

BAC 101 FOUNDATION COURSE IN FOOD PRODUCTION LEVEL 1 (T)

Introduction to Culinary Arts: Definition of Culinary Arts, Culinary concepts, Evolution of culinary arts, Relation between culinary Arts and Science, Challenges and issues in culinary industry, Introduction to Haute/ Classique/ Nouvelle cuisine/ Contemporary Cuisine, Leading chefs of the world. (4hrs)

The Professional Chef : Personality Traits of a Culinary Professional, Qualities of a Chef, Standards of Professionalism, Chef as a Businessperson, Time Management, Identifying personal objectives and goals, Culinary Terms (4hrs)

Kitchen brigade: Classical kitchen brigade, Functions and importance of kitchen brigade, Global trends in kitchen hierarchy. (4hrs)

Vegetables and fruits: Classification of vegetables and fruits, various pigments and Colour changes, Effects of heat, controlling quality changes during cooking, Preparation and cooking techniques, Storage and spoilage (4hrs)

Standardized Recipes: Standardized Recipe Basics, Recipe Measurement and Conversion (4hrs)

System catering: Introduction, Classification, Objectives, Principles, Quality Food Preparation System, Dispatch and Delivery, Storage of bulk foods, Food transport equipment. (2hrs)

Rechauffé: Introduction, Rules for reheating foods, Meals that accommodate leftovers, Uses of leftover ingredients. (2hrs)

BAC 103 INTRODUCTION TO INDIAN COOKERY**Introduction of Indian Cuisine:**

Introduction to Indian Cuisine, factors influencing Indian cuisine, cultural and philosophical influence on Indian cooking, Foreign influence on Indian cooking, Diversity, cooking according to tastes, Ayurvedic food, Royal kitchens of India (4hrs)

Role of Indian Spices & Spice Mixes:

Introduction, blending of spices and concepts of masalas, concept of dry and wet masalas, pastes used in Indian cooking, regional and sub- regional masalas, combination of spices (4hrs)

Methods of Indian Cooking:

Methods of Indian cooking in different regions, dum cooking, tandoor cooking, basic techniques of Indian cooking (2hrs)

Basic Indian Gravies and their Uses:

Basic gravies in different region, Masala and paste, thickening agent in Indian cuisine, Specialty regional gravies and pastes (8hrs)

Rice Cooking:

Origin and history of rice, types of rice, basic rice preparation methods, common rice preparations of India in different regions (4hrs)

Indian Culinary Terms:

Introduction, royal kitchen hierarchy, ethnic equipment and utensils used, cooking method and signature dishes (2hrs)

BAC 105 FOUNDATION COURSE IN BAKERY LEVEL 1

Introduction to Baking & Patisserie Arts: Historical Background, Bakeshop maths, Equipment and tools, Characteristics and role of ingredients in Baking, Bakery fundamentals and Formula balancing

(12 hrs)

Techniques of making Yeast Dough's : Basic Bread Production, Study of Bread making steps, Understanding Rich and Lean Dough. Introduction to Quick Breads and Artisan Breads. Study of Bread Faults.

Understanding Cookies: Different methods of Processing Techniques, Make up styles of cookies, Presentation Techniques, Variations of Cookies

(4 hrs)

BAC 107 FOUNDATION COURSE IN ROOMS DIVISION OPERATIONS

Introduction to Hospitality Industry: Overview of the Travel and Tourism Industry and the relationship between Hospitality and Travel and Tourism; Nature and Scope of the Hospitality industry and historical background of the Hotel Industry of India and the World; Trends that accelerate the growth of the industry; Role of Travel Agents and Airlines in the industry

(4hrs)

Classification of Hotels: Classification of hotels; Classification bodies from various countries; Criteria for different star categories in India and procedure for application; Operating Arrangements

(4hrs)

The Front Office Department: Importance and Function of Front Office; Components of Front office; Coordination with other departments; Organisation structure of Front Office; Job descriptions of Front Office Personnel; Attributes of Front office Staff; Layout of Front Office Department; The Guest cycle

(4hrs)

Housekeeping Procedures: Briefing, Debriefing, Gate pass Procedure, Indenting from stores' Inventory of Housekeeping Items, Handling Lost and Found, Paging systems and methods (communication methods), Handling of Guest queries, problem, request. Housekeeping Control Desk - Forms, Formats, Records and Registers, Handling telephone calls, Paging systems and Methods, Handling Difficult situations, Handling Room Transfers.

(4hrs)

Pest Control And Waste Disposal: Types of pests – cockroaches, termites, beetles, fleas, flies, ants, mites, ticks, mosquitoes, spiders, snails, slugs, silver fish, rodents, fungi (wet rot and dry rot). Methods of control, avoiding the harmful effects of pest control, Waste Disposal.

(4hrs)

Safety And Security: Concept and Importance, Safety: Accidents, Fires (Cause, Procedure, Accident report form), Security: Security of Guest/Staff/Public areas/Rooms/Back office areas, Concerns for safety and security in Housekeeping operations, Concept of Safeguarding assets, Theft: Employee, guest, external persons, Security in Hotel guest rooms

(4hrs)

BAC 109 BUSINESS COMMUNICATION

Basic of Good Communication Skills:

Types and Components of Communication. Various Medium of Communication. In Business, usage and style in communication, communication barriers, 7 C concept in communication.

[4 Hrs]

The Nature of Business Communication:

Learning Objectives, Types of Business Communication, Communication Network in Organizations. E-mail, Blogging, Twitter, Instagram, LinkedIn etc.

[4 Hrs.]

