

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><u>Ingredients specific to a cuisine</u> (5 hours)</p> <p><u>Influences on cuisines of different countries</u> (5 hours)</p> <p><u>Speciality dishes in International cuisine</u> (5 hours)</p> <p><u>Menus pertaining to selected countries:</u> (15 hours)</p> <p>China</p> <p><u>Chicken Manchurian</u></p> <p><u>Stir fried noodles</u></p> <p><u>Fish in garlic sauce</u></p> <p><u>Vegetable chowmein</u></p> <p>Thailand</p> <p><u>Pad thai</u></p> <p><u>Vegetables in green curry sauce</u></p> <p><u>Chicken in red curry sauce</u></p> <p>Mexico</p> <p><u>Quesadillas</u></p> <p><u>Tostadas</u></p> <p><u>Mexican rice</u></p> <p><u>Chicken with chocolate sauce</u></p> <p><u>Churros</u></p> <p>France</p> <p><u>Herbed rice</u></p> <p><u>Pan fried fish with lemon butter sauce</u></p> <p><u>Butter parsley potatoes</u></p> <p>Italian cuisine</p> <p><u>Pizza</u></p> <p><u>Lasagne bolognese</u></p> <p><u>Penne carbonara</u></p> <p><u>Tiramisu</u></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