

SEMESTER-II

FUNDAMENTALS OF FOOD PRODUCTION-II

Unit	Course Contents	Hours
I	<p>Kitchen Organization layout and hierarchy: -</p> <ul style="list-style-type: none"> ❖ Kitchen layout and function ❖ Receiving area, Storage area, Cold butchery, and Vegetable mise en place area, Cold kitchen, hot kitchen, Garde Manger, Bakery & Confectionery. ❖ The Classical and new kitchen brigade. 	5
II	<p>Basic Principles of Food Production: -</p> <ul style="list-style-type: none"> ❖ Fruit and Vegetable Cookery: <ul style="list-style-type: none"> ➤ Cut of vegetable – Introduction Classification of vegetable ➤ Pigments and colour change effects of heat on vegetable ➤ Cuts of vegetables ➤ Classification for fruits uses of fruit in cookery ➤ Salad & salad dressings ❖ Salads/ Dressings: - <ul style="list-style-type: none"> ➤ Simple Salads, Compound salads ➤ Dressings any five ➤ International salads ❖ Soups: - <ul style="list-style-type: none"> ➤ Classification with examples ➤ Basic recipes ➤ Consommés ➤ Garnishes and accompaniments for soups 	5
III	<ul style="list-style-type: none"> ❖ Meat Cookery: - <ul style="list-style-type: none"> ➤ Introduction to meat cookery ➤ Cuts of Beef/Veal ➤ Cuts of Lamb/Mutton ➤ Cuts of Pork ➤ Variety meats (Offal's) ❖ Fish Cookery: - <ul style="list-style-type: none"> ➤ Introduction to fish mongery ➤ Classification of fish with examples ➤ Cuts of fish, Selection of fish & Shellfish ➤ Cooking of fish effects of heat ❖ Egg Cookery: - <ul style="list-style-type: none"> ➤ Introduction to Egg cookery ➤ Structure of an egg ➤ Selection of egg ➤ Uses of egg in cookery 	5

	➤ Methods of cooking egg	
IV	<ul style="list-style-type: none"> ❖ Breakfast: - <ul style="list-style-type: none"> ➤ International menus ➤ Preparations ➤ Traditional/Classical items – Power breakfast- & Brunch-concept ❖ Culinary Terms (Cookery):- <ul style="list-style-type: none"> ➤ List of culinary (Common & basic) terms ➤ French to English/ English to French- 50 ➤ Simple menu terminology 	5
V	<ul style="list-style-type: none"> ❖ Bakery: - <ul style="list-style-type: none"> ➤ Breads:- <ul style="list-style-type: none"> • Principles of bread making • Simple yeast breads • Role of each ingredient in bread making • Baking temperature and its importance • Pastry Creams: Basic Pastry creams • Uses in confectionery ▪ Preparation and care in production 	5
	Total	25

Course Learning Outcomes

After completion of this course, the student will:

1. Determine the different positions and function of kitchen production.
2. Identify and properly operate equipment & common culinary hand tools.
3. Productively apply appropriate cooking skills
4. Identify various cooking techniques.
5. Comply with and practice safe work habits, identify safety hazards, employ preventative safety measures.
6. Maintain positive relations with others, cooperate through teamwork and group participation.
7. Exhibit appropriate work habits and attitudes; demonstrate a willingness to compromise.
8. Identify behaviors for establishing successful working relationships
9. Demonstrate a positive attitude, conversation skills, & personal hygiene
10. Prepare, clarify and utilize basic stocks, sauces, soups & thickeners.
11. Identify & properly select grains, cereals, pastas & rice then cook dishes utilizing these.
12. Utilize portion control, work flow, plating and garnishing principals.

References:

1. Professional Chef – Le Rol A Poson
2. A Taste Of India – Jaffery Madhur
3. Food Commodities – Benard Davis

4. Cookery an Intro.– Ceserani & Kinton
5. Modern Cookrey – Philip E Thangan
6. Professional Baking – Wayne Glasslen
7. Professional Naking – Crrisslen Wayhe
8. Theory of Cookrey – Krishna Arora

PRACTICAL- FUNDAMENTALS OF FOOD PRODUCTION-II

Unit	Contents of the Subject	Hours
I	Preparation of Soup & Shorba <ul style="list-style-type: none"> ❖ Classification of soups ❖ 3 types of veg shorba ❖ Preparation of basic soups ❖ Consomme, cream, Puree, Veloutes, National soups, Bisque, Chowders 	14 hrs
II	Egg Cookery with accompaniment : - <ul style="list-style-type: none"> ❖ Preparation of varieties of egg dishes ❖ Fried (sunny side up double fried) ❖ Poached ❖ Boiled ❖ Omelet's (plain, stuffed) ❖ En cocotte ❖ Scrambled ❖ Benedict ❖ Shakshuka, Japanese, Fritata 	14 hrs
III	Identification and Preparation of Fish: - <ul style="list-style-type: none"> ❖ Identification & classification of fish (Demo) ❖ Cuts of fish such as fillet, darne, troncon, paupiette, goujon, goujonettess ❖ Preparation of simple fish dishes- any 5 	14 hrs
IV	Identification and preparation of Poultry: - <ul style="list-style-type: none"> ❖ Cuts of poultry/ ❖ Preparation and jointing of chicken ❖ Preparation of simple chicken dishes- any 5 Identification & Preparation of Meat: - <ul style="list-style-type: none"> ❖ Identification of various cuts ❖ Preparation of basic cuts of lamb, boneless, escalope & roast leg of lamb 	14 hrs
V	Bakery – Pastry: - <ul style="list-style-type: none"> ❖ Demonstration +Preparation of dishes using varieties of pastry+ Gateaux ❖ Two festive menus- Christmas & Thanks Giving 	12 hrs.
	Total	68