Writing Skills

Business messages, various types of letters with different patterns, Précis writing, Expository writing, Descriptive writing, Narrative writing, Argumentative writing, Personal writing, Thank you letters, Letters of congratulations, Letters of condolence, Letters of Apology, Invitations and Replies, Announcements. [4 Hrs]

Business Letters

Curriculum- Vitae and cover letters, Order letters, Letters requesting information, Letters of Inquiry. [2hrs]

Memorandums & Agendas

[2hrs]

Introduction to Research Writing

APA style, Citations, Bibliography

[2 hrs]

The Spoken Word

Speaking skills, Presentation tools, Preparation for public speaking, Methods of delivery

[4hrs]

BAC 111 FOUNDATION COURSE IN FOOD PRODUCTION PRACTICAL LEVEL 1(LAB)

Kitchen Equipment: Identification, Receiving and Storage Equipment, Preparation and Cooking Equipment, Holding and Service Equipment. (6 hrs)

Mise en Place: Definition, Importance, Techniques in hot and cold kitchen, various types of textures. Sensory analysis (6 hrs)

Knife skills: Types of Knives, Cuts of vegetables, Butchery, Fishmonger (12 hrs)

Stock, Sauce and Soups: classification, preparation, Characteristics and uses. (12 hrs)

Cooking Methods: Classifications of cooking methods, Dry heat cooking method, Moist heat cooking method, Combination cooking method; Sous vide cooking (6 hrs)

Classical Menu Preparation: Three course continental menu (30 hrs)

BAC 113 INTRODUCTION TO INDIAN COOKERY PRACTICAL (LAB)

Introduction to Indian cuisine: Identification of traditional kitchen equipment, identification of basic ingredients, different masalas, cereals and pulses. (6 hrs)

Methods of Indian cooking: Methods of Indian cooking in regional and sub-regional cuisine, Technique used in different regional cuisine, metals and their impact on Indian cuisine. (6 hrs)

Basic Indian gravies: Basic gravies in different region (regional and sub-regional gravies), wet masalas and pastes, role of thickening, souring, Coloring, flavouring agents in Indian cuisine. (24hrs)

Rice cooking: Origin and history of rice, type of rice, basic rice preparation methods. Preparation of various rice products (6 hrs)

Regional Cuisine: Central, North, Western regions (30 hrs)

BAC 115 FOUNDATION COURSE IN BAKERY PRACTICAL LEVEL 1(LAB)

Introduction to Baking & Patisserie Arts: Introduction to the module, Equipment and tools identification, Introduction to the ingredients in Baking. (12 hrs)

Techniques of making Yeast Dough's : Varieties of soft rolls, hard rolls, varieties of basic bread loaves including white loaf bread, brown bread, whole wheat bread, millet bread, multi-grain breads and introduction to international breads. (42 hrs)

Understanding Cookies: Preparation of cookies and their variations using various methods of make-up including molded, bagged, ice-box, dropped and specialty. (18 hrs)

BAC 117 FOOD AND BEVERAGE SERVICE PRACTICAL (LAB)

The Food and Beverage service Industry: Introduction to food and beverage service industry, Types of catering establishments, Introduction to food and beverage service operations. (8hrs)

F&B service areas in hotel: Restaurant, coffee shop, room service, bars, banquets, discotheques, still room, spa, grillroom, snack bar, executive lounges, business centers and night clubs. (8hrs)

F&B Service Equipment: Usage of equipment, Criteria for selection, requirements, quantity and types, Furniture, linen, chinaware, silverware, and glassware, disposable, special equipment's and other equipment, care and maintenance. (8hrs)

Food and Beverage Service Personnel: Food and beverage service organization, job descriptions, job specifications, of F&B personnel staff, attitudes and attributes, Basic etiquettes for catering staff, interdepartmental relationship. (8hrs)

Food and beverage service methods: Table Service English/silver, family, American, French, Russian. Self-service, buffet, cafeteria, Gueridon, tray, trolley, lounge, room. Single point service, take way vending kiosks, food court and bars, automats. (8hrs)

Food and beverage terminology related to restaurant service. (8hrs)

BAC 102 FOUNDATION COURSE IN FOOD PRODUCTION LEVEL-2

Food commodities: Meat, Poultry, Game, Fish & Shell fish, Eggs, Dairy products, Cereals and pulses, Fats and oils, Herbs and spices, Sugar, Coloring, Flavoring and Essences, Condiments & Seasonings. (14 hrs)

Pasta, potato and other starches: Pasta: Introduction, Food value, Storage, Types of pasta and sauces, Classical preparation, Varieties, Checking for Quality, Food value, Market forms, Other Starches: Different forms of starches used in Kitchen (4 hrs)

Menu Planning: Definition, Types, Factors affecting menu planning, Menu Planning and Design, Menu Balancing, Global trends in menu planning (4 hrs)

Accompaniments and Garnishes: Introduction, Uses, Advantages and Disadvantages, Classical accompaniments and garnishes. (2 hrs)

BAC 104 REGIONAL CUISINES OF INDIA

Regional cuisine of India: Introduction to different regions, the specialty, geographical influence, cultural and religious influence, popular regional cuisine ,Philosophy of Indian cooking, influence of the invaders and travelers on Indian cuisine, regional and religious influence on Indian cuisine. (4 hrs)

Indian breads: Basic Indian breads in different regional Indian cooking, difference in bread in north and south India. Souring agents used in Indian cooking (3 hrs)

Indian sweets: Origin and history of Indian sweets, ingredients, equipment, coloring, flavouring and aromatic agents (4 hrs)

Comfort Food: Introduction to comfort food, ingredients used, comfort food of North, South, East & West India (3hrs)

Traditional home style Indian cooking: Introduction to home style cooking, concept of Ghar ka khana, demand of home style food in commercial establishment, home style dishes and their adaptation by hotels & restaurants (4 hrs)

Introduction to Dum & Tandoor cooking : Origin of Dum cooking, special equipment and their uses, classical Dum cooking dishes, Origin of tandoor and its uses fabrication and installing tandoor, work station set up, Work flow, tenderizing agents used in Indian cooking (6 hrs)

BAC 106 FOUNDATION COURSE IN BAKERY LEVEL 2

Understanding Pastry Basics and Viennoiserie: Preparation and Theory of Short Crust Pastry, Puff Pastry, Choux Pastry and Viennoiserie, their Variations & differences (12hrs)

Understanding techniques of cake mixing and baking: Functions of ingredients in cake making, Cake mixing methods, Cake failures or defects, Balancing cake Formulas, Basic techniques to assemble and decorate cakes. (12hrs)

