

SARDAR PATEL UNIVERSITY
Programme: BBA (Honours) (Hospitality Management) (3 Years)
Semester: IV
Syllabus with effect from: December – 2016

Paper Code: UM04CBBH04	Total Credits: 3
Title of Paper: Advance Food & Beverage Production - I	

Unit	Description in Detail	Weightage (%)
I	Larder or Cold Kitchen <ul style="list-style-type: none"> • Introduction • Larder Work • Section and Functions • Layout of the Larder Kitchen • Sections of the Garde Manger • Larder Equipments • Knives and Shears • Hierarchy of Larder Staff • Duties and Responsibilities of Larder Staff 	25 %
II	Sandwiches <ul style="list-style-type: none"> • Introduction • Parts of Sandwich • Types of Sandwich • Making Sandwich • Storing Sandwich • Modern Approach to Sandwiches in Hotels 	25 %
III	Uses of Herbs and Wines in Cooking <ul style="list-style-type: none"> • Introduction • Herbs • Popular Herbs Used in Cooking • Wines used in Cooking 	25 %
IV	International Cuisine <ul style="list-style-type: none"> • Italian Cuisine • Mediterranean Cuisine • Mexican Cuisine • French Cuisine • Chinese Cuisine • Japanese Cuisine • Thai Cuisine 	25 %

Evaluation Scheme:

Internal assessment- 40 Marks

External Assessment- 60 Marks (Exam Duration-2 Hours)

Practical

Demonstration practical& simple application by students

To formulate menus from the respective regions:	
Italian cuisine Continental cuisine Mediterranean cuisine Scandinavian cuisine	Note: 1 or 2 set up of most popular menu in Hotels can be formulated by the concerned faculty, Apart from the given 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.

References:-

- Modern Cookery for Teaching and the Trade – Thangam E. Philip (Mumbai, Orient Longman)
- The Theory of Cookery – K. Arora, Frank Bros. & Co.
- A Professional Text to Bakery and Confectionary by John Kingslee, New Age International Publishers
- Easy Cooking Baking, Star Fire books London.
- 5. Chef's Manual of Kitchen Management – John Fuller
- Le Repertoire De La Cuisine – L. Saulnier
- Classical Recipes of the World – Henry Smith