

INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)
(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)
PALLAVARAM, THALAMBUR, PERIYAPALAYAM-CHENNAI
ACCREDITED BY NAAC WITH 'A++' GRADE

UNDERGRADUATE DEGREE PROGRAMME

B.Sc. Culinary Arts

Three years

/

B.Sc. (Hons) Culinary Arts

Four years

CURRICULUM & SYLLABUS

REGULATION 2024

Based on Choice Based Credit System (CBCS)

&

Learning Outcomes based Curriculum Framework (LOCF)

Effective from the Academic Year

2025 -2026

School of Hotel and Catering Management

Department of Hotel and Catering Management

VELS



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Verified
R.P 20/11/25
(Dr. R. PARAMESWARI)
(Director - Academic Courses)

Effective from the Academic Year

2025 -2026

School of Hotel and Catering Management

Department of Hotel and Catering Management

Verified
20/11/25
Asso. Dir - Academics

DEAN
School of Hotel & Catering Management
VELS INSTITUTE OF SCIENCE TECHNOLOGY
& ADVANCED STUDIES (VISTAS)
Chennai-600 117



DEPARTMENT OF HOTEL AND CATERING MANAGEMENT

VISION OF THE DEPARTMENT
To be the premier hospitality management school in training and developing future professionals for the hospitality & tourism industry.

MISSION OF THE DEPARTMENT
To train students to be leaders in all the facets of the hospitality industry by imparting knowledge and affording hands on training.

SEMESTER SYSTEM

Regulation and Syllabus (Effective from the Academic Year 2025-2026)

PROGRAM EDUCATIONAL OUTCOMES (PEO	
PEO1	The B.Sc. culinary arts is a special advanced program that is designed for the student to understand the Basicss of culinary practices & to enable him/her to develop the minimum skill levels required to proceed further into the journey of discovering the finer nuances of cuisines.
PEO2	A complete understanding about various aspects such as hygiene, safety, grooming etc. will prepare the student for professional life.
PEO3	The student will be able to understand the global food service industry and the current trends of ever progressing cuisines. This will also emphasize and equip them with concept planning, menu planning after having gone through the Basics and advanced cooking techniques. The students will also be given an exposure to most demanding breakfast cooking and international cuisines. This will be followed by practical experience of food pickup experience in a coffee shop kitchen
PEO4	The student will be provided with the knowledge of the fundamental principles of culinary practices that enable a graduate to become a professional chef.

	PROGRAM OUTCOMES (PO) Upon successful completion of the module, students will be able to:
PEO1	Explain the evolution and growth of culinary practices & explore intensively the history and culinary traditions of the world.
PEO2	Determine the underlying techniques involved in the preparation of dishes.
PEO3	Develop proficiency in classic and contemporary culinary techniques and cooking methods in à la carte, table d'hôte, and banquet food menus.
PEO4	Practice professional ethics, provide leadership, demonstrate personal and global Responsibility, and work effectively as a team member.
PO5	Apply skills in the usage of equipment in a state of the art Kitchen.
PO6	Prepare and execute Basics western, Asian and Indian menus using the various inputs of learning and cuisine techniques.
PO7	Demonstrate Basics culinary skills and rudiments of food safety, cost control and nutrition.

PROGRAMME SPECIFIC OUTCOMES (PSO)	
PEO1	Develop young men and women into highly adept professional chefs.
PEO2	Apply the concepts and skills necessary to achieve guest satisfaction.
PEO3	Conduct him/her in a professional and ethical manner, and practice industry-defined work ethics.
PEO4	Use knowledge of best practices to further aid sustainability (economic, environmental, and cultural/social) in the industry.

BOARD OF STUDIES
List of Members
Department of Hotel and Catering Management

S. No	Name & Designation	Address	Role
1	Dr. Jaisree Anand Dean - HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Chairman

2	Dr. Sangeetha, HOD, THM department	Tourism and Hospitality Department Bharat Institute of Higher Education and Research, Bharat University, Chennai 600 073.	Academic Expert (External Member)
3	Chef Himanshu Sahoo	Founder & +amp; Trainer Bhakti Institute of Culinary Arts RC Colony, LIC Colony, Pammal, Chennai, Tamil Nadu 600075	Industrial Expert (External Member)
4	Mr. A. Arun Assistant Professor	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
5	Chef Ramesh. T Culinary Demonstrator	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
6	Mr. Karthik G Assistant Professor	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
7	Mr. Sivamanickam P	Assistant Professor Mohamed Sathak College of Arts and Science, Sholinganallur, Chennai	Alumni

CREDIT DISTRIBUTION

B.Sc., (Hons) in Culinary Arts
Minimum credits to be earned: 176
B.Sc., Culinary Arts
Minimum credits to be earned: 132

Component	I Sem	II Sem	III Sem	IV Sem	V Sem	VI Sem	3 Yrs. Total Credits	VII Sem	VIII Sem	4 Yrs Total Credits
DSC	**10**	**8**	**8**	**8**	**10**	**16**	**60**	**12**	**12**	**84**
AECC & Languages	**4**	**4**	**4**	**7**	**-**	**-**	**19**	**-**	**-**	**19**

DSE / IDC / Minor	**2**	**4**	**3**	**4**	**4**	**4**	**21**	**4**	**4**	**29**
MDC	**2**	**3**	**3**	**-**	**-**	**-**	**8**	**-**		**8**
MDE	**-**	**-**	**2**	**-**	**-**	**-**	**2**	**-**		**2**
VAC	**1**	**2**	**-**	**1**	**2**	**-**	**6**	**-**		**6**
SEC	**2**	**2**	**2**	**2**	**3**	**2**	**13**	**-**		**13**
SI	**-**		**1**	**-**	**2**	**-**	**3**	**-**		**3**
RP	**-**		**-**	**-**	**-**	**-**	**-**	**6**	**6**	**12**
Total Credits	**21**	**23**	**23**	**22**	**21**	**22**	**132**	**22**	**22**	**176**

Signature of the Board Member

S. No	Name & Designation	Role	Signature
1	Dr. Jaisree Anand Dean - HCM	Chairman	School of Hotel & Catering Management Vels Institute of Science Technology & Advanced Studies (VISTAS) Chennai - 600 117.
2	Dr. Sangeetha, HOD, THM department	Academic Expert (External Member)	Dr. R. Sangeetha M.Sc., M.Phil., NET, Ph.D. HOD - Tourism and Hospitality Management Bharath Institute of Higher Education & Research, 173, Agaram Road, Selaiyur, Chennai - 600 073.
3	Chef Himanshu Sahoo	Industrial Expert (External Member)	22/03/2025
4	Mr. A. Arun Assistant Professor	Internal Member	22/03/2025
5	Chef Ramesh. T Culinary Demonstrator	Internal Member	
6	Mr. Karthick G Assistant Professor	Internal Member	
7	Mr. Sivamanickam P	Alumni	

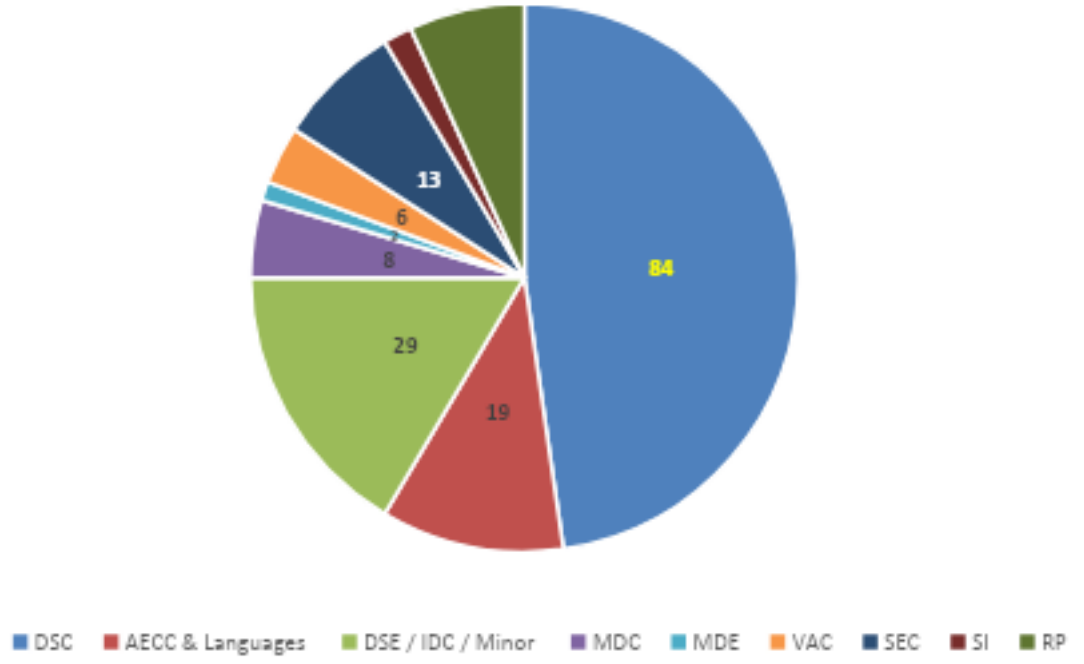
CREDIT DISTRIBUTION

B.Sc., (Hons) in Culinary Arts

Minimum credits to be earned: 176

B.Sc., Culinary Arts

Minimum credits to be earned: 132



ABBREVIATIONS

DSC	Disciplinary Specific Core
AECC	Ability Enhancement Compulsory Courses
DSE	Disciplinary Specific Elective
IDC	Interdisciplinary / Minor Courses
MDC	Multidisciplinary Courses
VAC	Value Added Courses
SEC	Skill Enhancement Courses
SI	Summer Internship
RP	Research Project

CURRICULUM STRUCTURE

B.Sc., Culinary Arts, Three Years 132

/

B.Sc., (Hons) in Culinary Arts Four Years

Total number of Credits: 176

B.Sc., Hotel and Catering Management (Hons) Minimum Credits to be earned : 176 B.Sc., Hotel and Catering Management. Minimum Credits to be earned: 132										
	Hours/Week		Maximum Marks							
SEMESTER 1										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 1	24LTAM11/ 24LHN11 /24FRE11	Tamil I / Hindi I/ French -I	2	0	0	1	2	40	60	100
ENG 1	24LENG11	English I	2	0	0	1	2	40	60	100
DSC 1	24CBIA11	Basics in Culinary Arts	3	0	0	3	3	40	60	100
DSC2	24CBIA12	Basics in Bakery & Confectionery	3	0	0	2	3	40	60	100
MDC 1	24MBIA11	Introduction to Hospitality Industry	2	0	0	2	2	40	60	100
DSE 1/ IDC 1/ Minor 1	24DBIA11	Food Science & Nutrition	2	0	0	2	2	40	60	100
DSC 1 (lAB)	24PBIA11	Basics in Culinary Arts - Practical	0	0	4	0	2	40	60	100
DSC2P	24PBIA12	Basics in Bakery & Confectionery - Practical	0	0	4	0	2	40	60	100
VAC 1	24DVAC11	VAC – Universal Human Values	1	0	0	1	1	40	60	100
SEC 1	24SSKU11	Soft Skills I	2	0	0	1	2	40	60	100
SEC 2		Orientation Program / Industrial Visit	-	-	-	-	-	-	-	-
			17	**0**	**8**	**13**	**21**			

CIA – Continuous Internal Assessment **SE – Semester End Examination**

*** L - Lecture * T – Tutorial * P - Practical * O - Outside the class effort / self-study**

SEMESTER 2										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 2	24LTAM21/ 24LHN21 /24FRE21	Tamil II / Hindi II/ French -II	2	0	0	0	2	40	60	100
ENG 2	24LENG21	English Paper - II	2	0	0	0	2	40	60	100
DSC 3	24CBIA21	Indian Regional Cuisine	2	0	0	0	2	40	60	100
DSC 4	24CBIA22	Introduction to Front Office & Accommodation Operations	2	0	0	0	2	40	60	100
MDC 2	24MBIA21	Safety, FSSAI, Sanitation and Hygiene management	3	0	0	2	3	40	60	100
DSE 2/ IDC 2/ Minor 2	24DBIA21	Food Preservation	4	0	0	0	4	40	60	100
DSC3 (Lab)	24PBIA21	Indian Regional Cuisine Practical	0	0	4	0	2	40	60	100
DSC4 (Lab)	24PBIA22	Introduction to Front Office & Accommodation Operations Practical	0	0	4	0	2	40	66	100
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2	40	60	100
SEC 3	24SSKU21	Soft Skills II	2	0	0	1	2	40	60	100
			22	**0**	**4**	**1**	**23**	**-**	**-**	**-**

SEMESTER 3										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 3	24LTAM31/ 24LHN31 /24FRE31	Tamil III / Hindi III/ French -III	2	0	0	1	2	40	60	100
ENG 3	24LENG31	English III	2	0	0	1	2	40	60	100
DSC5	24CBIA31	Art of Bakery and Contemporary Bread making	2	0	0	0	2	40	60	100
DSC6	24CBIA32	Basics Food and Beverage Service	2	0	0	0	2	40	60	100
MDC 3	24MBIA31	Food Costing and Menu planning	3	0	0	2	3	40	60	100
DSE 3/ IDC 3/ Minor 3	24BBIA31	Presentation and Visual Effect on Food	3	0	0	0	3	40	60	100
DSC5 (Lab)	24PBIA31	Art of Bakery and Contemporary Bread Making – Practical	0	0	4	0	2	40	60	100
DSC6 (Lab)	24PBIA32	Basics Food and Beverage Service Practical	0	0	4	0	2	40	60	100
MDE 1	24EMDE31	Indian Knowledge System	2	0	0	0	2	40	60	100
SEC 4	24SSKU31	Soft Skills 3	2	0	0	1	2	40	60	100
SI 1	24IBIA11	Industrial Internship I	0	0	2	1	1	40	60	100
			18	**0**	**10**	**6**	**23**			

SEMESTER 4										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
LANG 4	24LTAM41/ 24LHN41 /24FRE41	Tamil IV / Hindi IV/ French IV	2	0	0	1	2	40	60	100
ENG 4	24LENG41	English IV	2	0	0	1	2	40	60	100
AECC1	24EVS041	Environmental Studies	3	0	0	2	3	40	60	100
DSC 7	24CBIA41	Advance Dessert Preparation and Plating	2	0	0	2	2	40	60	100
DSC8	24CBIA42	Art of Garde manager	2	0	0	2	2	40	60	100
DSE 4/ IDC 4/ Minor 4	24DBIA41	Creative Western Cuisine and Building Gastronomical knowledge	4	0	0	2	4	40	60	100
DSC 7 (Lab)	24PBIA41	Advance Dessert Preparation and Plating Practical	0	0	4	0	2	40	60	100
DSC 8 (Lab)	24PBIA42	Art of Garde manager Practical	0	0	4	0	2	40	60	100
SEC 5	24SBIA41	Applied Economics in Culinary Arts	1	0	2	1	2	40	60	100
VAC 3	24DVAC41	Yoga Evaluation / NSS / NCC	0	0	2	1	1	40	60	100
SEC 6	24SBIA42	In-Plant Training / Industrial Tour / Summer Term	-	-	-	-	-	-	-	-
			16	**0**	**12**	**12**	**22**	-	-	-

SEMESTER 5

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 9	24CBIA51	Global Gastronomy	2	0	0	2	2	40	60	100
DSC 10	24CBIA52	Baking Skills in Culinary Arts	2	0	0	2	2	40	60	100
DSC 11	24CBIA53	Ethics in Culinary Arts	3	0	0	2	3	40	60	100
DSE 5 / IDC 5 / Minor 5	24CS	Cyber Security	3	0	0	2	3	40	60	100
DSC 9 (Lab)	24PBIA51	Global Gastronomy Practical	0	0	4	0	2	40	60	100
DSC 10 (Lab)	24PBIA52	Baking Skills in Culinary Arts Practical	0	0	4	0	2	40	60	100
SEC 7	24SBIA51	Entrepreneurial Development	2	0	0	2	2	40	60	100
VAC 4	24DVAC51	Value Education	2	0	0	1	2	40	60	100
SI 2	24IBIA51	Industrial Exposure Training	0	0	2	0	3	-	-	100
		Sub Total	**14**	**0**	**10**	**11**	**21**			

SEMESTER 6										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 12	24CBIA61	Global Trend in Indian Sweets	3	0	0	2	3	40	60	100
DSC 13	24CBIA62	Honoring the art of Asian cooking	3	0	0	2	3	40	60	100
DSC 14	24CBIA63	Nutrition and Wellness	3	0	0	2	3	40	60	100
DSC 15	24CBIA64	Food and Beverage : Events and Theme Management	3	0	0	0	3	40	60	100
DSE 6 / IDC 6 / Minor 6	24DBIA61	Research Methodology	4	0	0	2	4	40	60	100
DSC 12 (Lab)	24PBIA61	Global Trend in Indian Sweets Practical	0	0	4	0	2	40	60	100
DSC 13 (Lab)	24PBIA62	Honoring the art of Asian cooking - Practical	0	0	4	0	2	40	60	100
SEC 9	24SBIA61	Mini Project	0	0	4	0	2	40	60	100
SEC 10		On Job Training / Apprenticeship / Start up	-	-	-	-	-	-	-	-
			16	**0**	**12**	**-**	**22**	**-**	**-**	**-**

SEMESTER 7 - Honors with Research										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 16	24CBIA71	International Desserts and Plating Trends	2	0	0	2	2	40	60	100
DSC 17	24CBIA72	Advanced Culinary Arts	2	0	0	2	2	40	60	100
DSC 18	24CBIA73	Hospitality Marketing Management	4	0	0	2	4	40	60	100

DSE 7 / IDC 7 / Minor 7	24DBIA71	Food and health Tourism	4	0	0	2	4	40	60	100
DSC 16 (Lab)	24PBIA71	International Desserts and Plating Trends	0	0	4	2	2	40	60	100
DSC 16 (Lab)	24PBIA72	Advanced Culinary Arts – Practical	0	0	4	2	2	40	60	100
RP 1	24RBIA71	Research Project I	0	0	12	0	6	40	60	100
			12	**-**	**20**	**-**	**22**	**-**	**-**	**-**

For Completion of B. Sc. Hons – Culinary Arts

SEMESTER 8 - FOOD PRODUCTION SPECIALIZATION										
Category	**Code**	**Course**	**L**	**T**	**P**	**O**	**C**	**CIA**	**SEE**	**Total**
DSC 19	24CBIA81	Food Styling and Photography	2	0	0	2	2	40	60	100
DSC 20	24CBIA82	International Bakery and Patisserie Trends	2	0	0	2	2	40	60	100
DSC 21	24CBIA83	Culinary Innovation and Research	4	0	0	2	4	40	60	100
DSE 8 / IDC 8 / Minor 8	24DBIA81	Food Journalism	4	0	0	2	4	40	60	100
DSC 19 (Lab)	24PBIA81	Food Styling and Photography Practical	0	0	4	2	2	40	60	100
DSC 20 (Lab)	24PBIA82	International Bakery and Patisserie Trends Practical	0	0	4	0	2	40	60	100
RP 2	24RBIA81	Research Project II	0	0	12	2	6	-	60	100
			12	**-**	**20**	**-**	**22**	**-**	**-**	**-**

DISCIPLINE SPECIFIC CORE COURSES

Category	Code	Course	L	T	P	O	C
DSC 1	24CBIA11	Basics in Culinary Arts	3	0	0	3	3
DSC2	24CBIA12	Basics in Bakery & Confectionery	3	0	0	2	3

DSC 1 (Lab)	24PBIA11	Basics in Culinary Arts - Practical	0	0	4	0	2
DSC2 (Lab)	24PBIA12	Basics in Bakery & Confectionery - Practical	0	0	4	0	2
DSC 3	24CBIA21	Indian Regional Cuisine	2	0	0	0	2
DSC 4	24CBIA22	Introduction to Front Office & Accommodation Operations	2	0	0	0	2
DSC 3 (Lab)	24PBIA21	Indian Regional Cuisine Practical	0	0	4	0	2
DSC 4 (Lab)	24PBIA22	Introduction to Front Office & Accommodation Operations Practical	0	0	4	0	2
DSC 5	24CBIA31	Art of Bakery and Contemporary Bread making	2	0	0	0	2
DSC 6	24CBIA32	Basics Food and Beverage Service	2	0	0	0	2
DSC 5 (Lab)	24PBIA31	Art of Bakery and Contemporary Bread Making – Practical	0	0	4	0	2
DSC 6 (Lab)	24PBIA32	Basics Food and Beverage Service Practical	0	0	4	0	2
DSC 7	24CBIA41	Advance Dessert Preparation and Plating	2	0	0	2	2
DSC 8	24CBIA42	Art of Garde manager	2	0	0	2	2
DSC 7 (Lab)	24PBIA41	Advance Dessert Preparation and Plating Practical	0	0	4	0	2
DSC 8 (Lab)	24PBIA42	Art of Garde manager Practical	0	0	4	0	2
DSC 9	24CBIA51	Global Gastronomy	2	0	0	2	2
DSC 10	24CBIA52	Baking Skills in Culinary Arts	2	0	0	2	2
DSC 11	24CBIA53	Ethics in Culinary Arts	2	0	0	2	2
DSC 9 (Lab)	24PBIA51	Global Gastronomy Practical	0	0	4	0	2
DSC 10 (Lab)	24PBIA52	Baking Skills in Culinary Arts Practical	0	0	4	0	2
DSC 12	24CBIA61	Global Trend in Indian Sweets	3	0	0	2	3
DSC 13	24CBIA62	Honoring the art of Asian cooking	3	0	0	2	3
DSC 14	24CBIA63	Nutrition and Wellness	3	0	0	2	3
DSC 15	24CBIA64	Food and Beverage : Events and Theme Management	3	0	0	0	3
DSC 12 (Lab)	24PBIA61	Global Trend in Indian Sweets Practical	0	0	4	0	2

DISCIPLINE SPECIFIC ELECTIVE COURSES

Category	Code	Course	L	T	P	O	C
DSE 1	24DBIA11	Food Science & Nutrition	2	0	0	2	2
DSE 2	24DBIA21	Food Preservation	4	0	0	0	4
DSE 3	24BBIA31	Presentation and Visual Effect on Food	3	0	0	0	3
DSE 4	24DBIA41	Creative Western Cuisine and Building Gastronomical knowledge	4	0	0	2	4
DSE 5	24CBIA54	Kitchen Facility Management	4	0	0	2	4
DSE 6	24DBIA61	Research Methodology	4	0	0	2	4
DSE 7	24DBIA71	Food and health Tourism	4	0	0	2	4
DSE 8	24DBIA81	Food Journalism	4	0	0	2	4

LANGUAGE / AECC COURSES

Category	Code	Course	L	T	P	O	C
LANG 1	24LTAM11/ 24LHN11 /24FRE11	Tamil I / Hindi I/ French -I	2	0	0	1	2
ENG 1	24LENG11	English I	2	0	0	1	2
LANG 2	24LTAM21/ 24LHN21 /24FRE21	Tamil II / Hindi II/ French -II	2	0	0	0	2
ENG 2	24LENG21	English Paper - II	2	0	0	0	2
LANG 3	24LTAM31/ 24LHN31 /24FRE31	Tamil III / Hindi III/ French -III	2	0	0	1	2
ENG 3	24LENG31	English III	2	0	0	1	2
LANG 4	24LTAM41/ 24LHN41 /24FRE41	Tamil IV / Hindi IV/ French IV	2	0	0	1	2
ENG 4	24LENG41	English IV	2	0	0	1	2
AECC1	24EVS041	Environmental Studies	3	0	0	2	3

MULTIDISCIPLINARY COURSES

Category	Code	Course	L	T	P	O	C
MDC 1	24MBIA11	Introduction to Hospitality Industry	2	0	0	2	2

MDC 2	24MBIA21	Safety, FSSAI, Sanitation and Hygiene management	3	0	0	2	3
MDC 3	24MBIA31	Food Costing and Menu planning	3	0	0	2	3

MULTIDISCIPLINARY ELECTIVE

Category	Code	Course	L	T	P	O	C
MDE 1	24EMDE31	Indian Knowledge System	2	0	0	0	2

VALUE ADDED COURSES

Category	Code	Course	L	T	P	O	C
VAC 1	24DVAC11	Universal Human Values	1	0	0	1	1
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2
VAC 3	24DVAC41	Yoga Education / NSS / NCC	0	0	2	1	1
VAC 4	24DVAC51	Value Education	2	0	0	1	2

SKILL ENHANCEMENT COURSES

Category	Code	Course	L	T	P	O	C
SEC 1	24SSKU11	Soft Skills-I	2	0	0	1	2
SEC 2	-	Orientation Programme / Industrial Visit	-	-	-	-	-
SEC 3	24SSKU21	Soft Skills-II	2	0	0	1	2
SEC 4	24SSKU31	Soft Skills-III	2	0	0	1	2
SEC 5	24SBCS41	Industry Oriented Employability skills	1	0	2	1	2

SEC 6	-	In-plant Training/ Industrial Tour/ Summer Term	-	-	-	-	-
SEC 7	24SBCS51	Entrepreneurial Development	2	0	0	1	2
SEC 8	24SBCS61	Mini Project	2	0	0	2	2
SEC 9	-	On Job Training / Apprenticeship / Startup	-	-	-	-	-

SUMMER INTERNSHIP

Category	Code	Course	L	T	P	O	C
SI 1	24IBCS31	Internship-I	0	0	2	1	1
SI 2	24IBCS51	Internship-II	0	0	2	1	1

RESEARCH PROJECT

Category	Code	Course	L	T	P	O	C
RP 1	24RBCS71	Research Project-I	0	0	12	2	6
RP 2	24RBCS81	Research Project-II	0	0	12	2	6

VELS
KNOWLEDGE IS POWER

Semester – I

LANG1 24LTAM11 Theory Tamil - I

L	T	P	O	C
2	0	0	1	2

மொழி வரலாறு – சங்க இலக்கியம் – அற இலக்கியம் – மொழித் திறன் பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மேம்படுத்தல், தற்கால தமிழ் இலக்கிய வகைமைகளான மரபு கவிதை, புதுக்கவிதை, உரை நடை ஆகியவற்றை அறிமுகப்படுத்துதல், தமிழர்தம் வாழ்வியல் நெறிகளையும், பண்பாட்டுச் செழுமைகளையும் இன்றைய தலைமுறையினர் அறியச் செய்தல், மாணவர்களுக்குத் தமிழைத் தவறின்றி எழுதுவதற்குத் தேவையான பயிற்சி அளித்து அவர்களின் மொழிதிறனை மேம்படுத்துதல், செய்யுளின் நலத்தைப் பாராட்டும் முறைமையை அறியச் செய்து அதன்வழி சிந்தனை வளத்தைப் பெருகச் செய்தல் என்பனவும் மேற்கண்ட வழி மாணவர்களை ஆளுமை மிக்கவர்களாக உருவாக்கி, போட்டித் தேர்வுகளுக்க்குத் தயார் செய்து அவர்களுக்கு வேலை வாய்ப்பை உருவாக்குவதும் இந்த பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1 : தமிழ் மொழி வரலாறு **8 மணி நேரம்**

மொழிக்குடும்பம் – இந்திய மொழிக்குடும்பங்கள் – இந்திய ஆட்சி மொழிகள் –திராவிட மொழிக்குடும்பங்கள் – திராவிட மொழிகளின் வகைகள் – திராவிட மொழிகளின் சிறப்புகள் – தமிழ் பிறமொழித் தொடர்புகள்.

