



VELS



INSTITUTE OF SCIENCE, TECHNOLOGY
& ADVANCED STUDIES (VISTAS)

(DEEMED TO BE UNIVERSITY Estd. u/s 3 OF THE UGC ACT, 1956)

NAAC ACCREDITED
PALLAVARAM - CHENNAI - INDIA

M.Sc. CULINARY ARTS

CURRICULUM AND SYLLABUS

(Based on Choice Based Credit System)

Effective from the Academic year 2018

Department of Hotel and Catering Management

School of Hotel and Catering Management

MASTERS DEGREE OF SCIENCE IN HOTEL & CATERING MANAGEMENT
CBCS – CHOICE BASED CREDIT SYSTEM (M.Sc., Culinary arts)
SEMESTER SYSTEM

Regulation and Syllabus (Effective from the Academic Year 2018-2019)

M.Sc., Culinary arts

PROGRAM EDUCATIONAL OBJECTIVES (PEO)

PEO1: The M.Sc. culinary arts is a special advanced program that is designed for the student to understand the basics of culinary practices & to enable him/her to develop the minimum skill levels required to proceed further into the journey of discovering the finer nuances of cuisines.

PEO2: A complete understanding about various aspects such as hygiene, safety, grooming etc. will prepare the student for professional life.

PEO3: The student will be able to understand the global food service industry and the current trends of ever progressing cuisines. This will also emphasize and equip them with concept planning, menu planning after having gone through the basic and advanced cooking techniques. The students will also be given an exposure to most demanding breakfast cooking and international cuisines. This will be followed by practical experience of food pick up experience in a coffee shop kitchen

PEO4: The student will be provided with the knowledge of the fundamental principles of culinary practices that enable a graduate to become a professional chef.

PROGRAM OUTCOME (PO)

Upon successful completion of the module, students will be able to:

PO1: Appreciate the evolution and growth of culinary practices & explore intensively the history and culinary traditions of the world.

PO2: Determine the underlying techniques involved in the preparation of dishes.

PO3: Develop proficiency in classic and contemporary culinary techniques and cooking methods in a la carte, table d'hôte, and banquet food.

PO4: Demonstrate basic culinary skills and rudiments of food safety, cost control and nutrition.

PO5: Display skills in the usage of equipment in a state of the art Kitchen.

PO6: Prepare and execute basic western, Asian and Indian menus using the various inputs of learning and cuisine techniques.

PO7: Practice professional ethics, provide leadership, demonstrate personal and global responsibility, and work effectively as a team member.

PROGRAMME SPECIFIC OUTCOME (PSO)

PSO1: Help in developing young men and women into highly adept professional chefs.

PSO2: Apply the concepts and skills necessary to achieve guest satisfaction.

PSO3: Conduct him/herself in a professional and ethical manner, and practice industry-defined work ethics.

PSO4: Use knowledge of best practices to further aid sustainability (economic, environmental, and cultural/social) in the industry.

II. TITLE OF THE PROGRAMME

This Master's degree shall be called Master of Science in Culinary Arts

III. COURSE DURATION

The M.Sc. Culinary arts course of the School of Hotel and Catering Management, VELS Institute of Science Technology & Advanced Studies, shall be spread over two year duration with four semesters. Each semester shall comprise of a minimum of 18 instructional weeks of 5 days each 6 hours a day (Total contact hours 360). Continuous Internal evaluation referred to as CA (Continuous assessment) during the course period and university examination at the end of the each semester shall be conducted.

IV. MEDIUM OF INSTRUCTION

The medium of instruction and examinations shall be English

V. ELIGIBILITY FOR ADMISSION

1. B.Sc. Hotel & Catering Management, B.Sc., Food, Nutrition & Dietetics, B.Sc., Home science.

VI. ADMISSION PROCEDURE:

An admission Committee is constituted at the department level for administering the admission for M.Sc. Culinary arts every year subject to the approval of honorable Vice -Chancellor.

The entire admission process will be monitored by the committee. The admission shall be based on the following two components.

- a. Qualifying examination at UG level – 50% of total marks.
- b. Interview

VII LIST OF COURSES FOR M.Sc. CULINARY ARTS PROGRAMME

M.Sc., IN CULINARY ARTS CURRICULUM

Total No. of Credits: 90

SEMESTER – I			HOURS / WEEK			
Category	Code	Title of the Course	Lecture	Tutorial	Practical	Credits
Core	18CMIA11	Art, food and culture- the gastronomy	3			3
DSE	18DMIA11	Effective and efficient food and beverage operation and cost management	2			2
Core	18CMIA12	Advance Indian food skill development and global trend	3			3
Core	18CMIA13	Presentation and visual effect on food	3			3
Core	18CMIA14	Art of bakery and contemporary bread making:	3			3
Core	18PMIA11	Advance Indian food skill development and global trend - Lab			6	3
Core	18PMIA12	Art of bakery and contemporary bread making: Lab			6	3
SUB TOTAL			14		12	20
SEMESTER – II						
DSE	18DMIA21	Principles of management- leadership, marketing and entrepreneurship	2			2
DSE	18DMIA22	Facility, food service concept and environmental concern	2			2
Core	18CMIA21	Creative Western Cuisine and Building Gastronomical knowledge.	3			3
Core	18CMIA22	Advance Dessert Preparation and Plating, Preparation of International Breads	3			3
DSE	18DMIA23	Safety, fssai, sanitation and hygiene management	2			2
Core	18CMIA23	Art of garde manger	2			2
Core	18PMIA21	Creative Western Cuisine and Building Gastronomical knowledge. Lab			6	3
Core	18PMIA22	Advance Dessert Preparation and Plating, Preparation of International Breads – Lab			6	3
Core	18PMIA23	Art of garde manger – Lab			3	2
SUB TOTAL			14		15	22

M.Sc., IN CULINARY ARTS CURRICULUM

SEMESTER – III			HOURS / WEEK			
Category	Code	Title of the Course	Lecture	Tutorial	Practical	Credits
DSE	18DMIA31	Nutrition and Wellness	2			2
DSE	18DMIA32	Menu planning, product development and sustainability	2			2
Core	18CMIA31	Honing the art of Asian cooking	2			2
Core	18CMIA32	Mastering the art of Food and Beverage Service	2			2
Core	18CMIA33	Advanced dessert preparation and plating, International breads	2			2
DSE	18PMIA34	Menu planning, product development and sustainability- Lab			3	2
Core	18PMIA31	Honing the art of Asian cooking - Lab			6	3
Core	18PMIA32	Mastering the art of Food and Beverage Service – Lab			3	2
Core	18PMIA33	Advanced dessert preparation and plating, International breads - Lab			6	3
SUB TOTAL			10		18	20
SEMESTER – IV						
SEC	18IMIA41	Industrial Exposure Training				18
DSE	18RMIA41	Project plus Viva Voce				10
SUB TOTAL						28

Credit Assignment Each course is assigned certain number of credits based on the following: Contact period per week CREDITS

1 Lecture Period - 1 Credit

1 Tutorial Period - 1 Credit

2 Practical Periods - 1 Credit

(Laboratory / Seminar / Project Work / etc.)

VIII COURSE CALENDAR

Date of commencement of course will be done by the university. The course calendar published by the university shall be followed for ensuring timely conduct of the course, examination and publication of results.

IX SCHEME OF THE COURSE

M.Sc. Culinary Arts will have 4 semesters. Each Course carries 100 marks (Internal 40 and external 60) excepting for Project Report. An internal viva voce examination will be conducted at the end of the 4th semester.

X SCHEME OF EXAMINATION AND RESULTS

Assessment of students for each course will be done by continuous evaluation both internal and external. Internal evaluation shall be conducted by the faculty handling the course. End semester examinations of all subjects will be conducted by the university.