BAC 108 ENVIRONMENT, HEALTH & FOOD SAFETY

Hazards To Food Safety: Changing trends in food consumption & choices, Hazards to food safety, food borne hazards (Physical, Chemical & Biological), Define Food borne illness, and classification of borne illness, Microorganisms, What Microorganisms need for growth, Potentially hazardous foods, ready to eat foods, Main Food borne illness caused by bacteria, viruses & parasites, Food borne illness caused by chemicals. (4 hrs)

Factors That Affect Food Borne Illness : Types of Allergens, Time and temperature abuse, How and when to measure food temperatures, Holding foods-Hot holding, cold holding, reheating, and cooling, The importance of hand washing & good personal hygiene, personal habits, Contamination Vs cross contamination. (3 hrs)

Following Food Product Flow: Strategies in determining the food quality, Measuring temperature at receiving & storage, Following the flow of food. Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits, Proper storage of foods-refrigerator storage, freezer storage & dry storage. Storage condition. Thawing frozen foods. (3 hrs)

Managing Food Safety with HACCP : The HACCP system, Need for implementing HACCP, Seven Principles of HACCP system. (4 hrs)

Cleaning & Sanitizing Operations : Principles of cleaning & sanitizing, Factors effecting cleaning efficiency, Sanitizing principles & sanitizers, Dishwashing methods, Manual and Automatic Dish washing (2 hrs)

Environmental Sanitation & Maintenance: Condition of premises, building (Floor, walls & Ceilings), Waste management, Pest control, Integrated Pest Management (IPM) (2 hrs)

Accident Prevention & Crisis Management : Safety in food establishments, Common types of injuries and first aid..Self-inspection safety checks (2 hrs)

Food Safety Regulations :Food safety & standards act,Food safety & standards, Different Food Safety Rules— FASSAI, ISO ETC. (2 hrs)

Food Adulteration :Types of Adulteration, How to prevent Adulteration, Type of Addictive's used in Food, What are the impact of Addictive's to Human Body. (2 hrs)

BAC 110 GASTRONOMIC FRENCH

Practical sessions for reading/ writing and verbal skills to be conducted in tutorials, French menu with correct phonetics, Restaurant and Kitchen vocabulary, Kitchen brigade, Classical French dishes, wine and cheese, Wish guests in French, Carry out regular conversation, Understand basic adjectives. (24 hrs)

BAC 112 APPLICATION OF COMPUTERS FOR CHEFS (LAB)

Word Processor: Creating Documents, Protecting Files, Format, Paragraph, Columns & Tables, Drawing Tools, Printing, Using Templates (4 hrs)

Spread Sheet: Creating Business Statements, Format, Functions, Charts, Data – Sorting, Sub Totals, Filter, What-if-Analysis, Protecting Sheets and Workbook (4 hrs)

Networking: Introduction to computer networking, Uses of a network, Types of networks, Network topologies, Internet, Intranet, Extranet, E-mail, World Wide Web, E Commerce Applications (4 hrs)

Hotel Information System: The HIS concept, Software Modules, Reservation, Guest Accounting, Room Management, Point of Sales, General Management (2 hrs)

Computer Based Reservation System: Global distribution system, Inter sell agencies, Central reservation Systems (CRS), Affiliate and non-affiliate Systems
Property Level Reservation Systems, Reservation inquiry, Determination of availability, Creation of reservation record, Maintenance of reservation record, Generation of reports, New Developments Reservation through the internet. (6 hrs)

Rooms Management Applications: Rooms Management Module, Room status, Room and rate Assignment, In House guest Information functions, Housekeeping functions, Generation of Reports (4 hrs)

Guest Accounting Module: Types of Accounts, Posting entries to Accounts, Night audit routine, Account settlement, Generation of reports (2 hrs)

Property Management System Interfaces: Point of sale Systems (POS), CAS / PMS Advantages and concerns, Electronic Locking Systems, Energy Management Systems, and Auxiliary Guest Operated Devices in room Vending Systems, Guest Information Systems (4 hrs)

Food & Beverage Management Applications: Recipe Management, Sales Analysis, Menu Management Integrated food service software, Management reports from automated beverage Systems (4 hrs)

Accounting Applications: Account Receivable Module, Account payable module, Payroll module, Inventory module, Purchasing module, Financial reporting module (4 hrs)

Selecting And Implementing Computer Systems: Analyzing current information needs, Collection Information of computer Systems, Establishing system requirements, Proposals from vendors, Contract negotiations, Installation factors (2 hrs)

Management Information System (MIS) :Concepts, evaluation & meaning, MIS Designs and functions (2 hrs)

BAC 116 FOUNDATION COURSE IN FOOD PRODUCTION PRACTICAL LEVEL 2 (LAB)

Back to Basics	(6 hrs)
Butchery	(6 hrs)
Rotisserie	(12 hrs)
Breakfast cooking	(12 hrs)
Continental classical and contemporary four to five course menu	(36 hrs)

BAC 118 REGIONAL CUISINES OF INDIA PRACTICAL (LAB)

Tandoor Cooking : Concept of tandoor, basic processing of commodities, equipment, tools and utensils used, type of tenderizing agents and cuts of meats, Work flow, Basic Mari nations, cooking technique, kebabs and Indian Breads (18 hrs)

Dum cooking: Origin & concept, techniques, utensils used and Signature dishes from Dum cooking

Indian sweets: Ingredients, equipment and utensils used in Indian sweets, diversity in sweets from all regions of India (12 hrs)

Comfort Food: Concept of comfort food, evolution and latest trends, comfort food from different regions of India (6 hrs)

Regional and sub-regional cuisine: Historical and geographical background, seasonal availability and staple diet, South, Eastern, North East , Northern and Western (24 hrs)

BAC 120 FOUNDATION COURSE IN BAKERY PRACTICAL LEVEL 2 (LAB)

Basic Syrups, Creams, Topping and Sauces: An Introduction to the basic sauces, syrups, creams, toppings and compotes that are required in the Bakeshop. (6 hrs)

Understanding Pastry Basics and Viennoiserie: Preparation and understanding of the techniques involved in the production of Short Crust Pastry, Puff Pastry, Choux Pastry, Viennoiserie and their product variations. (42 hrs)

