

# Programme Specifications



**RAMAIAH  
UNIVERSITY**  
OF APPLIED SCIENCES

**Programme: Bachelor in Vocation(B.Voc)  
In Culinary Operations**


**Faculty of Hospitality Management and Catering  
Technology**

**Directorate of Training & Lifelong Learning**

**M. S. Ramaiah University of Applied Sciences**

University House, New BEL Road, MSR Nagar, Bangalore – 560 054

[www.msruas.ac.in](http://www.msruas.ac.in)

  
Director – Training and Lifelong Learning  
Ramaiah University of Applied Sciences

  
Dean - Academics  
M.S. Ramaiah University of Applied Sciences

  
Registrar  
M.S. Ramaiah University of Applied Sciences  
Bangalore - 560 054

## Programme Specifications and Syllabus for awards

Vocational Diploma, Vocational Advanced Diploma, Bachelor of Vocational Degree in Culinary Operations

**1. Title of the Awards**

Vocational Diploma in Culinary Operations  
Vocational Advanced Diploma in Culinary Operations  
Bachelor of Vocational Degree in Culinary Operations

**2. Modes of Study**

Full-Time

**3. Awarding Institution /Body**

M.S. Ramaiah University Of Applied Sciences – Bangalore, India

**4. Joint Award**

**5. Teaching Institution**

Faculty of Hospitality Management and Catering Technology  
M S Ramaiah University of Applied Sciences - Bangalore, India

**6. Date of Programme Specifications**

May 2016

**7. Date of Programme Approval by the Skill and Vocational Training Council of MSRUAS**

May 2016

**8. Programme Benchmark**

UGC guidelines

**9. Rationale for the Programme**

The Hospitality Industry is a diverse and vibrant sector of the tourism industry with a variety of revenue segments. Catering operations have exhibited a phenomenal growth over the last few years and are a significant contributor to economic growth. They employ millions of people who are driven by passion, creativity and determination.

There is a dearth of qualified chefs in commercial kitchens. Institutions in India offer either an Undergraduate Programme or a Certificate Programme in Culinary Arts with an age limit. There is a lack of vocational programmes in Culinary Operations for individuals looking for opportunities as professional Chefs. Vocational courses that integrate theoretical, practical and



innovative aspects of Culinary Operations is the need of the hour. Fundamental concepts that progress to advanced techniques in Food Production operations with emphasis on hygiene, nutrition, work ethics and other ancillary elements will contribute to the overall career growth of the individual.

#### 10. Programme Aim

The aim of the Programme is to develop skilled professionals in culinary operations

#### 11. Programme Objectives

The objectives of the Programme are:

1. To impart knowledge on general education including Food Science and Nutrition General Science, Basic French and fundamentals of computers
2. To procure, store and process ingredients for the preparation of varied menus
3. To prepare and present popular cuisines creatively with efficient use of material
4. To create an awareness on evolving technologies and trends in operating profitable catering establishments
5. To empower students to be entrepreneurs in the field of culinary operations
6. To impart knowledge on managerial subjects and general subjects like Principles of Management, Accountancy, Customer Relationship, Staff Management, Behavioral Skills, Communication Skills for successful operation of catering establishments

#### 12. Programme Specific Outcomes

The Programme Specific Outcomes are listed under three headings:

1. Knowledge and Understanding
2. Practical Skills
3. Capability/Transferable Skills.

##### 12.1 Knowledge and Understanding

After undergoing this Programme, the student will be able to :

1. Identify ingredients, assess their quality and describe the process of purchasing and storing ingredients
2. Explain the principles of menu planning , cooking food and understand culinary French
3. Explain the different types of professional kitchens and catering operations
4. Discuss the importance of safety regulations, cost control and labour laws

##### 12.2 Practical Skills

After undergoing this Programme, the student will be able to :

1. Prepare world cuisine menus with the application of the principles of



cooking

2. Prepare world cuisine menus for large scale commercial food production
3. Use modern technology for the creation of innovative culinary products for the global scenario
4. Plan and execute menus with the application of principles of nutrition, cost and quality control

### 12.3 Capability/Transferable Skills

After undergoing this programme, the student will be able to :

1. Develop a project report to set up a modern catering operation
2. Manage operations, finances, accounting and tax calculations for a given catering establishment
3. Communicate effectively and handle emergency situations
4. Effectively Deal with customers

### 13. Programme Structure

A student is required to successfully complete the following modules for the award of the degree. The Programme is delivered as per the Time-Table for every batch.



  
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Vocational Diploma

## Semester-1

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE069	Professional Kitchen Operations	4	60
2	VGE075	Food Groups and Nutrition	4	60
3	VGE067	Food and Beverage Terminology	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO001	Basic Food Preparation Skills	6	90
2	VCO002	Cooking Techniques and Methods	6	90
3	VCO003	Basic Indian Cookery	6	90

Vocational Diploma

## Semester-2


General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE025	Communication for Chefs	4	60
2	VGE103	Computer Fundamentals	4	60
3	VGE108	Accompaniments and Garnishes	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO004	Basic Continental Cookery	6	90
2	VCO005	Basic Pan Asian Cookery	6	90
3	VCO006	Basic Baking and Confectionery	6	90

**Vocational Advanced Diploma****Semester-1**

<b>General Education: 12 Credits, 180 Hours</b>				
S. No.	Code	Module Title	Credit	Hours
1	VGE044	Culinary French and Communication	4	60
2	VGE066	Principles of Food and Beverage Management	4	60
3	VGE031	Recipe Writing and Costing	4	60
<b>Vocational Education: 18 Credits, 270 Hours</b>				
S. No.	Code	Module Title	Credit	Hours
1	VCO007	Quick Service Food Products	6	90
2	VCO008	World Cuisines-Lunch and Dinner	6	90
3	VCO009	World Cuisines-Breakfast, Brunch and High Tea	6	90

**Vocational Advanced Diploma****Semester-2**

<b>General Education: 12 Credits, 180 Hours</b>				
S. No.	Code	Module Title	Credit	Hours
1	VGE060	General Science for Chefs	4	60
2	VGE102	Menu Development and Design	4	60
3	VGE076	Personality Development and Interviews	4	60
<b>Vocational Education: 18 Credits, 270 Hours</b>				
S. No.	Code	Module Title	Credit	Hours
1	VCO010	Advanced Indian Cookery	6	90
2	VCO011	Creative Patisserie	6	90
3	VCO012	Food Plating Techniques	6	90

  
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Vocational Degree**Semester-1**

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE106	Food and Beverage Marketing	4	60
2	VGE119	Food and Beverage Cost Control	4	60
3	VGE012	Food and Wine Pairing	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO013	Specialisation Elective-I	4	60
2	VCO014	Food Writing and Photography	4	60
3	VCO015	Project Work	10	150

Vocational Degree**Semester-2**

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE029	Culinary Entrepreneurship	4	60
2	VGE117	Sustainable Facilities Planning	4	60
3	VGE045	Food Production Management	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO016	Specialisation Elective-II	4	60
2	VCO017	Innovative Cookery	4	60
3	VCO018	Event Management	10	150

**14. Delivery Structure**

The Programme is in a semester pattern with an average of 30 hours of interactions per week and 15 weeks per semester

**15. Teaching and Learning Methods**

The module delivery comprises of a combination of few or all of the following:

1. Face to Face Lectures using Audio-Visuals.
2. Demonstrations
3. Laboratory/Field work/Workshop
4. Industry Visit
5. Group Exercises
6. Project Exhibitions
7. Technical Festivals

**16. Assessment and Grading**

Each module is assessed for a total of 100 marks with two tests each of 25 marks and a final examination of 50 marks for general education modules and similar pattern is followed for vocational based modules with emphasis on skills. A candidate is required to score a minimum of 40% overall in each of the modules.

**17. Failure**

If a student fails in a module, he/she is required to take up the make-up examination.

**18. Attendance**

A student is required to have a minimum attendance of 75% in each of the modules.

**19. Award of Class**

As per the Academic Regulations for Vocational Programme.

**20. Student Support for Learning**

Students are given the following support:



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1. Module notes
2. Reference books in the library
3. Magazines and Journals
4. Internet facility
5. Computing facility
6. Laboratory facility
7. Workshop facility
8. Staff support
9. Lounges for discussions
10. Any other support that enhances their learning


## 21. Quality Control Measures

Following are the Quality Control Measures:

1. Review of module notes
2. Review of question papers
3. Student feedback
4. Moderation of assessed work
5. Opportunities for the students to see their assessed work
6. Review by external examiners and external examiners reports
7. Staff student consultative committee meetings
8. Student exit feedback
9. Subject Assessment Board
10. Programme Assessment Board



  
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# Diploma Semester 1



  
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Course Title	Professional Kitchen Operations
Course Code	VGE069
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to the history and origin of cookery with functions of professional cookery in a kitchen. The students are taught the organization chart, kitchen layouts and hygiene in the work place. The students are also taught different types of equipment used in the kitchen and types of cuisine offered and regulations of FSSAI and HACCP.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the basic operations of a professional kitchen with regard to history and functions
- CO2 Explain the various personnel in the kitchen and their duties and responsibilities
- CO3 Discuss hygiene requirements in professional kitchen
- CO4 Explain the types of equipment and their safety operating procedures
- CO5 Describe the different types of cuisine, menus and service offered in hotel
- CO6 Discuss the regulatory bodies and career opportunities in food production

### Course Contents

**Unit 1 (Introduction to Cookery):** History of Cookery, Introduction to Cookery, Origin of Professional Cookery, Introduction to the Professional Kitchen and Functions of a Professional Kitchen

**Unit 2 (Kitchen Organisation & Layout):** Organisation chart, Standards of Professionalism, Duties and Responsibilities and Kitchen Layout.

**Unit 3 (Hygiene):** Kitchen Hygiene, Food Hygiene, Personal Hygiene, Kitchen Areas and Kitchen Waste Handling

**Unit 4 (Introduction to Kitchen Equipment):** Types of equipment, Uses and Maintenance, Kitchen Work Environment and Safety Aspects

**Unit 5 (Kitchen Operations):** Types of Cuisines, Types of Menus, and Types of Service

**Unit 6 (Introduction to Regulations):** FSSAI and HACCP, Inventory Terminology and Careers in Food Production

### Course Resources

#### a. Essential Reading

1. Class Notes

#### b. Recommended Reading

1. Bali S. Parvinder, 2014, Food Production Operations, Second Edition, New Delhi, Oxford University Press



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**c. Other Electronic Resources**

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Course Title	Food and Beverage Terminology
Course Code	VGE075
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Outcomes

After undergoing this course students will be able to:

- CO-1. Explain the importance of terminology in food and beverage production
- CO-2. Classify and give examples of food and beverage glossary of terms
- CO-3. List types and names of kitchen equipment and restaurant equipment
- CO-4. Describe terminology related to cooking technique and cooking methods
- CO-5. Explain menu terms of popular international cuisines
- CO-6. Discuss contemporary cuisines, celebrity chefs, famous restaurants and signature dishes

### Course Contents

**Unit 1(Equipment, Hygiene and Sanitation):** Kitchen Equipment, Restaurant Equipment, Units of Measurements, Hygiene and Safety Terms

**Unit 2(Food Commodities):** Ingredients – Groceries and Perishables

**Unit 3 (Techniques, Methods and Menu):** Cooking Techniques, Cooking Methods, Glossary of Cooking Terms, Types of Menus, Glossary of Restaurant Terms

**Unit 4 (Processing and Preparation of Dishes):** Initial Preparations, Courses of the French Classical Dishes, and Indian Dishes

**Unit 5 (Menu Terms):** Pan Asian Menu Terms, American Continental Menu Terms, Classic Accompaniments, Beverage Terms,

**Unit 6 (Cuisines):** Contemporary World Cuisines, Popular Dishes, Famous Restaurants, Signature Dishes, Celebrity Chefs and Recipe Terms

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kalra, Inder Singh J and DasGupta, Pradeep, PRASHAD: Cooking with Indian Masters, New Delh ,Allied Publishers (2004)
3. Campbell, John, Foskett, David, Rippington, Neil, Paskins, Patricia, Practical Cookery for Level 2 NVQ and Apprenticeships. (2013) 12th Edition, ISBN-9781444170085,United Kingdom

#### b. Recommended Reading

1. Philip E, Thangam, Modern Cookery: for Teaching and the Trade Vol-2,India, Orient Longman, (2015) 6<sup>th</sup> Edition, ISBN- 9788125040446
2. Gisslen Wayne (2012), Professional Cooking - 3rd Edition- John Wiley and Sons, INC.



