

Programme Specification

B. Voc. Programme



Programme: Bachelor of Vocational Degree
Course: Culinary Operations

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

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

www.msruas.ac.in

PROGRAMME SPECIFICATIONS - CULINARY OPERATIONS

Directorate	Training & Lifelong Learning
Programme	Bachelor of Vocational Degree (B.Voc)
Course	Culinary Operations
Course Manager	Mrs. Neena Joshi
Programme Administrator	Mr. Vijay Kumar S
Director DTLL	Mr. Arup Bhattacharya

1	Title of The Award <ul style="list-style-type: none"> • 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
4	Joint Award Not Applicable
5	Teaching Institution Directorate of Training & Lifelong Learning Faculty of Hospitality Management and Catering Technology M.S. Ramaiah University of Applied Sciences
6	Date of Programme Specifications May 2016
7.	Date of Programme Approval by Training and Lifelong Learning Council of MSRUAS May 2016
8	Next Review Date: --
9	Programme Approving Regulating Body and Date of Approval --
10	Programme Accredited Body and Date of Accreditation --
11	Grade Awarded by the Accreditation Body --
12.	Programme Accreditation Validity --
13	Programme Benchmark UGC Guidelines
14	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.

	<p>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.</p>
15	<p>Course Aim</p> <p>The aim of the Programme is to develop advanced technical, operational and professional culinary skills in students</p>
16	<p>Course Objectives</p> <ul style="list-style-type: none"> • To impart knowledge on general education including Food Science and Nutrition General Science, Basic French and fundamentals of computers • To procure, store and process ingredients for the preparation of varied menus • To prepare and present popular cuisines creatively with efficient use of material • To create an awareness on evolving technologies and trends in operating profitable catering establishments • To impart knowledge on managerial aspects of managing a culinary operation with subjects like Principles of Managements, Accountancy, Personality Development, Communication for Chefs, Food & Beverage Marketing • To empower students to be entrepreneurs in the culinary domain
17	<p>Intended learning outcomes of the course</p> <p>The Intended Learning Outcomes(ILO's) are listed under three headings: 1. Knowledge and Understanding 2. Practical Skills and 3.Capability/Transferable Skills</p> <p>Knowledge and Understanding</p> <p>After undergoing this course, the student will be able to:</p> <ol style="list-style-type: none"> 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 <p>Practical Skills</p> <p>After undergoing this course, the student will be able to:</p> <ol style="list-style-type: none"> 1. Plan menus for world cuisines with the application of professional principles and procedures 2. Demonstrate food styling skills for 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, market and execute menus with the application of principles of nutrition, cost and quality control

	<p>Capability/Transferable Skills</p> <p>After undergoing this course, the student will be able to :</p> <ol style="list-style-type: none">1. Develop a project report to set up a modern catering operation2. Manage operations, finances, accounting and tax calculations for a given catering establishment3. Communicate effectively and handle emergency situations4. Effectively Deal with customers5. Build team and manage team
18	<p>Course Structure</p> <p>A student is required to successfully complete the following modules for the award of the Degree. The course is delivered as per the Time-Table for every batch</p>

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Programme Structure**Vocational Diploma****Semester-1**

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

Semester-2

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

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Programme Structure**Vocational Advanced Diploma****Semester-1**

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

Semester-2

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

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Programme Structure**Vocational Degree****Semester-1**

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE106	Food and Beverage Marketing	4	60
2	VGE119	Food and Beverage Control	4	60
3	VGE012	Food and Wine Pairing	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO013	Specialisation Elective-I	6	90
2	VCO014	Food Writing and Photography	6	90
3	VCO015	Project Work	6	90

Semester-2

General Education: 12 Credits, 180 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VGE029	Culinary Business Concepts	4	60
2	VGE117	Sustainable Facilities Planning	4	60
3	VGE045	Food Production Management	4	60
Vocational Education: 18 Credits, 270 Hours				
S. No.	Code	Module Title	Credit	Hours
1	VCO016	Specialisation Elective-II	6	90
2	VCO017	Innovative Cookery	6	90
3	VCO018	Event Management	6	90

22	<p>Programme Delivery Structure</p> <p>The course is in a semester pattern with an average of 30 hours of interactions per week and 15 weeks per semester</p>
23	<p>Teaching and Learning Methods</p> <p>The module delivery comprises of a combination of few or all of the following</p> <ol style="list-style-type: none"> 1. Face to Face Lectures using Audio-Visuals 2. Demonstrations 3. Laboratory-work/Field work/workshop 4. Industry Visit 5. Group Exercises 6. Project work 7. Project Exhibitions 8. Technical Festivals
24	<p>Assessment and Grading</p> <p>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</p>
25	<p>Failure</p> <p>If a student fails in a module, he / she is required to take up the make-up examination by paying the fee which will be decided by the university from time to time</p>
26	<p>Attendance</p> <p>A student is required to have a minimum attendance of 80% in each of the modules.</p>
27	<p>Award of Class</p> <p>As per the Academic Regulations for Vocational Programme</p>
28	<p>Student support for Learning</p> <ol style="list-style-type: none"> 1. Course 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
29	<p>Quality Control Measures</p> <p>Following are the Quality Control measures:</p> <ol style="list-style-type: none"> 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