

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: II
Syllabus with Effect from: December 2015

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| Paper Code: UM02CBBH10 | Total Credits: 3 |
| Title Of Paper: Basic Food & Beverage Production – I | |

| Unit | Description in detail | Weightage (%) |
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| 1 | INTRODUCTION TO COOKERY: Definition of Cookery Culinary History- Origin of cookery. Attitudes and behavior in the kitchen Personal hygiene Classical Brigade Hierarchy of Kitchen Department and Layout Duties and responsibilities of various chefs | 25% |
| 2 | AIMS & OBJECTS OF COOKING FOOD: Aims and objectives of cooking food Characteristics of Raw Materials – its role, type & uses. <ul style="list-style-type: none"> • Salt • Sweetening • Fats & oils (shortening) • Flour • Raising Agents • Thickening Agents • Eggs • Flavorings and seasoning Various texture Combination and mixing in the preparation of food | 25% |
| 3 | METHODS OF COOKING: Cooking Techniques Methods of heat Transfer Methods of Cooking <ul style="list-style-type: none"> • Roasting • Grilling • Frying • Baking • Broiling • Poaching • Boiling • Steaming • Braising • Stewing Principles of each of the above | 25% |
| 4 | STOCKS & SAUCES STOCKS <ul style="list-style-type: none"> • Definition of stock • Classification of stock • Preparation of stock | 25% |



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| | <ul style="list-style-type: none"> • Uses of stocks SAUCES <ul style="list-style-type: none"> • Definition of sauce • Classification of sauces • Preparation of mother sauces and their Derivatives. | |
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Practical:

Demonstration practical & simple application by students

| S.No. | Topic | Methodology |
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| 1 | i) Equipments - Identification, Description, Uses & handling ii) Hygiene - Kitchen etiquettes, Practices & knife handling iii) Identification and Selection of Ingredients | Demonstrations & simple applications |
| 2 | i) Vegetables – classification ii) Cuts - julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix | Demonstrations & simple applications by students |
| 3 | i) Basic Cooking methods and pre-preparations ii) Blanching of Tomatoes and Capsicum iii) Preparation of concasse iv) Boiling (potatoes, Beans, Cauliflower, etc) v) Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. vi) Braising - Onions, Leeks, Cabbage | Demonstrations by Instructor & Practice by students |
| 4. | i) Stocks - Types of stocks (White and Brown stock), ii) Fish stock | Demonstrations by Instructor & Practice by students |
| 5 | Sauces - Basic mother sauces & Derivatives of 2 each. <ul style="list-style-type: none"> • Béchamel • Espagnole • Veloute • Hollandaise • Mayonnaise • Tomato | Demonstrations by Instructor & Practice by students |
| 6 | Egg cookery - Preparation of variety of egg dishes <ul style="list-style-type: none"> • Boiled (Soft & Hard) • Fried (Sunny side up, Single fried, Bull's Eye, Double fried) • Poaches • Scrambled • Omelette (Plain & Stuffed) • En cocotte (eggs Benedict) Some Egg Preparation | Demonstrations by Instructor & Practice by students Demonstrations by Instructor & Practice by students |
| 7 | Simple potato preparations Baked potatoes (Pomme au Four) Steamed/ Boiled (Pommes al anglaise) Saute' Oven Cooked Deep Fried/ Shallow Fried | Demonstrations by Instructor & Practice by students |



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

