

SARDAR PATEL UNIVERSITY
PROGRAMME: BBA (HONS') (Hospitality Management) (3 Years)
(Under Choice Based Credit System Based on UGC Guidelines)
Syllabus with effect from: November / December-2018

Semester: II

Paper Code: UM02CBBH22	Total
Title of Paper: Basic Food & Beverage Production (T+P)	Credits: 3
Objective : The objective of this course is to familiarize students with the basic concepts of food such as –To make the students learn about the professionalism and basic etiquette of culinary art; To make them learnt about raw material, uses, composition, benefits and methods; To sharpen the culinary skills in the field of food production; To impart knowledge of history of culinary art and changes along with the times; To give the basic idea about physical and chemical composition of different food products.	

Unit No.	Description in Detail	Weightage (%)
I	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%
II	AIMS & OBJECTS OF COOKING FOOD: Aims and objectives of cooking food. Effect of cooking (protein, carbohydrates and fats) Characteristics of Raw Materials – its role, type & uses. 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%
III	METHODS OF COOKING: Cooking Techniques Methods of heat Transfer Methods of Cooking Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling, Steaming, Braising, Stewing (Principles of each of the above)	25%
IV	STOCKS, SOUPS & SAUCES STOCKS Definition and Classification of stock Preparation and uses of stock SOUPS Introduction and Classification of Soup Making of good soup Modern trends of presenting soups Culinary terms SAUCES Definition of sauce Classification of sauces Preparation of mother sauces and their Derivatives.	25%

Practical

NO.	TOPIC	METHODOLOGY
1	i) Equipments - Identification, Description, Uses & handling ii) Hygiene - Kitchen etiquettes, Practices & knife handling iii) Identification and Selection of Ingredients	Demonstration
2	i) Vegetables – classification ii) Cuts - julienne, jardinière, macedoines, brunoise, paysane, 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	
4	i) Stocks - Types of stocks (White and Brown stock),	
5	Sauces - Basic mother sauces & Derivatives of 2 each. • Béchamel • Espagnole • Veloute • Hollandaise • Mayonnaise • Tomato	
6	Egg cookery - Preparation of variety of egg dishes • 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	
7	Simple potato preparations Baked potatoes (Pomme au Four) Steamed/ Boiled (Pommes al anglaise) Saute’ Oven Cooked Deep Fried/ Shallow Fried Puree/ Mashed Potatoes	

Evaluation :

1. The examination will be conducted in two parts: Written and Practical. Both will carry equal weightage in internal as well as external examination in the ratio of **60:40**.
2. The Written examination will be of **Two Hours** duration and carry **60 Marks**.
3. Practical examination will comprises of practical in respective area / subject, Journal Preparation and Viva Voce.
4. The total number of marks obtained by a candidate out of **120**, i.e. the total of written and practical examination shall be divided by two as to get marks out of **60** at external examination.

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