**c. Other Electronic Resources**

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<b>Course Title</b>	Communication for Chefs
<b>Course Code</b>	VGE067
<b>Department</b>	Hotel Management
<b>Faculty</b>	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to enable participants to communicate clearly and with impact, by improving their verbal and non-verbal communication style, as well as enhancing interpersonal skills. The course will cover the following areas that are essential in understanding the importance of effective communication skills and increasing the participants' ability to practice this skill effectively.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Identify effective communication practices and techniques to overcome communication challenges within the workplace.
- CO2 Recognise different styles of communication that they and their colleagues use to communicate and make decisions.
- CO3 Select ways to adapt their communication style and methods to create understanding and engagement with others.
- CO4 Use communication techniques to enhance their communication with others.
- CO5 Differentiate between verbal and non-verbal communication in a professional environment
- CO6 Create a robust resume and write effective business letters

### Course Contents

**Unit 1(Introduction to effective communication):** Speaking about Myself-Making Introductions, Process of communication, Barriers and common causes to mis-communication, Framework for giving and receiving communication, Pronunciation-Diphthongs, Silent Letters, Word Stress.

**Unit 2(Communication Styles):** Perceptions and filters, Different communication styles, Identifying our own communication styles and preferences, Individual exercise, facilitator presentation, small group exercises, facilitated group review.

**Unit 3 (Verbal and non-verbal communication):** Verbal and Non Verbal Communication-Face and Voice, Personal Appearance, Body Language, Professional Attitude, Active listening, Voice tone and projection.

**Unit 4 (Official Communication):** Official Communication - Letter Writing, Sending Emails, Making a Telephone Call, Devising of an Agenda, Drafting Notices and Circulars

**Unit5 (Communication for the Curriculum):** Communication for the Curriculum Vocabulary, Reading, Narration, Reporting, defining, Illustrating, Interpreting Menus, Interpreting Recipes, writing short and long answers

**Unit 6 (Resume Writing):** Types and Structure, Tips to Prepare Effective Resume, Job Applications and Writing Cover Letters, Mistakes While Writing and Presenting a Resume, Preparing an Effective Resume.

**Course Resources****a. Essential Reading**

1. Class Notes
2. Guptha Ambrish.(2016) Financial Accounting for Management, Pearson Education
3. Sethi. J. Dhamija PV, (1999), A course in Phonetics and Spoken English-2nd Edition. Delhi, Prentice Hall India Learning Private Limited

**b. Recommended Reading**


1. Koneru Aruna, (2017), Professional Communication, India, McGraw Hill Education,
2. A K & et Al Jain, (2006), Professional Communication Skills, India, S Chand; 3rd Rev. Edn.
3. Bhardwaj Kumkum, (2020), Professional Communication, India, Dreamtech Press 5. Sharma PC (Retd) AIR CMDE, (2017), Communication Skills and Personality Development, India, Nirali Prakashan
4. Carnegie Dale, (1998), How to Win Friends & Influence People, USA, Pocket Books

**c Other Electronic Resources**

3. DELNET
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Course Title	Basic Food Preparation Skills
Course Code	VCO001
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to equip the students with fundamental knowledge and skills of commercial food and beverage production through demonstrations and cooking activities. The students will be taught to handle equipment safely, and apply cooking methods to produce and present dishes

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain food safety aspects and demonstrate the required qualities of a professional chef
- CO2 List and describe food ingredients and equipment used in professional cooking
- CO3 Demonstrate proficiency in knife skills
- CO4 Exhibit skills of pre-preparation of food ingredients
- CO5 Demonstrate skills of using cooking methods to prepare menu items
- CO6 Practice cooking with focus on quality

### Course Contents

**Unit 1(Food Preparation Aspects):** Cleaning and Sanitising Work Areas, Weighing and Measuring Preparing Equipment, Using Kitchen Machines, Preparing Equipment, and Using Equipment

**Unit 2 (Knife Skills):** Vegetable Fruits and Herb, Meat, Poultry and Fish

**Unit 3 (Pre-Preparation skills):** Using Raising Agents, Dough Making and Shaping, Tenderising and Marinating, Making Pastes, Making Wet and Dry Masalas, Making Garnishes

**Unit 4 (Cooking Methods):** Using Moist Cooking Methods, Using Dry Cooking Methods

**Unit 5 (Basic Preparations):** Making Stocks, Cooking Vegetables, Cooking Meat, Cooking Fish, Cooking Cereals and Pulses, Cooling and Setting Ingredients, Testing for Doneness, Judging and Modifying Sensory Properties

**Unit 6 (Quality Control):** Testing for Doneness, Judging and Modifying Sensory Properties

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Escoffier Auguste (1990), The Escoffier Cookbook and Guide to the Fine Art of Cookery- Random House Inc

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**b. Recommended Reading**

1. Arora K (1982), Theory of Cookery -K.N. Gupta and Co
2. Bali S. Parvinder. (2011), Food Production Operations - Oxford University Press
3. The Culinary Institute of America (2006), The Professional Chef – 8th Edition – John Wiley and Sons, INC.
4. RodaySunetra (1999), Food Hygiene and Sanitation –TATA McGraw Hill

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Course Title	Cooking Techniques and Methods
Course Code	VCO002
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to equip the students with skills to perform food and beverage production techniques and methods. It will train the students to process ingredients to prepare and present Indian, Chinese and Continental products as per industry standards.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Classify cooking techniques
- CO2 Demonstrate cooking techniques for Indian, Chinese and Continental cuisines
- CO3 Explain methods of cooking
- CO4 Describe special cooking techniques and methods
- CO5 Exhibit skills of carving fruits and vegetables
- CO6 Demonstrate skills of processing and preparing food products

### Course Contents

**Unit 1 (Cooking Techniques):** Indian Cooking Techniques, Chinese Cooking Techniques and Continental Cooking Techniques

**Unit 2 (Special Techniques):** Techniques for Poaching Food, Roasting Food, Barbecuing Food, Steaming Food, Baking Food, Fermentation Techniques and Technique of Using Caramel

**Unit 3 (Carving):** Technique for Carving Vegetables and Fruit

**Unit 4 (Method of Cooking -Dry):** Dry Method of Cooking-Broiling, Roasting, Grilling, Baking, Sautéing, Pan-frying and Deep-fat frying

**Unit 5 (Methods of Cooking-Moist):** Method of Cooking-Boiling, Poaching, Steaming, Simmering, Braising and Stewing

**Unit 6 (Special Cooking Technique):** Modern Cooking Methods, Techniques for Preparing Cold Foods and Cooking with Alcohol

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Arora K (1982), Theory of Cookery -K.N. Gupta and Co, Bali S. Parvinder. (2011), Food Production Operations - Oxford University Press

#### b. Recommended Reading

1. The Culinary Institute of America (2006), The Professional Chef – 8<sup>th</sup> Edition - John
2. Wiley and Sons, INC.



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3. RodaySunetra (1999), Food Hygiene and Sanitation –TATA McGraw Hill
4. Escoffier Auguste (1990), The Escoffier Cookbook and Guide to the Fine Art of
  - a. Cookery- Random House Inc

**c. Other Electronic Resources**

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<b>Course Title</b>	Basics of Indian Cookery
<b>Course Code</b>	VCO003
<b>Department</b>	Food and Beverage Production
<b>Faculty</b>	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to equip the students with skills to perform food and beverage production tasks using the appropriate equipment and ingredients. It will train the students to identify and process ingredients to prepare and present Indian products as per industry standards. It will introduce the students to perform menu planning, indenting, storing and food safety activities

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Demonstrate skills of processing food ingredients efficiently and safely
- CO2 Demonstrate proficiency in using food commodities in Indian preparation
- CO3 Practice use of masalas, gravies and dough's in the preparation of Indian dishes
- CO4 Practice use of gravies in the preparation and presentation of Indian dishes
- CO5 Prepare and present basic Indian breakfast, snacks and beverage menus
- CO6 Demonstrate skills of combining and cooking ingredients to produce basic Indian food products

### Course Contents

**Unit 1(Introduction):** Characteristics of Indian Cuisine, Indian Cooking Methods, Styles of Cooking Cereals, Styles of Cooking Pulses, Styles of Cooking Meat, Styles of Cooking Fish, Styles of Cooking Vegetables.

**Unit 2(Styles of Cooking):** Styles of Cooking Cereals, Styles of Cooking Pulses, Styles of Cooking Meat, Styles of Cooking Fish, Styles of Cooking Vegetables

**Unit 3 (Masalas, Dough's and Batters):** Wet Masalas, Dry Masalas, Indian Batters and Doughs

**Unit 4 (Gravies):** Gravies of Kerala, Tamil Nadu, Karnataka, Goa, Punjab, Rajasthan, North East India, West Bengal, Andhra Pradesh, Telangana, Maharashtra and Gujarat

**Unit 5 (Preparation of Dishes):** Indian Breakfast, Snacks and Beverages

**Unit 6 (Menus):** Indian Lunch/Dinner, Indian Sweets



### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kalra, Inder Singh J and DasGupta, Pradeep, PRASHAD: Cooking with Indian Masters, New Delh ,Allied Publishers (2004)

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**b. Recommended Reading**

1. Philip E, Thangam, Modern Cookery: for Teaching and the Trade Vol-1, India Orient Longman, (2005) 5th Edition, ISBN- 8125025189

**c. Other Electronic Resources**

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# Diploma Semester 2

  
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Course Title	Food Groups and Nutrients
Course Code	VGE025
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to impart knowledge on food science and nutrition. It also provides students with thorough grounding in food science, nutrition and the mandatory safety and hygiene requirements in order to implement the principles in professional cooking.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain food science and nutrition
- CO2 Discuss food groups and effect of heat on nutrients
- CO3 Describe functional properties of food
- CO4 Explain flavoring ingredients
- CO5 Discuss food preservation and nutrients
- CO6 Explain catering system followed in food industry

### Course Contents

**Unit1 (Introduction):** Introduction to Nutrients-Micro and Macro, Nutrients and their source, Nutrients-Carbohydrates and Food Sources, Protein and Food Sources, Fat and Food Sources, Vitamins and Food Sources, Nutrients-Minerals and Food Sources, Water, Nutrients-Fibre Effect of Heat on Nutrients-Water and Specific Ingredients, Methods of Retaining Micronutrients in Food During Cooking

**Unit 2 (Food group):** Food Groups, My Plate, Food Pyramid, Calories from Nutrients, Effect of Heat on Nutrients-Carbohydrates and Specific Ingredients, Protein and Specific Ingredients, Fat and Specific Ingredients, Vitamins and Specific Ingredients, Effect of Heat on Nutrients-Minerals and Specific Ingredients

**Unit 3 (Functional properties):** Seasonal Foods, Organic Foods, Nutrient Dense and Super Foods Cooking Methods to Enhance Nutritive Value ,Introduction to Functional Properties of Nutrients, Carbohydrates, Sugar, Proteins in Meat in Cooking, Proteins in Wheat Flour in Cooking, of Proteins in Egg in Cooking, Maillard's Reaction, Functional Properties of Ingredients in Cakes, Ingredients in Bread, Ingredients in Pastry, Nutrients in Flavour Development

