



**K.R. MANGALAM UNIVERSITY**  
THE COMPLETE WORLD OF EDUCATION

# **SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

## **Programme Handbook**

**(Programme Study and Evaluation Scheme)**

**B.A. (Hons./Hons. With Research) in Culinary Arts**

**Programme Code:228**

**FOUR YEAR UNDERGRADUATE PROGRAMME**

**As per National Education Policy 2020**

**(Multiple Entry and Exit in Academic Programmes)**

**(with effect from 2024-25 session)**

**Approved in the 34<sup>th</sup> Meeting of Academic Council Held on 29 June 2024**

1. **Preface** (*Details to be Provided by School*)

2. **NEP-2020:** K.R. Mangalam University has adopted the National Education Policy NEP-2020 to establish a holistic and multidisciplinary undergraduate education environment, aiming to equip our students for the demands of the 21<sup>st</sup> century. Following the guidelines of NEP-2020 regarding curriculum structure and duration of the undergraduate programme, we now offer a Four-Year Undergraduate Programme with multiple entry and exit points, along with re-entry options, and relevant certifications.

- **UG Certificate** after completing 1 year (2 semesters with the required number of credits) of study, and an additional vocational course/internship of 4 credits during the summer vacation of the first year.

- **UG Diploma** after completing 2 years (4 semesters with the required number of credits) of study, and an additional vocational course/internship of 4 credits during the summer vacation of the second year.

- **Bachelor's Degree** after completing 3-year (6 semesters with the required number of credits) programme of study.

- 4-year **Bachelor's Degree (Honours)** with the required number of credits after eight semesters programme of study.

- Students who secure 75% marks and above in the first six semesters and wish to undertake research at the undergraduate level can choose a research stream in the fourth year. Upon completing a research project in their major area(s) of study in the 4th year, a student will be awarded B.A. (Hons./Hons. With Research) in Culinary Arts

Advantage of pursuing 4-year Bachelor's degree programme with Honours/Honours with Research is that the Master's degree will be of one year duration. Also, a 4-year degree programme will facilitate admission to foreign universities.

S. No.	Broad Categories of Courses	Minimum Credit Requirement for Four Year UG Program
1	Major (Core)	80
2	Minor	32
3	Multidisciplinary	09
4	Ability Enhancement Course (AEC)	08
5	Skill Enhancement Course (SEC)	09
6	Value-Added Course (VAC)	06-08
7	Summer Internship	02-04
8	Research Project/Dissertation	12
9	Total	160

## 2.1 Categories of Courses

**Major:** The major would provide the opportunity for a student to pursue in-depth study of a particular subject or discipline.

**Minor:** Students will have the option to choose courses from disciplinary/interdisciplinary minors and skill-based courses. Students who take a sufficient number of courses in a discipline or an interdisciplinary area of study other than the chosen major will qualify for a minor in that discipline or in the chosen interdisciplinary area of study.

**Students have multiple minor streams to choose from. They can select one minor stream from the available options, which will be pursued for the entire duration of the programme.**

**Multidisciplinary (Open Elective):** These courses are intended to broaden the intellectual experience and form part of liberal arts and science education. These introductory-level courses may be related to any of the broad disciplines given below:

- Natural and Physical Sciences
- Mathematics, Statistics, and Computer Applications
- Library, Information, and Media Sciences
- Commerce and Management
- Humanities and Social Sciences

**A diverse array of Open Elective Courses, distributed across different semesters and aligned with the aforementioned categories, is offered to the students. These courses enable students to expand their perspectives and gain a holistic understanding of various disciplines. Students can choose courses based on their areas of interest.**

**Ability Enhancement Course (AEC):** Students are required to achieve competency in a Modern Indian Language (MIL) and in the English language with special emphasis on language and communication skills. The courses aim at enabling the students to acquire and demonstrate the core linguistic skills, including critical reading and expository and academic writing skills, that help students articulate their arguments and present their thinking clearly and coherently and recognize the importance of language as a mediator of knowledge and identity.

**Skills Enhancement Courses (SEC):** These courses are aimed at imparting practical skills, hands-on training, soft skills, etc., to enhance the employability of students.

**Value-Added Course (VAC):** The Value-Added Courses (VAC) are aimed at inculcating Humanistic, Ethical, Constitutional and Universal human values of truth, righteous conduct, peace, love, non-violence, scientific and technological advancements, global citizenship values and life-skills falling under below given categories:

- Understanding India
- Environmental Science/Education
- Digital and Technological Solutions
- Health & Wellness, Yoga education, Sports, and Fitness

**Research Project / Dissertation:** Students choosing a 4-Year Bachelor's degree (Honours with Research) are required to take up research projects under the guidance of a faculty member. The students are expected to complete the Research Project in the eighth semester. The research outcomes of their project work may be published in peer-reviewed journals or may be presented in conferences /seminars or may be patented.

### **3. University Vision and Mission**

#### **3.1 Vision**

K.R. Mangalam University aspires to become an internationally recognized institution of higher learning through excellence in inter-disciplinary education, research, and innovation, preparing socially responsible life-long learners contributing to nation building.

#### **3.2 Mission**

- Foster employability and entrepreneurship through futuristic curriculum and progressive pedagogy with cutting-edge technology
- Instill notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking
- Integrate global needs and expectations through collaborative programs with premier universities, research centres, industries, and professional bodies.
- Enhance leadership qualities among the youth having understanding of ethical values and environmental realities

### **SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (SOHMCT)**

#### **About the School of Hotel Management and Catering Technology**

School of Hotel Management and Catering Technology at K. R. Mangalam University is equipped to carry out both teaching and research. The faculty is in constant touch with various experts in the relevant field and is willing to experiment with latest ideas in teaching and research.

School of Hotel Management and Catering Technology imparts students technical knowledge, enhances their practical skill and ability, motivating them to think creatively, helping them to act independently and take decisions accordingly in all their technical pursuits and other endeavors. It strives to empower its students and faculty members to contribute to the development of society and Nation.

## **SCHOOL VISION AND MISSION**

### **School Vision**

Aspires to become an internationally recognized best school of Hotel Management and Catering Technology that provides multiple programs in the scope of Hospitality and Tourism

### **School Mission**

**To rediscover hospitality education at all levels and develop our learners with a global skill set to prepare them for tomorrow's careers.**

**The School of Hotel Management is committed to-**

- Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- Installing the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.
- Collaborating with premier universities, research centers, industries, and professional bodies and integrating global needs and expectations.
- Enhancing leadership qualities among the youth understanding ethical values and environmental realities.

### **6. About The Programme: B.A. (Hons.)/(Hons. With Research) in Culinary Arts**

B.A. (Hons.)/(Hons. With Research) in Culinary Arts is a 4-year degree programme to train students to develop the professional skills required to become a Chef.

The program provides an essential blend of theory and practical exposure to make a successful career in the culinary domain of the hospitality sector. The specialized culinary program will act as a stepping stone for budding chefs who want to advance their careers in the vibrant sphere of culinary arts. The initial phase of the program provides an opportunity to acquire fundamental skills.

#### **Nature of B.A. (Hons.)/(Hons. With Research) in Culinary Arts**

BCA PROGRAMME is a four-year professional degree programme of culinary education that aims to encourage learners to explore career as a professional chef and thus gain maximum skills in culinary arts, with the perfect mix of practical and theory classes throughout the year. This course covers all aspects of cooking - Global and Indian cuisine and bakery & patisserie. The curriculum is enriched by knowledge of different styles and time periods, techniques, materials, and methods.

### **Aims of B.A. (Hons.)/(Hons. With Research) in Culinary Arts**

This programme aims to encourage learners to explore career as a professional chef and thus gain maximum skills in culinary arts, with the perfect mix of practical and theory classes throughout the year. This course covers all aspects of cooking - Global and Indian cuisine and bakery & patisserie. The curriculum is enriched by knowledge of different styles and time periods, techniques, materials, and methods.

**Learning Outcome-based Curriculum Framework B.A. (Hons.)/(Hons. With Research) In Culinary Arts:** The Learning Outcomes-based Curriculum Framework (LOCF) for the BCA programme provides a framework for the budding hoteliers to develop a range of knowledge, skills, attitudes, and values that hospitality professionals should possess to meet the industry needs. The program will help the students in reaching their professional goals, by teaching them with a mix of theory and practical based subjects.

### **Qualification Descriptors For B.A. (Hons.)/(Hons. With Research) In Culinary Arts**

The students who complete four years of full-time study will be awarded a Bachelor Degree in Culinary Arts. Qualification descriptors for a Bachelor in Culinary Arts program outline the knowledge, skills, and competencies that students are expected to acquire upon completion of the programme. These descriptors serve as benchmarks for assessing the readiness of graduates to enter the hospitality profession and may include:

1. This program is designed to provide a sound knowledge of hospitality and culinary skills and competence in hospitality domains. possess in-depth knowledge and understanding of the subject(s) they are planning to teach.
2. It develops the ability to analyze problems and generate solutions in the areas of culinary arts. engage in critical reflection on their own teaching practices and make informed decisions based on evidence.
3. It also aims to provide exposure to the operations and practices of hospitality and culinary sector and development of hospitality system.

## **6.1 Definitions**

### **➤ Programme Outcomes (POs)**

Programme Outcomes are statements that describe what the students are expected to know and would be able to do upon graduation. These relate to the skills, knowledge, and behavior that students acquire through the programme.

### **➤ Programme Specific Outcomes (PSOs)**

Programme Specific Outcomes define what the students should be able to do at the time of graduation and they are programme specific. There are two to four PSOs for a programme.

➤ **Programme Educational Objectives (PEOs)**

Programme Educational Objectives of a degree programme are the statements that describe the expected achievements of graduates in their career, and what the graduates are expected to perform and achieve during the first few years after graduation.

➤ **Credit**

Credit refers to a unit by which the course work is measured. It determines the number of hours of instructions required per week. One credit is equivalent to 14-15 periods for theory, or 28-30 periods for workshop/labs and tutorials

## **6.2 PROGRAMME EDUCATIONAL OBJECTIVES (PEO)**

**After the completion of the program, Culinary Graduates will be:**

**PEO 1** Employed in Global Service Brands in senior leadership positions.

**PEO 2** Conducting ethical behavior in the hospitality and culinary industry.

**PEO 3** Creating Employment Opportunities for the Hospitality Industry and overall Community.

**PEO 4** Leading by example following compassion and striving to do the right thing.

## **6.3 PROGRAMME OUTCOMES (PO)**

- **PO 1 Customer Relations Skills**

Understand the key to success is achieving a balance of efficiency and customer service

- **PO 2: Effective communication skills**

Understanding the the art of communication by maintaining high Standards of Oral, Written, Non-Verbal, and Visual Communication Skills relevant to Hospitality and Tourism.

- **PO 3: Team dynamics and Leadership behavior**

Understanding self and others to work in Team and exhibit leadership qualities.

- **PO 4 Global citizenship with ethics in Hospitality sectors.**

Apply the Global Code of Ethics and cultural sensitivity as proposed by the Hospitality Industry. Recognize and Practice cultural sensitivity and principles of sustainability for successful Business Operations and Customer Relations in the Hospitality Sector.

- **PO 5 Life-Long Learning**

Learning to learn, relearn and remain updated with the ever-changing dynamics of the Hospitality Industry.

- **PO 6 Application of IT and Automation in Hospitality**

Apply the latest Information Technology Tools and Techniques in handling Business Solutions effectively.

## **6.4 PROGRAMME SPECIFIC OUTCOMES (PSO)**

**PSO 1:** Understanding Culinary concepts, theories, technical, and conceptual frameworks appropriate for the hospitality and tourism industry.

**PSO 2:** Applying the skills, techniques, concepts, and theories gained to manage and evaluate functional and strategic frameworks in the Culinary Industry.

**PSO 3:** Analyzing the situations and group dynamics to offer exceptional guest service eminence.

**PSO 4:** Evaluating alternatives to make informed decisions.

**PSO5:** Developing Culinary operations skills for overall functions of the Hospitality Industry.

**PSO6:** Creating strategies for managing effectively in the Hospitality Industry.

#### **6.5 Career Avenues** (*Details to be Provided by School*)

#### **6.6 Programme Duration**

Name of the Programme	Duration
BCA	4 Years (8 Semesters)

#### **6.7 Eligibility Criteria**

#### **6.8 Eligibility Criteria for Award of Degree**

### **7. Student's Structured Learning Experience from Entry to Exit in the Programme**

- Education Philosophy and Purpose Learn to Earn Living
- Learn to Live
- University Education Objective
  - Focus Employability and Entrepreneurship through Holistic Education
- Importance of Structured Learning Experiences (*Details to be provided by School*)
- Educational Planning and Execution (*Details to be provided by School*)
- Academic Journey
- Curriculum Structure and Degree Requirements (*Details to be provided by School*)
- Course Registration and Scheduling (*Details to be provided by School*)
  - Major and Minor Selection
  - Internships/Projects/Dissertations/Apprenticeships
  - Academic Support Services (Slow & Advanced Learners)
- Student Support Services



- Mentor-Mentee
- Counselling and Wellness Services
- Career Services and Training
- Learning and Development Opportunities
  - Laboratories and Practical Learning
  - Experiential Learning
  - Case-Based Learning/Problem-Based Learning/Project Based Learning
  - Workshops, Seminars, Guest Lectures
  - Inside & Outside Classroom Learning
  - Holistic Education
- Assessment and Evaluation
  - Grading Policies and Procedures for theory courses, practical courses, projects, Internships, Dissertation (*Details to be provided by school*)
  - Feedback and Continuous Improvement Mechanisms (*Details to be provided by school*)
  - Academic Integrity and Ethics (*Details to be provided by school*)
  - Examination and Evaluation Methods (*Details to be provided by school*)

**B.A. (Hons.)/(Hons. With Research) in  
Culinary Arts**

Semester-I								Exit Award Certification
S. No.	Course Code	Category of Course	Course	L	T	P	C	
1	HOCY103	Major	Introduction to Cookery (T)	2	0	0	2	
2	HOCY151	Major	Food and Beverage Operations (P)	0	0	6	3	
3	HOCY153	Major	Food Production Operations (P)	0	0	6	3	
4	HOCY101	Major	Rooms Division Management (T)	2	0	0	2	
5	HOCY 155	SEC 1	Basics of Bakery and Confectionary (P)	0	0	6	3	
6		AEC 1	AEC 1 (New age life skills)	3	0	0	3	
7	HOCY105	MINOR	Services Marketing	4	0	0	4	
8		VAC-I	Value Added Course ( EVS and Disaster)	2	0	0	2	
<b>Total</b>			<b>TOTAL</b>	<b>13</b>	<b>0</b>	<b>18</b>	<b>22</b>	

Semester-II							
S. No.		Category of Course	Course	L	T	P	C
1	HOCY 102	Major	Introduction to Culinary Principles (T)	2	0	0	2
2	HOCY 104	Major	Nutrition, Health & Food Safety Management (T)	2	0	0	2
3	HOCY 152	Major	Indian Sweets and Desserts (P)	0	0	6	3
4	HOCY 154	SEC 2	Regional Indian Cuisine (P)	0	0	6	3
5		AEC 2	AEC 2	3	0	0	3
6	HOCY106	Minor	Organizational Behaviour	4			4

**UG Certificate in Culinary Arts after completing 1 year (2 semesters with the required number of credits) of study, and an additional internship of 4 credits during the summer vacation of the first year.**

<b>7</b>		VAC 2	VAC 2	2	0	0	2
<b>8</b>		OE 1	OE 1	3	0	0	3
<b>Total</b>			<b>TOTAL</b>	<b>16</b>		<b>12</b>	<b>22</b>

### Summer Internship-I

Semester-III								Exit Award Certification
S. No.		Category of Course	Course Title	L	T	P	C	
<b>1</b>	HOCY 251	Major	Pan Asian Cuisine (P)	0	0	6	3	
<b>2</b>	HOCY 253	SEC3	Advance Bakery and Pastry Arts (P)	0	0	6	3	
<b>3</b>	HOCY 201	Major	Food Production and Culinary Arts (T)	2	0	0	2	
<b>4</b>	HOCY 203	Major	Slow Food and Gastronomic Practices	2	0	0	2	
<b>5</b>	HOCY 205	MINOR	Financial Reporting and Analysis	4	0	0	4	
<b>6</b>		AEC 3	AEC 3	3	0	0	3	
<b>7</b>		OE 2	OE 2	3	0	0	3	
<b>8</b>		VAC 3	VAC 3	2	0	0	2	
<b>Total</b>			<b>Total</b>	<b>16</b>	<b>0</b>	<b>12</b>	<b>22</b>	

Semester-IV							
S. No.		Category of Course	Course	L	T	P	C
<b>1</b>	HOCY 252	Major	Internship 1	20	0	0	20
<b>2</b>	HOCY254	MINOR	Project	4			4

**UG Diploma in Culinary Arts after completing 2 years (4 semesters with the required number of credits) of study, and an additional vocational course/internship of 4 credits during the summer vacation of the second year.**

<b>Total</b>				<b>24</b>	<b>0</b>	<b>0</b>	<b>24</b>
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<b>Semester-V</b>								<b>Exit Award Certification</b>
<b>S. No.</b>		<b>Category of Course</b>	<b>Course Title</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>	
<b>1</b>	HOCY 351	Major	Gourmet Desserts and Artisanal Breads (P)	0	0	6	3	
<b>2</b>	HOCY 353	Major	Mediterranean Cuisine (P)	0	0	6	3	
<b>3</b>	HOCY 301	Major	Kitchen Planning and Design (T)	2	0	0	2	
<b>4</b>	HOCY 303	Major	Food Blogging and Photography (T)	2	0	0	2	
<b>5</b>	HOCY 305	MINOR	Digital Marketing	4	0	0	4	
<b>6</b>		OE 3	OE 3	3	0	0	3	
<b>Total</b>			<b>Total</b>	<b>11</b>	<b>0</b>	<b>12</b>	<b>17</b>	

<b>Semester-VI</b>							
<b>S. No.</b>		<b>Category of Course</b>	<b>Course</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>1</b>	HOCY 302	Major	Sustainability in Hospitality Industry (T)	2	0	0	2
<b>2</b>	HOCY 352	Major	European Cuisine (P)	0	0	6	3
<b>3</b>	HOCY 304	Major	Garde Manger (T)	2	0	0	2
<b>4</b>	HOCY 306	Major	Function of Food and Chef's Employment	2	0	0	2
<b>5</b>	HOCY 354	Major	Patisserie Operations (P)	0	0	6	3
<b>7</b>	HOCY308	Minor	Entrepreneurship (T)	4	0	0	4
<b>Total</b>			<b>Total</b>	<b>10</b>	<b>0</b>	<b>12</b>	<b>16</b>

**Bachelor's Degree in Culinary Arts after completing a 3-year (6 semesters with the required number of credits) program of study.**

Semester-VII								Exit Award Certification
S. No.		Category of Course	Course	L	T	P	C	
Culinary (option)								
1	HOCY 401	Major	Epicurean Food	2	0	0	2	
2	HOCY 403	Major	Pan Asian Cookery with Vegan Option (P)	0	0	6	3	
3	HOCY 405	Major	Spanish and Mexican Cuisines	0	0	6	3	
4	HOCY 407	Major	Pop up restaurant project	0	0	0	10	
5	HOCY 409	MINOR	Human Resource Management	4	0	0	4	
Total			Total	6	0	12	22	
Or Bakery								
1	HOCY 401	Major	Epicurean Food	2	0	0	2	
2	HOCY 4011	Major	Hot, cold, and frozen dessert (P)	0	0	6	3	
3	HOCY 4013	Major	Chocolate and Sugar work (P)	0	0	6	3	
4	HOCY 4015	Major	Bakesale project	0	0	0	10	
5	HOCY 409	MINOR	Human Resource Management	4	0	0	4	
Total			Total	6	0	12	22	
Semester-VIII								4-year Bachelor's Degree (Honors) in Culinary Arts with the required number of credits after eight semesters program of study.
S. No.		Category of Course	Course	L	T	P	C	
1	HOCY 452	Major	Internship 2	20	0	0	20	

<b>2</b>	HOCY 454	Minor	Project	4		4
<b>Total</b>			<b>Total</b>	<b>24</b>		<b>24</b>

Semester-VII								Exit Award Certification
S. No.		Category of Course	Course	L	T	P	C	
<b>1</b>	HOCY 4017	Major	Business Models and Innovation (T)	4	0	0	4	
<b>2</b>	HOCY 4019	Major	International Business and Entrepreneurship (T)	4	0	0	4	
<b>3</b>	HOCY 4021	Major	Continual Professional Development for Leadership	4	0	0	4	
<b>4</b>	HOCY 4023	Minor	Personal Finance	4	0	0	4	
<b>5</b>	HOCY 4025	Major	Research Problem Solving and Business Reporting	4	0	0	4	
<b>5</b>	HOCY 4027	Major	Technology Usage in Hospitality	2	0	0	2	
<b>Total</b>			<b>Total</b>	<b>22</b>	<b>0</b>	<b>0</b>	<b>22</b>	

Semester-VIII							
S. No.		Category of Course	Course	L	T	P	C
<b>1</b>	HOCY 402	Major	Research Methodology (T)	2	0	0	2
<b>2</b>	HOCY 404	Major	Research Ethics and Tools for Plagiarism	2	0	0	2
<b>3</b>	HOCY 406	Major	Statistics for Research	2	0	0	2
<b>4</b>	HOCY 408	Major	Business and Professional Ethics	2	0	0	2
<b>5</b>	HOCY 410	Major	Dissertation Report	12	0	0	12
<b>5</b>	HOCY412	Minor	Leadership and Change Management	4	0	0	4

**B.A. (Honors with Research) in Culinary Arts with the required number of credits after eight semesters programme of study.**

Total			Total	24	0	0	24
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<b>HOCY103</b>	Introduction to Cookery (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After completing this course learners will be able to:-

**Course Outcomes:**

CO1. Understanding and discussing culinary and food culture.

CO2. Recognizing kitchen organization and various job roles of kitchen personnel.

CO3. Analyzing various components of salads, sauces and soups.

CO4. Classifying various commodities used in operations.

CO5. Describing the concept of heat transference and cooking methods involved.

**Description**

Students will be able to classify food commodities which are an important part of the cooking process. They will also learn about 3S of kitchen basics i.e. soups, stocks and salads which is important to know in depth while making a career in kitchen. Working in kitchen is not just individual but a team effort that is why kitchen organization helps to understand teamwork and flow of work better also students will also learn about cooking methods used to prepare recipes and few portions of bakery and confectionery.

**COURSE CONTENT**

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**Unit – I-INTRODUCTION TO THE ART OF COOKERY**

- Introduction to Culinary
- Evolution of Global Food Culture
- Kitchen hierarchy and Job Description & Specification
- Personal Hygiene & Kitchen Ethics
- Aims, Objectives, Principles & Methods of Cooking Food
- Safety procedures to be followed in Kitchen.