அலகு 2 : **8 மணி நேரம்**

புறநானூறு – பாடல் எண்: 182, 183 – இரண்டு பாடல்கள்

குறுந்தொகை – பாடல் எண்: 2, 167 – இரண்டு பாடல்கள்

பரிபாடல் – முருகன், வையை – இரண்டு பாடல்கள்

அலகு -3 அற இலக்கியங்கள் **7 மணி நேரம்**

திருக்குறள் –வான் சிறப்பு (அறம்), பெருமை (பொருள்), பிரிவாற்றாமை (இன்பம்) மூன்று அதிகாரங்கள் முழுமையும்.

1. நாலடியார் – இரண்டு பாடல்கள் (2,3)

2. மூதுரை - – இரண்டு பாடல்கள் (2,8)

அலகு – 4 மொழி **7 மணி நேரம்**

பிழை நீக்கி எழுதுதல் – ஒற்றுப்பிழை நீக்கி எழுதுதல் – தொடர்பிழை நீக்கி எழுதுதல் – ஒற்று மிகும் இடங்கள் – ஒற்று மிகா இடங்கள் – பிற மொழிச் சொற்களை நீக்கி எழுதுதல் – பயிற்சிகள்.

மொத்தம் – 30 மணி நேரம்

பார்வை நூல்கள் :

1. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி -2025
2. தவறின்றித் தமிழ் எழுதுவோம். மா. நன்னன் - 2024
3. தவறின்றித் தமிழ் எழுத – மருதூர் அரங்கராசன். - 2025
4. தமிழ் இலக்கிய வரலாறு, வரதராசன், மு. - 2024

Semester – I

LANG1 24LHN11 **Theory** **Hindi - I**

L	T	P	O	C
2	0	0	1	2

PAPER 1 - I YEAR

वर्ष I – सत्र I (गद्य, पत्र लेखन & व्यावहारिक हिन्दी)

I Year-Sem I (Prose, Letter Writing & Functional Words)

Course Objectives :

- To understand the rural life style, social responsibilities and social values
- To create awareness about the importance of varied culture
- To enable the students to develop communication skill in Hindi and to use Azhagi, Azhagi+ fonts

UNIT I : पं.श्रीराम शर्मा कृत 'स्मृति' (कहानी)
'Smruti' (Kahani) by Pandit Sriram Sharma. 6hrs.

UNIT II : शरद जोशी कृत 'अतिथि तुम कब जावोगे' (व्यंग्य)
'Athiti tum kab jaaoge' (Vyangy) by Sharad Joshi. 6hrs.

UNIT III: राहुल सांस्कृतयायन कृत 'अथातो घुमक्कड़ जिज्ञासा' (यात्रा वृत्तान्त)

'Atatho Ghumakkad Jigyasa' (Yatra Vruthanth) by Rahul Sanskrityayan. 6hrs.

UNIT IV: व्यावहारिक हिन्दी- पत्र लेखन में प्रयुक्त वाक्यांश, कौशल विकास – भाव एक भाषा अनेक 6hrs.
Functional Hindi-Phrases used in Letter Writing.
Skill development - Bhav Ek Bhasha Anek

UNIT V : पत्र लेखन – परिचय व प्रकार, 3 अनोपचारिक पत्र
अलगी, अलगी + फ़ॉन्ट का परिचय
Letter Writing- Intro. & Types & 3 Personal Letters 6hrs.
Introduction to Azhagi, Azhagi + fonts Total: 30hrs.

Course Outcome:
At the end of this course Students will be able to
CO1 Gain knowledge about the rural life style
CO2 Understand social values
CO3 Understand importance of varied culture
CO4 Journalise in Functional Hindi
CO5 Use Azhagi, Azhagi+ fonts

Reference Book:
1. Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2025
2. Main Aur Mera Vyakaran, New Saraswati House, New Delhi.2024
3. Govind Ballabh Sharma, Hindi Vyavaharik Tankan Kala Evam Tankan Abhyas, 2025

Semester – I

L	T	P	O	C
2	0	0	1	2

LANG1 24FRE11 Theory French – I

Course Objectives:

The lessons are being chosen:
To greet, to express excuse and to introduce oneself - To introduce another person. To express his/her ideas, opinions and weekend projects - To request someone to do something, polite manners - To accept, refuse, enquire and indicate the time and date - To express himself / herself in positive and negative manner

UNITS:

1) Salut
les nombres, Les jours de la semaine et du mois, La nationalité 4 hours

2) Enchanté
Les verbes Etre, Avoir, Aller, Regular ER verbes, Present tense. 6 hours

3) J'Adore
La negation, l'adjectif possessif, le futur proche 4 hours

4) Tu veux bien
Les articles de finis/indéfinis, Les pronoms après une préposition (avec lui, chez moi), Le passé composé 7 hours

5) On se voit quand

Les pronoms compléments directs me, te, nous, vous, L'interrogation avec est-ce que, L'heure et la date. 5 hours

6) Bonne idée

Les articles partitifs, Le masculin et le féminin des adjectifs, Les pronoms compléments directs le, la, les, La négation : ne… pas de. 4 hours

Course Outcome:

CO1:The students would be able to greet, to excuse and to introduce himself
CO2:The students would be able to introduce someone
CO3:The students would be able to express his ideas, opinions and weekend projects
CO4:The students would be able to ask someone to do something, polite manner
CO5:The students would be able to accept, refuse enquire and indicate the time and date

Total: 30 Hours

Reference Book:

1.LATITUDES 1 (A1/A2) MÉTHODE DE FRANÇAIS – 2025.
2.Régine Mérieux and Yves Loiseau Reference book – 2024.
3.SAISON A1 - MÉTHODE DE FRANÇAIS – 2024.
4.Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian -2025.

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L	T	P	O	C
2	0	0	1	2

Semester – I

ENG1 24LENG11 Theory English – I

Course Objectives:

The course objectives for Open AI's ChatGPT program aim to equip learners with a comprehensive understanding of generative AI and its applications. Participants will delve into the fundamentals of ChatGPT, explore its diverse use cases across various industries, and develop proficiency in prompt engineering to enhance interaction with AI models. Additionally, the course emphasizes ethical considerations and best practices, ensuring responsible and effective utilization of AI technologies. Credit Hours

Unit I -Vocabulary **6**

Homophones, Homonyms, Note-taking, Paraphrasing

Unit II - Comprehension **6**

Reading comprehension, Critical reading, Cloze test

Unit III - Grammar **6**

Idioms and Phrases, Question tag, Verbal phrases, Prepositions

Unit IV – Grammar **6**

Voices, Direct & Indirect speech, Simple, Compound, Complex

Unit V - Academic Writing **6**

Precis writing, Report writing

Total 30 Hrs.

Course Outcomes:

At the end of this course, the students would have learnt to

CO1: Students will acquire a natural grasp of language structure and grammar through both intuitive and formal learning methods.

CO2: Students will develop critical reading skills by analyzing and interpreting a variety of texts with logical reasoning.

CO3: Students will enhance their academic and professional writing skills for diverse contexts including essays, reports, and formal correspondence.

CO4: Students will expand and enrich their vocabulary, enabling more precise and impactful language use.

CO5: Students will apply their language skills effectively in competitive exams, interviews, and workplace communication scenarios.

References:

1.General English for competitive examinations by V. Rajagopalan (McGraw Hill Education) -2024.

2.Technical Communication – Principles and Practices By Meenakshi Raman & Sangeeta K. Sharma, Oxford Univ. Press, 2024, New Delhi.

Semester – I

L	T	P	O	C
3	0	0	3	3

DSC1 24CBIA11 Theory Basics in Culinary Arts

Course Objectives:

The program aims to develop foundational culinary skills, including food preparation, cooking techniques, and kitchen management. It emphasizes hygiene, food safety, exploring global cuisines, menu planning, and fostering creativity, teamwork, and leadership skills essential for professional kitchens.

Unit – I

Origin of modern cookery; Continental cuisine: Indian cuisine; Various sections of kitchen: Levels of skills: Attitude and behavior in the kitchen: Uniform and protective clothing; Classification of equipment's Care and maintenance.

Unit – 2 **9**

Hierarchy & Functioning: Classical brigade; Role of executive chef; Duties and responsibilities of various chefs; Modern staffing; Coordination between various sections of kitchen; Coordination between Food Production and other departments.

Unit – 3 **9**

Introduction to Cookery: Aims and objectives of cooking food; various textures; Techniques used in pre preparation; Techniques used in preparation. Methods of heat transfer; Classification; Moist heat methods; Dry heat methods; Medium of fat. Personal Hygiene; Environmental Hygiene; Food storage and causes of contamination; Food borne illnesses; Food poisoning; Garbage disposal.

Unit – 4 **9**

Classification of vegetables; Types of stock; Components of sauces; Mother sauces or Basics sauces; Soups Classification with examples; Structure of egg; Selection of an egg; Uses of eggs; Commodities Types & Uses: Fats and Oils, Sugar, Salt, Raising Agents, Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products .

Unit– 5 **9**

Meat Cookery: Introduction: Overview of chicken and lamb cuts, characteristics, and types. Selection & Handling: How to choose fresh chicken and lamb; safe storage.

Cooking Methods: Roasting, grilling, frying, braising, stewing for both meats. Tenderizing & Marination: Techniques for enhancing flavor and tenderness. Doneness: Cooking to the right internal temperature for safety and texture. Sauces & Accompaniments: Pairing gravies, sauces, and side dishes. **Total : 45 Hrs.**

Course Outcomes:

CO1: Graduates will demonstrate proficiency in fundamental and advanced culinary techniques across various cuisines.

CO2: Graduates will design balanced and innovative menus tailored to diverse customer preferences and dietary needs.

CO3: Graduates will efficiently manage kitchen operations, ensuring organization, cost control, and team coordination.

CO4: Graduates will apply and uphold high standards of food safety, hygiene, and sanitation in all culinary practices.

CO5: Graduates will adapt to emerging culinary trends, practice sustainable cooking methods, and present food with creativity and visual appeal.

References:

1. Theory of Catering, Mrs. K.Arora, Frank Brothers -2024.
2. Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman – 2023.
3. Chef Manual of Kitchen Management, Fuller, John & 4. The Book of Ingredients, Jane Grigson-2024.

Semester – I

L	T	P	O	C
3	0	0	2	3

DSC2 24CBIA12 Theory Basics in Bakery and Confectionery

Course Objectives:

The program aims to provide foundational knowledge and skills in bakery and confectionery, focusing on the preparation of various baked goods and confectionery items. It emphasizes understanding the science of baking, ingredient functionality, and the use of specialized equipment. Students will also learn techniques for product decoration, innovation, and maintaining quality and safety standards in bakery operations.

Unit I **9**

Introduction to Baking and Patisserie Art: Historical Background, Basics Baking Principles, Introduction to Baking and Pastry equipment. Understanding Bakery Ingredients: Characteristics and role of ingredients in Baking, Bakery fundamentals and Formula balancing

Unit II **9**

Basics Bread Making Techniques: Functions of ingredients in Bread making, Bread making steps and procedures, method of mixing, Bread Faults and causes.

Basics Syrups, Creams and Sauces: Basics syrups for Bakeshop, Dessert Sauces, Basics Creams and Fillings

Unit III **9**

Understanding Basics Pastry making and Pie Doughs: Pastry Basics, Types Pastries and Processing Techniques, Basics Pie doughs, Faults and causes in Pastry doughs, Pastry Variations and classifications

Unit IV **9**

Understanding Basics cake mixing and baking: Functions of ingredients in cake making, Cake mixing methods, Cake faults and causes, Balancing cake Formulas, Basics techniques to assemble and decorate cakes.

Unit V **9**

Hot and Cold Desserts: Custards, Puddings, Mousse and Soufflés, classification of Hot and Cold desserts.

Cookies: Processing Techniques, textures and make up styles of cookies, Baking and faults in cookies, Presentation Techniques, Cookies Variations.

Total 45 Hrs.

Course Outcomes:

CO1: Prepare a wide range of baked and confectionery products with precision and creativity.
CO2: Operate bakery tools and equipment efficiently and safely.
CO3: Maintain high standards of quality, hygiene, and food safety in bakery production.
CO4: Incorporate modern trends and techniques in bakery and confectionery.
CO5: Apply innovative presentation skills and manage bakery operations and resources effectively.

References:

1. Wayne Gisslen – Professional Baking, 5th Edition, John Wiley, USA. HANEMAN L.J. Bakery: Flour Confectionery Heinman -2024.
2. Mermaid Books The Book Of Ingredients DOWELL PHILIP JOHN WILEY Understanding Baking Amendola Joseph -2023.
3. New Age International, A Professional Text To Bakery And Confectionery, Kings Lee John -2024.
4. JOSEPH Amendola, Baker'S Manual, 5th Edition, NICOLE REES -2024.

Semester – I

L	T	P	O	C
2	0	0	2	2

MDC1 24MBIA11 Theory Introduction in Hospitality Industry

Course Objectives:
The program aims to introduce students to the fundamental concepts of the hospitality industry, covering its history, structure, and significance in the global economy. It provides insights into the various sectors within the industry, such as lodging, food and beverage, tourism, and event management. The course emphasizes developing professional ethics, customer service skills, and an understanding of career opportunities in the hospitality sector.

Unit – 1 Introduction to the Hospitality Industry: The Nature of the Hospitality Industry; Characteristics of the Hospitality Industry ; Relationship between the Hospitality Industry and Tourism ; Career Prospect of the Hospitality Industry **6**

Unit -2 Introduction to the Accommodation Sector: Classification of Accommodation Establishment; Hotels and Their Classifications; Types of Accommodation; Common Types of Hotels ; Special Hotels Worldwide; Hotel Rating Systems Types of Hotel Guests; Types of Guest Requests **6**

Unit -3 Introduction to the Hotel Operations: Hotel Departments ; Organogram; Rooms Division; Front Office Department ; Housekeeping Department; Food and Beverage Department; Non Operational Departments; Coordination between Departments **6**

Unit -4 Food and Beverage Principles: Basics Knowledge of Menus; Basics Knowledge of Food and Beverage Services ; Restaurant Design and Layout ; Kitchen Layout for Different Food and Beverage Services **6**

Unit-5 Front Office and Housekeeping Operations: Front office operations - Organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel; Types of guest rooms and suites, executive floors or club floor concept Types of room rates, basis for charging room rates Meal plans - Types, needs and use of such plans Types of guests - FIT, Business travelers, GIT, Special Interest Tours, domestic, foreign; Meaning and definition-Importance of Housekeeping; **6**

Total : 30 Hrs.

Course Outcomes:
CO1: Understand the structure, functions, and economic significance of the hospitality industry.
CO2: Demonstrate effective customer service and professional communication skills.
CO3: Identify various career opportunities and pathways within the hospitality sector.
CO4: Exhibit professionalism, ethical behavior, and teamwork in hospitality settings.
CO5: Appreciate the global, dynamic nature of the hospitality industry and its evolving trends.

Reference :
1. Food & Beverage Service: Dennis Lillicrap • John Cousins – 2024.
2. Professional Management of Hotel Operations: Thomas J.A. Jones -2023.

Semester – I

L	T	P	O	C
2	0	0	2	2

DSE1 24DBIA11 Theory Food Science and Nutrition

Course Objectives:
To enable students to obtain knowledge of different food groups and their contribution to nutrition. To enable them gain knowledge of beverages and its uses with attention to the preservation of their nutritive value - oriented to Traditional Indian beverages. To help them understand the food additives and food laws and standards governing the food adulteration.

Unit I: Introduction to Food Science **6**
Selection, nutritional contribution and changes during cooking of the following food groups: Cereals - Pulses - Fruits and vegetables - Milk & milk products - Eggs · Meat, poultry and fish - Fats and Oils

Unit II: Spices and Condiments **6**
Brief history of spices and condiments - Uses - Differences between spices and condiments

Unit III: Beverages
Changes of Nutritive Value on processing of beverages - Storage - Traditional Indian beverage (Garam-Chai, Lassi, Chach, Sharbat, Thandai, Shikanjami, Kanj, or even sweetened milk)

Unit IV: Food Additives· **6**
Leavening agents, shortenings, stabilizers, flavouring agents and food substitutes.

Unit V: Food Adulteration **6**
Types of adulteration - methods of detection, food laws and standards

Total 30 Hrs.

Course Outcome:
On successful completion of this course learners will be able to:

CO1: Prepare various beverages and preserve their nutritive value.
CO2: Explain origin of spices, its properties and its significance in the field of Ayurveda and medical applications.
CO3: Identify physical, chemical contaminants in foods and comply with current Food regulations and Food laws governing the food additives and food adulteration
CO4: Discuss the additives in food and the role they play in the colours and textures of food.
CO5: Identify different foods, effects of heat changes, its storage and its nutrient contribution.

Reference

1. Lowe, B. Experimental Cookery, John wiley& Sons Inc., New York - 2024.
2. Hughes, O and Bennion, M. Introductory Foods, 5th ed., the macmillan Co., New York.2025.
3. Griswold, R.M. Experimental Study of Foods, Houghton mifflin company, Boston. 2024.
4. Ghose, R.L.M., Ghate, MB. And Subramaniam, V. 2024. Rice in India. ICMR, New Delhi. 2024.

L	T	P	O	C
0	0	4	0	2

Semester – I

DSC1 24PBIA11 Basics in Culinary Arts – Practical (Lab)

Course Objectives

To provide hands-on experience in food preparation, cooking techniques, kitchen management, and hygiene practices to develop essential culinary skills.

Unit – I: Kitchen Basics & Equipment Handling **6**

1. **Introduction to Kitchen Safety & Hygiene:**
   Hand washing techniques - Use of protective clothing and uniform - Safe handling of kitchen equipment- Identification & Handling of Kitchen Equipment -Use and maintenance of knives, peelers, graters, mixers, etc. - Cleaning and maintenance of stoves, ovens, and other kitchen appliances – Basics Cutting & Knife Skills - Julienne, Brunoise, Chiffonade, Batonnet, Paysanne- Poultry and meat handling Basicss

Unit – 2: Kitchen Organization & Workflow **6**

1. **Understanding Kitchen Hierarchy:**
   Practical demonstration of roles in a professional kitchen - Coordination exercises with different sections - Moist & Dry Heat Cooking Methods - Boiling, Poaching, Steaming, Braising, Stewing - Roasting, Grilling, Baking, Sautéing, Deep-frying

Unit – 3: Basics Cooking Techniques & Food Safety **6**

1. **Preparation of Simple Dishes Using These Methods:**
   Boiled vegetables with seasoning - Grilled or sautéed chicken breast - Basics vegetable stew
2. **Food Safety & Sanitation Practices:**
   Safe food storage techniques - Identification of spoiled food - Prevention of foodborne illnesses

Unit – 4: Stocks, Sauces & Soups **6**

Preparation of Stocks - White stock, Brown stock, Vegetable stock
Mother Sauces & Derivatives: Preparation of Béchamel, Velouté, Espagnole, Tomato, Hollandaise, and Mayonnaise - Simple variations (e.g., Mornay, Bordelaise, Chasseur)
Soup Preparation: Clear soups (Consommé, Broth) - Thick soups (Cream soups, Purees) - Speciality soups (Minestrone, Mulligatawny)

Unit – 5: Meat & Poultry Cookery **6**

Practical Handling & Cutting of Chicken & Lamb**:** Demonstration of poultry cuts (whole chicken breakdown) - Trimming and cutting lamb (chops, leg, shoulder) - Preparation of Meat Dishes: Grilled chicken with herb butter - Braised lamb shank - Roasted beef with pan jus - Marination & Tenderizing Techniques**:** Wet and dry marinades - Use of acids (vinegar, citrus) & enzymatic tenderization - Cooking to Proper Doneness**:**Measuring internal temperature - Carry-over cooking and resting

Total : 30 Hrs.

Course Outcomes:

CO1: Demonstrate Basics culinary skills including cutting, chopping, cooking, and seasoning techniques.

CO2: Identify and use kitchen tools, utensils, and equipment safely and correctly.

CO3: Prepare simple dishes following standard recipes and Basics cooking methods.

CO4: Maintain hygiene, safety, and cleanliness in the kitchen environment.

CO5: Exhibit teamwork, time management, and organizational skills in a professional kitchen setup.

Reference Books:

1. **Arora, K.** *Theory of Catering*. Frank Brothers.2025.
2. **Philip, Thangam** (2022). *Modern Cookery for Teaching & Trade Vol. I*. Orient Longman.2024.
3. **Fuller, John** (2023). *Chef Manual of Kitchen Management*. Butterworth-Heinemann.2024.

Semester – I

DSC2 24PBIA12 Basics in Bakery and Confectionery Practical (LAB)

L	T	P	O	C
0	0	4	0	2

Course Objectives

Basics in Bakery and Confectionery (Practical-Based)

The practical-based course aims to equip students with hands-on skills in bakery and confectionery, emphasizing the preparation, decoration, and presentation of baked goods and confectionery items. The course will focus on mastering various baking techniques, ingredient functionality, and equipment usage.

Unit I: Introduction to Baking and Patisserie Art **6**

- Understanding the historical background of baking and patisserie.
- Demonstration and hands-on training in using bakery and pastry equipment.
- Practical sessions on the characteristics and roles of bakery ingredients.
- Understanding formula balancing through guided practice.

Unit II: Bread Making Techniques and Syrups **6**

- Hands-on training in ingredient selection and functionality in bread making.
- Practical sessions covering the steps of bread making and process variations.
- Identifying and rectifying common bread faults through practical exercises.
- Preparing Basics syrups, dessert sauces, creams, and fillings.

Unit III: Pastry and Pie Doughs **6**

- Practical application of pastry fundamentals and processing techniques.
- Hands-on preparation of various types of pastries and pie doughs.
- Identifying pastry faults and application of corrective measures.
- Practical variations and creative pastry applications.

Unit IV: Cake Mixing and Decoration **6**

- Hands-on practice with different cake mixing methods and techniques.
- Practical identification and resolution of cake faults and causes
- Application of formula balancing in cake production.
- Hands-on training in assembling and decorating cakes using different techniques.

Unit V: Desserts and Cookies **6**

- Practical preparation of custards, puddings, mousse, and soufflés.
- Understanding the classification of hot and cold desserts through demonstrations.
- Hands-on training in cookie processing techniques, textures and makeup styles, and baking.
- Identifying faults in cookies and implementing corrective actions.
- Practical presentation and plating techniques for desserts and cookies.

Course Outcomes:

CO1::Develop hands-on proficiency in preparing a variety of bakery and confectionery products.
CO2:Gain expertise in using bakery tools and equipment effectively.
CO3:Learn quality control measures and safety protocols in bakery production.
CO4:Apply modern trends in bakery and confectionery with innovative presentation techniques.
CO5:Demonstrate resourcefulness and efficiency in bakery operations.

Total : 30 Hrs.

Reference Books:

1. Wayne Gisslen – *Professional Baking*, 5th Edition, John Wiley, USA.2024.
2. HANEMAN L.J. – *Bakery: Flour Confectionery*, Heinman.2025
3. DOWELL PHILIP – *The Book of Ingredients*, Mermaid Books.2024.

4. Joseph Amendola – *Understanding Baking*, John Wiley.2025.
5. Wilfred J. France – *The New International Confectioner*, Virtue and Company Ltd.2024.

L	T	P	O	C
1	0	0	1	1

Semester – I

VAC1 24DVAC11 Theory VAC - Universal Human Values

Course Objectives:

The candidates will be able to appreciate the complementarity between the values and skills for sustained happiness and prosperity. To influence the students to approach the life and profession with a holistic perspective towards a value-based living in a natural way. To highlight plausible implications of holistic understanding of ethical human conduct.

UNIT- I INTRODUCTION TO VALUE EDUCATION **5**

Living a fulfilling life. Value education. Skill education. Complementarity of Values and Skills. Development of a holistic perspective. Right understanding, relationship and physical facility. Understanding the happiness and prosperity.

UNIT-II HARMONY AT MULTIPLE LEVELS **5**

Human being as co-existence of the self and the human body. Understanding harmony in the self. Harmony in the family and understanding values in human-human relationships. Harmony in the society and understanding universal human order. Harmony in nature and understanding the interconnectedness, self-regulation and mutual fulfillment. Harmony in existence and understanding co-existence at various levels.

UNIT-III IMPLICATIONS OF THE RIGHT UNDERSTANDING **5**

Ethical human conduct. Implications of value-based living. Right understanding of professional ethics. Humanistic education. Holistic technologies, production systems and management models. Strategies for transition towards value-based life and profession.

Total: 15 Hours

Course Outcome:

At the end of the course learners will be able to:

CO1: Develop qualities like responsibility and the ability to handle problems with sustainable solutions.

CO2: Appraise human values and the harmony at various levels.

CO3: Perceive a better critical ability.

CO4: Develop qualities pertaining to value-based living.

CO5: Apply what they have learnt to their own self in real life settings

Reference Books:

1. A. Nagaraj, Jeevan Vidya Prakashan, Amar Kantak. Jeevan Vidya: Ek Parichaya . 2025.
2. Rakesh Gupta. Jeevan Vidya: An Introduction (Introductory Book to Madhyasth Darshan-Coexistentialism). English Version.2024.
3. A. N. Tripathi. Human Values. First Edition. New Age International Publishers, New Delhi.2024.

Semester – I

SEC1 24SSKU11 Theory **Soft Skills – I**

L	T	P	O	C
2	0	0	1	2

Course Objectives:

To learn and apply basic etiquette for personal and professional interactions. To develop effective stress management techniques for maintaining mental and emotional well- being. To enhance self-awareness for personal growth and informed decision-making. To gain an overview of essential 21st-century skills necessary for success in a rapidly changing world. To foster creativity and critical thinking skills for innovative problem-solving and adaptability.

