



गोंय विद्यापीठ

ताळगांव पठार

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(Accredited by NAAC)

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GU/Acad –PG/BoS -NEP/2023/102/45

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CIRCULAR

The University has decided to implement the UGC Curriculum and Credit Framework for the Undergraduate Programme (CCFUP) of **Bachelor of Science in Culinary Arts** under the National Education Policy (NEP) 2020 from the Academic Year 2023-2024 onwards.

The approved Syllabus for Semesters I and II of the **Bachelor of Science in Culinary Arts** Programme is attached.

Principals of Affiliated Colleges offering the **Bachelor of Science in Culinary Arts** Programme are requested to take note of the above and bring the contents of this Circular to the notice of all concerned.

(Sanket Gaude)

Offg. Assistant Registrar – Academic-PG

To,

1. The Principals of Affiliated Colleges offering the Bachelor of Science in Culinary Arts Programme.

Copy to:

1. The Director, Directorate of Higher Education, Govt. of Goa.
2. The Dean, Goa Business School, Goa University.
3. The Vice-Deans, Goa Business School, Goa University.
4. The Chairperson, BOS in Hospitality, Travel and Tourism Studies.
5. The Controller of Examinations, Goa University.
6. The Assistant Registrar, UG Examinations, Goa University.
7. Directorate of Internal Quality Assurance, Goa University for uploading the Syllabus on the University website.

B.Sc. Culinary Arts
With effect from Academic year 2023-24

OBJECTIVES OF THE PROGRAMME:

1. To provide students with an experiential learning opportunity in culinary arts at various levels.
2. To provide the hospitality industry with a steady stream of competent graduates with the necessary knowledge, skills, values and attitudes to occupy key operational positions in the hotel industry.
3. To apply culinary theory through execution of food preparation techniques, artistry, and creativity.

PROGRAMME SPECIFIC OUTCOMES:

On successful completion of B.Sc. Culinary Arts programme, the students will be able to:

1. Appreciate the different cuisines of the world.
2. Display requisite skills in preparation of products related to the Functional areas of culinary operations.
3. Practice professional ethics, develop and follow standardized processes and procedures and demonstrate cost control measures as applied to kitchen operations.
4. Apply critical thinking process of identifying, analyzing and developing solutions related to food production departments.

Programme Structure for Semester I to VIII Under Graduate Programme

B.Sc Culinary Arts

Semester	Major -Core	Minor	MC	AEC	SEC	I	D	VAC	Total Credits	Exit
I	CUL-100 Food and Beverage Operations (4)	MGT-100 Fundamentals of Tourism (4)	CUL-131 Introduction to Beverages (3)		CUL-141 Hospitality French (3)					
II	COM-111 Principles and Practice of Management (4)	MGF-113 Fundamentals of Accounting (4)	CUL-132 Introduction to Wines (3)		CUL-142 Management Information System in Hospitality (3)					
III	CUL-200 Culinary Arts- Practical (4) CUL-201 Bakery and Pastry Arts Practical 1(4)	CUL-211 Nutrition and Food Science (4)	CUL-231 Facility Management (3)		CUL-241 Interview Facing Skills (1T + 2P)					
IV	CUL-202 Culinary Arts- Indian Cuisine Basics (4) CUL-203 Bakery and Pastry Arts Theory 2 (2) CUL-204 Culinary Arts – Indian Cuisine Basics Practical (4) CUL-205 Bakery and Pastry Arts Practical 2 (4)	CUL-212 Food and Beverage Service Practical (4)								
V	CUL-300 Culinary Arts – Indian Cuisine Advanced Theory (2)	CUL-321 Vocational Training (4)				I (2)				

	CUL-301 Culinary Arts – Indian Cuisine Advanced Practical (4)									
	CUL-302 Gastronomic Tourism (4)									
	CUL-303 Slow Food (4)									
VI	CUL-304 Culinary Arts -Indian Cuisine Advanced Theory (4)	CUL-322 Vocational Training (4)								
	CUL-305 Culinary Arts -Indian Cuisine Advanced Practical (4)									
	CUL-306 Fine Arts in Culinary (4)									
	CUL-307 Mass Media in Gastronomy(4)									
VII	CUL-400 Culinary Arts-Global Cuisine Theory (4)	CUL-411 Entrepreneurship (4)								
	CUL-401 Culinary Arts-Global Cuisine Practical (4)									
	CUL-402 Culinary Management (4)									
	CUL-403 Airline and Cruise Catering(4)									
VIII	CUL-404 Event Management (4)	CUL-412 Modernist Cuisine (4) OR CUL-413 Advanced Bakery and Pastry Arts (4)								

* List of Exit Courses along with the syllabus will be provided separately.