**Unit 2- KITCHEN ORGANIZATION**

- Identification of Kitchen equipment, utensils, layout
- Kitchen equipment and tools cleaning and maintenance.
- Handling Modern Kitchen Equipment. Safety precautions.
- Kitchen organization-brigade.
- functions of various sections of kitchen
- Duties of kitchen staff
- Types of Cooking Fuels

**Unit 3-FOOD COMMODITIES**

- Classification, Origin & Cuts of fruits and vegetables
- Fats, Oils and vinegar are used in Cookery.
- saturated and unsaturated fats, hydrogenation of fats, clarification of fats, smoking point,
- Effect of heat on oil and fats.
- Butter, oil, lard, suet, tallow, bread spread.
- Spices and Herbs used in Indian Cuisine
- Role of Indian Grains, Pulses, Condiments, in cookery



- Sugar-types
- Qualitative and quantitative measure

#### **Unit 4: COMMODITIES**

- Classification, Composition & Preparation of Eggs
- Egg cookery - structure and uses of egg.
- Condiments and spices,
- Classification & Cuts of Poultry & Game
- Cleaning and pre-preparation of food commodities
- Basics of Food Nutrition

#### **Unit 5: STOCKS AND SAUCES GRAVIES**

- Classification
- Stocks and their uses
- Preparation of stocks
- Sauces
- Mother sauces
- Derivatives
- Use of sauces
- Flavour
- Moisture
- Visual appeal
- Texture
- Nutritional factors
- Thickening agents
- Indian gravies
- Preparation of gravies

#### **Unit 6-SOUPS AND SALADS**

- Classification of Soups (Consommé, Purée, Velouté, Cream, Bisque, Chowder, Cold Soups, International Soups)
- Making of a Good Soup
- Modern Trends of Presenting Soups

##### **Salads** (Base, Dressing, Garnish)

- Types of Salad (Simple Salads, Compound Salads, Tossed Salads)
- Various Types of Lettuce Used in Salads
- Salad Dressing
- Emerging Trends in Salad Making
- Buffet Layouts and Presentation
- Healthy Approach

#### **Unit-7 INTRODUCTION TO BAKERY AND CONFECTIONERY**

- Ingredients used in bakery and confectionery
- Bread making methods
- Introduction to confections.

### Course Text books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

### OER Resources

[Every Way to Cook an Egg \(59 Methods\) | Bon Appétit \(youtube.com\)](#)

[Escoffier's Brigade System The First Master Chef: Michel Roux on Escoffier \(youtube.com\)](#)

[Michel Roux Jnr Beef Consomme Royale \(youtube.com\)](#)

[The Ultimate Guide To Making Amazing Chicken Stock \(youtube.com\)](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

### Mapping between COs, POs, PSOs

BCA-HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	3		2					
CO2			1		3		2					
CO3					3		2		2			
CO4					3		2		2			
CO5					3		2					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

## Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			
<b>5</b>	Describing the concept of heat transference and cooking methods involved.			

HOCY151	<b>Food and Beverage Operations (Lab)</b>	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

### **Food and Beverage Service operations**

The course aims to give the learner excellent knowledge of the duties, roles and responsibilities of a food and beverage server. The module/course will also build the practical knowledge of the learner to understand the different aspects of service. The hospitality industry has high standards of work and operational practices which needs to reflect in the curriculum.

Course Outcome: - After completing the course learners will be:

CO1. Observing the management of various aspects of food and beverage outlets, including customer service, order processing, payment handling, and maintaining cleanliness.

CO 2. Observing the different types of food and beverage service, learning about their processes, and understanding the ancillary areas within the department.

CO 3. Practicing the use and handling of food and beverage equipment effectively.

CO 4. Practicing the tasks involved in in-room dining as part of food and beverage service.

This course will provide learners with an in-depth understanding of the role of catering establishments within the travel and tourism industry, including the various classifications and types of food and beverage operations.

Participants will gain insight into different food and beverage services, layouts tailored to hotel industry requirements, and the essentials of departmental organizational systems.

Learners will become familiar with the Food and Beverage (F&B) department and its equipment, including cutlery, crockery, and glassware. They will practice handling and maintaining these items during lab sessions. The course will also cover key aspects such as greeting and meeting guests, room service protocols, and menu planning and design. Additionally, participants will learn about French classical accompaniments, garnishes, and the presentation of each course, integrating these elements into practical service exercises in the lab.

#### **Unit: I**

- Familiarization of F&B service department
- Food & beverage service etiquette
- Familiarization of F&B service equipment
- Care & maintenance of food & beverage service equipment's

#### **Unit: II**

- Balancing of salver
- practicing of service gear
- Laying a tablecloth
- Changing a tablecloth during service
- Organizing side station
- Napkin folds
- Service of water.

**Unit: III**

- Greet, meet and seat the guest
- Menu reading
- Writing a KOT
- Order taking
- Mock order taking
- Set up of AM tea & PM tea.

**Unit: IV**

- Room service tray set up
- Room service trolley set up
- Carrying of room service tray and trolley
- Taking of room service orders.

**COURSE TEXTBOOKS**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Dennis Lillicrap, John Cousins	FOOD AND BEVERAGE SERVICE	HODDER EDUCATION	978 1444 11250 4

**REFERENCE BOOKS**

S.No.	Author	Book Title	Publisher	
1	Partho Pratim Seal	Food and Beverage Service Management	Oxford University Press	978-0199469833
2	John Cousin	Food and Beverage Service (10th Edition)	Suzanne Weekes Hodder education	978-1398300156
3	Singaravelan	Food and beverage service	oxford	978-0199464685
4	Siti Fatimah Abdul Aziz	Food and Beverage Service Operation (2 <sup>nd</sup> Edition)	Politeknik, Malaysia	

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

### Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

HOCY-151 - FOOD and beverage operations	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1	3				3	1	3					
CO2			1		3		3	1				
CO3					3			1	3			
CO4	1				3		1		3			

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY153</b>	<b>Food Production Operations(P)</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

#### Food and Beverage Production operations

The aim of the course is to give learners both theoretical and practical understanding of Food Production and Culinary Art. Learners are trained for preparation of different kinds of food and presentations, along with an understanding of basic concepts, technical knowledge, and competencies. With comprehensive exposure to a kitchen's working conditions, learners will understand, organize, and perform the various functions critical to a hotel's success.

Course Outcome: - After completing the course learners would be able to:

CO1. Observing safe, hygienic working practices in all operational departments but especially the kitchens and restaurants.

CO2. Observing food commodities and equipment, their characteristics and uses.

CO3. Practicing the need for control with regards to food.

CO4. Adapting to time management and the importance of teamwork.

#### Unit: I

- Kitchen uniform and safety measures.
- Equipment - Identification, Description, Uses & handling
- Hygiene - Kitchen etiquettes, Practices & knife handling
- Safety and security in kitchen

#### Unit: II

- Vegetables – classification
- Cuts - julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix

#### Unit III

- Identification and Selection of Ingredients - Qualitative and quantitative measure

#### Unit IV:

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

#### Unit V:

- Stocks - Types of stocks (White and Brown stock)
- Clarification of stocks
- Different methods of rectification and faults



**Unit VI:**

- Sauces - Basic mother sauces
- Béchamel
- Espagnole
- Velouté
- Hollandaise
- Mayonnaise
- Tomato

**Unit VII:**

**Egg cookery** - Preparation of variety of egg dishes

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

**Unit VIII: Demonstration & Preparation of simple menu****Unit IX:**

- **Simple Salads & sandwiches**  
Cole slaw,
- Potato salad,
- Beet root salad,
- Green salad,
- Fruit salad,
- Different types of sandwiches
  
- **Simple chicken preparation.**  
Roasted chicken  
Boiled chicken  
Grilled chicken  
Chicken stew  
Chicken curry
  
- **Simple Egg preparations:**  
Scotch egg,  
Assorted omelettes,  
Oeuf Florentine  
Oeuf Benedict  
Oeuf Farci  
Oeuf Portugese  
Oeuf Deur Mayonnaise
  
- **Simple potato preparations**  
Baked potatoes  
Mashed potatoes

French fries  
Roasted potatoes  
Boiled potatoes  
Lyonnais potatoes  
Allumettes

- **Vegetable preparations**  
Boiled vegetables,  
Glazed vegetables,  
Fried vegetables,  
Stewed vegetable

## COURSE TEXTBOOK

- **Lab Manual**

## REFERENCE BOOKS

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
4	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

### Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

HOCY-153 - FOOD production operations	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1			1		3		2					
CO2					3		2					
CO3					3				1			
CO4			1		3					1		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY101</b>	Rooms Division Management	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

Students are exposed to the basics of the Front office area of the Hotel; they will learn how to communicate with the guest at the hotel. Handling of various equipment and usage of the same.

#### **Course Outcomes:**

After completion of this course, the students will be able to-

**CO1:** Explaining the growth and role of tourism in the hospitality and hotel industry and classify different types of hotels.

**CO2:** Comparing the role of Front Office staff with duties/responsibilities of each personnel.

**CO3:** Understanding the different tariffs used in hotels.

**CO4:** Comparing the role of House-keeping department with another department of hotel.

**CO5:** Understanding different cleaning chemicals and agents used in hotel housekeeping departments.

This course will provide the learner an insight of fundamental information about the importance of front office in a hotel, the front office layout and information about various sections about front office. How hotels are classified, organization structure of front office, basic information about front desk personnel, importance of communication and how to deal with guest at the front desk counter. Front office system, operations and handling of front office equipment.

## **COURSE CONTENT**

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### **Unit I: Introduction to Tourism, Hospitality & Hotel Industry**

Tourism and its importance

Hospitality and Its Origin

Hotels, their evolution, and growth

Brief introduction to hotel core areas with special reference to Front Office.

### **Unit-II : Classification of Hotels**

- Star classification

Classification based on size, clientele, Location, Ownership, Independent,

Management Contract, Chains & Franchise/ Affiliated, Time Share.

### **Unit-III: Organizational set up of Front Office Department**

- Function areas & Layout
- Front office hierarchy
- Job Description
- Attributes
- Front office equipment's

#### **Unit IV: Introduction to Guest Cycle**

Pre-arrival

Arrival

Stay

Departure

Post- Departure

#### **Unit V: Tariff Structure**

Different types of Plans

Different types of rates

Different types of customer's profile

#### **Note: GLOSSARY OF TERMS**

Students should be familiar with the Glossary of Terms pertaining to above mentioned topic

### **COURSE CONTENT**

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#### **Unit VI: The Housekeeping Department**

Introduction & importance of housekeeping.

Responsibilities of Housekeeping Department

Layout of the department

Organizational Structure

Personal Attributes of Housekeeping Personnel

Coordination with other departments

#### **Unit VII- Housekeeping Personnel**

Duties & responsibilities of housekeeping personnel

Qualities of a professional housekeeper.

Housekeeping in Other institutions.

#### **Unit VIII- Cleaning Equipment**

Manual Equipment

Mechanical Equipment

Storage, Distribution and control of cleaning equipment.

Selection of cleaning equipment

#### **Unit IX- Cleaning Agents**

Cleaning Agents

Selection of Cleaning Agents

Storage of Cleaning Agents

Issuing of Cleaning Agents

**Relationship between the Course Outcomes (COs) , Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

<b>HOCY101</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	2	3	3		1			
CO2			2		2	3	3			2		
CO3					2	3	3		1			
CO4		1	2		3	3	3		2	2		
CO5					2	2	3		2			

1=weakly mapped

2= moderately mapped

3=strongly mapped

**Core Textbooks**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Jatashankar. R Tiwari	Hotel Front Office – Operations and Management	OUP India	978-0199464692
2	G. Raghubalan	Hotel housekeeping- Operations and Management	OUP India	978-0199451746

**Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Kasavana & Brooks Educational Institution AHMA	Managing Front Office Operations	Educational Inst of the Amer Hotel	978-0866123860
2	Sudhir Andrews	Front Office Training manual	Tata Mac GrawHill	978-0070655706
3	Michael Kasavana & Cahell.	Managing Computers in Hospitality Industry	Educational Inst of the Amer Hotel	978-0866121477

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

## Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]- Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
Week 1	Introduction	Front Office Management- JataShankar R Tewari	PPT/Lecture/Discussion
Week 2	Front Office Basics	Front Office Management- JataShankar R Tewari	PPT/Lecture/Discussion
Week 3	The Housekeeping Department	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 4	Housekeeping Personnel	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 5	Cleaning Equipment	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 6	Cleaning Equipment	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 7	Cleaning Agents	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 8	Cleaning Agents	Hotel housekeeping: operations and management By Raghubalan, G	PPT/Lecture/Discussion
Week 9	Tariff Structure	Front Office Management- JataShankar R Tewari	PPT/Lecture/Discussion
Week 10	Introduction to Guest Cycle	Front Office Management- JataShankar R Tewari	PPT/Lecture/Discussion
Week 11	Revision	Hotel housekeeping: operations and management By <a href="#">Raghubalan, G</a>	PPT/Lecture/Discussion
Week 12	Revision	Front Office Management- JataShankar R. Tewari	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Task Methods
1	<b>CO1:</b> Explaining the growth and role of tourism in the hospitality and hotel industry and classify different types of hotels.	<b>PPT/Lectures/Demo/Discussion</b>	<b>Viva, QnA, Simulation</b>
2	<b>CO2:</b> Comparing the role of Front Office staff with duties/responsibilities of each personnel.		
3	<b>CO3:</b> Understanding the different tariffs used in hotels.		
4	<b>CO4:</b> Comparing the role of House-keeping department with another department of hotel.		
5.	<b>CO5:</b> Understanding different cleaning chemicals and agents used in hotel housekeeping departments		



<b>HOCY155</b>	Basics of Bakery and Confectionery (P)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>3</b>
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

### Objective:

The Bakery operations have a dual goal: Understanding – That is, an understanding of theory, of how to bake and serve. Performing – that is, the mastery of a set skills and the ability to apply them to a wide range of baking principles and products. Throughout the program, the Chef instructor will guide the students, and your inputs are encouraged. Exposure to a variety of Recipes and techniques can only enrich the student's education and enhance the depth of their experience.

**CO1:** Observing skills and competence needed in production of various baked products.

**CO2:** Imitating recipes and techniques related to preparation of confections.

**CO3:** Practicing bakery and confectionery dishes and following professional compliances as per hospitality industry.

**CO4:** Adapting different baking methods and their effects on the final products.

## COURSE CONTENT

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Practical Preparation of:

### UNIT I: BREAD MAKING

- Demonstration & Preparation of Simple and enriched bread recipes
- Bread Loaf (White and Brown)
- Bread Rolls (Various shapes)
- French Baguette
- Brioche

### UNIT II: SIMPLE CAKES

- Demonstration & Preparation of Simple and enriched Cakes, recipes
- Sponge, Genoise, Fatless
- Fruit Cake
- Dundee
- Pound Cake

### UNIT III: SIMPLE COOKIES

Demonstration and Preparation of simple cookies like

- Nan Khatai
- Golden Goodies
- Melting moments
- Tri colour biscuits
- Chocolate chip cookies
- Short Bread
- Scones

### UNIT IV: HOT / COLD DESSERTS

- Caramel Custard,
- Bread and Butter Pudding

- Soufflé – Lemon / Pineapple
- Mousse (Chocolate Coffee)
- Apricot Pudding
- Steamed Pudding - Albert Pudding

**Note: GLOSSARY OF TERMS**

Students should be familiar with the Glossary of Terms pertaining to above mentioned topics.

**COURSE TEXTBOOKS**

Lab Manual

**REFERENCE BOOKS**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	Theory of Bakery and Patisserie	Oxford University Press	978-0199488797
2	Le Cordon Bleu	Pastry School- 101 step by step recipes	Grub Street	978-1911621201
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1471839580
4	Chef Parvinder singh Bali	Food Production Operations	Oxford University press	978-0190124793

**OER Resources**

[Michel Roux Brioche - YouTube](#)

[HISTORY ERASED | U.S.A's Cookies \(youtube.com\)](#)

[18 Cakes From Around The World | Around The World \(youtube.com\)](#)

[The Easiest Actually Good Baguette You Can Make at Home \(youtube.com\)](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

<b>HOCT 301</b> Food and Beverage Production -IV	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6
CO1					3		2					
CO2					3		2	2				
CO3				2	3				1			
CO4					3				1	1		

1=weakly mapped

2= moderately mapped

3=strongly mapped

AEC 1 (New age life skills)

<b>HOCY105</b>	<b>Services Marketing</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course provides a comprehensive overview of the principles and practices of services marketing. Students will learn to understand customer needs and behaviors, design and deliver high-quality service experiences, and manage customer relationships to enhance satisfaction and loyalty. Students will be equipped with the knowledge and skills to develop and implement effective marketing strategies that meet the dynamic demands of the service economy.

After completing this course learners will be able to :-

**Course Outcomes:**

CO1. Understanding the unique challenges and opportunities in marketing services compared to tangible goods.

CO2. Applying the strategies and tools necessary for effectively marketing services across various industries.

CO3. Analyzing the role of customer experience and relationship management in service marketing.

CO4. Evaluating skills in designing and delivering high-quality service experiences that drive customer satisfaction and loyalty.

**Unit 1: An Introduction to Services Marketing**

- Definition and characteristics of services
- Differences between goods and services marketing
- The growth and importance of the service sector
- Overview of the services marketing mix (7 Ps)

**Unit 2: Understanding Consumer Behavior in Services**

- Customer decision-making process in services
- Factors influencing consumer behavior in services
- The service encounter and customer perceptions
- Managing customer expectations

**Unit 3: Service Quality and Customer Satisfaction**

- Defining and measuring service quality (SERVQUAL model)

- Gap analysis and service quality dimensions
- Impact of service quality on customer satisfaction and loyalty
- Techniques to enhance service quality

#### **Unit 4: Developing Service Products and Brands**

- New service development and innovation
- The service product continuum
- Branding services and managing brand equity
- Differentiating services through value creation

#### **Unit 5: Pricing Strategies for Services**

- Unique challenges in pricing services
- Cost-based, competition-based, and value-based pricing
- Yield management and dynamic pricing strategies
- Psychological aspects of pricing in services

#### **Unit 6: Service Distribution and Channel Management**

- Role of distribution in services marketing
- Managing physical and digital service delivery channels
- Multi-channel strategies and integration
- Location and layout decisions for service delivery

#### **Unit 7: Promotion and Communication in Services**

- Integrated marketing communications for services
- Role of advertising, sales promotion, and personal selling in services
- Managing the service communication mix
- Digital marketing strategies for services

#### **Unit 8: Managing People in Services**

- Importance of employees in service delivery
- Internal marketing and employee motivation
- Service culture and managing customer-contact employees
- Training and development for service excellence

#### **Unit 9: Customer Relationship Management (CRM) and Service Recovery**

- Understanding CRM in services marketing
- Strategies for building long-term customer relationships
- Service recovery and handling customer complaints
- Measuring customer lifetime value

#### **Unit 10: Global Services Marketing and Future Trends**

- Challenges of marketing services in a global context
- Cultural differences and their impact on service delivery
- Emerging trends in services marketing (e.g., digital transformation, AI, sustainability)
- Future directions and innovations in services marketing

### **Relationship between the Course Outcomes (COs) , Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

#### **Mapping between COs, POs, PSOs**

<b>HOCY101</b>	<b>PO 1</b>	<b>PO 2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>	<b>PSO6</b>
CO1					3		3					
CO2				2	3		3	3				
CO3	2	2	2		3				3			
CO4	2		2		3					3		

1=weakly mapped

2= moderately mapped

3=strongly mapped

#### **Course Text books**

<b>S.No.</b>	<b>Author</b>	<b>Book Title</b>	<b>Publisher</b>	<b>ISBN Number</b>

#### **Reference Books**

<b>S.No.</b>	<b>Author</b>	<b>Book Title</b>	<b>Publisher</b>	<b>ISBN Number</b>
1				
2				
3				
5				

#### **OER Resources**

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

<b>Components</b>	<b>Quiz</b>	<b>Presentation/ Assignment/ etc.</b>	<b>Attendance</b>	<b>Mid Term Exam</b>	<b>End Term Exam</b>
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

## Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]- Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
Week 1	Unit 1: An Introduction to Services Marketing		PPT/Lecture/Discussion
Week 2	Unit 2: Understanding Consumer Behavior in Services		PPT/Lecture/Discussion
Week 3	Unit 3: Service Quality and Customer Satisfaction		PPT/Lecture/Discussion
Week 4	Unit 4: Developing Service Products and Brands		PPT/Lecture/Discussion
Week 5	Unit 5: Pricing Strategies for Services		PPT/Lecture/Discussion
Week 6	Unit 6: Service Distribution and Channel Management		PPT/Lecture/Discussion
Week 7	Unit 7: Promotion and Communication in Services		PPT/Lecture/Discussion
Week 8	Unit 8: Managing People in Services		PPT/Lecture/Discussion
Week 9	Unit 9: Customer Relationship Management (CRM) and Service Recovery		PPT/Lecture/Discussion
Week 10	Unit 10: Global Services Marketing and Future Trends		PPT/Lecture/Discussion
Week 11	Revision		PPT/Lecture/Discussion
Week 12	Revision		PPT/Lecture/Discussion



## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Task Methods
1	Understanding the unique challenges and opportunities in marketing services compared to tangible goods.	<b>PPT/Lectures/Demo/Discussion</b>	<b>Viva, QnA, Simulation</b>
2	Applying the strategies and tools necessary for effectively marketing services across various industries.		
3	Analyzing the role of customer experience and relationship management in service marketing.		
4	Evaluating skills in designing and delivering high-quality service experiences that drive customer satisfaction and loyalty.		



## Semester II

<b>HOCY102</b>	<b>Introduction to Culinary Principles (T)</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

By this course students will learn about some basic principles of culinary which are important while working in kitchen, menu planning plays a significant role in while running operations of restaurant, Introduction to meat, fish and poultry and how to process them. It also contains regional cuisine and Indian desserts which is a connection to the practical part in this semester. Moreover, it also discusses about volume cooking and the establishments which follow volume cooking and equipment which are used in volume cooking.

### Course Outcomes

CO1: Understanding menu planning and volume cooking according to hotel operations

CO2: Analyzing processing of meat, fish and poultry and its usage in cooking

CO3: Explaining Indian regional cuisines and preparations associated with it.

CO4: Describe various Indian sweets with their origin and purpose in regional cuisines.

### UNIT – I-Menu Planning

- Essential considerations prior to planning the menu,
- Recipe formation, standard recipe- weighing & costing, portion control,
- Storing and special storage points for Dry, Frozen & perishable food items

### UNIT –II-Meat, Poultry, & Fish

- Extensive study of Kitchen ingredients and various characters
- Meat, Beef, Pork & Lamb selection, cuts and their uses.
- Meat- structure, composition, classification, buying points, food value,
- Storage, cutting, deboning, trussing & stuffing.
- Fish-Classification, Fish, selection, storage, Different cuts, & uses, seafood and shellfish.

### UNIT-III Introduction to Regional Cuisines

- Cuisines of North (Punjab, Uttar Pradesh, Delhi, Kashmir )
- Cuisines of South (Tamil Nadu, Andhra Pradesh, Karnataka, Kerala, Goa)
- Cuisines of East (West Bengal, Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Tripura, and Sikkim)
- Cuisines of West (Rajasthan, Gujarat, Maharashtra, Madhya Pradesh)

### UNIT-IV Introduction to Indian Sweets

- Sweets of North
- Sweets of South
- Sweets of East
- Sweets of West

## UNIT-V Introduction to Volume Cookery and Establishments

- Types of establishments involved in volume cookery
- Volume Feeding
- Equipment used in volume cooking

### Course Textbooks

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2.	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3.	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
4.	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448
5.	Monisha Bhardwaj	The Indian Cookery Course	Kyle Books	978-1909487468

OER

[#24-02 BAU Agoji\\_16x9\\_EN\\_10s.mp4 \(youtube.com\)](#)

[How a Japanese Chef Turns a Whole Fish Into 6 Dishes | Handcrafted | Bon Appétit \(youtube.com\)](#)

[bon appetite pork - YouTube](#)

[18 Cakes From Around The World | Around The World - YouTube](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

## Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)

### Mapping between COs, POs, PSOs

BCA-HOCY102 Introduction to Culinary Principles-2	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2					3				1			
CO3				1	3		2					
CO4				1	3		2					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Menu Planning	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Menu Planning	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Meat, poultry and fish	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Meat, poultry and fish	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Meat, poultry and fish	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Introduction to Regional Cuisines	The Indian Cookery Course by Monisha Bharadwaj	PPT/Lecture/Discussion
<b>Week 7</b>	Introduction to Regional Cuisines	The Indian Cookery Course by Monisha Bharadwaj	PPT/Lecture/Discussion

<b>Week 8</b>	Introduction to Regional Cuisines	The Indian Cookery Course by Monisha Bharadwaj	PPT/Lecture/Discussion
<b>Week 9</b>	Introduction to Indian Sweets	The Indian Cookery Course by Monisha Bharadwaj	PPT/Lecture/Discussion
<b>Week 10</b>	Introduction to Indian Sweets	The Indian Cookery Course by Monisha Bharadwaj	PPT/Lecture/Discussion
<b>Week 11</b>	Volume cookery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### **Facilitating the Achievement of Course Learning Outcomes**

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding menu planning and volume cooking according to hotel operation.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Analyzing processing of meat, fish and poultry and its usage in cooking			
<b>3</b>	Explaining Indian regional cuisines and preparations associated with it.			
<b>4</b>	Describe various Indian sweets with their origin and purpose in regional cuisines.			