Unit I Introduction to Soft skills **Credit Hrs. 6**

Soft Skills vs Hard Skills - 15 Important Soft Skills - Communication Skills, Time Management, Leadership Skills

Unit II Overview of 21 Century Skills

Lateral Thinking – Left Brain / Right Brain Functionality - Problem Solving Skills

Unit III

Human Values - SWOT Analysis - PDCA Approach

Unit IV

Six Thinking Traits - Creative Writing Exercise - Open mindedness

Unit V

Basic Etiquettes - Health and Personal Grooming - Stress meaning and nature, Eustress, Distress - Stress management strategies

Course Outcomes: - At the end of this course, the students would have learnt to

CO1 demonstrate basic etiquette in various personal and professional settings.

CO2 effectively manage stress using learned techniques.

CO3 show increased self-awareness and make informed decisions.

CO4 understand and articulate key 21st-century skills.

CO5 apply creativity and critical thinking to solve problems innovatively

References:

1. Alex, Dr. K. Soft Skills (1st edition) S Chand & Company 2024.
2. Taylor. Grant English Conversation Practice 2025.
3. Tiko, Champa& Jaya Sasikumar. Writing with a purpose 2025.
4. Nelson-Jones, R. Life skills, a handbook, Trowbridge, Wilts:2024.

SEMESTER – II

L	T	P	O	C
2	0	0	0	2

Semester – II

LANG2 24LTAM21 Theory Tamil – II

பாடக் குறியீட்டு எண்:
24LTAM21

பருவம்-2, தமிழ்மமாழிப்பாடம்-2, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாடநேரம்: 2.

தாள்-2

காப்பியம், பக்தி இலக்கியம், கவலகள், ோகரிகம்-
பண்பாடு பாடத்திட்ட நோக்கம்:

மПணவர்களின் இலக்கிய நПட்டத்ைத மமம்படுத்Fைோல், ைஅ இலக்கியங்கள்,

நாரிற்ைலக்கியம், நாரிறுகைத

ஆகியவற்ைத

ைஅிமுகப்படுத்Fைோல், ைோற்கПலப் மபச்சுத்

ைோமிழ் எழுத்Fத்ைோமிழ் ஆகியவற்ைோோின்

வளர்நிதலகதள

மாПணவர்கதள அாரியச் நநாய்ைோலர், அானர்வழாரி நாரிநர்ைோதன வளத்தாபர் நபருகசர் நநய்ைோல் என்பனவும் மமற்கண்டவழி மПணவர்கதள ஆளுதம மிக்கவர்களПக உருவПக்கி, மபПட்டித்ைமர்வுகளுக்குத் ைோயПர் நநய்F அவர்களின் நமПழித் ைோோிைோதனமமம்படுத்ைோ அவர்களுக்குக் கடிைோம் எழுFம் கதலதயக் கற்றுக்நகПடுத்ைோல், அணி இலக்கணத்ைத ைஅியச் நநய்ைோல் என்பன இந்ைோப் பПடத்ைோோிட்டத்ைோோின் முக்கிய மநПக்கமПகும்.

அலகா0 1 கநாПப்பாியங்களர் 8மணாி நோரம் சிலப்பதாிகநாПரம்- கனநாПத்தாிறம் உகரத்தக் கநாПகத மா0ழுவFமர்.

மணிநமககல- மலர்வனம் புக்க கПைத முழுவFம்.

கமர்பரநாПமநாПயணம் - கா0கப் படலம்
(நதரர்ந்மதடா0க்கப்பட்ட ஒனர்பதா0 பநாПடலர்கள்)

அலகு 1: பக்ைோோி இலக்கியம் 8 மணி மநரம்

1. மПணிக்கவПநாகர் - ைோோிருவПநாகம் – மூன்று பПடல்கள்
   - ✓ புல்லПகி பூடПகி (நாரிவபுரПணம்)
   - ✓ எல்லПப் பிைோப்பும் (நாரிவபுரПணம்)

✓ உற்ைாாபதர யாபனர் மவண்மடன்
(ைாாிரா0ப்புலமர்பலர்)

2. ஆண்டபள் - ைாாிருப்பபதவ – மூன்று பபடல்கள்
(1, 3, 4)

✓ மபர்கழித் ைாாிங்கள் … (பபசுரம் 1)

- ✓ ஓங்கி உலகளந்ைாஉ… (பபசுரம் 3)
- ✓ ஆழிமதழக் கண்ணபி… (பபசுரம் 4)

3. வரமபிமுனிவர் - ைமம்பபிவணி – வளன் நநனித்ைாப் படலம்

4. நாா ைாாபிப்புரபிணம்- மபிFக்கு பிதண நின்ைாஉ படலம்

அலகு 3 ககலகள் 07 மணி
ேநரம் சிற்பம் - ழியம் - இகச - கூத்F - ஒப்பகன - ஆகட அணிகலன்கள். அலகு 4 ேஉநாபிகராிகம், பணர்பநாபிடா0 7மணாி நோரம்
மசநாபிற்மபநாபிருளர் வாிளக்கம் - பணர்கடத் தமாிழர் வநாபிழ்வாியல் - அகமர் - களவா0 - கறர்பா0 - கா0டுமர்பம் - வாிருநர்நதநாபிமர்பலர் - உறவா0 மா0கறகளர் - சடங்கா0கள் - ேஉமர்பிகர்ககளர் - மபநாபிழுதா0நபநாபிக்கா0 - பா0றமர் - நபநாபிர் மா0கறகள் - ேஉாடுகல் வழாிபநாபிடா0 - மகநாபிகடப்பணர்பா0.

மொத்தம் : 30 மணி நேரம்

1.**தமிழ் நாகரிகம் பணிப்பாடும்மி,** டாபிக்டர் அ.2025.

2.ைாட்நாாிணாபிமூர்தர்ைாாாி, ஐநர்ைாாாிதணப் ைபிப்பகம், 2024.

3.தவறின்றித் **தமிழ் எழுத** மாபி. நனர்ன்னர், ஏகமர் பாாிபர்பகமர், 2024.

4.தவறின்றித் **தமிழ் எழுத** - மருதூர் அரங்கரபிநான், ஐந்ைாாாிதணப் ைபிப்பகம், 2024.

5.தமிழ் **இலக்கிய வரலாறு**, வைரரபிநான், மு., புF ைாாில்லி : நாாபிகித்ைாாிய அக்கபிைநமி, 2025.

L	T	P	O	C
2	0	0	0	2

Semester – II

LANG2 24LHN21 Theory Hindi– II

PAPER 2

वर्ष I – सत्र II (गद्य, पत्र लेखन & व्यावहारिक हिन्दी)

I Year-Sem II (Prose, Official Letter Writing & Functional Hindi)

Course Objectives :

- To inculcate the human values, importance of patriotism and hard work
- To train students in functional Hindi
- To introduce the usage of Inscript keyboard

UNIT I : मुंशी प्रेमचंद कृत 'बूढी काकी' (कहानी)
'Boodee kaki" (Kahani) by Munshi Premchand 6hrs.

UNIT II : जयशंकर प्रसाद कृत 'पुरस्कार' (कहानी)
'Puraskar' (Kahani) by Jaishankar Prasad 6hrs.

UNIT III: हरिशंकर परसाई कृत 'मैं नरक से बोल रहा हूँ' (व्यंग्य)
'Main Narak Se Bhol Raha Hun' (Vyangy) by 6hrs.
Harishankar Parsayi,

UNIT IV: व्यावहारिक हिन्दी 1 – 50 – तकनीकि शब्द, 50 – पदनाम व
विभागीय नाम, भाव एक भाषा अनेक 6hrs.
Functional Hindi 1 - 50-Technical Words, 50-Designation &
Department Names, Bhav Ek Bhasha Anek

UNIT V : व्यावहारिक हिन्दी 2 – पत्र लेखन – 3 औपचारिक पत्र,
इन्स्क्रिप्ट कीबोर्ड का परिचय 6hrs.
Functional Hindi 2 -Letter Writing- 3 Official Letters.
Introduction to Inscript Keyboard Total: 30hrs

Course Outcome:
At the end of this course Students will be able to
CO1 Know to the human values
CO2 Know the importance of patriotism
CO3 Know the value of hardwork in human life

CO4 Journalise in Functional Hindi
CO5 Use inscript keyboard

Reference book:

Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2012.
Ed. Subhash chandar, Boodi Kaki by Premchand, Natioonal Book Trust, 2024.
Jaishankar Prasad, Pratinidhi Kahaniyan, Raj Kamal Prakashan, 2023.

Semester – II

LANG2 24FRE21 Theory French – II

L	T	P	O	C
2	0	0	0	2

Course Objectives :

The lessons are being chosen-to express certainty and uncertainty-to express one's desire to do something-to express one's willingness and unwillingness to do something-to express one's joy and sorrow-to express one's fear, concern and astonishment to express one's anger and regrets.

Units:

1) Très drôle

le passe recent, passe compose et l'imparfait **6 hours**

2) Vous avez dit culture

l'interrogation et le subjonctif**.** **5 hours**

3) Envie d'ailleurs

les verbes aller/ retourner, venir/ revenir, ne...pas...ni, ne…ni…ni. **4 hours**

4) Voila l'été

le comparatif, superlatif et l'accord du participe passe avec avoir. **7 hours**

5) Terre inconnue **3 hour**

le plus-que parfait Vivement dimanche

le pronom en et y, le subjonctif et les conjugaisons irrégulières. 5 hours

Total no. of **Total 30 Hrs.**

Course Outcomes:

CO1:The students would be able to express certainty and uncertainty
CO2:The students would be able to express one's desire to do something
CO3:The students would be able to express one's willingness and unwillingness to do something
CO4:The students would be able to express one's joy and sorrow
CO5:The students would be able to express one's fear, concern and astonishment

Reference Book:

1.Prescribed book: LATITUDES 1 2025.
2.(A2/B1) MÉTHODE DE FRANÇAIS – 2024.
3.Régine Mérieux and Yves Loiseau 2025.
4.Saison A2 - Méthode De Français - Marie-Noëlle Cocton, Élodie Heu,-2024.

Semester – II

ENG2 24LENG21 Theory English Paper – II

L	T	P	O	C
2	0	0	0	2

Course Objectives:

CO1: To read and understand different types of prose, poetry, and fiction.
CO2: To think critically about texts and express ideas clearly.
CO3: To recognize and discuss key themes and styles in literary works.
CO4: To learn and use grammar rules correctly in writing and speaking.
CO5: To write more effectively by applying grammar and literary techniques. Credit Hours.

Unit I -Prose **06**

If you are wrong, admit it- Dale Garnegie Words of Wisdom- Chetan - Bhaghat

Unit II - Poetry **06**

La Belle Dame Sans Merci - John Keats
Ozymandias- P.B.Shelley

Unit III - Fiction **06**

The School for Empathy - E.V. Lucas The Lamb to the Slaughter-Roald Dahl

Unit IV - Grammar **06**

Types of sentences, Concord

Unit V - Grammar **06**

Tenses, Voice

Total 30 hours

Course Outcomes:

At the end of this course, the students would have learnt to

CO 1 Identify poetic expressions in the course of daily speech
CO 2 Students will develop skills that enable them to communicate effectively inwriting.
CO 3 Students will develop skills that enable them to communicate effectively inwriting.
CO 4 Discriminate against different sensibilities in approaching life.
CO 5 Strengthen the ability to solve life's problems, as highlighted in the selections.

References:

1.Dr. M. Narayana Rao and Dr. B. G. Barki–Anu's Current English for Communication (AnuChitra),June 2025.
2.General English for competitive examinations by V.Rajagopalan -2025.

Semester – II

L	T	P	O	C
2	0	0	0	2

DSC3 24CBIA21 Theory Indian Regional Cuisine

Course Objectives

This course aims to familiarize students with the diverse regional cuisines of India, focusing on cooking techniques, ingredients, and flavors. It will provide insight into the cultural, historical, and religious influences on Indian food practices, while developing practical skills in preparing traditional dishes. The course will also highlight the importance of spices and their health benefits, as well as the role of food in Indian festivals and rituals.

Unit – 1 **6**

Introduction to Indian Cuisine: Introduction; Growth of Indian cuisine; Introduction to various styles of Indian cookery; Development of Indian cuisine.

Unit -2

6

History of Indian Cuisine : History, Ancient, Medivial and modern history of Indian cuisine.

Unit – 3 **6**

Equipment's and Fuels used in the Indian Kitchen: Classification of Indian equipments; drawings; Care and maintenance.

Unit – 4 **6**

Indian Culture and Food: Festival food, Culture related to food, Importance of Indian herbs and spices, Influence of foreign food culture on Indian cuisine.

Unit – 5 **6**

Pastes, Gravies and Masalas : Various pastes, masalas ans Basics gravies prepared in Indian Cuisine.

Total : 30 Hrs.

Course Outcomes

CO1: Understand the historical, cultural, and regional diversity of Indian cuisine.
CO2: Analyze the influence of geography, climate, and religion on the evolution of Indian food.
CO3: Explore traditional Indian cooking methods, ingredients, and spices used across various regions.
CO4: Evaluate the role of food in Indian rituals, festivals, and cultural practices.
CO5: Examine modern trends in Indian cuisine and their impact on global food culture.

References**:**

1. Theory of Catering, Mrs. K.Arora, Frank Brothers ,2025.
2. Modern Cookery for Teaching & Trade Vol. I, Ms. Thangam Philip, Orient Longman ,2025.
3. Chef Manual of Kitchen Management, Fuller, John 2025.

4. The Book of Ingredients, Jane Grigson 2024.
5. Indian and neighboring countries Food, K.T.Achaya, Oxford / Food around the world, Margaret McWilliams, Pearson 2024.

Semester – II

DSC4 24CBIA22 Theory Introduction to Front Office and Accommodation Operations

L	T	P	O	C
2	0	0	0	2

Course Objectives

This course aims to introduce students to front office operations, including guest check-in/check-out, reservations, and customer service. It also covers accommodation management, housekeeping functions, and the importance of effective communication in hospitality.

Unit 1 **6**

THE HOTEL GUEST ROOM :• Layout of guest room (Types) Layout of corridor and floor pantry • Types of guest rooms Furniture/Fixtures/Fittings/Soft Furnishings/Accessories/Guest Supplies/Amenities in a guest room (to be dealt in brief only)

Unit -2 **6**

HOUSEKEEPING PROCEDURES Briefing, Debriefing, Gate pass Indenting from stores-Inventory of Housekeeping Items; Housekeeping control desk, Importance, Role, Co-ordination, check list, key control Handling Lost and Found Forms, Formats and registers used in the Control Desk; Paging systems and methods Handling of Guest queries, problem, request General operations of control desk Role of control desk during Emergency.

Unit – 3 **6**

Front office Organisation Front office operations - organisation chart, staffing, scheduling, work shifts, job specifications & job descriptions of Front office personnel.

Unit – 4 **6**

Reservation methods; Pre-registration activities; Registration activity; Front office communication; Interdepartmental communication; Cashiering; Night Audit

Unit – 5 **6**

SAFETY AWARENESS AND FIRST AID

• Concept and Importance • Safety: Accidents, Fires (Cause, Procedure, Accident report form) • Security: Security of guest/Staff/Public areas/Rooms/Back office areas

• First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration) **Total 30 Hrs.**

Course Outcomes

CO1: Demonstrate proficiency in front office operations, including check-in, check-out, and room assignment procedures.

CO2: Effectively manage reservations, including booking systems and guest information handling.

CO3: Provide excellent customer service by addressing guest needs and resolving issues professionally.

CO4: Understand and manage housekeeping operations and coordination with the front office.

CO5: Communicate effectively with guests and team members, ensuring smooth operations in a hospitality environment.

Reference

1. Hotel Front Office Management _ James A. Bardi 2025.
2. Managing Front office operation – Ahama 2024.

3. Professional Management of Housekeeping Management Robert J. Martin &Thomas J.A Jones 2024
4. Hotel hospital and Housekeeping – John c. Branson Margaret Lennon 2024.
5. Housekeeping Management – Matt. A. Casado.2024.

Semester – II

MDC2 24MBIA21 Theory Safety, FSSAI, Sanitation & Hygiene Management

L	T	P	O	C
3	0	0	2	3

Course Objectives:

Hygiene, sanitation and safety of food is increasingly becoming a crucial factor in the success of the food business, to protect the popularity of the restaurant and the health of the customers it is important to understand how it impacts the business. This subject will provide the student an opportunity to know all the elements and implementation of the same

Unit I - Food safety **9**

Define the term food safety, consequences of poor standards of food hygiene and benefits of food standards, proper temperature of various foods and also make sure food served in safe and at most hygiene standards. Cold food served cold and hot food served hot. Food safety and standards of authority of India

Unit II - Personal hygiene for food handlers **9**

Habits, clothes and educating food handlers in handling and serving food. Microbiology of food, spoilage, control of micro-organisms and growth curve effect of environmental factors on the growth of microorganisms. Bacteria, reproduction and time scale of the process, food borne illness, concept of danger zone, example of high risk food, food contamination and their sources

Sanitary procedures: safety procurement, storage, Handling preparation, control of spoilage and safety of leftover food

Unit III Food handlers, cleaning methods and garbage disposal **9**

Food handlers: Hygiene practices control and inspection, planning and implementation of training program for health personnel. Risk associated with food being handled by carriers.

Cleaning method: Define sanitation and disinfection, use of detergents and sanitation method, understand the significance of cleaning schedule

Garbage disposal: Types of waste, hazardous vs nonhazardous waste, segregation, recycling and different waste treatment

Unit IV HACCP **9**

Overview, needs and benefits of HACCP, Prerequisite programs: define and develop the process, to perfection

HACCP principles:

Hazard analysis, critical control point, CCP Decision tree, critical limit, monitoring, taking corrective

Unit V FSSAI **9**

Total 45 Hrs.

Food Safety and Standards Authority of India

Course outcome

Upon successful completion of this course the students will be able to,

CO1: Assess the need for HACCP practices and prepare CCP
CO2: Evaluate and recognize the need for implementing the FSSAI
CO3: Implement the best practice of personal hygiene and understand the cost of poor hygiene
CO4: Summarise the cleaning process and procedure of garbage disposal
CO5: Follow and describe the food safety standards, understand the effect of poor hygiene standards

Reference Books:

1. Christine Taylor-Butler - Food safety -Publishing by children's Press 2024.
2. David McSwane and David Zachary - Essential of food safety and sanitation - Published by Pearson 2024
3. J.E KellerandEmployee food safety Hand book- Third edition - Associates June 2023.

Semester – II

L	T	P	O	C
4	0	0	0	4

DSE2 24DBIA21 Theory Food Preservation

Course Objectives

The Food Preservation course aims to impart practical skills in extending the shelf life of perishable foods through various preservation techniques. Learners will gain hands-on experience in making products like jams, pickles, squashes, and sauces, while understanding the role of ingredients such as sugar, salt, and vinegar in preservation.

Unit -I PRINCIPLES OF FOOD PRESERVATION 12

Importance and principles of food preservation, Need for preservation, types of spoilage, role of microorganism in food spoilage, prevention of food spoilage, shelf life of food products, Factors affecting shelf life.

Unit-II - PRESERVATION BY HIGH OSMOTIC PRESSURE 12

High concentration of sugar, Procedure for fruit jelly and jam, fruit preserves, failure to jelly and jam to set.

High Concentration of Salt - Pickling and Curing of meat.

Fermentation - Types, advantages and factors affecting fermentation.

Unit-III 12

PRESERVATION BY USE OF HIGH TEMPERATURE

Factors affecting heat resistance, canning procedures, spoilage of canned foods, heat sterilization, pasteurization.

Preservation by use of Low Temperature:-

Refrigeration – Advantages, factors to be considered, common spoilage.

Freezing

Difference between refrigeration and freezing, methods of freezing, steps involved in freezing, common food spoilage. Basics concepts about hurdle technology and membrane technology.

Unit -IV - PRESERVATION BY USING CHEMICALS 12

Definition, classification, mode of action, mechanism.

Food Irradiation

Properties and safety of irradiation, advantages, mechanism permitted doses.

Unit -V - DRYING AND DEHYDRATION 12

Home drying, methods of dehydration, factors in the control of drying, treatment of foods before drying, procedures after drying, intermediate moisture foods, merits and demerits, factors affecting drying.

Total 60 Hrs.

Course Outcomes:

CO1: Understand various food preservation methods, including canning, freezing, and drying, and their principles.

CO2: Apply food preservation techniques effectively while ensuring food safety and quality.

CO3: Assess the impact of different preservation methods on food quality, texture, and taste.

CO4: Select appropriate preservation methods based on food type, intended use, and shelf life requirements.

CO5: Understand and adhere to relevant regulatory standards and guidelines for food preservation.

Reference

1. Srilakshmi. B; Food Science, 6th edition, New Age International (P) Limited Publishers, 2024.

2. Shakunthala Manay. N; Shadakshara Swamy.M; Foods Facts and Principles, 3rd edition, New Age International (P) Limited Publishers, 2024.

3. Lillian Hoagland Meyer, Food chemistry, CBS Publishers and Distributors, 2022.

4. Subbulakshmi. G and Shobha. A.U; Food processing and preservation, New Age International (P) Limited Publishers, 2024.

5. Norman. N Potter, Joseph H. Hotchkiss, Food Science, 5th edition, CBS Publishers, 2023.

Semester – II

DSC3 24PBIA21 Indian Regional Cuisine Practical (Lab)

L	T	P	O	C
0	0	4	0	2

Course Objectives

To develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking. Using the above mentioned methods, continental cuisines are learnt in 14 application menus. Introduction to quantity Food Production emphasizing regional Indian dishes Indian breads and sweets.

UNIT 1. KASHMIRI MENU

- Kashmiri Pulav - Dum Aloo - Mutton Rogan Josh - Phirni

UNIT 2. RAJASTHAN MENU

- Jeera Pulav - Lal Maas - Panchmel Dal - Rajasthani Bati - Malpua

UNIT 3. PUNJAB MENU

- Boiled Rice - Aloo Paratha - Amritsari Machi Curry - Sarson Da Saag - Gajar Ka Halwa

UNIT 4. WEST BENGAL MENU

- Masala Khichdi - Macher Jhol - Begun Bheja – Luchi - Pantha

UNIT 5. TAMIL NADU MENU

- Ponni Sadam - Kozhi Chettinad - Veechu Parotta - Kadhamba Kai Piratal - Semiya Aval Payasam

UNIT 6. KERALA MENU

- Matta Rice (Red Rice) - Kaya Mezhukkupuratti - Beetroot Thoran - Idukki Varuthu - Aracha Sambar –Pappadam - Malabar Parotta- Ada Pradhaman

COURSE OUTCOME**:**

On successful completion of this course learners will be able to:

CO1. Create desserts with correct texture and consistency.

CO2. Prepare assorted Indian foods in bulk quantities.

CO3. Incorporate the spices and condiments that are unique to each province

CO4. Prepare Indian breads and their variations.

CO5. Demonstrate the techniques of preparation of dishes from states of India.

Reference Books: Modern cookery volume 1-Thangam E philip

Semester – II

L	T	P	O	C
0	0	4	0	2

DSC4 24PBIA22 (Lab) **Introduction to Front Office and Accommodation Operations - Practical**

Course Objectives:

The student would understand the evolution growth and structure of hotel industry, Influences of technology in hotels. Classifications of hotels and Types of Room, Layout of Front Office Sections and Front office organization, staff and their task. Bell desk and Concierge procedures and how front office coordinates with other departments of hotel, Reservation and Registration procedures.

UNIT- I INTRODUCTION TO HOTEL INDUSTRY 6

Evolution of Hotel Industry, Role of Virtual Reality at Front office in Hotels, Inter- relationship between travel, tourism and hospitality, Role of OTA'S and airlines, Basics knowledge of city and knowledge of historical places of India, Classification of hotels, Departments of the hotel and Hotel Organization, Influences of Technology in Front Office.

UNIT-II HOTEL FRONT OFFICE 6

Front office-Basics Functions-Sections of front office and their main tasks, Cloud Based Software and POS, Guest cycle, Front desk Equipment, AI and Hotel Chatbots, Online reservations, Hotel Mobile Applications, Telephone Etiquette Front office Organization, Hierarchy chart : Small, medium and Large hotels, Job description and Job specification Duties and responsibilities of different front office personnel, Basics information for front desk agents,. Coordination with other departments.

UNIT-III LOBBY & BELL DESK CONCIERGE, INFORMATION & GRE 6

Introduction of lobby desk, essentials of a lobby, Lobby organization, lobby manager. Bell desk procedures Introduction Role of Concierge Duties and responsibilities Handling messages, Handling Mail Provide information City information functions in the hotel.GRE, Organization of GRE Importance of GRE General Duties and responsibilities GRE Log book. Digital Concierge Technology.

UNIT-IV RESERVATIONS & REGISTRATIONS 6

Meaning and importance of Reservation, Types of reservations-Sources & Modes of reservation-Reservation, Different types of rooms and food plan-Basics of charging a guest: Reservation procedures-Self-Check-In Desk Technology. Role of Receptionist, Mobile Check-in Apps, Front Office Terminology, Arrival procedure, identification of guest, registration card, method of payment, room assignment, rooming the guest, suggestive selling, up-selling,

UNIT- V ROLE OF TECHNOLOGY IN FRONT OFFICE 6

Property Management Systems (PMS), Features of PMS, Structure of Hotel Property Management System, CRM and Customer Data Management, Types of PMS, PMS Vendors, PMS Interfaces, PMS Integration with OTA, GDS, Keycard Integration with PMS. PMS with Smart Access. Cloud Based PMS. Fundamentals **Total: 30 Hrs.**

Course Outcome:

On successful completion of this course learners will be able to:

CO1: Summarizing the details on hotel and the influences of technology in front office.

CO2: Classifying the functions of front office and the recent trends.

CO3: Relate the duties and responsibilities of Information section at front office.

CO4: Plan Basics Functions of the sections in the front office.

CO5: Evaluate the features of Property Management System in Hotel.