Name of the Programme: B. Sc. Culinary Arts

Course Code: CUL-100

Title of the Course: Food and Beverage Operations

Number of Credits: 04

Effective from AY: 2023-24

Pre-requisites for the Course:	Nil	
Course Objectives:	The aim is to introduce the student to the Food and Beverage Production and Service sector, its organisation, planning and execution.	
Content:		No of hours
	UNIT I: Food and B Service Organisation and Equipment Departmental organisation and staffing, duties and responsibilities, types of Food service areas and F and B outlets, Ancillary departments. Identification of various F and B equipment, classification, types of furniture, sizes, various kinds of linen and specification, types of cutleries, crockery, glassware, speciality equipment and their uses, purchase considerations, storage and maintenance	15 hours
	UNIT II: F and B Service Operations Styles of Food Service: Waiter service, self-service and assisted service, features of each group and methods, advantages and limitations of each service style Menu Knowledge and Planning: Origin, types of menus, French classical menu, a la carte sequence, cover and accompaniments for selected dishes, different types of selling techniques	15 hours
	UNIT III: Introduction to food industry and kitchen organization Historical changes in the food industry, evolution of food and food preparation, famous chefs in the evolution of gastronomy, commodities, external aspects of operations, Product flow: hierarchy, kitchen equipment and tools, safety, health, hygiene and uniform, ergonomics, production systems in the kitchen, culinary terminology	15 hours
	UNIT IV: Preliminary preparation techniques: Cooking methods, vegetables (varieties, characteristics, pre-preparation and cooking), meats and poultry (varieties, characteristics, pre-preparation and cooking), fish and shellfish (varieties, characteristics, pre-preparation and cooking), basics stocks, soups and their classifications. cold sauces, hot sauces and mother sauces, preparation of salads, sandwiches and hors d'oeuvres.	15 hours
Pedagogy:	The sessions will be conducted using all or any of the methods of pedagogy such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode.	
References/ Readings:	<ol style="list-style-type: none">1. R. Singaravelavan, Food and Beverage Service. New Delhi: Oxford, 20122. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.3. S. Andrews, Food and Beverage Service Training Manual, 3rd ed. New Delhi: Tata McGraw Hill Publishing Company Limited, 2017.4. W. Gisslen, Professional Cooking, 8th ed. New Jersey: Wiley, 2015.5. T. E. Phillip, Modern Cookery, Volume 1, 6th Edition. Orient BlackSwanPtl, 2010.6. T. E. Phillip, Modern Cookery, Volume 2, 6th Edition. Orient BlackSwanPtl, 2010.7. H. Caldon et al, The Cooks Book of Ingredients. UK Edition, DK, 2010.	

	8. Larousse Gastronomique, 10th Edition. Hachette, 2009. 9. S. Meyer, E. Schmid, and C. Spiihler, Professional Table Service.USA: Wiley, 1987.
Course Outcomes:	At the end of the course, the students will be able to: <ol style="list-style-type: none"> 1. Describe different types and sectors of the food and service industry, including the personnel staff organization and identify various types of restaurants and their characteristics, equipment and organization. 2. Identify the auxiliary departments of the restaurant and familiarize with different types of service and selling techniques used in F&B outlets 3. Evaluate the changes in food products and their preparations. 4. Apply culinary terminology and compare the use of different equipment and tools according to the requirements.

