

FOOD PRODUCTION PRACTICALS 2 (4 CREDITS)

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 P FOOD PRODUCTION 3 (4 credits)

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, Production Operations and Indian cuisine, P. Bali Publisher: Oxford