSCA(T)301	6	International Culinary & Baking Skills	4	0	2	√			As per MAKAUT notification
	BSCA 391									
CC6	BSCA(T) 302	6	Indian Regional Cuisine and Quantity Food Production	4	0	2	√			
	BSCA 392									
CC7	BSCA(T) 303	6	Larder, Charcuterie and Intermediate Bakery	4	0	2	√			
	BSCA 393									
GE 3	Students have to select from the GE Basket	6							√	
SEC 1	BSCA 354	2	IT Skills	0	0	2	√			
Semester credits		26								

Only in case offline classes are not possible due to reasons like COVID Pandemic the classes will be in synchronous online mode

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BSCA 301 – International Culinary & Baking Skills

Credits- 4L+2P

Course Objective: This course explores the use of indigenous ingredients in the preparation of traditional and the contemporary International culinary & baking specialities. Items prepared in the kitchen build upon established culinary principles' are applied to International cuisine. Timing and organizational skills emphasized.

Sl. No.	Course Outcome (CO)
1	Prepare students for externship/internship by maintaining a working atmosphere and professional environment.
2	Remember and understand the history of various countries cuisines, their unique factors and skills involved. Define the fundamentals of International Cuisine.
3	Define and use common kitchen terminology and vocabulary.
4	Define and use proper methods and techniques when applying all basic fundamental standards of cooking & baking.
5	Define and apply safe standards of food preparation, sanitation while working in a food production environment.
6	Demonstrate planning, timing, and preparation of a complete meal, including a soup, appetizer, and entrée while emphasizing their commitment to quality and excellence.

Theory – BSCA (T) 301

Course Outcome	Blooms Level	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			100

Module 1 - Introduction to International Cuisine, growth of International food and bakery industry in India, Culinary History an evolution - time line Prehistoric to 19th century. Origin of professional food production, Classification of Cuisine. Various colonial influences. **(6 Hours)**

Module 2 - Equipment and Fuels used in continental Kitchen & Bakery, Classification of equipment. Cooking method follows in hospitality kitchen. **(6 Hours)**

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Module 3 – Stock, Soup, Sauce, Pastes, Marinades, Dressings, seasonings of international cuisine. Regional / Provincial cuisine of Europe- French, Italy, Spain, English, Australian, American, Cajun, Oriental cuisine, etc. **(10 Hours)**

Module 4 – Basic principle. Steps of baking. Formulas, measurements, Baking Method, familiarisation with the equipment and machineries used in bakery. Mechanical and electrical equipment. **(8 Hours)**

Module 5 – Understanding and handling of ingredients. Wheat Flour Other Flours, Meals, and starches Sugars, Fats, Milk and Milk Products, Eggs, Leavening Agents, Gelling Agents, Fruits and Nuts, Chocolate and Cocoa, Salt, Spices, and Flavourings'. **(10 Hours)**

Module 6 – Basic knowledge about dough, fermented dough and plain dough understanding various yeast dough, artisan bread, breads and pancake, Basic Syrup, Creams & Sauces. Recipes of different doughs and bread. **(8 Hours)**

Practical – BSCA 391

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1, M2	10
CO2	2,3	M2, M3	15
CO3	2,3	M3, M2	15
CO5	2,3,4	M4, M5	40
CO6	2,3,4	M4,M5	20
			100

Module 1 - Understand the history of various regional cuisines of Europe, their unique factors and skills involved **(4 Hours)**

Module 2 – Identification of equipment’s and tools used in the continental Kitchen. Cutting of vegetables, Fish, Poultry and meet. **(4 Hours)**

Module 3 – Identification & Application of various cooking methods. Preparing bases of Continental kitchen- Stock, Sauce, Glaze, Marinades with menu example. **(10 Hours)**

Module 4 - Identification and application of basic bakery ingredients. Preparation of various yeast product type- lean dough, Rich dough, roll in dough, Steps in yeast dough production, **(6 Hours)**

Module 5 – Types of Dough making process- straight dough method, Sour Dough method, Sponge Dough method, delayed salt method, **(4 Hours)**

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Suggested Readings:

Modernist Cuisine- History & Fundamental volume 1 & 2.

By Natahn Myhevoid, Chris Young, Maxim Bilet

Professional Baking- *Wayne Gisslen*

Larousse Gastronomique

Professional Text Book on Bakery & Confectionary- *Jhon Kingslee*

The World Encyclopedia COOKING INGREDIENTS- *Christine Ingram*

Guide to Modern Cookery- *Auguste Escoffier*

Professional Cooking- *Wayne Gisslen*

Mastering Art & Craft - Baking & Pastry – The Culinary Institute of America

Chef Manual of Kitchen Management, Fuller, John

The Book of Ingredients, Jane Grigson

Indian and neighboring countries Food, K.T.Achaya, Oxford

Food around the world, Margaret McWilliams, Pearson

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BSCA 302 – INDIAN REGIONAL CUISINE AND QUANTITY FOOD PRODUCTION

Credits- 4L+2P

Course Objective: The course is designed to provide basic knowledge and skills about Indian regional cuisine and its application in bulk food production. Students will be able to understand & develop basic knowledge of Indian cuisine, which will enable them to apply the knowledge and skill in preparing quantity food.

Sl. No.	Course Outcome (CO)
1	Remember and understand the concept of breakfast preparations of various regional cuisines of India, their unique factors and skills involved
2	Remember and apply the level of skill required to prepare Indian regional food using various cereals, pulses, meat, fish and vegetables.
3	Outline and illustrate the skills and knowledge of preparing various Indian snacks and starters, in accordance to regional cuisines.
4	Remember and apply the level of skill required to prepare Indian Tandoori food using various cereals, meat, fish, milk products and vegetables.
5	Understand, remember and apply the knowledge and skills required for preparation of Indian food in bulk in relation to Institutional, Industrial and Functional catering.
6	Application of basic techniques required for preparation of Indian rice, bread, main course, accompaniments and sweets in bulk quantity.

Theory – BSCA (T) 302

Course Outcome	Blooms Level	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			100

Module 1 - Introduction to Indian breakfast cookery, concept of breakfast in various Indian regional cuisine, Introduction to various methods of Indian breakfast cookery, Modern development of Indian breakfast in accordance to international influence. **(6 Hours)**

Module 2 – Indian staple food, cereals, pulses, meat, fish, vegetables used in daily diet in various regional cuisines, Various Indian breads and dough, Nutritive components of

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Indian staple food, Role and uses of various herbs, spices and condiments in Indian regional cuisine. **(10 Hours)**

Module 3 – Concept of Indian snacks in Indian food, various marinades, batters and accompaniments used in Indian snacks, Regional specialities in Indian snacks, Recent development in fusion snacks in relation to International influence and modern trends. **(10 Hours)**

Module 4 – History, basic concept, types, uses and importance of Tandoor, Meat, fish and vegetable cookery in Tandoor, Various marinations used for Tandoor cooking, Indian breads cooked in Tandoor, Famous Tandoori dishes and their accompaniments, Curing of Tandoor, Uses of Tandoor in various Indian regional cuisine. **(10 Hours)**

Module 5 – Introduction to the concept and types of Quantity food production, Staff organisation and Kitchen layout in Quantity food operations, Methods and equipment used in processing, cooking, holding, transportation and storage of food cooked in bulk.

(6 Hours)

Module 6 – Introduction to mass purchasing techniques in Quantity food production, Menu planning, types of menu and standardization of recipes in bulk food preparation, Bulk food preparation in context to Indian regional recipes. **(6 Hours)**

Practical – BSCA 392

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1	15
CO2	2,3	M2	15
CO3	2,3	M1, M2	15
CO4	2,3	M2, M3	25
CO5	2,3	M2, M4	15
CO6	2,3	M2, M4	15
			100

Module 1 – Preparation of Indian breakfast, Speciality dishes of breakfast in various Indian regional cuisine, Modern development of Indian breakfast in accordance to international influence, Preparation of various Indian Snacks. **(7 Hours)**

Module 2 – Preparation of various Indian rice and bread items with vegetable, pulses and non-vegetarian accompaniments, Preparation of 3 course menu based on Indian regional cuisine. **(7 Hours)**

Module 3 – Preparation of different tandoori dishes in context to breads, kebabs, vegetarian and non-vegetarian, main course dishes, marinations, accompaniments for tandoori food. **(7 Hours)**

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Module 4 – Bulk food cookery in context to Institutional catering, Buffet and functional catering, preparation of 3 course and 5 course menu in bulk. **(7 Hours)**

Suggested Readings:

Theory of Catering, Mrs. K.Arora, Frank Brothers
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
The Book of Ingredients, Jane Grigson
Indian and neighboring countries Food, K.T.Achaya, Oxford
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasad
Tandoor by Ranjit Rai

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BSCA 303 – Larder, Charcuterie and Intermediate Bakery

Credits-4L+2P

Course Objective: The course is structured to provide basic knowledge and skills about Larder, Charcuterie and Intermediate Baking and its application. After successful completion, students will be able to understand & develop & demonstrate this specific culinary art.

Sl. No.	Course Outcome (CO)
1	Remember and understand the history and development of Larder & charcuterie art, their unique factors and skills involved
2	Remember and understand the gravity of working conditions, discipline, skills required.
3	Outline and illustrate the skills and knowledge of preparing various forcemeat and related product and their maturation.
4	Understand, Articulate, identify and remember the various styles salt curing and brining products by applying, seasoning & flavouring agents.
5	Understand, remember and apply the knowledge and skills required for preparation of pie, tart, pastries.
6	Application of basic techniques required for preparation & decoration of cake, gateaux.

Theory – BSCA (T) 303

Course Outcome	Blooms Level	Modules	%age of questions
CO1	1,2	M1, M2	10
CO2	1,2,3	M2, M3	10
CO3	1,2,3	M3, M2	20
CO4	1,2	M4	30
CO5	1,2,3	M4, M5	20
CO6	2,3	M6	10
			100

Module 1 - Introduction to Larder & Charcuterie: History and evolution. Requirement of discipline, hygiene & sanitation, great attention to detail and patience, how it differs from regular cooking, about the cold kitchen or Grade Manger: Organisational structure, Duties & responsibilities. **(7 Hours)**

Module 2 – Lay out of grade manger. Equipment's, & Tools requirement for larder & charcuterie work. Larder control and liaison with main kitchen and pastry department. Larder & charcuterie terminology. **(8 Hours)**

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Module 3 – Concept of Force meat, products created from force meat- Sausages, pate, terrine, galantine, Roulade, luncheon meat, etc. Larding of meat. **(7 Hours)**

Module 4 – Understanding Salt cured and brined products- Curing salt blends, Seasoning & flavouring agents, fermented sausages. **(6 Hours)**

Module 5 – Introduction to Pie doughs and their types, mixing style. Various filling of pies- assembling and baking. Concept of baking pies & pastries. Pastry basics-types of pastry-menu example. Tart and special pastries with menu examples. Faults and their causes. **(10 Hours)**

Module 6 – Formulas & mixing process of Cake, gateaux and torten, types, baking techniques. Faults and their causes. Assembling and decorating cakes. Icings / frostings and chocolate basic work. **(10 Hours)**

BSCA 393

Course Outcome	Blooms Level	Modules	%age of questions
CO1	2,3	M1,	25
CO2	2,3	M2, M3	25
CO3	2,3	M3, M2	25
CO4	3,4,5,6.	M2, M3, M4	25
			100

Module 1 – Familiarisation to the larder or cold kitchen **(7 Hours)**

Module 2 – The artist sausages: Techniques and recipes for individualistic, idiosyncratic and temperamental dry cured meat. **(7 Hours)**

Module 3 – Techniques’ of making Pate, Terrine and exotic seasoning -Smoked. **(7 Hours)**

Module 4 – Concept of confit techniques – Pate, terrine and accompany charcuterie-various sauces and condiments. **(7 Hours)**

Suggested Readings:

Professional Baking- *Wayne Gisslen*

Larousse Gastronomique

Professional Text Book on Bakery & Confectionary- *Jhon Kingslee*

The World Encyclopedia COOKING INGREDIENTS- *Christine Ingram*

Professional Cooking- *Wayne Gisslen*

Mastering Art & Craft - Baking & Pastry – The Culinary Institute of America

Larder - *Robin Gill*

Savor: *Entertaining with Charcuterie, Cheese, Spreads & More by Kimberly Stevence.*

Charcuterie: *The Craft of Salting, Smoking, and Curing by Michael Ruhlman, Brian Polcyn.*

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BSCA 354

IT Skills

Credits- 2P

Course Objective: The course is designed to provide a working knowledge on computers and different applications used in hotel industry for smooth operation and problem solving. The learner will be able to remember, understand and apply the taught concepts and methods involving software, hardware, internet, programming and networking.

Sl	Course Outcome	Mapped modules
1	Be able to remember the basic concepts related to parts of computers, types of computers, hardware, software.	M1,M2
2	Be able to remember & understand the data, information, application software, system software, word, excel, PowerPoint.	M1, M2
3	Be able to understand and apply usage of software in networking, programming, internet .	M3

Modules	Headline	Total Hours	%age of questions	Blooms Level
M1	Introduction to Computer, Hardware, Software, Types of Computers.	8	30	1
M 2	Application Software, System Software, MS Word, Excel.	10	30	1, 2
M3	Networking, Internet, Programming	10	40	2,3
		28	100	

SYLLABUS

Module 1: Parts of computer, Difference between hardware & software, difference between data and information. Types of computer. Application software, system software, software copyright **(8 Hours)**

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Module 2: MS word, Excel – processing, editing, formatting worksheet, sorting. Insert functions. Application software – Word, Media, Acrobat, Outlook, Browser, Database management, Spreadsheet, Utility software. **(10 Hours)**

Module 3: Networking – Types of network, Topology (Bus, Star, Ring, Mesh, Tree), Network Hardware, IP & MAC address, Subnet, Gateway, DNS. Network Address & Node Address. Network Security (Firewalls), Band width. Internet – Internet 7 Extranet, WWW, HTTPs, VPN & VOIP, Domains, Search Engines, ISP. Basics of programming. **(10 Hours)**

Suggested books

- Fundamental of Computers, V.Rajaraman, Prentice Hall India
- Mastering Microsoft Office, Lonnie E. Moseley & David M. Boodey, BPB Publication.
- Management Information System by Arora & Bhatia Excels books
- Management Information System by O'Brien James Tata McGraw Hills
- Management Information System by S. Sadagopal Prentice Hall

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4th Semester

Subject Type	Course Name	Course Code	Credit Distribution			Credit Points	Mode of Delivery			Proposed MOOCs
			Theory	Practical	Tutorial		offline	Online	Blended	
CC 8	Advanced Food Production	BSCA(T) 401	4	0	0	6			√	As per MAKAUT notification
		BSCA(P) 491	0	2	0		√			
CC 9	Contemporary Asian and World Cuisine	BSCA(T) 402	4	0	0	6			√	
		BSCA(P) 492	0	2	0		√			
CC 10	Principles of Food Legislation and Food Cost Controls	BSCA 403	5	0	1	6			√	
GE 4	Students have to select from GE Basket		5	0	1	6			√	
SEC 2	Personality Development	BSCA 455	0	2	0	2			√	

Only in case offline classes are not possible due to reasons like COVID Pandemic the classes will be in synchronous online mode

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CC 8: Advanced Food Production

Course Code: BSCA 401

Credits- 4L +2P

Course Objective: This course explores the kitchen management and the various corners of advanced food production in details that will enhance the concepts, organizational skills, time management emphasized. Readers of this course will find a great deal of new and revised material reflecting advances in culinary practices and techniques. The learner will gain an introduction into the field of food critique, photography and styling. It will enhance their culinary artistic skills and build on knowledge relating to food writing.