<b>HOCY104</b>	<b>Nutrition, Health &amp; Food Safety Management (T)</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course will provide the learner an insight about the Food Science and Nutrition and its importance. The hygiene standards that need to be followed while preparing the food & beverages in the various kitchens of the hotel. The points that need to be kept in mind while preparing, storing & serving of the food & beverages. Learning all about food borne diseases and how to avoid them. Mandatory laws to be followed while the production of food & beverages is taking place. The learner will learn about the importance of producing quality food. The course will also provide with the learning of the First Aid methods and how to handle incidents patients with different ailments.

After completing the course learners will be able to:-

### **Course Outcomes**

CO 1. Understanding skills and competence of Food Safety to be studied during the operation of the various kitchens.

CO 2. Relating knowledge and understanding of Nutrition in the industry.

CO 3. Professional atmosphere and make you competent to work in stars category hotels.

CO 4. Understand terms of Food Safety used in the hospitality industry.

## **COURSE CONTENT**

### **UNIT - I**

Food Poisoning

Food Poisoning and Food infection.

### **UNIT - II**

Disinfectants & Sterilization –

Definition of disinfectant, sanitation, antiseptic and germicide, common disinfectants.

Use in case of working surfaces, kitchen equipments dishwashing, hand washing etc. Sterilization of kitchen and service equipment, sanitizing of catering equipments.

### **UNIT - III**

Food Additives

Types of additives: preservatives, antioxidants, sweeteners, food colours and flavours, stabilizers and emulsifiers.

Food Adulteration - Food standards in India. Common Food contaminants & adulterants and their prevention,

Introduction to Food Standards, Types of Food contaminants (Pesticide residues, bacterial toxins mycotoxins, seafood toxins, metallic contaminants, residues from packaging material),

Simple test to detect food adulterants, metallic contaminants.

### **UNIT -IV**

Functional Food Group

Nutritive value of foods - cereals, pulses, vegetables and fruits, milk and its products, meats, poultry, fish, eggs, condiment and spices, sugar and jaggery, alcoholic beverages.

Function & sources,

Deficiency effects - Over nutrition - overweight and obesity - ill effects on health,  
Under nutrition- Underweight, common nutritional, deficiency, diseases - P.C.M., anemia, goiter, dental varies, bleeding, night blindness, rickets.

Meal planning - Factors affecting meal planning, physiological, psychological, economic. Food choices as affected by region (ethnic), culture, availability, custom, religion, food, foods budget etc.

#### **UNIT-V**

##### **FOOD LAWS AND REGULATIONS**

A. National – PFA Essential Commodities Act (FPO, MPO etc.)

B. International – Codex Alimentarius, ISO

C. Regulatory Agencies – WTO

D. Consumer Protection Act

#### **Course Textbooks**

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Mahmood A. Khan	Nutrition for Foodservice Managers: Concepts, Applications, and Management 1st Edition	John Wiley & Sons Inc	978-0471129516

#### **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Sunetra Roday	Food Science and Nutrition	OUP India	978-0199489084

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>



## Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)

### Mapping between COs, POs, PSOs

<b>BCA- HOCY-104 NUTRITION, HEALTH &amp; FOOD SAFETY MANAGEMENT</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2				2	3				1			
CO3				2	3		2					
CO4				2	3		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
Week 1	Introduction and Revision	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 2	Adulteration	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 3	Additives	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 4	Food Poisoning	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 5	Food Groups	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion

Week 6	Food Groups 2	nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 7	Additives 2	Nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 8	Revision	Nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 9	Revision	Nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion
Week 10	Revision	Nutrition for food service managers - Mahmood a. khan	PPT/Lecture/Discussion

## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
<b>1</b>	Understanding skills and competence of Food Safety to be studied during the operation of the various kitchens.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Viva, Extempore, Group discussion</b>	
<b>2</b>	Relating knowledge and understanding of Nutrition in the industry.			
<b>3</b>	Professional atmosphere and make you competent to work in stars category hotels.			
<b>4</b>	Understand terms of Food Safety used in the hospitality industry.			



<b>HOCY152</b>	Indian Sweets and Desserts(P)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

## Objective

If we talk about Indian regional cuisine, Indian sweets and desserts are considered an altogether different category where every dessert has a story or meaning behind its invention and moreover, they have a close connection with auspicious days and festivals. Either it's the start of the year or a prasada offered to god in a temple, all of it is connected to Indian sweets which are prepared around India. This course will cover the desserts which are made in major regions of India.

After completing the course learners will be able to:

CO1. Observing various desserts and sweets prepared in regional cuisines

CO2. Imitating the recipes of the Indian sweets and desserts

CO3. Adapting the techniques and special ingredients used in preparation of these sweets and desserts

## COURSE CONTENT

### UNIT –I

Introduction to Indian Sweets and Desserts

Relation of Indian sweets and special days

### UNIT-II

Sweets of North India

History and Usage

Authentic version and modern recipes

### UNIT-III

Sweets of South India

History and Usage

Authentic version and modern recipes

### UNIT-IV

Sweets of East India

History and Usage

Authentic version and modern recipes

### UNIT-V

Sweets of West India

History and Usage

Authentic version and modern recipes

## Course Text Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Monisha Bhardwaj	The Indian Cookery Course	Kyle Books	978-1909487468

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	Oxford University press	978-0190124793
2	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448
3	Chef Parvinder Singh Bali	Theory of bakery and patisserie	Oxford University press	978-0199488797

### OER Resources

[Iconic Sweets of Durga Puja | India's Mega Festivals | National Geographic \(youtube.com\)](#)

[Sweet INDIAN STREET FOOD Tour in North India! India's Dessert Capital! \(youtube.com\)](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

### Mapping between COs, POs, PSOs

BCA-HOCY152 Indian Sweets and Desserts	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1			2		3		2					
CO2					3		2	2				
CO3					3					1		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY154</b>	Regional Indian Cuisine (P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

The aim of the course is to give students a basic idea of the Regional Cuisines of India. How regional cuisine is divided within main regions of India. This course will also help students to understand about various recipes involved in making these dishes and also techniques to be followed while preparing the dishes authentically. Moreover, students will also be able to differentiate these dishes from each other based on ingredients, method, equipment, techniques and even the style of service which varies from cuisine to cuisine.

Course Outcome: - After completing the course learners would be able to:

- CO1. Observing the concept of regional cooking of India
- CO2. Imitating recipes from regional cuisines.
- CO3. Practicing various techniques used in preparations
- CO4. Adapting the ways of food presentation in different cuisines

## **COURSE CONTENT**

### **UNIT-I**

#### **Introduction to Regional Cuisines**

Cuisine of India  
Major Regions  
Sub- regions

### **UNIT-II**

Cuisine of North  
Kashmiri Menu  
Punjabi Menu  
Awadhi Menu

### **UNIT-III**

Cuisine of South  
Tamil Nadu Menu  
Kerala Menu  
Goan Menu

### **UNIT-III**

Cuisine of West

Rajasthani Menu  
Gujarati Menu  
Mughlai Menu  
Marathi Menu

#### **UNIT-IV**

Cuisine of East  
Bengali Menu  
Northeast Menu

#### **Course Text Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Monisha Bhardwaj	The Indian Cookery Course	Kyle Books	978-1909487468

#### **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	Oxford University press	978-0190124793
2	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448
3	Chef Parvinder Singh Bali	Theory of bakery and patisserie	Oxford University press	978-0199488797

#### **OER Resources**

[Bikaner | Raja Rasoi Aur Anya Kahaniyaan- FULL EPISODE | Raikas Community |Indian Food History |Epic - YouTube](#)

[Kochi | Raja Rasoi Aur Anya Kahaniyaan- FULL EPISODE | Royals of Kochi | Indian Food History| Epic - YouTube](#)

[Reimagining Royal Indian Cuisine - Cooking for the Crown - S01 EP1 - Food Documentary \(youtube.com\)](#)

[The Delicious Parsi Cuisine | It Happens Only in India | National Geographic - YouTube](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

<b>BCA-HOCY 154 Regional Indian Cuisine</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2					3			2				
CO3					3				1			
CO4				2	3					1		

1=weakly mapped

2= moderately mapped

3=strongly mapped



<b>HOCY106</b>	Organizational Behavior	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers students to learn about organizational behavior in a firm and how it applies on areas of hotel industry. It will also give information of various processes that happen in the organization which is important to know when working in a professional environment. Further it will help the students when they are working on leading positions on how to handle their roles and run an organization.

After completing this course learners will be able to :-

CO1. Understanding various concepts and theories involved with organizational behavior.

CO2. Applying various processes and techniques in conflict and negotiation.

CO3. Analyzing various frameworks and models associated with organizational behaviour

CO4. Evaluating decision making, group dynamics and change management in organization behaviour

## **Unit-I Introduction to Organizational Behaviour**

- Definition and importance of OB
- Historical evolution of OB
- Theoretical frameworks and models
- The role of OB in management and leadership

## **Unit-II Individual Behaviour and Personality**

- Personality traits and their impact on work behavior
- The Big Five personality model
- Emotions and moods in the workplace
- Theories of motivation (Maslow, Herzberg, McClelland)

## **Unit-III Perception, Attribution, and Decision-Making**

- Perception and its influence on behavior
- Attribution theory and biases
- Decision-making processes and models
- Ethical decision-making in organizations

## **Unit-IV Learning and Reinforcement in Organizations**

- Learning theories (Classical and Operant Conditioning)
- Social learning theory
- Application of reinforcement in the workplace
- Employee training and development
- Interactive workshop on learning theories
- Group project on designing a training program

## **Unit-V Motivation and Job Satisfaction**

- Theories of motivation (Vroom's Expectancy Theory, Equity Theory)
- Job satisfaction and its determinants
- Relationship between motivation, job satisfaction, and performance
- Practical approaches to enhancing motivation

## **Unit-VI Group Dynamics and Teamwork**

- Group formation and development stages
- Group norms, roles, and cohesiveness
- Effective teamwork and collaboration
- Managing team conflict

## **Unit- VII Communication in Organizations**

- The communication process and barriers
- Verbal and non-verbal communication
- Active listening and feedback
- Communication channels and their effectiveness

## **Unit-VIII Leadership and Power**

- Leadership theories (Trait, Behavioral, Contingency, Transformational)
- Power and politics in organizations
- Leadership styles and their impact on organizational culture
- Ethical leadership and corporate responsibility
- 

## **Unit-IX Organizational Culture and Climate**

- Defining organizational culture
- The role of culture in shaping behavior
- Subcultures and cultural change
- Organizational climate and its measurement

## **Unit-X Conflict and Negotiation**

- Sources and types of conflict

- Conflict resolution strategies
- Negotiation processes and techniques
- Managing conflict in teams

### **Unit-XI Organizational Structure and Design**

- Types of organizational structures
- Mechanistic vs. organic structures
- Organizational design and its impact on behavior
- The role of technology in organizational design

### **Unit-XII Change Management and Organizational Development**

- Theories of change management
- Resistance to change and strategies to overcome it
- Organizational development interventions
- The role of leadership in change management

### **Course Textbook**

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Florence Berger, Judi Brinal	Organizational Behaviour for the Hospitality Industry	Pearson	978-0132447379

### **Reference Book**

S.No.	Author	Book Title	Publisher	ISBN Number
1.	Laurie J. Mulins	Hospitality Management & Organizational Behavior	Addison- Wesley Longman Ltd	978-0582432253

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

## Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)

### Mapping between COs, POs, PSOs

<b>BCA- HOCY-106 ORGANIZATIONAL BEHAVIOR</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1	2		2		3		3					
CO2	2		2		3			2				
CO3	2		2		3				2			
CO4	2		2		3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
Week 1	Introduction to Organizational Behaviour		PPT/Lecture/Discussion
Week 2	Individual Behaviour and Personality		PPT/Lecture/Discussion
Week 3	Perception, Attribution, and Decision-Making		PPT/Lecture/Discussion
Week 4	Learning and Reinforcement in Organizations		PPT/Lecture/Discussion

Week 5	Motivation and Job Satisfaction		PPT/Lecture/Discussion
Week 6	Group Dynamics and Teamwork		PPT/Lecture/Discussion
Week 7	Communication in Organizations		PPT/Lecture/Discussion
Week 8	Leadership and Power		PPT/Lecture/Discussion
Week 9	Organizational Culture and Climate		PPT/Lecture/Discussion
Week 10	Conflict and Negotiation		PPT/Lecture/Discussion
Week 11	Organizational Structure and Design		PPT/Lecture/Discussion
Week 12	Change Management and Organizational Development		PPT/Lecture/Discussion

### **Facilitating the Achievement of Course Learning Outcomes**

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	CO1. Understanding various concepts and theories involved with organizational behavior.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Viva, Extempore, Group discussion</b>	
<b>2</b>	CO2. Applying various processes and techniques in conflict and negotiation.			
<b>3</b>	CO3. Analyzing various frameworks and models associated with organizational behaviour			

4	CO4. Evaluating decision making, group dynamics and change management in organization behaviour		
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## Semester III

<b>HOCY251</b>	Pan Asian Cuisine (P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers students to know about Pan Asian Cuisine, the regions and countries which come under the umbrella of Pan-Asian. Students will prepare curated menus from all the countries in order to have a deeper understanding about this cuisine. They will also learn about recipes in detail like ingredients used, various cooking methods, equipment involved, dish accompaniments and way of serving the food in their cuisine. This is also motivate students to create their own dishes for future while keeping the principles of Pan-Asian cuisine in mind while planning fusion or progressive menus.

### Course Outcomes

After completing the course learners would be able to:

CO1. Observing preparation techniques and cooking skills of pan-asian cuisine

CO2. Imitating recipes of pan-asian cuisine prepared in practicals

CO3. Practicing various cooking principles involved in pan-asian cuisine

CO4. Adapting the ways of food presentation and serving according to the traditions of cuisine

### COURSE CONTENT

#### UNIT-I : Introduction to Pan-Asian Cuisine

- Introduction of major Asian cuisines and their characteristics.
- Essential pantry items and tools for Asian cooking.
- Basic knife skills and preparation techniques.

#### UNIT-II: Chinese Cuisine

- Key ingredients and flavor profiles of Chinese cuisine.
- Traditional Chinese cooking techniques: stir-frying, steaming, and braising.
- Practical Menu

#### UNIT-III: Japanese Cuisine

- Introduction to Japanese cuisine and its principles.
- Sushi making, tempura frying, and ramen preparation.
- Practical Menu

#### UNIT-IV: Korean Cuisine

- Key components of Korean cuisine: fermentation, spices, and side dishes.
- Techniques for making kimchi and Korean BBQ.
- Practical Menu.

#### UNIT-V: Thai Cuisine

- Balancing flavors in Thai cuisine: sweet, sour, salty, and spicy.
- Using fresh herbs and spices in Thai cooking.

- Practical Menu

#### **UNIT-VI: Vietnamese Cuisine**

- The importance of fresh herbs and rice in Vietnamese cuisine.
- Techniques for making pho and summer rolls.
- Practical Menu.

#### **UNIT-VII: Indian Cuisine**

- Overview of regional diversity in Indian cuisine.
- Spice blending and traditional cooking methods.
- Practical Menu

#### **UNIT-VIII: Malaysian and Indonesian Cuisine**

- Fusion of Malay, Chinese, and Indian influences.
- Techniques for making satay and rendang.
- Practical Menu.

#### **UNIT-IX: Filipino Cuisine**

- Unique characteristics of Filipino cuisine.
- Techniques for making adobo and lumpia.
- Practical Menu

#### **UNIT-X: Southeast Asian Street Food**

- Exploring street food culture in Southeast Asia.
- Techniques for making popular street food dishes.
- Practical Menu

#### **UNIT-XI: Asian Desserts**

- Traditional desserts from various Asian cuisines.
- Techniques for making mochi, mango sticky rice, and gulab jamun.
- Practical Menu

#### **Course Text Book**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	International Cuisine and Food Production Management	Oxford University press	978-0198073895

#### **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	Oxford University press	978-0190124793



2	Sallie Morris & Deh-Ta Hsiung	An Illustrated Guide to Asian cooking	Southwater	978-1-78019-466-0
3	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448
4	Chef Parvinder Singh Bali	Theory of bakery and patisserie	Oxford University press	978-0199488797

## OER Resources

[Exploring Southeast Asia's Most Unappreciated Cuisine \(youtube.com\)](#)

[Andy Learns Thai Cooking Techniques from a Thai Chef | Bon Appétit \(youtube.com\)](#)

[BEST 10 STREET FOOD in PENANG MALAYSIA I Should be on your bucket list! - YouTube](#)

[Asia's Most EXPENSIVE Food!! Farm to Fine Dining MARATHON!! \(Full Documentary\) \(youtube.com\)](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

### Mapping between COs, POs, PSOs

BCA- Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2					3			2				
CO3				2	3				2			
CO4				2	3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY253</b>	Advance Bakery and Pastry Arts(P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers an advanced approach of bakery and pastry arts to students where it involves baked products, confections, patisserie items. Students will be able to prepare classical bakery and patisserie preparations which will help them to perform well while doing their industrial exposure with renowned properties in culinary operations.

### **Course Outcomes**

After completing the course learners would be able to:

CO1. Observing preparation techniques and pastry skills used in culinary operations.

CO2. Imitating recipes of baked goods and pastry items.

CO3. Practicing various principle of bakery and pastry arts.

CO4. Adapting the ways of presenting these preparations according to different countries

### **UNIT-I: Introduction to Advanced Baking and Pastry**

- Overview of advanced baking and pastry techniques.
- Essential tools and equipment for advanced baking.
- Understanding ingredient functions and interactions.

### **UNIT-II: Laminated Doughs**

- Techniques for making croissants, danishes, and puff pastry.
- Understanding lamination, butter block, and folding methods.
- Practical preparations: Croissants, Pain au Chocolat, and Palmiers.

### **UNIT-III: Viennoiserie**

- Exploring enriched doughs and sweet yeast-leavened products.
- Techniques for shaping and filling viennoiserie.
- Practical: Brioche and Danish Pastry.

### **UNIT-IV: Advanced Cakes and Tortes**

- Techniques for creating multi-layered cakes and tortes.
- Working with mousse, ganache, and mirror glaze.
- Practical preparations: Black Forest Cake, and Entremets.

### **UNIT-V: Pastry Creams and Fillings**

- Techniques for making various pastry creams, custards, and fillings.
- Understanding stabilization and flavoring methods.

- Practical preparations: Crème Pâtissière, Diplomat Cream, and Fruit Fillings.

#### **UNIT-VI: Pâte à Choux and Eclairs**

- Techniques for making choux pastry and éclairs.
- Understanding proper piping, baking, and filling methods.
- Practical preparations: Éclairs and Paris-Brest.

#### **UNIT-VII: Tarts and Tartlets**

- Techniques for making sweet and savory tarts.
- Understanding shortcrust pastry, blind baking, and fillings.
- Practical preparations: Lemon Tart and Quiche.

#### **UNIT-VIII: Petit Fours and Confections**

- Techniques for making small, bite-sized pastries and confections.
- Understanding tempering chocolate, molding, and decorating.
- Practical preparations: Truffles, and Marzipan.

#### **UNIT-IX: Plated Desserts**

- Techniques for designing and assembling plated desserts.
- Understanding flavor combinations, textures, and presentation.
- Practical preparations: Plated Chocolate Fondant, Panna Cotta, and Fruit Coulis.

#### **UNIT-X: Modern Pastry Techniques**

- Exploring molecular gastronomy and contemporary pastry trends.
- Techniques for using gels, foams, and other modern methods.
- Practical preparations: Spherification, Foam, and Dehydrated Fruits.

#### **Course Text Book**

S.No.	Author	Book Title	Publisher	ISBN Number	ISBN Number
1	Chef Parvinder Singh Bali	Theory of bakery and patisserie	Oxford University press	Oxford University press	978-0199488797

#### **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Ecole Grand Chocolat Valrhona	Encyclopedia of Chocolate- Essential Recipes and Techniques	Flammarion	978-2080202017
2	Le cordon blue	Pastry School- 101 step by step recipes	Grub Street	978-1911621201

3	Christophe Felder	Patisserie - Mastering the fundamentals of french pastry	Rizzoli	978-0847839629
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## OER Resources

[How To Make Proper Croissants Completely By Hand \(youtube.com\)](#)

[Passion fruit petit fours \(youtube.com\)](#)

[My 5 favorite savory tartelettes or tart shells | All recipes & techniques \(youtube.com\)](#)

[Michelin Star Chocolate, Coffee and Hazelnut Dessert - Fine Dining Pastry Recipe \(youtube.com\)](#)

[ULTIMATE Éclair making MASTERCLASS! | Nadiya Bakes - BBC - YouTube](#)

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

### Mapping between COs, POs, PSOs

BCA-HOCY253 Advance Bakery and Pastry Arts	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				3	3		2					
CO2					3		2	2				
CO3					3				2			
CO4				2	3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY201</b>	Food Production and Culinary Arts (T)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers a range of theoretical concepts which are important as the student moves ahead in the journey of this programme. This will cover about other meats used in cookery and also discusses about the ancient kitchens and its products made at that time and also used in food as a range of delicacies

After completing this course learners will be able to: -

CO1. Understanding the concept of international cuisines, charcuterie, chocolate making

CO2. Discussing usage of wines and herbs in cooking

CO3. Analyzing production management system and product research

CO4. Evaluating product research & development methods in culinary

#### **UNIT-I International Cuisines**

Continental, Western and Oriental

New concepts in cuisines

#### **UNIT-II Larder**

Layout of a Larder, Larder Control,

Responsibilities of Larder Chef,

Different equipment and planning.