**Unit 4(Flavours):** Natural Flavours, Artificial and Synthetic Flavours

**Unit 5 (Food Preservation & Adultration):** Introduction to Food Preservation, Processed Foods, Convenience Foods, Food Spoilage and Perishable Foods



Dry Foods, Shelf life of Different Foods, Adulteration of Food, Food Allergens, Natural Methods of Preservation of Food, High Temperature Preservation of Food, Low Temperature Preservation of Food, Chemical Preservation of Food

**Unit 6 (Catering System):** Cook Chill, Methods of Preservation – Cook Freeze, Methods of Preservation – Sous Vide, Modern Cooking Methods

### Course Resources

#### a. Essential Reading

1. Class Notes
2. McSwane David, Rue Nancy and Linton Richard (2003), Food Safety and Sanitation – 3<sup>rd</sup> Edition – Prentice Hall

#### b. Recommended Reading

1. Joshi Shubhangini A (1992), Nutrition and Dietetics –TATA McGraw Hill
2. Roday Sunetra (2007), Food Science and Nutrition –Oxford
3. Draummond Karen Eich (1989), Nutrition for the Foodservice Professional –VNR ( Van Nostrand Reinhold)

#### c. Other Electronic Resources

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<b>Course Title</b>	<b>Computer Fundamentals</b>
<b>Course Code</b>	<b>VGE0103</b>
<b>Department</b>	<b>Hotel Management</b>
<b>Faculty</b>	<b>Faculty of Hospitality Management and Catering Technology</b>

### Course Summary

The aim of the course is to introduce the students to fundamental knowledge pertaining to computer hardware, software, networks and Microsoft Office applications. It also aims to develop the skills to perform basic computer operations in the industry. It provides value added skills to make the students job worthy.

### Course Outcomes

After undergoing this course students will be able to:

- CO-1. Describe types of computer hardware, software, networks, search engines and browsers
- CO-2. Explain email etiquette and ethics for business communication
- CO-3. Perform fundamental tasks of Microsoft application and use email for communication
- CO-4. Demonstrate fundamental file management abilities
- CO-5. Discuss techniques, skills and tools necessary for latest computing practice
- CO-6. Demonstrate skills of communication in a professional manner on social media platform

### Course Contents

**Unit 1 (Computer Hardware and Software):** Introduction, Applications, Multimedia, Control Panel, Network and Tools

**Unit 2 (Online Communication):** Introduction, Email, Email Etiquette

**Unit 3 (MS Word):** Introduction, File, Home, Insert, Design, Page Layout, References, View

**Unit 4 (MS PowerPoint):** Introduction, File, Home, Insert, Design, Transition, Animations, Slide Show, View

**Unit 5 (MS Excel):** Introduction, File, Home, Insert, Page Layout, Formulas, View

**Unit 6 (Social Media Platforms):** Introduction, LinkedIn, YouTube, Instagram, Facebook, Twitter, WhatsApp

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Walkenbach John (2007) - Microsoft Office 2013 Bible, New Delhi, Wiley India Pvt. Ltd.
3. Goel Anita (2010), Computer Fundamentals, Noida, Pearson Education India

#### b. Recommended Reading

1. Lambert Joan, Cox Joyce, Frye Curtis D. (2013) Microsoft Office Professional 2013 Step by Step, Washington, Microsoft Press
2. Rajaraman V (2010), Fundamentals of Computers, Delhi, Phi Learning

#### c. Other Electronic Resources

1. DELNET
2. EBSCO



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Course Title	Accompaniments and Garnishes
Course Code	VCO0108
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to food accompaniments, importance of accompaniments used in the menu. The students are taught accompaniments served in different cuisines, role of accompaniments in food plating and classical dishes. The students are also taught importance of accompaniments in French Classical menu. The students are taught food garnishes in different courses and to select the garnishes in plating.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the importance of food accompaniments in food preparation
- CO2 Explain the accompaniments served in different cuisines
- CO3 Describe the role of accompaniments in classical and popular dishes of world
- CO4 Describe the basic accompaniments served in French Classical Menu
- CO5 Explain the basic functions of garnishes in food plating and presentation
- CO6 Discuss the garnishes used in classical dishes for different courses

### Course Contents

**Unit 1 (Accompaniments):** Introduction to Food Accompaniments, Importance of Food Accompaniments, Vegetables as Accompaniments and Sauces as Accompaniments

**Unit 2 (Accompaniments of different Cuisines):** Accompaniments for Indian Food, Accompaniments for Chinese Food, Accompaniments for French Food, Accompaniments for Italian Food and Accompaniments for Mexican Food.

**Unit 3 (Popular Dishes):** Accompaniments for Internationally Popular, Role of Accompaniments in Food Plating Dishes and Accompaniments for Classical Dishes

**Unit 4 (French Classical Menu):** Accompaniments for Courses of the French Classical Menu and Cheese and Wine as Accompaniments

**Unit 5 (Garnishes):** Introduction to Food Garnishing, Rules of Garnishing, Difference between a Garnish and a Decoration, Suitable Ingredients for Garnishing Food, Types of Garnishes and Selection of Garnishes

**Unit 6 (Garnishes for Courses):** Vegetable Garnishes, Garnishes for Light Courses, Accompaniments, Garnishes and Decorations for Desserts, Classical Garnishes and Styles of Dishes, Role of Garnishes in Food Plating and Preparing Plates for Presentation

### Course Resources

#### a. Essential Reading

1. Class Notes

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2. Auguste Escoffier, Garnishes and Accompaniments

**b. Recommended Reading**

1. Lavin Leeann, Art of the Garnish, Cider Mill Press Book Publishers LLC
2. Harvey Rosen, 1 January 1998, How to Garnish,

**c. Other Electronic Resources**

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<b>Course Title</b>	<b>Basic Continental Cookery</b>
<b>Course Code</b>	<b>VCO004</b>
<b>Department</b>	<b>Food and Beverage Production</b>
<b>Faculty</b>	<b>Faculty of Hospitality Management and Catering Technology</b>

### Course Summary

The aim of the course is to provide the students with knowledge of basic concepts of continental cuisines. The students are familiarized with ingredients, methods and equipment used in Continental, Gardemanger, food accompaniments and garnishes.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the characteristics of Continental cuisine
- CO2 Describe and plan continental menu for various courses
- CO3 Exhibit proficiency in planning and preparing dishes of the menu
- CO4 Explain the basic concepts of Continental cuisine
- CO5 Demonstrate the suitable methods to prepare dishes
- CO6 Exhibit skills in presenting continental dishes

### Course Contents

**Unit 1 (Introduction):** Characteristics of Continental Cuisines

**Unit 2 (Menus):** Menu Planning and Plan of Work, Recipe Interpretation, Indenting and Costing

**Unit 3 (Storage):** Storage of Raw and Prepared Ingredients

**Unit 4 (Methods):** Ingredients Processing, Preparation and Presentation Techniques

**Unit 5 (Courses of the Menu):** Appetizers, Soups, Fish, Entrées, Main Courses, Roasts and Grills, Vegetables, Desserts and Bread

**Unit 6 (Regional Continental Menu):** French Menu, Italian Menu, Spanish Menu, and Mediterranean Menu

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Bali Parminder (2012), International Cuisine & Food Production Management - Oxford

#### b. Recommended Reading

1. Bali Parminder (2012), Food production Operations – Oxford University Press
2. Gisslen Wayne (2004), Professional Baking - 4th Edition

**c. Other Electronic Resources**

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2. EBSCO



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Course Title	Basic Pan Asian Cookery
Course Code	VCO005
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to provide the students with knowledge of basic concepts of Pan Asian cuisines. The students are taught to process ingredients, use correct methods and equipment used in Pan Asian cookery.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the regions of Pan Asian Cuisine
- CO2 Discuss the key elements of Cuisine
- CO3 Explain processing and storing of ingredients in professional kitchen
- CO4 Describe the basic concepts of cooking and presentation of regional Pan Asian cuisine
- CO5 Demonstrate the suitable methods to prepare dishes
- CO6 Exhibit skill in presenting Pan Asian products

### Course Contents

**Unit 1 (Introduction):** Characteristics of Pan Asian Cuisines, Regional Cuisines

**Unit 2 (Planning Menus):** Menu Planning and Plan of Work, Recipe Interpretation, Indenting and Costing

**Unit 3 (Processing and Storage):** Ingredient Preparation Techniques, Storage of Raw and Prepared Ingredients

**Unit 4 (Starters):** Preparation and presentation of Appetisers and Soups

**Unit 5 (Main Course):** Preparation Techniques - Main Courses Fish, Vegetables, Meat, Seafood, Noodles, Rice, Bread and Desserts

**Unit 6 (Pan Asian Regional Cuisines):** Dishes - Chinese Menu, Thai Menu, Vietnamese Menu, Korean Menu, Indonesian and Malaysian Menu, Middle Eastern Menu, Central Asian Cuisine and Japanese Cuisine

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Philip E, Thangam, Modern Cookery : for Teaching and the Trade Vol-1, India, Orient Longman, (2005) 5th Edition, ISBN- 8125025189
3. Jeff Growman, Belinda Giles, (1992), Classic Chinese and Oriental Cooking, London, Grange Books, , 2<sup>nd</sup> Edition, ISBN-10: 1856272257, ISBN-13: 978-1856272254



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**b. Recommended Reading**

1. Gisslen Wayne (2004), Professional Baking, United States, John Wiley and Sons, Inc. 4th Edition- (2004); ISBN-10: 0471464260
2. Philip E, Thangam, Modern Cookery: for Teaching and the Trade Vol-2, India, Orient Longman, (2015) 6th Edition, ISBN- 9788125040446

**c. Other Electronic Resources**

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Course Title	Basic Baking and Confectionery
Course Code	VCO006
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to provide the students with knowledge of basic concepts of bakery and confectionery. The students are familiarised with ingredients and processing of ingredients for various bakery and confectionery products, the students are taught to plan, prepare and present menus using standard recipes

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain principles and characteristics of ingredients used in the preparation of basic bakery products
- CO2 Demonstrate the ability to use equipment and understand basic bread preparation
- CO3 Demonstrate skills of in preparing basic pastry products
- CO4 Demonstrate skills of preparing sponge cakes tea cakes and various icing
- CO5 Demonstrate skills of preparing hot and cold desserts
- CO6 Discuss the modern trends and the role in bakery industry

### Course Contents

**Unit 1 (Characteristics of Baking)** Characteristics of Baked Products, Use of Baking Equipment, Essential Ingredients and their Role

**Unit 2 (Basic Breads)** Lunch and Dinner Breads, Rich Breads, Special Breads

**Unit 3 (Short Crust and Choux Pastry)** Short Crust Pastry Products, Sweet Pastry and Choux Pastry Products

**Unit 4 (Laminated Dough)**-Puff Pastry, Croissant and Danish


**Unit 5 (Basic Sponge Cakes)**, Tea Cakes, Icing and Cake Decoration, Classic Cakes, Menu Examples

**Unit 6 (Basic Hot and Cold Desserts)** Soufflés, Mousses, Puddings, Festive Products and Assorted Desserts

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Gisslen Wayne (2004), *Professional Baking - 4th Edition*

  
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**b. Recommended Reading**

1. Ingram Christine & Shapter Jennie (2002), *The complete book of Bread & Bread*
2. Greenspan Dorie (1996), *Baking with Julia*, - William Morrow & Co.
3. Powers Jo Marie (1979), *Basic of Quantity Food Production - Illustrated Edition* - John Wiley & Sons, Australia
4. Escoffier Auguste (1990), *The Escoffier Cookbook and Guide to the Fine Art of Cookery*- Random House

**c. Other Electronic Resources**

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# Advanced Diploma Semester 1



  
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<b>Course Title</b>	<b>Culinary French and Communication</b>
<b>Course Code</b>	<b>VGE044</b>
<b>Department</b>	<b>Food and Beverage Production</b>
<b>Faculty</b>	<b>Faculty of Hospitality Management and Catering Technology</b>

### Course Summary

The aim of the course is to familiarize students with culinary vocabulary used in menu planning. The students will be taught relevant grammar concepts applicable for communicating menu terminology. Reading, spoken and written skills will be emphasised. It focuses on communication with international guests in the hotel and organisations of employment.