Reference Books

1. Sudhir Andrews. Hotel Front Office- A Training Manual, McGraw Hill Education Private Limited. 2024

2. JatashankarR.Tewari. Hotel Front Office--Operations and Management, Oxford University press,

Second Edition.2025
3. James A.Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.2024
4. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian,Fourth edition. 2025

Semester – II

VAC2 24DVAC21 Communication Skills

L	T	P	O	C
2	0	0	1	2

Course Objectives:

CO1: To develop effective verbal and non-verbal communication techniques for various contexts.
CO2: To enhance listening skills for better comprehension and engagement in conversations. CO3: To improve written communication abilities, focusing on clarity, coherence, and style. CO4: To build confidence in public speaking **through practice and constructive feedback.**
CO5: To cultivate interpersonal skills for successful collaboration and professional **interactions.**

Unit I - Personality Development **6**

- First Impression - Grooming - Team Building
- Time Management - Body Language

Unit II - Practical English-I **6**

- Importance of the language - Word Usage and Jargon
- Tenses and the effectiveness - Basics of grammar (Noun/Verb/Adverb/Conjunction)

Unit III - Effective Communication Module-I **6**

- LSRW (Listening, Speaking, Reading & Writing)
- Pronunciation - Vocabulary Building
- Intonations & its importance

Unit IV - Workplace Communication **6**

- Basics of telephone etiquette
- E-Mail writing
- Presentation Skills
- Interpersonal Skills
- Business English

Unit V - Quantitative Ability **6**

- Verbal Ability - Verbal Analogy
- Debating Skills - Public Speaking

Total 30 Hrs.

Course Outcomes:
At the end of this course, the students would have learnt to
COC1 enhance participants' business communication skills
COC2 enhance LSRW Skills (LSRW – Listening, Speaking, Reading & Writing)
COC3 express opinions at free will in social/ personal gathering
COC4 impact leadership qualities among participants
COC5 engage in conversation with others to exchange ideas

References:

- Elizabeth Harren, 7 April 2022, last updated: 16 November, 2023
- Kerry Patterson, Joseph Grenny, Ron McMillan, Al Switzler (McGraw-Hill)

- Ethan Beute and Stephen Pacinelli (Greenleaf)

Semester – II

SEC3 24SSKU21 Theory Soft Skills II

L	T	P	O	C
2	0	0	1	2

Course Objectives:

To develop strategies to enhance teamwork and collaboration in professional settings. - To cultivate a positive attitude and mindset to foster constructive relationships and productivity. - To develop leadership, decision-making and team bonding skills

Unit I - PROFESSIONAL BEHAVIOUR **6**

Team Building – Team Bonding - Inter-Personal Relationship– Intra-Personal Relationship

Unit II - PERSONALITY DEVELOPMENT **6**

Types of Personality - Self-Confidence - Confidence Building - Attitude (Positive/Negative)

Unit III - TELEPHONE ETIQUETTE **6**

Basicss of telephone etiquette - Giving clear and concise information - Tone & rate of speech

Intonations & its Importance - Whatsapp Communications

Unit IV - DECISION MAKING **6**

Types of Decisions – planned-unplanned, individual-group, major-minor

Types of Leadership styles – Autocratic, democratic, lesse-faire, participative, beurocratic

Unit V - PROFESSIONAL ETIQUETTE **6**

Respect – Salutations

Official Behaviour

Total 30 Hrs.

Course Outcomes:

At the end of this course, the students will be able to,

CO1 understand the principles of effective team building and apply strategies to foster team bonding and cohesion in professional settings.

CO2 become self-confident individuals by mastering interpersonal skills, team management skills, and leadership skills.

CO3 practice techniques for effective communication in telephone conversations.

CO4 evaluate decision-making processes and their implications in professional settings.

CO5 exhibit professional conduct and demeanour in various professional situations.

References:

1. Language Service, Universitat Oberta de Catalunya 2024
2. Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2025
3. Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Deli 025

Semester – III

LANG3 24LTAM31 Theory Tamil – III

L	T	P	O	C
2	0	0	1	2

பருவம்-3, **தமிழ்மொழிப்பாடம்**-3, **பகுதி**-1, **தகுதிப்புள்ளி:** 2, **வாரப் பாட நேரம்:** 2.

தாள்-3 **சிற்றிலக்கியம். சிறுகதை**, **எழுதுதிறன்**, **பேச்சுக்கலை.**

பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மேம்படுத்துதல், **பக்தி இலக்கியத்தை மாணவர்களுக்கு அறிமுகப்படுத்தி**, **அதன்வழி தமிழர்தம் பக்தி உணர்வையும் அதன் மேன்மையையும்**, **கலைத்திறனையும் வெளிப்படுத்துதல்**, **காப்பியம்**, **புதினம் என்ற இலக்கிய வகைமைகளை அறிமுகப்படுத்துதல்**, **மாணவர்களின் மொழித்திறனை மேம்படுத்தும் வகையில் மொழிபெயர்ப்பு**, **இலக்கணக் குறிப்பு என்பனவற்றை அறியச் செய்தல்**, **மேற்கண்டவழி மாணவர்களைப் போட்டித்தேர்வுகளுக்குத் தயார் செய்தல் இந்தப் பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.**

அலகு 1: **சிற்றிலக்கியம்** 8 **மணி நேரம்**

நந்திக்கலம்பகம் - உரைவரம் பிகந்த உயர்புகழ்ப் வானுறுமதியை அடைந்தது உன்வதனம்

தமிழ்விடு தூது – 10 **கண்ணிகள்**

திருக்குற்றாலக் குறவஞ்சி – மலைவளம் கூறுதல் – முதல் 5 **பாடல்கள்**

கலிங்கத்துப் பரணி – பாலை பாடியது – முதல் 5 **பாடல்கள்**

அலகு 2: **சிறுகதை** 8 **மணிநேரம்**

அறிஞர் அண்ணா - செவ்வாழை

புதுமைப்பித்தன் - கடவுளும் கந்தசாமிப் பிள்ளையும்

கி.ராஜநாராயணன் - கதவு

அலகு 3 **எழுதுதிறன்** 7**மணி நேரம்**

கலைச்சொல்லாக்கம் - தேவைகள் - கலைச்சொற்களின் பண்புகள் - கலைச்சொல்லாக்கத்தில் தவிர்க்க வேண்டியவை - அறிவியல் கலைச்சொற்கள்.

கடிதம் - வகைகள் - அலுவலகக் கடிதங்கள் - பயிற்சி - அறிஞர்களின் கடிதங்கள் - கடிதங்களின் வழி கற்பித்தல் - சில அறிஞர்களின் கடிதங்கள் - நேரு...,

அலகு 4: **பேச்சுக் கலை** 8 **மணி நேரம்**

பேச்சுத் திறன் – விளக்கம் – பேச்சுத்திறனின் அடிப்படைகள் – வகைகள் – மேடைப்பேச்சு – உடையாடல் – பயிற்சிகள்

மொத்தம்: 30 **மணி நேரம்**

பார்வை நூல்கள்

1. **தமிழர் நாகரிகமும் பண்பாடும்**, **டாக்டர் அ. தட்சிணாமூர்த்தி**, **ஐந்திணைப் பதிப்பகம்**, 2021.
2. **தவறின்றித் தமிழ் எழுதுவோம்**, **மா. நன்னன்**, **ஏகம் பதிப்பகம்**, 2025
3. **தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராசன்**, **ஐந்திணைப் பதிப்பகம்**, 2023.

Semester – III

LANG3 24LHN31 Theory Hindi– III

L	T	P	O	C
2	0	0	1	2

PAPER 3 - II YEAR

वर्ष II–सत्र III (आदि & मध्य कालीन पद्य, हिन्दी अनुवाद & विज्ञापन)

II Year-Sem III (Ancient & Medival Poetry, Hindi translation & Advertisement)

Course Objectives :

- To enrich the knowledge of students about through Thirukkural
- To enable them to learn life values through ancient and medievial poems of Hindi Literature
- To develop translation and advertisements skills in Hindi

UNIT I : तिरुवल्लुवर कृत तिरुक्कुरल – 5, अमीर खुसरो कृत पहेलियाँ - 5
'Thirukkural'- 5 Kural-by Thiruvalluvar & Amir Khusro-5 Paheliyan 6hrs.

UNIT II: कबीर के दोहे – 5
Kabir Ke Dohe,-5 6hrs.

UNIT III: तुलसीदास के पद – 2 & सूरदास के पद – 2
Tulsidas Ke Pad-2 & SurdasKe Pad-2 6hrs.

UNIT IV: व्यावहारिक हिन्दी 1 – अनुवाद का परिचय (अर्थ, परिभाषा व प्रकार) & 5 - अभ्यास अनुछेद
Functional Hindi 1 - Introduction to Translation (Meaning, Definition &Types) & Exercise passages – 5 6hrs.

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UNIT V: व्यावहारिक हिन्दी2 - विज्ञापन का परिचय (अर्थ, परिभाषा व प्रकार) & 4 – नमूना विज्ञापन
Advertisement –Introduction (Meaning, Definition & Types) & Model Advertisement - 4 6hrs.

Total: 30hrs

Course Outcome:
At the end of this course Students will
CO1 Know the valuable messages in social responsibilities
CO2 & CO3 Know the life values
CO4 Gain knowledge of translation in functional Hindi

CO5 Gain knowledge about advertisement skills in Hindi

Reference book:
Rachana Vyas, Amir Khusro Ki Paheliyan, Lokoday Prakashan Pvt. Ltd., 2025.
Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2024.
Kendriya Hindi Prashikshan Sansthan, Parangat, Bharat Sarkar, 2023.

Semester – III

L	T	P	O	C
2	0	0	1	2

LANG3 24FRE31 Theory French – III

Course Objectives :

The lessons are being chosen:

To express certainty and uncertainty . To express one's desire to do something. Tto express one's willingness and unwillingness to do something . To express one's joy and sorrow. Tto express one's fear, concern and astonishment. To express one's anger and regrets.

Units:

1) Très drôle

le passe recent, passe compose et l'imparfait 6 hours

2) Vous avez dit culture

l'interrogation et le subjonctif. 5 hours

3) Envie d'ailleurs

les verbes aller/ retourner, venir/ revenir, ne...pas...ni, ne…ni…ni. 4 hours

4) Voila l'été

le comparatif, superlatif et l'accord du participe passe avec avoir. 7 hours

5) Terre inconnue

le plus-que parfait 3 hours

6) Vivement dimanche

le pronom en et y, le subjonctif et les conjugaisons irrégulières. 5 hours

Total 30 Hrs.

Course Outcome:

1) The students would be able to express certainty and uncertainty

2) The students would be able to express one's desire to do something

3) The students would be able to express one's willingness and unwillingness to do something 4) The students would be able to express one's joy and sorrow

5) The students would be able to express one's fear, concern and astonishment 6) The students would be able to express one's anger and regrets

Reference Book:

1. Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau 2025
2. SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian **2024**

Semester – III

ENG3 24LENG31 Theory **English– III**

L	T	P	O	C
2	0	0	1	2

Course Objectives:

CO1: To enhance reading comprehension skills for understanding complex texts in competitive exams.

CO2: To develop vocabulary and language proficiency to tackle verbal reasoning sections effectively.

CO3: To improve grammar and writing skills for precise and coherent expression in written exams.

CO4: To practice critical thinking and analytical reasoning abilities required for exam questions.

CO5: To familiarise students with exam formats, strategies, and time management techniques for success in competitive exams.

Credit Hours

Unit I -Vocabulary ***6***

- Homophones, Homonyms, Note-taking, Paraphrasing

Unit II - Comprehension ***6***

- Reading comprehension, Critical reading, Cloze test

Unit III - Grammar ***6***

- Idioms and Phrases, Question tag, Verbal phrases, Prepositions

Unit IV – Grammar ***6***

- Voices, Direct & Indirect speech, Simple, Compound, Complex

Unit V - Academic Writing ***6***

- Precis writing, Report writing

Total 30 hrs.

Course Outcomes:

At the end of this course, the students would have learnt to

CO1 Students imbibe the rules of language unconsciously and tune in to deduce language structure and usage.

CO2 Students develop their abilities as critical readers and writers.

CO3 Students decipher the mechanism

CO4 Language and use it for success in competitive

CO5 Examinations and job-related speaking and writing tasks.

References:

- General English for competitive examinations by V. Rajagopalan (McGraw Hill Education) -2025

- Technical Communication – Principles and Practices By Meenakshi Raman & Sangeeta K. Sharma, Oxford Univ. Press, 2016, New Delhi. 2024

Semester – III

L	T	P	O	C
2	0	0	0	2

DSC5 24CBIA31 Theory Art of Bakery and Contemporary Bread making

Course Objectives:

This course aims to:

Provide an in-depth understanding of bakery principles and techniques. Introduce students to the science behind bread-making and fermentation. Explore traditional and contemporary bread-making methods. Teach the importance of ingredient selection and their impact on bakery products. Familiarize students with modern trends in artisanal and healthy baking.

Unit 1: Introduction to Bakery and Bread Making **9**

- History and Evolution of Bakery Products
- Classification of Bakery Items (Bread, Pastries, Cakes, Cookies)
- Importance of Hygiene and Safety in Baking
- Role of Baking in the Food Industry

Unit 2: Ingredients and Their Functions in Bread Making **9**

- Flour: Types, Properties, and Gluten Formation
- Yeast and Fermentation Process
- Role of Water, Salt, Sugar, and Fats in Baking
- Additives and Improvers in Modern Bread Making

Unit 3: Techniques of Bread Making **9**

- Methods of Bread Production (Straight Dough, Sponge, Sourdough, etc.)
- Kneading, Proofing, and Baking Techniques
- Role of Temperature and Humidity in Baking
- Common Bread Faults and Troubleshooting

Unit 4: Contemporary Bread and Innovations **9**

- Artisanal and Handcrafted Breads
- Gluten-Free and Whole-Grain Bread Trends
- Enriched and Flavored Breads (Herb, Cheese, Seeded Breads)
- Impact of Technology on Modern Baking

Unit 5: Packaging, Storage, and Presentation of Baked Goods **9**

- Shelf Life and Storage Techniques for Breads
- Packaging Methods and Their Importance in Quality Retention

- Sustainable Baking Practices and Waste Management
- Market Trends and Consumer Preferences in Bakery Products **Total : 45 Hrs.**

Course Outcomes:

By the end of this course, students will be able to:

CO1:Understand the science and art behind bakery and bread-making.
CO2:Identify key ingredients and their roles in baking.
CO3:Apply traditional and modern techniques in bread production.
CO4:Explore contemporary trends and innovations in the bakery industry.
CO5:Learn proper packaging, storage, and sustainability in bread-making.

Reference Books:

1. Wayne Gisslen – 2024*Professional Baking*
2. Jeffrey Hamelman –2023 *Bread: A Baker's Book of Techniques and Recipes*
3. Peter Reinhart – 2021*The Bread Baker's Apprentice*
4. Rose Levy Beranbaum – 2022*The Bread Bible*

Semester - III

L	T	P	O	C
2	0	0	0	2

DSC6 24CBIA32 Theory Basics Food and Beverage Service

Course Objectives

The Basicss of Food and Beverage Service course aims to provide students with a solid foundation in the principles of food and beverage service, covering essential topics such as customer service, table setting, service techniques, and menu knowledge. The course emphasizes the development of communication skills, professionalism, and an understanding of various types of service styles (e.g., à la carte, buffet, and fine dining).

Unit -1 **6**

Departmental Organisation & Staffing: Organisation 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

Unit -2 **6**

FOOD AND BEVERAGE SERVICE EQUIPMENT : 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

Unit -3 **6**

DINING SERVICES METHODS,TECHNIQUES & STYLES: Table service: 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.

Unit -4 **6**

Dining Room Operations : 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.

Unit -5 **6**

Non Alcoholic Beverages: Classification, Types and service. **Total : 30 Hrs.**

Course Outcomes:

CO1: Demonstrate proficiency in food and beverage service techniques according to industry standards.
CO2: Set tables correctly and serve food and drinks efficiently.
CO3: Understand and apply various food and beverage service styles.
CO4: Exhibit strong communication and customer service skills in a hospitality setting.
CO5: Maintain high standards of hygiene, safety, and food pairing knowledge in a fast-paced environment.

Reference**:**

1. Food & Beverage Service – R. Singaravelavan - Oxford University Press -2024.
2. Food & Beverage Service - Dennis Lillicrap, John Cousins –2023 Book power
3. Food & Beverage – F & B Simplified – Vara Prasad & R. Gopi Krishna – 2023 Pearson 4. Food & Beverage Service - Vijay Dhawan
5. The Steward -2024 Peter Dias
6. The Waiter - John Fuller & A.J. Currie –2023 Shroff Publishers

Semester – III

L	T	P	O	C
3	0	0	2	3

MDC3 24MBIA31 Theory Food Costing & Menu Planning

Course Objectives:

Restaurant concepts are evolving and there different types of eateries in the market. Planning menu and manpower are very crucial for the success of the restaurant. These topics will give a overall view and dynamics of restaurant operations and how the location, menu and theme of the restaurant will be suitable for successful and meaningful operations. Students will be trained to understand menu planning, recipe development, presentation concept and how one should visualize the food.

Unit - I Types of restaurants **9**

Discuss different type of restaurants, sample menu and viability of successful operation. Discuss some of the top most restaurants in India and overseas. How the Micheline star is awarded.

Unit -II Categories of hotels **9**

Various star category of hotels and their food outlets and operation style. Luxury hotel kitchen operation why they require highly specialized people and how it is related to quality, role of chefs and standards. Project work.

Unit - III Multi-skilling **9**

Multi-skilling need and quality issues associated with this concept, Manpower development and training and attrition. Trained staff retention.

Unit - IV Meal menu planning **9**

Menu planning exercise for breakfast lunch, cocktail snacks, high tea, sit-down menu and Dinner buffet menu. Cuisine trend and innovation. Create mini all-day dining menu and execute in small groups

Unit V Food sustainability **9**

Localize your supply Chain - Update your Menu Seasonally -In-House Production – Start an onsite Garden – Reduce Portion Size – Shrink Your Menu – Reduce Food Waste – Go organic Being

sensitive to sustainability and understand where the food comes from and what is food miles, choose food that are good for the environment and the body. **Total : 45 Hrs**

Course outcome

Upon successful completion of this course the students will be able to,

CO1: Discuss what makes the restaurant successful and how consistency may be achieved
CO2: Assess the concept of sustainability, related to food and quality
CO3: Define the multi skilling concept, its advantages and disadvantages
CO4: Plan the sit-down menu and organise the requirement
CO5: Identify the star category of hotel, its service quality and brand standards

Reference books

1. Gordon Ramsay- Passion for Flavours Hardcover -2024
2. Wendy MacNaughton- Salt Fat Acid HeatMastering the Art of good cooking Hardcover -2024
3. H.L. Cracknell - Practical Professional Catering – Publisher Cengage Learning Vocational 2024
4. Culinary Institute of America (Author) - Garde Manger: The Art and Craft of the Cold Kitchen - Wiley 2024

Semester – III

DSE3 24BBIA31 Theory Presentation and Visual Effect on Food

L	T	P	O	C
3	0	0	0	3

Course Objectives:

This course aims to:

1. Develop an understanding of the principles of food presentation and plating.
2. Enhance students' skills in creating visually appealing dishes.
3. Explore the use of colors, textures, and garnishing techniques in food styling.
4. Introduce modern trends in food plating and presentation.
5. Teach the impact of food aesthetics on customer perception and dining experience.

Unit 1: Introduction to Food Presentation **9**

- Importance of Visual Appeal in Food
- Principles of Food Presentation
- Elements of Plating: Color, Shape, Texture, and Balance
- Role of Psychology in Food Presentation

Unit 2: Plating Techniques and Styles **9**

- Classic vs. Modern Plating Styles
- Components of a Well-Plated Dish (Main Element, Side, Sauce, Garnish)
- Plate Selection: Size, Shape, and Color Considerations
- Tips for Creating Height, Depth, and Structure in Plating

Unit 3: Garnishing and Decoration **9**

- Edible and Non-Edible Garnishes
- Artistic Use of Herbs, Sauces, and Edible Flowers
- Chocolate and Sugar Work in Dessert Presentation
- Garnishing for Different Cuisines

Unit 4: Modern Trends in Food Styling **9**

- Molecular Gastronomy and Visual Appeal
- Use of Technology in Food Presentation (3D Printing, LED Plates)
- Food Photography and Social Media Influence

- Sustainable and Minimalist Plating Concepts

Unit 5: Practical Applications and Case Studies **9**

- Live Plating Demonstrations
- Analyzing Food Presentation in Fine Dining and Casual Dining
- Customer Expectations and Cultural Influences on Plating
- Case Studies on Iconic Dishes and Their Presentation **Total : 45 Hrs.**

Course Outcomes:

By the end of this course, students will be able to:

CO1:Understand the fundamentals of food presentation and visual appeal.
CO2:Apply various plating techniques to enhance the dining experience.
CO3:Use garnishes and decorations effectively to improve food aesthetics.
CO4:Implement modern trends and innovations in food styling.
CO5:Analyze and critique food presentation in different culinary settings.

Reference Books:

1. **Francisco J. Migoya** –2024 *The Modern Café*
2. **C. Gisslen** – 2023*Professional Cooking*
3. **David Kinch** – 2024*Manresa: An Edible Reflection*
4. **Denise Vivaldo** – 2024*The Food Stylist's Handbook*

Semester – III

DSC5 (Lab) 24PBIA31 Art of Bakery and Contemporary Bread making – Practical

L	T	P	O	C
0	0	4	0	2

Course Objectives:

This course aims to develop hands-on skills in bakery and bread-making techniques. Teach students the process of making various types of bread and baked goods. Familiarize students with modern baking equipment and tools. Enhance creativity in bread shaping, decoration, and presentation. Introduce industry-standard hygiene, storage, and quality control practices.

Unit 1: Fundamentals of Baking and Bread Making **6**

- Introduction to Bakery Equipment and Tools
- Understanding the Role of Ingredients in Bread Making
- Measuring and Scaling Techniques
- Basics Dough Preparation and Kneading Methods

Unit 2: Classic and Artisan Bread Making **6**

- Preparation of Basics White and Whole Wheat Bread
- Introduction to Fermentation and Proofing Techniques
- Baking Classic Breads: French Baguette, Italian Focaccia, and Multigrain Bread
- Shaping and Scoring Techniques

Unit 3: Enriched and Specialty Breads **6**

- Preparation of Brioche, Challah, and Milk Bread
- Introduction to Sourdough: Making and Maintaining a Starter
- Use of Natural and Healthy Ingredients in Bread Making (Gluten-Free, Vegan, and Organic Breads)

- Flavoring Bread with Herbs, Spices, and Fillings

Unit 4: Pastries and Decorative Bread Making **6**

- Preparation of Croissants and Danish Pastries
- Introduction to Laminated Dough Techniques
- Artistic Bread Shaping (Braided Breads, Decorative Loaves)
- Garnishing and Topping Methods

Unit 5: Final Product Presentation and Storage **6**

- Bread Presentation Techniques for Retail and Display
- Proper Cooling, Storage, and Packaging Methods
- Quality Control and Hygiene Standards in Bakery Production
- Practical Examination: Students to Prepare and Present a Themed Bread Assortment

Total : 30 Hrs.

Course Outcomes:

By the end of this course, students will be able to:

CO1:Demonstrate proficiency in fundamental baking techniques.
CO2:Prepare a variety of classic and contemporary breads.
CO3:Experiment with new flavors, ingredients, and bread-making styles.
CO4:Apply proper baking hygiene, quality control, and storage methods.
CO5:Present and showcase baked products with professional aesthetics.

Reference Books:

1. Jeffrey Hamelman – *Bread: A Baker's Book of Techniques and Recipes -2024.*
2. Wayne Gisslen – *Professional Baking 2024.*
   Peter Reinhart – *The Bread Baker's Apprentice* Richard Bertinet – *Crust: From Sourdough, Spelt, and Rye Bread2024*

Semester - III

L	T	P	O	C
0	0	4	0	2

DSC6 24PBIA32 Basics Food and Beverage Service – Practical (Lab)

Course Objectives:

This course aims to:

1. Develop practical skills in food and beverage service for industrial and institutional catering.
2. Train students in buffet, banquet, and large-scale meal service.
3. Familiarize students with tray service, cafeteria operations, and food distribution techniques.
4. Enhance knowledge of hygiene, safety, and guest handling in institutional catering.
5. Teach inventory management and waste control in large-scale food service.

Unit 1: Fundamentals of Industrial & Institutional Catering **6**

- Introduction to Large-Scale Food & Beverage Service
- Equipment Handling for Industrial Catering (Bain-Marie, Bulk Dispensers, Trolleys)
- Standard Portion Control & Meal Planning
- Setting Up a Cafeteria, Canteen, and Mess Service

Unit 2: Table and Tray Service Techniques **6**

- Basicss of Table Setting in Institutional Dining
- Tray Service for Hospitals, Airlines, and Corporate Canteens
- Safe Handling and Transportation of Bulk Meals
- Techniques of Serving Special Dietary Meals

Unit 3: Buffet and Banquet Service **6**

- Setting Up Buffets for Industrial and Institutional Events
- Practical Training in Self-Service and Assisted Service Models
- Bulk Beverage Service (Tea, Coffee, Juice Dispensers, Water Stations)
- Managing Large-Scale Catering for Conferences & Events

Unit 4: Hygiene, Safety, and Waste Management **6**

- Food Handling and Hygiene in Institutional Catering
- Safe Storage and Reheating of Bulk-Cooked Food
- Managing Food Waste in Large-Scale Operations
- Sanitization of Service Equipment and Dining Areas

Unit 5: Practical Assessment & Live Catering Experience **6**

- Simulation of Industrial Catering Service (Mess, Hostel, or Corporate Setup)
- Planning and Execution of a Large-Scale Meal Service
- Roleplay: Customer Interaction & Service Recovery in Institutional Catering
- Final Practical Presentation: Students to Manage a Real-Time Institutional Catering Setup

Total : 30 hrs.

Course Outcomes:

By the end of this course, students will be able to:

CO1:Efficiently handle food and beverage service in industrial and institutional settings.
CO2:Set up and manage buffet, banquet, and cafeteria-style meal service.
CO3:Apply proper hygiene, safety, and portion control methods.
CO4:Use tray service and bulk meal transportation techniques effectively.
CO5:Manage real-time catering for large-scale dining operations.

Reference Books:

1. Andrews Sudhir –2023 *Food and Beverage Service Training Manual*
2. Dennis Lillicrap & John Cousins – 2024*Food & Beverage Service*
3. Parvinder S. Bali – 2023*Food and Beverage Service: A Comprehensive Textbook*

Semester – III

MDE1 Sub Code 24EMDE31 Theory Indian Knowledge System

L	T	P	O	C
2	0	0	0	2

Course Objectives

To Gain an understanding of Indian Knowledge System. To Develop an ability to apply the Indian Knowledge System to societal challenges faced today in areas such asholistic health, governance, public administration and sustainable living. To Promote the youths to do research in the various fields of Indian knowledge system.