COURSE OUTCOMES (CO):

Sl. No	Course Outcome	Mapped modules
1	Understand & apply the provision of kitchen facilities, and the handling of foodstuffs.	M1,
2	Identify, assemble, construct, and apply complexity of the art of preparing food to be presented or plated. .	M2, M3, M4
3	Comprehend, distinguish analyse and apply the process of banquets according to the client demands.	M1, M2, M3, M4
4	Understand, articulate and apply & develop about the processes involved in organising a function from the perspective of an event coordinator	M1,M2, M3, M4
5	Remember, understand, develop apply the aim of the cooking process in a cook–chill system	M1, M3, M5

Theory- BSCA (T) 401

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Kitchen management Work Flow	12	25%	1, 4
Module 2	Food Styling	10	10%	1, 2, 3, 4
Module 3	Banqueting preparations	8	25%	1,2,3, 4
Module 4	Outdoor caterings concepts	10	20%	1, 2, 3
Module 5	Cook chill systems	8	20%	2,3,4
	Total	48		

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Module 1 – Kitchen Management Introduction to the kitchen management. Work flow- workflow and points of care, why flow of work, logical sequence of tasks, workflow importance, workflow for menu, workflow management. Staffing- understanding & creating human resource structure of a commercial kitchen, critical flow of staffing of any kitchen, strategic plan & human resource plan, additional factors of staffing, staffing guide, Planning for recruitment- advantage- data analysing, forecasting. Store Management- About store, function of store management. Indenting, production planning, new product development, uses of Molecular gastronomy, IT & AI technology in food production. **(Total Hours 12)**

Module 2 – Food Styling: Introduction to Food styling, Importance of aesthetic appeal, art sagacity and craftsmanship. Tips for dressing plates, tools requirement. The impact that food photography has on the food industry in relation to media and marketing channels. Investigate the creative food styles of chefs from past centuries and compare to modern day culinary experts. Critically examine photographic techniques in relation to food styling and design within the field of culinary arts. the principles of food writing and the visual aspect photography has to offer. **(Total Hours 10)**

Module 3 – Banquet Preparations: Introduction to organise banquets, Sequence of function planning, Event type, Client enquiry & response, Selling the venue, booking status, the planning stage, the event order, Payment option, Conducting the event, Conducting an evaluation of the event. **(Total Hours 8)**

Module 4 – Out Door Catering: The concepts and principles of Out Door Catering, Limitations of Menu planning, Preparation, holding and reheating of food, Concepts of on premises cooking, Checklist for outdoor catering, Planning for the function and execution. **(Total Hours 10)**

Module 5 – Cook chill systems:

The purpose of chilling food, Concept of Cook chill process, finishing kitchens, Distribution of cook chill and types of containers to preserve food. Cook freeze system, Preparation of food for freezing, storage of frozen food, transport of frozen food, reheating of frozen or cooked food. Advantages of cook freeze over cook chill. **(Total Hours 8)**

Practical- BSCA 491

Module Number	Headline	Total Hours	%age of questions	Bloom's Level
Module 1	Store Management and maintenance of stock	6	40%	1, 2, 3
Module 2	Equipment and their maintenance in bulk food operations	8	25%	2, 3, 4
Module 3	Menu examples in connection to the various types of banquets and thyme parties.	8	25%	3, 4, 5
Module 4	Preparing food for photography	6	10%	4, 5
	Total	28		

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Module 1 – Establish and implement Store management- Control systems on purchase, storage and issuing. Orders & Orderings, receiving –how to establish their documentations. Organising & administrating Stock taking **(Total Hours 6)**

Module 2 – Identification of equipment's and Fuels used in the quantity Kitchen with standard operating procedure, care and maintenance of each equipment, sanitization and fumigation procedures in kitchen. **(Total Hours 8)**

Module 3 – Planning, indenting and preparation of various types of menu in connection to the various types of banquets and thyme parties, Cooking, holding and serving food in bulk food operations **(Total Hours 8)**

Module 4 - Preparing food for photography, various standards and style of plating of food, lighting used in food photography, compositions of subject and background, editing required in food photography. **(Total Hours 6)**

Suggested Readings:

Dining Room & Banquet Management Vol- 1, 2, 3, 4- Anthony Strianese & Pamela Strianese.
Sitting The Table- Danny Meyer.
Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman
Chef Manual of Kitchen Management, Fuller, John
The Book of Ingredients, Jane Grigson
Food around the world, Margaret McWilliams, Pearson
Indian Cuisine by Prasad

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CC9 - Contemporary Asian and World Cuisine

Code- BSCA 402

Credits- 4L+2P

Course Objective: The course is designed to provide a deep integrated knowledge on Food and culinary culture around the world and specifically different aspects of Asian Cuisine. Countries from eastern Asia, south-eastern Asia, Middle Eastern Asian countries. The learner will be able to remember, understand and apply the taught concepts and methods in curating world-class menus, different styles of cooking, themed menus, regional aspects in the development of the cuisine, influences of nature, business traveller, intruders and ruling kingdoms.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Be able to remember and understand Oriental and middle eastern cuisine, knowledge about different ingredients.	M1,M2
2	Be able to demonstrate and develop world class menus with the help of topics taught on Asian.	M1, M2,
3	Be able to make use of the knowledge gained in curating themed events, suggestive opinion in menu marketing.	M2,M3
4	Be able to impart the advantages of cheeses, sausages and curing processes in the menu creation.	M3,M4

Theory- BSCA (T) 402

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Japanese & Chinese Cuisine	12	25%	L1
Module 2	South Eastern Asian Culinary Culture	12	25%	L1, L2
Module 3	Middle Eastern Asian Cuisine	12	25%	L2,L3
Module 4	Most popular world cuisines that has a deep impact on the spread of culture around the world	12	25%	L2,L3
	Total	48		

Module 1: Japanese Cuisine – Different rice preparation, noodles preparation, Dashi, Kombu, Teriyaki, Yakitori, Takoyaki. Different Japanese Knives, Sashimi, Vegetable preparation, Tonkotsu. Chinese Cuisine - Different schools and traditions of Chinese Cuisine and Culture. Cantonese, Shanghai, Peking, Schezwan, Muslim influence, Mongolian influence, Tibetan influence on Chinese cuisine. Taoist principle of cooking. **(Total Hours 12)**

Module 2: South Eastern Asian Cuisine – Usage of different commodities in Thai cuisine, Vietnamese cuisine, Malaysian and Burmese Cuisine. Culinary culture of Indonesia and The Philippines. Different curry preparation, Seafood influence, different Asian dips and sauces. Korean Cuisine – Overview on famous Korean Foods. **(Total Hours 12)**

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Module 3: Middle Eastern Cuisine – Arabic Cuisine, festivals, culture. History and development of Arabic cuisine, Lebanese Cuisine, Iranian food. Breads, Meat preparation, Famous desserts. Influence Ottoman Empire, Roman Empire, Moroccan and Ancient Egyptian Influence. **(Total Hours 12)**

Module 4: Study of emerging World Cuisines like Mexican Cuisine, German Cuisine, American Cuisine, Caribbean Cuisine. The famous dishes of such cuisines, ingredients used, cooking method used, Impact of world trade and globalisation on food and food culture. **(Total Hours 12)**

Practical- BSCA 492

Module Number	Headline	Total Hours	%age of questions	Bloom's Level
Module 1	Practical understanding of the history of various Asian Cuisine	6	20%	L1, L2, L3
Module 2	Identification of equipment's and commodities used in the Chinese, Japanese Kitchen	6	25%	L2, L3, L4
Module 3	Preparation of different farinaceous dishes	10	40%	L3, L4, L5
Module 4	Different aspects of world cuisine with menu examples.	6	15%	L4, L5
	Total	28		

Module 1 - Practical understanding of the history of various Asian Cuisine, their unique factors, famous dishes, ingredients used, cooking methods and skills involved in preparation of food **(Total Hours 6)**

Module 2 – Identification of equipment's and commodities used in the Chinese, Japanese Kitchen, Classification of oriental equipment, Asian Culture and Food, Festival food, Culture related to food, Importance of Asian herbs and spices. **(Total Hours 6)**

Module 3 – Preparation of different farinaceous dishes, vegetable, meat, sauces, curries, dips, salads, and desserts from Lebanese and Arabic cuisine. **(Total Hours 10)**

Module 4 – Compilation and preparation of various menu from Chinese, Japanese and Thai cuisines. **(Total Hours 6)**

Suggested Readings:

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

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CC 10: Principles of Food Legislation and Food Cost Controls
Course Code: BSCA 403
Credits – 5L +1T

Course Outcomes: The course is designed to learn how to protect public health and consumers' interest in relation to food. The regulation applies to all stages of production, processing and distribution of food and feed in domestic and industrial activities. It is also designed to understand the food cost of particular item on the menu. The course will cover an introduction on the total expenditure on food over a period of time. and to control cost, price, profit margins and provide information for formulating an effective pricing policy.

Sl. No.	Course Outcome	Mapped Modules
1	The learners will be able to understand Principles of food laws-acts regarding prevention of food adulteration	M1
2	Be able to make use of and utilise the knowledge of Shops and Establishment act, Consumer Protection act, Environment protection act.	M2
3	Be able to test for the Laws relating to hygiene, Sanitation and Adulteration	M2, M3
4	Be able to explain and evaluate the Control Process and Management Objectives	M2, M4
5	Be able to compile the Financial Statement Analysis	M2, M3, M4

Modules	Headline	Total Hours	% of Questions	Blooms Level
M1	Food Legislation	8	25	1
M2	Shops and Establishment act, Consumer Protection act, Environment protection act.	15	25	1,2
M3	Laws relating to hygiene, Sanitation and Adulteration	14	15	2, 3
M4	The Control Process Management Objectives	15	25	2, 3
M5	Financial Statement Analysis	8	10	3, 4
		60	100	
	Tutorial	16		
	Total	76		

Module: 1

Food Legislation Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK
(Total Hours 8)

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Module :2

Shops and Establishment act: introduction-definition-adult-family-commercial establishment employer-employee-exemption-registration-daily and weekly working hours-overtime-annual leave with wages.

Consumer Protection act: consumer protection councils, procedure for redressed of grievances

Environment protection act: powers of the central Govt. prevention and control of environment pollution **(Total Hours 15)**

Module: 3

LAWS RELATING TO HYGIENE, SANITATION AND ADULTERATION what is food adulteration laws for prevention of it in India - ISI standard, The Prevention of Food Adulteration Rules, 1955, prevention of food adulteration act, Food Safety and Standards Authority of India (FSSAI), AGMARK. **(Total Hours 14)**

Module 4

The Control Process Management Objectives; Standardization in Operations; Beverage Cost Control, Calculating cost report; Food Cost Control & Calculating Food Cost Report. Menu Analysis, Menu pricing; Purchasing, Vendor Selection, Receiving, Storage, Issuing, Theft, Loss Prevention, Taking Inventory; Labor Costs, Control of Other Direct & Indirect Labour Costs; Cost Control & Information Systems & Cost Control Technology/ Software **(Total Hours 15)**

Module: 5

Income Statement Analysis, Overview of Financial Reporting, Financial Statement Analysis, and Valuation, Benchmarking Costs, Financial Statement Analysis; Objectives, Importance and Limitations. Budgeting: The budgetary process, types of Budget, Working Capital, Cash Controls, Management & Collection of Cash **(Total Hours 8)**

Reference Books:

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

Food and Beverage Costing by Jagmohan Negi

Mercantile law - N. D. Kapoor

Mercantile law- S.P. Iyengar

Principles of Business Law - Aswathappa .K

Business Law - M. C .Kuchal

Bare Acts of respective legislation, Shops and Establishments Act.

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SEC 2: Personality Development
Course Code: BSCA 455
Credits- 2P

Course Objective: The course is designed to provide a platform through this module, to prepare the students for overall personality development in terms of grooming, public speaking, group discussion techniques, telephone etiquettes, business communication and interview etiquettes. The primary objective is to make the students ready for on Campus / Off-campus recruitments.

Sl	Course Outcome	Mapped modules
1	Be able to relate and utilize the basic concepts related to grooming, self-hygiene, personality development and business communication.	M1,M2
2	Be able to remember & apply the practices of group discussion, telephone etiquettes and inter personal skills.	M1, M2
3	Be able to demonstrate and make use of techniques of CV writing, interview skills & techniques.	M2, M3

Module Number	Headline	Total Hours	%age of questions	Blooms Level
Module 1	Personality Development & Business Communication.	8	30%	1, 2, 3
Module 2	CV Writing & Group Discussions.	10	30%	1, 2, 3
Module 3	Interview Techniques.	10	40%	1, 2,3
	Total	28		

Module 1: Personality Development & Business Communication - Personality and self-concept, Elements of Personality, Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body Language -use and misuse, Art of good Conversation, Art of Intelligent Listening, Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking (**Total Hours 08**)

Module 2: CV Writing & Group Discussions - Team behaviour, how to effectively conduct yourself during GD, do's and don'ts, clarity of thoughts and its expression, Thumb rules, voice modulation, tone, do's & don'ts, manners and accent, Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc. at work place (**Total Hours 10**)

Module 3: Interview Techniques - Self-planning, writing winning resume', knowledge of company profiles, academic and professional knowledge review, update on current affairs and possible questions, time- keeping, grooming, dress code, document portfolio, frequently asked questions and their appropriate answers, self- introduction, panel addressing, mental frame-work during interviews, presentation skills (**Total Hours 10**)

Suggested Readings:

1. Personal Management and Human Resources By: C.S. VenkataRatanam and B.K.Srivastava Published By:TataMcgraw Hill Publishing Ltd. NewDelhi
2. Human Behavioural Work By: Keith Davis Publisher: Tata Mcgraw Hill Publishing Ltd. New Delhi
3. I'm OK, You're OK By: Thomas A. Harris Published By: Pan Books, London and Sydney
4. Pleasure of your Company By: Ranjana Salgaocar Published By: Pyramid Publishers, Goa
5. How to get the job you want By: Arun Agarwal, Published By: Vision Books, New Delhi

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5th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 11	Kitchen Facility Planning	BSCA 501	6	5	0	1	✓			As per MAKAUT notification
CC 12	Advanced Bakery and Confectionery	BSCA(T) 502	6	4	0	0	✓			
		BSCA 592		0	2	0	✓			
DSE 1 (Any One)	Basics of Cloud Kitchen and Operations	BSCA 503(A)	6	5	0	1	✓			
	Institutional and Industrial Catering	BSCA 503(B)	6	5	0	1	✓			
DSE 2 (Any One)	Global Events and Festivals	BSCA 504(A)	6	5	0	1	✓			
	Menu Functions and Material Management	BSCA 504(B)	6	5	0	1	✓			
Semester Credit			24							

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CC 11: Kitchen Facility Planning

Course Code: BSCA 501

Credits: 6

Contact Hours: 5(L) +1(T)

Course Objective: The course has been designed to provide a advanced knowledge and evaluate the complexity of food facility in an organization performing specialized function in the manufacture, Sales, and services of food.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Analyse about the concept and complexity of facility planning and service, and the flow of work to conclude the project.	M1, M2
2	Analyse and evaluate the salient points of kitchen designing and their logical implementations'.	M1 ,M2
3	Outline and illustrate the food service planning & design and space calculations.	M2, M3
4	Identify & Create the space for kitchen and store, Planning and Design.	M4, M5, M6
5	Evaluate & demonstrate energy management system and its objectives.	M1 ,M4, M5, M6
6	Application of Perishables and Non-Perishables; Hot and Cold Servings	M2, M4, M5 ,M6

Module	Content	Total Hours	%age of questions	Blooms Level
M 1	Introduction to the Kitchen facility planning	4	10	3,4
M 2	Apply and assess the salient points and their logical implementations	12	25	4,5
M 3	Outline and illustrate the food service planning & design and space calculations	12	20	3,4,5
M 4	Identify & Create the space for kitchen and store, Planning and Design	12	15	4,5
M 5	Analyse & demonstrate energy management system and its objectives	10	20	4,5
M 6	Application of Perishables and Non-Perishables; Hot and Cold Servings	10	10	3,4
		60	100	

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Module 1 – Introduction to the facility planning: Concept of facility planning, Distinguishing the facility & Service, facilities & services require for various type of commercial kitchen, Work Flow (4 Hours)

Module 2 – BUILDING AND EXTERIOR FACILITIES: Salient point of commercial kitchen design, Roof, exterior walls, windows and doors, structural frame, foundation elevators, water drainage systems, utilities, landscaping and grounds (12 Hours)

Module 3 – FOOD SERVICE PLANNING AND DESIGN: concept development, feasibility, regulations, planning layout, receiving areas, storage areas, kitchen, office space, sample blue print (12 Hours)

Module 4 – KITCHEN AND STORES PLANNING AND DESIGN: development process, feasibility studies, space allocation programme, operational criteria, budget, preliminary schedule, site design, , food and beverage outlets, function areas, recreational facilities, back of the house areas (12 Hours)

Module 5 – ENERGY MANAGEMENT: background, energy pricing, energy cost control and building systems, reducing food and beverage production and service energy costs, reducing boiler and chilling energy costs, energy management and conservation systems (10 Hours)

Module 6 - Perishables and Non-Perishables; Hot and Cold Servings, Field Survey, Procurement, Presentation, Preparation, Process Improvement, Production (10 Hours)

Suggested Readings:

1. Hospitality Facilities management and Design By: David M. Stipanuk, Harold Roffmann
Published: Educational Institute, AHMA
2. How things work-The Universal Encyclopedia of Machines, Volume 1&2
3. The Management of Maintenance and Engineering Systems in the Hospitality Industry By: Frank D. Borsenik & Alan T, Stutts Published: John Willey & Sons Inc. NY
4. Air Conditioning Engineering By: W.P.JonesPublished: English Language Book Society/Edword Arnold

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CC 12: Advanced Bakery and Confectionary

Code- BSCA 502/592

Credits: 6

Contact Hours: 4(L) +2(P)

Course Objective: The course has been designed to provide a detailed knowledge and to assess the complexity of advanced bakery & confectionery, chocolaterie and sugar craft manufacturing. The aim is to enable students to further develop their knowledge, skills and abilities in bakery and to make use of the necessary techniques.