### Course Outcomes

After undergoing this course students will be able to:

- CO 1. Explain French grammar concepts and culinary related vocabulary
- CO 2. Describe French culinary terms and menu concepts
- CO 3. Practice reading, writing and speaking skills in French
- CO 4. Demonstrate communication skills in spoken and written French
- CO 5. Develop menus using French culinary terms for different scenarios
- CO 6. Appraise the evolution of French culture and gastronomic traditions

### Course Contents

**Unit 1:((Les Salutations)** – Formelle et Informelle, Les sons et les sons nasales, Les alphabets et les prononciations des lettres, Les accents (aigu, grave, cédille, circonflexe, tréma), La liaison, L'élision

**Unit 2 : (Les articles)** (Défini, Indéfini, Partitif, Contracte) et les noms, Le lexique de la cuisine – les fruits et les légumes, la volaille, la viande, les ingrédients

**Unit 3 :** (Le lexique de la cuisine) – les couverts, les ustensiles de la cuisine, les ustensiles du restaurant

**Unit 3 : (Menu Classique français)** – Hors-d oeuvre (Appetizer), Potage (Soup), Oeuf (Egg), Farineux (Pasta or Rice), Poisson (Fish), Entrée (Entrée), Sorbet (Sorbet), Releve (Joints), Roti (Roast), Legumes (Vegetables), Salades (Salad), Buffet Froid (Cold Buffet), Entremets (Sweets), Savoureux (Savoury), Fromage (Cheese), Dessert (Cut Fruits & Nuts), Boissons (Beverages Hot / Cold)

**Unit 5 :** Les régions françaises, les fromages, les boissons et les types de cuissons

**Unit 6 :** La gastronomie française, la cuisine régionale, les plats français

### Course Resources

a. **Essential Reading**

1. Class Notes

b. **Recommended Reading**

1. Girardet Jacky , Pécheur Jaques, (2011) Echo A1, Paris, Cle International
2. Sylvia Honnor, H Mascie-Taylor, Michael Spencer (2014), Tricolore 1
3. Renner H , Renner U , Tempesta G, (2002) Le Français de l'hôtellerie et de la Restauration, Paris , Cle International
4. Rajeshwari Chandrashekar, R hangal, C Krishnan, (2003) A Votre Service, Goyal Publishers, New Delhi

c. **Other Electronic Resources**



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Course Title	Recipe Writing and Food Costing
Course Code	VGE066
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to familiarize students with concepts of recipe writing and food costing in food and beverage production. It will introduce students to calculate food costing and menu pricing for food and beverage production outlets.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the role of recipe writing and food costing in commercial outlets
- CO2 Describe the methods followed in writing recipe
- CO3 Discuss the importance of recipe standardization in food production operations
- CO4 Describe food costing procedures in food and beverage production
- CO5 Describe pricing methods in different food production operations
- CO6 Calculate food cost percentage for menus

### Course Contents

**Unit 1(Introduction):** Introduction to Recipe Writing, Visualising the Recipe, Recipe Title and Description

**Unit 2(Recipe Writing):** Methods of Listing Ingredients, Listing Equipment, Temperature and Time  
Writing the Method, Writing Helpful Hints and Tips, Editing the Recipe

**Unit 3 (Recipe Standardisation):** Testing the Recipe and Standard Recipe Format

**Unit 4 (Food Costing):** Basics of Food Costing, Formulas for Food Costing, Flow of Food, Portioning of Food, Waste Management, Storage of Food, Butcher's Yield Test, Food Costing Tools and Basic Recipe Costing

**Unit 5 (Menu Pricing):** Recipe Cost Sheet, Step by Step Recipe Costing, Food Plate Cost, Q Factor in Recipe Costing and Selling Price

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Bernard Davis, Andrew Lockwood, (1998), Food and Beverage Management, New Delhi, Butterworth - Heinemann

#### b. Recommended Reading

1. June Payne – Palacio, (2004), *Introduction to Foodservice*, UK, West woods



2. Mohini sethi, (2015), *Surjeet Malhan, Catering Management*, New Delhi, New Age International

**c. Other Electronic Resources**

1. DELNET
2. EBSCO



  
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Course Title	Principles of Food and Beverage Management
Course Code	VGE031
Department	Hotel Management
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of this course is to enable students to understand the fundamental characteristics and scope of food and beverage management and the process of planning, organizing, leading and controlling approach to hotel management.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Describe role and concepts of food and beverage management in hotel
- CO2 Discuss the dimensions of the framework P-O-L-C (Planning Organizing Leading Controlling)
- CO3 Discuss the role and responsibilities of food and beverage management
- CO4 Explain the importance of food and beverage staffing in hotels
- CO5 Discuss the dynamics of effective leadership, motivation, communication and coordination
- CO6 Examine the consumer trends of food and beverage management

### Course Contents

**Unit 1(Introduction to Food and Beverage Management):** Introduction, Scope of the Food and Beverage Industry, Classification of the Food and Beverage Industry, Role of Food and Beverage Managers

**Unit 2(Financial Aspects of Food and Beverage Management):** Cost and Market Orientation, Responsibilities of Food and Beverage Management, Constraints on Food and Beverage Management

**Unit 3 (Managing Food and Drink):** Managing the Meal Experience, Factors Affecting Eating Out Decisions, Managing Food and Drink, Managing the Menu, Managing Level of Service, Managing Customer Expectations

**Unit 4 (Food and Beverage Staffing):** Food and Beverage Staffing, Recruitment, Staff Training, Legal Framework, Staff Scheduling, Supervision and Communication, Quality in Food and Beverage Operations

**Unit 5 (F&B Trends):** Consumer Trends, Environmental Issues, Ethical Issues, Dietary Concerns, Job Opportunities, Business Plan



### Course Resources

#### a. Essential Reading

1. Class Notes
2. Robbins S. (2017), Essentials of Organizational Behaviour, 14th Ed, Pearson
3. Aswathappa K., Reddy S. (2012), Organisational Behaviour, 5th Ed, Himalaya Publishing House



4. Rao S. (2010) Organisational Behaviour (Text, Cases and Games), 1st Ed, Himalaya Publishing House
5. Aswathappa K., (2000), Organisational Behaviour, Text, Cases, Games, 8thEd Himalaya Publishing House

**b. Recommended Reading**

1. Luthans Fred (2006), Organizational Behaviour-11thEd. McGraw- Hill/Irwin
2. Guerrier Yvonne (1999)-Organizational Behaviour in Hotels and Restaurants: An International Perspective-John Wiley & Sons Inc
3. Pareek Udai and Khanna Sushma (2011)-Understanding Organizational Behaviour- 3rdEd - Oxford University Press.
4. Robbins Stephen P., Judge Timothy A. & Sanghi Seema (2009), Organization Behaviour-13th Edition, Pearson Publication, New Delhi

**c. Other Electronic Resources**

1. International Journal of Organisational Behaviour(IJOB)
2. International Journal of Organization Theory and Behavior
3. International Academic Journal of Organizational Behavior and Human Resource Management
4. Journal of Organizational Behavior - Wiley Online Library

**d. Websites**

1. <https://iedunote.com/organizational-behavior>
2. <https://www.emeraldinsight.com/doi/abs/10.1108/09555340910956612>
3. <http://www.mim.ac.mw/ebook/books/Management%20&%20Organizational%20Behaviour,%2007th%20edition.pdf>
4. [https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Management%20Hospitality%20\(2012\)/25.%20Chapter%2017%20-%20Organizing%20Hospitality%20Management%20.pdf](https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Management%20Hospitality%20(2012)/25.%20Chapter%2017%20-%20Organizing%20Hospitality%20Management%20.pdf)

**e. Other Electronic Resources**

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- EBSCO



Course Title	Quick Service Food Products
Course Code	VCO007
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to the concepts and trends of quick service products with their brand and menus in different outlets. The students are taught to select the products from different countries and design the menu, developing the recipe, testing the recipes. The students are also taught to standardize the recipe.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the concept and trends in quick service food products with different brands
- CO2 Develop recipes of different countries used in quick service
- CO3 Demonstrate the cooking skills in preparing quick service food products
- CO4 Demonstrate the writing skills for standardizing recipes of the product
- CO5 Discuss the working style of quick service food products
- CO6 Compare the menus of different quick service outlets

### Course Contents

**Unit 1 (Quick Service Products):** Concepts and Trends, Brands and Products, Menus of Popular Brands, and Popular QSR Products.

**Unit 2 (India):** Selection of QSR Products from India, Menu Presentation, Development of Recipes, Testing Recipes and Standardisation of Recipes

**Unit 3 (United Kingdom):** Selection of QSR Products from United Kingdom, Menu Design, Development of Recipes, Testing Recipes and Standardisation of Recipes

**Unit 4 (Europe):** Selection of QSR Products from Europe, Development of Recipes, Testing Recipes and Standardisation of Recipes

**Unit 5 (North and South America):** Selection of QSR Products from North and South America, Development of Recipes, Testing Recipes and Standardisation of Recipes

**Unit 6 (Far East):** Selection of QSR Products from the Far East, Development of Recipes, Testing Recipes and Standardisation of Recipes

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Eric Schlosser, Fast Food Nation: The Dark Side of the All-American Meal, Mariner Books; Reprint edition (2012)

#### b. Recommended Reading

1. Nigel Slater, Real Food, Fourth Estate; Illustrated edition (2009)



2. Jason Vale, Super-Fast Food: No Chef Required, Crown House Pub Ltd; 1st edition (2016)
3. Gordon Ramsay, Gordon Ramsay's Fast Food: More Than 100 Delicious, Super-Fast, and Easy Recipes, Union Square & Co.; Reprint edition (2012)
4. Jacques Pépin, More Fast Food My Way, Harvest 2008)

**c. Other Electronic Resources**

1. DELNET
2. EBSCO



  
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Course Title	World Cuisines-Lunch and Dinner
Course Code	VCO008
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The course aims to cultivate in the students, advanced knowledge of popular regional cuisines of the world. Emphasizing on advanced cooking techniques and familiarised with Oriental cuisine concepts and techniques. It will emphasise on evolving culinary trends to keep them updated

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Describe world cuisine and types of dining concepts
- CO2 Distinguish between regional cuisines of the world
- CO3 Describe the characteristics of regional and popular global menus
- CO4 Demonstrate skills of in preparing various dishes of continental cuisine
- CO5 Demonstrate skills of in preparing various dishes of oriental cuisine
- CO6 Discuss the factors influencing trends in global cuisines

### Course Contents

**Unit 1 (Introduction to World Cuisine)-** Types of Lunch/Dinner Concepts, Lunch and Dinner Service Styles,

**Unit 2 (Regional Cuisines of the World) -** French, Spanish, Italian, Mexican, North American Classification, Recipe Writing, standard recipes, Indenting, cooking traditional Menus

**Unit 3 (Regional Cuisines of the World)** Chinese, Japanese, Korean, Thai, Classification, Recipe Writing, standard recipes, Indenting, cooking traditional Menus

**Unit 4 (Regional Cuisines of the World)** Lebanese, Greek, Moroccan, Turkish, Classification, Recipe Writing, standard recipes, Indenting, cooking traditional Menus