#### **UNIT –III Charcutiere**

Preparation & processing of sausages, ham, bacon, gammon green bacon, larding, barding. Uses of different cuts, Force meats, Galantines, Pate, Mouse & Mousseline, Quenelles, Edible display

#### **UNIT-IV Use of Wine & Herbs in Cooking**

Ideal use of Wine in Cooking, Classification of Herbs, Idea; Use of Herbs in Cooking

#### **UNIT-V Product Research & Development**

Testing of New Recipes & Equipment

Developing new recipe, Food Trials, Organoleptic & sensory evaluation

#### **UNIT-VI Chocolate Making**

Manufacturing & Processing of Chocolate

Types, Preparation & Care, Filling & Toppings

Presentation and storage

#### **UNIT-VII Production Management**

Buying Knowledge, Production planning & scheduling

Production quality & quantity control

Basic stages in preparation of budget, pricing consideration

**Course Textbook**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	International Cuisine and Food Production Management	Oxford University press	978-0198073895

**Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710

**OER Resources**

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA-HOCY 201 Food Production and Culinary Arts	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2				2	3			2				
CO3					3				2			

CO4					3					2		
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1=weakly mapped

2= moderately mapped

3=strongly mapped

## Teaching Plan

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
Week 1	International Cuisines	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 2	International Cuisines	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 3	Larder	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 4	Charcutiere	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 5	Charcutiere	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 6	Use of Wine & Herbs in Cooking	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 7	Product Research & Development	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 8	Product Research & Development	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 9	Chocolate Making	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion

Week 10	Chocolate Making	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 11	Production Management	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 12	Production Management	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 13	Revision	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
<b>1</b>	CO1. Understanding the concept of international cuisines, charcuterie, chocolate making	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	CO2. Discussing usage of wines and herbs in cooking			
<b>3</b>	CO3. Analyzing production management system and product research			
<b>4</b>	CO4. Evaluating product research & development methods in culinary			



<b>HOCY203</b>	Slow Food and Gastronomic Practices	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers students to understand about the concept of Slow Food and how it has been struggling since fast food culture has been expanding. It also discusses the slow food movement which was carried out to safeguard the slow food practices. This course also focuses on sustainable food practices and the role of gastronomy in food. Further it throws light on the future of slow food.

### **Course Outcomes:**

After completing this course learner will be able to :-

- To understanding the history and principles of the Slow Food movement.
- To describing the role of slow food in contemporary gastronomic trends.
- To analyzing the relationship between food, culture, and biodiversity.
- To evaluating the impact of industrial vs. artisanal food production.

### **UNIT-I: Introduction to Slow Food**

- Overview of the Slow Food movement: history and philosophy.
- Key figures and milestones in the Slow Food movement.
- The Slow Food manifesto.

### **UNIT-II: Principles of Slow Food**

- Good, Clean, and Fair: Core principles of Slow Food.
- Understanding food quality and its dimensions.
- The role of taste education.

### **UNIT-III: The Impact of Industrialization on Food**

- The rise of industrial food production.
- Environmental, social, and health consequences.
- Case studies of industrial vs. artisanal practices.

### **UNIT-IV: Biodiversity and Food**

- Importance of preserving biodiversity in food production.
- Endangered foods and the Ark of Taste project.
- Case studies on heirloom varieties and heritage breeds.

### **UNIT-V: Sustainable Agriculture and Food Systems**

- Principles of sustainable agriculture.
- Agroecology and permaculture practices.
- Case studies on successful sustainable farming initiatives.

## **UNIT-VI: Ethical Food Production**

- Animal welfare and ethical livestock practices.
- Fair trade and equitable food systems.
- Case studies on ethical food production models.

## **UNIT-VII: Cultural Heritage and Gastronomy**

- The relationship between food and cultural identity.
- Preserving traditional food practices and recipes.
- Case studies on cultural heritage foods.

## **UNIT-VIII: The Role of Gastronomy in Slow Food**

- Gastronomy as a multidisciplinary field.
- The role of chefs and culinary professionals in promoting Slow Food.
- Case studies on gastronomic innovation within the Slow Food framework.

## **UNIT-IX: Slow Food and Public Policy**

- Slow Food's influence on food policy and advocacy.
- Local, national, and international initiatives and regulations.
- Case studies on policy impacts driven by Slow Food principles.

## **UNIT-X: Slow Food and Health**

- The connection between Slow Food and health.
- Nutritional benefits of Slow Food practices.
- Case studies on health outcomes from Slow Food initiatives.

## **UNIT-XI: Slow Food in the Global Context**

- The global reach of the Slow Food movement.
- Regional adaptations and implementations of Slow Food principles.
- Case studies on global Slow Food projects and their outcomes.

## **UNIT-XII: Future Directions in Slow Food**

- Emerging trends and innovations in Slow Food and gastronomy.
- Challenges and opportunities for the Slow Food movement.
- Student presentations on proposed Slow Food initiatives or research projects.

## **Course Textbook**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	International Cuisine and Food Production Management	Oxford University press	978-0198073895

## **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

#### **Mapping between COs, POs, PSOs**

BCA- HOCY 203 Slow food and Gastronomic Practices	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2				3	3		2	2				
CO3				2	3				2			
CO4				2	3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

## Teaching Plan

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
Week 1	Introduction to Slow Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 2	Principles of Slow Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 3	The Impact of Industrialization on Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 4	Biodiversity and Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 5	Sustainable Agriculture and Food Systems	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 6	Ethical Food Production	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 7	Cultural Heritage and Gastronomy	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 8	The Role of Gastronomy in Slow Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 9	Slow Food and Public Policy	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 10	Slow Food and Health	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 11	Slow Food in the Global Context	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion

Week 12	Future Directions in Slow Food	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion
Week 13	Revision	International Cuisine and Food Production Management by Parvinder S bali	PPT/Lecture/Discussion

## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
<b>1</b>	To understanding the history and principles of the Slow Food movement.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	To describing the role of slow food in contemporary gastronomic trends.			
<b>3</b>	To analyzing the relationship between food, culture, and biodiversity.			
<b>4</b>	To evaluating the impact of industrial vs. artisanal food production.			

<b>HOCY203</b>	Financial Reporting and Analysis	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

The course introduces students to the fundamental concepts in business finance and enables students to understand and to carry out financial calculations. The course also develops students' understanding of financial markets, such as stock and bond markets and examines the effects of the value of the firm created by the interaction of the investment and financial decisions including understanding risk and return trade-offs. Students taking this course are required to have an understanding of college-level mathematical/numerical principles.

Course Outcome: - After completing the course learners will be able to:

- CO1. Understanding the basics of financial management and how these are relevant in day to day life.
- CO2. Describing different types of financial markets, financial instruments available in the markets and their trading.
- CO3. Analyzing different types of banks and other non-financial intermediaries.
- CO4. Evaluating models, decisions policies related to financial reporting and analysis

#### Unit-I

Theory - Introduction and Basic Concepts :Important functions of Financial Management, Objectives of the firm: Profit maximisation vs. Wealth maximisation, Time Value of Money: concept and reasons, Compounding and Discounting techniques, Concepts of Annuity and Perpetuity. Risk-return relationship, Different source of Finance.

#### Unit-II

Theory - Cost of Capital/Financing decisions : Different sources of finance; long term and short term sources, Cost of capital: concept, relevance of cost of capital, Implicit and Explicit cost, specific costs (its computation) and weighted average cost (its computation) , rationale of after tax weighted average cost of capital, marginal cost of capital (its computation).

#### Unit-III

Theory - Capital expenditure decisions /Investment decisions: Objectives of Capital Budgeting Process, Concept of Cash flow, Methods of long term Investment decisions - Discounted Payback Period, Net Present Value, Profitability Index, Average Rate of Return / Accounting Rate of Return, Internal Rate of Return (Including relative merits and demerits of each of the method

#### Unit- IV

Theory- Dividend Decisions: Meaning, Nature and Types of Dividend, concept of pay-out ratio, retention ratio Decisions and growth, Dividend policies and formulating a dividend policy, Dividend Theories: Walter's Model, Gordon's Model.

#### Unit- V

Theory- Working Capital Management : Meaning and various concepts of Working Capital, Management of Working Capital and Issues in Working Capital, Estimating Working Capital Needs; Operating or Working

Capital Cycle, Policies relating to Current Assets – Conservative, Aggressive and Balance, Various sources of finance to meet working capital requirements.

### Course Textbook

S.No.	Author	Book Title	Publisher	ISBN Number
1	Pamela P. Peterson & Wendy D. Habegger	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis	John Wiley & Sons	978-0471477617

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Ravi M Kishore, Dr Padma Sai Arora	Taxmann's Financial Management   Theory   Problems   Cases	Taxmann	978-9357780841

### Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination

#### Examination Scheme:

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

### Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)

#### Mapping between COs, POs, PSOs

BCA-HOCY 203 Financial Reporting and Analysis	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1					3		2					
CO2				2	3		2					
CO3				2	3				2			
CO4					3					2		

1=weakly mapped  
 2= moderately mapped  
 3=strongly mapped

## Teaching Plan

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
Week 1	Introduction and basic concepts	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 2	Introduction and basic concepts	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 3	Financing decisions	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 4	Capital expenditure	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 5	Capital expenditure	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 6	Investment Decisions	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and	PPT/Lecture/Discussion



		Analysis by Pamela P. Peterson & Wendy D. Habegger	
Week 7	Dividend Theories and models	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 8	Dividend Theories and models	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 9	Working capital management	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 10	Working capital management	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 11	Capital expenditure	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 12	Revision	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion
Week 13	Revision	Financial Management and Analysis Workbook: Step-by-Step Exercises and Tests to Help You Master Financial Management and Analysis by Pamela P. Peterson & Wendy D. Habegger	PPT/Lecture/Discussion

## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
1	CO1. Understanding the basics of financial management and how these are relevant in day to day life.	Assignment/PPT/Discussion	Q/A, Quiz Extempore, discussion	Viva, Group
2	CO2. Describing different types of financial markets, financial instruments available in the markets and their trading.			
3	CO3. Analyzing different types of banks and other non-financial intermediaries.			
4	CO4. Evaluating models, decisions policies related to financial reporting and analysis			

**Semester –IV**  
**Internship**

## Semester V

<b>HOCY351</b>	Gourmet Desserts and Artisanal Breads (P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers students to learn about Gourmet desserts and Artisanal Breads which have been part of culinary for a long time and still appreciated in current scenarios. Gourmet desserts are the classical and authentic desserts which takes a level of expertise and techniques to compose them. Similarly artisanal breads are the classical breads which have been used from old times and still have a special place in culinary.

After completing this course students will be able to

CO 1. Observing techniques involved in preparing artisanal breads

CO 2. Imitating recipes of desserts for preparation

CO 3. Adapting principles of baking and pastry

CO 4. Developing ways to inculcate modern flavors in desserts

### Unit 1: Introduction to Gourmet Desserts and Artisanal Breads

- Introduction to key ingredients and equipment
- Basic principles of baking and pastry making
- Preparation of a simple artisanal breiwd (e.g., French Baguette)
- Creation of a classic dessert (e.g., Crème Brûlée)
- Understanding the balance of flavors and textures

### Unit 2: Dough Fundamentals and Basic Pastry Techniques

- Understanding dough hydration and fermentation in bread
- Introduction to pastry dough types (pâte sucrée, pâte brisée)
- Techniques for kneading, mixing, and rolling dough
- Preparing dough with varying hydration levels
- Creation of tart shells using pâte sucrée
- Baking and assembling a fruit tart

### Unit 3: Sourdough Bread and Pastry Creams

- Exploring sourdough bread techniques and starters
- Introduction to pastry creams and their applications
- Balancing sour and sweet flavors
- Preparing a sourdough bread with a starter
- Making classic pastry cream (crème pâtissière)
- Assembling a fruit tart with pastry cream

#### **Unit 4: Specialty Flours and Custard-Based Desserts**

- Introduction to specialty flours in bread making (e.g., rye, spelt)
- Understanding custard-based desserts (e.g., panna cotta, flan)
- Exploring texture contrasts between bread and custard
- Baking bread with specialty flours
- Preparation of a panna cotta or flan
- Pairing bread with custard-based desserts

#### **Unit 5: Enriched Doughs and Choux Pastry**

- Exploring enriched doughs (brioche, challah)
- Introduction to choux pastry and its versatility
- Techniques for incorporating fillings and toppings
- Preparing enriched dough (e.g., brioche)
- Making and piping choux pastry for éclairs or profiteroles
- Filling and glazing éclairs

#### **Unit 6: Laminated Doughs and Layered Desserts**

- Introduction to laminated doughs (croissants, Danish pastries)
- Exploring layered desserts (e.g., mille-feuille, tiramisu)
- Understanding the importance of texture and layering in gourmet desserts
- Preparing laminated dough for croissants
- Creating a mille-feuille with puff pastry and pastry cream
- Assembling and decorating tiramisu

#### **Unit 7: Artisanal Bread with Additions and Chocolate Desserts**

- Incorporating additions into bread (nuts, seeds, dried fruits)
- Introduction to chocolate tempering and its applications in desserts
- Balancing savory and sweet flavors
- Baking bread with added flavors and textures
- Tempering chocolate for dessert applications
- Preparing a chocolate mousse or fondant

#### **Unit 8: International Bread Varieties and Frozen Desserts**

- Exploring international bread varieties (e.g., Focaccia, Pita)
- Introduction to frozen desserts (e.g., sorbets, ice creams)
- Understanding cultural influences on bread and dessert making
- Preparing selected international breads
- Making a sorbet or ice cream from scratch
- Pairing frozen desserts with bread varieties

#### **Unit 9: Decorative Techniques and Dessert Presentation**

- Techniques for decorative scoring and bread presentation

- Advanced dessert plating and presentation
- Balancing aesthetics and flavor in gourmet dessert creation
- Practicing decorative scoring and finishing artisanal breads
- Creating a plated dessert with multiple components (e.g., textures, garnishes)
- Presenting both bread and dessert for visual appeal

### Course Text Book

S.No.	Author	Book Title	Publisher	ISBN Number	ISBN Number
1	Chef Parvinder Singh Bali	Theory of bakery and patisserie	Oxford University press	Oxford University press	978-0199488797

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Ecole Grand Chocolat Valrhona	Encyclopedia of Chocolate- Essential Recipes and Techniques	Flammarion	978-2080202017
2	Le cordon blue	Pastry School- 101 step by step recipes	Grub Street	978-1911621201
3	Christophe Felder	Patisserie - Mastering the fundamentals of french pastry	Rizzoli	978-0847839629

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Practical Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Practical Exam	Mid Term Practical Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

<b>BCA- HOCY351 Gourmet Desserts and Artisanal Bredas</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		2					
CO2				3	3		3	2				
CO3				3	3				3			
CO4				2	3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY353</b>	Mediterranean Cuisine (P)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

This course offers students to learn about mediterranean cuisine and also prepares students to identify all the countries which fall under the umbrella of mediterranean region. It focuses on all the classical preparations from appetizers to desserts to be prepared in authentic ways like these countries prepare. Moreover, it also focuses on usage of ingredients involved in cuisine. How they are different from the rest of the world.

After completing this course learners will be able to :-

- CO1. Observing the ingredients involved in mediterranean cuisine
- CO2. Imitating recipes of mediterranean cuisine
- CO3. Practicing the techniques and cooking methods used
- CO4. Adapting ways to inculcate new ingredients and prepare innovative dishes

### **Unit 1: Introduction to Mediterranean Cuisine**

- Overview of Mediterranean cuisine and its regional diversity
- Introduction to key ingredients: olive oil, fresh herbs, citrus, grains
- Understanding the importance of simplicity and freshness in Mediterranean cooking
- Preparing a classic Mediterranean mezze platter (e.g., hummus, tzatziki, baba ghanoush)
- Preparing a simple Mediterranean salad (e.g., Greek Salad)

### **Unit 2: Fresh Vegetables and Legumes**

- Exploring the role of vegetables and legumes in Mediterranean diets
- Introduction to traditional cooking methods (e.g., roasting, grilling)
- Understanding the use of legumes like lentils, chickpeas, and beans
- Preparing a lentil soup (e.g., Greek Fakes Soupa)
- Roasting vegetables with Mediterranean herbs and spices
- Preparing a chickpea-based dish (e.g., Falafel or Chickpea Stew)

### **Unit 3: Mediterranean Grains and Breads**

- Introduction to traditional Mediterranean grains (e.g., bulgur, farro, couscous)
- Exploring the variety of breads (e.g., pita, focaccia)
- Understanding the role of grains and bread in daily meals
- Preparing a tabbouleh salad with bulgur
- Baking homemade pita or focaccia bread
- Preparing a couscous dish (e.g., Moroccan Vegetable Couscous)



#### **Unit 4: Olive Oil and Herbs**

- Understanding the significance of olive oil in Mediterranean cuisine
- Introduction to the most common herbs (e.g., oregano, thyme, basil, rosemary)
- Exploring the balance of flavors using olive oil and herbs
- Infusing olive oil with herbs
- Preparing a herb-marinated grilled vegetable dish
- Creating a herb-infused oil dressing for salads

#### **Unit 5: Seafood and Fish**

- Exploring the central role of seafood and fish in coastal Mediterranean regions
- Introduction to common Mediterranean fish (e.g., sea bass, sardines, mackerel)
- Techniques for grilling, baking, and poaching seafood
- Preparing a whole grilled fish with Mediterranean herbs and lemon
- Cooking a seafood stew (e.g., Bouillabaisse or Cioppino)
- Preparing a simple fish dish with a tomato and olive sauce

#### **Unit 6: Poultry and Meat Dishes**

- Exploring traditional Mediterranean poultry and meat dishes
- Introduction to marinating and slow-cooking techniques
- Understanding the use of spices and herbs in meat preparation
- Preparing a Moroccan chicken tagine with preserved lemons and olives
- Cooking a Greek lamb dish (e.g., Moussaka or Lamb Souvlaki)
- Grilling or roasting a spiced chicken (e.g., Chicken Shawarma)

#### **Unit 7: Pasta and Rice Dishes**

- Exploring the role of pasta and rice in Mediterranean cuisine
- Introduction to traditional dishes from Italy, Spain, and Greece
- Techniques for preparing fresh pasta and perfecting rice dishes
- Making fresh pasta from scratch and preparing a classic pasta dish (e.g., Pasta alla Puttanesca)
- Cooking a Spanish paella with seafood or vegetables
- Preparing a Greek rice dish (e.g., Spanakorizo - spinach and rice)

#### **Unit 8: Cheese and Dairy**

- Exploring the variety of Mediterranean cheeses and their uses
- Introduction to traditional dairy products like yogurt and labneh
- Understanding the role of dairy in Mediterranean desserts and savory dishes
- Preparing a cheese-based dish (e.g., Greek Saganaki or Italian Caprese)
- Making homemade yogurt or labneh
- Preparing a traditional Mediterranean dessert using dairy (e.g., Greek Yogurt with Honey and Nuts)

## Unit 9: Mediterranean Sauces and Dips

- Introduction to key Mediterranean sauces and dips (e.g., pesto, aioli, taramasalata)
- Understanding the balance of flavors and textures in dips and sauces
- Techniques for blending and emulsifying
- Preparing a variety of Mediterranean dips (e.g., Tzatziki, Baba Ghanoush)
- Making a traditional pesto and using it in a pasta dish
- Creating a garlic aioli to accompany a fish or vegetable dish

## Unit 10: Desserts and Sweets

- Exploring traditional Mediterranean desserts (e.g., Baklava, Tarta de Santiago)
- Introduction to the use of nuts, honey, and citrus in desserts
- Techniques for layering, baking, and finishing desserts
- Preparing a classic Baklava with nuts and honey
- Making a Mediterranean citrus cake (e.g., Lemon or Orange Polenta Cake)
- Preparing a traditional Greek or Turkish dessert (e.g., Loukoumades or Kunafa)

## Unit 11: Beverages and Accompaniments

- Exploring traditional Mediterranean beverages (e.g., Turkish coffee, Greek wine)
- Understanding the cultural significance of beverages in Mediterranean dining
- Pairing beverages with Mediterranean dishes
- Preparing a traditional Mediterranean beverage (e.g., Turkish coffee, Mint Tea)
- Creating accompaniments (e.g., Tapenade, Olive Tapas)
- Pairing food and drink in a Mediterranean-style meal

### Course Textbook

S.No.	Author	Book Title	Publisher	ISBN Number
2	Chef Parvinder Singh Bali	International Cuisine and Food Production Management	Oxford University press	978-0198073895

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA- Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		3					
CO2					3			3				
CO3				3	3				3			
CO4					3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY303</b>	Food Blogging and Photography (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	6	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

Photography is an integral component of any food blog! If your content includes beautiful and appetizing images, you will be able to catch the attention of your readers and grow your audience more quickly. This course teaches you how to elevate your baked creations through expertly captured images. Learn essential techniques for lighting, composition, angles, and more. Unveil the art of showcasing deliciousness with captivating photos.

After completing this course learners will be able to :

CO1. Understanding the concepts and theories involved with Photography

CO2. Applying the skills learned in blogging and photography

CO3. Analysing scenarios of food blogging and photography

CO4. Evaluating existing and new methods for being a successful food photographer

### **Unit 1**

The basics of Photography

- Understanding the basics of digital photography
- File types (RAW and JPEG)
- White balance
- The exposure triangle – Aperture, shutter speed and ISO

### **Unit 2**

Cameras and Camera settings

- Digital Cameras
- Lenses and Focal Lengths
- Tripods and Accessories
- Camera Modes- Auto mode, aperture priority and shutter priority

### **Unit 3**

Natural light photography

- Hard Light vs Soft light
- Diffusers and Reflectors
- Natural light sources

- Use of light in story telling
- Front, back and side lights

#### **Unit 4**

Artificial light photography

- Lighting Modifiers and Accessories
- Lighting gear and studio lighting kits
- Equipment setups- Studio lights and umbrellas
- Remote Flash and Radio Wave
- Standing Light and soft boxes

#### **Unit 5**

Photo capture set up

- Photography work area establishment
- Shot Plan
- Scene Creation
- Use of props, backgrounds, surfaces and linens

#### **Unit 6**

Picture Framing and composition

- Subject placement
- Rule of Thirds
- Focus
- Depth of Field
- Perspective and Angle
- Focal length, Lens compression and depth of field
- Shapes , lines and colors

#### **Unit 7**

Food styling for Capture

- Styling techniques for herbs and spices
- Styling techniques for bread and nuts
- Styling technique for fruits and vegetable
- Styling technique for sauces, cakes and deserts
- Styling technique for hot and cold beverages
- Styling technique for main dishes
- The use of paper towels, and paint brushes in food styling
- Tricks and tips used in the multimedia industry for food styling

## Unit 8

## Picture Processing with Adobe Photoshop

- File compatibility
- Color corrections and image adjustments
- Color space
- Photo manipulation and photo effects
- Tricks and tips used in Adobe Photoshop for food photo editing
- Back up and storage
- Copyrighting

## Course Textbook

S.No.	Author	Book Title	Publisher	ISBN Number
1				

## Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1				
2				
3				

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

### Examination Scheme:

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

## Mapping between COs, POs, PSOs

<b>BCA-HOCY 303</b> <b>Food Blogging and Photography</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
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CO1					3	2	3					
CO2				2	3	2	3	2				
CO3				2	3	2			3			
CO4					3	2				3		

1=weakly mapped

2= moderately mapped

3=strongly mapped

<b>HOCY305</b>	Digital Marketing	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

The course aims to provide both theoretical knowledge and practical experience in digital marketing. Learners will also be introduced to concepts of target audience, website development, content creation and its use on various popular social media platforms. As digital marketing results in higher yield in businesses by application of various strategies and analytical tools.

Course Outcome: - After completing the course learners will be able to:

CO1. Understand the objective of digital marketing to enhance brand visibility and recognition among the target audience with the use of popular platforms.

CO2. Discuss the importance of quality content creation in enabling businesses to market their product digitally.

CO3. Create authentic content organically and use it to learn digital marketing concepts.

CO4. Create a rudimentary digital/social media strategy based on the understanding of the target audience, social media platforms and key tools to create content.

CO5. Understand analytics and its impact on the digital media marketing strategy.

Detailed Syllabus:

Unit-I

Theory - Introduction to E-Business and Digital Economy - history, evolution, advantages and disadvantages; E-Business models - concept of digital marketing, pros and cons, types and benefits; Social media - definition, role, factors, platforms and their strategy, revenue generating strategies and terminologies.

Unit-II

Theory - Brand promise; branding in new media and stages of web; online distribution channels - characteristics, issues and profiles; engagement analysis with the use of formulas; content and website management - importance, components, types, brief on website management, pillars, elements, barriers.