The split up of the Continuous Assessment Marks for theory are as follows

CA Class tests	3X5= 15
Class Assignment	1X5= 05
Model Examination	1X5= 05
Attendance	1X5= 05
Aptitude of the student	1X5= 05
Faculty assessment (by teacher)	1X5= 05
Total	40

The split up of the Continuous Assessment Marks for Practical are as follows

Record work	1X10= 10
Class Assignment	1X5 = 05
Model Practical	1X10= 10
Attendance	1X5 = 05
Aptitude of the student	1X5 = 05
Faculty assessment (by teacher)	1X5 = 05
Total	40

XI REQUIREMENTS FOR PROCEEDING TO SUBSEQUENT SEMESTER

- a) **Eligibility:** Students shall be eligible to go to subsequent semester only if they earn sufficient attendance as prescribed therefore by the Board of Management from time to time.
- b) **Attendance:** All Students must earn 75% and above of attendance for appearing for the University Examination. (Theory/Practical)
- c) **Condonation of shortage of attendance:** If a Student fails to earn the minimum attendance (Percentage stipulated), the HODs shall condone the shortage of attendance up to a maximum limit of 10% (i.e. between 65% and above and less than 75%) after collecting the prescribed fee towards the condonation of shortage of attendance. Such fees collected and should be remitted to the University.
- d) **Non-eligibility for condonation of shortage of attendance:** Students who have secured less than 65 % but more than 50 % of attendance are NOT ELIGIBLE for condonation of shortage of attendance and such Students will not be permitted to appear for the regular examination, but will be allowed to proceed to the next year/next semester of the program
- e) **Detained students for want of attendance:** Students who have earned less than 50% of attendance shall be permitted to proceed to the next semester and to complete the Program of study. Such Students shall have to repeat the semester, which they have missed by rejoining after completion of final semester of the course, by paying the fee for the break of study as prescribed by the University from time to time.
- f) **Condonation of shortage of attendance for married women students:** In respect of married women students undergoing UG programs, the minimum attendance for condonation (Theory/Practical) shall be relaxed and prescribed as 55% instead of 65% if they conceive during their academic career. Medical certificate from the Doctor together with the attendance details shall be forwarded to the university to consider the condonation of attendance mentioning the category.
- g) **Zero Percent (0%) Attendance:** The Students, who have earned 0% of attendance, have to repeat the program (by re-joining) without proceeding to succeeding semester and they have to obtain prior permission from the University immediately to rejoin the program.
- h) **Transfer of Students and Credits:** The strength of the credits system is that it permits inter Institutional transfer of students. By providing mobility, it enables individual students to develop their capabilities fully by permitting them to move from one Institution to another in accordance with their aptitude and abilities.
- i) Transfer of Students is permitted from one Institution to another Institution for the same program with same nomenclature. Provided, there is a vacancy in the respective program of Study in the Institution where the transfer is requested. Provided the Student should have passed all the courses in the Institution from where the transfer is requested.

- ii) The marks obtained in the courses will be converted and grades will be assigned as per the University norms.
- iii) The transfer students are not eligible for classification.
- iv) The transfer students are not eligible for Ranking, Prizes and Medals.
- v) Students who want to go to foreign Universities up to two semesters or Project Work with the prior approval of the Departmental/College Committee are allowed to get transfer of credits and marks which will be converted into Grades as per the University norms and are eligible to get CGPA and Classification; they are not eligible for Ranking, Prizes and Medals

XII EXAMINATION AND EVALUATION

- a) **Register for all subjects:** Students shall be permitted to proceed from the First Semester up to Final Semester irrespective of their failure in any of the Semester Examination. For this purpose, Students shall register for all the arrear subjects of earlier semesters along with the current (subsequent) Semester Subjects.
- b) There shall be no passing minimum for Internal.
- c) For external examination, passing minimum shall be 50% [Fifty Percentage] of the maximum marks prescribed for the paper for each Paper/Practical/Project and Viva-Voce.
- d) In the aggregate [External/Internal] the passing minimum shall be of 50%.
- e) He /She shall be declared to have passed the whole examination, if he/she passes in all the papers and practical wherever prescribed as per the scheme of the examinations by earning 90 CREDITS.

XIII MAXIMUM PERIOD FOR COMPLETION OF THE PROGRAMS TO QUALIFY FOR A DEGREE

7.1.A Student who for whatever reasons is not able to complete the programs within the normal period (N) or the Minimum duration prescribed for the program, may be allowed two years period beyond the normal period to clear the backlog to be qualified for the degree. (Time Span = N + 2 years for the completion of program)

XIV REVISION OF REGULATIONS, CURRICULUM AND SYLLABI

The University may from time to time revise, amend or change the Regulations, Curriculum, Syllabus and Scheme of examinations through the Academic Council with the approval of the Board of Management.

XV Pattern of Question Paper

10 out of 10 questions	Part – A (30 words) 10 X 3 marks =	30 marks
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5 out of 8 questions	Part – B (200 words) 5 x 8 marks =	40 marks
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2 out of 4 questions	Part – C (500 words) 2 x 15 marks =	30 marks
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Total	<u><u>100 marks</u></u>
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SEMESTER - I

Course Objective:

To impart the students an in depth knowledge on the gastronomic journey on the evolution and revolution of food. Students who wish to make cooking as their career and to grow up the ladder, it is important to understand the food practices of different region, rituals and culture associated with certain food habits based on century old ancestral practices. This also establishes clear path how food preparation moved from one cycle to another cycle like haute, nouvelle, fusion cuisine.

Unit I: Definition of food and taste

Understanding taste buds and taste as perceiving senses. History of food and changes in food habits reflecting how it evolved- Hunters approach, application of heat, process of fermentation, appreciating taste and flavor of food and liquid food. Evolution of cuisine and artistic approach to give a sense of style

Unit II: Understanding different culture of food

Upper and lower class food, banquet and street food, understanding Jewish and Muslim food, Medieval meals, colour of food, table manners, Chinese Yin and Yang Indian Hindu meal, customs and traditions, influence of natural ingredients and consumption pattern. Understanding South American, Caribbean and African food habits

Unit III: Understanding Haute cuisine

17th Century Food habits in relation to cuisine and cultural linkage. Invasion of Technology and scientific revolution of food. Invention of stove, Heat transfer, Introduction of cereals, pulses, vegetables, Tea, Meat and Fish in to the kitchen. Introduction of fine china in restaurants

Unit IV: Crème the architect of French cuisine

Brillat Savarin- Classical French cuisine. Contribution of cuisine by Paul Bocuse and Escoffier, evolution of Cajun and creole food, Invention of canned food, QSR, Tetra pack, Dehydrated food. Food safety concerns in commercial outlets, standardization of food, cook books, online recipes and YouTube

Unit V: Health food movements

Vegetarianism, rise in regional/continental cuisine e.g. Italian, American, Jewish American, Indo-Chinese. Role of ready to use food, light food and convenient food.

Course Outcome:

Upon successful completion of this course, the students will be able to,

- CO1: Appreciate the entire taste profile and understand the impact of taste as one of the strong criteria in the case of food business
- CO2: Explain the history, evolution of cuisine and different culture of food globally
- CO3: Understand the food habits in relation to different culture and scientific revolution
- CO4: Demonstrate the evolution of French cuisine and development of modern food outlets and technology invasion.
- CO5: Explain the rise in vegetarian, Vegan and other health related food.

Reference Books:

1. Cuisine and Culture- History of food and people by Linda Civitello Willey Publishing 2nd edition March 2007.
2. Art culture and cuisine- Ancient and Medieval Gastronomy by Phyllis Pray Bober- Unit of Chicago Press July 1999.
3. History of food: by John Wilkins- Shaun Hill Publishing January 2006. Early French cookery Modern adaptation by Eleanor scully- University of Michigan press 1996

Course Objective

In many hotel and catering establishments the expenditure on food is the largest single element of cost. The maintenance of food cost at predetermined level is, therefore, of the greatest importance in ensuring the satisfactory profitability of each establishment. To ensure and sustain profitability it is important to analyze the income and expenditure periodically using the data, pricing and operation efficiency report.

Unit I Food Costing

Methodology of food cost control, concept of profit and obstacles of food cost control. Elements of cost and cost dynamics- fixed and variable cost

Unit II Budgeting

Budgeting for food operation- sales budget and cost of sales. Labour cost and overhead cost. Operation control in relation to catering cycle. Application of control throughout the cycle in order to have the top class efficiency in all areas.

