

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VIII
Syllabus with effect from: December - 2013
Theory (Credit – 2)

Paper Code: UM08EBBH01		Total Credit: 4
Title Of Paper: Advance Food & Beverage Production - II		
Unit	Description in detail	Weightage (%)
I	Western Plated Food Introduction the concept of plate presentations Merging of flavours, Shapes and textures on the plate Emerging trends in food presentations	25%
II	Concept of Health Food Introduction Types of nutrients Balanced diet and nutritional analysis Principles of healthy cooking	25%
III	Production Management Introduction Kitchen organization Allocation of work – job description, Duty Rosters Production planning and scheduling Production Quality and Quantity control Forecasting and budgeting Yield management	25%
IV	Research and Product Development Introduction Testing new equipment Development new recipes Food trials Evaluating a recipe Organoleptic and sensory evaluation	25%
Practical (Credit – 2)		
	Demonstration Practicals & Simple Application by Students	
	To Formulate Menus from the International Cuisines: Mediterranean cuisine French cuisine Cuisine of the UK Scandinavian cuisine German cuisine	
Laboratory:		
Calculation of Nutritional Information and Costing of the Recipes and Same Would be Recorded in the Prescribed Format in the Journals.		

Note: The Journals will be evaluated by the Concerned Teacher.

Basic Text & Reference Books:-

- Modern Cookery for Teaching and the Trade – Thangam E.Philip (Mumbai, Orient Longman)
- The Theory of Cookery – K.Arora, Frank Bros. & Co.
- Chef's Manual of Kitchen Management – John Fuller
- Le Repertoire De La Cuisine – L.Saulnier
- Classical Recipes of the World – Henry Smith