Unit-III

Theory- Importance of customer engagement and customer journey and points, benefits of



customer journey; inbound and outbound marketing - components, advantages and disadvantages; M-commerce- applications, benefits and affects, terminologies, attributes, characteristics and difference between M-commerce and E-commerce.

## Semester VI

<b>HOCY302</b>	Sustainability in Hospitality Industry(T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Understanding concepts related to sustainability in hospitality industry

CO2. Applying sustainability practices to daily operations of hospitality

CO3. Analysing ways to inculcate sustainability awareness and practices among the working team

CO4. Evaluating procedures to create new practices and methods to follow sustainability.

### Unit 1: Introduction to Sustainability in the Hospitality Industry

- Overview of sustainability concepts and their importance in the hospitality industry
- Understanding the environmental, social, and economic pillars of sustainability
- Introduction to global sustainability challenges and opportunities in hospitality
- Case studies of sustainable practices in leading hospitality organizations
- Group discussion on the current state of sustainability in the industry

### Unit 2: Sustainable Food and Beverage Management

- Understanding sustainable sourcing: local, organic, and fair-trade products
- Reducing food waste in the hospitality industry
- Implementing sustainable menu planning and design
- Designing a sustainable menu using locally sourced ingredients
- Strategies for reducing food waste in a restaurant or hotel setting

### **Unit 3: Energy Efficiency and Water Conservation**

- Exploring energy-efficient practices and technologies in hospitality operations
- Understanding water conservation methods in hotels, restaurants, and resorts
- Evaluating the environmental and cost benefits of energy and water efficiency
- Conducting an energy audit of a hospitality facility
- Developing a water conservation plan for a hotel or restaurant

### **Unit 4: Sustainable Building Design and Green Certifications**

- Introduction to sustainable building design principles (e.g., LEED, BREEAM)
- Understanding the role of green certifications in the hospitality industry
- Exploring the benefits of sustainable architecture and interior design
- Analyzing case studies of green-certified hotels and resorts
- Creating a proposal for a sustainable hotel or restaurant design

### **Unit 5: Waste Management and Recycling**

- Understanding waste management strategies in the hospitality industry
- Implementing effective recycling programs in hotels and restaurants
- Exploring the role of composting and waste-to-energy technologies
- Designing a waste management plan for a hospitality operation
- Setting up a recycling program and tracking its effectiveness

### **Unit 6: Sustainable Housekeeping and Maintenance**

- Exploring eco-friendly cleaning products and practices
- Understanding the importance of sustainable linen and laundry operations
- Reducing the environmental impact of maintenance activities in hospitality
- Developing a sustainable housekeeping protocol
- Evaluating the impact of using green cleaning products

## **Unit 7: Social Sustainability and Community Engagement**

- Understanding the role of social sustainability in the hospitality industry
- Exploring ways to engage and support local communities
- Implementing fair labor practices and promoting employee well-being
- Designing a community engagement project for a hospitality business
- Case studies on successful social sustainability initiatives in the industry

## **Unit 8: Sustainable Supply Chain Management**

- Understanding the importance of a sustainable supply chain in hospitality
- Exploring ethical sourcing and supplier partnerships
- Reducing the carbon footprint of supply chain operations
- Developing a sustainable supply chain strategy for a hospitality business
- Analyzing the supply chain of a hospitality company and identifying areas for improvement

## **Unit 9: Marketing Sustainability in Hospitality**

- Understanding the importance of sustainability as a marketing tool
- Exploring strategies for communicating sustainability to guests and customers
- Evaluating the role of certifications and awards in promoting sustainability
- Developing a marketing campaign focused on a hospitality business's sustainability initiatives
- Case studies on successful sustainability marketing in the industry

## **Unit 10: Future Trends and Innovations in Sustainable Hospitality**

- Exploring emerging trends and innovations in sustainable hospitality
- Understanding the role of technology in driving sustainability
- Preparing for the future: anticipating challenges and opportunities
- Researching and presenting on a cutting-edge sustainability innovation in hospitality
- Group discussion on the future of sustainability in the hospitality industry

<b>HOCY352</b>	European Cuisine	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Observing European cuisine, its relation to people and culture.

CO2. Imitating recipes prepared in culinary practicals

CO3. Practicing various techniques and cooking methods involved in European cuisine

CO4. Developing new recipes with modern approach

### **Unit 1: Introduction to European Cuisine**

- Overview of European cuisine and its regional diversity
- Understanding the influence of geography, climate, and culture on European food
- Introduction to key ingredients, techniques, and culinary traditions
- Preparing a simple dish that highlights the diversity of European cuisine, such as a classic French omelette and a Spanish gazpacho
- Discussing the use of herbs and spices across different European regions

### **Unit 2: French Cuisine: Classic Techniques**

- Introduction to classic French culinary techniques, such as sautéing, braising, and poaching
- Understanding the importance of sauces in French cuisine (e.g., béchamel, hollandaise)
- Exploring the concept of mise en place and precision in cooking
- Preparing a traditional French dish, such as Bourguignon or Ratatouille
- Making a basic French sauce to accompany the dish

### **Unit 3: Italian Cuisine: Pasta and Risotto**

- Exploring the central role of pasta and rice in Italian cuisine
- Understanding regional variations in pasta dishes across Italy
- Techniques for making fresh pasta and mastering the art of risotto
- Making fresh pasta from scratch and preparing a classic Italian pasta dish (e.g., Tagliatelle al Ragù)
- Preparing a creamy risotto (e.g., Risotto alla Milanese)

### **Unit 4: Spanish Cuisine: Tapas and Paella**

- Introduction to the concept of tapas and the culture of shared small plates in Spain
- Understanding the techniques and ingredients used in making paella
- Exploring the use of spices and seafood in Spanish cooking
- Preparing a selection of classic tapas (e.g., Patatas Bravas, Gambas al Ajillo)
- Cooking a traditional Paella Valenciana or Paella de Mariscos

### **Unit 5: German and Central European Cuisine: Hearty Dishes**

- Exploring the robust and hearty dishes typical of Germany and Central Europe
- Understanding the role of meats, potatoes, and root vegetables in these cuisines
- Introduction to traditional cooking methods like roasting and stewing
- Preparing a classic German dish (e.g., Sauerbraten or Wiener Schnitzel)
- Making a side dish typical of the region (e.g., Spaetzle or Potato Dumplings)

### **Unit 6: Scandinavian Cuisine: Fresh and Seasonal**

- Understanding the focus on fresh, seasonal, and local ingredients in Scandinavian cooking
- Exploring traditional preservation techniques (e.g., smoking, curing)
- Introduction to the concept of New Nordic Cuisine
- Preparing a traditional Scandinavian dish (e.g., Gravlax with Dill Sauce or Swedish Meatballs)

- Exploring Nordic bread making by preparing Rye Bread

### **Unit 7: Eastern European Cuisine: Comfort Foods**

- Exploring the rich and comforting dishes typical of Eastern Europe
- Understanding the role of fermented foods and dairy products in these cuisines
- Introduction to traditional soups and stews
- Preparing a classic Eastern European dish (e.g., Hungarian Goulash or Polish Pierogi)
- Making a traditional soup, such as Borscht

### **Unit 8: British and Irish Cuisine: Pub Classics**

- Introduction to the hearty and comforting dishes typical of British and Irish cuisine
- Exploring the concept of pub food and its cultural significance
- Techniques for baking and roasting
- Preparing a classic British or Irish dish (e.g., Fish and Chips, Shepherd's Pie, or Beef Wellington)
- Baking a traditional British dessert (e.g., Sticky Toffee Pudding or Scones)

### **Unit 9: Mediterranean Europe: Light and Flavorful**

- Exploring the light and flavorful dishes of Mediterranean Europe, including Southern France, Italy, Spain, and Greece
- Understanding the importance of olive oil, fresh herbs, and seafood in these cuisines
- Introduction to simple, yet vibrant, Mediterranean cooking techniques
- Preparing a classic Mediterranean dish (e.g., Greek Moussaka, Italian Caprese Salad, or Spanish Gazpacho)
- Creating a seafood dish using Mediterranean flavors and techniques

<b>HOCY304</b>	Garde Manger (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Understanding various preparations related to garde manger.

CO2. Describing methods of each food preparations carried out in garde manger.

CO3. Analyzing Buffet presentations and platter combinations used for displays.

CO4. Evaluating ways to inculcate modern trends in garde manger.

### **Unit 1: Introduction to Garde Manger**

- Overview of the role and responsibilities of the garde manger chef
- Understanding the history and evolution of garde manger in culinary arts
- Introduction to the types of foods and preparations handled by the garde manger station
- Definition and scope of garde manger
- The importance of mise en place in cold kitchen operations
- Overview of common tools and equipment used in garde manger

### **Unit 2: Cold Sauces, Dressings, and Condiments**

- Understanding the importance of cold sauces and dressings in garde manger
- Exploring different types of cold sauces, dressings, and condiments
- Techniques for balancing flavors and textures in cold preparations
- Classic vinaigrettes and emulsified dressings
- Preparation and use of cold sauces like aioli, remoulade, and chutney
- Role of garnishes and accompaniments in plate presentation



### **Unit 3: Salads and Salad Dressings**

- Exploring the variety and complexity of salads in garde manger
- Understanding the role of salads in a meal and their historical significance
- Techniques for creating composed and tossed salads
- Types of salads: simple, compound, bound, and warm salads
- Salad greens and other key ingredients (e.g., proteins, grains, fruits, nuts)
- Balancing flavors, textures, and colors in salad preparation

### **Unit 4: Charcuterie: Curing and Smoking**

- Introduction to the art and science of charcuterie
- Understanding the processes of curing, smoking, and fermenting meats
- Exploring different types of charcuterie products
- History and tradition of charcuterie in culinary arts
- Techniques for dry-curing, brining, and smoking meats
- Overview of sausages, terrines, pâtés, and rillettes

### **Unit 5: Terrines, Pâtés, and Galantines**

- Understanding the preparation and presentation of terrines, pâtés, and galantines
- Exploring the role of forcemeats in garde manger
- Techniques for achieving the correct texture and flavor balance
- Types of forcemeats: straight, country-style, gratin, and mousseline
- Molded cold preparations: assembling and layering techniques
- Proper cooking, chilling, and unmolding procedures

### **Unit 6: Hors d'Oeuvres and Canapés**

- Exploring the creation and presentation of hors d'oeuvres and canapés
- Understanding the role of these items in catering and banquet settings
- Techniques for balancing flavor, texture, and visual appeal in small bites
- Types of hors d'oeuvres: hot, cold, and finger foods

- Assembling and garnishing canapés
- Importance of portion control and presentation

### **Unit 7: Cheese and Dairy in Garde Manger**

- Understanding the role of cheese and dairy products in garde manger
- Exploring the variety of cheeses and their uses in cold kitchen preparations
- Techniques for creating cheese boards and incorporating dairy into cold dishes
- Cheese types: fresh, soft, semi-hard, hard, and blue-veined
- Pairing cheese with accompaniments (e.g., fruits, nuts, honey)
- Creating attractive and balanced cheese presentations

### **Unit 8: Sandwiches and Cold Platters**

- Exploring the preparation and presentation of sandwiches and cold platters
- Understanding the importance of balance and presentation in cold buffet items
- Techniques for layering flavors and textures in sandwich construction
- Types of sandwiches: open-faced, closed, wraps, and tea sandwiches
- Assembling cold platters: meats, cheeses, fruits, and vegetables
- Importance of visual appeal and variety in platter presentation

### **Unit 9: Buffet Presentation and Centerpieces**

- Understanding the principles of buffet design and layout
- Exploring the role of centerpieces in enhancing buffet presentations
- Techniques for creating visually appealing and functional buffet setups
- Planning and executing a cold buffet display
- Creating edible centerpieces and garnishes
- Importance of color, height, and symmetry in buffet presentation

## Unit 10: Contemporary Trends in Garde Manger

- Exploring modern trends and innovations in garde manger
- Understanding the influence of global cuisines and flavors on cold kitchen preparations
- Techniques for incorporating contemporary culinary techniques into traditional garde manger
- Fusion cuisine and its impact on garde manger
- Molecular gastronomy in cold preparations
- Sustainability and the use of local, organic, and seasonal ingredients

### Course Text books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA- HOCY304 GardeManger	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				3	3		2					
CO2					3		3	3				
CO3					3				3			
CO4					3					2		

1=weakly mapped

2= moderately mapped

3=strongly mapped

**Teaching Plan:**

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
Week 1		FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
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<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Viva, Extempore, Group discussion</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.		
<b>3</b>	Analyzing various components of salads, sauces and soups.		
<b>4</b>	Classifying various commodities used in operations.		
<b>5</b>	Describing the concept of heat transference and cooking methods involved.		

<b>HOCY306</b>	Function of Food and Chef's Employment (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Understanding about Function of Food and Chef's Employment

CO2. Applying the concepts of Food Science, Hygiene and Menu planning in managing culinary operations

CO3. Analyzing the role and responsibilities of a chef in kitchen

CO4. Evaluating workplace skills and professionalism in a culinary operation

### **Unit 1: Introduction to the Function of Food**

- Understand the various roles food plays in human life and society.
- Explore the nutritional, cultural, and social functions of food.
- Basic functions of food: nutrition, energy, and health
- Cultural significance of food and its role in traditions and rituals
- Social and psychological aspects of eating

### **Unit 2: Nutritional Aspects of Food**

- Learn about the nutritional components of food and their health impacts.
- Understand how to balance diets for different needs and preferences.
- Macronutrients: proteins, carbohydrates, fats
- Micronutrients: vitamins and minerals
- Dietary guidelines and creating balanced meal plans

### **Unit 3: Food Safety and Hygiene**

- Understand the principles of food safety and hygiene in food preparation and handling.

- Learn about preventing foodborne illnesses and maintaining a clean kitchen environment.
- Foodborne pathogens and prevention methods
- Proper food storage, handling, and temperature control
- Personal hygiene and kitchen cleanliness

#### **Unit 4: Food Science and Technology**

- Explore the scientific principles behind food preparation and preservation.
- Understand food technology innovations and their impact on culinary practices.
- Chemical and physical changes in food during cooking
- Food preservation techniques: refrigeration, freezing, drying
- Advances in food technology: molecular gastronomy, food engineering

#### **Unit 5: Menu Planning and Design**

- Learn how to create effective and appealing menus.
- Understand the role of menu design in a restaurant's success.
- Principles of menu planning: balance, variety, and nutrition
- Designing menus to appeal to different target audiences
- Menu pricing strategies and cost control

#### **Unit 6: The Role of the Chef in the Kitchen**

- Understand the different roles and responsibilities of a chef in a professional kitchen.
- Explore career paths and opportunities within the culinary industry.
- Overview of chef roles: executive chef, sous chef, pastry chef, line cook
- Skills and attributes of successful chefs
- Career development and specialization in the culinary field

#### **Unit 7: Employment and Career Opportunities in the Culinary Industry**

- Explore various employment opportunities and career paths in the culinary industry.



- Learn about the qualifications and experience required for different positions.
- Types of employment: restaurant, catering, hotel, food media
- Job search strategies and networking in the culinary field
- Understanding job descriptions, roles, and responsibilities

### **Unit 8: Workplace Skills and Professionalism**

- Develop essential workplace skills for a successful career in the culinary industry.
- Understand the importance of professionalism, communication, and teamwork.
- Time management and organization in the kitchen
- Effective communication and teamwork
- Professionalism, ethics, and conflict resolution

### **Unit 9: Entrepreneurship and Restaurant Management**

- Explore the principles of entrepreneurship and restaurant management.
- Learn about the challenges and rewards of owning and operating a restaurant or food business.
- Business planning and development for a food-related business
- Financial management and cost control in the restaurant industry
- Marketing strategies and customer service

### **Unit 10: Trends and Future Directions in the Culinary Industry**

- Examine current trends and future directions in the culinary world.
- Understand how emerging trends impact the function of food and employment opportunities for chefs.
- Emerging food trends: sustainability, plant-based diets, global cuisines
- The impact of technology on food preparation and service
- Future career opportunities and industry innovations

### **Course Text books**

S.No.	Author	Book Title	Publisher	ISBN Number
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1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793
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### Reference Books

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2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**  
**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

<b>BCA- HOCY103 Introduction to the cookery</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		3					
CO2			2		3			3				
CO3					3				2			
CO4					3					3		

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			

<b>5</b>	Describing the concept of heat transference and cooking methods involved.		
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<b>HOCY354</b>	Patisserie Operations (P)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Observing patisserie preparations used in different cuisines

CO2. Imitating recipes demonstrated in practical sessions

CO3. Practicing different techniques used in patisserie preparations

CO4. Developing new recipes with traditional techniques and modern trends

### **Unit 1: Introduction to Patisserie**

- Overview of patisserie and its significance in the culinary arts.
- Understanding the key ingredients and equipment used in patisserie operations.
- Familiarization with tools and equipment (e.g., mixers, pastry bags, molds).
- Preparation of basic pastry doughs (e.g., pâte brisée, pâte sucrée).

### **Unit 2: Classic French Pastries**

- Learn the techniques for making classic French pastries.
- Understand the role of each ingredient in pastry making.
- Preparation of classic pastries such as éclairs, cream puffs, and profiteroles.
- Techniques for piping and filling pastries.

### **Unit 3: Tarts and Pies**

- Explore the various types of tarts and pies in patisserie.

- Understand the importance of blind baking and filling techniques.
- Preparing fruit tarts (e.g., tarte aux fruits) and custard tarts (e.g., quiche or frangipane).
- Learning to create decorative pie crusts and toppings.

#### **Unit 4: Cakes and Tortes**

- Learn about different types of cakes and their construction.
- Understand the principles of cake decoration and assembly.
- Baking and assembling layer cakes (e.g., genoise or sponge cake).
- Techniques for frosting, glazing, and decorating cakes.

#### **Unit 5: Chocolates and Confectionery**

- Introduction to chocolate tempering and confectionery techniques.
- Understand the differences between various types of chocolate.
- Tempering chocolate and making chocolate decorations.
- Preparing classic confections (e.g., truffles, pralines, and bonbons).

#### **Unit 6: Mousse and Cream-Based Desserts**

- Learn about creating mousses and creams for desserts.
- Understand the principles of flavor pairing and texture balancing.
- Preparing various mousses (e.g., chocolate, fruit) and creams (e.g., pastry cream, whipped cream).
- Assembling a mousse cake or dessert glass.

#### **Unit 7: Bread and Viennoiseries**

- Understand the difference between pastries and viennoiseries.
- Learn about yeast-based products in patisserie.
- Preparing croissants, Danish pastries, and brioche.
- Techniques for laminating dough and shaping viennoiseries.

## Unit 8: Plating and Presentation Techniques

- Learn the art of plating and presenting desserts.
- Understand the role of color, texture, and height in dessert presentation.
- Creating plated desserts using components prepared in previous sessions.
- Experimenting with garnishes and sauces for visual appeal.

## Unit 9: Seasonal and Special Occasion Desserts

- Explore desserts for special occasions and seasonal themes.
- Understand how to adapt recipes for holidays and events.
- Preparing a seasonal dessert (e.g., fruit-based for summer, rich chocolate for winter).
- Designing a special occasion cake (e.g., wedding or birthday cake).

<b>HOCY308</b>	Entrepreneurship	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

### Overview:

The student in this course will learn about the business strategies that are employed for better revenues and smooth operations of all the departments. The various reports that are generated from all the departments which would give the top management the necessary tools for planning for the future. The course also covers the aspects where the organization needs to expand and therefore, planning and finalizing the projects in different locations. On completion of this course the students will be able to:

### Course Outcomes

CO 1. Understanding the importance of entrepreneurship in the hotel industry for driving innovation, competition, and economic growth.

CO2: Applying entrepreneurial principles to develop a business plan for a hotel startup or hospitality-related venture, including market research, financial projections, and marketing strategies.

CO3: Designing innovative hotel concepts or hospitality experiences that cater to emerging consumer preferences and market trends, such as eco-friendly boutique hotels or experiential dining concepts.

This course deals with the introduction, developing business ideas, growth of hospitality firm, feasibility analysis, writing business plan, industry and competitive analysis, legal and ethical dimensions and start-up new business venture and marketing issues.

## COURSE CONTENT

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### UNIT I

#### Introduction

Concept, becoming an entrepreneur, key elements of entrepreneurship, characteristics of successful entrepreneurs, entrepreneurship in hospitality business, types of start-up firms, Importance of entrepreneurship- entrepreneurial firms, society and larger firms, The process of new hospitality venture creation, Entrepreneurship development in India.

### UNIT II

#### Developing Business Ideas :

Identifying and recognizing opportunities- observing trends and solving problems, personal characteristics of the entrepreneur, techniques for generating ideas, encouraging, and protecting new ideas; definition of creativity, innate or learned creativity, idea generation, approaches and Techniques, Research and Exercises, linking creativity, innovation and entrepreneurship, developing business ideas for hospitality business.

### UNIT III

#### Growth of Hospitality Firm

Nature of business growth, planning for growth, reasons for growth and managing growth, knowing and managing the stages of growth, managing capacity, day-to-day challenges of growing a firm, introduction to organic and inorganic growth of hospitality firms, Grainer's growth model, growth challenges for entrepreneurs, formula for successful growth, barriers to growth.

### UNIT-IV

#### Writing a Business Plan Financing Hospitality Firms

Concept, reasons for writing for a business plan, Guidelines for writing a business plan, section of the plan, presentation of business plan; introduction to financial characteristics of hospitality entrepreneurial business, sources of start-up funding, Sources of Financial, Financial Management in Hospitality Entrepreneur Businesses

#### Course Text books

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#### Reference Books

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2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
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5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**  
**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA-HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			

CO5					1		1					
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1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			
<b>5</b>	Describing the concept of heat transference and cooking methods involved.			

## Semester 7

<b>HOCY401</b>	Epicurean Food (Culinary)(T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Understanding various concepts and theories involved with epicurean cuisine

CO2. Applying theories and concepts to learn about the epicurean food

CO3. Analyzing relation of food and culture to epicurean food

CO4. Evaluating ways to inculcate modern approach in epicurean food

### Unit 1: Introduction to Epicurean Cuisine

- Definition and principles of epicureanism
- Historical development of haute cuisine
- Key figures and milestones in the evolution of epicurean food

### Unit 2: Ingredients and Flavors in Epicurean Cuisine

- Premium ingredients: truffles, caviar, foie gras, exotic spices
- Techniques for flavor profiling and pairing
- The role of seasonality and sourcing in ingredient selection

### Unit 3: Techniques of Haute Cuisine

- Techniques such as sous-vide, molecular gastronomy, and deconstruction
- Importance of plating and visual aesthetics in high gastronomy
- Precision cooking methods and their impact on flavor and texture

#### **Unit 4: Epicurean Menu Planning**

- Principles of menu design and composition for gourmet dining
- Creating a cohesive dining experience with balanced flavors and textures
- Considerations for wine pairing and complementary beverages

#### **Unit 5: Classical and Modern Epicurean Dishes**

- Classic epicurean dishes: Beef Wellington, Lobster Thermidor, etc.
- Modern interpretations and innovations in epicurean cooking
- Case studies of renowned epicurean restaurants and chefs

#### **Unit 6: The Role of Presentation in Epicurean Cuisine**

- Principles of food plating and garnishing
- Creating visual impact with color, shape, and composition
- The role of tableware and environment in enhancing presentation

#### **Unit 7: The Science of Taste and Texture**

- The sensory science of taste: umami, sweetness, sourness, bitterness, saltiness
- Techniques for manipulating texture: foams, gels, and emulsions
- The role of temperature and mouthfeel in flavor perception

#### **Unit 8: Global Influences on Epicurean Cuisine**

- Fusion cuisine and the blending of global culinary traditions
- The impact of international ingredients and techniques on epicurean cooking
- Case studies of epicurean chefs who incorporate global influences

## Unit 9: The Business of Epicurean Dining

- Learn about the business aspects of operating an epicurean restaurant.
- Understand the challenges and opportunities in the high-end dining market.
- Restaurant management and operational considerations for high-end dining
- Marketing and branding strategies for epicurean establishments
- Trends and future directions in the epicurean dining industry

## Unit 10: Future Trends in Epicurean Cuisine

- Explore emerging trends and innovations in epicurean cuisine.
- Understand how the culinary world is evolving and adapting.
- Trends such as sustainability, plant-based gourmet food, and technology in gastronomy
- Innovations in ingredient sourcing and cooking techniques
- Predictions for the future of epicurean cuisine and dining experiences

### Course Text books

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### Reference Books

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	Neil Rippington Steve Thorpe			
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**Mapping between COs, POs, PSOs**

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		3					
CO2			2		3		2	2				
CO3				3	3				3			
CO4				3	3					2		

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2= moderately mapped

3=strongly mapped

**Teaching Plan:**

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
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<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion



## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
1	Understanding and discussing about culinary and food culture.	Assignment/PPT/Discussion	Q/A, Quiz, Extempore, discussion	Viva, Group
2	Recognizing kitchen organization and various job roles of kitchen personnel.			
3	Analyzing various components of salads, sauces and soups.			
4	Classifying various commodities used in operations.			
5	Describing the concept of heat transference and cooking methods involved.			