**Unit 5 (Regional Cuisines of the World)** Indonesian, Singaporean and Malaysian Classification, Recipe Writing, standard recipes, Indenting, cooking traditional Menus

**Unit 6 (Regional Cuisines of the World)** Nepali and Tibetan Vietnamese Classification, Recipe Writing, standard recipes, Indenting, cooking traditional Menus

### Course Resources

#### a. Essential Reading

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1. Class Notes
2. Philip E, Thangam, (2015), Modern Cookery: for Teaching and the Trade Vol-2, India, Orient Longman, 6th Edition, ISBN- 9788125040446
3. Kalra, Inder Singh J and DasGupta, Pradeep, (2004), PRASHAD: Cooking with Indian Masters, New Delhi, Allied Publishers
4. Campbell, John, Foskett, David, Rippington, Neil, Paskins, Patricia, (2013), Practical Cookery for Level 2 NVQ and Apprenticeships. 12th Edition, ISBN-9781444170085, London, United Kingdom

**b. Recommended Reading**

1. Beverly Leblanc (2003) World Food Spain, US, Thunder Bay Press, ISBN, 1592231330
2. Kimiko Barber (2004). The Japanese Kitchen, New York, Kyle Cathie Ltd, ISBN, 1856265048
3. Mangolini, Mia, (2014) Italian Cooking, Classic Recipes and Techniques, New York, Flammarion, ISBN, 9782080201898
4. Jacqueline Clark, Joanna Farrow, (2005) Mediterranean Food of the Sun, London, Hermes House /Annes Publishing House ISBN, 9781843096962
5. Jane Milton, Jenni Fleetwood and Marina Filippelli (2005). The Food and Cooking of Mexico: South America and the Caribbean, London, United Kingdom, Lorenz Books, ISBN, 9780754815839
6. KivelaJaksa (1994), Menu Planning for the Hospitality Industry, Melbourne, Australia Hospitality Press

**c. Other Electronic Resources**

1. [www.indianfoodforever.com/regional-cooking.html](http://www.indianfoodforever.com/regional-cooking.html)
2. <http://artofplating.com/News/10essential>
3. [www.ciaprochef.com/prochef-discovers.html](http://www.ciaprochef.com/prochef-discovers.html)
4. [www.cuisinenet.com/world/mediterranean-cuisine/](http://www.cuisinenet.com/world/mediterranean-cuisine/)

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Course Title	World Cuisines-Breakfast, Brunch and High Tea
Course Code	VCO009
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The course aims to cultivate in the students, advanced knowledge of popular regional cuisines of the world. Emphasizing on Breakfast, brunch and High tea world cuisine concepts and techniques. It will emphasise on evolving culinary trends to keep them updated

### Course Outcomes

After undergoing this course students will be able to:

- CO 1. Describe Breakfast, Brunch and High Tea concepts
- CO 2. Distinguish between regional cuisines of the world
- CO 3. Describe the characteristics of regional and popular global menus
- CO 4. Demonstrate skills of in preparing various dishes of Breakfast, Brunch and High Tea
- CO 5. Demonstrate skills of in preparing various
- CO 6. Discuss the factors influencing trends in global cuisines

### Course Contents

**Unit 1 (Concepts in food industry):** Breakfast Concept and Trends, Brunch Concept and Trends, High Tea Concept and Trends

**Unit 2 (Regional food):** Indian Breakfast Dishes, Indian Brunch and High Tea

**Unit 3 (Continental food):** British Breakfast Dishes, British Brunch and High Tea Dishes  
European Breakfast Dishes, American Breakfast, Brunch and High Tea Dishes, African Breakfast Dishes

**Unit 4 (Middle Eastern):** Middle Eastern Breakfast Dishes, Far Eastern Breakfast Dishes, Menu Planning

**Unit 5 (Menu Planning):** Menu Development, Recipe Costing, Recipe Standardisation

**Unit 6 (Service Plan):** Preparation and Service of Breakfast, Breakfast, Brunch and High Tea Beverages

### Course Resources

#### a. Essential Reading

- Class Notes
- Bernard Davis, Andrew Lockwood, (1998), Food and Beverage Management, New Delhi, Butterworth – Heinemann, 3rd Edition, ISBN-10: 0750632860, ISBN-13: 978-0750632867, New Delhi

- b. Bernard Davis, Andrew Lockwood, (1998), Food and Beverage Management, New Delhi, Butterworth – Heinemann, 3rd Edition, ISBN-10: 0750632860, ISBN-13: 978-0750632867, New Delhi



**Recommended Reading**

1. Beverly Leblanc (2003) World Food Spain, US, Thunder Bay Press, ISBN, 1592231330
2. Kimiko Barber (2004). The Japanese Kitchen, New York, Kyle Cathie Ltd, ISBN, 1856265048
3. Mangolini, Mia, (2014) Italian Cooking, Classic Recipes and Techniques, New York, Flammarion, ISBN, 9782080201898
4. Jacqueline Clark, Joanna Farrow, (2005) Mediterranean Food of the Sun, London, Hermes House /Annes Publishing House ISBN, 9781843096962
5. Jane Milton, Jenni Fleetwood and Marina Filippelli (2005). The Food and Cooking of Mexico: South America and the Caribbean, London, United Kingdom, Lorenz Books, ISBN, 9780754815839
6. KivelaJaksa (1994), Menu Planning for the Hospitality Industry, Melbourne, Australia Hospitality Press

**c. Other Electronic Resources**

1. [www.indianfoodforever.com/regional-cooking.html](http://www.indianfoodforever.com/regional-cooking.html)
2. <http://artofplating.com/News/10essential>
3. [www.ciaprochef.com/prochef-discovers.html](http://www.ciaprochef.com/prochef-discovers.html)
4. [www.cuisinenet.com/world/mediterranean-cuisine/](http://www.cuisinenet.com/world/mediterranean-cuisine/)
5. DELNET
6. EBSCO



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# Advanced Diploma Semester 2



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Course Title	General Science for Chefs
Course Code	VGE060
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to explore the significance of food and drink by examining fundamental concepts of wine history, tradition and culture. Students will learn about wine regions, wine terminology, production, storage, and selection. Pairing food with suitable wines and service of wines will be emphasised upon

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the chemical properties of food
- CO2 Explain the aims and objectives of cooking food
- CO3 Evaluate the effects of cooking on food and nutrients
- CO4. Describe the effects of food spoilage and shelf life
- CO5 Assess the properties of food in creating food products
- CO6 Discuss modern cooking concepts

### Course Contents

**Unit 1(Introduction to Food Science):** Chemical Properties of Food, Energy, Temperature, and Heat, Cooking Fuels, Kitchen Machines

**Unit 2(Aims and Objectives of Cooking Food):** Heat Transfer Methods, Mediums of Cooking Food, Cooking techniques, Methods of Cooking Food

**Unit 3 (Effects of Cooking Techniques on Nutrients):** Effects of Cooking Methods on Nutrients, Effect of Heat on Macro Nutrients, Effect of Heat on Micro Nutrients, Effects of Cooking Sugar

**Unit 4 (Food Spoilage and Shelf Life):** Methods of Food Preservation, Effects of Preservation Methods on Nutrients, Nutrients and Flavour Development, Methods of Leavening Food

**Unit 5 (Properties of Macro Nutrients):** Carbohydrates-Dextrinisation, Caramelisation, Gelatinisation, Flavouring, Preserving and Gelling, Proteins-Denaturation and Coagulation, Gluten Formation and Gelation, Fat-Plasticity, Aeration, Flakiness, Retention of Moisture, Flavour, Texture, Aroma, Glaze and Shine

**Unit 6 (Modern Cooking Concepts)** Molecular Gastronomy-Transformation, Emulsification, Jellification, Diffusion, Spherification, Sous Vide, Deconstruction of Food

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Mudambi Sumati R, Rao Shalini M (1989), Food Science - New Age International



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**b. Recommended Reading**

1. Roday Sunetra (2007), Food Science and Nutrition –Oxford
2. B Srilakshmi (2001), Food Science – 2<sup>nd</sup> Edition - New Age International
3. Parker Rick (2003), Introduction to Food Science - DELMAR Thomson Learning

**c. Other Electronic Resources**

1. DELNET
2. EBSCO



  
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Course Title	Menu Planning, Development and Design
Course Code	VEGE102
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The course aims to cultivate in the students, advanced knowledge of planning menus for commercial outlets. It will also provide them with analytical skills that will enable them to evaluate the quality of food and make sound menu planning decisions.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain menu planning and its role in commercial food outlets
- CO2 Summarise menu concepts of food and beverage outlets
- CO3 Explain menus offered in food and beverage operations
- CO4 Describe planning and developing menus
- CO5 Discuss designing of menus for food and beverage outlets
- CO6 Explain menu marketing and its importance

### Course Contents

**Unit 1(Introduction):** Introduction to Menu Planning, Principles of Menu Planning and Menu Planning Guidelines

**Unit 2(Menu Concepts):** Menu Characteristics and Trends, Types of Menus, Menu Patterns and Balance, Factors of Menu Planning and Development

**Unit 3 (Menu Planning):** Steps in Menu Development, Selection of Dishes, Equipment and Ingredients, Vendor Selection, Food Trials, Menu Evaluation, Principles of Healthy Menu Development, Costing and Pricing

**Unit 4 (Menu Development):** Menu Design-Stages and Tips, Typography and Descriptions, Menu Design and Format, Layout Design and Menu Titles

**Unit 5 (Menu Designing):** Menu Design-The Golden Triangle, Negative Space, The Sweet Spot And Call Outs

**Unit 6 (Menu Marketing):** Images, Price Display, Psychology of Menu Design and Importance of Menu Marketing

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Bernard Davis, Andrew Lockwood, (1998), Food and Beverage Management, New Delhi, Butterworth - Heinemann



**b. Recommended Reading**

1. Mohini sethi, (2015), *Surjeet Malhan, Catering Management*, New Delhi, New Age International
2. June Payne – Palacio, (2004), *Introduction to Foodservice*, UK, West woods

**c. Other Electronic Resources**

1. DELNET
2. EBSCO



  
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Course Title	Personality Development and Interviews
Course Code	VGE076
Department	Hotel Management
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of this course is to develop the inter-personal skills of the student through soft skills. The focus of the course is to ensure that the students are interview ready and capable of facing professional challenges. The course is designed to enhance exposure to all aspects of soft skills increasing employability.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain personality profile to meet professional standards
- CO2 Demonstrate effective business correspondence skills
- CO3 Develop competencies required for workplace professionalism
- CO4 Demonstrate effective leadership skills
- CO5 Demonstrate professional grooming, attitude and behavior
- CO6 Display professional interpersonal skills

### Course Contents

**Unit 1 (Introduction to Personality Development):** Concept of Attitude, Concept of Motivation, Developing Positive Self-Esteem, Interpersonal Relationships, Group Behaviour and Body Language

**Unit 2 (Leadership Skills):** Effective Listening skills and Decision Making, Trust Building, Conflict and Stress Management

**Unit 3 (Business Correspondence):** Use of Professionalism in Language, Tone of Voice and Intonation, Diplomatic Sentence Framing, Email and Telephone Etiquette, Presentation Skills

**Unit 4 (Character Building and Employability Quotient):** Team Building, Time Management and Work Ethics, Developing Listening Skills, Developing Presentation Skills

**Unit 5 (Placement Preparation):** Resume Building, Culinary Portfolio Presentation, Group Discussion, Facing the Personal Interview, Facing the Technical Interview, Facing the HR Interview, Psychometric Analysis, Aptitude Tests, Practice Interview Sessions

