

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: III
Syllabus with effect from: June-2012

Theory

Paper Code: UM03CBBH01	Total Credit:3
Title Of Paper: Basic Food and Beverage Production – II (T+P)	

Unit	Description in detail	Weighting (%)
I	Mise En Place Planning And Organizing Production Using The Knife Preliminary Cooking And Flavoring Preparation For Frying Handling Convenience Foods	25 %
II	Stocks, Sauces And Soups Stocks Ingredients Procedures Reductions And Glazes Convenience Bases Sauces Understanding Sauces Roux Other Thickening Agents Sauce Families Soups Understanding Soups Classification Of Soups Service Of Soups	25 %
III	Meat Cookery Beef Lamb And Mutton Pork Veal Game	25 %
IV	Egg, Poultry And Fish Egg Introduction To Egg Cookery Structure Of An Egg Selection Of Egg Uses Of Egg In Cookery Methods Of Cooking Egg Poultry Introduction To Poultry Cookery Classification Of Poultry	25 %



Cuts Of Poultry Selection Of Poultry Cooking Of Poultry Fish Cookery Introduction To Fish Cookery Classification Of Fish With Examples Cuts Of Fish Selection Of Fish And Shell Fish Cooking Of Fish	
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Practical

(Demonstration practicals & simple application by students)

Paper Code: UM03CBBH01	Total Credit:3
Title Of Paper: Basic Food and Beverage Production – II (T+P)	

Unit	Description in detail	Weighting (%)
Part -A	Basic Continental Cuisine A.Fish Cookery Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole) Round fish (Surmai, Rawas, Mackerel) Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters) Cuts of Fish e.g., Fillet, Darne, Troncon, Paupiette, Goujon Preparation of simple fish Dishes such as Saumon grille Pomfret Meunière Sole Mornay Fish Orly Fish Colbert Fish a l'anglaise B.Poultry Cuts of Poultry Preparation and jointing of Chicken Preparation of Simple Dishes such as Poulet rôti a l'Anglaise Poulet grille diable Poulet saute chasseur Poulet saute Maryland C.Meat Identification of various cuts Carcass demonstration of Lamb and Pork Preparation of Basic Cuts such as Lamb and Pork Chops Tornado, Fillet, Steak and Escalope Roast leg of Lamb Stew	25%



Part-B	<p>Basic Indian Cuisine</p> <p>A. Rice, cereals & pulses Identification of various varieties of rice, cereals and pulses Simple preparations such as Boiled rice (draining & absorption method) Fried rice Various simple dal preparations Wheat products like, chappaties, parathas, phulkas, pooris</p> <p>B. Indian masalas A. Composition of basic Indian masalas Green White Brown Tandoori B. Preparation of these and incorporation in simple dishes such as Vindaloo, korma, tikka, safed mas, navrattan korma.</p>	25%
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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:

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

