

Programme: Integrated MBA Hospitality, Travel and Tourism

Course Code: HTO 115

Number of Credits: 2

Title of the Course: FOOD AROUND THE WORLD

Objective	Students will learn about foods from different countries around the world, and speciality dishes from selected countries.
Contents	<p>Ingredients specific to a cuisine (5 hours)</p> <p>Influences on cuisines of different countries (5 hours)</p> <p>Speciality dishes in International cuisine (5 hours)</p> <p>Menus pertaining to selected countries: (15 hours)</p> <p>China</p> <p>Chicken Manchurian</p> <p>Stir fried noodles</p> <p>Fish in garlic sauce</p> <p>Vegetable chowmein</p> <p>Thailand</p> <p>Pad thai</p> <p>Vegetables in green curry sauce</p> <p>Chicken in red curry sauce</p> <p>Mexico</p> <p>Quesadillas</p> <p>Tostadas</p> <p>Mexican rice</p> <p>Chicken with chocolate sauce</p> <p>Churros</p> <p>France</p> <p>Herbed rice</p> <p>Pan fried fish with lemon butter sauce</p> <p>Butter parsley potatoes</p> <p>Italian cuisine</p> <p>Pizza</p> <p>Lasagne bolognese</p> <p>Penne carbonara</p> <p>Tiramisu</p>
Pedagogy	lectures/ tutorials/laboratory work/ field work/ outreach activities/ project work/vocational training/viva/ seminars/ term papers/assignments/ presentations/ self-study/ Case Studies etc. or a combination of some of these. Sessions shall be interactive in nature to enable peer group learning.
References	<ol style="list-style-type: none">1. The Professional chef, Culinary Institute of America, Wiley2. International cuisine, Parvinder Bali, Oxford3. Professional cooking, Wayne Gisslen, Wiley