Unit III Purchasing Procedure

Purchasing defined as a function concerned with search, selection, purchase, receipt, storage and final use of commodity in accordance with the policy of the establishment. Purchase specification and contract policy. System and procedure of Receiving Storing and issuing

Unit IV Food Preparation

Preparation of food, volume forecasting, standard yields, standard recipes, standard portion size. Standard specification chart of the menu. Pricing strategy for a la carte table d' hôte and buffet menu, sales mix and volume of sales in relation to profit.

Unit V Menu Engineering

Menu Engineering - a methodology to check the most preferred dishes and the movement of food items in the menu based on sales mix. How it helps the operation to track each item and how the entire process impact the bottom line

Course Outcome

Upon successful completion of this course the students will be able to,

CO1: Understand the methodology of cost control and evaluate the obstacle in the process of

CO2: Explain the catering cycle and application of control throughout the cycle in order to be more Efficient.

CO3: Recognise the importance of purchasing and discuss the system and procedures

CO4: Manage quantity food production, pricing and sale of the product.

CO5: Implement the standard recipes and describe the menu engineering and how it impacts the bottom line.

Reference Books

1. Food cost control by Bernard Davis, Richard Kotas- Published by International Textbook Company Limited
2. Menu engineering: A practical guide to menu analysis Paperback – 1982
by Michael L Kasavana (Author)

Course Objective

To make the student understand the various flavours of Indian food, culture and advanced techniques in the preparation of food. Students to make note of the growing popularity of Indian spices and its versatile usage

Unit I

Indian food Ethos, trade in food in ancient south India, foods of God, Food Tales of early travelers, Bounty from the new world, Staple food, utensils of food preparation, Vegetarianism its advantage and growing popularity

Unit II

Royal food, Organization of Indian kitchen, Revisiting of Fundamentals Spice blends Dry and wet, Aromatic powders of spices, storing method, importance of spice in the world of cuisine, influence of other culture in Indian food

Unit III

Tiffin, concept, popularity and evaluation, Indian pulses Rice and grains; Its progress evolution and preparation. Various Marinades, tenderizing agents, thickening and souring agents.

Basic gravies and its versatile use in the kitchen

Pan Indian Breakfast dishes, significance, popularity and importance.

Unit IV

Its influence, varieties and trends. Indian cooking methods and advanced techniques in Indian food. Creativity in Tandoor food especially in vegetarian food. Fats and oils in Indian food, awareness and healthy approach towards preparation of Indian food. Invasion of new ingredients in Indian food.

Unit V

Contemporary Indian food and its growing popularity towards adaptation, modernization and creativity. Presentation skills a new approach in presenting Indian food like the western food. Creative hollowware in presentation. Regional food and its popularity. Planning set menu, tasting Indian menu, a la carte menu and bulk Indian buffet menu. Health benefits of having breakfast and buffet presentation, complete menu and new trends and live cooking

Course Outcome

Upon successful completion of this course the students will be able to.

CO1: Summarise the ancient Indian food and its ethos, vegetarian food and its popularity

CO2: Discuss about Indian Royal food, key spice mix and aromatic blends

CO3: Assess the evolution of staple Rice and pulses, Tiffin and all building blocks of Indian food

CO4: Discuss the new trends in Indian food and exotic ingredients, Trend, and influence of western techniques

CO5: Explain the contemporary presentation of Indian food and plan Indian tasting menu

Reference Books

1. Indian food- Historical companion by K.T Achaya- Oxford India paperback
2. An ABC of Indian food – Prospect book 1996
3. Secrets from Indian Kitchen by Baljekar Mridula- Pavilion books limited Dubey, K.G.(2011)
The Indian cuisine, New Delhi: PHI Learning Private Ltd.
4. Bali, P.S. (2011) Quantity food production and Indian cuisine, New Delhi: Oxford University Press

Course Objective:

The students get opportunity to understand and appreciate the importance of attractive presentation of food with natural ingredients. Understand how important to create a composition of food, selecting the key component to add a visual impact without compromising or altering the recipe. Students made to understand that visually good food influence the perception of quality and overall enjoyment of food. New trend also is all about creative presentation

Unit I: Balancing the key elements for presentation

Understand the importance of well-presented food with a balance of colour Texture shape and portion size, how it impacts the mood of the consumer. Attractive food- its challenges, benefits. Role of external accessories in plate, buffet food presentation, trend, choices expectations and visual cooking and interactive cooking advantages

Unit II: Techniques and rules for presentation

Garnish- history of garnish and modern style of garnishing, tips and rules for presentation, aesthetics of plate styles and shapes, core garnishing techniques and understanding. Importance of special tool required for presentation, sauces, Gravies, oils, salsa, foliage, flowers, fruit, and flour based garnishes

Unit III: Relation between senses and innovative design of food

Hierarchy of senses/relation to food, understanding the food in relation to taste buds and eyes(science of taste and Art of food), visual appetite and its representation created by innovative food design and continuous development through the visual sensory inputs

Unit IV; Visual effect and analysis

Sensory evaluation of food, factors affecting visual impact, underdone and overdone , redefinition and enhancement, visual analysis, acceptance and satisfaction to the tongue and eyes, and overall a sense of great visual appeal

Course Outcome

Upon successful completion of this course the students will be able to,

CO1: Evaluate and follow the key elements while presenting the food.

CO2: Use the techniques of garnishing and basic rules of presentation.

CO3: Appreciate the visual appetite and practice innovative design of food.

CO4: Summarise visual appeal, sensory evaluation and analyse the effect.

Reference Books:

1. The art of food presentation by christopherstyler published by Wiley September 2006.
2. Food presentation secrets by Hobday, Cara Published by Five Fly books Ltd, 2009.
- 3 Making sense of taste- Food and Philosophy by Carolyn Krosmeier Published by Cornel University press October 2002.
4. Sensory and consumer Research in food products and development by Howard R.Moskowitz Published by Black well Publishing Ltd 1st Edition July 2006

Course objective:

1. To educate the student to attain knowledge and skills on the handling of dessert, sauces, chocolates and presentation skills
2. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on
3. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works
4. To learn the method of handling various small and large tools and equipment for the purpose of shaping, moulding, presenting etc.

Unit-I: History and origin:

Region of origin - Civilization & cultivation - Religion & differences - Cultural beliefs - Types of grains used.

Unit – II: Bread making ingredients:

Types of flour – Composition – Classification- Other grain & cereals -Storage of flour

Unit –III : Functions of ingredients in bread making:

Role of salt - Role of sugar & types - Shortenings & types- Functions of yeast -Influence of ingredients

Unit- IV: Additives in doughs & bread:

Hydrogenated oils - Mono & di glycerides - Dough emulsifiers- Improvers & role- Role of each ingredient

Unit- V: Bread formula:

Basic units - Formula & measurements- Units of measure -Bakers percentage formula - Formula yield

Course outcome:

CO1: Ability to exhibit knowledge and skills in making desserts, sauces, chocolate in various forms and textures.

CO2: Knowledge of factors that affect quality of baked products.

CO3: Ability to produce decorative show piece with hands on participation

CO4: Ability for organizing design, make up and production of buffet platters using artistically made dessert and show piece works

CO5: Ability to analyse and evaluate product quality based on colour, taste and texture.

Reference Books:

1. The new international confectioner- Wilfred J.Fance,virtue-london,1981.
2. Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
3. Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
4. Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
5. Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

SEMESTER - I PRACTICAL

Objectives

1. To prepare and expose the students with all the knowledge of Indian food and culture of different region
2. Give them an experience of abundant spice magic of these regions
3. Develop them to use all the techniques and become master of Indian cuisine

1. Kerala

Meenpollichathu, Thalacheri chicken biryani, Erissery, Ullitheeyal, Malabar paratta
Ada pradaman

2. Tamil Nadu

Vazhapooparuppuusli, Keeraimasial, Milagukozhambu, Mutton ball curry, Coconut rice
Asoka halwa

3. Karnataka

Alambuarapu, Padangigassi, Kori gassi, Neichoru, Sannas, sweet moong dal khichdi

4. Andhra Pradesh

Guttivangayakura, Pesarattu /coconut chutney, Tomato pappu, Chappalapulusu, Tempered rice

5. Hyderabad

Kachigoshtki biryani, Mirchkasalan, Burfani raita, Vegetable shammi kebab, Kubanikamitha

6. Goan

Rissoles de camarao, Caldoverde, Chicken xacuti, Foogath, Vegetable pulao, Feeloz

7. Punjabi

Rajma masala, Paneer makhani, Raarah ghost, Baingan burta, Jeera pulao, Kheer

8. Bengali

Mustard fish, Bhapoo aloo, Cholar dal, Luchi, Chorchori, Ghee bhat, Mistidoi

9. Lucknowi

Galouti kebab, Sheermal, Ghost korma, Paneer pasanda, Muzzafar,

10. Breakfast and snacks

Idli sambar, pooribhaji, POHA Cholebhatura, aloo parantha, Kolkata singada, Kathi roll

11. Rajasthan

Gattekisubzi, Rajasthanikadi, Rajasthanimirchiwada, Laal mas, Phulka, Dal halwa

Course outcome

CO1: On successful completion of the course the students will be able to

CO2: Showcase the basic skill in preparing the foundation gravies and marinade for kebabs

CO3: Compile an Indian menu and execute the same

CO4: Plan the quantity of raw materials required for particular function and prepare the cost per cover.

