



**SARDAR PATEL UNIVERSITY**  
**Vallabh Vidyanagar, Gujarat**  
**(Reaccredited with 'A' Grade by NAAC (CGPA 3.11))**  
**Syllabus with effect from the Academic Year 2023-2024**

**BBA HONS' HOSPITALITY MANAGEMENT – 04Years**  
**(Under Choice Based Credit System Based on UGC Guidelines)**  
**BBA Hospitality Management Semester - I**

Course Code	UM1MABBH01	Title of the Course	Basic Food & Beverage Production
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	1. The objective of this course is to familiarize students with the basic concept of food.
	2. To make the student learn about the professionalism and basicetiquette of culinary art
	3. To learn about the raw material, uses, composition, benefits, and methods
	4. To sharpen the culinary skills in the field of food production. To impart the knowledge of the history of culinary art and changes alongwith times
	5. To give a basic idea about the physical and chemical composition of different food.

Course Content		
Unit	Description	Weightage* (%)
1.	<b>INTRODUCTION TO COOKERY</b> Culinary history - Origin of cookery Attitude and behavior in the kitchen Personal hygiene Classical brigade Duties and responsibilities of various chefs	25%
2.	<b>AIMS &amp; OBJECTIVES OF COOKING AND SANDWICHES</b> Aims and objectives of cooking food Effect of cooking on (protein, carbohydrate, and fats) Characteristics of raw material - role, type, and uses Salt, sweetening, fats & oils (shortening), flour, raising agents, thickening agents, eggs, flavorings, and seasoning. <b>Sandwiches</b> <ul style="list-style-type: none"><li>• Introduction</li><li>• Parts of Sandwich</li><li>• Types of Sandwich</li><li>• Making Sandwich</li><li>• Storing Sandwich</li></ul>	25%



3.	<b>METHODS OF COOKING</b> Cooking technique, methods of heat transfer Methods of cooking Roasting, grilling, frying, baking, broiling, poaching, boiling, steaming, braising, stewing <b>Textures and Mixing</b> <ul style="list-style-type: none"><li>• Various textures,</li><li>• combinations, and mixing in preparation.</li></ul>	25%
4.	<b>STOCKS, SAUCES, SOUPS, AND CULINARY TERMS</b> Definition and classification of stock Preparation and uses of stock <b>SAUCES</b> Definition of sauce Classification of sauce Preparation of mother sauce and their derivatives <b>SOUPS</b> Introduction and Classification of Soup Modern trends in presenting soup <b>CULINARY TERMS</b> Basic culinary terms used in the kitchen.	25%

**PRACTICAL**

NO.	TOPIC	Weightage (%)
1.	<ul style="list-style-type: none"><li>• Equipment - Identification, Description, Uses &amp; handling</li><li>• Hygiene - Kitchen etiquettes, Practices &amp; knife handling</li><li>• Identification and Selection of Ingredients</li><li>• Classification of Vegetables –</li><li>• Cuts - julienne, jardinière, macedoines, brunoise, payssane, dices,cubes, shred,mirepoix</li></ul>	25%
2.	<ul style="list-style-type: none"><li>• Basic Cooking methods and pre-preparations</li><li>• Blanching of Tomatoes and Capsicum</li><li>• Preparation of concasse</li><li>• Boiling (potatoes, Beans, Cauliflower.</li><li>• Frying - (deep frying, shallow frying, sautéing) Aubergines,Potatoes, etc.</li><li>• Braising - Onions, Leeks, Cabbage</li><li>• Stocks - Types of stocks (White and Brown stock)</li></ul>	25%
3.	Sauces - Basic mother sauces & Derivatives of 2 each. <ul style="list-style-type: none"><li>• Béchamel</li><li>• Espagnole</li><li>• Velouté</li><li>• Hollandaise</li><li>• Mayonnaise</li><li>• Tomato</li></ul>	25%
4.	Egg cookery - Preparation of variety of egg dishes <ul style="list-style-type: none"><li>• Boiled (Soft &amp; Hard)</li><li>• Fried (Sunny side up, Single fried, Bull's Eye, Double fried)</li><li>• Poaches</li><li>• Scrambled</li><li>• Omelette (Plain &amp; Stuffed)</li><li>• En -cocotte (eggs Benedict) Some Egg Preparation</li></ul>	25%



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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes	
1.	Integrate his culinary knowledge along with developing his basic culinary skills.
2.	The students will develop technical skills in egg cookery
3.	The students will familiarize themselves with the different characteristics of Raw materials.

Suggested References:	
Sr. No.	References
1.	The Theory of Cookery - Krishna Arora published by Frank bros and co.
2.	Modern cookery for teaching and the trade by Thangam E.Philip published by Orient Blackswan
3.	Chef's manual of kitchen management by John fuller published by Harper Collins Distribution service

On-line resources to be used if available as reference material
Online resources
LinkedIn.com
Tutorialspoint.com
Hospitalitynu.blogspot.com
Home.binwise.com
Setupmyhotel.com

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