

MGM UNIVERSITY, AURANGABAD

Syllabus for Post Degree Diploma Program in Culinary Arts (PDDPCA) w.e.f. Academic Year 2020 - 2021

- One Year Post Degree Diploma Program in Culinary Arts

I. INTRODUCTION:

This curriculum is designed for the one year “Post Degree Diploma Program in Culinary Arts” with a view to keep abreast with the current trends in the industry.

II. OBJECTIVES AND FRAMEWORK OF THE CURRICULUM OF PDDPCA PROGRAM:

- a) This program is designed for those who have successfully completed Hotel Management or any degree in Hospitality and who have decided to work as professionals in the fascinating world of food.
- b) Learn and interact with the professional industrial experience faculty. The program is highly interactive and practical oriented. This Institute has team of professional chefs to train youngsters for a skilled and grueling culinary profession.
- c) While learning students with the knowledge and skills required, it is necessary to complement this with periodic real world exposure that will blend both, theory and practical, and significantly enhance their confidence and self-assurance.
- d) The most crucial of these is knife skills, which students begin to learn right at the start of their studies. We also emphasize proper handling of professional state of the art equipment's, food processing, various methods of cooking, preparation of stocks and the essential skills of meat, fish, and poultry fabrication as well as food safety. To learn and practice the fundamental culinary skills by repetitive on hands training is the key to be a professional chef.

III. KEY FEATURES:

- a) The program structure is designed keeping in view the basic objective stated above. Consequently certain essential features of such model program structures would be:
 - a. To impart to the students latest and relevant knowledge from the field of culinary management theory and practice.
 - b. Providing opportunities to the participants, within and outside the institutions, for developing necessary operating skills in kitchen operations.
 - c. Imparting / developing the right kind of attitudes to function effectively in operational, managerial / administrative positions.
 - d. A well-defined course syllabus has been designed to provide comprehensive, rigorous and contemporary theoretical and practical knowledge to the students, thereby meeting the expectations of culinary industry. Maximum emphasis is given on practical inputs from subjects pertaining to culinary.

IV. THE CURRICULUM:

- a) The curriculum is presented in the accompanying chart along with the appendices containing a list of courses and outlines of required courses.
- b) Care and attention has been given to the basic objective of the curriculum and its academic rigor.
 - a. The curriculum includes a total of 09 courses.
 - b. Of the 09 courses, course No. 101, 102, 103 and 104 are practical courses.
 - c. There is a provision of Project Report in the first semester which would carry a mark value of 100 marks.
- c) Ordinarily in each class (of one division), not more than 20 students will be admitted.
- d) Appendix I: Outline of the structure of PDDPCA program. Appendix II: Detailed syllabus, Semester-wise / Course-wise.

V. ELIGIBILITY FOR ADMISSION:

The minimum eligibility for this course would be Graduate in Hotel management/ Hospitality Studies/ Hospitality & Tourism Studies/ 3 years Diploma in HMCT from MSBTE/ Degree in allied stream, passing with a minimum of 40% marks in the aggregate (35% in case of candidates of backward class categories belonging to Maharashtra State)

VI. NUMBER OF LECTURES:

There shall be max. 36 hours per week, which include lectures / practicals/tutorials / Seminars / Assignments for the internal assessment work and the duration of the lecture/practical period, shall be of 60 minutes each.

VII. PROJECT WORK:

- a) Each student shall prepare a Project Report on the topic based on the Culinary industry under the guidance of an internal teacher and submit the same to the Principal.
- b) The Project Report is to be prepared by the student in two typed copies and to be submitted to the Principal within the stipulated time for assessment.
- c) The Project Report will be assessed by a panel of examiners comprising of one external examiner (the external would include preferably one from the Hotel Industry of the level of Head of the Department and above) and one internal examiner.

VIII. ATTENDANCE:

The students are required to have at least 75% attendance in each course. The students who fail to comply with the above requirements shall be prosecuted as per the Code of Conduct of the University.

IX. TEACHING FACULTY:

The teaching faculty must be as prescribed by the MGM University, Aurangabad. The lecturers shall have a valid degree / diploma in Hotel Management/ Hospitality Studies/ Hospitality Management/ or allied stream.