Sl	Course Outcome	Mapped modules
1	Analyse about the concept of Confectionary, their Technology & Principals applied.	M1
2	Demonstration of custard, ice cream, pudding, mousse, soufflés, frozen dessert, fruit dessert and dessert presentation.	M1 ,M2
3	Demonstrate & apply different types of chocolates, effect of chocolate on health, techniques of working with chocolate, chocolate decoration.	M2, M3
4	Evaluate and analyse the Various types of sugar, isomalt used in sugar work, model of sugar work.	M4,
5	Create Bakeshop production like choux pastry, laminated pastry.	M5
6	Demonstrate, analyse & evaluate Celebration cake and different types icing.	M5, M6

Module Number	Content	Total Hours	%age of questions	Blooms Level
M 1	Analyse and illustrate about the concept of Confectionary, their Technology & Principals applied.	5	20	3,4
M 2	Demonstration of Custard, Pudding, Mousse, Soufflés, Frozen Dessert, Fruit Dessert and Dessert Presentation.	10	25	4,5
M 3	Apply & demonstrate different types of chocolates, Effect of chocolate on health, Techniques of working with chocolate, Chocolate decoration.	10	20	3,4
M 4	Apply, illustrate and Analgise the Various types of sugar, isomalt used in sugar work, model of Sugar work.	13	20	4,5,6
M5	Demonstrate & analyse Bakeshop production.	5	5	4,5

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M6	Demonstrate & discuss Celebration cake and different types icing.	5	10	4,5
		48	100	

Detailed Syllabus

Contacts Hours / Week: 4(L) + 2(P)

Credit: 4

Module 1: Introduction to structure and physical properties of primary ingredients and their chemistry. Role of Ingredients in Bakery & Confectionary, Basic syrup, Cream & Sauce, Custard, ice cream, Pudding, Mousse & Soufflés, Frozen Dessert, Fruit Dessert, Dessert Presentation. (4 Hours)

Module 2: Equipment's used and Technology & Principals applied in Bakery & Confectionary, Classification Categorization of equipments, Industrial production and practice (12 Hours)

Module 3: Chocolateries: History, Production of Chocolate, Types of Chocolate, Effect of chocolate on health, Techniques of working with chocolate, Chocolate decoration. (12 Hours)

Module 4: Sugar craft: Fundamentals, Tools for Sugar work, various types of sugar used in sugar work, boiling syrups for sugar works, Spun Sugar & Caramel Decorations, Poured Sugar, Pulled sugar and Blown sugar, Use of Isomalt. (12 Hours)

Module 5: Demonstrate & analyse Bakeshop production like choux pastry, laminated pastry., innovation, process improvement, quality assurance-small, margin, large(10 Hours)

Module 6: Demonstrate & analyse Celebration cake and different types icing. (10 Hours)

Note: Module 5 & 6 are also considered for Practical Evaluation.

Suggested Readings:

Professional Baking by Wayne Gisslen (Fourth Edition).

Professional Baking- American Culinary Institute.

A professional text to Bakery & Confectionary by John Kingslee.

Theory of bakery & patisserie by Bali Parvinder S.

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Practical – Advanced Bakery and Confectionary
Credits – 2

Course Objective: The course is designed to provide a thorough knowledge and skills of advance Bakery and Confectionary, various plating techniques. It will also help the learners to acquire knowledge about store management.

Sl.	Course Outcome (CO)	Mapped
1	Analyse and apply the store management and their unique factors and skills involved.	1,2
2	Evaluate and apply various advance equipment, tools and ingredients for food production and plating style.	1,2
3	Design production and their display.	2,3
4	Develop chocolateries, sugar craft products and pastries and icings	4

Module Number	Content	Total Hours	%age of questions	Bloom's Level
Module 1	Analyse and apply the store management and their unique factors and skills involved.	8	40%	3,4
Module 2	Evaluation & application of various advance equipment, tools and ingredients for food production and plating style.	7	25%	4,5
Module 3	Preparing various breakfast menus / buffet spread in quantity production and their display.	7	25%	4,5
Module 4	Preparation of chocolateries, sugar craft products and pastries and icings	6	10%	5,6
		28	100	

Module 1 – To analyse and apply the store management and their unique factors and skills involved, inventory management and control, automation, optimization

Module 2 – Evaluation & application of various advance equipment, tools and ingredients for food production and plating style, categorization and classification of equipments, tools ingredients mapping.

Module 3 – Preparing various breakfast menus / buffet spread in quantity production and their display experimentation with new menu designs, local, regional and global breakfast menus as evaluation

Module 4 - Preparation of chocolateries, sugar craft products and pastries and icings

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Suggested Readings:

Professional Baking by Wayne Gisslen (Fourth Edition).

Professional Baking- American Culinary Institute.

A professional text to Bakery & Confectionary by John Kingslee.

Theory of bakery & patisserie by Bali Parvinder S.

DSE 1: Basics of Cloud Kitchen and Operations

Code: BSCA 503(A)

Credits: 6

Contact Hours: 5(L) +1(T)

Course Objective: The course is designed to provide a thorough knowledge and skills of Cloud Kitchen operations, various planning and implementing techniques. It will also help the learners to make use of about entrepreneurship opportunities.

Sl.No	Course Outcome	Mapped modules
1	Analyse and evaluate The Vision and Mission of a Cloud Kitchen Brand	M1, M2
2	Evaluate and explain the Importance and Aspects of Budgeting	M1 ,M2
3	Illustrate on the Location and the basis of its selection	M2, M3
4	Articulate and apply the compliance that needs to be followed	M4, M5, M6
5	Demonstrate the model of Menu Engineering along with the importance of Pricing	M1 ,M4, M5, M6
6	Application and association of Aggregators	M2, M4, M5 ,M6

Module Number	Content	Total Hours	%age of questions	Blooms Level
M 1	Vision and Mission of Brand	4	10	2,3,4
M 2	Importance and Aspects of Budgeting	8	10	2,3,4
M 3	Choosing of Strategic Location	10	25	3,4,5
M 4	Compliances	12	20	3,4
M 5	Costing and Menu Engineering	4	15	4,5,6
M 6	The importance of Pricing	14	10	4,5

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M7	Branding and Marketing	8	10	2,3
		60	100	
	Tutorial	16		

Module 1 – Vision and Mission of the Brand. Need of a Vision for a Cloud Kitchen, Importance of Mission for a Cloud Kitchen, The impact of Vision and Mission on Cloud Kitchen Success, How to Start a Business, Project selection and Market Survey. (4 Hours)

Module 2 – Budgeting: Budgeting and its importance before beginning the business, Aspects of Budgeting in a cloud kitchen (8 Hours)

Module 3 – Choosing of Strategic Location: Choosing of Location to keep the Budget in Place, Right Location to reduce Capital Investments, what to do which Location is Closed, Simultaneous work that need to be done, Choosing Contractor and Closing on the best deal. (10 Hours)

Module 4 – Compliances: Licenses Required, Food Safety, Personal Hygiene, FSSAI, Tackling Compliances Issues, Government Schemes and Concessions, Guideline for Project Report and Preparation for Loan. (12 Hours)

Module 5 – Costing and Menu Engineering: How to Calculate Costing, The Reverse Calculation for better Profits, choosing of a menu that minimizes wastages, Portioning Food. (4 Hours)

Module 6 – The importance of Pricing: What to include in Pricing, Importance of two different prices for customers, how to make profits with the help of Right Pricing (14 Hours)

Module 7 Branding and Marketing- Branding and Marketing, how does Branding Help, choosing a POS, dealing with Aggregators, why aggregators are important for building the brand. Choosing the right Food delivery options.

Suggested Readings:

- How to start a Cloud Kitchen Business: Decoding the Cloud Kitchen Business Module? By Sebi Tharoor.
- Cloud Kitchen: Restaurant at the speed of internet by Daniel Guedes
- Secrets of Cloud Kitchen by Manvir Singh Anand
- New Indian Take Away: Cookbook and guide to start a modern Indian take away business by Bobby Geetha
- Catering your way to Financial Independence. By Manvir Singh Anand
- Food Delivery Restaurant Success: How to start or manage your Business in Hospitality by Nikki Yakin.
- How to start, run and grow a quick service Fast Food Restaurant by Robert Winfield.

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DSE 1- Institutional and Industrial Catering

Code- BSCA 503(B)

Credits: 6

Contact Hours: 5(L) +1(T)

Course Objective: The course is designed to build the concept of Institutional and Industrial catering. Students will be able to make use of strategies and policies adopted for the outdoor catering, menu planning, problems associated with the type of catering and functions and types of menus followed in catering institutions.

Sl. No	Course Outcome	Mapped Module
1	Analyse the Intuition and Industrial catering.	M1
2	Identify the Types of Institutional and Industrial Catering	M1, M2,M3
3	Analyse Problems associated with the type of catering	M2, M3,M4
4	Evaluate the scope for Growth and Development	M2, M3,M4,M5
5	Apply the Diet Menus and Nutritional Requirements	M2, M5
6	Analyse, evaluate and implement the production system of Intuition and Industrial catering.	M5,M6

Module No.	Headline	Total Hours	% of questions	Blooms Level
1	Concept of Intuition and Industrial catering	10	20	3, 4
2	Types of Institutional Catering and Industrial Catering	5	10	3,4
3	Problems associated with the type of catering	15	25	3,4,5
4	Scope for Growth and Development	15	25	2, 3, 4
5	Diet Menus and Nutritional Requirements	10	10	3, 4,
6	Production system of Intuition and Industrial catering	5	10	3, 4
		60		

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Module 1: Concept of Intuitional and Industrial catering: Historic roots and importance of catering Industry, relation between Tourism and Catering, Importance of Institutional and Industrial Catering. **(Total Hours: 10)**

Module 2: Types of Institutional Catering and Industrial Catering: School meals catering, Hostel meals catering, Industrial canteens / cafeteria, Hospital Catering, Mobile catering: Rail Catering, Airline catering. Sea Catering, Menu consideration, Menu fatigue. **(Total Hours: 05)**

Module 3: Problems associated with the type of catering: Competition, Finances, Scarcity of Orders, Management., Training, Food Waste, dealing with Customers, Staying Organized. Disadvantages of catering. Factors affect the success of the hospitality & catering industry: customer satisfaction, leadership, human resource management, people results, and operating results. **(Total Hours: 15)**

Module 4: Scope for Growth and Development: Salient features of Industrial and Institutional Catering Scope of Institutional and Industrial catering in India, career opportunities in catering industry. **(Total Hours: 15)**

Module 5: Diet Menus and Nutritional Requirements: Volume feeding in India, Normal Diets or Full Diets, Breakfast, Lunch, Supper/Dinner menu. Balance Diet, Light diet, Liquid diet, Special diet. Diet Chart. **(Total Hours: 10)**

Module 6: Production system of Intuitional and Industrial catering: Menu planning and Theme Parties, Production system, Central Production Unit, Reasons for considering central production units, Small Centralized Operations, Problems associated with off-premises catering **(Total Hours: 05)**

Suggested Readings:

1. A Handbook of Industrial and Institutional Catering Hardcover by W.H. Emery
2. CATERING MANAGEMENT: AN INTEGRATED APPROACH by M. Sethi and Surjeet Malhan
3. Successful Catering by Bernard Splaver
4. Food and Beverage Service by John Cousins, Dennis Lillicrap

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DSE 2: Global Events and Festivals

Code: BSCA 504(A)

Credits: 6

Contact Hours: 5(L) +1(T)

Course Objective: The course is designed to explain and examine the evolution of mega events and festivals. Students will be able to make use of the strategies and policies adopted by host nations to deliver prestigious and costly events. As part of the coursework assignment, students will be able to have to assess wide range of case studies of contemporary events. The students will be able to organise special events and festivals.

Sl. No	Course Outcome	Mapped Module
1	Analyse the foundations of events	M1
2	Identify and evaluate the mega and special events	M1, M2
3	Analyse the impact of mega & special event on Socio-cultural perspective destinations development - Economic aspects	M2, M3
4	Evaluate events, festivals and markets	M2, M3, M4
5	Analyse and apply the strategic planning of events	M2, M3, M4, M5
6	Analyse, evaluate and implement the idea of, risk and OHS management	M5, M6

Module	Topic	Total Hours	% of questions	Blooms Level
1	Conceptual foundations of events	10	20	3, 4
2	Key contributors to the evolution of mega and special events	5	10	2,3,4
3	Impact of mega & special event on stakeholders' Socio-cultural perspective destinations development - Economic aspects	15	25	3,4,5
4	Food events, festivals and farmers' markets	15	25	2, 3, 4
5	Strategic planning of events	5	10	3, 4,
6	Legal, risk and OHS management	10	10	3, 4

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	60	100
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Module 1: Conceptual foundations of events: Appreciate the historic roots of celebration
Recognize and assess the demographic changes affecting the global events industry
Analyze the psychographic changes affecting event length, purpose, and outcomes to
improve performance **(Total Hours: 10)**

Module 2: Key contributors to the evolution of mega and special events: Event tourism:
Definition, evolution, and research Mega events and tourism development: discussion of
“legacy” **(Total Hours: 5)**

Module 3: Impact of mega & special event on stakeholders’ Socio-cultural perspective destinations development - Economic aspects: Events and place identity. Events and social capital. Events and authorized transgression. Accessible tourism for all Environment. Community engagement & Mutual understanding Tourism infrastructure development, Visitor reception, Spreading benefits beyond the host city, Technology innovation, Human resource development, Mainstreaming tourism in the national agenda. **(Total Hours: 15)**

Module 4: Food events, festivals and farmers’ markets: An introduction: History of festivals, feasts and culture Food events and the local food system: Marketing, management and planning issues. Event and festival research methods and approaches, Future issues and trends: Food events, festivals and farmers’ markets. **(Total Hours: 15)**

Module 5: Strategic planning of events Conceptualizing festival-based culinary tourism in rural destinations, Food and wine festivals: Stakeholders, long-term outcomes and strategies for success. Event administration and event co-ordination. **(Total Hours: 5)**

Module 6: Legal, risk and OHS management Crowding out, Price inflation, Crisis communications, Safety and security, legal compliances, risk management associated regulations and policy **(Total Hours: 10)**

Suggested Readings:

Allen, J., O’Toole, W., Harris, R., & McDonnell, I. (2010). *Festival and special event management* (5th ed.). Australia: John Wiley & Sons, Inc.

Bladen, C., Kennell, J., Abson, E., Wilde, N. (2017). *Events Management: An Introduction* (2nd ed.). Routledge. ISBN 9781138907058

Bowdin, G., Allen, J., O’Toole, W., Harris, R. McDonald, I. (2011). *Event Management* (2nd ed.). Routledge. Third Avenue, New York, NY

Cooper, C., & Hall, C. M. (2016). *Contemporary tourism: An international approach*. ProQuest Ebook Central <https://ebookcentral.proquest.com>

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Evans, N. (2019). *Strategic Management for Tourism, Hospitality and Events* (3rd ed.). Routledge. ISBN 9781138345942

Getz, D. (2018). *Event evaluation: Theory and methods for event management and tourism*. Goodfellow Publishers.

Getz, D., Van, N. M. (2019). *Event stakeholders: Theory and methods for event management and tourism*. ProQuest Ebook Central <https://ebookcentral.proquest.com>

Wagen, L.V.D., & Carlos, B.R. (2018). *Event management: for tourism, cultural, business and sporting events*. New Jersey: Pearson Education, Inc.

DSE 2: Menu Function and Material Management

Code: BSCA 504(B)

Credits: 6

Contact Hours: 5(L) +1(T)

Course Objective: After successful completion of this course, student will be able to estimate and explain material management and its interface with the operational aspect of Food and Beverage production department, along with food control cycle, and its relationship with materials management.

Sl	Course Outcome	Mapped modules
1	Analyse the concept, definition, relevance and scope of Purchase & Cost Control	M1
2	Analyse and evaluate the foundation of food control cycle.	M1 ,M2
3	Analyse, apply & illustrate the receiving control.	M1, M2, M3
4	Apply & illustrate storing and issuing control.	M2, M3, M4
5	Illustrate and Analyse the applications of production control.	M2, M3, M4, M5.

Module	Content	Total Hours	%age of questions	Blooms Level
M 1	Introduction: Materials Management - Evolution, Importance, Scope and Objectives.	10	10	3,4
M 2	Integrated materials / store management - Scope and objective - Purchasing management Vendor selection and rating - Inventory Management.	10	25	3,4
M 3	Material Requirement Planning - Advantages over conventional planning (Order Point Method) – Input and output of MRP system.	15	25	3,4,5
M 4	Purchasing Management - Responsibilities of Purchase Department - Purchase Cycle.	10	15	4,5

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M 5	Materials Handling - Principles of Materials Handling system - Materials Handling Equipment's – Safety issues.	15	25	3,4
		60	100	
	Tutorial	16		

Module 1-Introduction:

Materials Management - Evolution, Importance, Scope and Objectives - Interface with other functions. Concept of material Management - Objectives, Components, Significance - Supply Chain Management – Objectives, Components, Significance, Trade off Customer Service & Cost **(10 hours)**

Module 2- Integrated materials / store management - Scope and objective - Purchasing management Vendor selection and rating - Inventory Management - Types of Inventory - Inventory concept - Levels of Inventory - Store layout and planning - Storage system – Storing - Records and documents - Inventory verification - Stock adjustment - Inventory Management systems – software used **(10 hours)**

Module 3- Material Requirement Planning - Advantages over conventional planning (Order Point Method) – Input and output of MRP system - Forecasting – Overview of quantitative and qualitative methods of forecasting - Master Production Schedule - Bill of Materials – Material flow in MRP. MRP II. Concept of ERP. (Numerical expected on BOM Explosion, estimating Net requirements) **(15 hours)**

Module 4- Purchasing Management - Responsibilities of Purchase Department - Purchase Cycle – Negotiation & Bargaining – Vendor relations - Purchasing Methods - Global sourcing - Stores – Functions, Importance, Organization of stores & Stores layout. Stores procedure – documentation. - Inventory control & Cost Reduction techniques: Inventory turns ratios - Standardization – need and importance **(10 hours)**

Module 5 Materials Handling - Principles of Materials Handling system - Materials Handling Equipment's – Safety issues, Relevant case studies **(15 hours)**

Suggested Readings:

1. Purchasing and Supply Management - Dobler and Burt
2. Materials Management - Dutta
3. Purchasing and Materials Management - K S Menon
4. Handbook of Materials Management - Gopalkrishnan
5. Materials & Logistics Management - L.C.Jhamb
6. Introduction to Materials Management – Arnold
7. Logistics & Supply Chain Management – Martin Christophe

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6th Semester

Subject Type	Course Name	Course Code	Credit Points	Credit Distribution			Mode of Delivery			Proposed MOOCs
				Theory	Practical	Tutorial	Offline #	Online	Blended	
CC 13	Research Methodology and Research Project	BSCA 601	6	5	0	1	✓			As per MAKAUT notification
CC 14	Organizational Behaviour	BSCA 602	6	5	0	1	✓			
DSE 3 (Any One)	Entrepreneurship Development	BSCA 603(A)	6	5	0	1	✓			
	Food and Wine Philosophy	BSCA 603(B)	6	5	0	1	✓			
DSE 4 (Any One)	Major Project	BSCA 681(A)	6	1	5	0	✓			
	Internship	BSCA 681(B)	6	1	5	0	✓			
Semester Credit			24							

Note:

Major Project/Internship- (Students have to engage in a full length/capstone project with a pre-specified Internal Guide (faculty member) throughout the semester). Industry collaboration is highly encouraged in case of Internship.