<b>HOCY403</b>	Pan Asian Cookery with Vegan Option(P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Observing Pan Asian vegan cuisine, its relation to people and culture.

CO2. Imitating recipes prepared in culinary practicals

CO3. Practicing various techniques and cooking methods involved in Pan Asian vegan cuisine

CO4. Developing new recipes with modern approach

### **Unit 1: Introduction to Pan-Asian Cuisine and Vegan Substitutes**

- **Session Objectives:**

- Understand the fundamentals of Pan-Asian cuisine and its diverse influences.
- Learn about common vegan substitutes used in Pan-Asian cooking.

- **Practical:**

- Introduction to essential ingredients and flavors in Pan-Asian cuisine (e.g., soy sauce, ginger, lemongrass).
- Preparation of vegan substitutes (e.g., tofu, tempeh, coconut milk).

### **Unit 2: Vegan Asian Appetizers**

- **Session Objectives:**

- Learn to prepare traditional Pan-Asian appetizers with vegan adaptations.
- Understand techniques for creating flavorful and appealing starters.

- **Practical:**

- Preparation of vegan spring rolls, dumplings, and crispy tofu bites.
- Techniques for flavoring and garnishing.

### **Unit 3: Vegan Asian Soups and Noodles**

- **Session Objectives:**
  - Explore vegan-friendly soups and noodle dishes common in Pan-Asian cuisine.
  - Understand the balance of flavors and textures in these dishes.
- **Practical:**
  - Making vegan ramen, pho, and hot and sour soup.
  - Preparing noodle dishes like Pad Thai and Japchae with vegan ingredients.

### **Unit 4: Vegan Asian Stir-Fries and Curries**

- **Session Objectives:**
  - Learn techniques for creating vibrant and satisfying stir-fries and curries.
  - Understand how to balance flavors and textures in vegan dishes.
- **Practical:**
  - Preparing vegan stir-fries (e.g., vegetable stir-fry, tofu and vegetable stir-fry).
  - Cooking vegan curries (e.g., Thai green curry, Indian chickpea curry).

### **Unit 5: Vegan Sushi and Rice Dishes**

- **Session Objectives:**
  - Understand the preparation of vegan sushi and rice-based dishes.
  - Learn techniques for rolling sushi and creating flavor-packed rice dishes.
- **Practical:**
  - Making vegan sushi rolls and nigiri (e.g., avocado rolls, cucumber rolls).
  - Preparing rice dishes like Japanese fried rice and Korean bibimbap with vegan toppings.

### **Unit 6: Vegan Asian Salads and Side Dishes**

- **Session Objectives:**

- Explore the variety of salads and side dishes in Pan-Asian cuisine with vegan options.
- Understand how to create refreshing and nutritious sides.
- **Practical:**
  - Preparing vegan Asian salads (e.g., Thai papaya salad, Korean cucumber salad).
  - Making side dishes like edamame and pickled vegetables.

## **Unit 7: Vegan Asian Sauces and Condiments**

- **Session Objectives:**
  - Learn to make essential Pan-Asian sauces and condiments with vegan ingredients.
  - Understand how to use these sauces to enhance flavor in various dishes.
- **Practical:**
  - Making vegan sauces such as soy sauce-based dressings, hoisin sauce, and peanut sauce.
  - Creating condiments like pickled ginger and chili paste.

## **Unit 8: Vegan Asian Desserts**

- **Session Objectives:**
  - Explore traditional Asian desserts with vegan adaptations.
  - Learn techniques for preparing and presenting vegan sweet treats.
- **Practical:**
  - Preparing vegan desserts such as mango sticky rice, coconut tapioca pudding, and red bean soup.
  - Techniques for balancing sweetness and texture.

## **Unit 9: Plating and Presentation**

- **Session Objectives:**
  - Understand the principles of plating and presentation in Pan-Asian cuisine.

- Learn how to create visually appealing and well-balanced dishes.
- **Practical:**
  - Plating techniques for various Pan-Asian dishes.
  - Creating visually appealing presentations for a full vegan Pan-Asian meal.

## **Unit 10: Final Project: Vegan Pan-Asian Feast**

- **Session Objectives:**
  - Review and apply techniques learned throughout the course.
  - Plan and execute a complete vegan Pan-Asian meal.
- **Practical:**
  - Students will create a multi-course vegan Pan-Asian feast, including appetizers, main courses, sides, and desserts.
  - Group tasting and critique of final projects, discussing techniques and presentation.

<b>HOCY405</b>	Spanish and Mexican Cuisine(P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Observing Spanish and Mexican cuisine, its relation to people and culture.

CO2. Imitating recipes prepared in culinary practicals

CO3. Practicing various techniques and cooking methods involved in Spanish and Mexican cuisine

CO4. Developing new recipes with modern approach

## **Unit 1: Introduction to Mexican and Spanish Cuisine**

- Overview of key ingredients: spices, herbs, chiles, and oils.
- Preparation of basic components such as Mexican salsas and Spanish sofrito.

## **Unit 2: Mexican Appetizers and Tapas**

- Preparing Mexican appetizers such as guacamole, queso fundido, and elote.
- Making Spanish tapas like patatas bravas, croquetas, and gambas al ajillo.

## **Unit 3: Mexican Main Dishes**

- Preparing classic Mexican dishes such as enchiladas, tamales, and pozole.
- Techniques for making and using traditional Mexican sauces like mole and salsa verde.

## **Unit 4: Spanish Main Dishes**

- Cooking Spanish dishes such as paella, tortilla española (Spanish omelet), and fabada asturiana.
- Techniques for making Spanish rice dishes and stews.

## **Unit 5: Mexican and Spanish Soups and Stews**

- Preparing Mexican soups like pozole and caldillo.
- Cooking Spanish soups and stews such as gazpacho and cocido madrileño.

## **Unit 6: Mexican and Spanish Rice and Beans**

- Preparing Mexican rice and beans (e.g., arroz rojo, frijoles charros).
- Cooking Spanish rice dishes such as paella and arroz con leche (rice pudding).

## **Unit 7: Mexican and Spanish Breads and Pastries**

- Making Mexican breads such as bolillos and conchas.
- Preparing Spanish pastries like churros and flan.

## Unit 8: Mexican and Spanish Sauces and Condiments

- Preparing Mexican sauces such as mole, salsa roja, and crema.
- Making Spanish sauces like romesco, alioli, and pisto.

## Unit 9: Plating and Presentation Techniques

- Plating Mexican and Spanish dishes with attention to color, texture, and arrangement.
- Experimenting with garnishes and presentation styles for a refined dining experience.

### Course Text books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				2	3		3					
CO2					3			2				
CO3				2	3				3			
CO4				2	3					3		

1=weakly mapped

2= moderately mapped

3=strongly mapped

**Teaching Plan:**

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion



<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### **Facilitating the Achievement of Course Learning Outcomes**

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
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<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Viva, Extempore, Group discussion</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.		
<b>3</b>	Analyzing various components of salads, sauces and soups.		
<b>4</b>	Classifying various commodities used in operations.		
<b>5</b>	Describing the concept of heat transference and cooking methods involved.		

<b>HOCY407</b>	Pop up Restaurant Project	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Observing the concept of pop up restaurant project

CO2. Imitating the operations and procedures to run this project

CO3. Practicing on working on daily operations to provide best services

CO4. Evaluating every procedure and protocols to provide alternate solutions for operations

### **Unit 1: Introduction to Pop-Up Restaurant Concepts**

- Brainstorming session to develop a unique concept for the pop-up restaurant.
- Group discussion on target audience, theme, and cuisine.

## **Unit 2: Menu Development and Recipe Testing**

- Developing a draft menu, including appetizers, main courses, desserts, and beverages.
- Conducting a recipe testing session to ensure quality, flavor, and presentation.

## **Unit 3: Sourcing Ingredients and Costing**

- Researching and identifying suppliers for ingredients and other necessary materials.
- Costing out the menu items to ensure profitability while maintaining quality.

## **Unit 4: Restaurant Layout and Design**

- Creating a floor plan for the pop-up restaurant, including kitchen, dining area, and service stations.
- Discussing and selecting décor, table settings, and ambiance to match the restaurant theme.

## **Unit 5: Marketing and Promotion**

- Developing a marketing plan, including promotional materials, social media campaigns, and partnerships.
- Designing posters, flyers, and online content to generate buzz around the event.

## **Unit 6: Staffing and Training**

- Identifying staffing needs and assigning roles (e.g., chefs, servers, hosts).
- Conducting a training session focused on service standards, menu knowledge, and teamwork.

## **Unit 7: Service and Customer Experience**

- Role-playing different service scenarios to prepare for various customer interactions.

- Setting up a mock service to practice timing, coordination, and customer engagement.

### **Unit 8: Operations and Execution**

- Setting up the kitchen and dining area in the chosen location.
- Conducting a dress rehearsal, running through the entire service from start to finish.

### **Unit 9: Opening Night and Live Operation**

- Hosting the pop-up restaurant event, serving the pre-determined menu to invited guests or the public.
- Managing service flow, addressing any issues that arise, and ensuring a smooth operation.

### **Unit 10: Review and Reflection**

- Conducting a debrief session to discuss what worked well and what could be improved.
- Collecting feedback from customers, staff, and peers to evaluate the overall success of the project.
- Finalizing any financials and summarizing key learnings for future ventures.

<b>HOCY308</b>	Human Resource Management	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1.
- CO2.
- CO3.
- CO4.

## Semester- VII

<b>HOCY308</b>	Epicurean Food (Bakery) (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	2	0	0	2
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1. Understanding various concepts and theories involved with epicurean food

CO2. Applying theories and concepts to learn about the epicurean food

CO3. Analyzing relation of food and culture to epicurean food

CO4. Evaluating ways to inculcate modern approach in epicurean food

### Unit 1: Introduction to Epicurean Bakery

- Overview of premium ingredients: flours, sugars, butter, chocolate, and flavorings.
- Introduction to the tools and equipment essential for epicurean baking.

### Unit 2: Artisan Bread Techniques

- Preparing sourdough, ciabatta, and baguettes.
- Techniques for achieving perfect crust and crumb structure.

### Unit 3: Pastries and Viennoiserie

- Making croissants, pain au chocolat, and Danish pastries.
- Laminating dough, shaping, and baking to perfection.

#### **Unit 4: Fine Cakes and Tarts**

- Baking and assembling classic tarts (e.g., fruit tarts, lemon tart) and layered cakes (e.g., opera cake, genoise).
- Techniques for making pastry creams, mousses, and ganaches.

#### **Unit 5: Specialty Desserts and Plated Confections**

- Preparing desserts such as soufflés, mille-feuille, and entremets.
- Plating techniques to enhance visual appeal and presentation.

#### **Unit 6: Chocolates and Confections**

- Making truffles, bonbons, and chocolate bars.
- Techniques for creating caramels, nougat, and marshmallows.

#### **Unit 7: Gluten-Free and Specialty Baking**

- Baking gluten-free breads, cakes, and pastries.
- Using alternative flours and ingredients to achieve desired results.

#### **Unit 8: Decorative Techniques and Sugar Work**

- Techniques for piping, icing, and decorating cakes.
- Creating sugar sculptures, pulled sugar, and spun sugar decorations.

#### **Unit 9: Seasonal and Themed Baking**

- Preparing holiday-themed treats, seasonal cakes, and pastries.
- Techniques for working with seasonal fruits, spices, and decorations.

## Unit 10: Final Project: Epicurean Bakery Showcase

- Students will create a range of bakery products, including bread, pastries, cakes, and confections, to present in a final showcase.
- Group tasting and critique of final projects, focusing on technique, flavor, and presentation.

- **Course Text books**

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S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

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- **Reference Books**

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S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

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- **Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

- **Examination Scheme:**

Components	Quiz	Presentation/	Attendance	Mid Term	End Term
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		Assignment/ etc.		Exam	Exam
<b>Weightage (%)</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>50</b>

- 
- **Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**
- 

- **Mapping between COs, POs, PSOs**
- 

BCA-HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

- 
- 1=weakly mapped
- 2= moderately mapped
- 3=strongly mapped
- 

• **Teaching Plan:**

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion



<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
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<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Viva, Extempore, Group discussion</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.		
<b>3</b>	Analyzing various components of salads, sauces and soups.		
<b>4</b>	Classifying various commodities used in operations.		
<b>5</b>	Describing the concept of heat transference and cooking methods involved.		

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<b>HOCY308</b>	Hot, Cold and Frozen Dessert (P)	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1. Observing dessert preparations used in different cuisines
- CO2. Imitating recipes demonstrated in practical sessions
- CO3. Practicing different techniques used in dessert preparations
- CO4. Developing new recipes with traditional techniques and modern trends

### **Unit 1: Introduction to Bakery Desserts**

- Overview of basic bakery techniques: mixing, baking, and freezing.
- Introduction to key ingredients such as flour, sugar, eggs, butter, and chocolate.

## **Unit 2: Hot Bakery Desserts - Puddings and Soufflés**

- Preparing hot desserts such as bread pudding, sticky toffee pudding, and chocolate soufflé.
- Techniques for ensuring proper rise and texture in soufflés.

## **Unit 3: Hot Bakery Desserts - Tarts and Pies**

- Baking hot fruit tarts, such as apple tart Tatin and cherry pie.
- Techniques for making and blind-baking pastry crusts, as well as creating rich, flavorful fillings.

## **Unit 4: Cold Bakery Desserts - Cream-Based Treats**

- Preparing cold desserts such as crème brûlée, panna cotta, and tiramisu.
- Techniques for achieving smooth textures and balanced flavors.

## **Unit 5: Cold Bakery Desserts - Custards and Mousses**

- Making vanilla custard, chocolate mousse, and lemon posset.
- Techniques for folding ingredients to create light, airy textures.

## **Unit 6: Frozen Bakery Desserts - Ice Creams and Sorbets**

- Preparing vanilla bean ice cream, dark chocolate gelato, and fruit sorbets.
- Techniques for churning and freezing to achieve smooth, creamy textures.

## **Unit 7: Frozen Bakery Desserts - Parfaits and Frozen Cakes**

- Making frozen parfaits, semifreddo, and baked Alaska.
- Techniques for layering and freezing without ice crystal formation.

## **Unit 8: Composed Desserts - Combining Hot, Cold, and Frozen Elements**

- Preparing composed desserts such as molten lava cake with vanilla ice cream and warm fruit compote with sorbet.
- Techniques for balancing temperatures and textures in a single dessert plate.

## **Unit 9: Plating and Presentation of Bakery Desserts**

- Plating various hot, cold, and frozen desserts with attention to aesthetics.
- Techniques for creating visually striking dessert presentations using sauces, edible flowers, and other garnishes.

### **Course Text books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### **Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710

5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448
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**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

**Teaching Plan:**

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book	Teaching-Learning Method
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		<b>[RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

**Facilitating the Achievement of Course Learning Outcomes**

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
1	Understanding and discussing about culinary and food culture.	Assignment/PPT/Discussion	Q/A, Quiz, Viva, Extempore, Group discussion	
2	Recognizing kitchen organization and various job roles of kitchen personnel.			
3	Analyzing various components of salads, sauces and soups.			
4	Classifying various commodities used in operations.			
5	Describing the concept of heat transference and cooking methods involved.			

<b>HOCY308</b>	Chocolate and Sugar work (P)	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	6	3
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Chocolate and Sugarwork*

- Introduction to different types of chocolate (dark, milk, white) and their properties.
- Overview of sugar types and their uses in sugarwork (granulated sugar, isomalt, etc.).

### *Unit 2: Chocolate Tempering Techniques*

- Hands-on practice of tempering chocolate using the seeding method.
- Creating chocolate shards, curls, and simple decorations.

### *Unit 3: Molded Chocolates and Truffles*

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- Preparing and filling molds to make ganache-filled truffles and solid chocolates.
- Techniques for finishing chocolates with luster dust, cocoa powder, and other decorations.

### *Unit 4: Chocolate Decorations and Showpieces*

- Creating chocolate ribbons, flowers, and geometric shapes.
- Assembling a small chocolate showpiece using tempered chocolate and decorative elements.

### *Unit 5: Introduction to Sugarwork*

- Preparing sugar syrups for sugarwork.



- Practicing basic techniques such as pulling, pouring, and casting sugar.

#### ***Unit 6: Pulled and Blown Sugar Techniques***

- Practicing pulled sugar techniques to create flowers, ribbons, and bows.
- Learning the basics of blown sugar to create bubbles and spheres.

#### ***Unit 7: Poured and Cast Sugar Decorations***

- Creating sugar decorations by pouring hot sugar into molds.
- Casting sugar to make solid shapes, such as sugar plates, bowls, and abstract forms.

#### ***Unit 8: Sugar and Chocolate Garnishes for Desserts***

- Preparing chocolate curls, shavings, and filigree for garnish.
- Creating sugar spirals, cages, and other decorative elements for plating desserts.

#### ***Unit 9: Assembling Chocolate and Sugar Showpieces***

- Planning and designing a small showpiece that integrates chocolate and sugar elements.
- Assembling and finalizing the showpiece for presentation.

#### ***Unit 10: Final Project: Chocolate and Sugar Showpiece***

- Students will create a comprehensive showpiece that incorporates both chocolate and sugarwork techniques.
- Group critique and evaluation of the final projects, focusing on technical execution, creativity, and presentation.

#### **Course Text books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

### Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**  
**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

<b>BCA- HOCY103 Introduction to the cookery</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Viva, Extempore, Group discussion</b>	<b>Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			

<b>4</b>	Classifying various commodities used in operations.		
<b>5</b>	Describing the concept of heat transference and cooking methods involved.		

<b>HOCY308</b>	Bakesale Project	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Bake Sales and Product Selection*

- Brainstorm and select a range of baked goods to be produced for the bake sale (e.g., cookies, cupcakes, bread, pies).
- Assign tasks and roles for the upcoming weeks based on selected products.

### *Unit 2: Recipe Development and Testing*

- Test and adjust recipes for selected products, focusing on taste, texture, and presentation.
- Document finalized recipes and production processes.

### *Unit 3: Production Planning and Time Management*

- Create a detailed production plan, including timelines, ingredient lists, and equipment needs.
- Begin production of non-perishable items (e.g., cookies, dry mixes).

### *Unit 4: Packaging and Presentation*

- Design and prepare packaging for all bake sale items, including labels and pricing.
- Test different packaging methods to ensure product quality is maintained.

### ***Unit 5: Marketing and Promotion***

- Develop marketing materials such as posters, flyers, and social media posts.
- Create a promotional plan, including pricing strategies and special offers.

### ***Unit 6: Final Production and Quality Control***

- Produce the remaining bake sale items, focusing on perishable products (e.g., cakes, pastries).
- Implement quality control measures, including taste tests and visual inspections.

### ***Unit 7: Setup and Display for the Bake Sale***

- Set up the bake sale display, arranging products in an appealing and accessible manner.
- Prepare the sales area with necessary equipment (e.g., cash box, signage).

### ***Unit 8: Bake Sale Execution and Post-Event Review***

- Manage the bake sale, including customer interaction, sales transactions, and inventory management.
- After the event, review sales figures, customer feedback, and team performance to evaluate the project's success.

### **Course Text books**

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## Reference Books

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5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**  
**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
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CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
1	Understanding and discussing about culinary and food culture.	Assignment/PPT/Discussion	Q/A, Quiz, Extempore, discussion	Viva, Group
2	Recognizing kitchen organization and various job roles of kitchen personnel.			
3	Analyzing various components of salads, sauces and soups.			
4	Classifying various commodities used in operations.			
5	Describing the concept of heat transference and cooking methods involved.			

## Semester VII

<b>HOCY308</b>	Business Models and Innovation	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Business Models*

- **Session Objectives:**

- Understand the concept of a business model and its significance in business success.
- Explore different types of business models and their key components.

- **Topics Covered:**

- Overview of business models and frameworks.
- The Business Model Canvas: Components and applications.
- Case studies of successful business models.

### *Unit 2: The Evolution of Business Models*

- **Session Objectives:**

- Learn how business models have evolved over time in response to changes in technology, markets, and consumer behavior.
- Understand the impact of digital transformation on traditional business models.

- **Topics Covered:**

- Historical perspectives on business models.
- The impact of technology and digitalization on business models.
- Disruption and the creation of new business paradigms.

### *Unit 3: Innovation in Business Models*

- **Session Objectives:**
  - Understand the role of innovation in developing and transforming business models.
  - Explore different types of innovation (product, process, organizational) and their impact on business models.
- **Topics Covered:**
  - The concept of business model innovation.
  - Types of innovation: Incremental, radical, and disruptive.
  - Examples of companies that have successfully innovated their business models.

### *Unit 4: Business Model Design and Prototyping*

- **Session Objectives:**
  - Learn techniques for designing and prototyping new business models.
  - Understand the importance of iteration and testing in the development of business models.
- **Topics Covered:**
  - Business model design thinking and ideation techniques.
  - Prototyping business models: Tools and methodologies.
  - Testing and validating business models with real-world feedback.

### *Unit 5: Value Proposition and Customer Segments*

- **Session Objectives:**
  - Explore how to create compelling value propositions that meet the needs of specific customer segments.

- Understand the importance of customer segmentation in business model design.
- **Topics Covered:**
  - Defining and analyzing value propositions.
  - Customer segmentation and targeting.
  - Aligning value propositions with customer needs and desires.

## *Unit 6: Revenue Streams and Cost Structures*

- **Session Objectives:**
  - Understand the different ways businesses generate revenue and manage costs within their business models.
  - Learn how to optimize revenue streams and cost structures for sustainability and profitability.
- **Topics Covered:**
  - Overview of revenue models: Subscription, freemium, pay-per-use, etc.
  - Cost structures: Fixed vs. variable costs, economies of scale.
  - Strategies for optimizing revenue and managing costs.

## *Unit 7: Channels and Customer Relationships*

- **Session Objectives:**
  - Explore the different channels businesses use to reach their customers and deliver their value propositions.
  - Understand the role of customer relationships in sustaining and growing a business.
- **Topics Covered:**
  - Distribution channels: Direct vs. indirect, online vs. offline.
  - Building and maintaining customer relationships.
  - Leveraging technology to enhance customer engagement and retention.

## *Unit 8: Key Resources and Activities*

- **Session Objectives:**
  - Learn about the critical resources and activities that are essential to delivering a business's value proposition.
  - Understand how to identify and manage key resources and activities for business success.
- **Topics Covered:**
  - Identifying key resources: Physical, intellectual, human, and financial.
  - Core activities: Operations, marketing, R&D, and supply chain management.
  - Aligning resources and activities with business goals.