Understanding techniques of cake mixing and baking : Understanding basic cake mixing and baking Assembly and Decorating Cakes: Basic Sponges (Fatless Sponge, Genoise Sponge,), Angel Food Cake, Basic Chiffon Cake, Devil's Food Cake, Eggless Cake, Basic techniques to assemble and decorate cakes. (24 hrs)

BAC 201 FOOD & BEVERAGE SERVICE

Basic knowledge of equipment: identifying F&B equipment used in a restaurant, EPNS equipment, cleaning and upkeep, cleaning of glassware, knowledge of sideboards, upkeep layout and types. (4hrs)

Basic restaurant Linen: laying and relaying of table cloth, Napkin folding for various occasions (4 hrs)

Tray/Salver Handling: holding a tray or salver. (2 hrs)

Pre-preparation of the restaurant: Mis-en-place and Mis-en-Scene (2 hrs)

Basic cover setup: Laying or covers for breakfast, lunch, dinner, afternoon tea, high tea. A-la-carte and table d' hote cover . (4 hrs)

Basic table service: Pre-plated Service, Silver Service. (4 hrs)

Restaurant control systems: Duplicate and triplicate KOT Control system. EPOS System (4 hrs)

BAC 203 ADVANCED BAKING AND PASTRY ART

International Desserts: Custards and Puddings, Mousse, Bavarian Creams and Soufflés, Variations of Hot and Cold desserts. **(8 hrs)**

Specialty Cakes and Gateaux: An introduction to the varieties of Gateaux, Cakes and pastries that are both classical and contemporary and the techniques involved in their production. Students will learn about specialized equipment, new presentation methods, and focus on fresh products, simplicity of style, and ease of production. **(8 hrs)**

Advanced techniques of Patisserie Art: Techniques of Handling Chocolate, Tempering, Chocolate Garnishes and decorations. Techniques of Sugar Cooking and Sugar Art. **(8 hrs)**

BAC 205 NUTRITION AND DIETARY STUDIES (T)

Fundamentals of Nutrition: Nutrition & Nutrients: common terms, definitions and principles of nutrition; Food: Functions, Classifications; Factors affecting food selection and food habits; The nutritive process of Digestion & Absorption; Energy: Components & requirement; Food and Nutrition Labeling: Importance of a food label; components of a food label and how to read and interpret a food label **(5 hrs)**

Macronutrients: **(9hrs)**

Carbohydrates: Composition, Classification, Dietary Fibers, Functions, Food Sources, RDA, Metabolism of Carbohydrates, Dental Caries, Lactose Intolerance, Effect of cooking on Carbohydrates: Caramelization, Gelatinization, Dextrinisation, Artificial sweeteners, Uses of carbohydrates in food preparations.

Proteins: Composition, Classification and RDA, Functions and Food Sources of Proteins, Mutual Supplementation of Proteins for vegetarians, Deficit / Excess of Proteins, Effect of Heat on Proteins.

Lipids: Composition, Classification and RDA, Functions and Food Sources, Lipoproteins, Cholesterol and Trans-Fats, Fats and Diseases – Obesity, Atherosclerosis and CHD; Rancidity, Hydrogenation, Emulsification. Effect of heat on fats and oils, Critical evaluation of Fast food outlets.

Micronutrients: **(6 hrs)**

Vitamins: Definition and Classification (water and fat soluble vitamins), Food sources, functions and deficiency of: i. Fat soluble vitamins (Vitamin A, D, E, K) ii. Water soluble vitamins (Vitamin C, B12, Thiamine, Riboflavin, Niacin, Folic acid)

Minerals: Definition and Classification (Major and Minor), Food sources, functions and deficiency of: Calcium, Phosphorus, Potassium, Iron, sodium, Iodine, Fluorine, zinc, Effect of processing and cooking methods on micronutrient losses, Tips for preservation of micronutrients during cooking/ storage of foods.

Balanced Diet and Weight Management: **(8 hrs)**

Components of food guide pyramid, WHO Dietary goals, Balanced diet for Adolescents and Adults.

Weight Management: Obesity and Overweight: Low calorie diets, Underweight: High calorie diet, Nutrient Labelling, Calorie count calculation of different dishes and meals

BAC 207 FOOD AND WINE PAIRING (T)

Wine Fundamentals Certificate Level I is an introductory course designed to help wine enthusiasts feel comfortable and confident in the sometimes confusing world of wine. The course focuses on major international

grape varieties as well as on some of the primary themes related to wine in the context of the hospitality industry. The course involves extensive tasting of representative varietal wines from around the world.

In Wine Fundamentals Certificate Level I students develop an understanding of the unique characteristics of the major grapes used for making wine. Students will also learn about how grapes are grown, how red, white, sparkling and fortified wines are made, and how different approaches to growing grapes and making wine affect taste. In addition, students will be introduced to basic wine terminology, service and storage techniques, how to read labels, and the fundamentals of pairing food and wine.

Wine Fundamentals Certificate Level II allows students to build on the knowledge gained in Level 1 through an introduction to the regional study of wine. The course involves extensive tasting of representative regional wines, spirits and beer from all of the world's major production areas.

In Wine Fundamentals Certificate Level II, students begin to develop an understanding of the ways in which local landscapes and cultures affect wine flavors. By studying variables such as climate, soil, grape variety, topography, regional law and local approaches to grape growing and wine making, students will understand some of the reasons for the extraordinary diversity of the world of wine. Students will also continue to develop knowledge in major themes of the hospitality industry, including regional food and wine pairing theories, service techniques and wine management practices. (56 Hrs)

BAC 211 ADVANCED TECHNIQUES OF BAKING & PASTRY (LAB)

International Desserts: Custards and Puddings, Mousse, Bavarian Creams and Soufflés, Variations of Hot and Cold desserts. Desserts from all over the world (30 hrs)

Specialty Cake and Gateaux: An introduction to the varieties of Gateaux, Cakes and pastries that are both classical and contemporary and the techniques involved in their production. Topics will include: small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries. Students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production (24 hrs)