X. CLASSROOM AND LABORATORIES:

Besides the classrooms for lectures and tutorials, the laboratories for practicals should include the following:

- a. Food Production Lab.
- b. Food and Beverage Service Lab. (to know the service style of the food prepared)
- c. Library
- d. Computer Lab with Internet Facility
- e. The Laboratories should be well equipped to impart proper practical knowledge and develop professional skills of the students.

XI. BOARD OF PAPER SETTERS / EXAMINERS:

As prescribed by the MGM University, Aurangabad.

XII. EXAMINATION:

As prescribed by the MGM University, Aurangabad.

XIII. ASSESSMENT:

As prescribed by the MGM University, Aurangabad.

Note: In case of those students who have secured less than passing percentage of marks in internal i.e. less than 16, a separate internal test of 40 marks (improvement examination) shall be conducted for those students, and if the result of the internal test as above results in lower marks than the original, the original figure of the marks shall prevail. In short, the rule is that the higher of the two figures of the marks shall be taken into consideration.

XIV. MARKS:

- a) First Semester will carry a total of 400 marks (100 marks for each Course), and second semester will carry a total of 500 marks (100 marks for each Course).
- b) The marks allotted to each course shall be as follows:
 - a. 60 marks for external written comprehensive test and 40 for internal assessment. - 30 marks for written comprehensive test where practicals are conducted, along with 30 marks for practicals and 40 marks shall be assigned for internal assessment.
- c) The project report would have 100 marks where 60 marks for external evaluation and 40 for internal evaluation.

XV. STANDARD OF PASSING:

As prescribed by the MGM University, Aurangabad.

MGM UNIVERSITY, AURANGABAD

**Syllabus for Post Degree Diploma Program in Culinary Arts
(PDDPCA)**

The following abbreviations have been used here under
L - Lecture P - Practical T - Tutorial

PDDPCA (Semester I)

Course Code	Course Name	Teaching Scheme (Hrs Per Week)			Examination Scheme			Total Marks	Credit Points
		L	T	P	Theory	Practical	Internal		
PDDPCA 101	Essentials of Culinary Practices	2	-	6	30	30	40	100	5
PDDPCA 102	Indian Regional Culinary	2	-	6	30	30	40	100	5
PDDPCA 103	Bakery and Confectionery	2	-	6	30	30	40	100	5
PDDPCA 104	Hospitality Skills	2	1	-	60	-	40	100	3
		08	01	18	150	90	160	400	18

PDDPCA (Semester II)

Course Code	Course Name	Teaching Scheme (Hrs Per Week)			Examination Scheme			Total Marks	Credit Points
		L	T	P	Theory	Practical	Internal		
PDDPCA 201	Mastering of Advance Culinary Practices	2	-	6	30	30	40	100	5
PDDPCA 202	Advance Bakery and Patisserie	2	-	6	30	30	40	100	5
PDDPCA 203	Entrepreneurship Development	2	1	-	60	-	40	100	3
PDDPCA 204	Basics of Food Law and Food Science	2	1	-	60	-	40	100	3
PDDPCA 205	Project Report	-	-	-	60	-	40	100	4
		08	02	12	240	60	200	500	20

Note: Project Report Marking Scheme:

A) Project report to be submitted as per specifications & format (to be collected from the Institute).

Marks would be awarded as follows by a panel of examiners (one external and one internal):

Particular	Internal	External
Project Report	20	40
Viva-voce	20	20
Total	40	60

Course: Essentials of Culinary Practices

Course Code: PDDPCA 101

Semester: - First

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	-	30 / 1.5 hrs	40	70	02

COURSE RATIONALE:

Culinary section is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of culinary arts so that they can be put to use in an efficient & effective way.

COURSE OUTCOME:

The course will develop basic awareness of the technical skills required in the culinary section. It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. This shall help students to produce the varieties of dishes suitable for the various establishments.