## *Unit 9: Key Partnerships and Alliances*

- **Session Objectives:**
  - Understand the role of partnerships and alliances in enhancing business models and driving innovation.
  - Explore strategies for forming and managing successful partnerships.
- **Topics Covered:**
  - Types of partnerships: Strategic alliances, joint ventures, supplier relationships.
  - The role of partnerships in scaling and expanding business models.
  - Managing and optimizing partnerships for mutual benefit.

## *Unit 10: Measuring Business Model Performance*

- **Session Objectives:**
  - Learn how to measure and evaluate the performance of business models.
  - Understand the importance of KPIs and metrics in business model management.
- **Topics Covered:**
  - Key performance indicators (KPIs) for business models.
  - Financial and non-financial metrics for measuring success.

- Tools and techniques for performance analysis and improvement.

### *Unit 11: Scaling and Sustaining Business Models*

- **Session Objectives:**
  - Explore strategies for scaling successful business models to reach new markets and customers.
  - Understand the challenges of sustaining business models over time.
- **Topics Covered:**
  - Strategies for scaling business models: Market expansion, diversification.
  - Challenges in scaling: Resource allocation, organizational structure, and culture.
  - Sustaining business models: Continuous innovation and adaptation.

### *Unit 12: Final Project: Business Model Innovation*

- **Session Objectives:**
  - Apply the knowledge and skills acquired throughout the course to develop a comprehensive business model.
  - Present and critique business model innovations in a collaborative environment.
- **Topics Covered:**
  - Students will work in teams or individually to design and present a new or improved business model.
  - Peer review and instructor feedback on the final projects.
  - Reflection on lessons learned and future applications of business model innovation.
- **Course Text books**
- 

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

- 
- **Reference Books**
- 

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

- 
- **Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**
- **Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

- 
- **Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**
- 
- **Mapping between COs, POs, PSOs**
- 

BCA- HOCY103 Introduction	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
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to the cookery												
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

- 
- 1=weakly mapped
- 2= moderately mapped
- 3=strongly mapped
- 

• **Teaching Plan:**

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

- 
- 
- **Facilitating the Achievement of Course Learning Outcomes**
- 

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Viva, Extempore, Group discussion</b>	<b>Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			
<b>5</b>	Describing the concept of heat transference and cooking methods involved.			

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<b>HOCY4019</b>	International Business and Entrepreneurship (T)	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1.
- CO2.
- CO3.
- CO4.

### *Unit 1: Introduction to International Business and Entrepreneurship*

- **Session Objectives:**
  - Understand the concepts of international business and entrepreneurship.
  - Explore the importance of entrepreneurship in the global marketplace.
- **Topics Covered:**
  - Definition and scope of international business.
  - The role of entrepreneurs in global trade and economics.
  - Trends in international entrepreneurship.

### *Unit 2: Global Market Environment*

- **Session Objectives:**
  - Analyze the global business environment, including economic, political, and cultural factors.
  - Understand how these factors influence international business decisions.

- **Topics Covered:**
  - Economic systems and development levels.
  - Political and legal environments in international business.
  - Cultural influences and cross-cultural management.

### *Unit 3: International Trade Theories and Practices*

- **Session Objectives:**
  - Explore key theories of international trade and their application in business.
  - Understand the practices of exporting, importing, and trade regulations.
- **Topics Covered:**
  - Comparative advantage and trade theory.
  - Trade policies, tariffs, and non-tariff barriers.
  - Exporting and importing procedures.

### *Unit 4: Entry Strategies for International Markets*

- **Session Objectives:**
  - Learn about different market entry strategies for entrepreneurs.
  - Understand the advantages and challenges of each entry mode.
- **Topics Covered:**
  - Exporting, licensing, franchising, and joint ventures.
  - Strategic alliances and partnerships.
  - Foreign direct investment (FDI) and wholly-owned subsidiaries.

### *Unit 5: Global Entrepreneurship and Innovation*

- **Session Objectives:**
  - Understand the role of innovation in global entrepreneurship.
  - Explore the process of identifying and exploiting international business opportunities.
- **Topics Covered:**
  - Innovation in a global context.

- Opportunity recognition in international markets.
- Case studies of successful global entrepreneurs.

### *Unit 6: Global Marketing Strategies*

- **Session Objectives:**
  - Learn how to develop and implement marketing strategies for international markets.
  - Understand the challenges of global branding, pricing, and distribution.
- **Topics Covered:**
  - International market segmentation and targeting.
  - Global branding and positioning.
  - Pricing strategies and distribution channels in international markets.

### *Unit 7: Financial Management in International Business*

- **Session Objectives:**
  - Explore the financial aspects of international business, including currency exchange and risk management.
  - Understand the importance of international financial markets and instruments.
- **Topics Covered:**
  - Exchange rates and currency risk management.
  - International financing and investment decisions.
  - Global financial markets and instruments.

### *Unit 8: Managing International Operations*

- **Session Objectives:**
  - Learn about the operational challenges of running an international business.
  - Understand how to manage supply chains, production, and logistics on a global scale.
- **Topics Covered:**

- Global supply chain management.
- International production and operations management.
- Logistics and distribution in international business.

### ***Unit 9: Cross-Cultural Management and Leadership***

- **Session Objectives:**
  - Understand the importance of cross-cultural competence in international business.
  - Explore leadership and management practices in a global context.
- **Topics Covered:**
  - Cross-cultural communication and negotiation.
  - Leadership styles in different cultural contexts.
  - Managing multicultural teams.

### ***Unit 10: Legal and Ethical Issues in International Business***

- **Session Objectives:**
  - Explore the legal frameworks governing international business.
  - Understand the ethical challenges faced by global entrepreneurs.
- **Topics Covered:**
  - International trade laws and regulations.
  - Intellectual property rights and international business.
  - Corporate social responsibility and ethical dilemmas in global business.

### ***Unit 11: Challenges and Risks in International Entrepreneurship***

- **Session Objectives:**
  - Identify the challenges and risks associated with international entrepreneurship.
  - Learn strategies for mitigating risks and overcoming barriers.
- **Topics Covered:**
  - Political, economic, and cultural risks in international business.

- Risk management strategies for global entrepreneurs.
- Case studies of international business failures and lessons learned.

## *Unit 12: Developing a Global Business Plan*

- **Session Objectives:**

- Apply the knowledge and skills gained throughout the course to develop a comprehensive global business plan.
- Present and critique business plans in a collaborative environment.

- **Topics Covered:**

- Components of a global business plan.
- Market analysis, financial projections, and entry strategies.
- Presentation and peer review of business plans.

- **Course Text books**

- 

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

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- **Reference Books**

- 

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2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
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5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448
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- **Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**
- **Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

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- **Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**
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- **Mapping between COs, POs, PSOs**
- 

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

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- 1=weakly mapped
- 2= moderately mapped
- 3=strongly mapped
- 
- **Teaching Plan:**



<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

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- **Facilitating the Achievement of Course Learning Outcomes**

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<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			
<b>5</b>	Describing the concept of heat transference and cooking methods involved.			

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<b>HOCY308</b>	Continual Professional Development for Leadership	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Leadership and Continuous Professional Development (CPD)*

- **Session Objectives:**

- Understand the importance of continuous professional development (CPD) in leadership.
- Explore different leadership styles and their impact on professional growth.

- **Topics Covered:**

- Overview of CPD and its relevance to leadership.
- Introduction to leadership theories and styles (e.g., transformational, transactional, situational).
- Self-assessment of current leadership skills and areas for growth.

### *Unit 2: Self-Awareness and Emotional Intelligence in Leadership*

- **Session Objectives:**

- Develop self-awareness as a foundational skill for effective leadership.
- Understand the role of emotional intelligence in leading others.

- **Topics Covered:**

- Techniques for enhancing self-awareness (e.g., reflective practices, feedback).
- Components of emotional intelligence: Self-regulation, motivation, empathy, and social skills.
- Case studies of emotionally intelligent leaders.

### *Unit 3: Strategic Thinking and Visionary Leadership*

- **Session Objectives:**
  - Learn the importance of strategic thinking in leadership.
  - Explore how to develop and communicate a clear vision for the future.
- **Topics Covered:**
  - Strategic thinking tools and techniques.
  - Visionary leadership: Creating and sustaining a shared vision.
  - Aligning personal and organizational goals with long-term strategy.

### *Unit 4: Effective Communication and Influencing Skills*

- **Session Objectives:**
  - Understand the importance of communication in leadership.
  - Develop influencing and negotiation skills for leadership effectiveness.
- **Topics Covered:**
  - Communication styles and their impact on leadership.
  - Techniques for influencing and persuading others.
  - Handling difficult conversations and conflict resolution.

### *Unit 5: Building and Leading High-Performing Teams*

- **Session Objectives:**
  - Learn how to build, develop, and lead high-performing teams.
  - Understand team dynamics and the role of a leader in fostering collaboration.
- **Topics Covered:**

- Stages of team development (Forming, Storming, Norming, Performing).
- Leadership practices for team building and motivation.
- Techniques for managing team conflicts and promoting inclusivity.

### *Unit 6: Decision-Making and Problem-Solving in Leadership*

- **Session Objectives:**
  - Explore decision-making processes and their application in leadership.
  - Develop problem-solving skills to address complex challenges.
- **Topics Covered:**
  - Decision-making models and frameworks (e.g., SWOT, Pareto Analysis).
  - Problem-solving techniques: Root cause analysis, creative thinking.
  - Ethical considerations in leadership decision-making.

### *Unit 7: Change Management and Leadership*

- **Session Objectives:**
  - Understand the role of leaders in managing organizational change.
  - Learn strategies for leading change effectively and minimizing resistance.
- **Topics Covered:**
  - Theories and models of change management (e.g., Kotter's 8-Step Model).
  - Leadership behaviors that support successful change initiatives.
  - Case studies of effective change leadership.

### *Unit 8: Coaching and Mentoring for Leadership Development*

- **Session Objectives:**
  - Learn the value of coaching and mentoring in leadership.
  - Develop skills to coach and mentor others for professional growth.
- **Topics Covered:**
  - Differences between coaching and mentoring.
  - Techniques for effective coaching and mentoring.
  - Developing a personal plan for becoming a coach or mentor.

### *Unit 9: Ethical Leadership and Corporate Social Responsibility (CSR)*

- **Session Objectives:**

- Explore the principles of ethical leadership and their impact on organizational culture.
- Understand the role of leaders in promoting corporate social responsibility (CSR).

- **Topics Covered:**

- Ethical decision-making in leadership.
- CSR: Definitions, importance, and implementation.
- Case studies of ethical leadership and CSR initiatives.

### *Unit 10: Developing a Personal Leadership Development Plan*

- **Session Objectives:**

- Integrate learning from previous units to create a comprehensive leadership development plan.
- Set goals for ongoing professional development and leadership growth.

- **Topics Covered:**

- Reviewing and reflecting on leadership strengths and areas for improvement.
- Setting SMART goals for continued leadership development.
- Creating a personalized CPD plan, including resources and timelines for achievement.

### **Course Text books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

## Reference Books

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins ,Neil Rippington ,Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

### Examination Scheme:

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

## Mapping between COs, POs, PSOs

<b>BCA- HOCY103</b>  <b>Introduction to the cookery</b>	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
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CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
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<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion



<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
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<b>HOCY308</b>	Personal Finance	L	T	P	C
<b>Version</b>	<b>1.0</b>	4	0	0	4
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Personal Finance*

- **Session Objectives:**
  - Understand the importance of personal finance management.
  - Gain an overview of key concepts in personal finance.
- **Topics Covered:**
  - Defining personal finance and its components.
  - The financial planning process.
  - Setting financial goals: Short-term, medium-term, and long-term.

### *Unit 2: Budgeting and Cash Flow Management*

- **Session Objectives:**
  - Learn how to create and maintain a personal budget.
  - Understand cash flow management techniques.

- **Topics Covered:**

- Steps to creating an effective budget.
- Tracking income and expenses.
- Managing cash flow and adjusting budgets as needed.

### *Unit 3: Saving Strategies and Emergency Funds*

- **Session Objectives:**

- Explore the importance of saving and strategies to build savings.
- Learn how to establish and maintain an emergency fund.

- **Topics Covered:**

- The concept of paying yourself first.
- Different types of savings accounts and their uses.
- How to calculate and build an emergency fund.

### *Unit 4: Debt Management and Credit*

- **Session Objectives:**

- Understand the impact of debt on personal finances.
- Learn strategies for managing and reducing debt.

- **Topics Covered:**

- Types of debt: Good debt vs. bad debt.
- Understanding credit scores and reports.
- Strategies for paying down debt: Snowball vs. avalanche methods.

### *Unit 5: Investing Basics*

- **Session Objectives:**

- Gain an understanding of the fundamentals of investing.
- Learn about different investment vehicles and strategies.

- **Topics Covered:**

- The difference between saving and investing.
- Types of investments: Stocks, bonds, mutual funds, and ETFs.

- Risk vs. reward: Understanding investment risks and returns.

### *Unit 6: Retirement Planning*

- **Session Objectives:**
  - Explore the importance of planning for retirement.
  - Learn about various retirement accounts and investment strategies.
- **Topics Covered:**
  - Introduction to retirement accounts: 401(k), IRA, Roth IRA.
  - Understanding employer-sponsored retirement plans.
  - Retirement planning strategies for different life stages.

### *Unit 7: Tax Planning and Management*

- **Session Objectives:**
  - Understand the basics of personal income tax.
  - Learn strategies for tax planning and minimizing tax liabilities.
- **Topics Covered:**
  - Overview of income tax: Filing status, deductions, and credits.
  - Tax-advantaged accounts: IRAs, HSAs, and 529 plans.
  - Year-round tax planning strategies.

### *Unit 8: Insurance and Risk Management*

- **Session Objectives:**
  - Learn about different types of insurance and their role in financial planning.
  - Understand how to manage personal financial risks.
- **Topics Covered:**
  - Types of insurance: Health, auto, home, life, and disability.
  - How to determine the right amount of coverage.
  - The role of insurance in protecting assets and income.

### *Unit 9: Estate Planning and Wealth Transfer*

- **Session Objectives:**
  - Understand the basics of estate planning and its importance.
  - Learn how to plan for the transfer of wealth and assets.
- **Topics Covered:**
  - Introduction to wills, trusts, and beneficiaries.
  - The role of power of attorney and healthcare directives.
  - Strategies for minimizing estate taxes and preserving wealth.

### *Unit 10: Developing a Personal Financial Plan*

- **Session Objectives:**
  - Apply the knowledge gained throughout the course to create a comprehensive personal financial plan.
  - Set financial goals and develop a plan to achieve them.
- **Topics Covered:**
  - Reviewing and assessing personal financial status.
  - Setting SMART financial goals.
  - Creating and implementing a personal financial plan, including budgeting, saving, investing, and retirement planning.

<b>HOCY308</b>	Research Problem solving and Business Reporting	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1.
- CO2.
- CO3.
- CO4.

## *Unit 1: Introduction to Research Problem Solving and Business Reporting*

- **Session Objectives:**
  - Understand the role of research problem solving in business.
  - Overview of business reporting and its importance.
- **Topics Covered:**
  - Definitions and scope of research problem solving and business reporting.
  - The role of research in decision-making and strategy.
  - Key components of effective business reporting.

## *Unit 2: Identifying and Defining Research Problems*

- **Session Objectives:**
  - Learn how to identify and define research problems.
  - Develop skills to formulate research questions and objectives.
- **Topics Covered:**
  - Techniques for problem identification and definition.
  - Developing clear and actionable research questions.
  - Setting research objectives and scope.

## *Unit 3: Research Design and Methodology*

- **Session Objectives:**
  - Explore different research designs and methodologies.
  - Understand how to select appropriate methods for solving research problems.
- **Topics Covered:**
  - Types of research designs: Descriptive, exploratory, causal.
  - Qualitative vs. quantitative research methods.
  - Sampling techniques and data collection methods.

#### *Unit 4: Data Collection and Analysis*

- **Session Objectives:**
  - Learn techniques for effective data collection and analysis.
  - Understand how to interpret and use data in problem-solving.
- **Topics Covered:**
  - Data collection methods: Surveys, interviews, observations.
  - Statistical analysis techniques: Descriptive statistics, inferential statistics.
  - Tools and software for data analysis.

#### *Unit 5: Problem Solving Techniques and Frameworks*

- **Session Objectives:**
  - Explore various problem-solving techniques and frameworks.
  - Learn how to apply these techniques to real-world business problems.
- **Topics Covered:**
  - Problem-solving frameworks: Root cause analysis, SWOT analysis, 5 Whys.
  - Creative problem-solving techniques: Brainstorming, mind mapping.
  - Decision-making models and tools.

#### *Unit 6: Developing Business Reports*

- **Session Objectives:**
  - Learn the structure and elements of effective business reports.
  - Understand how to present research findings and recommendations clearly.
- **Topics Covered:**
  - Components of a business report: Executive summary, methodology, findings, conclusions, recommendations.
  - Report writing styles and best practices.
  - Visualizing data: Charts, graphs, and tables.

### *Unit 7: Presentation Skills for Business Reporting*

- **Session Objectives:**
  - Develop skills for presenting research findings and reports.
  - Understand how to communicate effectively with different stakeholders.
- **Topics Covered:**
  - Techniques for effective presentations: Organization, delivery, visual aids.
  - Tailoring presentations to different audiences: Executives, managers, clients.
  - Handling questions and feedback during presentations.

### *Unit 8: Case Studies in Research and Reporting*

- **Session Objectives:**
  - Analyze real-world case studies to understand research and reporting in action.
  - Learn from examples of successful and unsuccessful business reports.
- **Topics Covered:**
  - Case study analysis: Identifying problems, analyzing solutions, evaluating outcomes.
  - Lessons learned from case studies.
  - Best practices and common pitfalls in research and reporting.

### *Unit 9: Ethical Considerations in Research and Reporting*

- **Session Objectives:**
  - Understand the ethical issues related to research and business reporting.
  - Learn how to conduct research and reporting responsibly.
- **Topics Covered:**
  - Ethical principles in research: Confidentiality, consent, integrity.
  - Avoiding plagiarism and ensuring accuracy in reporting.
  - Case studies of ethical dilemmas in research and reporting.



### *Unit 10: Implementing and Evaluating Solutions*

- **Session Objectives:**
  - Learn how to implement solutions derived from research findings.
  - Understand how to evaluate the effectiveness of implemented solutions.
- **Topics Covered:**
  - Developing action plans based on research findings.
  - Monitoring and evaluating the impact of solutions.
  - Adjusting strategies based on evaluation results.

### *Unit 11: Developing a Research Problem Solving Report*

- **Session Objectives:**
  - Apply learned skills to create a comprehensive research problem-solving report.
  - Integrate research findings, analysis, and recommendations into a cohesive report.
- **Topics Covered:**
  - Structuring and writing a complete research problem-solving report.
  - Incorporating data analysis and problem-solving techniques.
  - Peer review and feedback on draft reports.

### *Unit 12: Final Presentations and Course Review*

- **Session Objectives:**
  - Present final reports and receive feedback.
  - Review and reflect on the course content and learning outcomes.
- **Topics Covered:**
  - Presentation of final research problem-solving reports.
  - Peer and instructor feedback.
  - Course review and reflections on key takeaways.

### **Course Text books**

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### Reference Books

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3	David Foskett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

### Examination Scheme:

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

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CO2			1		1		1					
CO3					1		1		1			
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### Teaching Plan:

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
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<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### Facilitating the Achievement of Course Learning Outcomes

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
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<b>5</b>	Describing the concept of heat transference and cooking methods involved.		
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<b>HOCY308</b>	Technology Usage in Hospitality	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1.
- CO2.
- CO3.
- CO4.

### *Unit 1: Introduction to Technology in Hospitality*

- **Session Objectives:**

- Understand the role and impact of technology in the hospitality industry.

- Explore various technological advancements that have transformed hospitality operations.
- **Topics Covered:**
  - Overview of technology trends in hospitality.
  - The impact of technology on guest experiences and operational efficiency.
  - Key technology categories: Property Management Systems (PMS), Customer Relationship Management (CRM), and more.

### *Unit 2: Property Management Systems (PMS)*

- **Session Objectives:**
  - Learn about the functionalities and benefits of Property Management Systems.
  - Explore how PMS integrates with other hotel operations and technology.
- **Topics Covered:**
  - Features and capabilities of PMS: Reservations, check-in/check-out, housekeeping management.
  - Integration with other systems: POS, CRM, booking engines.
  - Case studies of successful PMS implementations.

### *Unit 3: Customer Relationship Management (CRM)*

- **Session Objectives:**
  - Understand the role of CRM systems in managing guest relationships and enhancing guest experiences.
  - Learn how to utilize CRM data for targeted marketing and personalized service.
- **Topics Covered:**
  - Features of CRM systems: Guest profiles, communication history, loyalty programs.
  - Using CRM for data analysis and segmentation.
  - Strategies for leveraging CRM to improve guest satisfaction and retention.

#### *Unit 4: Online Booking and Distribution Channels*

- **Session Objectives:**
  - Explore the technology behind online booking systems and distribution channels.
  - Learn how to manage and optimize online distribution strategies.
- **Topics Covered:**
  - Online booking engines and their integration with PMS.
  - Managing relationships with online travel agencies (OTAs).
  - Strategies for optimizing online visibility and bookings.

#### *Unit 5: Digital Marketing and Social Media*

- **Session Objectives:**
  - Understand the role of digital marketing and social media in hospitality.
  - Learn how to effectively use digital tools for marketing and guest engagement.
- **Topics Covered:**
  - Digital marketing strategies: SEO, PPC, content marketing.
  - Social media platforms and their use in hospitality.
  - Measuring and analyzing the effectiveness of digital marketing campaigns.

#### *Unit 6: Technology for Guest Experience Enhancement*

- **Session Objectives:**
  - Explore technologies designed to enhance the guest experience.
  - Learn about innovative tools and their applications in hospitality.
- **Topics Covered:**
  - Mobile apps and in-room technology: Smart controls, voice assistants.
  - Digital concierge services and guest self-service options.
  - Examples of technology-driven guest experience improvements.

### *Unit 7: Data Security and Privacy in Hospitality*

- **Session Objectives:**
  - Understand the importance of data security and privacy in the hospitality industry.
  - Learn best practices for protecting guest data and ensuring compliance with regulations.
- **Topics Covered:**
  - Data security principles and practices: Encryption, access controls.
  - Privacy regulations and compliance: GDPR, CCPA.
  - Case studies of data breaches and lessons learned.

### *Unit 8: Technology Integration and Interoperability*

- **Session Objectives:**
  - Explore the challenges and solutions related to technology integration in hospitality.
  - Learn about interoperability between different systems and technologies.
- **Topics Covered:**
  - Integration challenges and solutions: PMS, CRM, POS systems.
  - Importance of data sharing and system compatibility.
  - Strategies for seamless technology integration.

### *Unit 9: Emerging Technologies in Hospitality*

- **Session Objectives:**
  - Discover emerging technologies and their potential impact on the hospitality industry.
  - Evaluate the benefits and challenges of adopting new technologies.
- **Topics Covered:**
  - Trends in emerging technologies: Artificial Intelligence (AI), Internet of Things (IoT), Blockchain.
  - Applications and case studies of emerging technologies in hospitality.
  - Assessing the potential impact and ROI of adopting new technologies.



### *Unit 10: Developing a Technology Strategy for Hospitality*

- **Session Objectives:**

- Learn how to develop and implement a technology strategy for a hospitality business.
- Understand how to align technology investments with business goals and guest needs.