Savouries for the Bakeshop: Preparation of varieties of Savoury Items for the Bakeshop, covering a variety of Quiches, Pizzas, Savoury Breads, Flans, Puffs etc. (18 hrs)

BAC 213 TECHNIQUES OF PAN ASIAN CUISINE (LAB)

This course offers an integrated curriculum incorporated theoretical and practical instructions in the art of Pan Asian cooking. The course concentrates on the cuisine and culture of China, Japan, Malaysia, Singapore, Srilanka. Prepare, taste, serve, and evaluate traditional, regional dishes of Pan Asian. Emphasis will be placed on ingredients, flavor profiles, preparations, and technique representative of these cuisines

Classical Pan Asian: Three to Four Course Menu (72 hrs)

BAC 215 CONTEMPORARY EUROPEAN COOKERY (LAB)

Introduces the contemporary European Cooking skills associated with the current trends of food production. The course concentrates on the cuisine and culture of Greek, Turkey, Spanish, Italian, French, Germany, British and Nordic Cuisine. Various deviations in cooking strategies, developing and understanding of food sources, availability of ingredients, making substitution where warranted.

Contemporary three to four course menu on Greek, Spanish, Italian, French, Germany, Turkey, British and Nordic Cuisine. (72 hrs)

BAC 209 ELECTIVE - 1

* BAC Elective Subjects

Subject Code	Subject Name
BAC 209.1	Introduction to German / Spanish
BAC 209.2	Indian Culture and Heritage (MOOC)
BAC 209.3	Glimpses of Indian Social Legislation And Social Welfare (MOOC)
BAC 209.4	Economics

BAC 209.4 ECONOMICS

Module 1: Business Economics in Hotel Industry: Meaning of business Economics, Its importance to the hotel industry, Subject matter - social responsibilities of a modern business, SWOT analysis. **(2 hrs)**

Module 2: Demand Analysis: Meaning of demand and demand distinctions - autonomous and derived demand, short run and long run demand - Demand for perishable goods and durable goods - Industry demand and firm demand. Law of demand - Demand schedule and demand curves - Assumptions and reasons behind the law - exceptions to the law. Elasticity of demand - Types of Elasticity of demand - Factors determining Price Elasticity of demand –Measurement of Elasticity of Demand – Practical applications of the concept of Elasticity of Demand **(4 hrs)**

Module 3: Supply Analysis: Meaning of supply, Law of supply, Determinants of supply, Exceptions to the law of supply, Elasticity of supply. **(2 hrs)**

Module 4: Cost Output Relationship: Cost concepts: Fixed and Variable cost, Total, Average and Marginal costs - Outlay and Opportunity costs- Past and Future costs. Cost output relationship in the short-run :Average fixed cost curve, Average variable cost curve, Short-run marginal cost curve, Short run average cost curve, Long-run average cost curve, Long-run marginal cost curve, Economies of large scale production. **(4 hrs)**

Module 5: Revenue Concepts: Total Revenue, Average Revenue, Marginal Revenue, Relationship between TR, AR, MR **(4 hrs)**

Module 6: Indian Economy and Hotel Industry: Characteristics of Indian economy, Growth & development of Hotel Industry in India – problems of hotel industry. Relevance of hotel industry in the national economy, Income generation. Employment generation, Foreign exchange earnings, Factors influencing the growth of hotel industry, Tourism & economic development. **(4 hrs)**

Module 7: Monetary and Fiscal Policy: Meaning and Objectives of Monetary Policy - Reserve Bank of India's monetary policy, Credit Control Methods of RBI - Quantitative and qualitative methods. Fiscal policy - Meaning and objectives - Instruments of fiscal policy Taxation, Public expenditure and public debt. Direct and Indirect Taxes - Progressive and Regressive taxes - Budget **(4 hrs)**

BAC 220 PRACTICE SCHOOL

The student has to undergo Culinary Internship exposure training for a period of 24 weeks in a hotel not less than 4/5 star category or college approved standalone restaurants. A supervised work on externship experience designed to expand career knowledge while increasing, timing organization, and ability to handle cooking in an approved commercial foodservice and hospitality will receive feedback from their supervisor and keep a journal and reflection on their work experience. Enable to apply the education and training received to real life conditions in the workplace. **[24 weeks]**

BAC 226 ELECTIVE 2

BAC 226.1 Diploma in Food Preparation and Cooking (Culinary Arts) - Level- 1- 8065-02

BAC 226.2 Diploma in Food Preparations and Cookery (Patisserie) - Level 2- 8065-03

BAC 301: PURCHASING AND COST CONTROL

The Food Service Industry: Outline the origins and development of food service in hotels and restaurants. Describe various commercial and noncommercial food service facilities Trends in the food and beverage industry. (3 hrs)

Organization of Food and Beverage: Identify a variety of managerial, production, and service positions that are typical of the food service industry and describe the roles these positions play in providing food service. Explain the purpose of an organization chart and identify the organizational structures of various kinds of food service operations. Summarize considerations that are important in redesigning receiving and storage areas, dining areas, and lounge areas. Identify factor in food and beverage equipment selection and describe different types of equipment necessary for cooking food and serving beverages. (3 hrs)

The Menu: Identify the three basic categories of menu pricing styles and describe the two varieties of menu schedules. Explain the steps involved in menu planning and menu design, and explain the value of periodic menu evaluation. Compare precosting/ postcosting and menu Engineering (4 hrs)

Standard Product Costs and Pricing: Summarize the benefits of standard recipes and explain the procedures involved in using standard recipes. Determine standard food and beverage costs. Describe the four subjective menu pricing methods, explain the value of the two main objective pricing methods, and describe the role of pricing in managing a successful and competitive food and beverage operation. (4 hrs)

Preparing for Production: Describe the various roles of purchasing, receiving, storing, and issuing as each function relates to food production and alcoholic beverage service. Understand the benefits of technology in the production of food and beverages. Outline the primary concerns of managers during food and beverage production, including various control activities used to address these concerns. (3 hrs)