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	<u>Professional Kitchen and Equipments</u> Definition, Attributes of chef, Organizational Chart of Kitchen, Design of kitchen, Classification of equipments –small, medium, large	3	3
2.	<u>Aims and objectives of cooking , Culinary terms</u> Effect of cooking, Nutritional composition, Indian culinary terms, French Culinary terms	3	3
3.	<u>Cooking Techniques and Basic Preparations</u> Methods of cooking, Combination methods, Mise-en-place, Combining and mixing of food - Food texture and Color, Stocks, Soups, Sauces, Dressings, Accompaniments and garnishes	5	3
4.	<u>Ingredients</u> Spices, herbs, Grains, Lentils, Milk and milk products, Poultry, meat, fish, Egg, Sugar, Oils and fat, Salt	3	3
5.	<u>Principles of Purchasing and Storing</u> Purchase specifications, Purchase requisitions, Storage rules, Receiving of raw material, Forms and formats maintained, Cost control techniques	3	3
6.	<u>Indian Regional food and Staple food</u> East, West, North, South state wise food culture and Cultural influence, Thali meal, Breakfast - Regional	4	3

	specialties, Festival meals, Snacks, Indian desserts		
7.	<u>Larder and Pantry</u> Introduction to larder department, Preparation of vegetables, salads – simple, complex, Butchery dept., Cold buffet, Pantry food preparation	3	3
8.	<u>Kitchen Organization and Management</u> Menu Planning and Menu types, Staffing, Food premises, Portion control, Budget management, Forecasting for kitchen	2	3
9.	<u>Visit to Industrial kitchen</u> Report writing, Observation, Work procedures, Sanitation and hygiene	2	3
10.	<u>Importance Fire Safety</u> Fire triangle, Fire equipments, Fire fighting training	2	3
	Total	30	30

REFERENCE BOOKS:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
5. The Professional Chef (4th Edition)- Le Rol A. Polsom
6. The book of Ingredients- Jane Grigson
7. Food Commodities- Bernard Davis

Course: Essentials of Culinary Practices

Course Code: PDDPCA 101

Semester: - First

Teaching & Examination Scheme: Practical

Teaching Scheme Per Week	Examination Scheme		
Practical Hours	Practical Marks / Duration	Total	Credit Points
06	30 / 3 hrs.	30	3

COURSE RATIONALE:

Culinary section is an integral part of the Hospitality Industry. To prepare the students to cater to the need of the industry, it is important to inculcate in them sound knowledge of the principles of culinary arts so that they can be put to use in an efficient & effective way.

COURSE OUTCOME:

The course will develop basic awareness of the technical skills required in the culinary section. It also gives a comprehensive insight into the commodities required, their characteristics uses and handling procedures. This shall help students to produce the varieties of dishes suitable for the various establishments.

PRACTICAL TOPICS:

Practical No.	Title
1.	Kitchen Basics - Red, Brown, White Gravy, Masala
2.	Basic Indian menu - Dal, Rice, Roti, Vegetable
3.	Basic continental Menu - Soup, Tossed vegetable, Au gratin, Roast with sauce, Bread
4.	Continental breakfast - Egg preparation, grill vegetables, Processed meat, Bakery item.
5.	Indian breakfast - Stuff Paratha, besan chila, Potato wada
6.	Popular snacks - Samosa, kachori, Dhokla
7.	India Chinese menu - Soup, starter, Fried rice , noodles
8.	Basic French menu - Soup, appetizer, Roast, vegetable, bread
9	Street food - Pav bhaji, chaat, bhalla
10	Thali meal
11	South Indian Breakfast - Idli sambar, wada, dosa, chutney
12	Pickles, chutneys, Masala blends

13	Indian Specialty
14	Tandoor cooking - Dam Pukhth, Dunar, Chicken tikka, paneer tikka, kebab,
15	Indian desserts house hold - Kheer, sheera
16	Indian desserts - Halwa, Gulab jamun, rasmali, Jalebi
17	Cold buffet - Green salad, sprout sala , cuchumber, raita
18	Pantry Preparations - Veg. Grill, Egg sandwich, cheese toast
19	Bar food - Potato cheese balls, corn fritters, cheese pakoda
20	Social Events Menu

Course: Indian Regional Culinary

Course Code: PDDPCA 102

Semester: - First

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	-	30 / 1.5 hrs.	40	70	02

COURSE RATIONALE:

Indian Regional Culinary course focuses on detailed knowledge of Indian cuisine with respect to geographical and historical influences and traditional / festival foods of different regions of India and capacity to produce them.

COURSE OUTCOME:

The students will gain Knowledge about Culinary terms, accompaniments and garnishes in Indian cuisine and about their storage.