Unit1: An Overview of Indian Knowledge System **6**

Introduction- Organization of Indian Knowledge System- The IKS corpus- A Classification framework- Historicity of Indian Knowledge System -Some salient aspects of Indian Knowledge System

Unit 2: Philosophical system **6**

Introduction to Philosophy- Development of Indian Philosophical system - Unique features of Indian Philosophical system- Introduction to Yoga.

Unit 3 : Governance and Public Administration **6**

Introduction - Understanding Governance from ancient to modern times- Relevance of Arthashastra- Glimpses of Nitishastra- Vidura Niti.

Unit 4 : Wisdom through the Ages **6**

Gateways of ancestral wisdoms-Introduction to Purāṇa- The Purāṇic repository- Issues of interest in Purāṇas- Introduction to Itihāsas- Key messages in Itihāsa-Wisdom through Nīti-śāstra.

Unit 5 Mathematics **6**

Introduction to Indian Mathematics- Unique aspects of Indian Mathematics- Indian Mathematicians and their Contributions.

Total 30 hrs

COURSE OUTCOMES:

CO1 : Classify the key concepts of Indian Knowledge System and discuss the multi-faceted nature of knowledge contained in the Traditional Systems of India.
CO2 : Identify the rich heritage of governance in Indian Knowledge System.
CO3 : Recognize the relevance of Arthash astra in public administration.
CO4 :Identify the Wisdom through Ages through Ithihasas.
CO5 : Knowledge of Indian Mathematicians and their contributions.

Reference Books

1. Textbook on The Knowledge System of Bhārata by Bhag Chand Chauhan. 2024

2. History of Science in India Volume-1, Part-I, Part-II, Volume VIII, by Sibaji Raha, et al. National Academy of Sciences, India and The Ramkrishan Mission Institute of Culture, Kolkata 2025

Semester – III

SEC4 24SSKU31 Theory Soft Skills III

L	T	P	O	C
2	0	0	1	2

Course Objectives:

To learn and apply Basics etiquette for personal and professional interactions. To develop effective stress management techniques for maintaining mental and emotional well-being. To enhance self-awareness for personal growth and informed decision-making.

Unit I - Basics Etiquettes **6**

- Health and Personal Grooming

Unit II - Overview of 21st Century Skills. **6**

- Lateral Thinking – Left Brain/Right Brain Functionality
- Problem solving skills

Unit III - Self Awareness **6**

- Human Values
- Mindfulness

- SWOT Analysis
- PDCA Approach

Unit IV - Creativity/Critical Thinking **6**

- Six Thinking Traits
- Creative writing- presentation
- Hobbies
- Open mindedness

Unit V - Stress Management **6**

- Stress-meaning and nature, Eustress, Distress
- Stress management strategies

Total : 30 Hrs.

Course Outcomes:

At the end of this course, the students would have learnt to

COC1 demonstrate Basics etiquette in various personal and professional settings.
COC2 effectively manage stress using learned techniques.
COC3 show increased self-awareness and make informed decisions.
COC4 understand and articulate key 21st-century skills.
COC5 apply creativity and critical thinking to solve problems innovatively.

References:

1. By Elizabeth Scott, PhD Updated on September 13, 2023
2. Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2025
3. Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Delhi 2024

Semester – III

L	T	P	O	C
0	0	2	1	1

SI1 **Industrial Internship 1**

Course Objective:

This course aims to provide students with hands-on experience in professional culinary environments, enabling them to apply theoretical knowledge in real-world kitchen operations. It also enhances their understanding of industry standards, teamwork, and workplace discipline.

Unit 1: Introduction to Industrial Training

Overview of industrial training objectives, protocols, and expected learning outcomes.

Unit 2: Kitchen Operations and Production Techniques

Exposure to kitchen departments including Garde Manger, Hot Kitchen, Bakery, and Pastry.

Unit 3: Food Safety, Hygiene, and Sanitation

Application of HACCP, personal hygiene practices, and food handling standards in industry.

Unit 4: Inventory, Cost Control, and Menu Planning
Observing inventory procedures, waste management, and the role of cost-effective planning.

Unit 5: Professionalism, Communication, and Team Dynamics
Interpersonal skills, team coordination, grooming standards, and customer interaction.

Course Outcomes:
At the end of this course, the students will be able to:

CO1: Demonstrate practical knowledge of commercial kitchen operations.
CO2: Apply food safety and hygiene practices in real-time environments.
CO3: Observe and understand kitchen organization and cost control measures.
CO4: Exhibit professional behavior and communication in a work setting.
CO5: Reflect critically on industry practices through logbook and performance reports.

SEMESTER IV

Semester – IV

LANG4 24LTAM41 Theory Tamil – IV

மரபுக்கவிதை,புதுக்கவிதை,ஊடகத்தமிழ்,கணினித்தமிழ்

L	T	P	O	C
2	0	0	1	2

பாடத்திட்ட நோக்கம்:

தமிழர் தம் தொன்மைச் சிறப்பையும், பண்பாட்டுச் செழுமையையும் உலகிற்குப் பறைசாற்றும் சங்க இலக்கியங்களான எட்டுத்தொகை, பத்துப்பாட்டு நூல்களை அறியச் செய்தல், அதன்வழி பண்டைத் தமிழரின் விழுமியங்களை எடுத்துரைத்தல், இலக்கால இலக்கிய வகைமையான நாடக இலக்கியத்தை அறியச் செய்தல், ஊடகங்களில் தமிழின் பயன்பாடு, கணினியில் தமிழ்ப்பயன்பாடு என்பனவற்றை மாணவர்களுக்கு கற்றுக்கொடுத்தல், மாணவர்களை ஆளுமை மிக்கவர்களாக உருவாக்கி, போட்டித்தேர்வுகளுக்குத் தயார் செய்தல் என்பன இந்தப் பாடத்திட்டத்தின் முக்கிய நோக்கமாகும்.

அலகு 1: மரபுக்கவிதை 8 மணி நேரம்

1. பாரதியார் - பாரத தேசம் என்னும் தலைப்பில் ஆறு பாடல்கள்.
   (பாடல் எண்கள் 1, 6, 7, 9, 12, 13)

0. பாரதிதாசன் – தமிழுக்கும் அமுதென்று பேர் என்னும் தலைப்பிலான கவிதை.
0. தேசிக விநாயகம் பிள்ளை - உடல் நலம் பேணல் என்னும் தலைப்பிலான கவிதை
0. முடியரசன் - காவியப் பாவை – "புண்படுமா" என்னும் கவிதை.

அலகு 2: புதுக்கவிதை 8 மணி நேரம்

1. நா. காமராசன் - *கறுப்பு மலர்கள்* தொகுப்பில் *காகிதப்பூக்கள்* என்னும் தலைப்பிலான கவிதை.
2. அப்துல் ரகுமான் - *ஆலாபனை* தொகுப்பில் *போட்டி* என்னும் தலைப்பிலான கவிதை
3. ஆண்டாள் பிரியதர்ஷினி – *முத்தங்கள் தீர்ந்துவிட்டன* தொகுப்பில் *'இங்கே வரும் போது'* என்னும் தலைப்பிலான கவிதை

அலகு 3 :ஊடகத் தமிழ்

இதழியல் - ஊடக வகைகள் - தலையங்கம்- நிகழ்ச்சியை செய்தியாக மாற்றுதல்- கருத்துப் பரிமாற்றம் நாடகம், திரைப்படம்,- வானொலி- தொலைக்காட்சி- மொழி நடையின் தன்மை -

அலகு 4 : **கணினித் தமிழ்**

கணினித் தமிழ்: கணினித் தமிழின் அடிப்படையும் பயன்பாடும் - கணிப்பொறியின் வரலாறும் வளர்ச்சியும், கணினியும் தமிழும், விசைப்பலகை (Keyboard) - எழுத்துருக்கள் (Fonts) - தமிழைத் தட்டச்சு செய்ய உதவும் மென்பொருள்கள், தமிழைத் தட்டச்சு செய்யும் முறைகள் - தமிழ்த் தட்டச்சுப் பயிற்சி - இணையமும் தமிழ்ப் பயன்பாடும் –

தேடுபொறி (Search) –

வலைப்பூ (Blog), மின்னூலகம் (Online e-Library), - மின்னகராதி(e-Dictionary), - மின் செய்தித்தாள் - e-Paper, - இணையவழித் தமிழ்க் கற்றலும்-கற்பித்தலும் - மின்வழிக் கற்றல் - e Learning.

30 **மணி நேரம்**

பார்வை நூல்கள்

1. தமிழர் நாகரிகமும் பண்பாடும், டாக்டர் அ. தட்சிணாமூர்த்தி, ஐந்திணைப் பதிப்பகம், 2024.

2. தவறின்றித் தமிழ் எழுதுவோம், மா. நன்னன், ஏகம் பதிப்பகம், 2025

3. தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராசன், ஐந்திணைப் பதிப்பகம், 2023.

Semester – IV

LANG4 24LHN41 Theory Hindi– IV

L	T	P	O	C
2	0	0	1	2

PAPER 4 - II YEAR

वर्ष I I – **सत्र** I V (**नई कववता**, **ि◌ाजभार्◌ा** & **मंच संचालन)** II Year-Sem IV (Modern Poetry, Official Language & Stage Management)

Course Objectives :

· To develop interest in various style of Modern and Contemporary Hindi Poetry
· To enable them to know about the Official Language Hindi
· To enable them to converse in Hindi

UNIT I : **भा◌ितेन्दुहरिश्चंद्र की मुखरिया◌ूँ**– 4

Bharatendu Harishchandra ki Mukhariyan-4. 6hrs.

UNIT II : **सुतमत्रानंदन पंत कृ त 'भा◌ितमाता ग्रामवासी' (कववता)**

'Bharatmata Gramavasi' (Kavita) by Sumitranand Pant 6hrs.

UNIT III: **ज्ञानेन्द्रपतत कृ त 'बीज व्यि ा' (कववता)**

'Beej Vyatha' (Kavita) by Gyanendrapati 6hrs.

UNIT IV: **ि◌ाजभार्◌ा हहन्दी का परिचय**, **अनुछे द से प्रश्न तनमाषण**

Introduction to Official Language Hindi, framing 6hrs. questions from passages

UNIT V : **मंच संचालन (साक्षात्कार) का परिचय**

Introduction to Stage Management(Interview) 6hrs.

Total: 30 hrs

Course Outcome:

At the end of this course Students will

CO1 CO2 & CO3 Familiar with the different poetic expressions of Modern & Contemporary Hindi Poetry

CO4 Know the importance of official language Hindi

CO5 Become conversant in Hindi

Reference Book:

1. Mahesh Sharma, Bhashan Kala, Prabhat Prakashan, 2025.
2. Raghavan T.E.S. Rajbhasha Hindi Amarkosh. 2024

Semester – IV

LANG4 24FRE41 Theory **French – IV**

L	T	P	O	C
2	0	0	1	2

Course Objectives :
The lessons are being chosen:
1) to propose to do something and respond to a proposal
2) to respond to a request
3) to accuse, to blame
4) to complain, to protest
5) to express cause and consequence
6) to express opinion about facts

Units:

7) Entreprendre
Les pronoms démonstratifs, les pronoms interrogatifs. 6 hours
8) Vous avez gagne
Les pronoms en et y, les formation des adverbes en-ment 5 hours
9) Ne quittez pas
La mise en relief (c'est ..... qui, c'est …….que). 4 hours
10) Argent trop cher
l'opposition- toujours/ne…jamais. 4 hours
11) Le pétrole fou
la cause et la consequence. 5 hours

12) Parlez-moi d'amour
le conditionnel present, le gérondif. 6 hours **Total : 30 hrs.**

Course Outcome :

7) The students would be able to propose to do something and respond to a proposal 8) The students would be able to respond to a request
9) The students would be able to accuse, to blame
10) The students would be able to complain, to protest
11) The students would be able to express cause and consequence
12) The students would be able to express opinion about facts

Reference Book:

Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau 2024

Reference book: SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian 2025

Semester – IV

L	T	P	O	C
2	0	0	1	2

AECC1 24LENG41 Theory English IV

Course Objectives

master the nuances of Spoken and Written Communication skills in professional contexts. - Develop confidence and clarity in Professional English usage.

Unit I - Technical Writing **6**
Spelling, Punctuation, Spot the error - Hints development, - Cliches, Redundancies Modifiers.

Unit II - Creative Writing **6**
Instructions and recommendations - Interpretation of graphs, charts and pictures

Unit III - Professional Writing **6**
Agenda - Minutes of the meeting – Review - Circular

Unit IV - Organization of Writing **6**
Paragraph Writing - Essay writing - Proposal Writing

Unit V - Speech Writing **6**
Welcome address
Vote of thanks
Oral presentation
E-mail and SMS text

Course Outcomes:

At the end of this course, students would have learnt to,

CO1: To develop effective oral communication skills for professional contexts such as presentations and meetings.

CO2: To enhance written communication abilities, including business correspondence and reports.

CO3: To improve professional vocabulary and language usage appropriate for various fields and industries.

CO4: To practice critical thinking and problem-solving skills through case studies and discussions.

CO5: To prepare students for job interviews, networking, and career advancement through professional English proficiency

Reference Book

1. Professional English by Meenakshi Raman and Sangeetha Sharma -2023
2. General English for all competitive examinations by S.C. Gupta -2024

Semester – IV

AECC1 24EVS041 Theory Environmental Studies

L	T	P	O	C
3	0	0	2	3

Course Objectives:

To gain knowledge with regard to the present issues and environmental problems and to know their responsibilities.

UNIT -I INTRODUCTION TO ENVIRONMENTAL STUDIES 6

Introduction - Definition - Types of Environment - Scope and Importance of Environmental Studies .

Types of Natural Resources - Case Studies - Role of an individual in Conservation of Natural Resources - Equitable use of Resources for sustainable life style - Field study of local area

UNIT -II ECOSYSTEMS AND BIODIVERSITY 6

Concept of ecology and ecosystem - Types of ecosystem - Structure of ecosystem - Function of an ecosystem - Energy flowing ecosystem - Ecological succession - Food chain

Food web - Ecological pyramids -Field study of simple ecosystems

Significance of Biodiversity - Classification of biodiversity - Threats to biodiversity - Conservation of biodiversity

UNIT – III ENVIRONNEMENTAL POLLUTION AND DISASTER MANAGEMENT 6

Types of environnemental pollution - Role of an individual in prevention of pollution - Solid waste management - Case studies**.** Management of Floods- Cyclones – Landslides – Earthquakes – Tsunami - Case Studies - Field study

UNIT – IV SOCIAL ISSUES IN THE ENVIRONMENT 6

Urban problem related to energy - Water conservation - Method of water conservation - Resettlement and rehabilitation of people -Climate - Greenhouse effect -Acid Rain -Ozone layer depletion -Nuclear Accidents -Waste land reclamation -

UNIT – V – HUMAN HEALTH AND ENVIRONMENT 6

Population Growth and explosion - Family welfare programme-Environmental and human health-Human rights -Value education -HIV / AIDS-Women and child welfare -Role of information technology in environment and human health - Case studies

Total 30 Hrs.

Course Outcome:

On successful completion of this course learners will be able to:

CO1. Identify the interdisciplinary nature of environment and the conservation of natural resources

CO2. Classify ecosystem and understand the ecological concepts, possible solutions and sustainable practices

CO3. Sketch the types of pollution and adverse impact on biotic communities, soil, water, and air

CO4. Relate to social issues in the environment and understand their responsibilities.

CO5. Evaluate he various reasons which affect environment and human health

Reference Books:

1. Kathlyn. *Saving the environment: debating the costs*. New York, Franklin Watts, 2023.
2. Thomas R., and Robert C. Mebane. *Environmental experiments about life*. Hillside, N.J.,Enslow Publishers, 2024
3. Nick. *Atlas of environmental issues*. New York, Facts on File, 2025

Semester – IV

DSC7 24CBIA41 Theory Advance Dessert Preparation and Plating

L	T	P	O	C
2	0	0	2	2

Course Objectives

The "Advanced Dessert Preparation and Plating" course is designed to refine students' skills in creating sophisticated desserts that are both visually appealing and gastronomically delightful. Participants will master advanced techniques in dessert preparation, including the use of molecular gastronomy, and learn to plate desserts with artistic flair, considering elements like color, texture, and composition.

Unit- I: **Composition & chemistry:** **6**

Faults & classification – rectifications- Breakfast breads - Quick breads -Types & methods of baking

Unit – II: **International breads comparative study:** **6**

French, German – Scandinavian – Italian – British- Russian& American

Unit- III: **Commercial manufacturing of yeast goods**: **6**

Lean dough products- Rich dough's- Rolled in yeast dough's- Laminated dough -Steps in yeast dough production

Unit- IV: **Cake& sponge making:** **6**

Methods of Preparation- Techniques advisable -Aerated desserts -Creaming method and precaution – Icings & glazes

Unit – V: **Frozen desserts:** **6**

Products & types -Classification of desserts-Churn frozen-Frozen yoghurt & gelato -Parfait & bombes

Total : 30 Hrs.

Course outcome:

Upon successful completion of this course the students will be able to,

CO1: Formulate plan and produce food in mass quantities.

CO2: Illustrateportioning and presenting baked goods for industrial and commercial purposes.

CO3: Analyse and evaluate dough texture and bread quality.

CO4: Create productions of international breads and artisan breads.

CO5: Plan new productsof bread using various types of flours.

Reference Books:

1. Wilfred J.Fance - The new international confectioner- Virtue-London, 2024.
2. Michel roux, Albert roux - Roux brothers on Patisserie-Little brown publications, 2023.
3. Peter T.Boyle - Sugar work - Van Nostrand Reinhold co.,New York, 2024.
4. Wayne Gisslen -Professional baking, 2nd edition- Wiley Publications, Singapore2024.
5. Joseph Amendola- Understanding Baking, revised II edition –WileyPublications 2023

Semester – IV

L	T	P	O	C
2	0	0	2	2

DSC8 24CBIA42 Theory Art of Garde Manger

Course objectives:

To introduce to the students various activities happening in Gardemanger, processing and preparation of cold food, Hors d'oeuvres and charcuterie

Unit I: Introduction to Larder **6**

Larder function, Layout, key equipment and chefs responsibilities. Cold sauces- preparation of emulsified sauces. Preparation and uses of Cumberland sauce, Horseradish sauce and Mint sauces. Varieties of salad leaves, Mesclun, types and parts of salads. Presentation and modern ingredients to salads- edible flowers,
dust and powders. International salads and dressings and Raw fish salad- Ceviche

Unit II: Appetizers and presentation of Hors d'oeuvres **6**

Guidelines for selection of hors d'oeuvres and international equivalent. Finger food and its Basics principles. Banquet and a la carte styles canapés. Barquettes, tartlets, choux puffs and carolines – preparation and presentation. Classic and modern appetizers plating and presentation. Types of sandwiches and innovative stuffing, types of cheese and cheese board presentation.

Unit III: Forcemeat preparation **6**

Spice mix for forcemeat, different types and definition. Fabrication, grinding, molding, forming, cooking and storage. Panada- types and uses. Types and definition of Mousse, parfait and quenelles. Methodology of preparation of mousse and presentation.

Unit IV: Pate, Terrine and Aspic **6**

Definition and Preparation of Pate and Terrine. Preparation and assembling of pate, types of lining for pate- pate dough and fat lining. Country style terrine, assembling and cooking terrine. Preparation of Galantine, Ballotine and roulade. Brines, cures and Marinades its preparation and uses. Preparation of various types of Aspic and jellies, uses of Aspic. Preparation and uses of Chaudfroid. Gelatin- its usage and types

Unit V: Charcuterie **6**

SAUSAGE, BRINES, CURES, & MARINADES: Processed meats and comminuted- definition, major categories of sausage and three types of meat ingredients used in sausages. Curing agent in sausage making and its functions. Different type of casing advantage of using natural casing. Types of Brines, Method of Curing, Uses of Marinades. Types of ham, curing and drying of ham. Types of bacon and processing of bacon. **Total : 30 Hrs.**

Course Outcome

Upon successful completion of the course the students will be able to

CO1: Discuss the recipes for cold sauces, varieties of lettuce and salad preparations

CO2: Discuss the types of sausages and different types of bacon, processing of Ham and curing Process.

CO3: List different types of finger food and cocktail snacks, accompaniments for cheese board

CO4: Identify the pate Terrine and Galantine

CO5: Summarize the forcemeat preparation and its derivatives

Reference Books:

1. Kinton&Cessarani- Practical cookery - Hodder &Strouhton Educational, London 2024
2. Anthony D Reilly - The Complete Cookery Manual - Longman Group Ltd., UK. 2022
   Clive Finch - Food Preparation An International Approach Paperback- Pearson Education 2022

Semester – IV

L	T	P	O	C
4	0	0	2	4

DSC4 24DBIA41 Theory Creative Western Cuisine and Building Gastronomical knowledge

Course Objectives:

Role of chefs in modern culinary world, code of conduct and ethos being a culinarian, and how responsible to become a chef. Concept of cooking simple and effective approach. Understanding of all building blocks and the importance of mise-en- place. Recipe formulation and its Basics rules, weight and measures, its importance, standard recipes for consistency, flavored oil, vinegars, relish and taste adders. Understand the usage of some of the great exotic flavorful ingredients. Palate development and appreciating the correct seasoning the food.

Unit I SAUCES& GRAVIES **12**

Every chef takes great pride in the sauces that transform a good meal into a great dining experience. From the classic sauces of France to modern salsas, relishes, infused oils, coulis and chutneys you will explore all the diverse expressions of the saucer's art. Sauce Innovation Flavor, freshness, Contemporary and Proprietary Sauces.

Course Highlights:

• Grand sauces- • Compound sauces-• Emulsified sauces-• Contemporary sauces-• Consommé Vegetable-based soups-• Reductions -• Roux-based soups and bisques

Unit II Menu Engineering **12**

Compiling menu and conceptualization of dishes, plating, design and presentation. Elements required for finishing touches for great eye appeal. Principle of cooking methodology.

Dry-heat cooking methods
Mastery of cooking technique is an essential yet difficult aspect of the culinary craft. Whenever a chef turns and faces the stove, the outcome is wholly dependent on a few Basics skills - sautéing, grilling, and frying among them. These dry-heat methods are taught comprehensively and meticulously, giving students an opportunity for repetition that assures competency and confidence.

Course Highlights: Sautéing proteins, starches, and vegetables -Pan-frying proteins, starches, and vegetables-Deep-frying proteins, starches, and vegetables- Grilling proteins, starches, and vegetables Roasting proteins, starches, and vegetables

Moist-heat cooking methods ist-heat cooking produces some of the great treasures of the kitchen. Profound flavors and comforting textures make braises and stews the highlights of cuisines around the world. Poached and steamed dishes now form the basis of much of today's wellness-centered dishes.

Course Highlights:
Braising proteins and vegetables- Stewing proteins, starches, and vegetables- Shallow poaching *proteins – Steaming proteins and vegetables -Deep-poaching proteins and vegetables.* Essence marinade and glaze. Dry cure and brine for fish. Smoking of food. Degrees of cooking, shrinkage, professional methods of keeping and preserving food. Spoilage of meat and meat products, changes in meat cooking two great laws in cooking.

Unit III Breakfast, Brunch, and Lunch **12**
Dinner is the main meal associated with being a chef. But over 30% of all meals eaten in restaurants are breakfast, brunch, and lunch. This course explores the techniques and ingredients used in those meals, from egg cookery and crêpes to sandwiches, vinaigrettes and dressings. Legume, grain, timbale, and soufflé techniques are also part of this course.

Course Highlights: Egg specialties- Griddle specialties- Cereals- Crêpes - Breakfast meats - Simple and composed salads Dressings and vinaigrettes - Assorted sandwiches - Grains and legumes- Soufflés, gratins, and timbales

Unit IV Cuisine of France: With good reason, France is considered the touchstone for all western cuisines. In this course students become familiar with characteristic ingredients, methods and dishes from Provence, Burgundy, Normandy, and Alsace. **12**
Cuisine of Italy*:* Piedmont, Tuscany, Abruzzo, and 17 other regions comprise what we think of as Italian food. Regionality is the essence of all things Italian and this concept is central to our presentation of this exciting cuisine. Using authentic recipes and ingredients students come to appreciate the diversity and simplicity that characterize this popular yet elusive European cuisine.

Cuisine of Middle East, Spain, Greek and Mexico and its flavourful combinations and special spices, its contribution to the world of cuisine, an overview Modern cooking, focus on perfect plating, micro greens, edible flavours, well received attraction. Modern techniques and approach to food cooking and presentation, sous vide cooking, an overview.

Unit V Modern culinary masters **12**
As cuisine has evolved and transformed over time, chefs have become innovators, visionaries, and artists. Best chefs in the industry will interact with each one in preparing recipes specially selected by the chefs, students come to understand the unique perspective of each and every ideas that will spark their own creativity. The course concludes with market basket cooking classes where

students can individually express their interpretation of the masters' lessons.

Total : 60 Hrs.

Course Outcome

Upon successful completion of this course the students will be able to,

CO1: Appreciate the importance of breakfast and will be able to demonstrate the breakfast dishes
CO2: Describe the relation similarities and difference in flavours and main highlights western, continental and Middle East food.
CO3: Demonstrate the classic and contemporary sauces
CO4: Exhibit the advance cooking methods and plan menu based on principle of cooking methodology
CO5: Display professionalism in the Organizing the kitchen.

Reference Books

1. Wayne Gisslen, (2022) Professional Cooking, 9th ed. New Jersey: John Wiley & Sons, Inc.(2023)
2. Parvinder S. Bali, "Food Production Operations", 2024, Oxford University Press, India.
3. North American Meat Processors Association - The meat buyers guide: meat, lamb, veal, pork and poultry, New(2023)
4. Ingram, C. - The world encyclopedia of cooking ingredients, New Delhi: Om Books International(2024)

Semester – IV

L	T	P	O	C
0	0	4	0	2

DSC7 24PBIA41 **Advanced Dessert Preparation and Plating – (Lab) Practical**

Course Objectives:

This course aims to Develop expertise in advanced bread and dessert preparation using different types of flour. Master the techniques of making fancy, artisan, and laminated dough-based breads. Understand the art of crafting salt dough and gingerbread models. Gain hands-on experience in preparing international breads, cakes, and frozen desserts. Learn the science behind baking, mass production, and professional plating techniques.