CO5: Master the comfort food and the most popular breakfast dishes

18PMIA12 ART OF BAKERY AND CONTEMPORARY BREAD MAKING 0 0 6 3
PRACTICAL

Course objective:

1. To educate the student to attain knowledge and skills on the handling of dessert, sauces, chocolates and presentation skills
2. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on
3. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works
4. To learn the method of handling various small and large tools and equipment for the purpose of shaping, moulding, presenting etc.

1. Breakfast Breads -Pancakes, Waffles, Doughnuts, Croissants, Danish, Muffins, Cinnamon Rolls, Cornbread.
2. Quick Breads : Biscuit method, Muffins method, Creaming method, Banana Bread, Carrot Cake, Spiced Soda Bread, Cookies with classification / Biscuits.

International Breads:

3. English Breads : Bloomer, Cornmeal Leaf, Hovis, Cottage Loaf, Crumpets, Harvest Loaf, Hot Cross Buns, Welsh Clay Pot, Irish Soda Bread, Sally Lunn
4. French Breads: Baguettes, Epi, Fougasse, Pain Polka, Cereale, Pain Poilane
5. Italian : Ciabatta, Focaccia, Grissini, Panettone, Pome Con Noli
6. Medditerranean : Slice Bread, Schiacciata bread, Pitta Bread, Greek Olive Bread
7. American: Burger Bun, Swirl Bread, Corn Bread, San Francisco Sour Dough, Oat Meal Bread.
8. Middle East : Lavash, Barbari, Syrian Onion Bread, Braided Bread
9. Ginger Bread: Models Life Size Dummy Models, Salt Dough- models: Flat modelling, Metal Armature, Bird, Animal, Fish and Natural Floral Forms.
10. Breakfast Breads -Pancakes, Waffles, Doughnuts, Croissants, Danish, Muffins, Cinnamon Rolls, Cornbread.
11. Quick Breads : Biscuit method, Muffins method, Creaming method, Banana Bread, Carrot Cake, Spiced Soda Bread, Cookies with classification / Biscuits.

International Breads:

12. English Breads: Bloomer, Cornmeal Leaf, Hovis, Cottage Loaf, Crumpets, Harvest Loaf, Hot Cross Buns, Welsh Clay Pot, Irish Soda Bread, Sally Lunn
13. French Breads: Baguettes, Epi, Fougasse, Pain Polka, Cereale, Pain Poilane
14. Italian : Ciabatta, Focaccia, Grissini, Panettone, Pome Con Noli
15. Medditerranean : Slice Bread, Schiacciata bread, Pitta Bread, Greek Olive Bread
16. American : Burger Bun, Swirl Bread, Corn Bread, San Francisco Sour Dough, Oat Meal Bread.
17. Middle East : Lavash, Barbari, Syrian Onion Bread, Braided Bread
18. Ginger Bread: Models Life Size Dummy Models, Salt Dough- models: Flat modelling, Metal Armature, Bird, Animal, Fish and Natural Floral Forms.

Course outcome:

CO1: Ability to describe ingredients and mixing for quick breads.

CO2: Ability to produce various shapes with hands on participation

CO3: Ability to distinguish between straight dough, sponge dough and other various method.

CO4: Ability to analyse and evaluate product quality based on colour, taste and texture

CO5: Ability to define the art and science of baking.

SEMESTER - II

Course Objective:

Planning is paramount important in every field of work. This portion imparts students the essential elements of planning and decision making. It also gives answer to the various questions in management organization behaviour, sales and marketing, and entrepreneurship.

Unit I: Definition of Management

Its nature and purpose, Function of Management, Planning and its importance, Decision making its importance and how it impacts the output. Organizing-Structure, Departmentalization- Basic pattern advantage and disadvantage of each, Delegation and decentralization

Unit II: Leadership

Nature of leading and leadership, defining leadership, ingredients of leadership, leadership behaviour and style.Importance and effect of behaviour and style. Motivation- special motivation techniques

Unit III: Manpower planning

Concept planning, product definition, job analysis, job description, job evaluation, and job enrichment. Sourcing, recruiting, training and development, performance evaluation and control

Unit IV: Sales and Marketing

Basics of marketing and sales concepts and principles. The fundamentals of marketing and its relationship to the food and beverage and most importantly how it will enhance the chefs overall carrier

Unit V: Entrepreneurship

Introduction and evolution of the concept of entrepreneurs, characteristics and function of entrepreneur. Entrepreneurship development and a basic steps in starting business

Course Outcome

Upon successful completion of this course the students will be able to

CO1: Discuss the organization structure and key functions of management

CO2: Evaluate the human behaviour and style- key ingredients for leadership, and Motivation Techniques.

CO3: Effectively plan and assess the manning requirement for a small area of function and ability to understand the impact of training

CO4: Understand the planning for sales and effect of marketing under the very competitive environment.

CO5: Appreciate the booming start-ups and basic steps in starting new business to become an Entrepreneur.

Reference Books

1. Entrepreneurship development by S. Senthil, M Arokiaraj, ARS Publications
2. Principles of Management Paperback – 30 Jun 2017 by Tripathi
3. Production Planning and control by V Vijayakumar

Course Objective:

Developing a food service establishment is a complex sequential process requiring the intense interaction of many professionals to successfully plan, design, build and operate a food service facility. So the objective is to understand the role of concept planning as it involves extensive capital and time required for the development

Unit I -Food service development process

Concept statement and who is involved in development. From concept development to design development. Concept components, identifying who is your customer and what customer wants.

Unit II- Concept coordination and design process.

Key players in restaurant design process. Schematic planning. Functional program and space program. Sizing the BOH (Back of the House), programming the BOH space. Number of meals per day, peak demands, competitions, pricing

Unit III -Planning

Planning an all-day dining kitchen with a capacity of 100 covers and banquet facility of 500 covers. Service and processing flow, efficient disposal system, cold holding facility volume cooking, Equipment, staffing and menu. Staff facility and food delivery system for staff.

Unit IV- Analyzing various food service model in India,

Its advantage and disadvantage. Growing single food concept, cost structure in creating the design and profitability. A comparison of fine dining concept and Full service restaurant. Regional food, wellness food, QSR, single bowl concept and new trend in food concept .Development of standard recipes, standard operating procedure. Productivity analysis- higher productive equipment and productive employees.

Unit V- Failure and success of the restaurants

Failure and success of the restaurant depends on three factors food, service and ambiance. Retention of customers is key and the popularity of food depending on the competition and trends. Environmental Studies in relation to Hotel sector and food beverage operation. Solid waste management and water management and conservation

Course Outcome

Upon successful completion of this course the students will be able to,

CO1: Write the concept statement and understand the concept components

CO2: Design the space and sizing the BOH depending on the demand

CO3: Design specific All-day dining and banquet facility listing staffing and equipment

CO4: Analyse the types of food service models and plan the facility

CO5: Assess the well-run food service establishment and plan the positive environmental concern

Reference Books:

1. Hotel Facility Planning by Tarun Bansal- Oxford University press 2010.
2. Hospitality Facility Management design by David M. Stipanuk, AH& LA, 2006; Reference books: Stephen P. Robbins MaryCoutter, Management Pearson education INC 2002Developing
3. Hospitality properties and Facility by Joeph Ransley Hadyn Ingram - Butterworth Heinemann2000.

