

Programme: Integrated MBA Hospitality, Travel and Tourism

Course Code: HTC 113

Number of Credits: 4

Title of the Course: FOOD PRODUCTION THEORY 3

Objective:

At the end of the course the student will get an insight into the functioning of a larder kitchen and its importance, recognize differentiate between international cuisines and suggest dishes based on a given theme and understand concepts related to Food production management.

Contents:

Layout and organisation of the larder section of the kitchen, including charcuterie, sandwiches and appetizers. Concept of charcuterie, smoking, curing, and preparation of charcuterie products, tools and equipment used for making sausages, components of charcuterie products- main meat, binders, sweeteners, seasoning agents, dry curing, wet curing, cold smoking, hot smoking, preservatives, forcemeats, types of sausages. Production and types of cold cuts from around the world.

Preparation, storage and service of sandwiches served in hotels, components of sandwiches, bread, spread, filling, garnish, cold sandwiches, hot sandwiches, grilled sandwiches, toasted sandwiches. Appetizers and dishes served in fine dining restaurants, identification and usage of herbs and wines in cooking, pairing of wine with food, International cuisines-Italian, Regions of Italy, special ingredients used, varieties of cheeses, pastas, popular dishes from Greek, Scandinavian, Spanish, Moroccan, Turkish, Oriental food. Production planning, scheduling, quality control, forecasting, budgeting, menu costing, yield management.

Pedagogy: Presentations and assignments on International 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, Vol.2
3. International cuisine and Food Production Management, P. Bali, Oxford.

