

SARDAR PATEL UNIVERSITY
PROGRAMME: BBA (HONS') (Hospitality Management) (3 Years)
(Under Choice Based Credit System Based on UGC Guidelines)

SEMESTER – III

Syllabus with effect from: June-2019

Paper Code: UM03CBBH22	Total Credits: 3
Title of Paper: Quantity Food & Beverage Production (T+P)	
Objective: At the end of the semester the students will be able-To know the handling meat, purchasing, caring and different cutting like boneless, parts etc.,To understand about the volume catering establishments and To know the philosophy of Indian food and Eating habits as well.	

Theory

Unit	Description in Detail	Weightage (%)
I	Non Veg Commodities 1. Introduction to Meats <ul style="list-style-type: none"> • Physical and Chemical Characteristics of Meats • Processing of a Whole Animal • Classification of Meats <ul 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 %
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Practical-1

Demonstration practical& simple application by students

To formulate menus (Most Popular in Star Categorized Hotels) from the respective regions (Veg. and Non Veg.):	
Mughlai/Awadh Bengal Punjab Goan Maharastra Gujarat (Kathiawad)	Note: 1 or 2 set up of most popular menu in Hotels can be formulated by the concerned faculty, along with 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 : Internal : 40 Marks (Theory)
: External: 60 Marks (Theory) – Two Hours Examination

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