Course Objective:

Role of chefs in modern culinary world, code of conduct and ethos being a culinarian, and how responsible to become a chef. Concept of cooking simple and effective approach. Understanding of all building blocks and the importance of mise en place. Recipe formulation and its basic rules, weight and measures, its importance, standard recipes for consistency, flavoured oil, vinegars, relish and taste adders. Understand the usage of some of the great exotic flavourful ingredients. Palate development and appreciating the correct seasoning the food.

Unit I SAUCES

Every chef takes great pride in the sauces that transform a good meal into a great dining experience. From the classic sauces of France to modern salsas, relishes, infused oils, coulis and chutneys you will explore all the diverse expressions of the saucier's art. These sauces form the basis for an exploration of full range of soups.

Course Highlights:

- *Grand sauces-*
- *Compound sauces-*
- *Emulsified sauces-*
- *Contemporary sauces-*
- *Consommé*
- *Vegetable-based soups-*
- *Reductions*
- *Roux-based soups and bisques*

Unit II Menu Engineering

Compiling menu and conceptualization of dishes, plating, design and presentation. Elements required for finishing touches for great eye appeal. Principle of cooking methodology.

Dry-heat cooking methods

Mastery of cooking technique is an essential yet difficult aspect of the culinary craft. Whenever a chef turns and faces the stove, the outcome is wholly dependent on a few basic skills - sautéing, grilling, and frying among them. These dry-heat methods are taught comprehensively and meticulously, giving students an opportunity for repetition that assures competency and confidence.

Course Highlights:

Sautéing proteins, starches, and vegetables -Pan-frying proteins, starches, and vegetables-Deep-frying proteins, starches, and vegetables- Grilling proteins, starches, and vegetables
Roasting proteins, starches, and vegetables

Moist-heat cooking methods

Moist-heat cooking produces some of the great treasures of the kitchen. Profound flavors and comforting textures make braises and stews the highlights of cuisines around the world. Poached and steamed dishes now form the basis of much of today's wellness-centered dishes.

Course Highlights:

Braising proteins and vegetables- Stewing proteins, starches, and vegetables- Shallow poaching *proteins* - *Steaming proteins and vegetables* -*Deep-poaching proteins and vegetables* Essence marinade and glaze. Dry cure and brine for fish. Smoking of food. Degrees of cooking, shrinkage, professional methods of keeping and preserving food. Spoilage of meat and meat products, changes in meat cooking two great laws in cooking.

Unit III Breakfast, Brunch, and Lunch

Dinner is the main meal associated with being a chef. But over 30% of all meals eaten in restaurants are breakfast, brunch, and lunch. This course explores the techniques and ingredients used in those meals, from egg cookery and crêpes to sandwiches, vinaigrettes and dressings. Legume, grain, timbale, and soufflé techniques are also part of this course.

Course Highlights:

Egg specialties- Griddle specialties- Cereals- Crêpes - Breakfast meats - Simple and composed salads Dressings and vinaigrettes - Assorted sandwiches - Grains and legumes- Soufflés, gratins, and timbales

Unit IV Cuisine of France:

With good reason, France is considered the touchstone for all western cuisines. In this course students become familiar with characteristic ingredients, methods and dishes from Provence, Burgundy, Normandy, and Alsace.

Cuisine of Italy: Piedmont, Tuscany, Abruzzo, and 17 other regions comprise what we think of as Italian food. Regionality is the essence of all things Italian and this concept is central to our presentation of this exciting cuisine. Using authentic recipes and ingredients students come to appreciate the diversity and simplicity that characterize this popular yet elusive European cuisine.

Cuisine of Middle East, Spain, Greek and Mexico and its flavourful combinations and special spices, its contribution to the world of cuisine, an overview

Modern cooking, focus on perfect plating, micro greens, edible flavours, well received attraction. Modern techniques and approach to food cooking and presentation, sous vide cooking, an overview.

Unit V Modern culinary masters

As cuisine has evolved and transformed over time, chefs have become innovators, visionaries, and artists. Best chefs in the industry will interact with each one in preparing recipes specially selected by the chefs, students come to understand the unique perspective of each and every ideas that will spark their own creativity. The course concludes with market basket cooking classes where students can individually express their interpretation of the masters' lessons.

Course Outcome

Upon successful completion of this course the students will be able to,

CO1: Demonstrate the classic and contemporary sauces

CO2: Understand the advance cooking methods and plan menu based on principle of cooking methodology

CO3: Appreciate the importance of breakfast and will be able to demonstrate the breakfast dishes

CO4: Describe the relation similarities and difference in flavours and main highlights western, continental and Middle East food.

CO5: Exhibit professionalism in the Organizing the kitchen.

Reference Books

1. Gisslen, W. (2011) Professional Cooking, 7th ed. New Jersey: John Wiley & Sons, Inc.
2. The Food & Beverage Institute (1997) Cooking essentials for the new professional chef, Canada: John Wiley & Sons, Inc.
3. Parvinder S. Bali, "Food Production Operations", 2009, Oxford University Press, India.
4. North American Meat Processors Association (2007) The meat buyers guide: meat, lamb, veal, pork and poultry, New
5. Ingram, C. (2008) The world encyclopaedia of cooking ingredients, New Delhi: Om Books International
6. Fischer, J. (1990) Cheese: **identification**, classification, utilization, U.S.A: Delmar, Cengage Learning.

Course Objective

1. To study the preparation of bread making from different forms of flour
2. To learn the preparation of fancy breads, whole bread with different forms and texture of dough
3. To understand the importance of salt dough and ginger bread models
4. To understand the making of breakfast breads, quick breads, laminated doughs and other combinations
5. To educate and impart knowledge in the field of baking and mass production of bakery goods

Unit- I: Composition & chemistry:

Faults & classification – rectifications- Breakfast breads - Quick breads -Types & methods of baking

Unit – II: International breads comparative study:

French, German – Scandinavian – Italian – British- Russian & American

Unit- III: Commercial manufacturing of yeast goods:

Lean dough products- Rich dough's- Rolled in yeast dough's- Laminated dough -Steps in yeast dough production

Unit- IV: Cake & sponge making:

Methods of Preparation- Techniques advisable -Aerated desserts -Creaming method and precaution -Icings & glazes

Unit – V: Frozen desserts:

Products & types -Classification of desserts-Churn frozen-Frozen yoghurt & gelato -Parfait & bombes

Course outcome:

Upon successful completion of this course the students will be able to,

CO1: Ability to produce different types of bread using various types of flours

CO2: Able to evaluate and analyse dough texture and bread quality

CO3: Capable of producing international breads and artisan breads

CO4: Competent to plan production of mass quantity

CO5: Proficient in portioning and presenting baked goods for industrial and commercial purposes.

Reference Books:

1. The new international confectioner- Wilfred J.Fance, virtue-london, 1981.
2. Roux brothers on Patisserie-Michel roux, Albert roux, little brown publications, 1993.
3. Sugar work –Peter T.Boyle, Van Nostrand Reinhold co., New York, 1982.
4. Professional baking, 2nd edition- Wayne Gisslen, Wiley Publications, Singapore,1984.
5. Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

Course Objective:

Hygiene, sanitation and safety of food is increasingly becoming a crucial factor in the success of the food business, to protect the popularity of the restaurant and the health of the customers it is important to understand how it impacts the business. This subject will provide the student an opportunity to know all the elements and implementation of the same

Unit I Food safety

Define the term food safety, consequences of poor standards of food hygiene and benefits of food standards, proper temperature of various foods and also make sure food served in safe and at most hygiene standards. Cold food served cold and hot food served hot. Food safety and standards of authority of India

Unit II Personal hygiene for food handlers

Habits, clothes and educating food handlers in handling and serving food. Microbiology of food, spoilage, control of micro-organisms and growth curve effect of environmental factors on the growth of microorganisms. Bacteria, reproduction and time scale of the process, food borne illness, concept of danger zone, example of high risk food, food contamination and their sources

Sanitary procedures: safety procurement, storage, Handling preparation, control of spoilage and safety of leftover food

Unit III Food handlers, cleaning methods and garbage disposal

Food handlers: Hygiene practices control and inspection, planning and implementation of training program for health personnel. Risk associated with food being handled by carriers.