(At least two-three times progress needs to be checked and evaluation needs to be done through PCA.) It will be followed by a report submission and viva as part of University examination.

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CC 13: Research Methodology and Research Project

Code- BSCA 601

Credits: 6

Contact Hours: 5(L) + 1(T)

Course Objective: The course has been designed to provide a preliminary knowledge and understand the steps involved in performing a research on a relevant subject and to prepare and present a research project.

COURSE OUTCOMES (CO):

Sl	Course Outcome	Mapped modules
1	Outline the concept of performing a research and to conclude the project.	M1, M2, M3
2	Plan and Analyse the salient points of research framework and their logical implementations.	M2, M3, M4, M5
3	Infer and illustrate the research topic and work according to the research steps.	M2, M3, M4,
4	Construct the needs for research and rightfully implement the techniques	M4, M5, M6
5	Identify & demonstrate data collected and analyse them accordingly	M2 ,M3, M4, M5
6	Assess and apply various techniques of research and prepare a research report accordingly	M2, M3,M4, M5

Module Number	Content	Total Hours	%age of questions	Blooms Level
M 1	Introduction and project Theme	5	10	1,2,3
M 2	Research design & data collection method	8	25	2,3
M 3	Sampling plan	8	20	2,3,4
M 4	Field work	25	20	2,3,4
M 5	Data analysis	6	15	3,4
M 6	Report writing	8	10	2,3,4
		60	100	
	Tutorial	16		

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Module 1 – Introduction and Project Theme: Meaning & definition, Scope and Purpose of doing research, Areas of research, Research procedure, Applications of research, Problems of conducting research. Identifying theme of project, Selection of title, Description of universe, Executive summary, Statement of research problem and research Objectives **(5 Hours)**

Module 2 – Research design & data collection method: Primary research, Secondary research, Research approaches - Observation, Experiment, Survey, Research instrument - Questionnaire, Mechanical **(8 Hours)**

Module 3 – Sampling Plan: Applying the process of Sampling unit and Sample size, considering the factors of Sample selection process and the various methods of sampling media. **(8 Hours)**

Module 4 – Field Work: Planning the entire fieldwork, organizing and visiting the entire sample, supervising and getting proper feedback from the fieldwork, Data Management, sample design, sampling, survey and interview techniques, Reporting and Communication **(25 Hours)**

Module 5 – Data Analysis: Classification of the entire data according to the research objective, Tabulation of the entire data according to need, Analysis of the data collected and Interpretation of the total data collected and arriving to the conclusive study **(6 Hours)**

Module 6 – Report Writing: Writing the Report according to the laid down format, forming the executive summary, analyse the Literature review, listing down the Findings, drawing the Conclusions & suggest Recommendations along with complete Bibliography **(8 Hours)**

Suggested Readings

1. Marketing Management, Philip Kotler, Prentice-Hall of India, New Delhi.
2. Hospitality & Travel marketing, Alastair M. Morrison Delmar Publishers Inc.
3. Marketing Research, Harper W. Boyd Richard D. Irwin, INC., All India Traveller Book Seller, Delhi.
4. How to complete your reasearch project successfully, Judith Bell UBS Publisher Distributors, Delhi
5. How to research and write a thesis in hospitality & tourism, James M. Paynter John Wiley & Sons, NY, USA
6. Travel, Tourism & Hospitality Research, Ritchie Goeldner, John Wiley

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CC 14: Organizational Behaviour

Code: BSCA 602

Contact Hours/Week- 5(L) + 1(T)

Credits: 6

Course Objective: After successful completion of this course, student will be able to interpret the human behaviours in organizational settings, the interface between human behaviour and the organization, how people interact with one another inside of an organization, and how those influence the organization development.

Sl	Course Outcome	Mapped modules
1	Relate the concept, definition, relevance and scope of Organizational Behaviour.	M1, M2
2	Assess the foundation of Individual & group behaviour and complexity of environment, personal, organizational and physiological factors.	M1 ,M2
3	Outline and illustrate the theory of motivation – nature, equity and expectancy.	M2, M3
4	Evaluate the nature and theories-trait theory, behavioural and fielders contingency theories of leadership.	M4, M5, M6
5	Outline and explain the objectives of communication, ways of overcoming the barriers and conflict management.	M1 ,M4, M5, M6
6	Interpret and Illustrate the various structure of Organization and behavioural implications of different structures	M2, M4, M5

Module	Content	Total Hours	%age of questions	Blooms Level
M 1	Introduction to the Organizational Behaviour - Definition, relevance and scope	8	15	2,3
M 2	Organizational behaviour deals with employee attitudes and feelings, including job satisfaction, organizational commitment, job involvement and emotional labour.	8	15	3,4
M 3	Foundation of Individual & Group behaviour-	15	20	2,3,4
M 4	Leadership nature and theories-trait theory, behavioural and fielders contingency	15	20	2,3,4

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	theories			
M 5	Communication Interpersonal communication, barriers and ways of overcoming the barriers. Organizational communication, informal communication.	8	15	2, 3,4
M 6	Conflict management - Reasons and ways of overcoming conflict	6	15	2,3
		60	100	
	Tutorial	16		

Module 1-O.B. – Definition of OB, its relevance with the modern industry scenario and scope of OB in group dynamics, Relevant Case Studies.

Module 2- Foundations of individual behaviour Environment, personal, organizational and psychological factors, Personality, perception, attitudes, learning, Relevant Case Studies.

Module 3- Motivation Nature, important theories-Maslow, Herzberg, equity and expectancy, Conflict- Reasons and ways of overcoming conflict Relevant Case Studies.

Module 4- Foundation of group behaviour Group dynamics, group formation, group tasks, group decision-making, Organisation Structure - behavioural implications of different structures organizational change Resistance to change and ways of overcoming the resistance

Module 5 - Leadership nature and theories-trait theory, behavioural and fielders' contingency theories, organizational culture how created and sustained Relevant Case Studies.

Module 6- Communication Interpersonal communication, barriers and ways of overcoming the barriers. Organizational communication, informal communication Relevant Case Studies.

Suggested Readings:

- 1) Stephen P Robbins; Essential of Organisational Behaviour, New Delhi, Prentice Hall of India
- 2) New Strom and Davis; Organisational Behaviour - Human Behaviour work, New York McGraw Hill
- 3) Fred Lechans; Organisation Behaviour, New York, McGraw Hill
- 4) Aswathappa K; Organisational Behaviour, Mumbai, Himalaya Publishing House
- 5) B. P. Singh; Organisational Behaviour, Dhanpat Rai & Sons
- 6) Umaskharan; Organisational Behaviour, New Delhi, Tata McGraw Hill Publishing House

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DSE 3: Entrepreneurship Development

Code: BSCA 603(A)

Credits- 5(L) + 1(T)

Credit: 6

Course Objective: The objective of this paper is to develop the knowledge, skills and motivation for entrepreneurial success in a variety of settings. Students will be able to distinguish the role of entrepreneurs in the economy and identify the traits of successful entrepreneurs.

Sl	Course Outcome	Mapped modules
1	Discuss the self-help Concept, Functions of an Entrepreneur, Types of Entrepreneur, Concept of Entrepreneurship, Evolution of Entrepreneurship, Development of Entrepreneurship, Intrapreneurship as an Emerging Trend	M1, M2
2	Identification and Evaluation of opportunities, The Political Context (From Policy to Practice), Evaluating Enterprise Policies, Market Research for Entrepreneurship, Start- up Process	M1 ,M2
3	Evaluate the Types of Capital Available for New Venture Capital, Venture Creation-Structure of the Fund, Professional Involved, Compensation and Concept, Sources and Securing Debt Finance, Financing an Ongoing Venture	M2, M3
4	Distinguish the Characteristics of Entrepreneurial Firm, Limited Resources and Small Size	M4, M5
5	Outline and explain the Role of Government in Organizing EDPS, Critical Evaluation, Economic Development and Enterprise Growth, Strategic Approaches in Changing Economics	M4, M5, M6
6	Decide the –Domain Name & Website-Finding Designer, Choosing Designer, Settling on a Design & Updates, The Contract, Social Network-tracking Social Media, E- Commerce	M4, M5 ,M6

Module	Content	Total Hours	%age of questions	Blooms Level
M 1	Meaning of the Concept, Functions of an Entrepreneur, Types of Entrepreneur, Concept of Entrepreneurship	8	15	2,3
M 2	Evaluation of opportunities, The Political Context (From Policy to Practice), How do	8	15	3,4

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	Government Intervene? Evaluating Enterprise Policies, Market Research for Entrepreneurship, Start- up Process			
M 3	Types of Capital Available for New Venture Capital, Venture Creation-Structure of the Fund, Professional Involved	15	20	2,3,4
M 4	Characteristics of Entrepreneurial Firm, Limited Resources and Small Size, Features of Entrepreneurial Marketing-Proactive Orientation, Risk Management, Value Creation	15	20	2,3,4
M 5	Role of Government in Organizing EDPS, Critical Evaluation, Economic Development and Enterprise Growth, Strategic Approaches in Changing Economics	8	15	2, 3,4
M 6	Introduction, Domain Name & Website-Finding Designer, Choosing Designer, Settling on a Design & Updates, The Contract, Social Network-tracking Social Media, E- Commerce	6	15	2,3,4,5
		60	100	
	Tutorial	16		

Module 1- Meaning of the Concept, Functions of an Entrepreneur, Types of Entrepreneur, Concept of Entrepreneurship, Evolution of Entrepreneurship, Development of Entrepreneurship, Intrapreneurship an Emerging Trend **(8 Hours)**

Module 2- Introduction –Identification and Evaluation of opportunities, The Political Context (From Policy to Practice), evaluating Enterprise Policies, Market Research for Entrepreneurship, Start- up Process (Project Identification, Selection, Formulation, Evaluation & Feasibility analysis), Project Report, Institutional Support- Introduction, Supporting Agencies of Government, Nature of Support, Central & State Government Agencies, Different Schemes, All India Financial Institution, Legal Issues- The Legal Environment, Forms of Organization, Approval for New Ventures, Tax and Duties Payable, Intellectual Right and Franchising **(8 Hours)**

Module 3- Types of Capital Available for New Venture Capital, Venture Creation-Structure of the Fund, Professional Involved, Compensation and Concept, Sources and Securing Debt Finance, Financing an Ongoing Venture **(15 Hours)**

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Module 4- Characteristics of Entrepreneurial Firm, Limited Resources and Small Size, Features of Entrepreneurial Marketing-Proactive Orientation, Risk Management, Value Creation, Focus on the Customer, Market Research (Segmentation, Positioning, Targeting and Branding), Pricing (Price Sensitivities & Pricing Strategies), Distribution (Going Directly to the Customer, Retailer or Bypass Distribution and Sale Agents), Participation in Established Channel, Types of Promotional Campaign **(15 Hours)**

Module 5 - Role of Government in Organizing EDPS, Critical Evaluation, Economic Development and Enterprise Growth, Strategic Approaches in Changing Economics, Scenario for Small Scale Entrepreneur – MSME, NSIC, Franchising and Dealership, Development of Women Entrepreneurship **(8 Hours)**

Module 6- Introduction, Domain Name & Website-Finding Designer, Choosing Designer, Settling on a Design & Updates, The Contract, Social Network-tracking Social Media, E-Commerce (Shopping Chart, Auction Programmes, Payment Mechanism & Shipping), Hosting (Selection of the Right Host, Storefront Solution, Building Traffic, Search Engine Optimization, Pay per Click Search, Banner, links and Affiliates), Emails for Communication **(6 Hours)**

Suggested Readings:

1. Entrepreneurship by Rajeev Roy, Publisher: Oxford University Press
2. Management and Entrepreneurship by Kanishka Bedi, Publisher: Oxford University Press
3. Fundamentals of Entrepreneurship by H.Nandan, Publisher: Prentice Hall
4. Project Management of Hotel Opening Processes: Exploring better ways to manage new hotel openings by Gert Noordzij, Publisher: CreateSpace Independent Publishing Platform

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DSE 3: Food and Wine Philosophy

Code: BSCA 603 (B)

Credits- 5(L) + 1(T)

Credit: 6

Course Objective: The students will be able to take part in wine and food pairing, matching traditions, and key elements of wine and food: components, texture, and flavors and to provide knowledge for identifying key wine and food elements as well as to facilitate greater interest and confidence by culinary and foodservice professionals in the service of wine and food.

Sl	Course Outcome	Mapped modules
1	Build the Objectives of Food and Wine Pairing, Food-and-Wine Pairing Mechanics	M1, M2
2	Evaluate the elements of Wine Service, Sensory Evaluation, Basics of Wine Evaluation, The Art and Science of Wine Evaluation, Palate Mapping, Tasting Instructions	M1 ,M2
3	Evaluate the effect of the Environment and Culture on Prevailing Components, Texture, and Flavors, Organization of Menu and Wine List, Wine: The Impact of Geography, Climate and Culture, Gastronomic Identity: Old World Wines and New World Wines	M2, M3
4	Examine and explain - Food and Wine Pairing: The Impact of Sweetness, Salt, Bitterness, Bubbles and Acidity Levels Which to Choose First, Wine or Food? Types of Sweeteners, Perceived Sweetness Levels, Interaction between Wine and Food Sweetness, Acidity: From Flat to Tart (and Beyond), Levels in Wine and Food, Acidity Level Descriptions, Interaction between Wine and Food Acidity, Sparkling Wine and Pairing,	M4, M5
5	Propose the General Menu Planning Suggestions, Basic Wine Sequencing Recommendations, Wine and Food Pairing Instrument, Wine and Food Match Decision Tree	M4, M5, M6
6	Appraise the Wine and Cheese Pairing- Cheese Categories, Wine and Cheese Pairing Dessert and Wine Pairing- Dessert Wine Categories, Dessert Selection and Wine Pairing	M4, M5 ,M6

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Module	Content	Total Hours	%age of questions	Blooms Level
M 1	The Wine and Food Pyramid: A Hierarchy of Taste – Introduction, Objectives of Food and Wine Pairing, Food-and-Wine Pairing Mechanics	8	15	2,3
M 2	Taste Basics and the Basics of Wine Evaluation - Introduction, Elements of Wine Service, Sensory Evaluation, Basics of Wine Evaluation	8	15	3,4
M 3	Gastronomic Identity - The Effect of the Environment and Culture on Prevailing Components, Texture, and Flavors, Organization of Menu and Wine List	15	20	2,3,4
M 4	Salt, Bitter and Bubbles - Food and Wine Pairing: The Impact of Sweetness, Salt, Bitterness, Bubbles and Acidity Levels Which to Choose First, Wine or Food	15	20	2,3,4
M 5	Menu Planning: Horizontal and Vertical Pairing Decisions - General Menu Planning Suggestions, Basic Wine Sequencing Recommendations, Wine and Food Pairing Instrument, Wine and Food Match Decision Tree	8	15	2, 3,4
M 6	Wine and Cheese Pairing- Cheese Categories, Wine and Cheese Pairing Dessert and Wine Pairing- Dessert Wine Categories, Dessert Selection and Wine Pairing	6	15	2,3
		60	100	
	Tutorial	16		

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Module 1- The Wine and Food Pyramid: A Hierarchy of Taste – Introduction, Objectives of Food and Wine Pairing, Food-and-Wine Pairing Mechanics **(8 Hours)**

Module 2- Taste Basics and the Basics of Wine Evaluation - Introduction, Elements of Wine Service, Sensory Evaluation, Basics of Wine Evaluation, The Art and Science of Wine Evaluation, Palate Mapping, Tasting Instructions **(8 Hours)**

Module 3- Gastronomic Identity - The Effect of the Environment and Culture on Prevailing Components, Texture, and Flavors, Organization of Menu and Wine List, Wine: The Impact of Geography, Climate and Culture, Gastronomic Identity: Old World Wines and New World Wines **(15 Hours)**

Module 4- Salt, Bitter and Bubbles - Food and Wine Pairing: The Impact of Sweetness, Salt, Bitterness, Bubbles and Acidity Levels Which to Choose First, Wine or Food? Types of Sweeteners, Perceived Sweetness Levels, Interaction between Wine and Food Sweetness, Acidity: From Flat to Tart (and Beyond), Levels in Wine and Food, Acidity Level Descriptions, Interaction between Wine and Food Acidity, Sparkling Wine and Pairing, Effervescence: The Great Equalizer **(15 Hours)**

Module 5 - Menu Planning: Horizontal and Vertical Pairing Decisions - General Menu Planning Suggestions, Basic Wine Sequencing Recommendations, Wine and Food Pairing Instrument, Wine and Food Match Decision Tree **(8 Hours)**

Module 6- Wine and Cheese Pairing- Cheese Categories, Wine and Cheese Pairing Dessert and Wine Pairing- Dessert Wine Categories, Dessert Selection and Wine Pairing **(6 Hours)**

Suggested Readings:

1. Food and Wine Pairing A Sensory Experience by Robert J. Harrington, Publisher: Wiley & Sons
2. Questions of Taste: The Philosophy of Wine by Barry C Smith, Publisher: OUP
3. A History of World in 6 Glasses by Tom Standage, Publisher: Bloomsbury USA
4. Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food by Evan Goldstein, Publisher: University of California Press.
5. Pairing Wine and Food: A Handbook for All Cuisines by Johnson-Bell, Publisher: Burford Books
6. Indian Food & Wine Paperback by Michael Swamy, Publisher: Om Book International

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DSE 4: Project Evaluation

Code: BSCA 681

Credits- 1(L) + 5(P)

Aimed to provide a practical exposure in the industry, in order to observe and gain knowledge about industry operations. The students will work in various sections of the food production and Bakery Confectionary department for a period of 12 weeks to gain hands on experience.