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Indian kitchen - Rules	2	2
2.	Indian food Philosophy	2	2
3.	Anthropology of food	2	2
4.	Gujarati Food and jain food	3	3
5.	Maharashtra's food culture	4	4
6.	Kashmiri cuisine	3	3
7.	Awadhi, Hyderabad cuisine	4	4
8.	Panjabi food culture	3	3
9.	Kerala, Karnataka and Andhra Pradesh's food culture	4	4
10.	East Indian food culture	3	3
	Total	30	30

REFERENCE BOOKS:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
5. The Professional Chef (4th Edition)- Le Rol A. Polsom
6. The book of Ingredients- Jane Grigson
7. Food Commodities- Bernard Davis

Course: Indian Regional Culinary

Course Code: PDDPCA 102

Semester: - First

Teaching & Examination Scheme: Practical

Teaching Scheme Per Week	Examination Scheme		
Practical Hours	Practical Marks / Duration	Total	Credit Points
06	30 / 3 hrs.	30	03

COURSE RATIONALE:

Indian Regional Culinary course focuses on detailed knowledge of Indian cuisine with respect to geographical and historical influences and traditional / festival foods of different regions of India and capacity to produce them.

COURSE OUTCOME:

The students will gain hands on Knowledge about Culinary terms, accompaniments and garnishes in Indian cuisine and about their storage.

PRACTICAL TOPICS:

Practical No.	Title
1.	Gujrati thali
2.	Maharashtrain thali
3.	South Indian thali
4.	Panjabi thali
5.	Kashmiri wazwan
6.	Awadhi menu
7.	Nawabi menu
8.	Parsi food
9	Konkan regional food
10	Koorg regional food
11	Andhra meal
12	Kerala menu
13	Goan food

14	Rajasthan menu
15	Madhya Pradesh menu
16	Festival meal
17	Festival meal
18	Festival meal
19	Indian desserts
20	Quantity kitchen buffet menu

Course: Bakery and Confectionery

Course Code: PDDPCA 103

Semester: - First

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	-	30 / 1.5 hrs.	40	70	02

COURSE RATIONALE:

Bakery and Confectionery aims to acquaint students with the the raw materials used in baking, including their characteristic properties and techniques.

COURSE OUTCOME:

The students will gain detailed knowledge about bakery and confectionery department and develop various baking skills.

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Introduction to Bakery and Confectionary, Basics of Bakery & Confectionery, Principles of Bakery and Confectionary.	3	3
2.	Introduction to bakery ingredients and equipments - Flour, yeast, sugar, baking powder, egg, fat, improvers, milk.	5	3
3.	Bread - dough preparation, and types of Bread	3	3
4.	Cake making - sponge, types of batter, recipes balancing	3	3
5.	Icing and marzipan - Recipes and Types	3	3
6.	Cookies and biscuits - Recipes and Types	2	3
7.	Pastry and Tarts - Care, precaution and Recipes	3	3
8.	Chocolate and it use in bakery - History, Popular products	3	3
9.	Artisans bread - Recipes and Types	2	3
10.	Indian popular bakery products	3	3
	Total	30	30

REFERENCE BOOKS:

1. Professional Baking - Wayne Gisslen
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
3. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
4. The Professional Chef (4th Edition)- Le Rol A. Polsom

Course: Bakery and Confectionery

Course Code: PDDPCA 103

Semester: - First

Teaching & Examination Scheme: Practical

Teaching Scheme Per Week	Examination Scheme		
Practical Hours	Practical Marks / Duration	Total	Credit Points
06	30 / 3 hrs.	30	03

COURSE RATIONALE:

Bakery and Confectionery aims to acquaint students with the the raw materials used in baking, including their characteristic properties and techniques.

COURSE OUTCOME:

The students will gain detailed knowledge about bakery and confectionery department and develop various baking skills.