Unit 1: Bread Preparation & Dough Handling **6**

Understanding Different Flour Types and Their Uses - Practical Training in Quick Breads & Breakfast Breads - Dough Kneading, Proofing, and Baking Techniques -Identifying and Correcting Common Bread Faults

Unit 2: International Bread Making **6**

Hands-on Preparation of French Baguette, Brioche, and Italian Ciabatta - German Rye Bread, Scandinavian Crispbread, and Russian Borodinsky Bread - Artisan Bread Techniques: Sourdough, Focaccia, and Multigrain Loaves - Comparison of Baking Styles Across Countries

Unit 3: Yeast Goods & Laminated Dough Techniques **6**

Practical Application of Lean and Rich Dough for Croissants and Danish Pastries - Step-by-Step Production of Laminated Dough for Puff Pastry and Kouign-Amann - Preparation of Rolled-In Yeast Dough Products (Pain au Chocolat, Sticky Buns) - Troubleshooting Yeast Dough Issues in Commercial Baking

Unit 4: Cake & Sponge Making **6**

Practical Demonstration of Different Cake Mixing Methods (Creaming, Folding, Rubbing) Baking and Decorating Sponge Cakes, Pound Cakes, and Genoise - Preparation of Icings, Glazes, and Decorative lements for Plating - Working with Aerated Desserts and Mousse Textures

Unit 5: Frozen Desserts & Confectionery Techniques **6**

Hands-on Preparation of Gelato, Frozen Yogurt, and Parfaits

Art of Chocolate Tempering and Chocolate-Based Desserts - Advanced Sugar Work: Spun Sugar, Pulled Sugar, and Sugar Sculptures - Creating Gourmet Plated Desserts with International Influence

Total 30 Hrs.

Course Outcomes:

By the end of this course, students will be able to:

CO1:Efficiently plan and produce bakery products in mass quantities.

CO2:Demonstrate portioning and presentation skills for professional baking and confectionery.

CO3:Analyze and refine dough textures to achieve high-quality breads.

CO4:Master the art of crafting international and artisan breads with precision.

CO5:Innovate and develop new bread and dessert products using various flours and techniques.

Reference Books:

1. Wilfred J. Fance – *The New International Confectioner*, Virtue-London (2024)
2. Michel Roux & Albert Roux – *Roux Brothers on Patisserie*, Little Brown Publications (2023)
3. Peter T. Boyle – *Sugar Work*, Van Nostrand Reinhold Co., New York (2022)
4. Wayne Gisslen – *Professional Baking*, 2nd ed., Wiley Publications, Singapore (2023)
   Joseph Amendola – *Understanding Baking*, Revised II ed., Wiley Publications (2024)

Semester – IV

L	T	P	O	C
0	0	4	0	2

DSC8 24PBIA42 Art of Garde Manger – Practicals (Lab)

Course Objectives:

The **Art of Garde Manger – Practicals** course focuses on developing proficiency in cold food preparation and presentation. Students will master techniques in creating salads, dressings, charcuterie, and decorative garnishes. Emphasis is placed on artistic plating, flavor pairing, and the use of modern tools to enhance visual appeal.

Menu 1

Salads and dressings - 1000 Island - Blue cheese dressing - Marie rose - Remoulade - Balsamic dressing - Caesar dressing

Menu 2

Ceviche, raw papaya salad, shrimp remoulade, Lobster salad, Caesar salad, Apple and orange salad - Cobb salad, Tuna salad

Menu 3

Aspic and Gelee - Mousse and Mousseline - Chaud-froid

Menu 4

Force meat - Chicken mousse - Liver parfait - Seafood pate

Menu5

Chicken Galantine, country style pate

Menu 6

Vegetable terrine - Potato and mushroom pate

Menu 7

Beef wellington - Chicken liver mousse in egg

Menu 8
Cheese platter setting and accompaniments - Broccoli mousse - Carrot timbale

Menu 9
Platter set up and garnish with pate and terrine

Course outcome:
Upon successful completion of this course the students will be able to,
CO1: Discuss the major functions of a cold kitchen and its relation to the main or other kitchens.
CO2: Demonstrate food preparation in a professional manner while developing skills for safe work habits.
CO3: Prepare a variety of cold dishes commonly prepared in Garde manger departments.
CO4: Understand the limitations of written recipes and the importance of using judgment in cooking.

Reference: :
1.Cold kitchen fundamentals 2024. .2.The art of cold kitchen -2023.

Semester – IV

SEC5 Sub Code **Applied Economics in Culinary Arts**

L	T	P	O	C
1	0	2	1	2

Course Objectives
To introduce fundamental economic concepts and their relevance to culinary operations and hospitality business decisions. To analyze how supply, demand, and pricing influence food service establishments. To apply cost control, budgeting, and revenue management techniques in culinary settings. To evaluate the impact of economic trends, labor markets, and inflation on menu planning and restaurant operations.

Unit I: Introduction to Applied Economics in Hospitality **6**
Meaning and scope of economics in culinary and hospitality - Basics economic terms: utility, demand, supply, scarcity, opportunity cost - Microeconomics vs. macroeconomics in food operations - Economic systems and their impact on food business models

Unit II: Demand, Supply & Pricing Strategies **6**
Law of demand and law of supply with culinary examples - Demand forecasting in restaurants - Factors affecting food pricing and elasticity of demand - Practical pricing strategies for menu engineering

Unit III: Cost Concepts & Control **6**
Types of costs: fixed, variable, semi-variable, direct, indirect - Food cost, labor cost, overheads: calculation and control - Standard recipes and portion control for cost management - Break-even analysis in culinary establishments

Unit IV: Budgeting & Financial Planning for Food Operations **6**
Types of budgets: sales, operating, cash flow - Steps in preparing a kitchen or restaurant budget - Cost-benefit analysis for new culinary ventures -Role of financial planning in sustainable restaurant growth

Unit V: Economic Issues in Culinary Industry **6**

Impact of inflation, recession, and taxation on food pricing - Labor economics: wage policies, minimum wage in hospitality - Global economic trends and food supply chains - Case studies on economic challenges in F&B sector **Total : 30 Hrs.**

Course Outcomes (COs)

CO1 Understand and explain economic concepts relevant to culinary and hospitality operations.
CO2 Analyze supply, demand, and pricing strategies in the context of foodservice management.
CO3 Apply cost analysis, control techniques, and break-even methods to manage kitchen economics.
CO4 Design and evaluate budgets and financial plans for culinary establishments.
CO5 Examine current economic issues and their influence on culinary and restaurant industries.

Recommended Reference Books (Latest, 2025 Editions where available)

1. Raghbendra Jha (2025) – *Contemporary Microeconomics for Hospitality and Culinary Professionals*, Sage Publications.
2. Michael C. Sturman, Jack B. Corgel, Rohit Verma (2025 Edition) – *The Cornell School of Hotel Administration on Hospitality: Cutting Edge Thinking and Practice*, Wiley.
3. Dr. Neelamegam R. (2024) – *Applied Economics*, Vrinda Publications.
4. John Sloman & Dean Garratt (2025) – *Essentials of Economics*, Pearson Education.
5. Singh, Yogesh Maheshwari (2025) – *Managerial Economics: Analysis, Problems & Cases*, PHI Learning Pvt. Ltd.

Semester – IV

VAC3 24DVAC41 Yoga Evaluation / NSS / NCC

L	T	P	O	C
0	0	2	1	1

Course Objectives:

This course aims to introduce students to the principles and benefits of Yoga, NSS, and NCC in personal and social development. Develop an understanding of yoga techniques for physical, mental, and spiritual well-being. Educate students on the importance of community service and leadership through NSS and NCC activities. Encourage discipline, patriotism, and self-reliance through NCC training. Provide practical exposure to yoga, first aid, disaster management, and community service.

Unit 1: Introduction to Yoga & Physical Well-being 6

History and Philosophy of Yoga - Importance of Yoga in Daily Life - Basics Asanas (Postures) for Flexibility and Strength - Pranayama (Breathing Techniques) and Their Benefits - Relaxation Techniques and Meditation for Stress Management

Unit 2: NSS – Community Development & Social Responsibilities 6

Introduction to NSS: Objectives and Organizational Structure - Role of NSS in Community Development - Volunteering in Rural Development, Health & Hygiene Awareness - Environmental Protection Activities (Tree Plantation, Cleanliness Drive) - Disaster Management and First Aid Training

Unit 3: NCC – Discipline and Leadership Training 6

Introduction to NCC: Objectives, Structure, and Ranks - Drill and Parade Techniques for Discipline - Weapon Training and Self-Defense Basics - Adventure Activities (Trekking, Mountaineering, Camping) - Role of NCC in National Integration and Patriotism

Unit 4: Practical Yoga & Fitness Training 6

Sun Salutation (Surya Namaskar) and Advanced Asanas - Meditation and Mindfulness Techniques for Focus and Clarity - Strengthening Exercises for Endurance and Posture Correction - Therapeutic Yoga for Common Health Issues -Nutrition and Diet for a Healthy Lifestyle

Unit 5: Social & Leadership Activities (NSS & NCC) 6

Planning and Organizing Social Awareness Programs - Leadership and Team-Building Exercises - Community Service and Disaster Relief Initiatives - Importance of Self-Discipline and Time Management - Career Opportunities in NCC and NSS **Total : 30 Hrs.**

Course Outcomes:

Upon completion of this course, students will be able to:

CO1:Demonstrate a clear understanding of **yoga techniques** and their impact on well-being.

CO2:Apply leadership and **teamwork skills** through **NSS and NCC** activities.

CO3:Engage in **community service projects** and social awareness campaigns.

CO4:Develop a **disciplined lifestyle** with an emphasis on **fitness and self-reliance**.

CO5:Cultivate **patriotism and social responsibility** through active participation in national programs.

Reference Books:

1. **B.K.S. Iyengar** – *Light on Yoga*, HarperCollins, 2023
2. **Swami Satyananda Saraswati** – *Asana, Pranayama, Mudra, Bandha*, Yoga Publications Trust, 2022
3. **Government of India** – *NSS Manual*, Ministry of Youth Affairs & Sports, 2023
4. **Brig. K.G. Behl** – *NCC Handbook*, Ramesh Publishing House, 2021
5. **Dr. Nagendra H.R.** – *Yoga for Health & Wellness*, S-VYASA Publications, 2024

SEMESTER – V

Semester – V

DSC9 24CBIA51 Theory Global Gastronomy

L	T	P	O	C
2	0	0	2	2

Course Objectives

The **Global Gastronomy:** course immerses students in the study of international cuisines, emphasizing the cultural, historical, and geographical influences on food. Through practical cooking sessions and theoretical studies, students will develop an appreciation for regional ingredients, traditional techniques, and the evolution of global food cultures.

Unit 1. Introduction to Global Gastronomy **6**

This foundational unit introduces students to the diverse culinary traditions across the world, emphasizing the historical, cultural, and geographical factors that influence food practices. Students explore the evolution of global cuisines and the significance of food in cultural identity.

Unit 2. Regional Cuisines and Cooking Techniques **6**

Focusing on specific regions, this unit delves into the distinctive ingredients, cooking methods, and traditional dishes that define various cuisines. Students gain hands-on experience in preparing representative dishes, enhancing their practical culinary skills.

Unit 3. Food and Culture **6**

This unit examines the relationship between food and cultural identity, exploring how culinary practices reflect societal values, rituals, and social structures. Students analyze food narratives and identity formation through the lens of gastronomy.

Unit 4. Contemporary Issues in Gastronomy **6**

Addressing current challenges in the field, this unit covers topics such as sustainability, food security, and the globalization of culinary practices. Students engage in case studies and discussions to understand and propose solutions to modern gastronomic issues.

Unit 5. Culinary Tourism and Food Heritage **6**

Exploring the intersection of food and travel, this unit examines culinary tourism trends and the preservation of food heritage. Students study the impact of tourism on local food practices and the importance of safeguarding culinary traditions **Total 30**

Hrs.

Course Outcomes:

CO1: Demonstrate proficiency in preparing and presenting dishes from diverse global cuisines using authentic techniques.

CO2: Analyze the cultural, historical, and geographical influences on various culinary traditions.

CO3: Evaluate the impact of gastronomy on cultural identity and global food trends.

CO4: Apply sustainable and ethical practices in food production and consumption.

CO5: Communicate culinary knowledge effectively through presentations and discussions.

Reference Books

1. Global Gastronomy: A Culinary Journey Across Continents by Darin Rogers (2025)
2. The Routledge Handbook of Gastronomic Tourism by Saurabh Kumar Dixit (2022) Tourism and Gastronomy (Routledge Advances in Tourism) by Anne-Mette Hjalager & Greg Richards (2023)

L	T	P	O	C
2	0	0	2	2

Semester – V

DSC10 24CBIA52 Theory Baking Skills in Culinary Arts

Course Objectives:

A Baking Skills in Culinary Arts course aims to equip students with foundational and advanced techniques in baking and pastry arts. Participants will gain a deep understanding of baking ingredients, their properties, and their roles in various recipes. The curriculum emphasizes mastering essential baking techniques, including mixing, kneading, and shaping, to produce high-quality baked goods. Students will also learn to utilize professional kitchen equipment effectively and maintain food safety standards.

Unit 1 : Basics Baking Theory and Techniques: **6**

This foundational unit covers essential baking concepts, including the properties and functions of ingredients, proper scaling and measurement techniques, and the use of baking equipment. Students learn to apply these principles to produce consistent and high-quality baked goods.

Unit 2 : Introduction to Breads: **6**

Students explore the preparation of various bread types, such as crusty, soft, and specialty yeast products, quick breads, and laminated doughs like puff pastry and croissants. This unit emphasizes understanding fermentation processes and dough handling techniques.

Unit 3 : Introduction to Pastry Arts: **6**

This unit focuses on producing a variety of pastries, including pies, tarts, cookies, and custards. Students learn different mixing, baking, icing, and decorating techniques to create visually appealing and delicious pastries.

Unit 4 : **Sanitation, Safety, and Equipment**: **6**

Emphasizing the importance of cleanliness and safety in the kitchen, this unit covers proper sanitation practices, safe equipment usage, and maintenance. Students learn to maintain a hygienic work environment to prevent foodborne illnesses and ensure efficient operations.

Unit 5 : **Specialty Cakes and Decorating**: **6**

Focusing on the art of cake decoration, this unit teaches students to prepare and decorate specialty cakes using various techniques. It includes instruction on icing, fondant work, and creating decorative elements to produce aesthetically pleasing cakes for special occasions. **Total : 30 Hrs.**

Course Outcomes:
CO1: Mastery of Baking Techniques
CO2: Ingredient Knowledge and Application
CO3: Food Safety and Sanitation Practices
CO4: Creative Presentation and Decoration
CO5: Business and Cost Management Skills

Reference Books

1. On Food and Cooking: The Science and Lore of the Kitchen by Harold McGee 2024
2. The Professional Pastry Chef: Fundamentals of Baking and Pastry by Bo Friberg covering a wide range of baked goods. 2023
3. The Art of French Pastry by Jacquy Pfeiffer and Martha Rose Shulman 2024

Semester – V

DSC11 24CBIA53 Theory Ethics in Culinary Arts

L	T	P	O	C
3	0	0	2	3

Course Objectives
An Ethics in Culinary Arts course aims to instill a strong foundation of ethical principles within the culinary profession. Students will explore the core concepts of ethics and morality, understanding their significance in culinary practices. The course delves into various ethical systems, including individual, work, and social ethics, highlighting their application in the food industry.

Unit 1: Introduction to Ethics in Culinary Arts **9**
This unit introduces the fundamental concepts of ethics and morality within the context of the culinary profession. Students will explore the importance of ethical decision-making in culinary practices. Discussions will include the impact of personal values and cultural influences on food preparation and service.

Unit 2: Ethical Consumption and Production **9**
Focusing on the responsibilities of chefs and food producers, this unit examines ethical sourcing and sustainable practices. Topics include fair trade, organic farming, and the ethical treatment of animals. Students will analyze case studies to understand the implications of their sourcing choices.

Unit 3: Food Safety and Public Health Ethics **9**
This unit addresses the ethical obligations related to food safety and public health. Students will learn about the importance of hygiene, proper food handling, and compliance with health regulations. Discussions will include the ethical considerations of foodborne illnesses and preventive measures.

Unit 4: Cultural Sensitivity and Ethical Menu Planning **9**
Exploring the intersection of culture and cuisine, this unit examines the ethical considerations in menu planning. Students will learn to respect cultural traditions and dietary restrictions while creating inclusive menus. Case studies will highlight the importance of cultural awareness in culinary settings.

Unit 5: Professional Ethics and Workplace Conduct **9**
This unit focuses on the ethical standards expected in culinary workplaces. Topics include integrity,

respect, and professionalism in interactions with colleagues and customers. Students will engage in role-playing exercises to navigate ethical dilemmas in the kitchen environment.

Total : 45 Hrs.

Course Outcomes

CO1: Ethical Awareness in Culinary Practices
CO2: Application of Ethical Principles
CO3: Ethical Decision-Making Skills
CO4: Understanding Ethical Systems
CO5: Professional Conduct and Responsibility.

Reference Books

1. The Taste for Ethics: An Ethic of Food Consumption 2023
2. The Sustainable Chef: The Environment in Culinary Arts, Restaurants, and Hospitality 2024
3. American Culinary Federation (ACF) Resource 2022
4. Institute of Culinary Education (ICE) Blog 2024

Semester – V

L	T	P	O	C
3	0	0	2	3

DSE5 24CS Theory Cyber Security

Course Objectives:

- To provide foundational knowledge of cyberspace, web technologies, and the evolving landscape of cyber security and its challenges.
- To familiarize students with the types of cyber crimes, legal frameworks including the IT Act 2000, and organizational measures for mitigating cyber threats.
- To equip students with practical understanding of securing digital devices, social media usage, e-commerce platforms, and digital payment systems.

UNIT I INTRODUCTION TO CYBER SECURITY 9

Defining Cyberspace and Overview of Computer and Web-technology, Architecture of cyberspace, Communication and web technology, Internet, World wide web, Advent of internet, Internet infrastructure for data transfer and governance, Internet society, Regulation of cyberspace, Concept of cyber security, Issues and challenges of cyber security

UNIT II CYBER CRIMEAND CYBER LAW 9

Classification of cyber crimes, Common cyber crimes- cyber crime targeting computers and mobiles, cyber crime against women and children, financial frauds, social engineering attacks, malware and ransomware attacks, zero day and zero click attacks, Cybercriminals modus-operandi , Reporting of cyber crimes, Remedial and mitigation measures, Legal perspective of cyber crime, IT Act 2000 and its amendments, Cyber crime and offences, Organisations dealing with Cyber crime and Cyber security in India, Case studies.

UNIT III SOCIAL MEDIA OVERVIEW AND SECURITY 9

Introduction to Social networks. Types of Social media, Social media platforms, Social media monitoring, Hashtag, Viral content, Social media marketing, Social media privacy, Challenges, opportunities and pitfalls in online social network, Security issues related to social media, Flagging and reporting of inappropriate content, Laws regarding posting of inappropriate content, Best practices for the use of Social media, Case studies.

UNIT IV E – COMMERCE AND DIGITAL PAYMENTS 9

Definition of E- Commerce, Main components of E-Commerce, Elements of E-Commerce security, E-Commerce threats, E-Commerce security best practices, Introduction to digital payments, Components of digital payment and stake holders, Modes of digital payments- Banking Cards, Unified Payment Interface (UPI), eWallets, Unstructured Supplementary Service Data (USSD), Aadhar enabled payments, Digital payments related common frauds and preventive measures. RBI guidelines on digital payments and customer protection in unauthorised banking transactions. Relevant provisions of Payament Settlement Act,2007

UNIT V DIGITAL DEVICES SECURITY, TOOLS AND TECHNOLOGIES FOR CYBER SECURITY *9*

End Point device and Mobile phone security, Password policy, Security patch management, Data backup, Downloading and management of third party software, Device security policy, Cyber Security best practices, Significance of host firewall and Ant-virus, Management of host firewall and Anti-virus, Wi-Fi security, Configuration of basic security policy and permissions.

COURSE OUTCOME

CO1: To explain the architecture of cyberspace, web technologies, and internet infrastructure with respect to cyber security.

CO2: To Identify various cyber crimes and evaluate legal remedies under the IT Act 2000 and associated cyber laws in India.

CO3: To Analyze the structure and impact of social media platforms and assess the security risks and legal implications of online content.

CO4: To understand e-commerce and digital payment mechanisms, including associated frauds, security practices, and relevant legal provisions.

CO5: To Apply cyber security tools and best practices for securing personal and organizational digital devices, networks, and systems.

REFERENCES

1. Cyber Crime Impact in the New Millennium, by R. C Mishra , Auther Press. Edition2023.
2. Cyber Security Understanding Cyber Crimes, Computer Forensics and LegalPerspecties by Sumit Belapure and Nina Godbole, Wiley India Pvt. Ltd. (FirstEdition, 2024)
3. Security in the Digital Age: Social Media Security Threats and Vulnerabilities byHenry A. Oliver, Create Space Independent Publishing Platform. (Pearson , 13thNovember, 2025)

Semester – V

L	T	P	O	C
0	0	4	0	2

DSC9 24PBIA51 Theory Global Gastronomy Practical (Lab)

MENU 1

French Menu

Menu 2

American Menu

Menu 3

Mexican Menu

Menu 4

Italian Menu

Menu 5

Russian menu

Menu 6

German

Menu 7

Scotland

Menu 8

Britain

Menu 9

Spanish

Menu 10

Chinese

Menu 11

Malaysian

Menu 12

African

Plan a five course menu of the above which includes starters/salad, soup, main course, accompaniments, veg course

Semester – V

DSC10 24PBIA52 Baking Skills in Culinary Arts – Practical (Lab)

L	T	P	O	C
0	0	4	0	2

Course Objectives:

This course builds upon the foundational baking skills acquired in previous semesters, focusing on advanced techniques in bread making, pastry arts, cake design, and the integration of these skills within a professional culinary environment. Emphasis will be placed on creativity, precision, and understanding the business aspects of a bakery/patisserie.

Advanced Sourdough and Artisan Breads

Maintaining and using different sourdough starters. - Producing baguettes with proper shaping and scoring. - Baking ciabatta with open crumb structure. - Creating focaccia with various toppings. - Experimenting with different hydration levels and flours in sourdough.

Laminated Doughs and Viennoiserie

Preparing puff pastry from scratch. - Producing classic croissants with proper layering and honeycomb structure. - Making pain au chocolat and other filled croissants. - Creating various types of danishes with different fillings and shapes.

Advanced Pastry Techniques

Preparing Diplomat cream and Chiboust cream. - Making chocolate and fruit-based mousses with proper texture. - Assembling bavarois and chilled desserts. - Creating mirror glazes with different colors and finishes. - Baking various tart shells (sweet, savory) and preparing complex fillings.

Advanced Cake Design and Decoration

Preparing Swiss, Italian, and French buttercreams. - Making different types of ganache (pouring, whipping). - Covering cakes smoothly with fondant. - Practicing advanced piping techniques with buttercream and royal icing. - Creating basic fondant decorations and shapes.

Chocolate Tempering and Basic Confections

Tempering dark, milk, and white chocolate using different methods. - Making classic chocolate truffles (rolled and dipped). - Creating simple molded chocolates with different fillings.

- Business Aspects and Final Practical Assessment

Practical Assessment: Students will be required to plan, prepare, and present a selection of advanced baked goods and pastries learned throughout the semester, demonstrating their technical skills, creativity, and understanding of professional standards. This might involve a small display or tasting session.

Course Outcomes

CO1: Produce a variety of advanced artisan breads, including sourdough and laminated dough products, demonstrating mastery of techniques and understanding of fermentation processes.

CO2: Prepare and present a range of complex classical and contemporary pastries and desserts, showcasing advanced skills in dough manipulation, filling preparation, and finishing techniques.

CO3: Design, assemble, and decorate multi-tiered and specialty cakes using advanced frosting, piping, and fondant techniques, demonstrating aesthetic appeal and structural integrity.

CO4: Temper chocolate correctly and create basic chocolate confections such as truffles and molded chocolates, understanding the principles of chocolate manipulation.

CO5: Calculate the cost of baked goods and apply appropriate pricing strategies for a culinary business, considering ingredient costs, labor, and overheads.

Semester – V

SEC7 24SBIA51 Theory Entrepreneurial Development

L	T	P	O	C
2	0	0	2	2

Course Objectives:

The "Entrepreneurial Development" course aims to cultivate an entrepreneurial mindset by fostering creativity, innovation, and problem-solving skills essential for identifying and seizing business opportunities. It equips students with the knowledge to develop comprehensive business plans, understand the financial aspects of new ventures, and navigate the challenges of launching and managing startups.

Unit 1: Introduction to Entrepreneurship

This unit covers the concept of entrepreneurship, its significance, and the qualities of successful entrepreneurs. It also explores the role of entrepreneurship in economic development and introduces various types of entrepreneurs.

Unit 2: Business Idea Generation and Evaluation

Students learn to generate and evaluate business ideas using tools like SWOT analysis and Porter's Five Forces. The unit also covers intellectual property rights, including trademarks, patents, and copyrights, and emphasizes the importance of a structured approach to launching a new venture.

Unit 3: Project Planning and Feasibility Analysis

This unit focuses on assessing the viability of business ideas through technical, financial, and market feasibility studies. It also covers the preparation of project profiles and the evaluation of business proposals, including the process of buying a business and franchising.

Unit 4: Financing and Support Systems

Students explore various sources of finance for small businesses, including government schemes and financial institutions. The unit also discusses the role of support organizations in fostering entrepreneurship, such as District Industries Centres (DIC), SIDBI.

Unit 5: Management of Small Businesses

This unit addresses the challenges faced by small businesses, including issues of sustainability and growth. It covers strategies for effective management and the importance of innovation and adaptability, as well as government policies and incentives for small-scale enterprises.

Course Outcomes

CO1: Understand the fundamental concepts of entrepreneurship and the role of entrepreneurs in economic development.

CO2: Identify and develop key entrepreneurial competencies and skills necessary for successful entrepreneurship.
CO3: Analyze entrepreneurial opportunities and transform them into viable business plans.
CO4: Evaluate factors influencing entrepreneurial activities in various environments, including economic, socio-cultural, legal, technological, and global contexts.
CO5: Apply functional management knowledge to develop and implement new business ideas effectively.

Reference Books

1. Entrepreneurship: Creating and Leading an Entrepreneurial Organization by Arya Kumar 2024
2. Entrepreneurship Development and Small Business Enterprises by Poornima M. Charantimath 2025
3. Entrepreneurship Development by Dr. K. Natarajan & Prof. E. Gordon
4. Entrepreneurship Development by C.B. Gupta & N.P. Srinivasan 2024
5.

Semester – V

VAC4 24DVAC51 Theory Value Education

L	T	P	O	C
2	0	0	1	2

Course Objectives:
Identify and analyze ethical dilemmas specific to the culinary industry. Understand the principles of sustainability and their application in food sourcing, preparation, and waste management. Develop a strong sense of professionalism, encompassing integrity, respect, and teamwork. Appreciate the cultural and social significance of food and culinary traditions. Cultivate responsible practices related to food safety, hygiene, and resource utilization.