LARDER

S.No	Unit	Topic
1	Unit-1	Larder Organisation & layout. Larder control Maintenance & upkeep of larder equipment and supplies.
2	Unit-2	Hors d'oeuvre and salads classification
3	Unit-3	Fish classification, scalling, cleaning, preparation, basic cuts and its uses and storage
4	Unit-4	Butchery Cuts of beef, lamb, mutton and pork, its uses and weights.
5	Unit-5	Poultry and Game: Poultry Classification, preparation, dressing and cuts with its uses. Game Fured game and feathered game, preparation cuts with its uses.

ADVANCE FOOD PRODUCTION

Unit	Course Contents	Hours
I	Appetizers and Garnishes: - <ul style="list-style-type: none"> ❖ Appetizers: - Definition, Classification, Standard accompaniments, Uses with menu examples ❖ French Classical Menu- 17 Course ❖ Garnishes: - Definition, Classical Garnishes and Historic importance, Uses with menu examples. 	7
II	International Cuisine: - <ul style="list-style-type: none"> ❖ Geographic location ❖ Historical background ❖ Staple food with regional influences ❖ Specialties ❖ Recipes ❖ In Relation to the following cuisines: - France, Italy, Spain, Germany, Middle eastern, Mexican, Chinese, Thai, Cazun/ Creole etc. 	7
III	Uses of Herbs and Wines in cookery: - <ul style="list-style-type: none"> ❖ Difference between cooking wine and table wines ❖ Ideal use of wine in cooking ❖ Herbs and Spices: - Classification and ideal use of herbs and spices in cooking 	7
IV	Icings and Meringues: - <ul style="list-style-type: none"> ❖ Icings: - Types, Uses, Methods of Preparation, Recipes and Difference between icings and toppings 	7

	<ul style="list-style-type: none"> ❖ Meringues: - Definition, Types, Preparation methods, Factors affecting stability, Cooking of meringues ❖ Faults & rectification 	
V	Cakes and Gateaux: - <ul style="list-style-type: none"> ❖ Definition ❖ Types ❖ Famous International cakes ❖ Role of different ingredients used ❖ Faults and rectification ❖ Care and Precautions 	7
	Total	35

PRACTICAL- ADVANCE FOOD PRODUCTION

Unit	Course Contents	Hours
I	Three Cors. Menu of International Cuisine (France, Italy, Spain, Cazun/ Creole)	14
II	Three Cors. Menu of International Cuisine (Middle eastern, Mexican, Chinese, Thai etc.)	14
III	Making of Cakes and Gateaux	14
IV	Different Icings and Meringues	14
V	Fusion Cuisine- Two Menu (4 Course)	12
	Total	68

Reference Books:-

The creative art of garnishes by –
 Complete Indian cook book by Mridula Badrekar
 Le Repertoire de la cuisine by louij Jaulmier

BAKERY AND CONFECTIONERY

UNIT	CONTENT	HOURS ALLOTTED	WEIGHTAGE FOR EXAM
1	<ul style="list-style-type: none"> ● Introduction ● Scope of Bakery & Confectionery, ● Bakery terms ● Organisation chart of Bakery ● Ingredient used in Cake Making Types & Varieties- Flour, Sugar, Shortening – Fats and oil, Egg, Moistening agent, Leavening Agents 	10	15%

2	<ul style="list-style-type: none"> • Wheat and Flour <ul style="list-style-type: none"> - Different types of flours available - Constituents of flours - pH Value of flour - Water absorption power of flour - Gluten, diastatic capacity of flour - Grade of flour - Temperature/ Weight conversions 1 unit; °F/ °C /gms / lb serving size • Cake Making Methods <ul style="list-style-type: none"> - Sugar butter process - Flour butter process - Genoise method - Blending and rubbing method 	15	15%
3	<ul style="list-style-type: none"> • Raw material required for bread making: <ul style="list-style-type: none"> - Role of flour, water, yeast, salt - Sugar, milk and fats • 3 Basic Pastries- Pastry making, principles & derivatives 	10	10%
4	<ul style="list-style-type: none"> • Yeast <ul style="list-style-type: none"> - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing it's working. - Effect of over and under fermentation and under proofing of dough and other fermented goods. • Characteristic of Cakes- Balancing cake formula, External characteristics, Internal Characteristics 	5	5%
5	<ul style="list-style-type: none"> • Bread improvers-improving physical quality • Cake faults and remedies 	5	5%