

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VII
Syllabus with effect from: June-2013 (Batch 2010)

Theory (Credit- 2)

Paper Code: UM07EBBH01	Total Credit: 4
Title Of Paper: Advance Food & Beverage Production - I	

Unit	Description in detail	Weightage (%)
I	Larder or cold kitchen Introduction Larder work Sections and functions of a larder kitchen Layout of a typical larder Larder equipment Hierarchy of larder staff Duties and responsibilities of larder staff	25%
II	Sandwiches Introduction Parts of sandwiches Types of sandwiches Making sandwiches Storing sandwiches Modern approach to sandwiches in hotels	25%
III	Uses of herbs and wines in cooking Introduction Herbs Popular herbs used in cooking Wines used in cooking	25%
IV	International Cuisines Introduction Italian cuisine Mediterranean cuisine Mexican cuisine French cuisine Cuisine of the UK Scandinavian cuisine German cuisine Chinese cuisine Japanese cuisine Thai cuisine	25%



Practical (Credit-2)

	Description in detail	
	Demonstration Practicals & Simple Application By Students	
	To Formulate Menus From The International Cuisines: Mexican cuisine Italian cuisine Chinese cuisine Japanese cuisine Thai 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