Cleaning method: Define sanitation and disinfection, use of detergents and sanitation method, understand the significance of cleaning schedule

Garbage disposal: Types of waste, hazardous vs nonhazardous waste, segregation, recycling and different waste treatment

Unit IV HACCP

Overview, needs and benefits of HACCP, Prerequisite programs: define and develop the process, to perfection

HACCP principles:

Hazard analysis, critical control point, CCP Decision tree, critical limit, monitoring, taking corrective

Unit V FSSAI

Food Safety and Standards Authority of India

Course outcome

Upon successful completion of this course the students will be able to,

CO1: Follow and describe the food safety standards, understand the effect of poor hygiene standards

CO2: Implement the best practice of personal hygiene and understand the cost of poor hygiene

CO3: Summarise the cleaning process and procedure of garbage disposal

CO4: Assess the need for HACCP practices and prepare CCP

CO5: Evaluate and recognize the need for implementing the FSSAI

Reference Books:

1. Food safety by Christine Taylor- Bufler Publishing by children's PR 2008.
2. Essential of food safety and sanitation by David MeSwane and David Zuachaudy Published by Prentice Hall 1998.
3. Employee food safety Hand book- Third edition by J.E Kellerand Associates June 200

Objective:

To introduce to the students various activities happening in Garde manger, processing and preparation of cold food, Hors d'oeuvres and charcuterie

Unit 1: Introduction to Larder

Larder function, Layout, key equipment and chefs responsibilities. Cold sauces- preparation of emulsified sauces. Preparation and uses of Cumberland sauce, Horseradish sauce and Mint sauces. Varieties of salad leaves, Mesclun, types and parts of salads. Presentation and modern ingredients to salads- edible flowers, dust and powders. International salads and dressings and Raw fish salad- Ceviche

Unit 2: Appetizers and presentation of Hors d'oeuvres

Guidelines for selection of hors d'oeuvres and international equivalent. Finger food and its basic principles. Banquet and a la carte styles canapés. Barquettes, tartlets, choux puffs and carolines – preparation and presentation. Classic and modern appetizers plating and presentation. Types of sandwiches and innovative stuffing, types of cheese and cheese board presentation.

Unit 3: Force meat preparation

Spice mix for force meat, different types and definition. Fabrication, grinding, molding, forming, cooking and storage. Panada- types and uses. Types and definition of Mousse, parfait and quenelles. Methodology of preparation of mousse and presentation.

Unit 4: Pate, Terrine and Aspic

Definition and Preparation of Pate and Terrine. Preparation and assembling of pate, types of lining for pate- pate dough and fat lining. Country style terrine, assembling and cooking terrine. Preparation of Galantine, Ballotine and roulade. Brines, cures and Marinades its preparation and uses. Preparation of various types of Aspic and jellies, uses of Aspic. Preparation and uses of Chaudfroid. Gelatin- its usage and types

Unit 5: Charcuterie products

Processed meats and comminuted- definition, major categories of sausage and three types of meat ingredients used in sausages. Curing agent in sausage making and its functions. Different type of casing advantage of using natural casing. Types of ham, curing and drying of ham. Types of bacon and processing of bacon

Course Outcome

Upon successful completion of the course the students will be able to

CO1: Discuss the recipes for cold sauces, varieties of lettuce and salad preparations

CO2: List different types of finger food and cocktail snacks, accompaniments for cheese board

CO3: Summarize the force meat preparation and its derivatives

CO4: Identify the pate Terrine and Galantine

CO5: Discuss the types of sausages and different types of bacon, processing of Ham and curing Process.

SEMESTER – II PRACTICAL

Practical

Objectives

- To develop multiple techniques and systems of production and food preparation to answer the daily and basic gastronomic demands, as well as complex and creative preparations.
- To recognise the optimum point for the consumption of raw products. To break down the organoleptic properties of foods to obtain their ideal blend, understand their physical and chemical properties and their behaviour during the cooking process.
- To identify the most appropriate and innovative techniques for the processing of foods as a function of product characteristics, their subsequent use and customer needs.
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Menu-1

Double consommé with liver quenelles, grilled beef tenderloin, cobb salad, steak de seer en papillote
Creamed spinach tart, crème brulee

Menu -2

Pumpkin soup with chicken breast and fried ginger, aubergine, goats' cheese and pesto toast, Lamb
estouffade with garlic bread, Parsley potato, Mud pie

Menu-3

Mousseline of fish with tomato puree, Tortellini of ratatouille with gazpacho, Garlic braised whole
chicken with flageolets and roasted leeks, Braised leeks and red pepper, lemon mousse

Menu -4

Mushroom soup cappuccino, Stuffed lamb leg for roasting, Grilled aubergine and tomato, Mushroom
and chestnut risotto, Ricotta tart

Menu-5

Crab bisque, Poulet poele chimay, Quiche Lorraine, Tomato farcies, Strawberry bavarois

Menu-6

Chicken lime avgolamono soup (kotosoupaavgolamono), Tzatziki- yoghurt and cucumber salad/
tapenade, Greek Gyros –Horiatikisalata, Moussaka of lamb, semolina pudding

Menu-7

Broccoli soup with cheese ravioli, Millefeuille of red mullet, Bouchees de crustaces berycy
Red cabbage and mashed potato, brandy snap and coffee & date mousse

Menu-8

Tortilla espagnole, Paella, Empanadas/ Aioli Pisto

Menu-9

Hummus, Shish taouk, Falafel, Moroccan couscous vegetables Moroccan meatball tagine
(Keftyta Mkaouara)

Menu-10

Buns with bbq chicken and chili jam, BBQ fish with pickled vegetables, Spicy prawn and avocado with chipotle mayo and crispy vermicelli, Sticky Asian lamb with sesame fried brown rice

Menu-11

Fried potato and fried egg, Poached fish in dill cream sauce, German style creamed spinach
Panko coated chicken schnitzel, Sautéed German sausage with bacon and apple sauerkraut
Spaetzli with gruyere cheese and caramelized onion

Menu-12

Corn chowder with jalapeno cream, sizzling calamari salad with potato string, Red snapper with spring vegetable vinaigrette, Cannelloni roll with spinach and ricotta

Course outcome

On successful completion of the practical the students will be able to

CO1: Practice the culinary techniques and master the most advanced culinary applications.

CO2: Learn the essentials of traditional cookery, which has made possible evolution of the kitchen.

CO3: Undependably prepare food and be knowledgeable in the culinary techniques from near and far cultures.

CO4: learn the gastronomic properties and best applications of products from around the world..

Course Objective

1. To study the preparation of bread making from different forms of flour
2. To learn the preparation of fancy breads, whole bread with different forms and texture of dough
3. To understand the importance of salt dough and ginger bread models
4. To understand the making of breakfast breads, quick breads, laminated doughs and other combinations
5. To educate and impart knowledge in the field of baking and mass production of bakery goods

List of Experiments:

1. Royal Icing: Flower Baskets, creating embroidery and lace designs, lacing, bas relief and smocking, filigree, advanced figure piping, advanced run out works, and – free standing run outs. Competitions and Commissions. Tube embroidery, Runout Collars, Stock, Runouts, Floating Collar, Floating Filigree, Tuille, extension, brush embroidery, Oriental string work.
2. Gum Paste: 3 dimensional Gum paste models for wedding. Wedding Cakes, Christmas and New Year : Shaping, drying and storage, Frills, Broderie Anglaise. Brush Embroidery. Basrelief. Smoging, Modeling, crimping, embossing, cutouts, applique.
3. Chocolate: Éclairs, Liqueur Chocolates, Chocolate Stencil Works for Cakes, Chocolate Designs, Chocolate couvertish, making rolls, shavings, stencil, leaves, petals for decorating different cakes Chocolate Sculpturing.
4. Sugar Confectionery: Truffles & Boiled sweets. Toffees, Fondants, Pastillages, Caramel fruits? Pulled Sugar – Sugar Baskets, roses & other Flowers, Stems & Leaves, ribbons: Spun Sugar – Caramel strings. Pulled sugar strings, Blown Sugar – Show Pieces of Basket with blown sugar fruits; Free hand champagne glasses and mild – blown wine glass. Aquarium with Rock sugar and bubble sugar; Birds with Rock sugar and poured sugar.
5. Marzipan : Modelling and decorating cakes
6. Nougatine Show pieces : Well, Boat, Hut, Bullock Cart, Peacock, Dragon

Course outcome:

Upon successful completion of this course the students will be able to,

CO1: Ability to produce different types of icing using various methods.