Food and Beverage Service : Describe what goes into providing good service to guests and describe a sample service sequence, including procedures for serving alcoholic beverages with care. Identify the computer hardware and software used in the service process and describe proper usage procedures. Explain revenue control procedures for food servers and beverage personnel. Explain and use suggestive selling and beverage selling techniques. Describe menu planning, purchasing, storage, preparation, and recipe development. (4hrs)

Fundamentals of Inventory Management: Describe the management tasks involved in planning, organizing, coordinating, staffing, directing, controlling, and evaluating food and beverage operations. Contrast primary and secondary groups and describe management's role in providing hospitality to all guest groups and calculate liquidity, solvency, activity, profitability, and operating ratios. Describe fundamental accounting tasks typically performed by software programs. (3 hrs)

BAC 303 FOOD SOCIOLOGY & ANTHROPOLOGY (T)

Introduction: Definition of sociology and anthropology, Importance of food sociology and anthropology, influence of food sociology and anthropology. (2 hrs)

Food Culture and Society : Cross-culture prospective on eating behaviour, Diet significance, evolution of human species, Development of agriculture, Domestication and plant and animals as factor shaping human culture. (6 hrs)

Food and History : History of food in global prospective, role of colonialism in changing of food production and consumption pattern, Modern commodity centered agriculture, Significance of food production in the structure of modern society, Globalized food systems. (4 hrs)

Food taboos and Religion : A society's food preferences and taboos (what is implied about that society's experiences (history), perceptions, beliefs, boundaries, classification systems, needs, adaptive strategies, etc., Feast, Festival, fast, forbidden, food for the Gods. (6 hrs)

Food and Future : Energy, Fertilizer, Food production; meat vs. vegetarian food production, Cost and consumption cost, Grain vs. root production and storage cost. (6 hrs)

BAC 305 APPLIED RESEARCH

Introduction to Research Methodology, Research Problem & Research Design Meaning, Objectives, Motivation in research, Research process, Need and features of a good design (2 hrs)

Sampling Design, Methods of data collection

Census and Sample survey, Probability and Non-probability sampling designs, Collection of Primary data and Secondary data. (2 hrs)

Measurement and scaling techniques, Processing and Analysis of data]

Measurement scales, Tests of sound measurement, Technique of developing measurement tools, summated scales. Measures of central tendency, Measures of dispersion, Notion of skewness, Partition values, Correlation and Regression analysis, Using SPSS to obtain the above measures (10 hrs)

Sampling fundamentals, Testing of Hypothesis – Parametric and Non-parametric tests

Sampling distributions, Null and Alternate Hypothesis, Type I Error and Type II Error, Power of a test, Test for single mean (small and large samples), Test for difference of mean (small and large sample), Test for single and difference of properties, Chi-square as a non-parametric test. Using SPSS to test the above (6 hrs)

Interpretation and Report writing

Meaning, Technique and precaution in interpretation, Significance and steps in Report writing, Layout of the Research report. (4 hrs)

BAC 307 SEMINAR/ PROJECT/ WORKSHOP

SEMINARS / PRESENTATION:

This module is meant to give students practice speaking in front of an audience and to explore topics of their own choosing in detail. Students will research topics and organize presentations for faculty and other students. The topics may be any aspect of the culinary arts and must be approved by the faculty in advance.

To help students improve as speakers, each student will receive feedback from the fellow students and the instructor. After the seminar, the performance will be evaluated as per set parameters (16 hrs)

WORKSHOPS AND FIELD VISIT:

The purpose of this module is to expose the students to experts from the Culinary and related fields to provide inputs on a wide range of topics. There will also be a field visit where the students will visit relevant places in and around Manipal. The students will be evaluated in this module based on their attendance, participation, submission of report and written quiz. (16 hrs)

BAC 309 CUISINES OF THE WORLD (LAB)

This module offers an integrated curriculum, incorporating instructions in the art of world cuisines such as Persian, American, African, Middle East, Caribbean, Mexican, and Peruvian.

Production of four or five course menu/ Buffet/ Theme lunch/ Ala Carte (72 hrs)

BAC 311 ADVANCED TECHNIQUES OF SHOW PIECE & PASTRY (LAB)

Back to Basics: The student will be fresh from his internship and will be provided with basic staple ingredients with which the student will prepare basic dishes which he/she has learnt earlier (12 hrs)

Basic Chocolate Work: An introduction to the art of Chocolate tempering, hand formed chocolates, moulded chocolates, simple garnishes and mini sculptures. (18 hrs)

Wedding Cake Design: Basic Techniques of making Pastillage, Fondant and Royal Icing, Wedding Cake Design, Preparation, Assembly and Decoration. (24 hrs)

Basic techniques of Sugar and Pastillage Art:

Techniques of sugar cooking, caramel art, nougatine, poured sugar, pulled sugar and blown sugar. (18 hrs)

BAC 313 MODERN INDIAN COOKING (LAB)

Indian breakfast cookery:

North Indian breakfast, south Indian breakfast, wheat based, rice based (12 hrs)

Kebabs/tandoor cookery:

Basic meat processing and marinating technique for making kebabs, safety features while operating a tandoor (12hrs)

Halwai and savories

Ingredients used in sweets/savories, equipment used in preparing Indian sweets/savories regional influence on Indian sweets/savories (12 hrs)

Indian classical cookery in contemporary set up:

Awadhi, Chettinad, Malabari, Coorgi, Hyderabad, Lucknowi, Malvani (18hrs)

Ayurvedic cuisine:

Ingredients used in Ayurvedic cuisine, menu planning for vatta, kappa, pitta category (18hrs)

BAC 315 ELECTIVE-3

Subject Code	Subject Name
BAC 315-1.1	Business Fundamentals & Food Service Entrepreneurship
BAC 315-1.2	Human Resource Management
BAC 315-1.3	Event Management & MICE
BAC 315-1.4	Principles of Management

BAC 315 -1.1 BUSINESS FUNDAMENTALS AND FOOD SERVICE ENTREPRENEURSHIP

Entrepreneurship: Essence and Importance of Entrepreneurship, Conceptual Framework, Creativity innovation and entrepreneurship, Characteristics of a Successful Entrepreneur, Classification of Entrepreneurs,