Evaluation: Evaluation will be on basis of “Performance Log Book” and “Training Certificate” aside University assessment on Presentation and Viva Voce

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Model curriculum structure for 4 year UG program BSc Culinary Science with fixed subjects for MAKAUT WB

Se m	Major (Offline)	Minor (Blended Mode)	Inter Disciplinary (Offline)	Ability Enhancement (Offline)	Skill Enhancement (Online /Sessional)	Common Value added Course (SESSIONAL)	Total credit s
I	BSCS101 & 191-Basics of Food & Beverage Production (3+2) BSCS102 & 192-Food Production Operation - I (3+2)	1 sub x 3 credits	Any one from GE baskets Basket A or D (3 credits)	English & Professional Communication (2 credits)	Life Skills & Personality Development (2 credits)	Yoga/ Health & Wellness/ Sports / Physical Fitness and Wellness/ Community Services (2 credits)	22
II	BSCS201 & 291-Indian Regional Cuisine (3+2) BSCS202 & 292-Food & Beverage Studies (3+2)	1 sub x 3 credits	Any one from GE baskets Basket B or E (3 credits)	Modern Indian Languages and Literature (2 credits)	IT Skills (2 credits)	Critical Thinking / NSS/ Mental Health/ Environmental Education 2 credits)	22
III	BSCS301 & 391-International Culinary & Baking Skills (3+2) BSCS302 & 392-Indian Regional Cuisine and Quantity Food Production (3+2)	1 sub x 4 credits	Any one from GE baskets Basket C or F (3 credits)	The Constitution, Human Rights and Law (2 credits)	Understanding basics of Cyber Security (2 credits)		21

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IV	<p>BSCS401 & 491-Advanced Food Production (3+2)</p> <p>BSCS402 & 492-Contemporary Asian and World Cuisine (3+1)</p> <p>BSCS403 & 493- Advance Front Office & Accommodation Management – I (3+1)</p>	2 sub x 4 credits		<p>Society Culture and Human Behavior / Universal Human Values (UHV) (2 credits)</p>			23
V	<p>BSCS501 & 591-Industrial Training (1+4)</p> <p>BSCS502 & 592-Food Production Operations – Industry Exposure (1+4)</p>	2 sub x 4 credits			<p>Internship to be started after exam of 4th sem (sem break) and completed within 5th sem (weekends) (4 credits)</p>		22
VI	<p>BSCS601 & 691-Kitchen Facility Planning (3+2)</p> <p>BSCS602 & 692-Advanced Bakery and Confectionery (3+2)</p> <p>BSCS603 & 693-Basics of Cloud Kitchen and Operations (3+1)</p>	2 sub x 4 credits					22

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VII	BSCS701 & 791-Institutional and Industrial Catering (3+2) BSCS702 & 792-enu Functions and Material Management (3+2) BSCS703 & 793-Room Division Management – I (3+1)	2 sub x 4 credits					22
VIII	BSCS801 & 891-Research Methodology and Research Project (3+2) BSCS802 & 892-Organizational Behaviour (3+2)				Research project 12 credits		22
	19 sub - 91 credits	11 sub – 42 credits	3 sub – 09 credits	4 sub – 08 credits	3 sub & Int & Proj - 22 credits	2 sub – 4 credits	176

Note:

Normally all 5 credit courses will be either theory (3) + practical (2) [100+100 marks] or theory (4) + tutorial (1) [100 marks]

Normally all 4 credit courses will be either theory (3) + tutorial (1) or theory (4) [100 marks]

Normally all 3 credit courses will be theory (3) – Inter disciplinary (5 to 6 baskets) [100 marks]

Normally all 2 credit courses AEC/SEC/CVA would be theory or online or sessional course.

4th year subjects could be foundation of Master's program (as masters would be of 1 year after 4 years UG)

7/8th semester Major subjects could include Projects in core, if required

100/200/300/400 level should be maintained as per UGC document

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For online course (Skill Enhancement Course) 2 credits=30 hours.

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Curriculum Structure

SEM-1

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	CC-1	BHHA101 BHHA191	Food Production Foundation – I	4	0	2	6
2.	CC-2	BHHA102 BHHA192	Food & Beverage Service Foundation – I	4	0	2	6
3.	DSE-1	BHHA103 BHHA193	Room Division Operation	4	0	2	6
4.	AECC-1	BHHA104	English Communication	2	0	0	2
Total Credit							20

SEM-2

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	CC-3	BHHA201 BHHA291	Food Production Foundation – II	4	0	2	6
2.	CC-4	BHHA202 BHHA292	Food & Beverage Service Foundation – II	4	0	2	6
3.	GE-1	BHHA203	To be chosen from GE Basket 3	5	1	0	6
4.	AECC-2	BHHA204	Environmental Sciences related to Hotel & Hospitality Industry	2	0	0	2
Total Credit							20

SEM-3

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	CC-5	BHHA301 BHHA391	Introduction to Indian Cookery	4	0	2	6
2.	CC-6	BHHA302 BHHA392	Food & Beverage Service Operations	4	0	2	6
3.	CC-7	BHHA303 BHHA393	Accommodation and Front Office Operations	4	0	2	6
4.	GE-2	BHHA304	To be chosen from GE Basket 5	5	1	0	6
5.	SEC-1	BHHA305	Accounting Skills For Hospitality	0	2	0	2
Total Credit							26

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SEM-4

**** (Would be conducted during Industry Internship Program)**

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	DSE-2	BHHA401	Food Production Operations – Industry Exposure	1	0	5	6
2.	DSE-3	BHHA402	Food & Beverage Service Operations – Industry Exposure	1	0	5	6
3.	DSE-4	BHHA403	Accommodation and Front Office Operations – Industry Exposure	1	0	5	6
4.	GE-3	BHHA404 (Any two courses from the list given or similar courses offered by the MOOCs platform comprising of total 6 credit points)	1. Entrepreneurship And IP Strategy (NPTEL) 2. Innovation, Business Models and Entrepreneurship (NPTEL) 3. Entrepreneurship (NPTEL)	6	0	0	6
5.	SEC-2	BHHA405	Personality Skills for Hospitality – Learning from Industry	0	0	2	2
Total Credit							26

- GE-3 assessment will be based on performance in MOOCs Course.
- For DSE-2, 3 & 4 online 1 hour class per week to be conducted by the college.
- Assessment strategy for DSE 2,3,4 & SEC 2 would be as per following(indication):
 - a. Online class internal assessment 20%
 - b. Log book 20%
 - c. Training report 20%
 - d. Presentation & viva 20%
 - e. Final written assessment 20% (to be conducted by the college)

SEM-5

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	CC-8	BHHA501 BHHA591	Advanced Food Production Operations – I	4	0	2	6
2.	CC-9	BHHA502 BHHA592	Advanced Food & Beverage Operations and Bar Management – I	4	0	2	6
3.	CC-10	BHHA503 BHHA593	Advance Front Office & Accommodation Management - I	4	0	2	6
4.	CC-11	BHHA504	Human Resource Management and Hotel Law	0	6	0	6
Total Credit							24

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SEM-6

Sl. No.	Course Offered	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	CC-12	BHHA601 BHHA691	Advance Food Production Operations & Food Costing - II	4	0	2	6
2.	CC-13	BHHA602 BHHA692	Advance Food & Beverage Operations and Bar Management - II	4	0	2	6
3.	CC-14	BHHA 603 BHHA693	Advance Front Office & Accommodation Management - II	4	0	2	6
4.	DSE-5	BHHA 681	Research project & viva	0	4	2	6
Total Credit							24

PROPOSED COURSE CURRICULUM

FOR

THREE YEAR B.SC – HHA MAKAUT

AS PER GUIDELINE OF

UNIVERSITY GRANTS COMMISSION

NEW DELHI

UNDER CHOICE BASED CREDIT

SYSTEM (CBCS)

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Detailed Syllabus

Semester – 1

CC-1: Food Production Foundation – I

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Hierarchy Area Of Department And Kitchen

- A. Classical Brigade
- B. Modern staffing in various category hotels
- C. Roles of executive chef
- D. Duties and responsibilities of various chefs
- E. Co-operation with other departments

Unit – 2

Aims & Objects of Cooking Food

- A. Aims and objectives of cooking food
- B. Various textures
- C. Various consistencies
- D. Techniques used in pre-preparation
- E. Techniques used in preparation

Unit – 3

Basic Principles Of Food Production - I

i) Vegetable And Fruit Cookery

- A. Introduction – classification of vegetables
- B. Pigments and colour changes
- C. Effects of heat on vegetables
- D. Cuts of vegetables
- E. Classification of fruits
- F. Uses of fruit in cookery
- G. Salads and salad dressings

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ii) Stocks

- A. Definition of stock
- B. Types of stock
- C. Preparation of stock
- D. Recipes
- E. Storage of stocks
- F. Uses of stocks
- G. Care and precautions

iii) Sauces

- A. Classification of sauces
- B. Recipes for mother sauces
- C. Storage & precautions

Unit – 4

Methods of Cooking Food

- A. Roasting
- B. Grilling
- C. Frying
- D. Baking
- E. Broiling
- F. Poaching
- G. Boiling
- Principles of each of the above
- Care and precautions to be taken
- Selection of food for each type of cooking

Unit – 5

Soups

- A. Classification with examples
- B. Basic recipes of Consommé with 10 Garnishes

Practical

Unit – 1

- i) Vegetables - Classification
- ii) Cuts - Julienne, Jardinière, Macedoines, Brunoise, Payssane, Mignonnete, Dices, Cubes, Shred, Mirepoix
- iii) Preparation of Salad Dressings

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Unit – 2

Identification and Selection of Ingredients - Qualitative and quantitative measures

Unit – 3

- i) Basic Cooking methods and pre-preparations
- ii) Blanching of Tomatoes and Capsicum
- iii) Preparation of concasse
- iv) Boiling (potatoes, Beans, Cauliflower, etc)
- v) Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc.
- vi) Braising - Onions, Leeks, Cabbage
- vii) Starch cooking (Rice, Pasta, Potatoes)

Unit – 4

- i) Stocks - Types of stocks (White and Brown stock)
- ii) Fish stock
- iii) Emergency stock
- iv) Fungi stock

Unit – 5

Sauces - Basic mother sauces

- Béchamel
- Espagnole
- Veloute
- Hollandaise
- Mayonnaise
- Tomato

Unit – 6

Egg cookery - Preparation of variety of egg dishes

- Boiled (Soft& Hard)
- Fried (Sunny side up, Single fried, Double fried)
- Poaches
- Scrambled
- Omelette (Plain, Stuffed, Spanish)
- En cocotte
- Eggs Benedict

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Suggested Readings:

- Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
- Cooking Essentials for the New Professional Chef
- Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto& W K H Bode Publisher: Butterworth- Heinemann
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery ByKinton&Cessarani
- Practical Professional Cookery By Kauffman &Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Polsom
- Theory of Catering By Kinton&Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

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Semester – 1

CC – 2: Food & Beverage Service Foundation -I

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Food and Beverage Services: - Introduction, Concept, and Classification of Catering Establishments, their importance; Personal Hygiene, Uniform & Grooming Standards, F&B Service Outlets & Familiarisation with their Layouts (Tea Lounge, Coffee Shop, Restaurant, Banquets, Staff Cafeteria), Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes; coordination of F&B Service with other departments.

Unit – 2

Food Service Equipments, Fuels & Safety: Food Service Equipments, Classification, Description, Usage, Upkeep and Storage, Food Service Tools, Their Usage, Care & Maintenance, Side Stations, Safety Procedures, Fuel – Types, Usage and Precautions while Food Service. Fire, Safety & Emergency Procedures – Introduction, Types and handling fires and dealing with emergencies.

Unit – 3

Food Service -1: Table Crockery, Cutlery, Glassware (Bar Glassware included) Condiments, Sweeteners, Menu – Concept, Types, Salient Features, Menu Designs, Presenting of Menu, Layout of Table, Napkin Folding (At least Ten Types), Receiving and Greeting the Guests.

Unit – 4

Food Service-II : Introduction, Classification of Services, Usage and Service Methods, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, Par stocks maintained at each side station, Functions performed while holding a station, Method and procedure of taking a guest order, emerging trends in Food Services and salient features.

Unit – 5

Non Alcoholic Beverages & Mocktails: Introduction, Types (Tea, Coffee, Juices, Aerated, Spring water, Beverages, Shakes) Descriptions with detailed inputs, their origin, varieties, popular brands, presentation and service tools and techniques. Mocktails – Introduction, Types, Brief Descriptions, Preparation and Service Techniques

Practical

- Understanding Personal Hygiene & Food Service Hygiene
- Grooming for Professional Food Service – Do's & Don't's
- Understanding Food Service Outlets.
- Familiarisation with Food Service equipments and tools
- Fuels – Their usage and precautions while dealing with them in F&B Outlets
- Handling Fire and Emergency Procedures
- Familiarization, identification of crockery, cutlery, hollowware, flatware and tableware in F&B Outlets

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- Services of Soups (Minestrone, Consommés, Cream Soups, Puree Soups, Clear Soups, Bisques,
- Cold Soups, Chowders and others)
- Understanding Service Methods, Setting up of Side Station, Table Layouts, Napkin Folding and Presenting Menus.
- Tea – Preparation & Service
- Coffee - Preparation & Service
- Juices & Soft Drinks - Preparation & Service
 - Mocktails
 - Juices, Soft drinks, Mineral water, Tonic water

Suggested Reading:

- Food & Beverage Service – Dennis R.Lillicrap. & John A. Cousines. Publisher: ELBS
- Food & Beverage Service Management – Brian Varghes
- Food & Beverage Service Training Manual – Sudhir Andrews, Tata McGraw Hill.
- Food & Beverage Service Lillicrap& Cousins, ELBS
- Introduction F & B Service- Brown, Heppner & Deegan
- Menu Planning- Jaksakivela, Hospitality Press
- Modern Restaurant Service- John Fuller, Hutchinson
- Professional Food & Beverage Service Management – Brian Varghese
- The Restaurant (From Concept to Operation)
- The Waiter Handbook ByGrahm Brown

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Semester – 1

DSE – 1: Room Division Operation

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Accommodation Sector: - Introduction, Concept, and its importance; Types & Classification of Hotels on different basis; Star Categorization, Heritage Hotels and others in India, Organisation Structure of Hotels; Origin, growth and development of Hotel Sector in India.(ITC, The Taj Group, The Oberoi Group), Foreign Hotel Chains in India – Hilton, Marriott, Hyatt

Unit – 2

The Guest Accommodation: Guest Rooms, Types, Layouts, Salient Features, Description, Guest Room amenities, supplies and services, Floors, Room Name List Patterns, Guest Elevators, Floor Pantries, Guest Safety on Floors, Guest Safety Procedures during Fire, emergencies

Unit – 3

Hotel Front Office : Front Office Introduction, Functions and its importance, Different sections of the front office department and their layout and importance – Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier, Inter and Intra- department coordination. Organisation structure of Front Office, Key Responsibilities, Job Descriptions, Attributes of Front Office Personnel, Uniform and Grooming Standards.

Unit – 4

Hotel Housekeeping: Introduction, Meaning and definition Importance of Housekeeping, Sections of Housekeeping, Responsibilities of the Housekeeping department, a career in the Housekeeping department. Housekeeping Department: Organizational framework of the Department (Large/Medium/Small Hotel), Role' of Key Personnel in Housekeeping, Job Description and Job Specification of staff in the department, Attributes and Qualities of the Housekeeping staff – skills of a good Housekeeper, Inter departmental Coordination with more emphasis on Front office and the Maintenance department, Hygiene and Grooming Standards of Housekeeping Personnel

Practical

- Understanding Personal Hygiene Grooming Standards
- Understanding Layouts of Front Office and Housekeeping.
- Familiarisation with equipments and tools
- Rooms layout and standard supplies. (Amenities)
- DO'S and Don'ts for new entrants/employees in the front office
- Hotel terminology

Note: For focused inputs of accommodation the practical hours may be split up i.e first Two for Front Office and next Two for Housekeeping, thus completing 4 practical lab hours per week of two credit equivalence.

