

**Programme: Integrated MBA Hospitality, Travel and Tourism**

**Course Code: HTC 107**

**Number of Credits: 4**

**Title of the Course: FOOD PRODUCTION 2**

**Objective:**

At the end of the course the student will have the ability to understand the history and evolution of Indian cuisine, ingredients used in Indian food, the philosophy of Indian food, and be able to suggest dishes reflecting the diversity of Indian cuisine.

**Contents:**

Indian cuisine, philosophy of Indian food, concept of Ayurveda.

Influence of Greeks, Mughals, Mongolian and Chinese, Portuguese, British on Indian cuisine, regional and religious influences in Indian cuisine.

Cooking equipments used in Indian cuisine, techniques used in Indian cooking, blending of spices and ingredients in Indian cuisine, dry masalas, wet masalas, blending of spices and masalas, pastes and souring agents used in Indian cooking. Regional North Indian, South Indian Cuisine, East & West Indian Cuisine, regional variation in cuisine, speciality cuisine on festivals and occasions, seasonal availability of ingredients, staple diet, historical background, special ingredients used, use of thickening agents, souring agents, spicing agents, basic gravies and their importance in the set-up of an Indian kitchen, ingredients used, equipment used, spices, Indian breads, snacks and desserts.

Pedagogy: Presentations and Group discussions on types of Indian regional cuisines.

Minimum depth coverage will be at the level of the following books:

1. Thangam E. Philip, Modern cookery, Orient Blackswan Private Limited, Fourth Edition, Vol.1
2. Thangam E. Philip, Modern cookery, Orient Blackswan Private Limited, Fourth Edition, Vol.2
3. Quantity Food Production, and Indian cuisine, P.Bali, Oxford.