### Course Resources

#### c. Essential Reading

1. Class Notes

#### d. Recommended Reading

1. Sethi, J. Dhamija PV, (1999), A course in Phonetics and Spoken English-2<sup>nd</sup> Edition, Prentice Hall India Learning Private Limited, Delhi
2. Koneru Aruna, (2017), Professional Communication, McGraw Hill Education, India
3. Bhardwaj Kumkum, (2020), Professional Communication, India, Dreamtech Press
4. Sharma PC (Retd.) AIR CMDE, (2017), Communication Skills and Personality Development, India, Nirali Prakashan

#### c. Other Electronic Resources

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Course Title	Advanced Indian Cookery
Course Code	VCO010
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the subject is to equip students with advanced skills in Indian Cookery. The students are taught to prepare and present all courses of an Indian cookery using contemporary methods which are popular and profitable. Effective menu planning and purchasing procedures, standard recipes and costing principles are emphasized upon.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the concept of Indian cuisine with regard to ingredients and methods of cooking
- CO2 Discuss menus and presentation techniques which are popular for relevant cuisines
- CO3 Exhibit skills of recipe writing, budgeting and indenting for Indian cookery
- CO4 Demonstrate skills of preparation and presentation of advanced menus of relevant cuisines
- CO5 Create and develop standard recipes for Indian food products for cuisine
- CO6 Exhibit skills in the preparation and presentation of menus in Indian cookery

### Course Contents

**Unit 1 (Regional Indian Cookery):** Traditional Indian Cooking Concepts, Suitable Cooking Methods for Regional Indian Cuisines and Ingredient Familiarisation for Regional Indian Cuisines

**Unit 2 (Menu Planning):** Menu Planning for Regional Indian Cuisine, Menu Development, Menu Writing and Menu Design and Menu Costing and Pricing

**Unit 3 (Developing Recipes):** Recipe Writing and Costing, Budgeting and Indenting

**Unit 4 (North Indian Menus):** Menu trial, Food Styling, Mis en Place and Standard Recipes

**Unit 5 (South Indian Menus):** Menu trial, Food Styling, Mis en Place and Standard Recipes

**Unit 6: (Popular Indian Menus):** Menu trial, Food Styling, Panel Presentation of Menus, Mis en Place, and Standard Recipes

### Course Resources

#### a. Essential Reading

- Class Notes

#### b. Recommended Reading

1. Krishna Gopal Dubey, 2011, The Indian Cuisine, PHI Learning Private Limited, New Delhi

#### c. Other Electronic Resources

1. DELNET
2. EBSCO



Course Title	Creative Patisserie
Course Code	VCO011
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to provide the students with the technical aspects of preparation of pastry products. The students are taught to select ingredients, prepare and creatively present breads, cakes, desserts and sugar craft. The course also covers evaluation of pastry products and their storage

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the role of patisserie products in commercial food production
- CO2 Classify, prepare and present various patisserie products
- CO3 Demonstrate essential skills in creation of innovative patisserie products
- CO4 Exhibit skills of patisserie product styling and presentation
- CO5 Develop standard recipes with costing for patisserie menus
- CO6 Design contemporary menus for regional patisserie outlets

### Course Contents

**Unit 1 (Introduction to Creative Patisserie)** Classic Pastry Products and Modern Patisserie Techniques, Signature Products of Famous Chefs

**Unit 2 (Patisserie Products)** - Selection of Products, Pastry Products, Cakes and Pastries, Sugar Products, Chocolate Products,

**Unit 3 (Menu Development)** - Menu Writing, Menu Design, Recipe Writing, Recipe Costing & Menu Costing, Patisserie Menu Budgeting,

**Unit 4 (Product Preparation)** Product Styling, Standard Recipes, Indenting, Plan of Work

**Unit 5 (Creative Products)** - Center-pieces, Product Presentation, Plate Presentation,

**Unit 6 (Patisserie Trends)**-Evolving Products, Comfort Products, Disruptive Patisserie Trends, Globally Acceptable Products, Going Green Trends, Creative Trends

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Day Martha (2006), Glorious Desserts- Hermes House 3. Catherine Atkinson (2001), Pastry: The Art of Pastry Making -Anness Publishing 3. Nelson Angela, Maxwell Sarah, Murfitt Jamie (2004), Cakes and Cake Decorating – Hermes House 4. Atkinson Catherine (2001)- The Complete Art of Pastry Making-Lorenz Books, Annes
3. Friberg Bo (2003), The Advanced Professional Pastry Chef - John Wiley & Sons

#### b. Recommended Reading

1. Hanneman LJ (1978), Modern Cake Decoration – 2nd Edition -Springer Ltd.





2. Smith Lindy (2011,)The Contemporary Cake Decorating Bible: Creative Techniques - David & Charles
3. Spence (2010), The Art of Royal Icing - B. Dutton Publishing

**c. Other Electronic Resources**

1. DELNET
2. EBSCO



  
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Course Title	Food Plating Techniques
Course Code	VCO012
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to the art of food plating to enhance the appeal of the dishes. The students are taught the principles of plating, styles and elements of plating techniques. The students are also taught the importance of food garnishing, presentation and trends in commercial kitchens.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain food plating techniques and principles used in fine dining restaurants
- CO2 Describe food styling and presentation of products
- CO3 Create food plating techniques using appropriate commodities
- CO4 Discuss food styling techniques popular in the food industry
- CO5 Explain the role of props in food presentation
- CO6 Explain the food styling trends

### Course Contents

**Unit 1(Introduction):** Introduction to Food Plating Techniques

**Unit 2(Styles):** Principles of Food Styling, Food Presentation Styles- Minimalist, Architect, Artist, Contemporary European Style, Asian Influences, Naturalist and Dramatic Flair

**Unit 3 (Element):** Food Plating Elements-Balance, Textures, Colors, Flavours, Portion Size, Temperature, the Plate, the Food and the Setup

**Unit 4 (Plating Techniques):** Plating Techniques for Herbs and Spices, Bread and Nuts, Fruits and Vegetable, Sauces, Cakes and Deserts, Hot and Cold Beverages and Main Dishes

**Unit 5 (Props and Presentation):** Use of Props, Garnishing and Presentation Tips

**Unit 6 (Trends):** Food Styling Trends and Creating the Feel

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Styler C., (2006), Working the Plate- The Art of Food Presentation, New Jersey, John Wiley and Sons
3. CIA, (2002), The Professional Chef, Seventh Edition, New Jersey, John Wiley & Sons

#### b. Recommended Reading

1. Nicolas J., Sonnenschmidt T. F.; Reinhold V.N., (1993), The Art of Garde Manger, Fifth edition, New York, wiley



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2. Matt Armendariz, (2012), Food Photography for Bloggers, New York, Focal Press.

**Other Electronic Resources**

1. DELNET
2. EBSCO



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# Degree

# Semester 1



  
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Course Title	Food and Beverage Marketing
Course Code	VGE106
Department	Hotel Management
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of this course is to provide knowledge of concepts of food and beverage marketing, buying behavior and market segmentation to enable students to decide on marketing mix strategies for the hotels. Students are taught about changing consumer needs and its implications

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Describe the nature and role of food and beverage marketing in hotel
- CO2 Illustrate the significance of people, process and physical evidence in hotel Marketing
- CO3 Identify and analyse various service promotion mix strategies for hotel industry
- CO4 Discuss the implications of changing consumer needs of hotel marketing
- CO5 Discuss the recent trends in marketing segmentation of hotel industry
- CO6 Review guest feedbacks and recommend an appropriate marketing mix for a hotel

### Course Contents

**Unit 1(Introduction to Food and Beverage Marketing):** Introduction to Marketing, Essentials of Food and Beverage Marketing, Marketing Process, Market Environment.

**Unit 2(Marketing Mix):** Definition of Marketing Mix, 7 Ps of Hospitality Marketing Mix, Product, Price, Place, Promotion, People, Process, Physical Evidence.

**Unit 3 (Product Mix):** Product Mix, Branding, Types of Food and Beverage Products, Food and Beverage Product Life Cycle.

**Unit 4 (Price Mix and Promotional Mix):** Price Mix, Pricing Strategy, Place Mix, Promotion Mix, Types of promotion Mix.

**Unit 5 (Process and Physical Evidence Mix):** Process Mix, Types of process Mix, Physical Evidence in Food and Beverage , People Mix, Relationship Marketing, F&B Marketing Strategies

**Unit 6 (Market Segmentation)** Market Segment, Marketing Restaurant Menus, Marketing Research, Identification of Market Areas, Analyzing the Competition, Menu as a Marketing tool, Feasibility Study

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kotler Philip, Keller Kevin Lane, Koshy Abraham, Jha Mithileshwar (2018), 14th Edition, Marketing Management : A South Asian Perspective, Prentice Hall

3. Negi Jagmohan (2012), Marketing & Sales Strategies for Hotels and Travel Trade, S. Chand & Co

**b. Recommended Reading**

1. Dogan Gursoy (2017). Routledge Handbook of Hospitality Marketing- Taylor & Francis
2. Kumar Prasanna.J.P (2010) - Marketing of Hospitality and Tourism Services- Tata McGraw Hill
3. Chawla Romila (2006), Tourism Marketing and Communication – Arise Publishers & Distributors

**c. Other Electronic Resources**

1. International journal of contemporary hospitality management
2. Journal of hospitality and leisure marketing

**Website**

1. [www.emeraldinsight.com/info/journals/ijchm/ijchm.jsp](http://www.emeraldinsight.com/info/journals/ijchm/ijchm.jsp)
2. [ejournals.ebsco.com/Journal.asp](http://ejournals.ebsco.com/Journal.asp)
3. <https://www.revfine.com/hospitality-marketing/>
4. <https://www.revfine.com/hospitality-marketing/>

**Other Electronic Resources**

1. EBSCO (Hospitality & Tourism)
2. DELNET



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Course Title	Food and Beverage Control
Course Code	VGE119
Department	Hotel Management
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of this course is to provide concept of cost control with respect to the hotel industry and apply it stores control, Menu management, working capital management and maintaining the books of accounts and budgeting in hotel industry.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Describe elements of cost, their importance in hotel industry
- CO2 Calculate cost and profit of food and beverage operations in hotels
- CO3 Explain menu price techniques for starting a hotel business
- CO4 Discuss the cost control techniques for hotel business
- CO5 Explain the role of standard recipes in commercial cooking
- CO6 Discuss methods of cost control for profitability in commercial cooking

### Course Contents

**Unit 1(Introduction to F&B Costing control):** Importance of Effective Food and Beverage Cost Control, Components of Food and Beverage Costs, Aspects of Food Cost, Methods of Costing.

**Unit 2(Cost Sheet):** Identification of Cost Control Problems, Food and Beverage Cost Percentages, Food and Beverage Budgets.

**Unit 3 (Standardized Recipes):** Role of Standardized Recipes, Developing Standard Food Cost and Food Cost Percentage.

**Unit 4 (Control considerations):** Control considerations in Food and Beverage Purchasing, Receiving, Storing, Issuing, Production, Service. Labour.

**Unit5 (Menu pricing):** Menu pricing techniques, Menu Pricing Considerations, Menu Control, Menu Analysis, Menu Engineering, Menu Profitability.

