



BBA (HONS') (Hospitality Management) 3 Years
BBA Hospitality Management Semester- IV

Course Code	UM04CBBH52	Title of the Course	Advance Food & Beverage Production-i (T+P)
Total Credits of the Course	03	Hours per Week	

Course Objectives:	To learn the technique of advance skills in food production particularly in Larder Section and cold kitchen and the food and wine Harmony.
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Course Content		
Unit	Description	Weightage* (%)
1.	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%
2.	Charcuterie <ul style="list-style-type: none">• Introduction• Sausage• Gallontines, Ballontines and Dodines• Ham Bacon And Gammon• Pates and terrines• Truffle• Aspic/ Gelee	25%





3.	<p>Sandwiches</p> <ul style="list-style-type: none"> • Introduction • Parts of Sandwich • Types of Sandwich • Making Sandwich • Storing Sandwich • Modern Approach to Sandwiches in Hotels <p>Uses of Herbs and Wines in Cooking</p> <ul style="list-style-type: none"> • Introduction • Herbs • Popular Herbs Used in Cooking • Wines used in Cooking 	25%
4.	<p>Appetizers and Garnishes</p> <ul style="list-style-type: none"> • Classification of Appetizers • Garnishing Hors D'oeuvres • Modern Plated Appetizers <p>International Cuisines (Special Ingredients, Equipments and the Popular Dishes in Each Area/cuisines)</p>	25%

Practical:-

Demonstration practical and 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.

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to	
1.	To know about Larder department and its operation.
2.	To be familiar with charcuterie and other cold meat processing's.
3.	To find out the importance of different types of Herbs and Wines used in F&B Production department.

Suggested References:	
Sr. No.	References
1.	Modern Cookery for Teaching and the Trade – Thangam E.Philip Published by Mumbai, Orient Longman
2.	The Theory of Cookery – K.Arora, Published by Frank Bros. & Co.
3.	A Professional Text to Bakery and Confectionary Published by John Kingslee, New Age International Publishers
4.	International Cuisine & Food Production Management – Parvinder S. Bali Published By Oxford Publications

On-line resources to be used if available as reference material
On-line Resources
WWW.hmhub.me
WWW.hmhhelp.in