Name of the Programme: B.Sc. Culinary Arts

Course Code: CUL-131

Title of the Course: Introduction to Beverages

Number of Credits: 3

Effective from AY: 2023-24

Pre-requisites for the Course:	Nil	
Course Objectives:	The aim is to introduce the student to the different types of alcoholic and non-alcoholic beverages served in the Catering sector and understand their production, types and brands.	
Content:		No of hours
	UNIT I Introduction and Classification of Beverages : Classification of beverages, non-alcoholic beverages: differentiation between nourishing, stimulating and refreshing beverages, tea, coffee, cocoa and malted beverages: origin, production, types, brands and service, water, aerated beverages and juices. Introduction to alcoholic beverages: definition, production of alcohol, fermentation process, distillation process, classification with examples, cocktails and mixed drinks	15 hours
	UNIT II Spirits: Introduction and definition, production of spirit, pot-still method patent still method, production of whisky, rum, gin, brandy, vodka, tequila, classification and brand names of each type. different proof spirit: American proof, British proof (Sikes scale) Gay Lussac (OIML Scale)	15 hours
	UNIT III Other Alcoholic Beverages: Beer: Introduction and definition, types of beer, production of beer, storage, brand names Perry, Cider, Mead, Sake: introduction and definition, types of beer, production, storage, brand names and service Aperitifs: introduction and definition, types of aperitifs, vermouth (definition, types and brand names), bitters (definition, Types and Brand names) Liqueurs: definition and history, production of liqueurs, broad categories of liqueurs (herb, citrus, fruit/egg, bean and kernel) popular liqueurs (name, colour, predominant flavour and country of origin)	15 hours
Pedagogy:	The sessions will be conducted using all or any of the methods of pedagogy such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode.	
References/ Readings:	<ol style="list-style-type: none">1. H. Johnson, The World Atlas of Wine, MitchellBeazley, 20132. A. Domine., H. F. Wine. Ullmann Publishing GmbH UK , 2017.3. R Cichy,Managing beverage operations.American Hotel And Lodging Educational Institute, 2010.4. R. Singaravelavan,Food and Beverage Service. Oxford, 2012.5. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.6. A. Domine,The world of spirits and cocktails: the ultimate bar book. H. F. Ullmann Publishing GmbH Germany, 2013	
Course Outcomes:	At the end of the course, the students will be able to: <ol style="list-style-type: none">1. Classify beverages and describe the types of teas, coffees, and other non-alcoholic beverages2. Classify wines and identify the principal wine regions, wine laws, and grape	

	<p>varieties; describe the production process and list brand names</p> <p>3. Differentiate between various spirits, describe the production process, and list the brand names of spirits.</p> <p>4. Identify fermented beverages, aperitifs, and liqueurs and their categories.</p>
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Name of the Programme: B.Sc. Culinary Arts

Course Code: CUL-141

Title of the Course: Hospitality French

Number of Credits: 03

Effective from AY: 2023-24

Pre-requisites for the Course:	Nil	
Course Objectives:	The aim is to introduce the student to the basic vocabulary in French, used in the hospitality industry to communicate with guests	
Content:		No of hours
	UNIT I: Introduction to Grammar Pronunciation and Vocabulary: The alphabets and accents. The numbers: cardinal – ordinal, days and season Time (only 24 hrs. clock), self-introduction and introducing others, greetings, regrets and making enquiries. Parts of the body, family, dining room and meals, weights and measures.	5 hours 20 Hours
	UNIT II: Hospitality terminology Names of vegetables, fruits, meats, seafood, herbs and spices, Dairy products, culinary terms and classical garnishes, Hand tools and equipment terms, service related terminology Beverage ingredients and preparations, restaurant brigade and hot plate language, courses of a French classical menu, Service equipment terminology, wine terminology, service styles Vocabulary through the perspective of Hospitality industry. Practical/Demonstrations/Exercises	5 hours 20 Hours
	UNIT III: Communication and dialogue Common French terms related to the hotel industry Basic communication related to guest attendance Welcoming and receiving guests, order taking, simple conversation, feedback and farewell. Practicals/Demonstrations/Exercises	5 hours 20 Hours
Pedagogy:	The sessions will be conducted using methods such as : lectures, exercises, practical, role plays and problem solving, to enable the students to learn in an interactive mode.	
References/ Readings:	<ol style="list-style-type: none">1. Cholvy, En cuisine!. Paris: CLÉ International, 20142. J. Venkatesh, S. Venkatesh, and S. Krishnan K.G, Bon Sejour1. Delhi: Goyal Publishers & Distributors Pvt. Ltd, 2018.3. S. Bhattacharya and U. S. Bhalerao, Eds., French for Hotel Management & Tourism Industry. New Delhi: Frank Brothers, 2009.4. R. Chandrasekar, R. Hangal, C. Krishnan, C. Ninan and A. Mokashi, AVotre service1. Delhi: Goyal Publishers Ltd, 2003.5. C. Miquel, VocabulaireProgressif du Francais, 2nd ed. Paris: CLÉ International, 2010.	
Course Outcomes:	At the end of the course the students will be able to: <ol style="list-style-type: none">1. Understand the importance of French in the hospitality operations2. Use correct pronunciation of French terminology.3. Use standard phrases in French in kitchen and restaurant operations4. Perform the four language skills of listening, speaking, reading and writing.	