CO2: Able to evaluate and analyse sugar paste texture and its quality.

CO3: Capable of producing international gateaux and artisan works.

CO4: Competent to plan production of mass quantity.

CO5: Proficient in portioning and presenting show pieces for industrial and commercial purposes.

Menu 1

Salads and dressings

1000 Island

Blue cheese dressing

Marie rose

Remoulade

Balsamic dressing

Caesar dressing

Menu 2

Ceviche, raw papaya salad, shrimp remoulade, Lobster salad, Caesar salad, Apple and orange salad

Cobb salad, Tuna salad

Menu 3

Aspic Jelly

Chaud-froid

Menu 4

Force meat

Chicken mousse

Liver parfait

Seafood pate

Menu 5

Chicken Galantine, country style pate

Menu 6

Vegetable terrine

Potato and mushroom pate

Menu 7

Beef wellington

Chicken liver mousse in egg

Menu 8

Cheese platter setting and accompaniments

Broccoli mousse

Carrot timbale

Menu 9

Platter set up and garnish with pate and terrine

SEMESTER - III

Course Objectives

1. Learn the role of nutrition in relation to health and the prevention of chronic disease
2. Learn the effects of phytochemicals on health and disease.
3. Determine nutrient needs, nutritional supplements and recommendations associated with different life cycle stages
4. Evaluate nutrition information based on scientific reasoning for culinary and food service application.

Unit I- Food, Nutrition and Health

Relationship between food, nutrition and health, functions of food physiological, psychological and social, Food Safety

Unit II - Nutritional Basics and Needs

Nutrients – Carbohydrates, Protein, Fats, Vitamins, Minerals, Water, Phyto-chemicals

Units III - Nutrition during Lifecycle

Physiological considerations and nutritional concerns for the following life stages:

- Adult man / woman
- Preschool children
- Adolescent children
- Pregnant woman
- Nursing woman and infant

Unit IV - Health and Wellness

- Lifestyle relates to food choices
- Nutrition Guidelines for health and fitness
- Nutritional Supplements

Unit V - Nutrition Education

- Importance of Nutrition Education in Catering and Fast Food Business
- Therapeutic Nutrition
- Food Allergy and Food Intolerance

Course Outcome

- CO1: Appreciate the philosophy of health and wellness as the foundation upon which optimum nutrition is achieved
- CO2: Complete an in-depth study of integrative nutrition in the areas of nutrients, phytochemical, food allergy, food intolerance and food safety
- CO3: Educate others about holistic nutrition, lifestyle, wellness, and healthy living
- CO4: Apply lifestyle and nutritional assessment techniques and relate to food as part of our lives
- CO5: Advocate culinary nutrition to the health and wellness of a Nation

References

01. Jacqueline Marcus, Nutrition- 1st Edition
02. Elson M Hass, MD, Stay in healthy with Nutrition
03. George Mateljan, The world's Healthiest foods
04. Mark Bittman, Food Matters- A guide to conscious eating
05. Michael T Murray, Joseph Pizzord Natural Medicine, 3rd Edition

Course Objective:

Restaurant concepts are evolving and there different types of eateries in the market. Planning menu and manpower are very crucial for the success of the restaurant. These topics will give a overall view and dynamics of restaurant operations and how the location, menu and theme of the restaurant will be suitable for successful and meaningful operations. Students will be trained to understand menu planning, recipe development, presentation concept and how one should visualize the food.

Unit - I Types of restaurants

Discuss different type of restaurants, sample menu and viability of successful operation. Discuss some of the top most restaurants in India and overseas. How the Micheline star is awarded

Unit - II Categories of hotels

Various star category of hotels and their food outlets and operation style. Luxury hotel kitchen operation why they require highly specialized people and how it is related to quality, role of chefs and standards. Project work.

Unit - III Multi-skilling

Multi-skilling need and quality issues associated with this concept, Manpower development and training and attrition. Trained staff retention.

Unit - IV Meal menu planning

Menu planning exercise for breakfast lunch, cocktail snacks, high tea, sit-down menu and Dinner buffet menu. Cuisine trend and innovation. Create mini all-day dining menu and execute in small groups

Unit V Food sustainability

Being sensitive to sustainability and understand where the food comes from and what is food miles, choose food that are good for the environment and the body

Course outcome

Upon successful completion of this course the students will be able to,

CO1: Discuss what makes the restaurant successful and how consistency may be achieved

CO2: Identify the star category of hotel, its service quality and brand standards

CO3: Define the multi skilling concept, its advantages and disadvantages

CO4: Plan the sit-down menu and organise the requirement

CO5: Assess the concept of sustainability, related to food and quality

Reference books

1. Culinary Art- Culinary Institute of America
2. Passion for Flavours by Gordon Ramsay
3. Mastering the Art of good cooking- Salt Fat Acid Heat by Wendy Mac Naughton

Course Objective:

Asian food is colourful, fragrant and healthful, this course is to expose the students to very satisfying flavor spectrum of Asia along with sweet, sour, salty and bitter which often come together in Surprising and delicious combination

Unit I Asian food

Introduction to Asian food, meal platters combination, Asian kitchen utensils, cutting techniques
Various cooking techniques and the most important basics, key raw Materials used in Asian kitchen

Unit II Thai food

Thai food, its four region and cultural influence, royal cuisine of Thailand, commonly used ingredients and utensils. History of Thai cuisine and how it evolved. Popular dishes of Thai cuisine.
How India appreciate the food and some similarities in the basic preparation.

Unit III Chinese cuisine

Chinese cuisine: Regions of Chinese cuisine, History and cultural influence. Cooking methods and key ingredients in the classic Chinese food. Influence of Chinese food in Indian and its growing demand in the Indian Regions.

Unit IV Vietnamese and Indonesian cuisine

Vietnamese and Indonesian cuisine: Culinary influences of Indians, Chinese, Arabs and Dutch on Indonesian food, spice and herbs blend. History, regions, culture of regions and its popularity in the cuisines of the world. Malay and Chinese influence on Vietnamese cuisine and its special taste of sweet and spicy dominating the world cuisine

Unit V Food of Malaysia

Food of Malaysia: an overview of Malay cuisine and its culture. Nonya cuisine – the best of Chinese and Malay.

Course Outcome

Upon successful completion of this course the students will be able to

CO1: Identify typical Asian utensils and basic cooking techniques

CO2: Discuss the flavour profile of Thai food and its key ingredients and dishes

CO3: Explain the various region and province of china, techniques and popular dishes

CO4: Summarise the influence of all flavours and cooking techniques of Vietnam, Indonesia and Malaysia

CO5: Summarise the influence of all flavours and cooking techniques of Malaysian Cuisine

Reference books

Esterik, P.V (2008) Food culture in South East Asia, London: Greenwood Press
South East Asia cook book by Ruth Law

Course Objective

Help to prepare students to meet the challenges associated with the Food and Beverage Industry. Students will gain basic understanding of wines that accompany foods, gueridon service operations, and dealing with staff.

Unit – I Food and wine pairing,

Introduction, Motivations of wine and food pairing, Primary components, Texture elements, Flavor intensity, persistency, and spiciness, guidelines for food & wine pairing, Wines that pair well with foods

Unit – II Cocktails & Mocktails

How to Make conventional cocktails, the Basic Bar Gear, the Essential Drink Mixing Techniques, Essential Bar Techniques, glass for drinks and different styles of drinks. Definition of a mocktail, how to simulate alcohol, methods of making mocktails –Builds, Stirred, Blended, Shaken. Classification of mocktails - fizzy, non-fizzy, frozen and cream based recipes. Mocktail ingredients and garnishes

Unit – III Guéridon service

Introduction, Equipment use and maintenance, selection of guéridon dishes, handling food for guéridon service, Flambéing. Advantages and limitations of guéridon service

Unit – IV Communication and soft skill development

Communication skills- Visual, nonverbal and aural communication, Interpersonal communication, Emotional and social skills, Creativity, critical thinking and problem solving, Essential and vocational skills: survival strategies

Unit – V Human resource development and retention

The concept of human resource development, Features of Human Resource development, Benefits of Human Resource Development, Factors Affecting Employee Retention

Course Outcome

Upon successful completion of this course, the student will be able to

CO1: Identify types of wines that accompany foods.