Unit 1 : Foundations of Value Education

- Introduction to Value Education: Defining values, ethics, and morality.
- Different Ethical Frameworks: Utilitarianism, deontology, virtue ethics – exploring their relevance to culinary contexts.

Unit 2: Ethics in the Culinary Industry

- Honesty and Integrity: Transparency in sourcing, menu descriptions, and communication.
- Fair Labor Practices: Respecting workers' rights, fair wages, and working conditions.
- Customer Relations: Honesty about ingredients, allergens, and dietary restrictions; handling complaints ethically.

Unit 3: Sustainability in Culinary Arts

- Principles of Sustainable Agriculture and Food Systems: Understanding the environmental and social impact of food production.
- Responsible Sourcing: Local and seasonal ingredients, ethical sourcing of animal products, fair trade.
- Waste Management and Reduction: Strategies for minimizing food waste, composting, recycling.

Unit 4: Professionalism and Respect

- Professional Conduct and Etiquette: Communication skills, teamwork, and respect for colleagues and superiors.
- Diversity and Inclusion in the Kitchen: Creating a welcoming and equitable environment for all.
- Handling Pressure and Stress Ethically: Maintaining composure and making responsible decisions under challenging circumstances.

Unit 5: The Cultural and Social Significance of Food

- Food as Heritage and Identity: Exploring the cultural significance of different cuisines and culinary traditions.
- Food and Community: The role of food in social gatherings and building connections.
- Addressing Food Insecurity and Promoting Food Justice.

Course Outcomes:
CO1: Understand the principles of kitchen organization and food production.
CO2: Develop skills in preparing diverse cuisines and dishes.
CO3: Recognize the importance of nutrition and dietary needs.
CO4: Apply sustainable practices in food sourcing and preparation.
CO5: Cultivate ethical values in culinary practices.

Reference Books

- *Food Ethics* by Katie McShane, Louis Pojman, and Paul Pojman: 2024
- *The Routledge Handbook of Food Ethics* edited by Mary Rawlinson and Caleb Ward: 2023
- *Practical Ethics for Food Professionals: Ethics in Research, Education and the Workplace* edited by Ronald B. Pegg: 2022

Semester –V

SI2 Sub Code **Industrial Exposure Training**

L	T	P	O	C
0	0	2	0	2

Course Objective

Industrial Exposure Training aims to bridge the gap between theoretical knowledge and practical application in the hospitality industry. This training provides students with real-world experience in various departments of a hotel, including front office, housekeeping, food and beverage service, and kitchen operations.

UNIT 1: Orientation and Introduction to the Hospitality Industry

Overview of the hospitality industry. - Organizational structure of a hotel. - Roles and responsibilities of various departments. - Understanding hotel standards and procedures.- Introduction to key hospitality terms and concepts.

UNIT 2: Front Office Operations

Front office functions and procedures. - Reservation and registration processes. -Check-in and check-out procedures. - Handling guest inquiries and complaints.- Use of Property Management Systems (PMS).

UNIT 3: Housekeeping Operations

Daily cleaning and maintenance procedures. - Inventory management of cleaning supplies.- Room setup and maintenance standards - Handling laundry operations. - Health and safety standards in housekeeping.

UNIT 4: Food and Beverage Service

Food and beverage service procedures. - Menu planning and design. - Serving techniques and etiquette. - Managing banquet and event setups. - Customer service and interaction in F&B.

UNIT 5: Kitchen Operations

Basics food preparation and cooking techniques. - • Kitchen safety and hygiene standards. - Inventory and stock management. - Recipe standardization and portion control. - Coordination between kitchen and service staff.

Course Outcomes

CO1: Apply theoretical knowledge in a real-world hospitality environment.
CO2: Develop practical skills in different hotel departments.
CO3: Understand the interrelationship between various hotel departments.
CO4: Enhance problem-solving and decision-making skills.
CO5: Cultivate professional behavior and work ethics in a hospitality setting.

SEMESTER VI

Semester – VI

DSC12 24CBIA61 Theory Global Trend in Indian Sweets

L	T	P	O	C
3	0	0	2	3

Course Objectives:

The "Global Trends in Indian Sweets" course aims to explore the evolving landscape of traditional Indian confections, highlighting their adaptation to contemporary consumer preferences and global markets. Students will examine the fusion of traditional recipes with international flavors, the rise of health-conscious alternatives, and the impact of digital platforms on the accessibility and popularity of Indian sweets worldwide.

Unit 1: Evolution of Indian Sweets **9**

This unit explores the historical origins and regional variations of traditional Indian sweets. Students will examine how cultural influences and local ingredients have shaped these confections. The role of sweets in festivals and rituals will also be discussed. Emphasis will be placed on understanding the cultural significance of these sweets.

Unit 2: Globalization and Fusion of Flavors **9**

Students will analyze how global culinary trends have influenced Indian sweet-making. The incorporation of international ingredients and techniques into traditional recipes will be studied. Case studies of fusion desserts, such as matcha-infused barfi or chocolate gulab jamun, will be examined. The impact of globalization on the evolution of Indian sweets will be critically assessed.

Unit 3: Health-Conscious Innovations **9**

This unit focuses on the development of healthier alternatives to traditional sweets. Topics include the use of natural sweeteners, gluten-free ingredients, and low-calorie options. The demand for vegan and sugar-free sweets will be explored. Students will learn about the challenges and opportunities in reformulating classic desserts.

Unit 4: Technological Advancements in Production **9**

Students will study modern techniques in the production of Indian sweets. The use of automation and quality control measures in sweet manufacturing will be covered. Packaging innovations, including eco-friendly and aesthetic packaging, will be discussed.

Unit 5: Marketing and Global Distribution **9**

This unit examines strategies for marketing Indian sweets in global markets. Topics include branding, digital marketing, and the role of social media influencers. The challenges of maintaining authenticity while appealing to diverse consumer bases will be discussed. Case studies of successful Indian sweet brands in international markets will be analyzed

Total : 45 Hrs.

Course Outcomes :

CO1: Analyze the evolution and regional variations of traditional Indian sweets.
CO2: Evaluate the impact of globalization on the fusion and innovation of Indian desserts.
CO3: Assess the incorporation of health-conscious ingredients and dietary preferences in modern Indian sweets.
CO4: Examine the role of technology and digital platforms in the production and distribution of Indian sweets.
CO5: Develop strategies for marketing and branding Indian sweets in global markets.

Reference Books

1. "How Indian Sweets Are Winning Hearts Around the World 2023
2. 7 in 10 Indian Consumers Crave More Flavour Adventure in the Sweet Bakery Category" 2024
3. "Mithai Magic: Godrej Food Trends Report 2023"
4. "Diet, Fusion, Gourmet and More: A Delicious Glimpse into the Future of Mithai" 2025

Semester – VI

DSC13 24CBIA62 Theory Honoring the Art of Asian Cooking

L	T	P	O	C
3	0	0	2	3

Course Objectives:

Asian food is colourful, fragrant and healthful, this course is to expose the students to very satisfying flavor spectrum of Asia along with sweet, sour, salty and bitter which often come together in surprising and delicious combination

Unit I Asian food **9**

Introduction to Asian food, meal platters combination, Asian kitchen utensils, cutting techniques various cooking techniques and the most important basics, key raw Materials used in Asian kitchen

Unit II Thai food **9**

Thai food, its four region and cultural influence, royal cuisine of Thailand, commonly used ingredients and utensils. History of Thai cuisine and how it evolved. Popular dishes of Thai cuisine. How India appreciates the food and some similarities in the basic preparation.

Unit III Chinese cuisine **9**

Chinese cuisine: Regions of Chinese cuisine, History and cultural influence. Cooking methods and key ingredients in the classic Chinese food. Influence of Chinese food in Indian and its growing demand in the Indian Regions.

Unit IV Vietnamese and Indonesian cuisine **9**

Vietnamese and Indonesian cuisine: Culinary influences of Indians, Chinese, Arabs and Dutch on Indonesian food, spice and herbs blend. History, regions, culture of regions and its popularity in the cuisines of the world. Malay and Chinese influence on Vietnamese cuisine and its special taste of sweet and spicy dominating the world cuisine

Unit V Food of Malaysia **9**

Food of Malaysia: an overview of Malay cuisine and its culture. Nonya cuisine – the best of Chinese and Malay. **Total 45 Hrs.**

Course Outcome Upon successful completion of this course the students will be able to

CO1: Discuss the flavour profile of Thai food and its key ingredients and dishes
CO2: Summarise the influence of all flavours and cooking techniques of Vietnam, Indonesia and Malaysia
CO3: Summarise the influence of all flavours and cooking techniques of Malaysian Cuisine
CO4: Explain the various region and province of China, techniques and popular dishes
CO5: Identify typical Asian utensils and basic cooking techniques

Reference Books

- Esterik, P.V - Food culture in Southeast Asia, London: Greenwood Press(2024)
- Ruth Law - South East Asia cookbook – Dutton Adult (2024).

Semester – VI

DSC14 24CBIA63 Nutritional and Wellness

L	T	P	O	C
3	0	0	2	3

Course Objectives

1. Learn the role of nutrition in relation to health and the prevention of chronic disease
2. Learn the effects of phytochemicals on health and disease.
3. Determine nutrient needs, nutritional supplements and recommendations associated with different life cycle stages
4. Evaluate nutrition information based on scientific reasoning for culinary and food service application.

Unit I- Food, Nutrition and Health

9

Relationship between food, nutrition and health, functions of food physiological, psychological and social, Food Safety

Unit II - Nutritional Basicss and Needs **9**

Nutrients – Carbohydrates, Protein, Fats, Vitamins, Minerals, Water, Phyto-chemicals

Units III - Nutrition during Lifecycle

9

Physiological considerations and nutritional concerns for the following life stages:

- Adult man / woman - Preschool children - Adolescent children - Pregnant woman - Nursing woman and infant

Unit IV - Health and Wellness

9

- Lifestyle relates to food choices - Nutrition Guidelines for health and fitness - Nutritional Supplements

Unit V - Nutrition Education **9**

- Importance of Nutrition Education in Catering and Fast Food Business - Therapeutic Nutrition
- Food Allergy and Food Intolerance

Total : 45 Hrs.

Course Outcome

CO1: Appreciate the philosophy of health and wellness as the foundation upon which optimum nutrition is achieved
CO2: Advocate culinary nutrition to the health and wellness of a Nation
CO3:Complete an in-depth study of integrative nutrition in the areas of nutrients, phytochemical, food allergy, food intolerance and food safety
CO4: Apply lifestyle and nutritional assessment techniques and relate to food as part of our lives
CO5: Educate others about holistic nutrition, lifestyle, wellness, and healthy living

Reference Books**:**

1. Jacqueline Marcus – Culinary Nutrition- 1st Edition - Academic Press- 2023
2. Elson M Hass, MD–Staying Healthy with Nutrition - The Complete Guide to Diet and Nutritional Medicine Paperback -2023
3. George Mateljan - The world's Healthiest foods -The Force for Change To Health-Promoting Foods and
4. New Nutrient-Rich Cooking Paperback -2024

Semester – VI

L	T	P	O	C
3	0	0	0	3

DSC15 24CBIA64 Food and Beverage – Events and Theme Management

Course Objectives

Help to prepare students to meet the challenges associated with the Food and Beverage Industry. Students will gain basic understanding of wines that accompany foods, gueridon service operations, and dealing with staff.

Unit – I Food and wine pairing **9**

Introduction, Motivations of wine and food pairing, primary components, Texture elements, Flavor intensity, persistency, and spiciness, guidelines for food & wine pairing, Wines that pair well with foods

Unit – II Cocktails &Mocktails **9**

How to Make conventional cocktails, the Basic Bar Gear, the Essential Drink Mixing Techniques, Essential Bar Techniques, glass for drinks and different styles of drinks. Definition of a mocktail, how to simulate alcohol, methods of making mocktails –Builds, Stirred, Blended, Shaken. Classification of mocktails - fizzy, non-fizzy, frozen and cream based recipes.Mocktail ingredients and garnishes

Unit – III Guéridon service **9**

Introduction, Equipment use and maintenance, selection of guéridon dishes, handling food for guéridon service, Flambéing. Advantages and limitations of guéridon service

Unit – IV Communication and soft skill development **9**

Communication skills- Visual, nonverbal and aural communication, Interpersonal communication,: Emotional and social skills, Creativity, critical thinking and problem solving, Essential and vocational skills: survival strategies

Unit– V Human resource development and retention **9**

The concept of human resource development, Features of Human Resource development, Benefits of Human Resource Development, Factors Affecting Employee Retention

Total 45 Hrs.

Course Outcome

Upon successful completion of this course, the student will be able to

CO1: Prepare of a host of mocktails.
CO2: Identify types of wines that accompany foods.
CO3:Demonstrate expertise in gueridon service operations.
CO4: Communicate effectively.
CO5: Display skills pertaining to recruitment, retention and career development of individuals within organizations

Reference Books

1. Ken Arnone, Jennifer Simonetti-Bryan - Pairing with the Masters: A Definitive Guide to Food and Wine – 2024
2. Elisabeth Pankl - Recruitment, Development, and Retention of Information Professionals: Trends 2023
3. Emerging Human Resource Development (HRD) (Focus on: Strategic Approaches- S.K. Bhatia) – Publisher Business Science Reference – 2024

Semester – VI

DSE6 24DBIA61 Theory Research Methodology

L	T	P	O	C
4	0	0	2	4

Course Objective:

To make the students to gain knowledge with regard to research and apply in terms of doing the research. The objective of the **Research Methodology** course is to provide students with a clear understanding of the fundamental principles and processes involved in conducting research. It aims to develop skills in formulating research problems, selecting appropriate research designs, collecting and analyzing data, and interpreting results. The course also focuses on enhancing students' ability to prepare structured research reports and apply ethical research practices across various academic and professional contexts.

UNIT- I INTRODUCTION **9**

Meaning of research - Objective of research - Motivation of research -Types of research - Research approaches –

Significance of research - Research methodology - Research process - Criteria of good research

UNIT -II RESEARCH PROBLEM **9**

Defining the research problems - meaning - importance of selecting a research problem

UNIT-III RESEARCH DESIGN **9**

Meaning - need for research design - Sampling design - Census and sample survey - implications of a sample design – Steps in sampling design

UNIT- IV DATA COLLECTION **9**

Methods of data collection - primary & secondary data - Observation method- other methods.

UNIT-V REPORT WRITING **9**

Analysis of Data Preparation of Report – Rough Draft and Final Report – Types of Report – Bibliography.

Total 45 Hrs.

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1. Define research and develop an understanding on various types of research objectives of doing research, research process, and criteria of good research.
CO2. Identify the research problem and specific research problem.
CO3. Select the appropriate research design and sampling design.
CO4. Plan on data collection methods.
CO5. Express the purpose of different sections of a report and write in an appropriate style for an academic or scientific report.

Reference Book:

1. K.N. Krishnaswamy , Research methodology, Darling Kindersley 2022.
2. Uma sekaran, Research methodology, John wiley 2022.
   Roger Bougle, Research methodology, John wiley 2024.

Semester – VI

DSC12 24PBIA61 Global Trend in Indian Sweets – Practical (Lab)

L	T	P	O	C
0	0	4	0	2

Course Objectives

To prepare and expose the students with all the knowledge of Indian food and culture of different region. Give them an experience of abundant spice magic of these regions. Develop them to use all the techniques and become master of Indian cuisine

1**. Kerala** **6**

Meenpollichathu, Thalacheri chicken biryani, Erissery, Ullitheeyal, Malabar paratta Adapradaman

2. Tamil Nadu

Vazhapooparuppuusli, Keeraimasial, Milagukozhambu, Mutton ball curry, Coconut rice Asoka halwa

3. Karnataka

Alambuarapu, Padangigassi, Kori gassi, Neichoru, Sannas, sweet moong dal kichidi

4. Andhra Pradesh **6**

Guttivangayakura, Pesarattu /coconut chutney, Tomato pappu, Chappalapulusu, Tempered rice

5. Hyderabad

Kachigoshtki biryani, Mirchi kasalan, Burfaniraita, Vegetable shammi kebab, Kubanikamitha

6. Goan **6**

Rissoles de camarao, Caldoverde, Chicken xacuti,foogath, Vegetable pulao, Feeloz

7. Punjabi

Rajma masala, Paneermakhani, Raarah ghost, Bainganburta, Jeerapulao, Kheer

8. Bengali

Mustard fish, Bhapooaloo, Cholar dal, Luchi, Chorchori, Ghee bhat, Mistidoi

9. Lucknowi **6**

Galouti kebab, Sheermal, Ghost korma, Paneerpasanda, Muzzafar,

10. Breakfast and snacks **6**

Idlisambar, pooribhaji, POHA Cholebhatura, alooparantha, Kolkata singada, Kathi roll

11. Rajasthan
Gattekisubzi, Rajasthanikadi, Rajasthanimirchiwada, Laal mas, Phulka, Dal halwa

Course outcome **Totel : 30 Hrs.**
Upon successful completion of this course the students will be able to
CO1: Plan the quantity of raw materials required for particular function and prepare the cost per cover.
CO2: Compile an Indian menu and execute the same
CO3: Showcase the basic skill in preparing
CO4: The foundation gravies and marinade for kebabs
CO5: Master the comfort food and the most popular breakfast dishes

Reference:
Indian Cookery: A Cookbook (2024 Edition)
On Cooking: A Textbook of Culinary Fundamentals (6th Edition)2024

Semester – VI

L	T	P	O	C
0	0	4	0	2

DSC13 24PBIA62 Honoring the Art of Asian Cooking – Practical (Lab)

Course Objectives:

1. To provide hands-on experience in preparing and presenting authentic Asian cuisine.
2. To familiarize students with Asian culinary techniques, utensils, and ingredients.
3. To explore regional variations in Thai, Chinese, Vietnamese, Indonesian, and Malaysian cuisine.
4. To develop plating skills and balance flavors characteristic of Asian dishes.
5. To enhance the ability to recreate traditional Asian dishes with modern twists.

Unit I: Essentials of Asian Cooking **6**

- Identification and usage of Asian kitchen utensils and equipment.
- Knife skills and cutting techniques (julienne, chiffonade, brunoise, etc.).
- Asian seasoning and flavor balancing (sweet, sour, salty, bitter, umami).
- Basics Asian stocks and broths (dashi, miso broth, clear broth, bone broth).
- Stir-frying and steaming techniques.

Unit II: Thai Cuisine **6**

- Preparation of Thai curry pastes (red, green, yellow).
- Classic Thai soups (Tom Yum, Tom Kha Gai).
- Thai stir-fry techniques (Pad Thai, Basil Chicken).
- Traditional Thai salads (Som Tam, Larb Gai).
- Thai dessert preparation (Sticky Rice with Mango).

Unit III: Chinese Cuisine **6**

- Techniques of wok cooking and seasoning.
- Dumpling making (steamed, pan-fried, boiled).
- Preparation of traditional Chinese sauces (hoisin, oyster, black bean).
- Cantonese-style roasted meats (Char Siu, Peking Duck).
- Classic noodle and rice dishes (Chow Mein, Yangzhou Fried Rice).

Unit IV: Vietnamese & Indonesian Cuisine **6**

- Preparation of Vietnamese fresh spring rolls with dipping sauce.
- Pho broth preparation and assembly.
- Indonesian rendang (slow-cooked beef curry).
- Satay with peanut sauce and accompaniments.
- Traditional Indonesian desserts (Klepon, Bubur Injin).

Unit V: Malaysian Cuisine & Fusion Techniques **6**

- Preparation of Nonya-style dishes (Laksa, Rendang).
- Mastering Roti Canai and traditional Malaysian breads.
- Malaysian-style seafood preparations.
- Fusion plating and presentation techniques.
- Market basket cooking challenge (students create an Asian-inspired dish).

Total : 30 Hrs.

Course Outcomes:

Upon successful completion of this practical course, students will be able to:
CO1:Demonstrate proficiency in fundamental Asian cooking techniques.
CO2;Prepare traditional dishes from various Asian regions with authentic ingredients.
CO3;Identify key spices, herbs, and cooking styles used in Thai, Chinese, Vietnamese, Indonesian, and Malaysian cuisines.
CO4:Execute professional plating and garnishing for an authentic presentation.
CO5:Apply creative fusion techniques in Asian cooking while preserving traditional flavors.

Reference Books:

1. **Esterik, P.V.** – *Food Culture in Southeast Asia*, London: Greenwood Press, 2024.
2. **Ruth Law** – *South East Asia Cookbook*, Dutton Adult, 2023.
3. **Sri Owen** – *The Indonesian Kitchen: Recipes and Stories*, Pavilion Books, 2022.
4. **Charmaine Solomon** – *The Complete Asian Cookbook*, Hardie Grant Books, 2023.
5. **Ken Hom** – *Chinese Cookery*, BBC Books, 2024.

Semester – VI

SEC9 24SBIA61 MINI PROJECT – PRACTICAL

L	T	P	O	C
0	0	4	0	2

Course Objectives*:*

1. To provide hands-on experience in project development and implementation.
2. To enable students to apply theoretical concepts to real-world problems.
3. To develop problem-solving, critical thinking, and teamwork skills.
4. To enhance technical writing and presentation skills.
5. To encourage innovation and creativity in project execution.

Course Units:

Unit I: Introduction to Project Work **6**

- Selection of project topic and problem statement.
- Understanding project scope, feasibility, and objectives.
- Literature review and case studies on similar projects.
- Identifying resources, tools, and technologies required.

Unit II: Project Planning and Design **6**

- Preparing a project proposal and defining deliverables.
- Work breakdown structure (WBS) and timeline planning.
- Tools for project management (Gantt charts, Agile methodologies).
- Risk assessment and mitigation strategies.

Unit III: Project Development and Implementation **6**

- Setting up project environment and resources.
- Coding, designing, or prototyping the project solution.
- Mid-term project review and troubleshooting challenges.
- Integrating various components of the project.

Unit IV: Testing and Validation **6**

- Performance evaluation and debugging.
- Testing methodologies: unit testing, integration testing, system testing.
- Collecting feedback and making necessary improvements.
- Preparing final project documentation.

Unit V: Project Presentation and Report Submission **6**

- Preparing project reports (introduction, methodology, results, conclusion).
- Creating project presentations and demonstrations.
- Submission of final project report and review.
- Viva-voce and project evaluation. **Total : 30 Hrs.**

Course Outcomes:

Upon successful completion of this course, students will be able to:

CO1: Identify real-world problems and develop a structured approach to solving them.
CO2: Plan and execute a project effectively within a given timeframe.
CO3: Demonstrate technical skills in implementing project solutions.
CO4: Analyze and troubleshoot issues encountered during project development.
CO5: Present and document the project professionally.

Reference Books:

1. R. Panneerselvam – *Research Methodology*, Prentice Hall, 2023.
2. Kothari, C.R**.** – *Research Methodology: Methods and Techniques*, New Age International, 2024.
3. PMBOK Guide – *A Guide to the Project Management Body of Knowledge*, PMI, 2023.
4. S.R. Gopalakrishnan – *Software Project Management: A Practitioner's Approach*, Pearson, 2022.

Semester – VII

DSC16 24CBIA71 Theory International Desserts & Plating Trends

L	T	P	O	C
2	0	0	2	2

Course Objective:
This course provides an in-depth understanding of classic and contemporary international desserts along with evolving global plating trends. It focuses on techniques, ingredients, presentation styles, and artistic expression in dessert creation. Students will gain practical skills to design and present innovative plated desserts that meet modern culinary standards.

Unit-wise Content

Unit 1: Introduction to International Desserts – 6
Overview of classic desserts from France, Italy, Austria, USA, Middle East, and Asia; historical context and signature ingredients.

Unit 2: Preparation Techniques for Global Desserts – 6
Methods for preparing tarts, mousses, soufflés, panna cotta, baklava, mochi, and other region-specific desserts.

Unit 3: Contemporary Plating Techniques – 6

Modern plating tools, components of plated desserts (textures, temperatures, colors), and balancing flavors and presentation.

Unit 4: Dessert Trends and Innovation – 6
Fusion desserts, use of alternative ingredients (vegan, gluten-free), molecular gastronomy, and seasonal/thematic desserts.

Unit 5: Artistic Presentation and Plating Projects – 6
Creating artistic plated dessert presentations; live plating demos; individual and group dessert design projects.

Total : 30 Hrs.

Course Outcomes
CO1: Identify and explain a variety of traditional and modern international desserts and their origins.
CO2: Demonstrate technical proficiency in preparing a range of global desserts using authentic methods.
CO3: Apply modern plating principles to enhance the visual appeal of desserts.
CO4: Evaluate current trends and innovations in dessert making and presentation.
CO5: Create and present original plated desserts using artistic and professional techniques.

Reference Books

1. **"The Art of the Plated Dessert"** by Tish Boyle and Tim Moriarty – John Wiley & Sons, 2021.
2. **"Advanced Bread and Pastry: A Professional Approach"** by Michel Suas – 2nd Edition, 2023.
3. **"The Elements of Dessert"** by Francisco Migoya – Wiley, 2020

Semester – VII

L	T	P	O	C
2	0	0	2	2

DSC17 24CBIA72 Theory Advanced Culinary Arts

Course Objective:
This course aims to provide students with in-depth knowledge and hands-on experience in modern culinary techniques, international cuisine styles, and creative food presentation. Emphasis is placed on advanced cooking methods, recipe development, menu planning, and kitchen innovation. Students will be equipped with the skills required for leadership roles in culinary operations.

Unit-wise Content
Unit 1: Modern Cooking Techniques – 9
Sous-vide, smoking, fermentation, dehydration, and low-temperature cooking; application of contemporary culinary technology.

Unit 2: International Cuisines and Fusion Food 9
Advanced preparations from European, Asian, Middle Eastern, and Latin American cuisines; concept of

fusion and global flavor pairing.

Unit 3: Recipe Development and Food Innovation **9**
Designing original recipes, molecular gastronomy basics, using local and seasonal ingredients for innovation.

Unit 4: Menu Engineering and Plating Design **9**
Menu layout, food costing, portion control; plating principles, composition, and aesthetics.

Unit 5: Sustainable and Ethical Culinary Practices **9**
Farm-to-table cooking, waste reduction, ethical sourcing, use of plant-based and alternative proteins.

