

SARDAR PATEL UNIVERSITY
Programme: BBA. Hons (Hospitality Management) (3 years)
Semester: IV
(Under Choice Based Credit System Based on UGC Guidelines)
Syllabus with effect from: November/December 2019

| | |
|---|-------------------------|
| Paper Code: UM04CBBH22 | Total Credits: 3 |
| Title of Paper: Advance Food & Beverage Production – I (T+P) | |
| Objectives: At the end of the semester students would be able to-Learn and explain about the technique of advance skill in food production, Have a basic knowledge of Larder Section and cold kitchen, Know larder, its functions, food prepare in larder, ingredients used & their names Also got the knowledge of food and wine Harmony. | |

THEORY

| 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 | Charcuterie <ul style="list-style-type: none"> • Introduction • Sausage • Gallontines, Ballontines and Dodines • Ham Bacon And Gammon • Pates and terrines • Truffle • Aspic/ Gelee | 25 % |
| III | Sandwiches <ul style="list-style-type: none"> • Introduction • Parts of Sandwich • Types of Sandwich • Making Sandwich • Storing Sandwich • Modern Approach to Sandwiches in Hotels 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 | Appetizers and Garnishes <ul style="list-style-type: none"> • Classification of Appetizers • Garnishing Hors D'oeuvres • Modern Plated Appetizers International Cuisines (Special Ingredients, Equipments and the Popular Dishes in Each Area/cuisines) | 25 % |
|----|--|------|

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 : Internal : 40 Marks (Theory)
: External: 60 Marks (Theory) – Two Hours Examination

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