

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: II
Syllabus with effect from: November/December-2011

Theory

Paper Code: UM02CBBH01	Total Credit:3
Title Of Paper: Basic Food and Beverage Production – I (T/P)	

Unit	Description in detail	Weighting (%)
I	Introduction to Professional Cookery Origin of Cookery Development of attitude and professional behavior Classical Brigade Kitchen organization and layout	25 %
II	Cooking Process Aims and objectives of cooking food Methods of cooking Equipment and fuel	25 %
III	Basic commodities Flour Milk and milk products Cereals and Pulses Vegetables and Fruits Various cooking additives and improvers	25 %
IV	Principles of Menu Planning Menu Planning principles Types of Menu	25 %

Practical

(Demonstration practicals & simple application by students)

Paper Code: UM02CBBH01	Total Credit:3
Title Of Paper: Basic Food and Beverage Production – I (T/P)	

Unit	Description in detail	Weighting (%)
	Vegetables Varieties of Vegetables Classification <u>Cuts of Vegetables:</u> Julienne Jardinière Mignonette Dices Cubes	



	<p>Macédoine Paysanne Shred Concasse Mirepoix Blanching of Tomatoes & Capsicum Methods of Cooking Vegetables Boiling (Potatoes, Beans, Cauliflower) Frying (Aubergine, Potatoes) Steaming (cabbage) Baking (potatoes, turnip) Braising (onion, leaks, cabbage)</p>	
	<p>Stocks Demonstration and preparation of: White stock Brown stock Fish stock</p>	
	<p>Sauces Demonstration & preparation of basic mother sauces and 2-3 derivatives of each Béchamel (+ cheese sauce, Mornay, mustard sauce, parsley sauce) Espagnole (+ lyonnaise Madeira, charcutière) Tomato (+ Créole, Italienne, piquante) Veloute (+ suprême, allemande, normande) Hollandaise (+ paloise, béarnaise) Mayonnaise (tartare, cocktail)</p>	
	<p>Soups Classification of soups Preparation of basic soups Consommé, (royale, Carmen, Clermont, ambassadrice, julienne) Cream (tomato, spinach, vegetables) Puree (lentil, peas, carrot) Cut vegetables (Scotch Broth, Minestrone) Veloute (crème de volaille princesse, veloute dame blanche/ marie- louse National soup (mulligatawny, French onion, oxtail) Bisque (Prawn, Shrimp)</p>	
	<p>Egg Cookery Preparation of varieties of egg dishes Boiled (soft & hard) Fried (sunny side up, double fried) Poaches Scrambled Omlette (plain, stuffed) En cocotte (eggs benedict) Starch (rice, pasta, potato)</p>	

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:

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| ➤ Le Rol A.Polsom | The Professional Chef (4th edition) |
| ➤ Paul Hamlyn | Larousse Gastronomique-Cookery Encyclopedia |
| ➤ Wane Gisslen | Professional Cooking |
| ➤ Escoffier | The Complete Guide to the Art of Modern Cookery |
| ➤ Philip E. Thangam | Modern Cookery (Vol-I) For Teaching & Trade |