PRACTICAL TOPICS:

Practical No.	Title
1.	Bread making , bread rolls , Garlic bread
2.	Loaf , French bread , slice bread , bread sticks
3.	Cake sponge , vanilla , chocolate , fruit cake
4.	Egg less sponge , pound cake , chiffon cake
5.	Muffins - vanilla , double chocolate , blue berry
6.	Icing - butter , American , chocolate , Royal , fondant
7.	Wedding cake - tower cake , cake decoration
8.	Pastry - puff pastry , flakey pastry
9	Choux pastry , philo pastry
10	Danish pastry , croissants
11	Tarts - apple , strawberry cream , fruit tart , lemon
12	Apple pie , chocolate pie
13	Pizza base - 3 types of pizza
14	Thin crust , cheese burst , folded
15	Burger ban , hot dog , sweet , milk ban

16	French bagel
17	Ciabatta , tortilla , focaccia, brioche
18	Bruschetta, Panini, challah
19	Pita, lavash , ban , rye bread
20	Cookies – plane , choco- chip, blue berry , ginger

Course: Hospitality Skills

Course Code: PDDPCA 104

Semester: - First

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	01	60 / 2.5 hrs.	40	100	03

COURSE RATIONALE:

To introduce students to the process of communication & presentation skills needed by the hospitality professional.

COURSE OUTCOME:

Student shall be able to know the process of communication, office management, multi-tasking skills, blog writing, etc.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Effective communication oral and written	5	6
2.	Academic writing, report writing, business letters	4	6
3.	Personal appearance and gesture, groom basics	5	6
4.	Fundamentals of computer	4	6
5.	Use of computer and technology in hospitality	5	6
6.	Behavioral skills and consumer behavior	4	6
7.	Use of social media and blog writing	5	6
8.	Food photography, Video, power point presentation skills	4	6
9.	Kitchen formats and reports	5	6
10.	Financial literacy	4	6
	Total	45	60

REFERENCE BOOKS:

1. Communication Skills – BV Pathak
2. Business Communication- Sinha
3. Computer Fundamentals – P.K. Sinha, or Rajaraman
4. A First Course in Computers – Sanjay Saxena Publisher Vikas Publishings – Publishing Year 2001

Course: Mastering of Advance Culinary Practices

Course Code: PDDPCA 201

Semester: - Second

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	-	30 / 1.5 hrs.	40	70	02

COURSE RATIONALE:

Mastering of Advance Culinary Practices focuses on imbibing knowledge about advance culinary techniques and skills.

COURSE OUTCOME:

Upon successful completion of the course students will be acquaint with the worldwide cuisines and culinary art.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Bird eye view of World Cuisine - History, development, French influence on world cuisine, Influence of travelers on world cuisine.	3	3
2.	Art of guard Manger - Introduction to the professional Garde Manger, Cold sauces and cold soups, Salads, Sandwiches, Sausages, Terrines, pates, galantines and roulades, Cheese, Appetizer and hors d' oeuvres, Condiments, crackers and pickles, Buffet presentation, Basic recipes.	3	3
3.	Influence of French Hospitality - History, Types of menu, French food culture, Cheese and wine	3	3
4.	European Cuisine: England, Italy, Spain - History, background, local produce, famous recipes	3	3
5.	Culinary Art Around the world - World popular recipes	3	3
6.	Pan Asian Cuisine - Influence for culture, Popular recipes	3	3
7.	Making of cheese - Cheese manufacturing, Types, origin, Use in cookery	3	3
8.	Oriental cuisine - Best of oriental recipes	3	3
9.	Modern food Trends - Convenience food, Fast food, Cloud kitchen - food delivery, Satellite kitchen	3	3
10.	Contemporary Gastronomy - Plate art, Sous vied cooking, Molecular gastronomy	3	3
	Total	30	30

REFERENCE BOOKS:

1. Practical Cookery- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Edward Arnold - Publishing Year 2004
2. Theory of Catering- Victor Ceserani & Ronald Kinton, ELBS - Publisher - Hodder Edu. - Publishing Year 2003
3. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
4. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
5. The Professional Chef (4th Edition)- Le Rol A. Polsom
6. The book of Ingredients- Jane Grigson
7. Food Commodities- Bernard Davis

Course: Mastering of Advance Culinary Practices

Course Code: PDDPCA 201

Semester: - Second

Teaching & Examination Scheme: Practical

Teaching Scheme Per Week	Examination Scheme		
Practical Hours	Practical Marks / Duration	Total	Credit Points
06	30 / 3 hrs.	30	03

COURSE RATIONALE:

Mastering of Advance Culinary Practices focuses on imbibing knowledge about advance culinary techniques and skills.

COURSE OUTCOME:

Upon successful completion of the course students will be acquaint with the worldwide cuisines and culinary art.

