



**SARDAR PATEL UNIVERSITY**  
**Vallabh Vidyanagar, Gujarat**  
**(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))**  
**Syllabus with effect from the Academic Year 2021-2022**

**BBA HONS' HOSPITALITY MANAGEMENT – 03Years**  
**(Under Choice Based Credit System Based on UGC Guidelines)**  
**BBA Hospitality Management Semester - II**

|                             |            |                     |                                    |
|-----------------------------|------------|---------------------|------------------------------------|
| Course Code                 | UM02CBBH72 | Title of the Course | BASIC FOOD AND BEVERAGE PRODUCTION |
| Total Credits of the Course | 03         | Hours per Week      | 03                                 |

|                    |  |
|--------------------|--|
| Course Objectives: | <ol style="list-style-type: none"><li>1. The objective of this course is to familiarize students with the basic concept of food</li><li>2. To make the student learn about the professionalism and basic etiquette of culinary art</li><li>3. To learn about the raw material, uses, composition, benefits and methods</li><li>4. To sharpen the culinary skills in the field of food production. To impart the knowledge of history of culinary art and changes along with times</li><li>5. To give the basic idea about physical and chemical composition of different food.</li></ol> |
|--------------------|--|

| Course Content |   |                |
|----------------|---|----------------|
| Unit           | Description   | Weightage* (%) |
| 1.             | <b>INTRODUCTION TO COOKERY</b><br>Culinary history - Origin of cookery<br>Attitude and behavior in the kitchen<br>Personal hygiene<br>Classical brigade<br>Duties and responsibilities of various chefs   | 25%            |
| 2.             | <b>AIMS &amp; OBJECTIVE OF VARIOUS CHEFS</b><br>Aims and objective of cooking food<br>Effect of cooking on ( protein, carbohydrate and fats)<br>Characteristics of raw material - role, type and uses<br>Salt, sweetening, fats & oils (shortening), flour, raising agents, thickening agents, eggs, flavourings and seasoning<br>Various texture, combination and mixing in preparation. | 25%            |
| 3.             | <b>METHODS OF COOKING</b><br>Cooking technique, methods of heat transfer<br>Methods of cooking<br>Roasting, grilling, frying, baking, broiling, poaching, boiling,  | 25%            |



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|  |                             |  |
|--|-----------------------------|--|
|  | steaming, braising, stewing |  |
|--|-----------------------------|--|

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|----|--|-----|
| 4. | <b>STOCKS, SOUP AND SAUCES</b><br><b>STOCKS</b><br>Definition and classification of stock<br>Preparation and uses of stock<br><b>SOUPS</b><br>Introduction and classification of soup<br>Making of good soup<br>Modern trends of presenting soup<br>Culinary terms<br><b>SAUCES</b><br>Definition of sauce<br>Classification of sauce<br>Preparation of mother sauce and their derivatives | 25% |
|    |  |     |

|                               |                    |
|-------------------------------|--------------------|
| Teaching-Learning Methodology | Theory + Practical |
|-------------------------------|--------------------|

| 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.   | Integrate his culinary knowledge along with developing his basic culinary skills. |



Suggested References:

| Sr. No. | References  |
|---------|---|
| 1.      | The Theory of Cookery - Krishna Arora published by Frank bros and co.                               |
| 2.      | Modern cookery for teaching and the trade by Thangam E.Philip published by Orient Blackswan         |
| 3.      | Chef's manual of kitchen management by John fuller published by Harper Collins Distribution service |

On-line resources to be used if available as reference material

SlideShare.net

Hotelmanagementnotes.blogspot

Hmhub.me

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