**Unit 6 (Control of Other Expenses):** Control of Employee and Customer Theft, Control of Operating Expenses.

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kumar Prasanna, Daniel Linda & Pagad Mruthyunjaya (2012) Cost & Financial Management for Hotels - Tata McGraw-Hill, Delhi
3. Negi Jagmohan (2007), Financial & Cost control Technique in Hotel & Catering Industry, Jain Publishers
4. Kotas Richard and Davis Bernard (1973), Food & Beverage Control, McMillan & Sons

#### b. Recommended Reading

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1. Ozi D'Cunha Gleson Ozi D'Cunha 2002)-Hotel Accounting & Financial Control - Dickey Enterprises , Kandivali (W) Mumbai
2. Kotas Richard & Conlan Michael (1997), Hospitality Accounting - Cengage Learning EMEA
3. Jagels Martin G. , Coltman M.Michael (2004), Hospitality Management Accounting – Wiley Publishers

**c. Other Electronic Resources**

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2. DELNET



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Course Title	Food and Wine Pairing
Course Code	VGE012
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to explore the significance of food and drink by examining fundamental concepts of wine history, tradition and culture. Students will learn about wine regions, wine terminology, production, storage, and selection. Pairing food with suitable wines and service of wines will be emphasised upon

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Identify grape varieties and the wine making process.
- CO2 List the classic grape varieties and explain the steps in the wine-making process
- CO3 Classify wines with examples of brands and popular wines
- CO4. Describe the characteristics of wines
- CO5 Explain the principles of food and wine pairing
- CO6 Discuss classic cultural food and wine combinations

### Course Contents

**Unit 1(Introduction to Food and Wine Pairing):** Importance, Objectives, Elements, Food and Wine Pairing Mechanics, Food and Wine Sensory Pyramid

**Unit 2(Components of Wine):** Primary Components, Texture Elements, Taste Elements, Contrast Elements, and Colour Elements

**Unit 3 (The Wine Making Process):** The Harvest, Crushing and Pressing of Grapes, Fermentation, Clarification, Aging and Bottling

**Unit 4 (Types and Characteristics of Wine):** White Wine, Red Wine, Sparkling Wine , Fortified Wine, Appearance of Wine, Aroma of Wine, Mouthfeel and Taste of Wine,

**Unit 5 (Creating a Match between Food and Wine):** Food and Wine Pairings, French Food and Wine Pairing, Italian Food and Wine Pairing, Chinese Food and Wine Pairing, Dessert Wine Pairings

**Unit 6 (Food, Wine and Menus)** Food Menus, Wine Menus, Food and Wine Pairing Chart

### Course Resources

#### a. Essential Reading

3. Class Notes
4. Van Niekerk, Katinka, The Food and Wine Pairing Guide(2012)

#### b. Recommended Reading

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1. Karen Page, Andrew Dornenburg, Michael Sofronski, What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers (2006)

**c. Other Electronic Resources**

1. EBSCO
2. DELNET



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<b>Course Title</b>	Specialisation Elective-I
<b>Course Code</b>	VCO013
<b>Department</b>	Food and Beverage Production
<b>Faculty</b>	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the subject is to equip students with advanced skills in culinary art. The students are taught to prepare and present all courses of a cuisine using contemporary methods which are popular and profitable. Effective menu planning and purchasing procedures, standard recipes and costing principles are emphasized upon.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the role of culinary art in commercial food production
- CO2 Discuss menus and presentation techniques which are popular for relevant cuisines
- CO3 Exhibit skills in the planning and execution of menus of cuisines using appropriate presentation techniques
- CO4 Demonstrate skills of preparation and presentation of advanced menus of relevant cuisines
- CO5 Create and develop standard recipes for innovative food products for cuisines
- CO6 Exhibit skills in the preparation and presentation of luxury foods and menus

### Course Contents

**Unit 1 (Selection of Cuisine)** Suitable Cooking Methods for the Selected Cuisine, Ingredient Familiarization for the Selected Cuisine

**Unit 2 (Menu Planning and Menu Development)** Menu Writing and Menu Design, Recipe Writing and Costing, Menu Pricing and Budgeting

**Unit 3 (Procurement)** Classifying and Listing Ingredients, Indent and Standard Recipe Format, Food Styling and Mis en Place

**Unit 4 (Cooking)** Types of Menus for the Cuisine, Initial Preparations- Dough, Batter, Pastes and Masalas, Stocks, Gravies, Glazes, Sauces

**Unit 5 (Creating Products)** Developing Recipe, Standardising Recipes, Cooking and Presentation of Innovative Dishes

**Unit 6 (Menu Trials)** Menu Items and Standardisation of Recipes, Food Styling and Mis en Place

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Bernard Davis, Andrew Lockwood, (1998), Food and Beverage Management, New Delhi, Butterworth - Heinemann
3. John Campbell and David Foskett, (2012), Practical cookery, UK, Book point ltd



4. Wayne Gisslen (2002), *Professional cookery - 5th Edition - Wiley & Sons* 10. Charlotte Turgeon (1985)

**b. Recommended Reading**

1. R. Singaravelavan, (2014), *Food and Beverage Service*, New Delhi, Oxford University Press
2. Joseph F. Durocher, (1981), *Practical Ice Carving*, Van Nostrand
3. Kikky Sihta, (2011), *Creative Carving of fruits and Vegetables*, Lustre Press
4. Parvinder S. Bali, (2014), *International Cuisine and Food Production Management*, New Delhi, Oxford University Press

**c. Other Electronic Resources**

1. <http://fnbclasses.blogspot.in/2010/07/basic-principles-of-menu-planning.html>
2. <http://www.slideshare.net/restaurantdotorg/a-culinary-perspective-on-menu-development>
3. <https://en.wikipedia.org/wiki/Centrepiece>
4. <http://www.foodreference.com/html/artinovativecooking.html>
5. ELNET
6. EBSCO



  
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Course Title	Food Writing and Photography
Course Code	VCO014
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to the art of food description for menu planning to enhance the appeal of the menu items. The students are taught the principles of writing articles, essays and reviewing restaurants. The students are also taught the importance of food photography in marketing menus

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Describe menu items in a clear and attractive manner
- CO2 Develop recipes in a professional manner using industry formats
- CO3 Demonstrate skills of writing food essays and articles
- CO4 Demonstrate skills of food styling and food photography
- CO5 Discuss the food trends and the role of food writing in the industry
- CO6 Conduct restaurant and food reviews

### Course Contents

**Unit 1(Introduction to Food Writing):** Types of Food Writing, Skills of a Good Food Writer, Food Trends, and Menu Writing

**Unit 2(Recipe Writing):** Measurement Conversion Chart, Recipe Writing-Listing Ingredients with Quantity, Recipe Writing-Method, Recipe Writing-Tips and Precautions, Recipe Writing-Creating Standard Format

**Unit 3 (Types of Food Writing):** Food Descriptions, Food Essays, Food Articles, Restaurant and Food Reviews, Food Writing and Editing

**Unit 4 (Introduction to Food Photography):** Natural Light Photography, Artificial Light Photography, and Usage of Props, Backgrounds, Surfaces and Linens, Types of Food Photographs, Picture Framing and Composition.

**Unit 5 (Food Styling Techniques for Photography):** Food Photograph Editing, Food Photograph Labelling

**Unit 6 (Food Writing for Social Media)** Social Networking Sites, Social Review Sites, Image Sharing Sites, Video Hosting Sites, Community Blogs, Discussion Sites



### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kerstin Rodgers, Get Started in Food Writing: The complete guide to writing about food, cooking, recipes and gastronomy (2015)

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**b. Recommended Reading**

1. Holly Hughes, Best Food Writing (2015), Da Capo Lifelong Books

**c. Other Electronic Resources**

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Course Title	Project Work
Course Code	VCO015
Department	Hotel Management
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

This course aims to equip students to develop critical thinking and cognitive skills through project work. The students are familiarise with team management and project oriented skills. Emphasis is placed on planning of a food business venture and its infrastructural, marketing and financial requirements

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Identify successful food businesses and document key points
- CO2 Develop a business idea with reference to food businesses
- CO3 Create a business plan for a food business
- CO4 Evaluate the elements of the business
- CO5 Create a report with all elements of starting a food business
- CO6 Present the project report using a suitable format

### Course Contents

**Unit 1 (Business Introduction):** Identify a Culinary Business Concept, Features of the Business, Defining Areas, Allocating Space

**Unit 2 (Design and Layout):** Creating Layouts, Floor Plans, Ergonomics of Kitchen Layouts, Kitchen Surfaces

**Unit 3 (Safety and Sanitation):** HVAC, Safety Aspects, Sanitation

**Unit 4 (Cuisine and Menu):** Cuisine, Menus, Kitchen Procedures, Tasks, Work Flow, Standard Recipes, Menu Costing, Menu Pricing

**Unit 5 (Equipment, Technology and Planning):** Kitchen Equipment, Computer Hardware and Software, Staffing and Duty Rosters

**Unit 6 (Purchasing, Legal and Marketing):** Purchasing, Legal Aspects, Financing, Marketing and Website, Financing

### Course Resources

e. Essential Reading

1. Class Notes

f. Recommended Reading

1. The Staff of Entrepreneur Media and Cheryl Kimball (2016), Start Your Own Specialty Food Business: Your Step-By-Step Startup Guide to Success, Entrepreneur Press
2. David Weber (2012), The Food Truck Handbook: Start, Grow and Succeed in the Mobile Food Business, Wiley; 1<sup>st</sup> Ed.
3. Susie Wyshak (2014), Good Food, Great Business: How to Take Your Artisan Food Idea from Concept to Marketplace, Chronicle Books

g. Electronic Resources

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# Degree

# Semester 2



  
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Course Title	Culinary Business Concepts
Course Code	VGE029
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to introduce the students to the various culinary concepts in the business domain. The students are taught the aspects of different culinary businesses and popular trends. The students are also taught the legal requirements of starting a culinary business.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain concepts of conventional and unconventional culinary businesses
- CO2 Explain aspects of commercial culinary businesses and service styles
- CO3 Classify and differentiate between various culinary business concepts
- CO4 Examine infrastructural and financial requirements for culinary businesses
- CO5 Discuss the legal and marketing requirements for starting a culinary business in India
- CO6 Assess popular trends in culinary business operations

### Course Contents

**Unit 1(Introduction to Conventional Food Businesses):** Fast Food (QSR) Restaurant, Cloud Kitchen/Ghost Kitchen, Restaurants, Fine Dining Outlets, Cafes/Coffee Shop, Bars, Pubs, Breweries and Beer-Houses, Casual Dining/Fast casual, Beer Coffee Houses, Bakeries and Patisseries, Pop-up restaurants, Personal Chef, Food truck, Juice Bars and Ice Cream Parlours Dhabas

**Unit 2(Introduction to Unconventional Food Businesses):** Catering, Nutritionist/Dietician, Cooking Classes, Food Critic, Food Stylist, Food Cart, and Food Blogging

**Unit 3 (Commercial Culinary Businesses and Service Styles):** Types of Culinary Businesses, Aspects of Commercial Culinary Businesses, Types of Food Service Styles, Food Service Aspects

**Unit 4 (Legal, Infrastructure, Technology and Marketing Requirements):** Legal Licenses Needed to Start a Business in India, Production and Processing Infrastructure, Aggregation and Distribution Infrastructure, Role of technology in Culinary Businesses

**Unit 5 (Culinary Business Trends)** Sustainable Practices and Mindset, Functional food, Experimental Food, Tightening Supply Chains, Use of Automation, Quality Management, Waste Reduction

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Kerstin Rodgers, Get Started in Food Writing: The complete guide to writing about food, cooking, recipes and gastronomy (2015)

#### b. Recommended Reading



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1. Holly Hughes, Best Food Writing (2015), Da Capo Lifelong Books

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Course Title	Sustainable Facilities Planning
Course Code	VGE0117
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to familiarize the students with the planning and organizing of a Catering Establishment. And executing facilities required, Opening a catering unit in a hotel, or renovation of hotels, and planning sustainable solutions

### Course Outcomes

After undergoing this course students will be able to:

- CO 1. Explain principles of facility planning and objectives
- CO 2. Explain the design and layout of various types of catering units
- CO 3. Describe sections of the work area in hotel kitchens
- CO 4. Classify specialised catering kitchens with functions
- CO 5. Describe conservation and hygiene requirement while planning facilities
- CO 6. Discuss regulatory requirement considered while planning catering units

### Course Contents

**Unit 1 (Facilities Planning):** Objectives and Principles, Trends and the Planning Process

**Unit 2 (Design and Development):** Work Flow and Layouts of Restaurant Kitchens, Banquet Kitchens, Hospital Kitchens, School and University Kitchens, Industrial Kitchens

**Unit 3 (Specialised Catering):** Off Premise Kitchens, Mobile Catering Kitchens, Galley Kitchens, Military Kitchens, Club Kitchens

**Unit 4 (Regulations):** Regulatory Considerations, HVAC, Space Allowances, and Kitchen Surfaces

**Unit 5 (Work Area):** Receiving and Stores, Food Pre-Preparation, Food Preparation, Food Assembly and Serving, Support Service

**Unit 6 (Conservation of Natural Resource & Hygiene):** Energy Conservation, Safety Considerations, Hygiene and Sanitation, Environmental Considerations

### Course Resources

**a. Essential Reading**

1. June Payne and Monica Theis. Introduction to food service

**b. Recommended Reading**

1. Anil Chowdhry.(2007) Fundamentals of Accounting & Financial Analysis, Pearson Education
2. Rajesh Agarwal & R Srinivasan. (2005) Accounting Made Easy, Tata McGraw –Hill

**c. Other Electronic Resources**

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<b>Course Title</b>	Food Production Management
<b>Course Code</b>	VGE045
<b>Department</b>	Food and Beverage Production
<b>Faculty</b>	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the course is to familiarize students with managerial aspects of commercial and professional food production. It emphasises, on production planning, quality management. The students are also taught about aspects of control procedures in all areas including cost control.