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Suggested Readings:

- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Security Operations By Robert McCrie, Publishe: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana& Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).
- Managing Computers in Hospitality Industry – Michael Kesavana&Cahell.
- Front Office Operations – Colin Dix & Chris Baird.
- Front Office Operation Management- S.K Bhatnagar, Publisher: Frank Brothers
- Managing Front Office Operations ByKasvan& Brooks

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Semester – II

CC – 3: Food Production Foundation -II

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Soups

A. Basic recipes other than consommé with menu examples

- a. Broths
- b. Bouillon
- c. Puree
- d. Cream
- e. Veloute
- f. Chowder
- g. Bisque etc

B. Garnishes and accompaniments

C. International soups

Unit – 2

Sauces & Gravies

A. Difference between sauce and gravy

B. Derivatives of mother sauces

C. Contemporary & Proprietary

Unit – 3

Meat Cookery

A. Introduction to meat cookery

B. Cuts of beef/veal

C. Cuts of lamb/mutton

D. Cuts of pork

E. Variety meats (offals)

F. Poultry (With menu examples of each)

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Unit – 4

Fish Cookery

- A. Introduction to fish cookery
- B. Classification of fish with examples
- C. Cuts of fish with menu examples
- D. Selection of fish and shell fish
- E. Cooking of fish (effects of heat)

Unit – 5

Rice, Cereals & Pulses

- A. Introduction
- B. Classification and identification
- C. Cooking of rice, cereals and pulses
- D. Varieties of rice and other cereals

Unit – 6

i) **Pastry**

- A. Short crust
 - B. Laminated
 - C. Choux
 - D. Hot water/Rough puff
- Recipes and methods of preparation
 - Differences
 - Uses of each pastry
 - Care to be taken while preparing pastry
 - Role of each ingredient
 - Temperature of baking pastry

ii) **Flour**

- A. Structure of wheat
- B. Types of Wheat
- C. Types of Flour
- D. Processing of Wheat – Flour
- E. Uses of Flour in Food Production
- F. Cooking of Flour (Starch)

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iii) **Simple Breads**

- A. Principles of bread making
- B. Simple yeast breads
- C. Role of each ingredient in bread making
- D. Baking temperature and its importance

Practical

- **Meat – Identification of various cuts, Carcass demonstration**

Preparation of basic cuts-Lamb and Pork Chops , Tornado, Fillet, Steaks and Escalope

- **Fish-Identification & Classification**

Cuts and Folds of fish

Identification, Selection and processing of Meat, Fish and poultry.

Slaughtering and dressing

- **Preparation of menu**

Salads & soups - Waldorf salad, Fruit salad, Russian salad, Salade Niçoise, Cream (Spinach, Vegetable, Tomato), Puree (Lentil, Peas Carrot) International soups

- **Chicken, Mutton and Fish Preparations -**

Fish only, à la anglaise, Colbert, Meunière, poached, baked Entrée-Lamb stew, hot pot, shepherd's pie, grilled steaks & lamb/Pork chops, Roast chicken, grilled chicken, Leg of Lamb, Beef

- **Simple potato preparations -**

Basic potato dishes

- **Vegetable preparations –**

Basic vegetable dishes

- **Pastry -**

Demonstration and Preparation of dishes using varieties of Pastry

Short Crust – Jam tarts, Turnovers

Laminated – Palmiers, Khara Biscuits, Danish Pastry, Cream Horns

Choux Paste – Eclairs, Profiteroles

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Suggested Readings:

- Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
- Cooking Essentials for the New Professional Chef
- Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto & W K H Bode Publisher: Butterworth- Heinemann
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton & Cessarani
- Practical Professional Cookery By Kauffman & Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Polsom
- Theory of Catering By Kinton & Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

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Semester – II

CC–4: Food & Beverage Service Foundation -II

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Meals & Menu Planning:

- A. Origin of Menu
- B. Objectives of Menu Planning
- C. Types of Menu
- D. Courses of French Classical Menu
 - Sequence
 - Examples from each course
 - Cover of each course
 - Accompaniments
- E. French Names of dishes
- F. Types of Meals
 - Early Morning Tea
 - Breakfast (English, American Continental, Indian)
 - Brunch
 - Lunch
 - Afternoon/High Tea
 - Dinner
 - Supper

Unit – 2

Preparation For Service

- A. Organising Mise-en-scene
- B. Organising Mise en place

Types Of Food Service

- A. Silver service
- B. Pre-plated service
- C. Cafeteria service
- D. Room service
- E. Buffet service
- F. Gueridon service
- G. Lounge service

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Unit – 3

Preparation For Service

- A. Organising Mise-en-scene
- B. Organising Mise en place

Types Of Food Service

- A. Silver service
- B. Pre-plated service
- C. Cafeteria service
- D. Room service
- E. Buffet service
- F. Gueridon service
- G. Lounge service

Unit – 4

Control Methods

- A. Introduction
- B. Functions of a control system
- C. Order Taking Methods – Triplicate checking System, Duplicate checking System, Service with order, Pre-ordered
- D. Formats used - Kitchen Order Ticket, Beverage Order Ticket, Special food checks
- E. Flowchart of KOT & BOT
- F. Methods of payment – Cash, Cheques, Credit cards/Debit cards, Traveler's cheques, Vouchers and tokens

Unit – 5

Beer

- A. Introduction & Definition
- B. Types of Beer
- C. Production of Beer
- D. Storage

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Practical

Table Lay-Up & Service

- A La Carte Cover
- Table d' Hotel Cover
English Breakfast Cover
- American Breakfast Cover
- Continental Breakfast Cover
Indian Breakfast Cover
- Afternoon Tea Cover
High Tea Cover

Tray/Trolley Set-Up & Service

- Room Service Tray Setup
- Room Service Trolley Setup

Procedure for Service of a Meal

- Taking Guest Reservations
- Receiving & Seating of Guests
Order taking & Recording
Order processing (passing orders to the kitchen)
- Sequence of service
Presentation & Encashing the Bill
Presenting & collecting Guest comment cards
- Seeing off the Guests

Service of Beer

- Service of Bottled & canned Beers
- Service of Draught Beers

Suggested Reading:

- Food & Beverage Service – Dennis R. Lillicrap. & John A. Cousines. Publisher: ELBS
- Food & Beverage Service – Sudhir Andrews, Tata McGraw Hill.
- Food & Beverage Service Lillicrap & Cousins, ELBS
- Introduction F & B Service- Brown, Heppner & Deegan
- Modern Restaurant Service- John Fuller, Hutchinson
- Professional Food & Beverage Service Management – Brian Varghese
- The Restaurant (From Concept to Operation)

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Semester – III

CC-5 : Introduction to Indian Cookery

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Indian Cooking: - Introduction, Philosophy of Indian Food, The great Indian Cuisine – Key features, Regional influences on Indian Food, Popular foods of India (At least one simple three course menu from each region of India , North, East, South, Seat and Central India its salient features and cooking).

Unit – 2

Condiments, Herbs and Spices Used in India Cuisine: Introduction, Condiments, Herbs and Spices used in Indian Cuisine (Allspice, Ajowan, Aniseed, Asafoetida, Bay leaf, Cardamom, Cinnamon, Cloves, Coriander seeds, Cumin, Chilli, Fenugreek, Mace, Nutmeg, Mustard, Pepper, Poppy Seeds, Saffron, Tamarind, Turmeric, Celery, Curry Leaf, Marjoram, Pomegranate Seeds, Stone Flowers, Basil, Betel Root, Black Salt, Red Chilli, Rock Salt) Various ways of using spices, their storage and usage tips.

Unit – 3

Masalas, Pastes and Gravies in Indian cooking: Masalas and Pastes: Introduction, Types, Blending of Spices, Concept of Dry and Wet Masalas, Pastes used in Indian Cooking, Purchasing, Storing Considerations. Basic Indian Gravies: Introduction, Gravies and Curries, Regional Gravies, Gravy Preparations.

Unit – 4

Commodities and their usage in Indian Kitchens: Introduction, Souring Agents, Colouring Agents, Thickening Agents, Tendering Agents, Flavouring and Aromatic Agents, Spicing Agents in Indian Kitchens

Practical

- Understanding Indian Cooking and Preparation of simple popular foods of India (At least one simple three course menu from each region of India , North, East, South, Seat and Central India its salient features and cooking).
- Condiments, Herbs & Spices in Indian Kitchen – Do's & Don't's
- Understanding Preparations of Masalas, Pastes and Gravies in Indian Kitchen
- Preparation of:
 - (i) Makhni Gravy
 - (ii) Green Gravy
 - (iii) White Gravy
 - (iv) Lababdar Gravy
 - (v) Kadhai Gravy
 - (vi) Achari Gravy
 - (vii) MalaiKofta Gravy
 - (viii) Yakhni Gravy
 - (ix) Yellow Gravy

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- (x) Korma Gravy
- Familiarisation with, commodities and their usage in Indian Kitchens with the help of simple dishes preparations indicating their usage.
 - Simple preparation of Boiled rice (Draining & Absorption) method.
 - Fired rice.
 - Simple dal preparation
 - Wheat, products like making chapattis, parathas, phulkas, Kulchas&puris.
 - Simple Breakfast Preparations:
 - Preparation of Puri/ Bhaji, AlloParatha, CholaBhatura,

Suggested Readings:

- Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto& W K H Bode Publisher: Butterworth- Heinemann
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery ByKinton&Cessarani
- Practical Professional Cookery By Kauffman &Cracknell
- Theory of Catering By Kinton&Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers

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Semester – III

CC-6 : Food & Beverage Service Operations

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

1. Alcoholic Beverage

A. Introduction and definition

B. Production of Alcohol

- Fermentation process
- Distillation process

C. Classification with examples

2. Wines

A. Definition & History

B. Classification with examples

- Table/Still/Natural
- Sparkling
- Fortified
- Aromatized

C. Production of each classification

D. Old World wines (Principal wine regions, wine laws, grape varieties, production and brand names)

- France
- Germany
- Italy
- Spain
- Portugal

E. New World Wines (Principal wine regions, wine laws, grape varieties, production and brand names)

- USA
- Australia
- India
- Chile
- South Africa

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- Algeria
- New Zealand

F. Food & Wine Harmony

G. Storage of wines

H. Wine terminology (English & French)

3. Spirits

A. Introduction & Definition

B. Production of Spirit

- Pot-still method
- Patent still method

C. Production of

- Whisky
- Rum
- Gin
- Brandy
- Vodka
- Tequilla

D. Different Proof Spirits

- American Proof
- British Proof (Sikes scale)
- Gay Lussac (OIML Scale)

4. Aperitifs

A. Introduction and Definition

B. Types of Aperitifs

- Vermouth (Definition, Types & Brand names)
- Bitters (Definition, Types & Brand names)

5. Liqueurs

A. Definition & History

B. Production of Liqueurs

C. Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel)

D. Popular Liqueurs (Name, colour, predominant flavour & country of origin)

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Practical

Service of Wines

- Service of Red Wine
- Service of White/Rose Wine
- Service of Sparkling Wines
- Service of Fortified Wines
- Service of Aromatized Wines
- Service of Cider, Perry & Sake

Service of Aperitifs

- Service of Bitters
- Service of Vermouths

Service of Spirits

- Service styles – neat/on-the-rocks/with appropriate mixers
- Service of Whisky
- Service of Vodka
- Service of Rum
- Service of Gin
- Service of Brandy
- Service of Tequila

Suggested Readings:

- Financial & Cost control techniques in hotel & Catering Industry – Dr J.M.S. Negi
- Food & Beverage Control By: Richard Kotas and Bernard Davis
- Food & Beverage Cost Control- Lea R Dopson, Wiley Publishers.
- Food & Beverage Management By: Bernard Davis & Stone
- Food & Beverage Service- Dennis R. Lillicrap. & John.A. Cousins. Publisher: ELBS
- Food & Beverage Service Management- Brian Vargese
- Food & Beverage Service Training Manual- Sudhir Andrews, Tata McGraw Hill.
- Hotel & Catering Costing & Budgets, RD. Boardman, Heinemann
- Introduction F & B Service- Brown, Heppner & Deegan

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Semester – III

CC – 7 : Accommodation & Front Office Operation

Theory: 4 Credit

Practical: 2 Credit

Course Contents:

Unit – 1

Cleaning Science: Cleaning Agents, Characteristics of a good cleaning agent, PH scale, Types of cleaning agent, cleaning products (Domestic and Industrial), Cleaning Equipment: Types of Equipment, Operating Principles, Characteristics of Good equipment (Mechanical/Manual), Storage, Upkeep, and Maintenance of equipment, Care and Cleaning of Different Surfaces: Metal, Glass, Leather, Rexene, Ceramic, Wood, Wall and floor covering, Stain Removal.

Unit – 2

Housekeeping Procedures: Cleaning Schedules, Cleaning Methods, Briefing, Debriefing, Proceeding for Days work, Keys & Their Classification, Inventory of Housekeeping Items, Indenting from Stores, Housekeeping control desk: Importance, Role, Co-ordination, check list, key control. Handling Lost and Found, Forms, Forms and registers used in the Control Desk, Paging systems and methods, Handling of Guest Requests, General operations of control desk.

Unit – 3

Basic Front Office Operations: Front desk operations & functions, Equipment's used at front office – Room Rack, Mail Message, and Key Rack, Reservation Racks, Information Rack, Folio Trays, Account Posting Machine, Voucher Rack, Cash Register Support Devices, Telecommunications Equipment's, rooms and plans, Basis of Room charging, Tariff fixation, Introduction to the guest cycle, Reservation: Concept, importance, types, channels and systems, Procedure of taking reservation, Overbooking, amendments and cancellations, Group Reservation: Sources, issues in handling groups. Procedure for guest check in, and baggage handling,

Unit – 4

The Guest Room Servicing: Cleaning of Guest Rooms & Bathrooms: Daily cleaning of (Occupied/ Departure/ Vacant/ Under Maintenance/VIP rooms (Systematic Procedures), Special Cleaning, Weekly Cleaning /Spring Cleaning, Evening service/ Turn Down Service, System & procedures involved, Forms and Formats, Replenishment of Guest supplies and amenities, Use of Maids Cart & Caddy.

Practical

- Identification and familiarisation with cleaning equipments and agents.
- Cleaning of different surfaces e.g. windows, table tops, picture frames under beds, on carpet, metal surfaces, tiles, marble and granite tops.
- Develop an understanding about basic Housekeeping procedures like Briefing, De Briefing, dealing with Lost & Found, Key Control, Forms & Registers at Control desk of Housekeeping
- Identification and familiarisation with front desk equipments and Performa's.
- Skill to handle front desk operations i.e guest reservations, guest arrival (FIT and groups) including baggage handling

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- Skills to handle to telephones at the reception- receive/ record messages.
- Skills to handle guest departure (fits and groups)
- Preparation and study of countries, capitals, currencies, airlines and flags chart
- Role play:
 - a. At the porch, Guest driving in Doorman opening the door and saluting guest; Calling bell boy
 - b. At the Front Desk: Guest arriving; greeting & offering welcome drink and guest interactions.
 - c. Servicing of guestrooms, placing/ replacing guest supplies and soiled linen

Suggested Readings:

- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
- Professional Management of Housekeeping Operations (II) Edn.) – Rohert J. Martin & Thomas J.A. Jones, Wiley Publications
- Security Operations By Robert McCrie, Publishe: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana& Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).
- Managing Computers in Hospitality Industry – Michael Kesavana& Cahell.
- Front Office Operations – Colin Dix & Chris Baird.
- Front Office Operation Management- S.K Bhatnagar, Publisher: Frank Brothers
- Managing Front Office Operations By Kasvan& Brook

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Semester – III

SEC - 1: Accounting Skills for Hospitality

Theory: 2 Credit

Theory

Unit – 1

Accounting: Business Transaction and Basic Terminology, Need to Study Accounting, Accounting functions, Purpose of Accounting Records, Accounting Principles – Concepts and Conventions.

Unit – 2

Account Records: Principles of Double Entry System, Journal Entries, Ledger, Subsidiary Books – Cash, Sales & Purchase books, Bank Reconciliation statement.