CO2: Prepare of a host of mocktails.

CO3: Specialize in gueridon service operations.

CO4: Communicate effectively.

CO5: Display skills pertaining to recruitment, retention and career development of individuals within organizations

Reference Books

Pairing with the Masters: A Definitive Guide to Food and Wine -Ken Arnone, Jennifer Simonetti-Bryan

Ultimate Guide to Spirits & Cocktails – by Andre Domine November 15, 2008

Mocktails: The Complete Bartender's Guide r – Kester Thompson

Food & Beverage service – R. Singaravelevan

Effective Communication and Soft Skills, - Nitin Bhatnagar / Mamta

Recruitment, Development, and Retention of Information Professionals: Trends – Elisabeth Pankl...

Emerging Human Resource Development (HRD) (Focus on: Strategic Approaches- S.K. Bhatia

Course objective

1. To study the preparation of bread making from different forms of flour
2. To learn the preparation of fancy breads, whole bread with different forms and texture of dough
3. To understand the importance of salt dough and ginger bread models
4. To understand the making of breakfast breads, quick breads, laminated doughs and other combinations
5. To educate and impart knowledge in the field of baking and mass production of bakery goods

Unit –I: Bread faults & remedies:

- Mixing methods
- Faults & causes
- Flavour
- Texture & crumb
- Crust

Unit – II: Quick breads:

- Muffin method
- Creaming method
- Biscuit method
- Aeration method
- Two stage method

Unit – III: Traditional breads:

- Challah
- Bagels
- Bloomers
- Flat breads
- Paning, baking, cooling & Storage

Unit – IV: Ala carte desserts:

- Classic & new trends
- Sauce pouring
- Selection of plate ware
- Compilation of layered cakes & gateaux
- Selection of bases, topping, filling & garnishes

Unit – V: Confectionery decorating mediums:

- Pastillage
- Marzipan
- Chocolate & sugar
- Crunch components
- Garnishes –conventional & unconventional
- Artificial & natural colouring
- Other decorating techniques: Masking, Stencilling, Marbling, Piping, Fruit & Nuts.

Course outcome:

Upon successful completion of this course, the student will be able to

CO1: Ability to produce different types of bread using various types of flours

CO2: Ability to evaluate and analyse dough texture and bread quality

CO3: Ability to understand the production of international breads and artisan breads

CO4: Ability to plan production of mass quantity

CO5: Ability to portion and present baked goods for industrial and commercial purposes

Reference Books:

1. The new international confectioner- Wilfred J.Fance, virtue-london,1981.
2. Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
3. Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
4. Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
5. Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.

SEMESTER - III PRACTICAL

Objective

Students will develop of much needed culinary skill and knowledge of Asian food and food culture by practical experience and deep understanding of cooking methods and different ingredients

Menu 1- Asian Mixed

Indonesian style Satay, Singapore chicken rice, Nasi Goreng, sago pudding

Menu 2- Asian Mixed

Yellow river soup, nonya prawn salad, Rendang Ayam, Chicken chow mein, toffee banana

Menu 3- Chinese

Pickled cucumber, Chicken in Sichuan chilli sauce, mixed vegetable in soya chilli sauce
Vegetable fried rice, Date pancake

Menu 4- Chinese

Kimchi, Hot and sour vegetable soup, sliced fish in black bean sauce, Chilli garlic noodle
Taarsan

Menu 5- Malaysian

Soto Ayam- spicy chicken soup, Malaysian prawn fritters, Grilled chicken kelantan style
Fried rice noodle Penang style

Menu 6- Vietnamese

Asparagus crab soup, Shrimp toast, Lemon Grass chicken, Fried rice with tomato

Menu-7- Thai

Yum Apples Kiew- Green apples in spicy sauce, Tom Yum Koong- Hot and spicy shrimp soup, Kai
Yang- Thai style Barbecued chicken, Vegetable green curry
Kao Pad- classic Thai fried rice.

Course Outcome

CO1: On successful completion of the course the students will be able to

CO2: Attain the skill set required to create most common and popular food of Asian countries

CO3: Develop the special skill to appreciate the taste and follow the technical instructions

CO4: Plan the Asian menu and prepare the dishes

CO5: Successfully work and toss the wok over a high pressure range

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PRACTICAL

COURSE OBJECTIVE:

Prepare students to meet the challenges associated with the Food and Beverage Industry. Familiarize students of the Food Service Facilities. Establish goals and cost limitations, Formulate plans and specifications for food and employee needs and operational requirements.

Practical:

1. Analysing texture characteristics in food and wine. Texture matching by similarity or contrast.
2. Prepare conventional cocktails by the different methods of mixing cocktails. Practice a host of popular mocktails.
3. Familiarize with preparing and serving dishes from the gueridon trolley.
4. Communicate effectively and use standard phrases when dealing with guests
5. Prepare duty charts and simulate staff training. Role play

COURSE OUTCOME:

On successful completion of this course learners will be able to:

CO1: Identify types of wines that accompany foods.

CO2: Prepare cocktails in accordance with international and national standards.

CO3: Prepare, carve, flambé and serve dishes from the gueridon trolley

CO4: Read and write effectively, use English correctly, develop the capacity to think and plan productively.

CO5: Be creative, think critically and solve problems.

CO6: Discuss how to strategically plan for the human resources needed to meet organizational goals and objectives.

Course objective

1. To study the preparation of bread making from different forms of flour
2. To learn the preparation of fancy breads, whole bread with different forms and texture of dough
3. To understand the importance of salt dough and ginger bread models
4. To understand the making of breakfast breads, quick breads, laminated doughs and other combinations
5. To educate and impart knowledge in the field of baking and mass production of bakery goods

Unit –I: Bread faults & remedies:

- Mixing methods
- Faults & causes
- Flavour
- Texture & crumb
- Crust

Unit – II: Quick breads:

- Muffin method
- Creaming method
- Biscuit method
- Aeration method
- Two stage method

Unit – III: Traditional breads:

- Challah
- Bagels
- Bloomers
- Flat breads
- Paning, baking, cooling & Storage

Unit – IV: Ala carte desserts:

- Classic & new trends

- Sauce pouring
- Selection of plate ware
- Compilation of layered cakes & gateaux
- Selection of bases, topping, filling & garnishes

Unit – V: Confectionery **decorating mediums:**

- Pastillage
- Marzipan
- Chocolate & sugar
- Crunch components
- Garnishes –conventional & unconventional
- Artificial & natural colouring Other decorating techniques: Masking, Stencilling, Marbling, Piping, Fruit & Nuts

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Course outcome:

Upon successful completion of this course, the student will be able to

- CO1: Ability to produce different types of bread using various types of products.
- CO2: Ability to evaluate and analyse griddle cakes and waffles.
- CO3: Ability to understand the production of international breads and artisan breads
- CO4: Ability to describe types and application of frosting and toppings.
- CO5: Ability to prepare edible and non-edible display works.

Course Objective

Students will be trained to understand menu planning, recipe development, presentation concept and how one should visualize the food and plan theme restaurants.

Plan menus for breakfast, Brunch, Lunch, High Tea, and Dinner taking into consideration the following factors -Nutritional Adequacy 2. Age 3. Sex 4. Physical Activity 5. Economic Considerations 6. Time, energy and skill considerations 7. Seasonal availability 8. Religion, 9. Variety in colour and texture 10. Likes and dislikes of individuals 11. Satiety Value

Improving products, Introducing signature dishes.

Identifying and utilizing foods that are good for health.

Substituting ingredients that are organically available,

Adopting environment friendly cooking methods.

Calculating food miles when assessing the environmental impact of food, including the impact on global warming.

Composting

Course Outcome

Upon successful completion of this course, the student will be able to

CO1: Discuss different forms of restaurants,

CO2: Recognize hotels according to their ratings.

CO3: Explain the importance of a menu, plan and write a menu

CO4: Select food that are good for the environment and the body