Myths about Entrepreneurs, Problems faced by Entrepreneurs and Capacity Building for Entrepreneurship, Formalities for setting up a Small Business Enterprise, Institutions supporting Small Business Enterprises

(16 hrs)

Fundamentals of a Business: Introduction, Components and Processes, Legal/Regulatory Compliance, Taxes, Formulation of a business plan

(6 hrs)

SWOT analysis: Strength, weakness, opportunities and threats

(2 hrs)

BAC 315.2 HUMAN RESOURCE MANAGEMENT

Behavioral dimensions of Human Resources - To make students understand and be aware of the foundations of individual and organizational behavior for culinary professionals

(6hrs)

Basics of Human Resource Management: The basic concepts of leadership essential for managing people and to be aware and appreciate the challenges involved in leading, Developmental dimensions and reward systems: Appraisal, Promotion, incentives

(6hrs)

Introduction to Human Resource in Food Service Industry: Organizational structure Recruitment, Selection, & Induction Case studies in human resource Management issues

(6hrs)

Managing People: Developing trust & support of colleagues & team members. Supportive team practices, Motivating a team, Leading a team, Minimizing interpersonal conflict- Destructive and constructive conflicts, Managing diversity

(6 Hrs)

BAC 315-1.3 EVENT MANAGEMENT AND MICE

Event Management & MICE: Role of events for promotion of tourism, Types of Events-Cultural, festivals, religious, business etc., Need of event management, key factors for best event management, Case study of some cultural events (Ganga Mahotsava, Surajkund Fair and Taj Mahotsava)

(6 hrs)

Concept of MICE: Introduction of meetings, incentives, conference/conventions, and exhibitions, Definition of conference and the components of the conference market, the nature of conference markets and demand for conference facilities, Role of travel Agency in the management of conferences, The impact of conventions on local and national communities.

(6 hrs)

Management of Conference at Site : Trade shows and exhibitions, Principal purpose, Types of shows, Benefits, Major participants, Organisation and membership, Evaluation of attendees, Convention/exhibition facilities; Benefits of conventions facilities, Interrelated venues, Project planning and development

(6 hrs)

Budgeting a Conference Exhibition : Use of Budget preparation, Estimating fixed and variable costs, cash flow, sponsorship and subsidies , Registration, Seating Arrangements, Documentation, Interpreting press relation, Computer Graphics, Teleconferencing, Recording and Publishing Proceedings; Interpretation and language

(6hrs)

BAC 315-1.4 PRINCIPLES OF MANAGEMENT

Concept and Nature of Management

Concept & Definitions, Features of Management, Management as Science, Art & Profession, Levels of Management, Scope of Management

(6 hrs)

Planning & Organising

Overview of functions of management, Concepts of POSDCORB, Planning and Management Process, Mission- Objective- Goals, Problems solving and decision making, Time Management.

(4hrs)

Organizing and Organizing Structure

Forms of Organization Structure Line & Staff, Organization Chart, Principles of Organization; Unity and Command, Span of Control, Centralization and Decentralization, Authority and Responsibility, Delegation

(4hrs)

Staffing

Recruitment process, Internal & External Recruitment, On the Job Training, Off the Job training

(4hrs)

Controlling & Directing

Basic concepts of control- Definition, Process and Techniques, Directing: Nature & Scope of Directing, Motivation and Morale, Communication (Upward, Downward & Barriers), Coordination, Supervision

(6hrs)

BAC 302 MARKETING MANAGEMENT AND CONSUMER BEHAVIOUR

Introduction: Introduction to marketing, traditional vs. hospitality marketing mix, characteristics of services marketing, understanding the marketing environment

(4hrs)

Understanding and Targeting Consumers: Introduction, factors that influence consumer behavior, consumer decision making model, STP (segmentation, targeting and positioning) process, Repositioning, perceptual mapping.

(4hrs)

Marketing Planning and Market Research: Introduction, marketing planning process, sales forecasting, Marketing research process, ethical issues in marketing research

(4hrs)

Product and Distribution Strategies: new product development process, product life cycle, importance of branding, channel strategy, franchising, ecommerce

(4hrs)

Promotion and Advertising: promotion mix, digital marketing strategy for hotels and restaurants, types of sales promotion, sponsorship, merchandising, public relations, publicity, and loyalty programs

(4hrs)

Pricing Strategy and Menu Design: broad pricing strategies, segmented pricing, the role of menu in marketing, menu pricing methods, menu planning considerations, menu evaluation, menu sales mix analysis

(4hrs)

BAC 304 FOOD PHOTOGRAPHY & PRESENTATION (LAB)

Introduction To Food Photography & Presentation: A brief look at Food photography and History. Role of Food photographer, food stylist, prop stylist & their assistants. Elements of Food photography & presentation. Basics of the food photography & presentation

(6hrs)

Food Photography Equipment and Set Up, Camera Setting & Modes: The essential equipment used by Food photographer. Equipment used by Food stylist & Prop stylist. Setting up the equipment. Exposure triangle - Aperture, shutter speed, ISO. Finding balance, Metering & white balance. Camera modes – Auto & manual mode, aperture & shutter priority

(6hrs)

Basic Props & Set Ups Used In Food Photography : Selection of props, different types of props used. Combing and styling the props for the shoot. Prop setting for the shoot (6hrs)

Lighting & Photography Composition: Natural light photography. Artificial light photography. Subject placement, Rule of thirds, Focus, Depth of field, Perspective & Angle. Planning the shot, creating the scene , Featuring the dish, Heights & Colour (6hrs)

Food Presentation Menu, Styling Techniques & Latest trends: Presentation of starter, soups , salads , Main course with accompaniments and desserts . Food Photography – Styling Techniques and latest Trends: Minimalist, The Architect, The Artist, contemporary, European, Asian influences, Naturalist, Dramatic Flair, Desserts – Contemporary & Classic. Food garnishes, Plate garnishes, Platter presentation & buffet presentation (48hrs)

BAC 306.1 SPECIALIZATIONS IN CULINARY MANAGEMENT (LAB)

The module is designed to train students for commercial kitchen Restaurant experience and practice in Indian, Continental, and Oriental Cuisine preparation. Emphasis on the Coffee Shop, Standalone restaurant, pop up dinner, street foods, specialty restaurant, regional cuisine, royal kitchens and theme menus.

