



## **School of Hospitality and Culinary Art The Neotia University**

Course Name	Advanced Regional Cuisine Lab
Course Code	CC-CAP503
Course Duration	15 weeks
Semester	5th
Core/Elective	Core - Culinary Art
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, 4 burners ranges, refrigerator etc.
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr. Subrata Routh

## **Course Description**

This course will help our students in gaining various skills required to work in oitchen specialisaing in Indian Cuisine. Students will learn the basic techniques which are actually followed in 5\* hotel.

## **Course Outcomes (COs)/ Learning Outcomes (LOs)**

**Parameters required from the students:**

## **Prescribed and Recommended Readings:**

### **Required Textbook(s)**

1. Regional Indian Cuisine book by Parvinder Singh Bali
2. Food Production Operation by Parvinder Singh Bali
3. International Cuisine Book: Author Parvinder Singh Bali published by Oxford University
4. International Cuisine Book: Author Michael F. Nenes, published by J O H N W I L E Y & S O N S, I N C. ISBN 978-0-470-41076-9
5. International Cuisine Book: Author Jeremy MacVeigh, Published by Delmar, Cengage Learning. ISBN-13: 978-1418049652
6. Professional Cooking by WAYNE GISSLEN, Published by John Wiley & Sons ISBN-13 978-0-471-66d376-8
7. ON COOKING written by SARAH R. LABENSKY published by Pearson Education, Inc. ISBN-10: 0-13-345859-8

### **Other Learning Resources for use:**

Informative YouTube Videos, [www.slideshare.net](http://www.slideshare.net), [www.hmhub.in](http://www.hmhub.in), Various links provided by the book publishers etc.

<b>Advanced Regional Cuisine Lab</b>		
SI Nos	TOPIC	HOURS
1	MENU- 1 (Maharastrian Cuisine) Masala Bhat Patrani Macchi Tomato Saar Shrikhand	4
2	MENU- 2 (Awadhi Cuisine) Thandai Gosht Shahi Korma Paneer Pasanda Awadhi Biryani Kulfi	4
3	MENU- 3 (Bengali Cuisine) Shukto Ghee Bhat Macher Kalia Begun Bhaja Malpua	4
4	MENU- 4 (Goan Cuisine) Arroz Toor Dal Sorak Chicken Xacuti Dodol	4
5	MENU- 5 (Punjabi Cuisine) Tandoori Chicken Rajmah Masala Moti Pulao Gajar da Halwa	4
6	MENU- 6 (South Indian Cuisine- Tamil Nadu) Meen Poriyal Pongal Sambhar Seviyan Payasam	4

7	<p>MENU- 7 (Rajasthani Cuisine)</p> <p>Dal Batti Churma Laal Maas Gatte ka Pulao Dal ka halwa</p>	4
8	<p>MENU- 8 (Gujrati Cuisine)</p> <p>Batata Nu Tomato Gujrati Dal Methi Thepla Mohanthal</p>	4
9	<p>MENU- 9 (Hyderabadi Cuisine)</p> <p>Sofiyani Biryani Mirchi ka Salan Tomato Kut Double Ka meetha</p>	4
10	<p>MENU- 10 (Kashmiri Cuisine)</p> <p>Girdeh Mutton Rogan Josh Dum aloo kashmiri Kongeh Phirin</p>	4
11	<p>MENU- 11 (South Indian Cuisine - Kerala)</p> <p>Meen Moilee Avial Malabari Paratha Pal Payasam</p>	4
12	<p>MENU- 12 (South Indian Cuisine - Karnataka)</p> <p>Bisibella Bhat Kori Gashi Kalan Mysore pak</p>	4
13	<p>MENU- 13 (Regional Snacks)</p> <p>Dhokla Batata Vada Chola Bhatara</p>	4

	Beguni	
14	MENU- 14 (Regional Sweets) Gajar Ka halwa Modak Puran poli Rasgulla	4
15	MENU- 15 (Regional Breads) Dal puri Taftan Varqui Paratha Aloo/Paneer Kulcha	4

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	1	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 1 (Maharastrian Cuisine) Masala Bhat Patrani Macchi Tomato Saar Shrikhand	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/svi_acBsG30">https://youtu.be/svi_acBsG30</a> 2. <a href="https://youtu.be/0kVQfOy1s00">https://youtu.be/0kVQfOy1s00</a> 3. <a href="https://youtu.be/BfQ6c7hEtml">https://youtu.be/BfQ6c7hEtml</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Wash rice, Keep the fish fillet ready, Hang the curd, Boil tomato. Gather spices for masala bhat, trim banana leaves, prepare tomato saar, temper & keep aside		
Presentation		15 minutes	Present all Food items with proper Garnish		

