

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

<b>Paper Code: UM07EBBH01</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Advance Food &amp; Beverage Production-I</b>	

Unit	Description in Detail	Weightage (%)
I	<b>Larder or cold kitchen</b> 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	<b>Sandwiches</b> Introduction Parts of sandwiches Types of sandwiches Making sandwiches Storing sandwiches Modern approach to sandwiches in hotels	25%
III	<b>Uses of herbs and wines in cooking</b> Introduction Herbs Popular herbs used in cooking Wines used in cooking	25%
IV	<b>International Cuisines</b> Introduction Italian cuisine Mediterranean cuisine Mexican cuisine French cuisine Cuisine of the UK Scandinavian cuisine German cuisine Chinese cuisine Japanese cuisine Thai cuisine	25%
<b>Practical</b>		
	Demonstration practical's & simple application by students	
	<b>To formulate menus from the International Cuisines:</b> 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