Name of the Programme: B.Sc. Culinary Arts

Course Code: CUL-132

Title of the Course: Introduction to Wines

Number of Credits: 03

Effective from AY: 2023-24

Pre-requisites for the Course:	Nil	
Course Objectives:	The aim is to introduce the student to the different types of wines and understand their production, types and brands.	
Content:		No of hours
	UNIT 1 Introduction: History and evolution of wine, Classification of wines, Viticulture : Types of grapes, vine varieties, factors affecting the quality of wine Training of vine – pruning (single guyot, cordon de royat, double guyot, guyot curtain and pergola), ploughing (ground work), budding, spraying, weeding. Pests and diseases	15 hours
	UNIT II Vinification Art of making still wine, sparkling wine and fortified wines. Cellar – storage, temperature and humidity level	15 hours
	UNIT III Wine regions of the world, Wine regulations and major wine producing regions. Key aspects of wine label. Wine tasting: -Flavors and aroma characteristics (color, bouquet, body and taste). Serving temperatures of wines.	15 hours
Pedagogy:	The sessions will be conducted using all or any of the methods of pedagogy such as lectures, exercises, practicals, seminars, case studies, role plays, and problem-solving, to enable the students to learn in an interactive mode.	
References/ Readings:	<ol style="list-style-type: none">1. H. Johnson, The World Atlas of Wine, Mitchell Beazley, 20132. A. Domine., H. F. Wine. Ullmann Publishing GmbH UK , 2017.3. R Cichy, Managing beverage operations. American Hotel And Lodging Educational Institute, 2010.4. R. Singaravelavan, Food and Beverage Service. Oxford, 2012.5. D. Lillicrap and J. Cousins, Food and Beverage Service. Book Power, 2014.6. A. Domine, The world of spirits and cocktails: the ultimate bar book. H. F. Ullmann Publishing GmbH Germany, 2013	
Course Outcomes:	At the end of the course, the students will be able to: <ol style="list-style-type: none">1. Classify wines and identify the principal wine regions, wine laws, and grape varieties; describe the production process and list brand names2. Understand the viticulture and vinification process.	

Name of the Programme: B.Sc. Culinary Arts

Course Code: CUL-142

Title of the Course: Management Information System in Hospitality

Number of Credits: 03 (3P)

Effective from AY: 2023-24

Pre-requisites for the Course:	Pass in Std XII examination in any discipline	
Course Objectives:	The aim is to gain technical skills in Management Information systems	
Content:		No of hours
	UNIT I Introduction to Management Information systems MIS Concept and definitions of MIS, Role of MIS, Characteristics of MIS, Limitations of MIS, MIS and Computer, MIS and user distributed processing, differentiate between wired and wireless technologies, Network topologies, Types of telecommunication Media, E-commerce	30 hours
	UNIT II Property Management System: Information systems for rooms division management, property management system, various modules related to reservations, registration, cashiering, telephones, guest history, housekeeping	30 hours
	UNIT III Computerized reservation system: Introduction to global distribution systems (GDS) and hotel distribution on GDS, management information systems (MIS) for key decisions, guests data base, keeping track of guests profile, needs, expectations, projection and monitoring of occupancy levels. Mobile / Wireless Computing in Tourism, Hospitality and Leisure Transaction Processing Systems for Tourism	30 hours
Pedagogy:	The sessions will be conducted using all or any of the methods of pedagogy such as lectures, seminars, case studies, role plays, and problem solving, to enable the students to learn in an interactive mode.	
References/ Readings:	<ol style="list-style-type: none">1. Jaiswal, Mahadeo and M. Mittal, Management Information Systems – Oxford Publication 2004.2. O'Connor Peter, Using Computers in Hospitality, Thomson Learning, 2004.3. W.S Jawadekar, Management Information Systems, Tata McGraw-Hill Publishing Company Limited, 20204. Leidner, Dorothy, and E. Mc Lean, and J.Wetherbe, Organisations in the Digital Economy, John Wiley & Sons, 20085. K. Laudon, J. Laudon, Management Information Systems Managing the Digital Firm, 2019.	