

Programme Specifications



Programme: Bachelor in Vocational Degree

Course: Culinary Operation

**Faculty: Faculty of Hospitality Management &
Catering Technology**

**Directorate of Training & Lifelong Learning
M. S. Ramaiah University of Applied Sciences**

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

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Programme Specifications and Syllabus for awards

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

1. Title of the Awards

Vocational Diploma in Culinary Operations

Vocational Advanced Diploma in Culinary Operations

Bachelor of Vocational Degree in Culinary Operations

2. Modes of Study

Full-Time

3. Awarding Institution /Body

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

4. Joint Award

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5. Teaching Institution

Directorate of Training and Lifelong Learning

M S Ramaiah University of Applied Sciences - Bangalore, India

6. Date of Programme Specifications

May 2016

7. Date of Programme Approval by the Training and Lifelong Learning Council of MSRUAS

May 2016

8. Programme Benchmark

UGC guidelines

9. Rationale for the Programme

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

There is a dearth of qualified chefs in commercial kitchens. Institutions in India offer either an Undergraduate Programme or a Certificate Programme in Culinary Arts with an age limit. There is a lack of vocational programmes in Culinary Operations for individuals looking for opportunities as professional Chefs. Vocational courses that integrate theoretical, practical and innovative aspects of Culinary Operations is the need of the hour. Fundamental concepts that progress to advanced techniques in Food Production operations with emphasis on hygiene, nutrition, work ethics and other ancillary elements will contribute to the overall career growth of the individual.

10. Programme Aim

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

11. Programme Objectives

The objectives of the Programme are:

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

12. Intended Learning Outcomes of the Programme

The Intended Learning Outcomes (ILOs) are listed under three headings:

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

12.1 Knowledge and Understanding

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

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

12.2 Practical Skills

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

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

12.3 Capability/Transferable Skills

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

1. Develop a project report to set up a modern catering operation
2. Manage operations, finances, accounting and tax calculations for a given catering establishment
3. Communicate effectively and handle emergency situations
4. Effectively Deal with customers
5. Build team and manage team
6. Use modern ICT tools for efficient operation of the catering business

13. Programme Structure

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

Vocational Diploma

Semester-1

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE069	Fundamentals of Computers	4	60
2	VGE075	General Communication – English	4	60
3	VGE067	Food Science & Nutrition	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO001	Identification and Classification of Commodities	6	90
2	VCO002	Cooking Techniques	6	90
3	VCO003	Basics of Indian Cookery	6	90

Semester-2

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE025	Basic French	4	60
2	VGE103	Organisation & Safety (Kitchen)	4	60
3	VGE108	Principles of Purchasing and Storing	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO004	Planning of Basic Menus	6	90
2	VCO005	Basics of Continental Cookery	6	90
3	VCO006	Basics of Pan-Asian Cookery	6	90

VCO – Vocational Culinary Operation

Vocational Advanced Diploma

Semester-1

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE044	Culinary French	4	60
2	VGE066	Facilities Planning and Equipment	4	60
3	VGE031	Business Communication	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO007	Cooking and Presenting Regional Indian Cuisine	6	90
2	VCO008	Cooking and Presenting Italian Cuisine	6	90
3	VCO009	Cooking and Presenting French Cuisine	6	90

Semester-2

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE060	Environmental Science	4	60
2	VGE102	Operations Management (Catering)	4	60
3	VGE076	General Science	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO010	Cooking and Presenting Oriental Cuisine	6	90
2	VCO011	Advanced Cooking Techniques	6	90
3	VCO012	Basics of Bakery and Confectionary	6	90

VCO – Vocational Culinary Operation

Vocational Degree

Semester-1

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE106	Principles of Management	4	60
2	VGE119	Systems Operations (Catering)	4	60
3	VGE012	Accounting and Cost Control	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO013	Advanced Bakery and Confectionary	6	90
2	VCO014	Garde Manger	6	90
3	VCO015	Global Cuisine	6	90

Semester-2

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE029	Behavioral Skills	4	60
2	VGE117	Staff Management and Labour Laws	4	60
3	VGE045	Customer Relation Management	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO016	Innovative Cookery, Food Art & Photography	6	90
2	VCO017	Function Catering	2	30
3	VCO018	Project Work	10	150

VCO – Vocational Culinary Operation

14. Delivery Structure

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

15. Teaching and Learning Methods

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

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

16. Assessment and Grading

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

17. Failure

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

18. Attendance

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

19. Award of Class

As per the Academic Regulations for Vocational Programme.

20. Student Support for Learning

Student are given the following support:

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

21. Quality Control Measures

Following are the Quality Control Measures:

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

