

# **Programme Specification**

## **B. Voc. Programme**



**Programme: Bachelor of Vocation(B.Voc)**  
**Course: Culinary Operations**

**Faculty of Hotel Management and Catering Technology**  
**Directorate of Training & Lifelong Learning**

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

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

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

## PROGRAMME SPECIFICATIONS - CULINARY OPERATIONS

1	<b>Title of The Award</b> <ul style="list-style-type: none"> <li>• Vocational Diploma in Culinary Operations</li> <li>• Vocational Advanced Diploma in Culinary Operations</li> <li>• Bachelor of Vocational Degree in Culinary Operations</li> </ul>
2	<b>Modes of Study</b> Full Time
3	<b>Awarding Institution /Body</b> M.S. Ramaiah University of Applied Sciences
4	<b>Joint Award</b> Not Applicable
5	<b>Teaching Institution</b> Directorate of Training & Lifelong Learning Faculty of Hospitality Management and Catering Technology M.S. Ramaiah University of Applied Sciences
6	<b>Date of Programme Specifications</b> July2022
7.	<b>Date of Programme Approval by Training and Lifelong Learning Council of MSRUAS</b>
8	<b>Next Review Date:</b> --
9	<b>Programme Approving Regulating Body and Date of Approval</b> --
10	<b>Programme Accredited Body and Date of Accreditation</b> --
11	<b>Grade Awarded by the Accreditation Body</b> --
12.	<b>Programme Accreditation Validity</b> --
13	<b>Programme Benchmark</b> UGC Guidelines
14	<b>Rationale for the Programme</b>  The Hospitality Industry is a diverse and vibrant sector of the tourism industry with a variety of revenue segments. Catering operations have exhibited 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><b>Course Aim</b></p> <p>The aim of the Programme is to develop advanced technical, operational and professional culinary skills in students</p>
16	<p><b>Course Objectives</b></p> <ul style="list-style-type: none"> <li>• To impart knowledge on general education including Food Science and Nutrition General Science, Basic French and fundamentals of computers</li> <li>• To procure, store and process ingredients for the preparation of varied menus</li> <li>• To prepare and present popular cuisines creatively with efficient use of material</li> <li>• To create an awareness on evolving technologies and trends in operating profitable catering establishments</li> <li>• To impart knowledge on managerial aspects of managing a culinary operation with subjects like Principles of Managements, Accountancy, Personality Development, Communication for Chefs, Food &amp; Beverage Marketing</li> <li>• To empower students to be entrepreneurs in the culinary domain</li> </ul>
17	<p><b>Intended learning outcomes of the course</b></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><b>Knowledge and Understanding</b></p> <p>After undergoing this course, the student will be able to:</p> <ol style="list-style-type: none"> <li>1. Identify ingredients, assess their quality and describe the process of purchasing and storing ingredients</li> <li>2. Explain the principles of menu planning , cooking food and understand culinary French</li> <li>3. Explain the different types of professional kitchens and catering operations</li> <li>4. Discuss the importance of safety regulations, cost control and labour laws</li> </ol> <p><b>Practical Skills</b></p> <p>After undergoing this course, the student will be able to:</p> <ol style="list-style-type: none"> <li>1. Plan menus for world cuisines with the application of professional principles and procedures</li> <li>2. Demonstrate food styling skills for world cuisine menus for large scale commercial food production</li> <li>3. Use modern technology for the creation of innovative culinary products for the global scenario</li> <li>4. Plan, market and execute menus with the application of principles of nutrition, cost and quality control</li> </ol>

	<p><b>Capability/Transferable Skills</b></p> <p>After undergoing this course, the student will be able to :</p> <ol style="list-style-type: none"> <li>1. Develop a project report to set up a modern catering operation</li> <li>2. Manage operations, finances, accounting and tax calculations for a given catering establishment</li> <li>3. Communicate effectively and handle emergency situations</li> <li>4. Effectively Deal with customers</li> <li>5. Build team and manage team</li> </ol>
18	<p><b>Course Structure</b></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>

<b>B. Voc. Culinary Operations (B. Voc.-CO)</b>								
<b>Programme Structure- Academic Year 2023-24 onward</b>								
<b>Diploma</b>								
<b>Trimester 1</b>								
S. No.	Code	Course Title	Course Type	Theory	Tutorials	Practical	Total Credits	Max Marks
				H/W/S	H/W/S	H/W/S		
1	BHBC101A	Professional Kitchen Operations	DSC	4			4	100
2	BHBN101A	Communication for Chefs	AECC	4			4	100
3	BHBE101A	General Elective -I	Elective	4			4	100
4	BHBL101A	Basic Food Preparation Skills	Lab	2		4	4	100
5	BHBL102A	Basics of Continental Cookery	Lab	2		4	4	100
6	BHBL103A	Basics of Indian Cookery	Lab	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 2</b>								
S. No.	Code	Course Title	Course Type	Theory	Tutorials	Practical	Total Credits	Max Marks
				H/W/S	H/W/S	H/W/S		
1	BHBN102A	General Science for Chefs	DSC	4			4	100
2	BHBM101A	Computer Fundamentals	AECC	4			4	100
3	BHBE102A	Generic Elective -I	Elective	4			4	100
4	BHBL104A	Basics of Oriental Cookery	Lab	2		4	4	100
5	BHBL105A	Basics of Middle Eastern Cookery	Lab	2		4	4	100
6	BHBL106A	Basics of Latin American Cookery	Lab	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 3</b>								
S. No.	Code	Course Title	Course Type	Theory	Tutorials	Practical	Total Credits	Max Marks
				H/W/S	H/W/S	H/W/S		
1	BHBI101A	Internship	Internship			40	12	600
<b>Total</b>				<b>0</b>	<b>0</b>	<b>40</b>	<b>12</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>40</b>				
<b>Advanced Diploma</b>								
<b>Trimester 1</b>								
S. No.	Code	Course Title	Course Type	Theory	Tutorials	Practical	Total Credits	Max Marks
				H/W/S	H/W/S	H/W/S		
1	BHBC201A	Food Production Management	DSC	4			4	100
2	BHBC202A	Recipe Standardisation and Food Costing	DSC	4			4	100
3	BHBE201A	Generic Elective-I	Elective	4			4	100
4	BHBL201A	Quick Service Food Production	Lab	2		4	4	100
5	BHBL202A	Creative Patisserie	Lab	2		4	4	100
6	BHBL203A	Garde Manger	Lab	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 2</b>								
S.	Code	Course Title	Course	Theory	Tutorials	Practical	Total	Max