- **Topics Covered:**

- Components of a technology strategy: Goals, budget, implementation plan.
- Evaluating and selecting technology solutions.
- Measuring the effectiveness of technology investments and adjusting strategies.

- **Course Text books**

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S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

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- **Reference Books**

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S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foskett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710

5	Chef Parvinder singh Bali	Theory of Cookery	Oxford University press	978-0199474448
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- **Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**
- **Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

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- **Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**
- 
- **Mapping between COs, POs, PSOs**
- 

BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

- 
- 1=weakly mapped
- 2= moderately mapped
- 3=strongly mapped
- 
- **Teaching Plan:**

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

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- **Facilitating the Achievement of Course Learning Outcomes**

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<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
<b>3</b>	Analyzing various components of salads, sauces and soups.			
<b>4</b>	Classifying various commodities used in operations.			
<b>5</b>	Describing the concept of heat transference and cooking methods involved.			

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<b>HOCY308</b>	Research Methodology	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Research Methodology*

- **Session Objectives:**
  - Understand the purpose and scope of research methodology.
  - Explore the different types of research and their applications.
- **Topics Covered:**
  - Definition and importance of research methodology.
  - Overview of research types: Qualitative, quantitative, mixed methods.
  - The research process and its stages.

### *Unit 2: Formulating Research Questions and Hypotheses*

- **Session Objectives:**
  - Learn how to formulate clear and focused research questions.
  - Understand the role of hypotheses in research.
- **Topics Covered:**
  - Techniques for developing research questions.
  - Types and characteristics of hypotheses.
  - Aligning research questions with objectives and methodology.

### *Unit 3: Literature Review and Theoretical Framework*

- **Session Objectives:**

- Conduct a comprehensive literature review to support research.
- Develop a theoretical framework for guiding research.
- **Topics Covered:**
  - Conducting a literature review: Sources, search strategies, and synthesis.
  - Developing a theoretical framework and its role in research.
  - Identifying gaps and setting the research agenda.

#### *Unit 4: Research Design and Methodology*

- **Session Objectives:**
  - Explore different research designs and their applications.
  - Learn how to select an appropriate research design based on objectives.
- **Topics Covered:**
  - Types of research designs: Experimental, descriptive, correlational.
  - Choosing a research design: Factors and considerations.
  - Developing a research plan and methodology.

#### *Unit 5: Data Collection Methods*

- **Session Objectives:**
  - Understand various data collection methods and techniques.
  - Learn how to choose appropriate methods for data collection.
- **Topics Covered:**
  - Qualitative methods: Interviews, focus groups, observations.
  - Quantitative methods: Surveys, experiments, secondary data analysis.
  - Designing data collection instruments and tools.

#### *Unit 6: Sampling Techniques and Data Analysis*

- **Session Objectives:**
  - Learn about sampling techniques and their importance in research.
  - Explore data analysis methods for qualitative and quantitative data.
- **Topics Covered:**

- Sampling methods: Random sampling, stratified sampling, convenience sampling.
- Data analysis techniques: Descriptive statistics, inferential statistics, thematic analysis.
- Using software tools for data analysis (e.g., SPSS, NVivo).

### ***Unit 7: Validity, Reliability, and Ethics in Research***

- **Session Objectives:**
  - Understand concepts of validity and reliability in research.
  - Explore ethical considerations in conducting research.
- **Topics Covered:**
  - Ensuring validity and reliability: Types and measures.
  - Ethical issues: Informed consent, confidentiality, avoiding bias.
  - Institutional review boards (IRBs) and ethical approvals.

### ***Unit 8: Writing and Presenting Research Findings***

- **Session Objectives:**
  - Learn how to write and structure a research report.
  - Develop skills for presenting research findings effectively.
- **Topics Covered:**
  - Structure of a research report: Introduction, methodology, results, discussion, conclusion.
  - Writing techniques: Clarity, coherence, and referencing.
  - Presentation skills: Creating visuals, delivering presentations.

### ***Unit 9: Evaluating and Interpreting Research***

- **Session Objectives:**
  - Learn how to critically evaluate and interpret research findings.
  - Understand the implications and applications of research results.
- **Topics Covered:**

- Evaluating research quality: Criteria and techniques.
- Interpreting results and discussing implications.
- Application of findings to practice and policy.

### *Unit 10: Developing a Research Proposal*

- **Session Objectives:**

- Apply the knowledge gained to develop a comprehensive research proposal.
- Present and defend a research proposal to peers and instructors.

- **Topics Covered:**

- Components of a research proposal: Problem statement, literature review, methodology.
- Developing a proposal outline and draft.
- Proposal presentation and defense.

- **Course Text books**

- 

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- 

- **Reference Books**

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- **Mapping between COs, POs, PSOs**
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BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
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CO2			1		1		1					
CO3					1		1		1			
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<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
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<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

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- **Facilitating the Achievement of Course Learning Outcomes**
- 

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			
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<b>HOCY308</b>	Research Ethics and Tools for Plagiarism	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

- CO1.
- CO2.
- CO3.
- CO4.

### *Unit 1: Introduction to Research Ethics*

- **Session Objectives:**
  - Understand the fundamental principles of research ethics.
  - Explore the importance of ethical conduct in research.
- **Topics Covered:**
  - Definition and importance of research ethics.
  - Ethical principles: Respect for persons, beneficence, justice.
  - Historical context: Ethical breaches and landmark cases.

### *Unit 2: Informed Consent and Confidentiality*

- **Session Objectives:**
  - Learn about the requirements for informed consent in research.
  - Understand the importance of maintaining confidentiality.
- **Topics Covered:**
  - Principles and practices of obtaining informed consent.
  - Ensuring confidentiality and data protection.
  - Case studies of consent and confidentiality issues.

### *Unit 3: Avoiding Research Misconduct*

- **Session Objectives:**
  - Understand different forms of research misconduct and how to avoid them.
  - Learn about the consequences of unethical behavior.
- **Topics Covered:**
  - Types of research misconduct: Fabrication, falsification, plagiarism.
  - Consequences and impact of misconduct on research integrity.
  - Strategies for promoting ethical behavior in research.

#### *Unit 4: Ethical Review and Institutional Review Boards (IRBs)*

- **Session Objectives:**
  - Learn about the role of Institutional Review Boards (IRBs) in ethical research.
  - Understand the process of ethical review and approval.
- **Topics Covered:**
  - Functions and responsibilities of IRBs.
  - The ethical review process: Submission, review, and approval.
  - Case studies of IRB decisions and their implications.

#### *Unit 5: Introduction to Plagiarism*

- **Session Objectives:**
  - Define plagiarism and understand its various forms.
  - Explore the consequences of plagiarism in academic and professional settings.
- **Topics Covered:**
  - Types of plagiarism: Direct, self-plagiarism, mosaic, and accidental plagiarism.
  - Impact of plagiarism on academic and professional integrity.
  - Case studies and examples of plagiarism incidents.

#### *Unit 6: Tools for Detecting and Preventing Plagiarism*

- **Session Objectives:**
  - Learn about tools and techniques for detecting plagiarism.
  - Understand how to use these tools to ensure originality in research.
- **Topics Covered:**
  - Overview of plagiarism detection tools: Turnitin, Grammarly, Copyscape.
  - How to use these tools effectively.
  - Strategies for preventing plagiarism: Proper citation, paraphrasing.

### *Unit 7: Ethical Writing and Citation Practices*

- **Session Objectives:**
  - Learn about proper citation practices to avoid plagiarism.
  - Understand how to ethically incorporate sources into research.
- **Topics Covered:**
  - Citation styles: APA, MLA, Chicago, and others.
  - Best practices for citing sources and avoiding plagiarism.
  - Paraphrasing and summarizing techniques.

### *Unit 8: Developing an Ethics and Integrity Plan*

- **Session Objectives:**
  - Develop a plan for maintaining ethics and integrity in research.
  - Learn how to create a personal or institutional ethics and integrity strategy.
- **Topics Covered:**
  - Components of an ethics and integrity plan.
  - Implementing and monitoring ethics and integrity practices.
  - Review and feedback on developing a personal or institutional plan.
- **Course Text books**

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1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

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- **Reference Books**

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S.No.	Author	Book Title	Publisher	ISBN Number
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- **Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**
- **Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

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- **Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**
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BCA- HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
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• **Teaching Plan:**

<b>Weekly Teaching Plan</b>	<b>Topic/Unit No.</b>	<b>Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]</b>	<b>Teaching-Learning Method</b>
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<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 5</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
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<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion



<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

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- **Facilitating the Achievement of Course Learning Outcomes**
- 

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
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<b>HOCY308</b>	Statistics in Research	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

After Completing this course learners will be able to:-

CO1.

CO2.

CO3.

CO4.

### *Unit 1: Introduction to Statistics in Research*

- **Session Objectives:**
  - Understand the role of statistics in research.
  - Explore the different types of statistics used in research.
- **Topics Covered:**
  - Definition and importance of statistics in research.
  - Overview of descriptive and inferential statistics.
  - Types of data: Qualitative vs. quantitative.

### *Unit 2: Descriptive Statistics*

- **Session Objectives:**
  - Learn how to summarize and describe data using descriptive statistics.
  - Understand the key measures of central tendency and dispersion.
- **Topics Covered:**
  - Measures of central tendency: Mean, median, mode.
  - Measures of dispersion: Range, variance, standard deviation.
  - Data visualization: Histograms, box plots, and bar charts.

### *Unit 3: Probability and Probability Distributions*

- **Session Objectives:**
  - Understand the basic concepts of probability and probability distributions.
  - Learn about common probability distributions used in research.
- **Topics Covered:**

- Basic probability concepts and rules.
- Common probability distributions: Normal, binomial, and Poisson distributions.
- The Central Limit Theorem and its significance in research.

#### *Unit 4: Sampling Methods and Techniques*

- **Session Objectives:**
  - Learn about different sampling methods and their applications.
  - Understand how to determine sample size and avoid sampling bias.
- **Topics Covered:**
  - Sampling methods: Simple random sampling, stratified sampling, cluster sampling.
  - Sample size determination and power analysis.
  - Common sampling biases and how to address them.

#### *Unit 5: Hypothesis Testing*

- **Session Objectives:**
  - Understand the concept of hypothesis testing and its application in research.
  - Learn how to conduct and interpret hypothesis tests.
- **Topics Covered:**
  - Null and alternative hypotheses.
  - Types of errors: Type I and Type II errors.
  - Common hypothesis tests: t-tests, chi-square tests, and ANOVA.

#### *Unit 6: Correlation and Regression Analysis*

- **Session Objectives:**
  - Explore correlation and regression analysis techniques for understanding relationships between variables.
  - Learn how to interpret and report correlation and regression results.
- **Topics Covered:**

- Pearson correlation coefficient and Spearman's rank correlation.
- Simple linear regression: Model building, interpretation, and diagnostics.
- Multiple regression analysis: Variables, interactions, and model assessment.

### *Unit 7: Analysis of Variance (ANOVA)*

- **Session Objectives:**
  - Understand the principles of ANOVA and its use in comparing group means.
  - Learn how to perform and interpret ANOVA tests.
- **Topics Covered:**
  - One-way ANOVA: Concept, assumptions, and interpretation.
  - Post-hoc tests and multiple comparisons.
  - Two-way ANOVA and interaction effects.

### *Unit 8: Non-parametric Statistics*

- **Session Objectives:**
  - Learn about non-parametric statistical methods for data that do not meet parametric assumptions.
  - Understand when and how to use non-parametric tests.
- **Topics Covered:**
  - Non-parametric tests: Mann-Whitney U test, Wilcoxon signed-rank test, Kruskal-Wallis test.
  - Advantages and limitations of non-parametric methods.
  - Applications of non-parametric statistics in research.

### *Unit 9: Advanced Statistical Techniques*

- **Session Objectives:**
  - Explore advanced statistical techniques and their applications in research.
  - Learn about techniques for analyzing complex data sets.
- **Topics Covered:**

- Factor analysis and principal component analysis (PCA).
- Cluster analysis and multivariate analysis.
- Introduction to Bayesian statistics and its applications.

### *Unit 10: Reporting and Interpreting Statistical Results*

- **Session Objectives:**

- Develop skills for reporting and interpreting statistical results effectively.
- Understand how to present statistical findings in research reports.

- **Topics Covered:**

- Structuring and writing statistical reports: Results, discussion, and conclusions.
- Visualizing statistical results: Tables, charts, and graphs.
- Communicating statistical findings to a non-technical audience.

### **Course Text books**

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### **Reference Books**

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	Steve Thorpe			
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**Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)**

**Mapping between COs, POs, PSOs**

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<b>Week 6</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 7</b>	Stocks, sauces and gravies	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 8</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 9</b>	Soups and salads	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week10</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 11</b>	Introduction to bakery and confectionery	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

## Facilitating the Achievement of Course Learning Outcomes

Unit No.	Course Learning Outcomes	Teaching Learning Activity	Assessment Methods	Task
1	Understanding and discussing about culinary and food culture.	Assignment/PPT/Discussion	Q/A, Quiz, Extempore, discussion	Viva, Group
2	Recognizing kitchen organization and various job roles of kitchen personnel.			
3	Analyzing various components of salads, sauces and soups.			
4	Classifying various commodities used in operations.			
5	Describing the concept of heat transference and cooking methods involved.			

<b>HOCY308</b>	Business and Professional Ethics	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

### *Unit 1: Introduction to Business and Professional Ethics*

- **Session Objectives:**
  - Understand the importance of ethics in business and professional settings.
  - Explore fundamental ethical concepts and principles.
- **Topics Covered:**



- Definition and scope of business and professional ethics.
- Key ethical theories: Utilitarianism, deontology, virtue ethics.
- The role of ethics in decision-making and organizational culture.

### *Unit 2: Ethical Decision-Making Frameworks*

- **Session Objectives:**
  - Learn about various frameworks for ethical decision-making.
  - Apply these frameworks to real-world business scenarios.
- **Topics Covered:**
  - Ethical decision-making models: Theoretical and practical approaches.
  - Steps in ethical decision-making: Identifying issues, evaluating options, making decisions.
  - Case studies and application of decision-making frameworks.

### *Unit 3: Corporate Social Responsibility (CSR)*

- **Session Objectives:**
  - Understand the concept and importance of Corporate Social Responsibility.
  - Explore how CSR impacts business practices and stakeholder relations.
- **Topics Covered:**
  - Definition and components of CSR.
  - CSR strategies and practices: Environmental sustainability, social equity, ethical labor practices.
  - Evaluating the impact of CSR initiatives on businesses and communities.

### *Unit 4: Ethical Leadership and Governance*

- **Session Objectives:**
  - Explore the role of leadership in promoting ethical behavior.
  - Understand governance structures and their impact on ethics.
- **Topics Covered:**
  - Ethical leadership qualities and practices.

- Corporate governance: Roles, responsibilities, and best practices.
- Case studies of ethical leadership and governance failures.

### *Unit 5: Business Ethics and Law*

- **Session Objectives:**
  - Understand the relationship between ethics and legal compliance in business.
  - Explore key legal and regulatory issues affecting ethical practices.
- **Topics Covered:**
  - Business ethics vs. legal requirements.
  - Key regulations and laws: Anti-corruption, consumer protection, intellectual property.
  - The role of compliance programs and audits in ethical management.

### *Unit 6: Ethical Issues in Financial Management*

- **Session Objectives:**
  - Explore ethical issues specific to financial management and reporting.
  - Learn how to address financial ethics dilemmas.
- **Topics Covered:**
  - Ethical challenges in financial reporting and auditing.
  - Insider trading, fraud, and financial manipulation.
  - Case studies of financial ethics scandals and lessons learned.

### *Unit 7: Ethics in Marketing and Consumer Protection*

- **Session Objectives:**
  - Understand ethical issues related to marketing and consumer protection.
  - Explore best practices for ethical marketing and communication.
- **Topics Covered:**
  - Ethical marketing practices: Truthfulness, transparency, and fairness.
  - Consumer rights and protection: Privacy, deceptive advertising.

- Case studies of ethical and unethical marketing practices.

### ***Unit 8: Workplace Ethics and Organizational Culture***

- **Session Objectives:**
  - Explore the role of ethics in shaping workplace culture and behavior.
  - Learn about creating and maintaining an ethical organizational culture.
- **Topics Covered:**
  - Workplace ethics: Harassment, discrimination, and fairness.
  - Developing and implementing a code of ethics.
  - Strategies for promoting ethical behavior and handling ethical breaches.

### ***Unit 9: Global Ethics and Cross-Cultural Considerations***

- **Session Objectives:**
  - Understand the ethical challenges of operating in a global context.
  - Explore cross-cultural differences in ethical practices.
- **Topics Covered:**
  - Ethical issues in international business: Corruption, human rights, environmental impact.
  - Cross-cultural ethics: Cultural relativism vs. universalism.
  - Case studies of global ethical dilemmas and resolutions.

### ***Unit 10: Developing and Implementing an Ethics Program***

- **Session Objectives:**
  - Learn how to develop and implement an effective ethics program within an organization.
  - Understand the processes for monitoring and evaluating ethical practices.
- **Topics Covered:**
  - Components of an ethics program: Policies, training, communication.
  - Monitoring and evaluating ethics programs: Metrics and feedback.
  - Developing an action plan for improving ethical practices in organizations.

**Course Text books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Chef Parvinder Singh Bali	FOOD PRODUCTION OPERATIONS	OUP India	978-0190124793

**Reference Books**

S.No.	Author	Book Title	Publisher	ISBN Number
1	Hamlyn	La Rousse Gastronomique	Hamlyn	978-0600620426
2	Christine Ingram	The World Encyclopedia of Cooking Ingredients	Om Books	978-1844774418
3	David Foscett, Patricia Paskins, Neil Rippington, Steve Thorpe	Practical Cookery	Hodder Education	978-1510461710
5	Chef Parvinder Singh Bali	Theory of Cookery	Oxford University press	978-0199474448

**Modes of Evaluation: Quiz/Assignment/ presentation/ extempore/ Written Examination**

**Examination Scheme:**

Components	Quiz	Presentation/ Assignment/ etc.	Attendance	Mid Term Exam	End Term Exam
Weightage (%)	10	10	10	20	50

## Relationship between the Course Outcomes (COs), Program Outcomes (POs) and Program Specific Outcomes (PSOs)

### Mapping between COs, POs, PSOs

BCA-HOCY103 Introduction to the cookery	PO1	PO2	PO3	PO4	PO5	PO6	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1				1	1		1					
CO2			1		1		1					
CO3					1		1		1			
CO4					1		1		1			
CO5					1		1					

1=weakly mapped

2= moderately mapped

3=strongly mapped

### Teaching Plan:

Weekly Teaching Plan	Topic/Unit No.	Textbook [TB]/ Reference Book [RB]-Chapter/ Page No./ Open Education Resources [OER]	Teaching-Learning Method
<b>Week 1</b>	Introduction to cooking	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 2</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
<b>Week 3</b>	Kitchen Brigade and Organization	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

<b>Week 4</b>	Food Commodities	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion
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<b>Week 12</b>	Revision	FOOD PRODUCTION OPERATIONS By Parvinder Singh Bali	PPT/Lecture/Discussion

### **Facilitating the Achievement of Course Learning Outcomes**

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
<b>1</b>	Understanding and discussing about culinary and food culture.	<b>Assignment/PPT/Discussion</b>	<b>Q/A, Quiz, Extempore, discussion</b>	<b>Viva, Group</b>
<b>2</b>	Recognizing kitchen organization and various job roles of kitchen personnel.			

<b>3</b>	Analyzing various components of salads, sauces and soups.		
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<b>HOCY308</b>	Dissertation Report	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

<b>HOCY308</b>	Leadership and Change Management	L	T	P	C
<b>Version</b>	<b>1.0</b>	0	0	0	10
<b>Pre-requisites/Exposure</b>	NIL				
<b>Co-requisites</b>	NIL				

### *Unit 1: Introduction to Leadership and Change Management*

- **Session Objectives:**
  - Understand the foundational concepts of leadership and change management.
  - Explore the relationship between leadership and successful change initiatives.
- **Topics Covered:**
  - Definitions and importance of leadership and change management.
  - The role of leadership in driving change.
  - Key theories and models of leadership and change management.

### *Unit 2: Leadership Styles and Theories*

- **Session Objectives:**
  - Learn about various leadership styles and their impact on organizational change.
  - Understand different leadership theories and their applications.
- **Topics Covered:**
  - Leadership styles: Transformational, transactional, servant leadership.
  - Theories of leadership: Situational leadership, contingency theory, path-goal theory.
  - Case studies of different leadership styles in practice.

### *Unit 3: Understanding Organizational Change*

- **Session Objectives:**
  - Explore the nature and types of organizational change.
  - Understand the factors driving change and the challenges involved.
- **Topics Covered:**
  - Types of organizational change: Strategic, structural, technological, and cultural.



- The change process and models: Lewin's Change Model, Kotter's 8-Step Process, ADKAR.
- Case studies of successful and unsuccessful organizational changes.

#### *Unit 4: Developing a Change Vision and Strategy*

- **Session Objectives:**
  - Learn how to develop a clear vision and strategy for managing change.
  - Understand the importance of aligning change strategies with organizational goals.
- **Topics Covered:**
  - Creating a compelling change vision.
  - Strategic planning for change: Setting objectives, identifying stakeholders, and resource allocation.
  - Communicating the change vision effectively.

#### *Unit 5: Leading Change: Skills and Competencies*

- **Session Objectives:**
  - Identify the key skills and competencies required for effective change leadership.
  - Develop strategies for building and enhancing these skills.
- **Topics Covered:**
  - Essential change leadership skills: Communication, empathy, resilience.
  - Building and leading a change team.
  - Personal development for change leaders.

#### *Unit 6: Managing Resistance to Change*

- **Session Objectives:**
  - Understand the sources and types of resistance to change.
  - Learn strategies for managing and overcoming resistance.
- **Topics Covered:**
  - Identifying and analyzing resistance to change.
  - Strategies for managing resistance: Communication, involvement, negotiation.
  - Techniques for addressing and reducing resistance.

### *Unit 7: Change Implementation and Execution*

- **Session Objectives:**
  - Learn about the processes and tools for implementing and executing change initiatives.
  - Understand how to monitor and evaluate change progress.
- **Topics Covered:**
  - Implementation strategies and action plans.
  - Tools and techniques for managing change: Project management, change management software.
  - Measuring and evaluating the success of change initiatives.

### *Unit 8: Building a Change-Ready Culture*

- **Session Objectives:**
  - Explore strategies for fostering a culture that supports and embraces change.
  - Learn how to embed change management into organizational culture.
- **Topics Covered:**
  - Creating a change-ready culture: Values, behaviors, and practices.
  - Role of leadership in shaping organizational culture.
  - Case studies of organizations with successful change cultures.

### *Unit 9: Evaluating and Sustaining Change*

- **Session Objectives:**
  - Learn how to evaluate the long-term impact of change initiatives.
  - Understand strategies for sustaining change and continuous improvement.
- **Topics Covered:**
  - Evaluating change outcomes and impact.
  - Strategies for sustaining change: Reinforcement, continuous improvement.
  - Best practices for maintaining momentum and addressing challenges.

### *Unit 10: Future Trends in Leadership and Change Management*

- **Session Objectives:**

- Explore emerging trends and future directions in leadership and change management.
- Understand how these trends may impact organizations and leaders.

- **Topics Covered:**

- Emerging trends: Digital transformation, remote leadership, agile change management.
- Impact of technology and globalization on leadership and change.
- Preparing for future challenges and opportunities in leadership.

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### **Facilitating the Achievement of Course Learning Outcomes**

<b>Unit No.</b>	<b>Course Learning Outcomes</b>	<b>Teaching Learning Activity</b>	<b>Assessment Methods</b>	<b>Task</b>
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## **Semester 8 Internships**