

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VIII
Syllabus with effect from: June-2014
(Batch - 2011)

Paper Code: UM08EBBH01	Total Credit: 3
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		
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.

Evaluation: 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

