

SARDAR PATEL UNIVERSITY
Programme: BBA (Honours) (Hospitality Management) (3 Years)
Semester: III
Syllabus with effect from: June-2016

Paper Code: UM03CBBH10	Total Credits: 3 (2+1)
Title of Paper: Quantity Food & Beverage Production	

Theory

Unit	Description in Detail	Weightage (%)
I	Non Veg Commodities <ol style="list-style-type: none"> 1. Introduction to Meats <ul style="list-style-type: none"> • Physical and Chemical Characteristics of Meats • Processing of a Whole Animal • Classification of Meats <ol style="list-style-type: none"> I. Lamb II. Beef III. Pork IV. Poultry 2. Introduction to Fish and Shellfish <ul style="list-style-type: none"> • Classification of Fish • Classification of Shellfish • Cuts of Fish • Selection and Storage of Fish • Common Cooking methods used for Fish 	25 %
II	Types of volume catering establishments <ul style="list-style-type: none"> • Institutional and industrial catering • Types of Industrial and Institutional Establishments • Industrial Catering • Army Mess • Hospital Catering • Off-premises catering • Theme banquets • Central Processing Units • Airline Catering • Railway Catering • Marine Catering 	25 %
III	Purchasing and indenting for volumes <ul style="list-style-type: none"> • Principles of Indenting for Volume Feeding • Purchase systems and specifications • Storage for bulk • Inventory Control in Stores • Control procedures to check pilferage and spoilage • Portion sizes for volume feeding • Portion control of Food • Modifying Recipe for Volume Catering • Challenges of Volume Catering 	25 %
IV	Introduction to Indian Cooking <ul style="list-style-type: none"> • Introduction • Philosophy of Indian Food • Influence of the Invaders and Travelers on Indian Cuisine • Regional And Religious Influences on Indian Cuisine • Equipment Used in Indian Cooking • Techniques Employed in Indian Cooking • Indian Sweets 	25 %

Evaluation Scheme:

Internal assessment- 40 Marks

External Assessment- 60 Marks (Exam Duration-2 Hours)

Practical-1**Demonstration practical& simple application by students**

To formulate menus from the respective regions:	
Andhra Pradesh - Hyderabadi Awadh West Bengal Punjab Kashmir Maharashtra Rajasthan	Note: 1 or 2 set up of most popular menu in Hotels can be formulated by the concerned faculty, apart from the given regions.

Laboratory:

Calculation of nutritional information and costing of the recipes and same would be recorded in the prescribed format in the journals

Evaluation: The journals will be evaluated by the concerned teacher.

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

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