### Course Outcomes

After undergoing this course student will be able to:

- CO1 Describe organisaton chart, job description, job specification and skills for chefs in commercial food production
- CO2 Explain the role of quality management in commercial food production
- CO3 Describe procedures followed in effective inventory management
- CO4 Discuss the importance of yield management and menu analysis in food production operations
- CO5 Explain forecasting, planning and revenue control procedures in food and beverage production operations
- CO6 Describe inventory, quality and control procedures used in profitable food production operations

### Course Contents

**Unit 1(Introduction FPM)** Organisation Chart, Skill Standards, Job Description and Job Specification, Production Scheduling, Duty Rosters, Work Areas

**Unit 2 (Catering Systems)** Catering Systems Food Production Planning Standard Purchase

**Unit 3 (Managing Quality in FPM)** Importance of Quality, Approach to Quality Management, Quality Management in F&B Operations, Ethics in Quality Management

**Unit 4 (Purchasing, Storing and Inventory Management)** Purchasing, Receiving, Storing, Issuing, Inventory Processes

**Unit 5 (Food and Beverage Production Planning and Costing)**  
Forecasting, Menu Planning, Budgeting, Indenting, Costing, Pricing, Yield Management, Menu Analysis, Menu Engineering

**Unit 6(Food and Beverage Production Control)**  
Quality Control, Quantity Control, Portion Control, Inventory Control, F&B Cost Control, Revenue Control



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**Course Resources****a. Essential Reading**

1. Class Notes
2. Parminder S Bali, (2014), *Quantity Food Production*, New Delhi, Oxford Press
3. Cesrani and Kinton's, (2007), *The theory of catering*, UK, Book power Ltd
4. Bernard Davis, Andrew Lockwood, (1998), *Food and Beverage Management*, New Delhi, Butterworth - Heinemann

**b. Recommended Reading**


3. June Payne – Palacio, (2004), *Introduction to Foodservice*, UK, West woods
4. Mohini sethi, (2015), *Surjeet Malhan, Catering Management*, New Delhi, New Age International
5. Paul R. Dittmer and J. Desmond K, (2008), *Principles of Food, Beverage, and Labor Cost Controls*, US, Wiley
6. John B Knight and Lendal H Kotschevar, (2000), *Quantity Food Production Planning*, US, Wiley
7. Andrew H Feinstein, (2011), *Purchasing: selection and Procurement for Hospitality Industry*, US, Wiley.

**c. Other Electronic Resources**

3. [www.indianfoodforever.com/regional-cooking.html](http://www.indianfoodforever.com/regional-cooking.html)
4. <http://artofplating.com/News/10essential>
5. [www.ciaprochef.com/prochef-discovers.html](http://www.ciaprochef.com/prochef-discovers.html)
6. [www.cuisinenet.com/world/mediterranean-cuisine/](http://www.cuisinenet.com/world/mediterranean-cuisine/)
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Course Title	Specialization Elective - II
Course Code	VCO016
Department	Food and Beverage Production
Faculty	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the subject is to familiarize the students to the cuisines to enrich the appeal of the dishes. The students are taught to prepare, present and photograph food professionally. The course also covers the techniques of describing food products and writing recipes.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Identify cuisine and explain the role in global cuisines
- CO2 Discuss the recipe writing and development menus for relevant cuisines
- CO3 Exhibit skills in planning, costing and pricing menus
- CO4 Demonstrate skills in processing, preparation and presenting products of relevant cuisines
- CO5 Create standard recipes for innovative dishes for cuisines
- CO6 Discuss the food styling techniques and create food photographs

### Course Contents

**Unit 1(Introduction):** Introduction to Global Cuisines, Regional Cuisines and Cooking Methods

**Unit 2(Cuisines):** Report writing, menu planning, recipes, indenting

**Unit 3 (Menu Development):** Designing Menus, Food Trials, and Standardization of Recipes

**Unit 4 (Recipe Writing):** Recipe format, Recipe Title, Methods of Listing ingredients and Writing the Method of Preparation

**Unit 5 (Menu Costing and Pricing):** Food Costing, Formulas, Portioning of Food, Food Costing Tools, Recipe Cost Sheet, Food Plate Cost

**Unit 6 (Menu Trials and Food Styling):** Mise en Place, Food Trials, Innovative Dishes, Food Styling and Photography

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Styler C., (2006), Working the Plate- The Art of Food Presentation, New Jersey, John Wiley & Sons
3. CIA, (2002), The Professional Chef, Seventh Edition, New Jersey, John Wiley & Sons

#### b. Recommended Reading

1. Nicolas J., Sonnenschmidt T. F. & Reinhold V.N., (1993), The Art of Garde Manger, Fifth edition, New York, wiley
2. Matt Armendariz, (2012), Food Photography for Bloggers, New York, Focal Press.




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<b>Course Title</b>	Innovative Cookery
<b>Course Code</b>	VCO017
<b>Department</b>	Food and Beverage Production
<b>Faculty</b>	Faculty of Hospitality Management and Catering Technology

### Course Summary

The aim of the subject is to equip students with innovative cookery for a career in product development science, with expertise in food and nutrition. You'll develop insight into the development of healthy and nutritious food using different ingredients in the form of forged food, vegan food, and molecular gastronomy. The students are taught to innovate dishes of celebrity chef of their selected cuisine and they are taught replicate the same.

### Course Outcomes

After undergoing this course students will be able to:

- CO1 Explain the significance of innovative cookery in food production
- CO2 Demonstrate the signature dishes of famous of your cuisine
- CO3 Exhibit skills in the planning and execution of dishes for the innovative food
- CO4 Create and develop standard recipes for innovative food products for your cuisine
- CO5 Exhibit skills in the preparation and presentation of given exotic ingredients
- CO6 Discuss the menus followed in restaurants for molecular gastronomy

### Course Contents

**Unit 1 (Innovative Cookery):** Introduction, Characteristics of Innovative Cooking, Creative Cookery and New Age Ingredients

**Unit 2 (Innovative cooking Concepts):** Deconstruction in Cooking, Progressive Cooking and Infused food

**Unit 3 (Innovative cooking Concepts):** Artisan Food, Slow Cooked Foods, Vacuum Cooked Foods and Vegan Foods

**Unit 4 (Innovative cooking Concepts):** Foraged Foods, Local Foods, Slow Cooked Foods, Vacuum Cooked Foods and Molecular Gastronomy

**Unit 5 (Celebrity chef):** Signature Dishes of Celebrity Chefs of your Cuisine

**Unit 6:** Basket Cookery - Innovation

### Course Resources

- a. Essential Reading
  1. Class Notes
  2. Styler C., "Working the Plate- The Art of Food Presentation", (2006), New Jersey, John Wiley and Sons
  3. CIA, (2002), "The Professional Chef", 7th Edition, New York, John Wiley and Sons.
- b. Recommended Reading
  1. Nicolas J., Sonnenschmidt T. F. and Reinhold V.N., (1993), "The Art of Garde Manger", Fifth edition, New York Cahners Books International, 1976





2. Matt Armendariz, (2012), Food Photography for Bloggers, New York, Focal Press
3. Barbara Ostmann and Jane Baker, (2001), The Recipe Writer's Handbook, New York, Houghton Mifflin Harcourt
4. Dianne Jacob, (2010), The Complete Guide to Writing Cookbooks, Blogs, Reviews, New York, Da Capo Lifelong Books
5. Helene Dujardin, (2011), Plate to Pixel: Digital Food Photography and Styling, New York, John Wiley and Sons Inc
6. Delores Custer, (2010), Food Styling: The Art of Preparing Food for the Camera, New York, John Wiley and Sons Inc

**c. Other Electronic Resources**


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<b>Course Title</b>	<b>Event Management</b>
<b>Course Code</b>	<b>VCO018</b>
<b>Department</b>	<b>Food and Beverage Production</b>
<b>Faculty</b>	<b>Faculty of Hospitality Management and Catering Technology</b>

### Course Summary

The aim of the course is to familiarise the students with concepts of event management. The students are taught about feasibility, marketing, financial management, and planning operations of event management. Crowd Management, emergency situation handling and security are also covered.

### Course Outcomes

After undergoing this course students will be able to:

- CO 1. Distinguish type of events and styles of service and sponsorship for events
- CO 2. Plan and develop menu with food and wine
- CO 3. Create standardized recipe and costing of recipe and controls
- CO 4. Plan duties and responsibilities of event personal
- CO 5. Plan ancillary requirements for events
- CO 6. Discuss the financial requirements for implementing events

### Course Contents

**Unit 1 (Event Specifics):** Types of Events, Numbers, Service Styles, and Seating Arrangements

**Unit 2 (Planning of Menu for Events):** Menu Planning, Menu Development, Food and Wine Pairing, Menu Writing, Menu Design

**Unit 3 (Recipe Standardisation):** Standard Recipes, Recipe Costing, Menu Costing, Menu Pricing

**Unit 4 (Planning Ancillaries for Events):** Time Plan, Space, Equipment and Staff, Number of Portions, Indenting

**Unit 5 (Controls and Sponsorship):** Portion Size, Budgeting, Sponsorship, Food Safety, Food Restrictions

**Unit 6 (Duties and Responsibilities):** Delegation of Duties, Mise en Place, Food Styling and Presentation, Cooking and Service

### Course Resources

#### a. Essential Reading

1. Class Notes
2. Glenn MsCartney (2010), Event Management: An Asian Perspective(First Edition), McGraw-Hill Education, Asia
3. Judy Allen (2004), Marketing Your Event Planning Business: A Creative Approach To Gaining The Competitive Edge , John Wiley & Sons, New York

#### b. Recommended Reading

1. C A Preston (2012), Event Marketing: How to Successfully Promote Events, Festivals, Conventions and Expositions(Second Edition), John Wiley & Sons
2. Dr. Joe Goldblatt (2010), CSEP, Special Events: A New Generation and The Next Frontier (6th Edition), Wiley Events
3. Dr. Joe Goldblatt (2010), CSEP, Special Events: Twenty-First Century Global Event Management, The Wiley Event Management Series
4. Lynn Van Der Wagen (2005), Event Management: For Tourism, Cultural, Business and Sporting

Events, Pearson Education Australia  
5. Ann J Boehme (1998), Planning Successful Meetings and Events, Amacom

a. **Other Electronic Resources**

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