

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester:V
Syllabus with effect from:June-2013

Theory

Paper Code: UM05CBBH01	Total Credit:3
Title Of Paper: Quantity Food and Beverage Production – II (T/P)	

Unit	Description in detail	Weighting (%)
I	Indian Regional Cooking A. Introduction & Factors affecting eating habits Staple diet Historical background Availability of raw material Special equipment & fuel Food prepared for festivals and special occasions in India B. Basic Masala & Gravies used in Indian Cooking	25 %
II	Eastern and Western cuisine Gujarat, Rajasthan, Goa, Maharashtra, Bengal History Methodology, Equipment, Culinary terms.	25 %
III	Northern and Southern Cuisine Mughalai, Awadhi (including Dimpukht), Punjabi, Kashmiri, Hyderabadi, Andhra, Tamilnadu, Chettinad History Methodology, Equipment, Culinary terms.	25 %
IV	Indian Breads,Pickles /Preserves & Sweets Indian Breads Pickles, Chutneys, Murabbas, Indian sweets Milk Base Flour Base Cereal & Vegetable Base Paneer Chenna Chakka Khoya Cooking of Indian sweets Culinary terms.	25 %

Practical



(Demonstration practicals & simple application by students)

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Title Of Paper: Quantity Food and Beverage Production – II (T/P)	

Unit	Description in detail	Weighting (%)
	To formulate menus from the respective regions: Mughlai Rajashthani South Indian Chettinadi Parsi Sindhi	

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