Unit – 3

Financial Statement: Basic Financial Statements, Trial Balance, Preparation of Final Accounts, Basic Adjustments to final Accounts, Methods of Presenting Final Accounts Practical Problem,

Unit – 4

Depreciation Reserves and Provisions – Meaning, basic Methods, Computer Application - Preparation of Records and Financial Statements

Suggested Readings:

- Hospitality Management Accounting, Michael M Coltman
- Hotel Accountancy & Finance – S.P. Jain & K.L. Narang, Kalyani Publisher Ludhiana
- Hotel Accounting Earnest B. Horwath & Luis Toth
- Hotel Accounting & Financial Control By Ozi A.D' Cunha & Gleson O. D' Cunha Publisher: Dicky, sEnterprize, Kandivali, Mumbai
- Hospitality Accounting – Publisher: Prentia Hall Upper Sadde, River New Jersey
- Accounting for Management, S K Bhattacharya, Vikas Publishing House
- Hospitality Financial Accounting By Jerry J Weygandt, Publisher Wiley & sons
- Accounting in Hotel & Catering Industry – Richard Kotas- International Textbook Company
- Comprehensive Accountancy, SA Siddiqui
- A complete Course in Accounting Volume – I, N.D. Kappor
- Double – Entry Book- Keeping, Rc. Chawla & C. Juneja
- Introduction to Accountancy, T.S. Grewal

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Semester – IV

Industrial Exposure (Semester – IV)

Duration of Exposure: 22 - 24 weeks

Leave Formalities:

1 weekly off and festivals and national holidays given by the hotel. 10 days medical leave supported by a medical certificate. Leave taken must be made up by doing double shifts or working on weekly offs. Attendance in the training would be calculated on the basis of Certificate issued by Training Manager/ HR Manager/ Concerned Officer of the unit trained in. Industrial Exposure will require an input of 90-100 working days (15 weeks x 06 days = 90 days). Students who are unable to complete a minimum of 45 days of industrial training would be disallowed from appearing in the term and examinations. Students who complete more than 45 days of industrial exposure but are unable to complete minimum 90 days due to medical reasons may make good during the vacations. Such students will be treated as 'absent' in industrial training and results. The training in III semester necessarily needs to be in an approved hotel equivalent to three star or above/ Heritage or other such good property. Prior written approval needs to be taken from the programme coordinator/ Convenor/ H.O.D for Industrial exposure from parent Institute.

Training Schedule:

Housekeeping: 3-4 weeks; Front Office: 2-3 weeks; Food and Beverage Service: 4- 5 weeks
Food Production: 4-5 weeks; others 4 -5 weeks (In the areas of Interest) Floating weeks may be availed. The Units imparting industrial exposure shall conduct formal induction sessions and emphasis on personality skills while acquainting the learners with skills of trade. It may please be noted that for this semester the number of credit assigned is 20. Being practical oriented the number of hours input per week comes as 40 hours per week.

Academic Credit for training (IT) shall be based on following :

Log books and attendance – 20 %, Training Report – 20%, PPT presentation – 20% Internal written assessment – 20 % ,Online class – 20% as applicable

All trainees must ensure that the log books and appraisals are signed by the departmental/ sectional heads as soon as training in a particular department or section is completed. Trainees are also advised to make a report in all four departments in III semester on completion of training in that respective department. A PowerPoint presentation (based on the report) Should be made. This will be presented in front of a select panel from the institute and the industry. It should be made for duration of 10 minutes. Marks will be awarded on this. The presentation should express the student's experiences in the department and what has he learned/ observed. (Refer to What to Observe Sheets for more details.)

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The Training Report will be submitted in the form specified as under:

- a) The typing should be done on both sides of the paper (instead of single side printing)
- b) The font size should be 12 with Times New Roman font.
- c) The Training Report may be typed in 1.5 line spacing.
- d) The paper should be A-4 size.
- e) Two copies meant for the purpose of evaluation may be bound in paper- and submitted to the approved authority.

Students have to submit the following on completion of industrial training to the faculty coordinator at the institute:

- 1. Logbook.;
- 2. Appraisal;
- 3. A copy of the training certificate.
- 4. IT Report in all four Departments.
- 5. Power Point presentation on a CD, based on the training report.
- 6. Attendance sheet.
- 7. Leave card.

For distribution of marks refer to details on Course structure/ Credit Distribution

During the tenure of Industrial Exposure, apart from carrying out the assigned jobs,

The learners are suggested to make the following observations in the departments of internship:

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Semester – IV

DSE – 2 : Food Production Operations Industry Exposure

Theory : 1 Credit

Practical : 5 Credit

WHAT TO OBSERVE

Food Production

1. Area & Layout of the Kitchen
2. Study of Standard Recipes
3. Indenting, Receiving & Storing
4. Preparing of batters, marinations and seasonings
5. All cuts of meat and butchery items (Mutton, poultry, beef, fish etc.)
6. Daily procedure of handover from shift to shift
7. Recipes and methods of preparation of all sauces
8. Quantities of preparation, weekly preparations and time scheduling
9. Stock preparation and cooking time involved
10. Cutting of all garnishes
11. Temperatures and proper usage of all equipment
12. Plate presentations for all room service and a la cart orders
13. Cleaning and proper upkeep of hot range
14. Cleanliness and proper upkeep of the kitchen area and all equipment
15. Yield of fresh juice from sweet lime / oranges
16. Storage of different mise-en-place – (Raw, Semi-Processed)
17. Bulk preparations
18. Finishing of buffet dishes
19. Recipes of at least 10 fast moving dishes
20. Mise-en-place for: A la Carte Kitchen & Banquet Kitchen
21. Rechauffe/ Leftover Cooking

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Semester – IV

DSE – 3 : Food and Beverage Service Operations Industry Exposure

Theory : 1 Credit

Practical : 5 Credit

WHAT TO OBSERVE

Food & Beverage Service

Banquets :

1. What is banqueting – the need to have banquet facilities, scope purpose, menus and price structures
2. Types of banquet layouts
3. Types of banquet equipment, furniture and fixtures
4. Types of menus and promotional material maintained
5. Types of functions and services
6. To study staffing i.e. number of service personnel required for various functions.
7. Safety practices built into departmental working
8. Cost control by reducing breakage, spoilage and pilferage
9. To study different promotional ideas carried out to maximize business
10. Types of chaffing dish used- their different makes sizes
11. Par stock maintained (glasses, cutlery, crockery etc)
12. Store room – stacking and functioning

Restaurants :

1. Taking orders, placing orders, service and clearing
2. Taking handover form the previous shift
3. Laying covers, preparation of mise-en-place and arrangement and setting up of station
4. Par stocks maintained at each side station
5. Functions performed while holding a station
6. Method and procedure of taking a guest order
7. Service of wines, champagnes and especially food items
8. Service equipment used and its maintenance
9. Coordination with housekeeping for soil linen exchange
10. Physical inventory monthly of crockery, cutlery, linen etc.
11. Equipment, furniture and fixtures used in the restaurant and their use and maintenance
12. Method of folding napkins
13. Note proprietary sauces, cutlery, crockery and the timely pickup

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Bar :

1. Bar setup, Mise-en-place preparation, Storage facilities inside the bar, Decorative arrangement to liquor bottles
2. Types of glasses used in bar service and types of drinks served in each glass
3. Liaison with f & b controls for daily inventory
4. Spoilage and breakage procedures
5. Handling of empty bottles
6. Requisitioning procedures
7. Recipes of different cocktails and mixed drinks
8. Provisions of different types of garnish with different drinks
9. Dry days and handling of customers during the same
10. Handling of complimentary drinks
11. Bar cleaning and closing
12. Guest relations and managing of drunk guests
13. Inter bar transfer and service accessories maintained, and preparation of the same before the bar opens
14. Types of garnishes and service accessories maintained, and preparation of the same before the bar opens
15. To know the different brands of imported and local alcoholic and non-alcoholic beverages
16. Bar salesmanship
17. KOT/BOT control
18. Coordination with kitchen for warm snacks
19. Using of draught beer machine
20. Innovative drink made by the bar tender

Room Service / InroomDinning :

1. Identifying Room Service Equipment
2. Importance of Menu Knowledge for Order-taking (RSOT functions/procedures)
3. Food Pickup Procedure
4. Room service Layout Knowledge
5. Laying of trays for various orders
6. Pantry Elevator Operations
7. Clearance Procedure in Dishwashing area
8. Room service Inventories and store requisitions
9. Floor Plan of the guest floors
10. Serving Food and Beverages in rooms
11. Operating dispense Bars

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Semester – IV

DSE – 4 : Accommodation and Front Office Operations Industry Exposure

Theory : 1 Credit

Practical : 5 Credit

WHAT TO OBSERVE

Accommodation Operations

Rooms :

1. Number of rooms cleaned in a shift
2. Time taken in making bed
3. Thoroughly observe the cleaning equipments and detergents / any other cleaning supplies used
4. Observe all guest supplies kept in guestroom bathroom. Understand the procedure for procurement and replenishment of guest supplies.
5. Study the systematic approach in cleaning a room and bathroom and the various checks made of all guest facilities e.g. telephone, channel music, A/C ,T.V.etc
6. Study the Housekeeping cart and all items stocked in it. Note your ideas on its usefulness and efficiency
7. Observe how woodwork, brass work are kept spotlessly clean and polished
8. Observe procedure for handling soiled linen & Procurement of fresh linen
9. Observe the procedure for Freshen up and Turn down service
10. Observe room layout, color themes and furnishings used in various categories and types
11. Carpet brushing and vacuum cleaning procedure
12. Windowpanes and glass cleaning procedure and frequency
13. Observe maintenance of cleaning procedure and frequency
14. Understand policy and procedure for day-to-day cleaning
15. Observe methods of stain removal
16. Understand the room attendant's checklist and other formats used
17. Observe handling of guest laundry & other service (like shoe shine etc.)

The Control Desk :

1. Maintenance of Log Book
2. Understand the functions in different shifts
3. Observe the coordination with other departments
4. Observe the area & span of control
5. Observe the handing of work during peak hours
6. Observe the formats used by department and study various records maintained

Public Area :

1. Observe the duty and staff allocation, scheduling of work and daily briefing
2. What to look for while inspecting and checking Public Area
3. Importance of Banquets function prospectus
4. Observes tasks carried out by the carpet crew, window cleaners and polishers
5. Note Maintenance Order procedure
6. Study the fire prevention and safety systems built into the department
7. Observe coordination with Lobby Manager, Security and other departments
8. Observe the pest control procedure and its frequency
9. Study the equipment and operating supplies used the procedure for its procurement
10. Observe Policy and procedures followed for various cleaning

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WHAT TO OBSERVE

Front Office

1. Greeting, meeting & escorting the guest
2. Total capacity and tariffs of the rooms
3. Location and role of status board, different types of status's maintained
4. Special rates and discounts applicable to groups, business houses, airlines, VIP's etc.
5. Identification of kind, mode and type of reservation
6. Filing systems and follow-up on reservations
7. Types of plans and packages on offer
8. Forms and formats used in the department
9. Meaning of guaranteed, confirmed and waitlisted reservations
10. Reports taken out in the reservations department
11. Procedure of taking a reservation
12. Group reservations, discounts and correspondence
13. How to receive and room a guest
14. Room blockings
15. Size, situations and general colour schemes of rooms and suites
16. Discounts available to travel agents, tour operators, FHRAI members etc
17. Co-ordination of reception with lobby, front office cash, information, room service, housekeeping and telephones
18. Guest registration, types of guest folios, arrival slips, c-forms and their purpose
19. How to take check-ins and check-outs on the computer
20. Various reports prepared by reception
21. Key check policy
22. Mail & message handling procedures
23. Percentage of no-shows to calculate safe over booking
24. Group and crew rooming, pre-preparation and procedures
25. Scanty baggage policy
26. Handlin of room changes / rate amendments/ date amendments/ joiners/ one person departure/ allowances/ paid outs and all formats accompanying them
27. Requisitioning of operating supplies
28. Handling of special situations pertaining to guest grievance, requests etc
29. BELL DESK / CONCIERGE FUNCTIONS: luggage handling during check-in & check-out, left luggage procedures, wake-up call procedure, scanty baggage procedure, handling of group baggage, maintenance of records, Errands made, briefings etc.
30. TRAVEL DESK: coordination, booking, transfers etc.

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Semester – IV

SEC – 2 : Personality Skills for Hospitality – Learning from Industry

Practical: 2 Credit

WHAT TO OBSERVE

(a) Personality Enrichment

Grooming, Personal hygiene, Social and Business and Dining Etiquettes, Body language, Art of good Conversation, Art of Intelligent Listening

(b) Etiquettes & Manners

Social & Business Dining Etiquettes, Social & Travel Etiquettes

(c) Personality Development Strategies

Communication Skills, Presentation Skills, Public Speaking, Extempore Speaking, importance and art of 'Small Talk' before serious business

(d) Interpersonal Skills

Dealing with seniors, colleagues, juniors, customers, suppliers, contract workers, owners etc at work place

(e) Group Discussion

Team Behaviour, how to effectively conduct yourself during GD, do's and don'ts, clarity of thoughts and its expression

(f) Telephone conversation

Thumb rules, voice modulation, tone, do's & don'ts, manners and accent

(g) Presentation

Presentation skills, seminars skills role – plays

(h) Electronic Communication Techniques:

- Email.
- Instant messaging and live chat.
- Websites and blogs.
- SMS/text messaging.
- Phone and voicemail.
- Video Conferencing (ZOOM, Google Meet, Microsoft Teams etc.)

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Semester – V

CC – 8 : Advanced Food Production Operations

Theory : 4 Credit

Practical : 2 Credit

1. Larder

I. Layout & Equipment

Introduction of Larder Work

Definition

Equipment found in the larder

Layout of a typical larder with equipment and various sections

II. Terms & Larder Control

Common terms used in the Larder and Larder control

Essentials of Larder Control

Importance of Larder Control

Devising Larder Control Systems

Leasing with other Departments

Yield Testing

III. Duties And Responsibilities Of The Larder Chef

Functions of the Larder

Hierarchy of Larder Staff

Sections of the Larder

Duties & Responsibilities of larder Chef

2. Charcuterie

I. Sausage

- Introduction to charcuterie
- Sausage – Types & Varieties
- Casings – Types & Varieties
- Fillings – Types & Varieties
- Additives & Preservatives

II. Forcemeats

- Types of forcemeats
- Preparation of forcemeats
- Uses of forcemeats

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III. Brines, Cures & Marinades

- Types of Brines
- Preparation of Brines
- Methods of Curing
- Types of Marinades
- Uses of Marinades
- Difference between Brines, Cures & Marinades

IV. Ham, Bacon & Gammon

- Cuts of Ham, Bacon & Gammon.
- Differences between Ham, Bacon & Gammon
- Processing of Ham & Bacon
- Green Bacon
- Uses of different cuts

V. Galantines

- Making of galantines
- Types of Galantine
- Ballotines

VI. Pates

- Types of Pate
- Pate de foiegras
- Making of Pate
- Commercial pate and Pate Maison
- Truffle – sources, Cultivation and uses and Types of truffle

VII. Mousse & Mousseline

- Types of mousse
- Preparation of mousse
- Preparation of mousseline
- Difference between mousse and mousseline

VIII. ChaudFroid

- Meaning of Chaudfroid
- Making of chaudfroid & Precautions
- Types of chaudfroid

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- Uses of chaudfroid

IX. Aspic & Gelee

- Definition of Aspic and Gelee
- Difference between the two
- Making of Aspic and Gelee
- Uses of Aspic and Gelee

X. Quenelles, Parfaits, Roulades

- Preparation of Quenelles, Parfaits and Roulades

XI. Non Edible Displays

- Ice carvings
- Tallow sculpture
- Fruit & vegetable Displays
- Salt dough
- Pastillage
- Jelly Logo
- Thermanacol work

3. Appetizers & Garnishes

- Classification of Appetizers
- Examples of Appetizers
- Historic importance of culinary Garnishes
- Explanation of different Garnishes

Sandwiches

- Parts of Sandwiches
- Types of Bread
- Types of filling – classification
- Spreads and Garnishes
- Types of Sandwiches
- Making of Sandwiches
- Storing of Sandwiches

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Semester – V

CC – 9 : Advance Food & Beverage Operations – I

Theory : 4 Credit

Practical : 2 Credit

Unit – 1

Restaurant Planning: Introduction, Planning & Operating various F & B Outlets and support, ancillary areas, Factors- Concept, Menu, Space & Lighting, Colors and Market, Restaurant Design team. Restaurant Problems and Guest Situation Handling – (thumb rules), Hosting Theme Functions/ Lunches/Events, Preparation of Flamb'es&Gueridon Service

Unit – 2

Buffet: Introduction, Types, Buffet Sectors, Equipments Used, Factors, Space requirements & Checklist, Buffet Presentation, menu planning, staff requirement, Buffet Management. Function Catering: Introduction, Types of Function, Function Administration & Organization- Booking Procedure, Menus, Function contracts, Seating Arrangements. Other Catering Operations: Off-Premises Catering, Hospital Catering, Industrial & Institutional Catering, Airline & Railway catering, Home Delivery, Take away, Afternoon& High Teas: Introduction, Menu, Cover & Service.