PRACTICAL TOPICS:

Practical No.	Title
1.	Foundation continental menu
2.	Italian - Pizza, Pasta, sauce, Rice, Vegetable
3.	England - Soup, Meat, Poultry roast, stew, Pie
4.	Spain - Appetizer, Meat, Poultry, Fish, sauce
5.	French - Soup, Roast, Steam, Stew, Bread
6.	Chinese- soup, wonton, stir fried, poultry, pot rice
7.	Thai- soup, starter, meat- poultry curry, dessert
8.	Japanese - sushi, fish art, bowl food
9	Mexican - Quesadillas, enchiladas, guacamole, tomato salsa
10	Arabic -falafel, tabouleh, fattoush, hummus, shawarma, grill food
11	Indian - tandoori chicken , biryani, nargisi kofta
12	Cheese Board - types of cheese
13	Cold Buffet -Salads, Fruit Plate
14	Cold Buffet- terrine, Pate, Galantine, sausage making
15	Tea time snacks -chicken sandwich, smoke salmon, hot cross ban, scone

16	International desserts Ala carte
17	International desserts for buffet
18	Molecular Cooking
19	Buffet art, salads, bread, Chocolate fountain, Fondue Presentation.
20	Vegetable Carving, Ice carving

Course: Advance Bakery and Patisserie

Course Code: PDDPCA 202

Semester: - Second

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	-	30 / 1.5 hrs.	40	70	02

COURSE RATIONALE:

It develops learners food preparation, cooking and finishing techniques specifically for pastry, desserts and other baked goods.

COURSE OUTCOME:

It trains the students with the different aspects of Bakery and Confectionery. They are imparted practical knowledge of preparing bakery related products, knowledge of the ingredients used and undertake the costing part of it.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Cookies	3	3
2.	Mousse, soufflé, cheese cake	3	3
3.	Tarts and puddings	3	3
4.	Pizzas	3	3
5.	Sauces	3	3
6.	Classical desserts	3	3
7.	Icing	3	3
8.	Chocolate making , ice cream	3	3
9.	Cheese cake	3	3
10.	International desserts	3	3
	Total	30	30

REFERENCE BOOKS:

1. Professional Baking - Wayne Gisslen
2. Theory of Cookery - Mr. K. Arora, Publisher - Frank Brothers - Publishing Year 2008
3. Modern Cookery for Teaching & Trade Vol I- Ms. Thangam Philip, Publisher - Orient Blackswan Pvt. Ltd.
4. The Professional Chef (4th Edition)- Le Rol A. Polsom

Course: Advance Bakery and Patisserie

Course Code: PDDPCA 202

Semester: - Second

Teaching & Examination Scheme: Practical

Teaching Scheme Per Week	Examination Scheme		
Practical Hours	Practical Marks / Duration	Total	Credit Points
06	30 / 3 hrs.	30	03

COURSE RATIONALE:

It develops learners' food preparation, cooking and finishing techniques specifically for pastry, desserts and other baked goods.

COURSE OUTCOME:

It trains the students with the different aspects of Bakery and Confectionery. They are imparted practical knowledge of preparing bakery related products; knowledge of the ingredients used and undertake the costing part of it

PRACTICAL TOPICS:

Practical No.	Title
1.	Panna cotta
2.	Tiramisu
3.	Mousse - chocolate , mango , coffee
4.	Soufflé , lemon
5.	Cheese cake
6.	Crème brule
7.	Banoffee pie
8.	Walnut brownie
9	Carrot cake
10	Lemon tart
11	Chocolate fudge
12	Poached fruit - pear , apple
13	Christmas pudding , cake
14	Doughnuts

15	Cupcakes
16	Chocolate making
17	Swiss roll
18	Baklava
19	Churros
20	Sugar art

Course: Entrepreneurship Development
Course Code: PDDPCA 203
Semester: - Second
Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	01	60 / 2.5 hrs.	40	100	03

COURSE RATIONALE:

To understand the technical, operational and financial feasibility required for setting up an entrepreneurial project. This will develop an attitude to be competitively ahead in the dynamic market situation.