Students will be preparing four or five course menus based on seasonal availability of ingredients. (144 hrs)

BAC 306.2 BAKING & PASTRY EXPERTISE (LAB)

Breakfast Bread Display: Croissants, Danish Pastry, Muffins, brioche, doughnuts, Rich dough and their variations. Display breads for the Bake Shop (30 hrs)

Pastry Essentials: Puff, Choux and Short Crust Pastry Products and their advanced variations (30 hrs)

Specialty Cakes and Pastries: Display of standard sized cakes and pastries in the cake shop. (30 hrs)

Pre-portioned Desserts Display: Individual portioned desserts and fancies for commercial display. (30hrs)

Product Development/Specialty Diets: Product development for selected ingredients and preparing products. (24 hrs)

BAC 308 INDIAN A 'LA CARTE COOKERY (LAB)

The module is designed to instruct students in the art of dining room supervision in a la carte Indian Cuisine setting, this class provides students with a solid understanding of Regional Indian Cuisine and their food culture, cooking techniques, ingredients and dining style.

Emphasis on the Coffee Shop Menus, Standalone restaurant menus, street foods menus, specialty restaurant menu, traditional menus, royal kitchens menu

Students will be preparing four or five course menus based on seasonal availability of ingredients. (72 hrs)

BAC 310 PROJECT/PUBLICATIONS /MINOR THESIS

A student can opt for any one

Title: Complete the sentence "A study on", **INTRODUCTION**, Describe the problem, Why is this analysis appropriate?, Importance of the problem, The scope of the review, How the results of the review will be applied, Identify the research questions you hope to answer.

Methodology: Identify the method used to identify and locate sources, Explain the rationale used for selecting the sources to analyze, Explain the procedures to be used for analyzing the sources, Identify the criteria for evaluating the information found.

Analysis and Interpretations (General Points To Consider): Present evidence and ideas from sources, Concepts are organized by sub-topics, Sources are grouped by concepts instead of individual entities, Grouping may be related to research questions, Validity of sources is stated to support your ultimate answers to your questions, Cite each of your statements by placing the number(s) identifying the reference(s) which support your statement.

Findings: Identify and synthesize findings, systematically answer your research questions.

Conclusions and Recommendations: Provide recommendations for Future research, Classroom Applications, Educational policies and procedures, Program revisions

BAC 312 ELECTIVE -4

Subject Code	Subject
BAC 312 – 2.1	Leadership Management for Chefs
BAC 312 – 2.2	Culinary Facility Planning
BAC 312 – 2.3	Institutional & Industrial Catering
BAC 312 – 2.4	Accounting & Restaurant Revenue Management

BAC 312-2.1 LEADERSHIP MANAGEMENT FOR CHEFS

Basic approaches to Leadership and Motivation: Leadership styles, Leaders and Managers, Leadership theories, Motivational theories, Work Motivation related to Hospitality Workforce (12 hrs)

Key Skills for Management: Importance of Self-Management, Time management, Decision making, Communication, Positive balanced management, Team work, How to win commitment from staff. (8hrs)

Developing Trust and Support with Managers Assess your line manager, Learn to understand your managers strength and weakness, Analyze his or her style. Making decisions (4 hrs)

BAC 312-2.2 : CULINARY FACILITY PLANNING (T)

Preliminary planning: Concept development, Feasibility, Site selection and planning, obtaining necessary approvals from agencies. Licenses required to open a restaurant. (2hrs)

Principles of Kitchen and Restaurant Design: Impact of design on efficiency and safety, Design & Layout, Basic design principles, Design considerations, Food service facilities architecture, kitchen architecture (2hrs)

Space Requirements: Space Estimates, Total Facility Size, Dining Area, Kitchen Area. (2hrs)

Planning of kitchen and restaurant equipment: Equipment selection, Equipment standards and specifications, Modern equipment for restaurants and kitchen (2hrs)

Kitchen layout considerations: Food preparation area, cold and dry storage area, Food pickup area, Holding area, Garbage area, Trends in kitchen designs. (2hrs)

Restaurant & Bar design considerations: Budget, Cost effectiveness, Menu, Style of service, Seating capacity, Flexibility for expansion & or revision, Bar planning and designs, Interior designs. (2hrs)

BAC 312-2,3 INSTITUTIONAL & INDUSTRIAL CATERING

Introduction to Equipment in Institutional & Industrial Catering: Introduction, Selection of Equipment, Care & Maintenance of equipment (4hrs)

Types of Institutional & Industrial Catering Establishment: Industrial catering, Army Mess, Hospital catering, Off premises catering, Theme Banquets, Central Processing Units, Airline Catering, Railway Catering, Marine Catering (12hrs)

Planning for Institutional & Industrial Catering: Purchasing and Indenting, Inventory control, Portion Control, Optimum Utilization of Space for Volume catering, Challenges faced (8 hrs)

BAC 305 –2.4 ACCOUNTING & RESTAURANT REVENUE MANAGEMENT (T)

Understanding Financial statements: Uniform systems of accounting for Restaurants (USAR), Analysis Financial Statements, Income Statement, Balance Sheets: Important financial and operating ratios. Basic cost concepts, Classification of costs, Types of costs. Budgeting for food service operations: Cash budget, Sales budget, Production Budget, Materials Budget. (8hrs)

Cost volume profit analysis-break even analysis-for food and beverage operation: Meaning, Importance, P/V ratio, Calculation of Break Even, Applications of CVP and Break even analysis. (4hrs)

Revenue Management: Concepts, Historical development of revenue management, forecasting demand, inventory control, cost analysis, pricing strategy, overbooking, discount allocation, and demand management (6hrs)

Restaurant Revenue Management Concepts: Reservation system, Maximizing revenue per available seat hour (2hrs)

Restaurant Revenue Management & Planning: Management functions, Planning, Organizing, Influencing, and Controlling (2 hrs)

Distribution Channel Management, Evaluation of Revenue Management Efforts in Food & Beverage services (2hrs)