Unit - 3

Planning & Operating Various F&B Outlet

- Physical layout of functional and ancillary areas
- Objective of a good layout
- Steps in planning
- Factors to be considered while planning
- Calculating space requirement
- Various set ups for seating
- Planning staff requirement
- Menu planning
- Constraints of menu planning
- Selecting and planning of heavy duty and light equipment
- Requirement of quantities of equipment required like crockery,
- Glassware, Cutlery - steel or silver etc.
- Suppliers & manufacturers
- Approximate cost
- Planning Décor, furnishing fixture etc

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Unit 4

Function Catering

Banquets

- History
- Types
- Organisation of Banquet department
- Duties & responsibilities
- Sales
- Booking procedure
- Banquet menus

Banquet Protocol

- Space Area requirement
- Table plans/arrangement
- Misc-en-place
- Service
- Toast & Toast procedures

Informal Banquet

- Réception
- Cocktail parties
- Convention
- Seminar
- Exhibition
- Fashion shows
- Trade Fair
- Wedding
- Outdoor catering

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Unit 5

Gueridon Service

- History of gueridon
- Definition
- General consideration of operations
- Advantages & Dis-advantages
- Types of trolleys
- Factor to create impulse, Buying – Trolley, open kitchen
- Gueridon equipment
- Gueridon ingredients

Unit 6

Kitchen Stewarding

- Importance
- Opportunities in kitchen stewarding
- Record maintaining
- Machine used for cleaning and polishing
- Inventory

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Semester – V

CC – 10 :Advanced Front Office and Accommodation Management – I

Theory : 4 Credit

Practical : 2 Credit

1. Planning & Evaluating Front Office Operations

Setting Room Rates (Details/Calculations thereof)

- Hubbart Formula, market condition approach & Thumb Rule
- Types of discounted rates – corporate, rack etc.

Forecasting techniques

Forecasting Room availability

Useful forecasting data

- % of walking
- % of overstaying
- % of under stay

Forecast formula

Types of forecast

Sample forecast forms

Factors for evaluating front office operations

2. Budgeting

Types of budget & budget cycle

Making front office budget

Factors affecting budget planning

Capital & operations budget for front office

Refining budgets, budgetary control

Forecasting room revenue

Advantages & Disadvantages of budgeting

3. Property Management System

Fidelio / IDS / Shawman

Amadeus

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4. Planning And Organising The House Keeping Department

Area inventory list

Frequency schedules

Performance and Productivity standards

Time and Motion study in House Keeping operations

Standard Operating manuals – Job procedures

Job allocation and work schedules

Calculating staff strengths & Planning duty rosters, team work
and leadership in House Keeping

Training in HKD, devising training programmes for HK staff

Inventory level for non recycled items

Budget and budgetary controls

The budget process

Planning capital budget

Planning operation budget

Operating budget – controlling expenses – income statement

Purchasing systems – methods of buying

Stock records – issuing and control

5. Housekeeping In Institutions & Facilities Other Than Hotels

6. Contract Services

Types of contract services

Guidelines for hiring contract services

Advantages & disadvantages of contract services

Suggested Readings:

- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
- Professional Management of Housekeeping Operations (II) Edn.) – Robert J. Martin & Thomas J.A. Jones, Wiley Publications
- Security Operations By Robert McCrie, Publisher: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana & Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).

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Semester – V

CC – 11 : Human Resource Management & Hotel Law

Theory : 6 Credit

1. Human Resource Planning

- Micro
- Macro

2. HRD applications in Hotel Industry

3. Relevance of HRD in Hotel Industry

4. Personnel Office

- Functions
- Operations

5. Hotel Environment and Culture

6: HRD System

7. Job Evaluation

- Concepts
- Scope
- Limitations

8. Job Analysis and Job Description

9. Job Evaluation Methods

10. Task Analysis

11. Demand and Supply Forecasting

12. Human Resource Information System

13. Human Resource Audit

14. Human Resource Accounting Practices

15. Recruitment and Selection

16. Wage and Hour Laws Applicable to Hotel Employees

- Coverage of State Laws
- Minimum Wage Act.
- Industrial dispute Act.

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- Unfair Labour Practice

Semester – VI

CC – 12 : Advance Food Production Operations & Food Costing – II

Theory : 4 Credit

Practical : 2 Credit

International Cuisine

- Geographic location
- Historical background
- Staple food with regional Influences
- Specialities
- Recipes
- Equipment in relation to :
 - Great Britain
 - France
 - Italy
 - Spain & Portugal
 - Scandinavia
 - Germany
 - Middle East
 - Oriental
 - Mexican
 - Arabic

Chinese

- Introduction to Chinese foods
- Historical background
- Regional cooking styles
- Methods of cooking
- Equipment & utensils

Rechauffe Cookery

- Principals of Rechauffe
- Precautions
- Identification of food for réchauffé
- Food Preservation

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Planning of Quantity Food Production

- Space Allocation
- Equipment
- Selection
- Staffing

Bakery & Patisserie Royal Icing

- Forms, Types and uses in various stages
- Role of glycerine in making royal icing

Making of Gum Paste

- Sugar and its uses
- Process
- Limitations

Confectionary Manufacturing and its uses

Suggested Reading:

1. Tartine by Elisabeth Prueitt published by Chronicle Books
2. Principles of Food Production By Singh Yogesh published by I K International Publishing House
3. The Taste of breads by Raymond Calvel published by Springer
4. Quantity Food Production and Indian Cuisine by Parvinder Bal published by Oxford
5. Food Science by B. Srilakshmi published by New Age International Private Limited
6. Food Facts and Principles by N. Shakuntala Manay published by NEW AGE

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Semester – VI

CC – 13 :Advance Food & Beverage Operations and Bar Management – II

Theory : 4 Credit

Practical : 2 Credit

1. Managing Food & Beverage Outlet

- Supervisory skills
- Developing efficiency
- Standard Operating Procedure
- Hierarchy
- Job description and specification
- Duty roaster

2. Dispense Bar

- Introduction and definition
- Bar layout – physical layout of bar
- Bar stock – alcohol & non alcoholic beverages
- Bar equipment

3. Bar

- Introduction, bar stocks maintenance
- Types, Layout, Equipments Used, Control Methods & Licenses
- Staffing, job description, job specification
- Bar Planning and Designing & Bar Menus, costing, corkage

4. Cocktails

- Introduction, History, Types & Preparation.
- Classic Cocktails - Recipes, costing, innovative cocktails & mocktails
- Cocktail Bar Equipment, garnishes, decorative accessories
- Terms related to alcoholic beverages
- Interaction with guests, suggestive selling

5. Tobacco

- Types
- Production
- Brands, storage & Service

6. Food & Beverage Terminology related to the inputs of the semester

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Practical

1. Restaurant Set –ups of different types & services
2. Service of Afternoon & High teas
3. Buffet Lay –up, theme Buffets set up
4. Theme Parties
5. Role Plays & Situation handling in Restaurant
6. Gueridon Service
7. Making of classical cocktail

Suggested Readings

1. Food and beverage service – Lillicrap and Cousins published by Hodder Education
2. Modern restaurant service – John Fuller published by Nelson Thornes Ltd
3. Food and beverage simplified – Gopi Krishna &Vara Prasad Published by Pearson Education India
4. Food and beverage service – Anita Sharma published by Aman Publications
5. The Restaurant (From Concept to Operation)-Lipinski published by Wiley
6. Menu planning-JaksaKivela, published Hospitality Press
7. Food and beverage service training manual – SudhirAndrewsTata McGraw-Hill Education, 2013

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Semester – VI

CC – 14 :Advance Front Office and Accommodation Management – II

Theory : 4 Credit

Practical : 2 Credit

1. Yield Management

- Concept and importance
- Applicability to rooms division
- Capacity management
- Discount allocation
- Duration control
- Measurement yield
- Potential high and low demand tactics
- Yield management software
- Yield management team

2. Timeshare & Vacation Ownership

- Definition and types of timeshare options
- Difficulties faced in marketing timeshare business
- Advantages & disadvantages of timeshare business
- Exchange companies -Resort Condominium International,
- How to improve the timeshare / referral/condominium concept inIndia- Government's role/industry role

3. Safety And Security

- Safety awareness and accident prevention
- Fire safety and fire fighting
- Crime prevention and dealing with emergency situation

4. Interior Decoration

- Elements of design
- Colour and its role in décor –types of colour schemes
- Windows and window treatment
- Lighting and lighting fixtures
- Floor finishes
- Carpets
- Furniture and fittings
- Accessories

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5. Layout of Guest Rooms

- Sizes of rooms, sizes of furniture, furniture arrangement
- Principles of design
- Refurbishing and redecoration

Suggested Readings:

- Hotel Hostel and Hospital Housekeeping – Joan C Branson & Margaret Lennox (ELBS).
- Hotel House Keeping – Sudhir Andrews Publisher: Tata McGraw Hill.
- Hotel Housekeeping Operations & Management – Raghubalan, Oxford University Press.
- Housekeeping and Front Office – Jones
- Managing Housekeeping Operations – Margaret Kappa & Aleta Nitschke
- Professional Management of Housekeeping Operations (II) Edn.) – Robert J. Martin & Thomas J.A. Jones, Wiley Publications
- Security Operations By Robert McCrie, Publisher: Butterworth – Heinemann
- The Professional Housekeeper – Tucker Schneider,; Wiley Publications
- Front Office Training manual – Sudhir Andrews. Publisher: Tata Mac Graw Hill
- Managing Front Office Operations – Kasavana & Brooks Educational Institution AHMA
- Front Office – Operations and management – Ahmed Ismail (Thomson Delmar).
- Managing Computers in Hospitality Industry – Michael Kesavana & Cahell.
- Front Office Operations – Colin Dix & Chris Baird.
- Front Office Operation Management- S.K Bhatnagar, Publisher: Frank Brothers
- Managing Front Office Operations By Kasvan & Brook

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Semester – VI

DSE – 5 : Research Project & Grand Viva

Theory : 4 Credit

Practical : 2 Credit

Project Report & Viva

1. Specialized Project work: intended to serve the student develop ability to apply multidisciplinary concepts, tools, techniques to deal with operational problems related to various department. The documentation and presentation should be conducted before the panel of examiners (one external and one internal) during Term End Examination. The Evaluation shall be done for Project Report, Presentation & Viva-voce by the panel of examiners, and marks awarded by a committee comprising of an internal examiner, who will ordinarily be the supervisor, and one external examiner. The internal examiner shall award marks out of 40 % and the external examiner out of 60 %.
2. The project may be one of the following type:
 - a. Comprehensive case study
 - b. Interdepartmental study
 - c. Field study(Any topic as per Industrial Trends and need, Innovations & diversification from time to time)
3. Project topic should be selected based on hospitality industry (The topics may cover Hotels, Restaurant, Front Office, Accommodation Operations, Kitchen, Resort management, Hospitality & Catering establishments like air, rail, industrial, Convenience foods and health foods).
4. The Head of the Department should approve the topic. The presentation of the project should strictly follow the guidelines.

The project report should be prepared on the following guidelines. Content for the Project Work

- Cover Page
- Title Page
- Acknowledgment
- Index / Content Page No
- Introduction (Aims & Objectives, History, Primary Data, Explanation of Terms)
- Research Methodology (Methods adopted for collecting Data) Questionnaire, Interview, Mails etc.
- Data Analysis & Data Interpretation (Data is depicted with the help of Bar Chart, pie Chart, Graphs, Statistical formulae and interpreted)

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- Conclusions and Limitations
- Suggestions
- Annexure
- Bibliography (List of Reference Books)

5. Grand Viva

Viva will be based on the entire curriculum of the programme.

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Semester – I

English Communication

AECC -1

Theory :2 Credit

Module 1:

Functional Grammar & Vocabulary

Tense: Formation and application; Prepositions; Direct and indirect speech; Active and passive voice; Idioms; Usage of H&H related vocabulary; Synonyms & Antonyms; Sentence making

Module 2:

Reading Skills

Comprehension passages; reading and understanding articles from technical writing

Module 3:

Writing Skills:

Essay Writing; Writing business letters - enquiries, complaints, sales, adjustment, collection letters, replies to complaint & enquiry letters; Job applications, Résumé; Notice, Agenda; Newspaper Reports; E-mail etiquette

Module 4:

Listening & Speaking

Listening: Comprehension based on audio clips

Speaking: Presentations, Extempore, Role-plays, Phonetics-types with examples

Suggested readings:

1. Raman, M & Sharma, S (2017) Technical Communication. New Delhi: OUP.
2. Kaul, Asha (2005) The Effective Presentation: Talk your way to success. New Delhi: SAGE Publication.
3. Sethi, J & Dhamija, P.V. (2001), A Course in Phonetics and Spoken English. New Delhi: PHI.
4. Murphy, Raymond (2015), English Grammar in Use. Cambridge: Cambridge University Press.
5. Bhaskar, W.W.S., and Prabhu, N.S. "English through reading", MacMillan, 1978
6. D'Souza Eunice and Shahani, G., "Communication Skills in English", Noble Publishing, 1977

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Semester – II

AECC – 2 Environmental Sciences related to Hotel & Hospitality Industry

Theory :2 Credit

UNIT – I

(The Environment) :

- (i) The Atmosphere, the Hydrosphere, the Lithosphere and the Biosphere
- (ii) Ecology & Eco-system
- (iii) Biogeochemical Cycles (Carbon Cycle & Nitrogen Cycle)
- (iv) Natural Disasters and their Management.

UNIT – II

(Environment Pollution) :

- (i) The Air Pollution
- (ii) The Water Pollution
- (iii) The Soil Pollution
- (iv) The Noise Pollution
- (v) The Thermal Pollution
- (vi) The Radiation Pollution

UNIT – III

(Population Ecology):

Individuals, Species, Community Population and Control methods of population, Food web.

- (a) Communicable diseases and their transmission
- (b) Non-communicable diseases.

UNIT – IV

(Environment Movements in India):

- (a) Environment degradation & sustainable development.
- (b) Urbanization and its effect on Society.
- (c) Grass Root Environmental Movements in India.
- (d) Role of Women.
- (e) Environmental Movements in Odisha.
- (f) State Pollution Control Board.
- (g) Central Pollution Control Board.

UNIT – V (Natural Resources):

- (a) Conservation of Natural Resources
- (b) Soil Erosion and Conservation.
- (c) Management & Conservation of Wild Life.
- (d) Environmental Laws : The Wildlife (Protection) Act, 1972

: The Water Act, 1974

: The Air Act, 1981

: Environment Protection Act, 1986

Text Books:

1. **Environmental Studies-** Erach Bharucha.
2. **A Text Book of Environmental Sciences-** Arvind Kumar.

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Curriculum Structure

SEM-1

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM101	Foundations of Food Production	4	1	0	5
2.		BHHAM102	Foundations of Front Office	4	1	0	5
3.	Minor	MIM101	Principles of Management	3	0	0	3
4.	GE		Anyone from GE Basket A or D	3	0	0	3
5.	AECC	AECC101	English & Professional Communication	2	0	0	2
6.	SEC	SEC101	Life Skills & Personality Development	2	0	0	2
7.	VAC	VAC181A VAC181B VAC181C	Yoga Health & Wellness Sports	2	0	0	2
Total Credit							22

SEM-2

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM201	Foundation of Food & Beverage	4	1	0	5
2.		BHHAM202	Foundation of Housekeeping	4	1	0	5
3.	Minor		Any one from Minor Basket	3	0	0	3
4.	GE		Any one from GE Basket B or E	3	0	0	3
5.	AECC	AECC201	Modern Indian Languages and Literature	2	0	0	2
6.	SEC	SEC201	IT Skills	2	0	0	2
7.	VAC	VAC281A VAC281B VAC281C VAC281D	Critical Thinking NSS Mental Health Environmental Studies	2	0	0	2
Total Credit							22

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SEM-3

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM301	Food Production Operations	4	1	0	5
2.		BHHAM302	Housekeeping Operations	4	1	0	5
3.	Minor		Any one from Minor Basket	4	0	0	4
4.	GE		Any one from GE Basket C or F	3	0	0	3
5.	AECC	AECC301	The Constitution, Human Rights and Law	2	0	0	2
6.	SEC	SEC301	Understanding basics of Cyber Security	2	0	0	2
Total Credit							21

SEM-4

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM401	F&B Service Operations	4	1	0	5
2.		BHHAM402	Front Office Operations	3	1	0	4
3.		BHHAM403	Hotel Operations Management	3	1	0	4
4.	Minor		Any one from Minor Basket	3	1	0	4
5.			Any one from Minor Basket	3	1	0	4
6.	AECC	AECC401	Society Culture and Human Behavior	2	0	0	2
Total Credit							23

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SEM-5

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM501	Advance Food Production Management	4	1	0	5
2.		BHHAM502	Advance F&B Service	4	1	0	5
3.		BHHAM503	Advance Accommodation Operations	3	1	0	4
4.	Minor		Any one from Minor Basket	4	0	0	4
5.			Any one from Minor Basket	4	0	0	4
6.	SEC	SEC581	Industrial Training-Started after 4th semester(Sem. Break) and completed within 5th semester(weekend)	0	0	4	4
Total Credit							22

SEM-6

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM601	Food & Beverage Operations (Industry Exposure)	5	0	0	5
2.		BHHAM602	Accommodation Operations (Industry Exposure)	5	0	0	5
3.		BHHAM603	Allied Area of hotels Operations (Industry Exposure)	3	1	0	4
4.	Minor		Any one from Minor Basket	4	0	0	4
5.			Any one from Minor Basket	4	0	0	4
Total Credit							22

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SEM-7

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM701	Human Resource Management	3	0	2	5
2.		BHHAM702	Entrepreneurship: thoery & practices	4	1	0	5
4.	Minor		Any one from Minor Basket	4	0	0	4
5.			Any one from Minor Basket	4	0	0	4
Total Credit							22

SEM-8

Sl.	Subject Type	Code	Subject Name	Credits			Total Credits
				L	T	P	
1.	Major	BHHAM801	Research Methodology/ F&B Management	4	1	0	5
2.		BHHAM802	Field study/ Strategic Management	4	1	0	5
4.	SEC	SEC881	Research Project	0	0	12	12
Total Credit							22