COURSE OUTCOME:

The importance of entrepreneurship development is to create and enable the entrepreneurs initiating and sustaining the process of economic development.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1	<u>Introduction to Entrepreneurship and Concept of Entrepreneurship</u>	5	02
2	<u>Qualities & Attributes required for Entrepreneurship</u>	5	04
3	<u>The Entrepreneurial Process</u>	5	08
4	<u>Identifying the Opportunity (SWOT Analysis)</u>	6	08
5	<u>Assessing the Market</u> 5.1 Information gathering techniques 5.2 Principles of market survey 5.3 Analysis of survey data	7	08
6	<u>Resource Mobilization</u>	5	08
7	<u>Budgeting, Accounting & Control</u> Principles of evaluation of quality control	5	10
8	<u>Preparation of a Project Report</u>	7	12
	TOTAL	45	60

REFERENCE BOOKS:

1. Entrepreneurship Development - MSBTE.
2. Innovation & Entrepreneurship - Peter Drucker
3. The culture of Entrepreneurship - Berger

Course: Basics of Food Law and Food Science

Course Code: PDDPCA 204

Semester: - Second

Teaching & Examination Scheme: Theory

Teaching Scheme Per Week		Examination Scheme			
Lecture Hours	Tutorial Hours	Theory Marks / Duration	Internal Marks	Total	Credit Points
02	01	60 / 2.5 hrs.	40	100	03

COURSE RATIONALE:

Basics of Food Law and Food Science aims at making students aware about the laws and hygiene standards to be followed.

COURSE OUTCOME:

The students will be able to understand the laws and standards followed in the catering industry for the preparation of safe food.

CURRICULUM:

Unit No.	Title & Contents	Teaching Hours	Marks Weightage
1.	Food law and food standard for catering industry	5	6
2.	Introduction to food safety	4	6
3.	Food sanitation and hygiene, food borne disease	5	6
4.	Personal hygiene	4	6
5.	Food as a source of nutrients	5	6
6.	Contamination and prevention for illness	4	6
7.	Temperature control- danger zone, storage	5	6
8.	Preparation – defrosting, freezing, thawing Principles	4	6
9.	Food pest , pest control, Premises and equipment	5	6
10.	Food handler and law, Hazard analysis, enforcement of legislation	4	6
	Total	45	60

REFERENCE BOOKS:

1. Entrepreneurship Development - MSBTE.
2. Innovation & Entrepreneurship – Peter Drucker

Course: Project Report

Course Code: PDDPCA 205

Semester: - Second

Teaching & Examination Scheme: Project Based

Course Code	Course Name	Examination Scheme			Credit Points
		External	Internal	Total	
PDDPCA 507	Project Report	60	40	100	04

COURSE RATIONALE:

To enable the student to apply the knowledge and skills acquired in the many facets of Hotel Operations, learn to analyze data situations at logical decisions. The project report (dissertation) should be prepared on the following guidelines.

COURSE OUTCOME:

To understand project characteristics and various stages of a project, the conceptual clarity about project organization and feasibility analyses Market, Technical, Financial and Economic, analyze the learning and understand techniques for Project planning, scheduling and Execution Control.

CONTENT FOR THE PROJECT WORK:

Sr. No.	Particulars
1	Cover Page
2	Title Page
3	Certificate
4	Acknowledgment
5	Synopsis
6	Index (Table of Contents)
7	Project Content: Page No., Introduction (Aims & Objectives, History, Primary Data, Explanation of Terms), Research Methodology (Methods adopted for collecting Data), Questionnaires, Interview, Mails etc., Data Analysis & Data Interpretation (Data is depicted with the help of Bar Chart, pie Chart, Graphs, Statistical formulae and interpreted), Conclusions and Limitations, Suggestions / Amendments
8	Annexure
9	Bibliography (List of Reference Books)
10	Questionnaire (Blank Format)

NOTES:

1. The theory hours should be utilized for teaching research methodology and as contact hours with the Guide (Refer point no. 3 below)
2. The Project Report should be market research and field work oriented and related to the Culinary stream.
3. The Senior Lecturer / Asst Prof./ HOD/ of the concerned course will be the guide for the project report
4. The report should consist of a minimum of 50 pages of the Project Content
5. The font should be Times new roman
6. The font size should be 16 for Chapters, 14 for Headings and 12 for the content with 1.5 line spacing
7. The Synopsis and the Title should be approved by the Project Guide prior to the commencement of the project
8. The documentation and presentation should be conducted before the panel of examiners (one external and one internal). Marks would be awarded for Project Report, Presentation & Viva - voce by the panel of examiners