Course Outcomes **Total : 45 Hrs.**
CO1: Demonstrate proficiency in using advanced culinary techniques and equipment.
CO2: Prepare and present complex dishes from diverse international cuisines with accuracy and creativity.
CO3: Design original recipes and apply innovative cooking concepts using local and sustainable ingredients.
CO4: Develop structured menus considering balance, cost, and visual appeal.
CO5: Integrate sustainable and ethical practices into culinary operations.

Reference Books

1. **"The Professional Chef"** by The Culinary Institute of America – 10th Edition, Wiley, 2022.
2. **"Modernist Cuisine: The Art and Science of Cooking"** by Nathan Myhrvold – The Cooking Lab, 2020.

"Culinary Artistry" by Andrew Dornenburg and Karen Page – Wiley, 2021.

Semester – VII

L	T	P	O	C
4	0	0	2	4

DSC18 24CBIA73 Theory Hospitality Marketing Management

Course Objectives:
To understand about nature and scope of marketing. To be familiarize about marketing research, intelligent systems. To understand briefly about pricing marketing and strategies. Importance of promotion in marketing, promotion mix and green marketing.

UNIT I **12**
Nature and scope of marketing - Marketing Concepts - Scanning the marketing Environment Societal marketing and relationship marketing

UNIT II **12**
Marketing research- Marketing intelligent system - Mass marketing - Customized marketing and target marketing

UNIT III **12**

Product decisions - Product mix -Product life cycle strategies -- Brand management

UNIT IV **12**

Pricing in marketing - Pricing strategies - Retailers and wholesalers - Marketing Channels

UNIT V **12**

Role of promotion in marketing - Promotion mix - Sales promotion - Direct selling – Green marketing

Total 60 Hrs.

Course Outcome:

Hospitality Marketing Management courses aim to equip students with the skills to effectively promote and manage services in the hospitality industry

CO1: Comprehensive Understanding of Hospitality Marketing
CO2:Strategic Marketing Planning and Implementation
CO3:. Digital Marketing Proficiency
CO4: Customer Relationship Management (CRM) Skills
CO5: Market Research and Consumer Behavior Analysis

Text Books and References Books:

1. Principles of Marketing – Kotler and Armstrong- Pearson Education- 10th 2.Marketing Management – Philip Kotler- Pearson Education Publication- 11th Edition2024.

Semester – VII

DSE7 24DBIA71 Theory Food and Health Tourism

L	T	P	O	C
4	0	0	2	4

Course Objectives:

Know the need for health and wellness in tourism. Understand origin and development of health tourism. Know the tools of wellness.

UNIT I **12**

The definition of health tourism, its place and importance in tourism, types of health tourism- Development in health tourism and reasons of them, factors that form the supply of health tourism - Factors that affect the demand for health tourism, marketing and logistics in health tourism, policies of health tourism - Definition, importance and characteristics of thermal tourism

UNIT II **12**

Wellness: Origin, development and need of health tourism. Health as a motivator to travel, Ancient - centers of healing and bath - Wellness, well being and spirituality - Typologies of Health tourism – Factors - affecting growth of health tourism - Leisure, lifestyle and tourism. Accommodation in accordance with - Weather and Climate – winter, summer and Health resorts.

UNIT III **12**

Wellness: tools – Medicine, therapy, therapeutic recreation, nutrition and rehabilitation. Forms of health tourism: Medical tourism, Spa tourism, Ayurveda tourism, Yoga & Meditation tourism -

Holistic tourism, Spiritual tourism and Ashram tourism.

UNIT IV **12**

Wellness: Complementary & Alternative Medicines (C.A.M): holistic approach Vs specialization - approach. Concept and Dimensions of holistic health care – the body, Mind and Spirit relationship. - Major C.A.M. systems of the world: AYUSH, Ayurveda, Yoga, Naturopathy, and acupuncture. Medical - tourism: concept, typology, benefits of medical tourism. Global Medical tourism scenario – countries - promoting medical tourism and economics of medical tourism – an overview - Indian medical tourism – potential, problems, market size and future challenges.

UNIT V **12**

Spas: definitions, origin, typology, Medicinal properties of spa - Important natural spa destinations in the world - A brief overview of Modern Spa Treatments: categories of treatments – Detox, bodywork therapies, Different styles of massages: Facials, Body Polish and Scrubs – Packs, glows and wraps - Aroma therapy, Yoga & Meditation – Hydrotherapy - Baths, Showers, steam bath, Sauna, Hamam, Whirlpool and Floatation therapy - Hot Stone Therapy and Mud therapy.

Total : 60 Hrs.

Course Outcome :

CO1:. Understand the Interconnection Between Food, Health, and Tourism
CO2: Analyze Global Food Cultures and Their Role in Tourism
CO3: Examine Wellness Tourism Trends and Market Dynamics
CO4:. Promote Sustainable and Authentic Culinary Experiences
CO5: Integrate Nutrition and Health in Culinary Tourism

Text Books and Reference Books:

1. Huss, Carol et al., 2024, The Banyan Tree: A Text Book for Holistic Health Practitioner, Sahaj Medical, Mission Sisters, Pune.
2. Kulkarni, S., 2023, Spa and Health Tourism, Book Enclave, Jaipur.
3. Payyappilly, C., et al., 2023, Holistic Health Work Book, Sahaj, Pune.

Semester – VII

DSC16 24PBIA71 International Desserts & Plating Trends – Practical (Lab)

L	T	P	O	C
0	0	4	2	2

Course Objective

This course equips students with practical skills in preparing classic and contemporary international desserts while focusing on modern plating trends. Students will gain hands-on experience in advanced dessert techniques, presentation styles, textural contrasts, and use of plating tools to enhance visual appeal.

Unit-wise Practical Content

Unit 1: Classic European Desserts – 6 Hours
Preparation of French pastries (e.g., mille-feuille, éclair), Italian classics (e.g., tiramisu, panna cotta), and British puddings.

Unit 2: American and Latin American Desserts – 6 Hours

Key lime pie, brownies, New York cheesecake, flan, tres leches cake, churros.

Unit 3: Asian and Middle Eastern Sweets – 6 Hours

Mochi, Thai sticky rice with mango, Turkish baklava, Lebanese maamoul.

Unit 4: Modern Plating Techniques – 6 Hours
Use of quenelles, smears, drizzles, edible flowers, gold leaf, tuile, and molds; emphasis on color, balance, and height.

Unit 5: Dessert Composition and Texture Play – 6 Hours
Combining elements like mousse, sponge, crunch, gels, and ice cream on a plate; creating plated dessert themes.

Course Outcomes

CO1: Prepare a variety of international desserts with precision and authenticity.
CO2: Demonstrate techniques of advanced dessert plating and presentation.
CO3: Apply knowledge of textures, temperatures, and color contrast in dessert composition.
CO4: Create plated desserts using modern tools and global trends.
CO5: Showcase creativity and innovation in dessert display and menu-ready presentations.

Reference Books

1. "The Art of the Dessert" by Ann Amernick – John Wiley & Sons, 2021.
2. "Advanced Professional Pastry Chef" by Bo Friberg – 5th Edition, Wiley, 2022.
3. "Plating for Gold: A Decade of Desserts from the World and National Pastry Team Championships" by Tish Boyle – 2020.

Semester – VII

DSC17 24PBIA72 Advanced Culinary Arts – Practical (Lab)

L	T	P	O	C
0	0	4	2	2

Course Objectives:

- To demonstrate a working knowledge of terms, ingredients, equipment and tools.
- To Employ safe food handling practices using contemporary guidelines
- To Understand properties and functions of the Basics ingredients used in candies
- To temper chocolate and use it successfully in molds
- To Produce confections using commercial ingredients and equipment

UNIT I - Introduction to Class/review 6
Overview of class outline – Safety / Sanitation / Equipment Checklist - Chocolate Lecture - Review of Chocolate production and key ingredients - Ganache: Making various recipes of ganache used for piped truffles and filled truffles.

UNIT II - Tempering Chocolate & Finishing truffles **6**

Tempering white, milk & dark chocolate-Finishing truffles using various methods and decorations - - Proper Sanitation practices for longer shelf life. Molded Chocolates: Producing chocolates using shell molds and slabbing with metal bars-Learn how to prepare & decoratively color molds before filling - Cut ganache slabs with use of guitar, proper dipping and finishing technique with tempered chocolate, including use of transfer sheets - Prepare modeling chocolate for use next week - Hand-out assignment

UNIT III -Decorative Work **6**

Making Marzipan & modeling chocolate decorations - Learn to create your own transfer sheet - Chocolate cigarettes, fans and shaving - Proper Sanitation and correct storage practices for garnish.

UNIT IV: **6**

History, development and status of ice cream industry, History, development and status of ice cream industry - Definition, classification and composition of ice cream and other frozen desserts, Stabilizers and emulsifiers-their classification, properties and role in quality of ice cream, technological aspects of ice cream manufacture, Thermodynamics of freezing and calculation of refrigeration loads, Types of freezers, refrigeration control / instrumentation, Types of freezers, refrigeration control / instrumentation, Hygiene, cleaning and sanitation of ice cream plant,

UNIT V: **6**

Effect of process treatments on the physic- chemical properties of ice-cream mixes and ice cream, Processing and freezing of ice- cream mix and control of over run, Packaging, hardening, storage and shipping of ice- cream - Defects in ice cream, their causes and prevention, Physic-chemical properties of ice-cream and compositional standards., Microenvironment in ice cream, microbiological quality of ingredients, critical process factors & their impact on entry of pathogen in ice cream, their survival during storage, food poisoning out breaks, food safety & legal standards, Recent advances in ice-cream industry and plant management, Technology for preparation of dried ice-cream milk mix. And Nutritive value of ice-cream

Total : 30 Hrs.

Course Outcomes:

CO1: Apply advanced cooking techniques across global cuisines.
CO2: Plan and prepare multi-course meals with proper timing.
CO3: Ensure food safety, hygiene, and cost control in the kitchen.
CO4: Create innovative dishes with professional presentation.
CO5: Work effectively in a team and manage kitchen operations.

Text Books and Reference Books:

1. Twentieth Century Cook Book: An Up-To-Date and Skillful Preparation on the Art of Cooking, and Modern Candy Making Simplified, Also the Process of ... and Butchering Time Recipes - Geographical Publishing Co 2022
2. Raising the Bar: The Future of Fine Chocolate - 2024
3. Making Artisan Chocolates 2025

Semester – VII

RP1 24RBIA71 **Research Project - Practical**

L	T	P	O	C
0	0	12	0	6

Course Objectives:

By the end of this course, students will be able to:

1. Understand fundamental research methodologies and their applications.
2. Develop a well-structured research proposal.
3. Conduct independent research using appropriate data collection and analysis techniques.
4. Interpret research findings and communicate results effectively.
5. Apply ethical considerations in research and academic writing.

Course Units:

Unit 1: Introduction to Research **6**

- Definition, Purpose, and Importance of Research
- Types of Research (Qualitative, Quantitative, and Mixed Methods)
- Identifying Research Problems and Objectives
- Ethics in Research and Plagiarism Prevention

Unit 2: Research Design and Methodology **6**

- Formulating Research Questions and Hypotheses

- Literature Review and Sources of Information
- Research Methods: Surveys, Experiments, Case Studies, and Interviews
- Sampling Techniques and Data Collection

Unit 3: Data Analysis and Interpretation **6**

- Introduction to Data Analysis Tools (SPSS, Excel, NVivo, etc.)
- Quantitative Data Analysis: Descriptive and Inferential Statistics
- Qualitative Data Analysis: Thematic Analysis and Coding
- Presenting Data Visually (Graphs, Charts, Tables)

Unit 4: Writing the Research Report **6**

- Structuring a Research Paper (Abstract, Introduction, Methods, Results, Discussion, Conclusion)
- Referencing Styles (APA, MLA, Chicago, Harvard)
- Writing and Editing Techniques
- Preparing for Peer Review and Feedback

Unit 5: Presentation and Defense of Research Findings **6**

- Creating Effective Research Presentations
- Handling Questions and Criticism
- Revising and Finalizing Research Reports
- Publishing Research and Future Directions

Total : 30 Hrs.

Course Outcomes:

Upon completion of this course, students will be able to:

CO1:Formulate a clear and feasible research topic.

CO2:Conduct independent research with appropriate methodology.

CO3:Analyze and interpret data effectively.

CO4:Write a structured and well-referenced research report.

CO4:Present and defend research findings confidently.

References:

1. Creswell, J. W. (2022). Research Design: Qualitative, Quantitative, and Mixed Methods Approaches. Sage Publications.
2. Kothari, C. R. (2024). Research Methodology: Methods and Techniques. New Age International.
3. Bell, J. (2024). Doing Your Research Project: A Guide for First-Time Researchers. McGraw-Hill Education.
4. Bryman, A. (2025). Social Research Methods. Oxford University Press.
5. American Psychological Association (2024). Publication Manual of the American Psychological Association (7th Edition).

SEMESTER - VIII

Semester – VIII

L	T	P	O	C
2	0	0	2	2

DSC19 24CBIA81 Theory Food Styling and Photography

Course Objective

This course aims to develop students' practical and aesthetic skills in styling food for visual appeal and photographing it professionally. The course explores techniques in food presentation, lighting, composition, camera settings, and digital editing, tailored for use in media, advertising, and culinary portfolios.

Unit-wise Content

Unit 1: Introduction to Food Styling – 6

History and evolution of food styling, role of food stylists, styling tools and props, principles of visual presentation.

Unit 2: Composition and Plating for the Camera 6

Understanding angles, layout balance, focal point, rule of thirds, use of color and textures to enhance food aesthetics.

Unit 3: Lighting Techniques **6**
Natural vs. artificial lighting, lighting direction and modifiers, creating mood through lighting, shadow management.

Unit 4: Photography Basics **6**
Camera types and settings (ISO, aperture, shutter speed), lenses, smartphone photography, framing and perspectives.

Unit 5: Editing and Post-production **6**
Using editing software (e.g., Adobe Lightroom, Snapseed), color correction, exposure adjustments, exporting for web/media. **Total : 30 Hrs.**

Course Outcomes

CO1: Explain the fundamentals and tools of food styling for various cuisines and settings.
CO2: Apply styling principles to create visually appealing and well-composed food presentations.
CO3: Utilize lighting techniques to enhance texture, depth, and visual mood in food photography.
CO4: Operate camera equipment or smartphones with technical control for high-quality food images.
CO5: Edit food photographs professionally to meet commercial and digital media standards.

Reference Books

1. **"Food Styling: The Art of Preparing Food for the Camera"** by Delores Custer – 2nd Edition, Wiley, 2021.
2. **"Plate to Pixel: Digital Food Photography & Styling"** by Helene Dujardin – Wiley, 2020.
3. **"Food Photography: From Snapshots to Great Shots"** by Nicole S. Young – 3rd Edition, Peachpit Press, 2022.

Semester – VIII

L	T	P	O	C
2	0	0	2	2

DSC20 24CBIA82 Theory International Bakery and Patisserie Trends

Course Objective
This course explores the latest global trends in bakery and patisserie arts, focusing on modern techniques, ingredient innovations, international desserts, and health-conscious baking practices. It prepares students to adapt traditional recipes with contemporary styles while understanding global consumer preferences.

Unit-wise Content
Unit 1: Global Bakery and Patisserie Overview – **6**
Overview of traditional vs. modern bakery practices, global dessert consumption trends, and market influences on patisserie evolution.

Unit 2: Fusion Baking and Flavor Innovations – **6**

Cross-cultural baking trends, global fusion pastries, use of international ingredients, and flavor pairing techniques.

Unit 3: Healthy and Functional Baking – 6
Gluten-free, keto, vegan, and high-protein bakery items; sugar alternatives; allergen-free baking and nutritional value enhancement.

Unit 4: Artisan Techniques and Signature Styles – 6
Sourdoughs, laminated dough, viennoiserie, hand-crafted breads and plated desserts inspired by modern patisserie trends.

Unit 5: Sustainability and Innovation in Bakery – 6
Sustainable sourcing, zero-waste baking, plant-based trends, and technological advancements like 3D food printing in baking. **Total : 30 Hrs.**

Course Outcomes

CO1: Identify global bakery and patisserie trends and their cultural influences.
CO2: Analyze the application of fusion concepts and innovative ingredients in baked goods.
CO3: Design health-conscious bakery products in alignment with dietary trends.
CO4: Demonstrate knowledge of artisan baking methods and modern presentation techniques.
CO5: Evaluate sustainable practices and technological innovations shaping the future of international baking.

Reference Books

1. **"Advanced Bread and Pastry: A Professional Approach"** by Michel Suas – Delmar Cengage Learning, 2022.
2. **"The Art of the Patisserie"** by Bo Friberg – Wiley, 2021.
3. **"Modernist Bread"** by Nathan Myhrvold and Francisco Migoya – The Cooking Lab, 2023.

L	T	P	O	C
4	0	0	2	4

Semester – VIII

DSC21 24CBIA83 Theory Culinary Innovation and Research

Course Objective
This course focuses on fostering creativity, scientific thinking, and research methodologies in the culinary arts. It emphasizes innovation in recipe development, modern cooking techniques, sensory evaluation, and the application of food science in creating new gastronomic experiences.

Unit-wise Content
Unit 1: Foundations of Culinary Innovation 12
Concept of culinary innovation, creativity in food development, global trends, and idea generation techniques.

Unit 2: Modern Cooking Techniques and Equipment 12

Sous-vide, molecular gastronomy, dehydrating, fermenting, smoking, and contemporary kitchen tools and technologies.

Unit 3: Recipe Development and Testing **12**
Steps in recipe formulation, standardization, prototyping, cost control, and consistency evaluation.

Unit 4: Sensory Evaluation and Consumer Testing **12**
Principles of sensory science, taste profiling, flavor balance, consumer panels, and data interpretation.

Unit 5: Research Methodology in Culinary Science **12**
Types of culinary research, experimental design, data collection, innovation documentation, and intellectual property basics. **Total : 60 Hrs.**

Course Outcomes

CO1: Explain the principles and process of culinary innovation and creativity.
CO2: Apply modern culinary techniques to develop innovative dishes.
CO3: Formulate and standardize original recipes with consistent quality.
CO4: Conduct sensory evaluation and analyze consumer preferences.
CO5: Design and implement basic research projects in culinary contexts.

Reference Books

1. **"The Flavor Matrix: The Art and Science of Pairing Common Ingredients to Create Extraordinary Dishes"** by James Briscione and Brooke Parkhurst – Houghton Mifflin Harcourt, 2023.
2. **"Culinary Artistry"** by Andrew Dornenburg and Karen Page – Wiley, Reprint 2022 Edition.
3. **"Modernist Cuisine: The Art and Science of Cooking"** by Nathan Myhrvold – The Cooking Lab, 2023.

Semester – VIII

L	T	P	O	C
4	0	0	2	4

DSE8 24DBIA81 Theory Food Journalism

Course Objective
This course introduces students to the dynamic world of food journalism, exploring the art of writing about food, reviewing restaurants, reporting food trends, and using digital media platforms. It trains learners to critically analyze culinary narratives and present engaging food-related content across various formats.

Unit-wise Content
Unit 1: Introduction to Food Journalism **12**
Definition, scope, and evolution of food journalism; roles and responsibilities of a food journalist; types of food writing (articles, blogs, reviews, etc.).

Unit 2: Writing Techniques for Food Stories **12**
Narrative techniques, descriptive writing, storytelling with sensory appeal, structure of a food feature, headlines, and captions.

Unit 3: Food Criticism and Restaurant Reviewing **12**
Principles of food criticism, ethics in reviewing, evaluating ambiance, service, and menu; writing unbiased and constructive reviews.

Unit 4: Food Journalism in the Digital Age **12**
Social media, food blogs, podcasts, vlogs, influencer culture, multimedia storytelling, SEO writing, and audience engagement strategies.

Unit 5: Research and Legal Aspects **12**
Fact-checking, interviewing chefs and restaurateurs, copyright, plagiarism, food photography rights, and ethical journalism practices. **Total : 60 Hrs.**

Course Outcomes

CO1: Explain the key concepts and history of food journalism.
CO2: Write engaging and sensory-rich content for food-related stories.
CO3: Evaluate and critique restaurants with journalistic integrity.
CO4: Utilize digital platforms effectively to disseminate food content.
CO5: Apply research and ethical standards in food reporting and publishing.

Reference Books

1. "Will Write for Food: Pursue Your Passion and Bring Home the Dough Writing Recipes, Cookbooks, Blogs and More" by Dianne Jacob – Hachette Go, 5th Edition, 2023.
2. "The Food Stylist's Handbook" by Denise Vivaldo – Skyhorse Publishing, Revised Edition, 2022.
3. "The Ethics of Food: A Reader for Writers" by Gregory Pence – Oxford University Press, 2023.

Semester – VIII

DSC19 24PBIA81 Food Styling and Photography - Practical (Lab)

L	T	P	O	C
0	0	4	2	2

Course Objectives

Develop expertise in food plating and styling for visual appeal. Master lighting, camera angles, and composition for food photography. Edit and enhance food images using professional editing software. Write compelling food reviews, blogs, and magazine articles. Create a personal portfolio showcasing food styling, photography, and journalism.

Practical Units & Exercises

Unit 1: Food Styling Basicss **9**

Exercise 1: Understanding color, contrast, and texture in food presentation.
Exercise 2: Styling different food types – hot dishes, salads, desserts, and beverages.
Exercise 3: Working with garnishes, sauces, and edible props.

Unit 2: Food Photography Techniques **9**

Exercise 4: Camera settings – ISO, aperture, shutter speed for food photography.
Exercise 5: Natural vs. artificial lighting for food images.
Exercise 6: Shooting food from different angles (overhead, close-up, 45-degree).
Exercise 7: Using backgrounds and props for creative composition.

Unit 3: Editing & Post-Production **9**

Exercise 8: Editing raw food images using Adobe Lightroom & Photoshop.
Exercise 9: Retouching, color correction, and adding depth to food photos.
Exercise 10: Preparing images for Instagram, blogs, and magazines.

Unit 4: Food Journalism & Content Creation **9**

Exercise 11: Writing an engaging food review (restaurant visit and critique).
Exercise 12: Creating a personal food blog and writing an article.
Exercise 13: Interviewing a chef or food influencer and writing a feature article.

Unit 5: Portfolio Development & Final Project **9**

Exercise 14: Creating a food photography and styling portfolio.
Exercise 15: Writing and publishing a food journalism piece.
Final Project:
Option A: A styled food photography shoot showcasing professional plating.
Option B: A food magazine-style article with photos and interviews.

Total 45 Hrs.

Course Outcome:

CO1: Demonstrate Basics and advanced food styling techniques for visual appeal.
CO2: Use professional photography tools and techniques to capture food images.
CO3: Apply lighting, composition, and editing skills to enhance food photography.
CO4: Create clear, engaging, and accurate written content for food-related media.
CO5: Integrate styling, photography, and writing to produce content for food blogs, magazines, or digital platforms.

Reference Books

1. "Plate to Pixel: Digital Food Photography & Styling" – 2024Helene Dujardin
2. "Food Styling: The Art of Preparing Food for the Camera" – 2023Delores Custer
3. "The Language of Food: A Linguist Reads the Menu" – 2024Dan Jurafsky

Semester – VIII

L	T	P	O	C
0	0	4	0	2

DSC20 24PBIA82 International Bakery and Patisserie Trends – Practical (Lab)

Course Objective

This course aims to equip students with hands-on experience in preparing internationally popular baked goods and patisserie items. It focuses on current trends, innovative techniques, and artistic presentation aligned with global standards.

Unit-wise Practical Content

Unit 1: Global Breads and Artisanal Loaves – **6**

Preparation of focaccia, ciabatta, sourdough, brioche, and other international breads using traditional and contemporary techniques.

Unit 2: Classic and Modern Viennoiserie **6**

Practical training in croissants, Danish pastries, pain au chocolat, and puff pastries with innovative fillings and glazes.

Unit 3: Plated Desserts and Tarts **6**

Execution of high-end plated desserts including tartlets, entremets, mille-feuille, and decorative elements for fine presentation.

Unit 4: International Cakes and Finishing Techniques **6**

Preparation of signature cakes such as Black Forest, Opera Cake, and Japanese Cheesecake; modern decoration using mirror glaze, drip, and airbrushing.

Unit 5: Sugar and Chocolate Artistry **6**

Practice in chocolate tempering, molding, ganache, and simple sugar decorations such as pulled sugar, spun sugar, and showpieces.

Course Outcomes

- **CO1:** Prepare international bread varieties using advanced fermentation and shaping techniques.
- **CO2:** Create viennoiserie items with professional lamination and finishing skills.
- **CO3:** Assemble and present sophisticated plated desserts suitable for fine dining.
- **CO4:** Decorate international cakes using modern and trend-driven techniques.
- **CO5:** Apply basic chocolate and sugar artistry in decorative patisserie work.

Reference Books

1. **"Advanced Bread and Pastry: A Professional Approach"** by Michel Suas – Delmar Cengage Learning, 2022 Edition.
2. **"The Art of the Dessert"** by Ann Amernick – Wiley, 2023 Edition.
3. **"Chocolate and Confections"** by Peter P. Greweling – Wiley, 3rd Edition, 2023.

Semester – VIII

RP2 24RBIA81 **Research Project II - Practical**

L	T	P	O	C
0	0	12	2	6

Course Objective

The Research Project course provides students with the opportunity to apply their knowledge to a practical, real-world problem. Students will work individually or in small teams to complete a project from conception through to implementation and presentation. This course emphasizes project management, problem-solving, teamwork, and effective communication.

Unit – I – Introduction and Project Selection

Course overview and expectations. - Introduction to project management tools and techniques. - Brainstorming and selection of project topics. - Formation of project teams

Unit – II – Project Proposal

Writing a project proposal. - Defining project scope, objectives, and deliverables. - Identifying resources and constraints. - Proposal submission and feedback.

Unit – III – Research and Planning
Conducting a literature review and market research. - Developing a detailed project plan and timeline. Assigning roles and responsibilities within the team.- Initial project presentation.

Unit – IV - Design and Development
Conceptualizing and designing the project. - Initial prototyping and development. - Regular check-ins and progress updates with the instructor.

Unit – V – Implementation, Presentation
Continued development and iteration. - Testing and troubleshooting. - Documenting the process and results. - Final project presentations to the class and/or external evaluators. - Submission of all project documentation and deliverables. - Peer and self-assessment.

Course Outcomes
CO1: Write a project proposal
CO2: Review literature surveys
CO3: Apply suitable methodologies
CO4: Illustrate and conceptualize project
CO5: Create and design project presentations

Reference Book:

1. K.N. Krishnaswamy , Research methodology, Darling Kindersley 2023.
2. Uma sekaran, Research methodology, John wiley 2024
3. Roger Bougle, Research methodology, John wiley 2025.