

**JYOTI NIVAS COLLEGE AUTONOMOUS
SYLLABUS FOR 2024 BATCH AND THEREAFTER**

Programme: B. Com TTM (24IVBT06)

Semester: IV

TOURISM AND TRAVEL MANAGEMENT

SKILL ENHANCEMENT COURSE (SEC)

GASTRONOMY TOURISM & CULINARY SKILLS

No. of Hours: 30

Course Objectives

- To understand the concept, scope, and significance of gastronomy tourism in the global and local tourism industry.
- To develop practical culinary skills and knowledge related to food preparation, presentation, and service.
- To analyze the relationship between gastronomy, sustainability, and responsible tourism practices.

Learning Outcomes

- Students are explained about the key concepts and trends in gastronomy tourism and its economic and cultural impacts.
- Students get chance to identify the diverse regional and international culinary traditions and their tourism appeal.
- Evaluate sustainable and ethical practices in gastronomy tourism and suggest improvements for local food tourism initiatives.

Unit 1: Introduction to Gastronomy Tourism 05 HOURS

Definition and scope of gastronomy tourism - Evolution and growth of food tourism worldwide - Types of gastronomy tourism (e.g., wine tourism, street food tourism, farm-to-table tourism) - Role of gastronomy in destination branding and marketing - Economic and socio-cultural impacts of gastronomy tourism

Unit 2: Culinary Traditions and Regional Cuisines 10 HOURS

Understanding culinary heritage and cultural identity - Regional food practices and specialties: case studies on regional cuisines - Role of indigenous and local ingredients in cuisine - Influence of history, geography, and climate on culinary styles - Fusion cuisine and modern innovations in traditional dishes

Unit 3: Fundamentals of Culinary Skills 05 HOURS

Basic kitchen safety and hygiene practices - Understanding kitchen equipment and tools - Food preparation techniques: chopping, marinating, seasoning - cooking methods: boiling, frying, baking, grilling, steaming, sous vide - Plating and food presentation principles - Basics of menu planning and food pairing

Unit 4: Innovation and Sustainability in Gastronomy Tourism 10 HOURS

Sustainable Food Practices and Responsible Tourism - Organic, Local, and Seasonal Food Movements - Food Waste Management and Eco-friendly Culinary Practices - Innovations in Culinary Techniques and Food Service - Health and wellness trends in gastronomy tourism - Future outlook and career opportunities in gastronomy tourism

Skill Development

- Activities to document local food traditions and family recipes.
- Learning narrative techniques to present culinary heritage to tourists.
- Creation of digital content (blogs, videos) on local food journeys.

References

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