

FOOD PRODUCTION PRACTICALS 3 (4 CREDITS)

Course Code: HTC 117

Objective:

At the end of the course the student will be able to prepare menus from international cuisines.

Prepare foods using techniques unique to Western, Middle eastern, European and Oriental cuisines

Contents:

Understand the usage of different types of ingredients pertaining to International cuisines.

International Cuisine Menus pertaining to Italy, Greek, Spanish, French, Chinese, Japanese,

Thai cuisines: Bruschetta, Penne Arabiatta, Calzone, Canneloni, Carbonara, Pollo Cacciatore,

Pollo Parmigiana, Fettucine, Pesto, Insalata Cesare, Lasagna, Linguine, Panini, Pasta

Primavera, Ravioli, Risotto, Spaghetti Bolognese, Tagliatelle al Ragu, Cassatta, Tiramisu,

Semi freddo, Granita, Tzatziki, Souvlaki, Pita bread, Rosemary Onion focaccia, Hummus,

Falafel, Grilled red snapper, Gyros, Spanakopitas, Pad thai, Chili garlic noodles, Satay, Nasi

Goreng, Massaman curry, Tom Yum, Som thai, Pad thai, Kung pao chicken, Dim sum, Fajitas,

Quesadilla, Tacos, Burritos. International Salads- Caesar Salad, Waldorf Salad, Greek salad,

Panzanella, Watermelon feta salad, Pasta salad, Salade Nicoise, Insalata mista, Insalata

Caprese, Watermelon feta salad, Salad Mimosa, Tuna Salad.

Croque Monsieur, Club sandwich, Burgers, Hot dogs, Tuna sandwich,

Pedagogy: Practical demonstrations and practice sessions on methods of preparing various International Cuisine Menus.

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.