No.			Type	H/W/S	H/W/S	H/W/S	Credits	Marks
1	BHBC203A	Menu Planning, Development and Design	DSC	4			4	100
2	BHBN201A	Personality Development for Chefs	AECC	4			4	100
3	BHBO201A	Open Elective-II	Elective	4			4	100
4	BHBL204A	Quantity Food Production	Lab	2		4	4	100
5	BHBL205A	Pan Asian Cuisine-Elective	Lab	2		4	4	100
6	BHBL206A	Mediterranean Cuisine-Elective	Lab	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 3</b>								
S. No.	Code	Course Title	Course Type	Theory H/W/S	Tutorials H/W/S	Practical H/W/S	Total Credits	Max Marks
1	BHBI201A	Internship	Internship			40	20	600
<b>Total</b>				<b>0</b>	<b>0</b>	<b>40</b>	<b>20</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>40</b>				
<b>Degree</b>								
<b>Trimester 1</b>								
S. No.	Code	Course Title	Course Type	Theory H/W/S	Tutorials H/W/S	Practical H/W/S	Total Credits	Max Marks
1	BHBC301A	Food and Beverage Marketing	DSC	4			4	100
2	BHBC302A	Food and Beverage Pairing	DSC	4			4	100
3	BHBO301A	Open Elective-I	Elective	4			4	100
4	Specialisation Elective-I		Elective	2		4	4	100
	BHBE301A	Indian Sweets						
	BHBE302A	Designer Baking						
	BHBE303A	Biriyanis of India						
	BHBE304A	Tasting Menus						
5	BHBM301A	Food Writing and Photography	SEC	2		4	4	100
6	BHBP301A	Entrepreneurship Project-I	Project	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 2</b>								
S. No.	Code	Course Title	Course Type	Theory H/W/S	Tutorials H/W/S	Practical H/W/S	Total Credits	Max Marks
1	BHBN301A	Facility Management	AECC	4			4	100
2	BHBC303A	Food and Beverage Service Concepts	DSC	4			4	100
3	BHBO302A	Open Elective -II	Elective	4			4	100
4	Specialisation Elective-II		Elective	2		4	4	100
	BHBE305A	Plant Based Cuisine						
	BHBE306A	Zero Waste Cuisine						
	BHBE307A	Heritage Cuisine						
	BHBE308A	Micro Cuisine						
5	BHBM302A	Food Styling and Innovation	SEC	2		4	4	100
6	BHBP302A	Entrepreneurship Project-II	Project	2		4	4	100
<b>Total</b>				<b>18</b>	<b>0</b>	<b>12</b>	<b>24</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>30</b>				
<b>Trimester 3</b>								

S. No.	Code	Course Title	Course Type	Theory	Tutorials	Practical	Total Credits	Max Marks
				H/W/S	H/W/S	H/W/S		
1	BHBI301A	Internship	Internship			40	12	600
<b>Total</b>				<b>0</b>	<b>0</b>	<b>40</b>	<b>12</b>	<b>600</b>
<b>Total number of contact hours per week</b>				<b>40</b>				

22	<p><b>Programme Delivery Structure</b></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><b>Teaching and Learning Methods</b></p> <p>The module delivery comprises of a combination of few or all of the following</p> <ol style="list-style-type: none"> <li>1. Face to Face Lectures using Audio-Visuals</li> <li>2. Demonstrations</li> <li>3. Laboratory-work/Field work/workshop</li> <li>4. Industry Visit</li> <li>5. Group Exercises</li> <li>6. Project work</li> <li>7. Project Exhibitions</li> <li>8. Technical Festivals</li> </ol>
24	<p><b>Assessment and Grading</b></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><b>Failure</b></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><b>Attendance</b></p> <p>A student is required to have a minimum attendance of 80% in each of the modules.</p>
27	<p><b>Award of Class</b></p> <p>As per the Academic Regulations for Vocational Programme</p>
28	<p><b>Student support for Learning</b></p> <ol style="list-style-type: none"> <li>1. Course Notes</li> <li>2. Reference Books in the Library</li> <li>3. Magazines and Journals</li> <li>4. Internet Facility</li> <li>5. Computing Facility</li> <li>6. Laboratory Facility</li> <li>7. Workshop facility</li> <li>8. Staff support</li> <li>9. Lounges for Discussions</li> <li>10. Any other support that enhances their learning</li> </ol>

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**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