

Programme: Integrated MBA Hospitality, Travel and Tourism**Course Code:** HTC110**Number of Credits:** 4**Title of the Course:** Food Production Practicals 2**Objective:**

At the end of the course, the student will prepare food from different Indian Regional cuisines, compile menus and do food presentation. The student will become familiar with the work involved in preparing menus of Indian Regional cuisine.

Contents:

Basic gravies and masalas used in Indian cuisine: Onion Tomato masala, Korma Gravy, Makhani gravy, Brown gravy, Haryali gravy, Garam masala, Kebab masala, Paanch phoran, Rasam masala, Rasam powder, Sambhar powder, Recheado masala, Xacuti, Balchao, Vindaloo, Tandoori masala, Salan masala.

Food Production Menus based on Regional Cuisines of India: Punjab, Kerala, Bengali, Goan, Maharashtrian cuisine Jeera Pulao, Subz Pulao, Biryani, Raita, Yakhni Pulao, Missi Roti, Laccha paratha, Malabari Paratha, Naan, Kulcha, Pudina paratha, Cheese garlic naan, Tandoori Murgh, Paneer Makhani, Aloo Mutter, Butter chicken, Rajma Masala, Pindi chana, Chole Bhature, Dal Makhani, Aloo Gobhi, Akuri, Dhansaak, Patrani Macchi, Salli Murgi, Tareli Macchi, Masala bhaat, Kolhapuri mutton curry, Xacuti, Cafreal, Prawn Balchao, Mutton vindaloo, Tambda Rassa, Pandhra Rassa, Bharleli vangi, Ambti, Varan, Misal pav, Jowar bhakri, Koshimbir, Panchamrut, Sabudana vada, Shrikhand poori, Puran poli, Sol kadhi, Bharleli bhendi, Basundi, Kadhi, Kand batata poha, Avial, Chicken Chettinad, Doodhi Pachadi, Nandan curry, Ishtu, Sambhar, Chutney, Idli, Aloo tikki, Pani puri, Kachori, Pakora, Moong dal vada, Bonda, Dhokla, Pav bhaji, Upma, Vada pav, Rasmalai, Gulab Jamun, Shahi tukda, Payasam.

Pedagogy: Practicals on Regional Cuisines of India, with emphasis on a set 4 course menu prepared within 3 hours.

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

1. Modern Cookery 1, Thangam Philip Publisher: Orient Blackswan
2. Modern Cookery 2, Thangam Philip Publisher: Orient Blackswan
3. Quantity Food Production Operations and Indian cuisine, P. Bali Publisher: Oxford