<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Rice too soggy		Cook new batch of rice with minimum cooking time
Cooked fish too dry		Reduce holding time. Serve the food as soon as it is ready
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	2	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 2 (Awadhi Cuisine) Thandai Gosht Shahi Korma Paneer Pasanda Awadhi Biryani Kulfi	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/xWp3esFYD5w">https://youtu.be/xWp3esFYD5w</a> 2. <a href="https://youtu.be/Tjpnv6U9CrY">https://youtu.be/Tjpnv6U9CrY</a> 3. <a href="https://youtu.be/f6D7A6-QN18">https://youtu.be/f6D7A6-QN18</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Marinate mutton, Prepare white gravy, Prepare yellow gravy, Prepare the paneer for Pasanda. Wash rice for biriyani, Boil milk & reduce for kulfi		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character		



<b>Tasting</b>	15 minutes	of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Kulfi is very soft		Increase the freezing temperature
Rice too soggy		Cook new batch of rice with minimum cooking time
White gravy turns graysih colour		Add more fresh gravym cream. Must use SS container
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	3	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 3 (Bengali Cuisine) Shukto Ghee Bhat Macher Kalia Begun Bhaja Malpua	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
Video Link 1. <a href="https://youtu.be/ZoxLOX1FL70">https://youtu.be/ZoxLOX1FL70</a> 2. <a href="https://youtu.be/kzVcz8X_waw">https://youtu.be/kzVcz8X_waw</a> 3. <a href="https://youtu.be/PCSvX23ThnM">https://youtu.be/PCSvX23ThnM</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Wash rice, Season fish & deep fry fishes, Cut brinjal, Prepare the batter for malpua.		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Rice has burnt flavor		Throw the rice. Prepare new batch
Malpua has uneven shape		Batter should be semi thick
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	4	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 4 (Goan Cuisine)	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
	Arroz Toor Dal Sorak Chicken Xacuti Dodol			<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>Video Link</b>					
1. <a href="https://youtu.be/42g8sToyLIQ">https://youtu.be/42g8sToyLIQ</a>					
2. <a href="https://youtu.be/Lah6TyfzNL8">https://youtu.be/Lah6TyfzNL8</a>					
3. <a href="https://youtu.be/3b16y-lpK_E">https://youtu.be/3b16y-lpK_E</a>					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Wash rice, Soak toor dal, prepare the xacuti masala, extract coconut milk and reduce mixing with jaggery. Prepare onion tomato masala & complete the chicken xacuti		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Chicken Xacuti has spicy taste		Add curd, mix well and simmer for 2-3 minutes
Rice has burnt flavor		Throw the rice. Prepare new batch
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	5	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 5 (Punjabi Cuisine) Tandoori Chicken Rajmah Masala Moti Pulao Gajar da Halwa	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/DsZr3U4Clf0">https://youtu.be/DsZr3U4Clf0</a> 2. <a href="https://youtu.be/0DDJ4mpSSfs">https://youtu.be/0DDJ4mpSSfs</a> 3. <a href="https://youtu.be/r9vOA0TrQm8">https://youtu.be/r9vOA0TrQm8</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
<b>Hygiene &amp; Grooming Check up</b>		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
<b>Briefing</b>		15 minutes	Instruct students about recipes, mise-en-place, cooking methods Share with them some Presentation ideas Groom them about Social distance and maintain inside Practical Lab		
<b>Cooking</b>		2hr 30mins	Marinae the chicken, Soak rajmah & boil rajmah. Prepare onion tomato masala, wash rice, grate carrot and boil with milk till reduced, Grate paneer and prepare small balls for moti		
<b>Presentation</b>		15 minutes	Present all Food items with proper Garnish		
<b>Tasting</b>		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
<b>Closing</b>		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Tandoori Chicken is too dry	Cook till chicken is just cooked	
Rice too soggy	Cook new batch of rice with minimum cooking time	
Rajmah is al dente	Cook the rajmah for more time till they are almost mashed	
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	6	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 6 (South Indian Cuisine- Tamil Nadu) Meen Poriyal Pongal Sambhar Seviyan Payasam	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/Q80C11HkGBQ">https://youtu.be/Q80C11HkGBQ</a> 2. <a href="https://youtu.be/EkIC0GgY5wk">https://youtu.be/EkIC0GgY5wk</a> 3. <a href="https://youtu.be/wLyJ1B-yKCg">https://youtu.be/wLyJ1B-yKCg</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Marinate , cook & crumble fish, prepare the poriyal, wash rice & dal for Pongal, boil dal for sambhar, roast semiyan for semiya kheer		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		



Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Pongal is too thin		Simmerfor more time till thickened
Sambhar is tasteless		Add more sambhar masala & simmer again
Payasam is too thin		Simmer for more time
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	7	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 7 (Rajasthani Cuisine) Dal Batti Churma Laal Maas Gatte ka Pulao Dal ka halwa	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b>					
1. <a href="https://youtu.be/eWAcVvqIP48">https://youtu.be/eWAcVvqIP48</a>					
2. <a href="https://youtu.be/xAhZZiZ5S50">https://youtu.be/xAhZZiZ5S50</a>					
3. <a href="https://youtu.be/ZPT30KgHsFA">https://youtu.be/ZPT30KgHsFA</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Boil the dal, Prepare the batti, prepare the churma from batti, marinate mutton, keep aside. Prepare the chilly paste, Prepare the gatte, wash rice for pulao. Soak dal & puree for halwa		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Laal Maans is very spicy	Add curd, simmer for 3-5 minutes	
Rice is too soggy	Make again	
Dal ka halwa has taste of raw dal	Cook the dal puree for more time over slow heat	
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	8	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 8 (Gujrati Cuisine) Batata Nu Tomato Gujrati Dal Methi Thepla Mohanthal	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/epOD0rSluts">https://youtu.be/epOD0rSluts</a> 2. <a href="https://youtu.be/C8MVLf0DBc8">https://youtu.be/C8MVLf0DBc8</a> 3. <a href="https://youtu.be/zZ_jUpD2gR0">https://youtu.be/zZ_jUpD2gR0</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Boil the dal, add tempering. Boil potato & prepare the batata nu tomato. Prepare the dough for methi thepla, chop methi leaves.		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Thepla is not soft and has crispy texture	Serve thepla as soon as it is ready. Hot holding must be for less	
Dal has excessive sweet taste	Add water, salt and little lemon juice. Simmer again	
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	9	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 9 (Hyderabadi Cuisine) Sofiyani Biryani Mirchi ka Salan Tomato Kut Double Ka meetha	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>Video Link</b> 1. <a href="https://youtu.be/un69Mysd08w">https://youtu.be/un69Mysd08w</a> 2. <a href="https://youtu.be/hxDNOfy7XbA">https://youtu.be/hxDNOfy7XbA</a> 3. <a href="https://youtu.be/iKG5DcQW1bl">https://youtu.be/iKG5DcQW1bl</a>					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Wash & soak rice for biriyani, Prepare the salan gravy, Boil tomato, puree & prepare the tomato kut, Cut and deep fry bread silces, prepare rabri and finish the double ka meetha		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

<b>Closing</b>	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Salan gravy has too much peanut		Redduce the peanut
Fried bread slices became soggy		Throw the fried bread, fry fresh bread slices
Sugar syrup is too thick		Add water and simmer for short duration
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	10	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh Dum aloo kashmiri Kongeh Phirin	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/g_hvkyYPAMQ">https://youtu.be/g_hvkyYPAMQ</a> 2. <a href="https://youtu.be/bmSPJ4jxBJU">https://youtu.be/bmSPJ4jxBJU</a> 3. <a href="https://youtu.be/7hP7Pciuo5Y">https://youtu.be/7hP7Pciuo5Y</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Prepare he dough for girdeh, marinate mutton for rogan josh, prepare masala for dum aloo, roast semiyan for kong firin		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		



Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Mutton gravy has burnt flavour		Remove the mutton pieces, prepare the new gravy, add mutton
Dum aloo has raw ginger garlic taste		Add water, simmer for more time
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	11	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 11 (South Indian Cuisine - Kerala) Meen Moilee Avial Malabari Paratha Pal Payasam	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/6l7dAoEcoOw">https://youtu.be/6l7dAoEcoOw</a> 2. <a href="https://youtu.be/_C9SZg3adxl">https://youtu.be/_C9SZg3adxl</a> 3. <a href="https://youtu.be/47fRmufjdQ4">https://youtu.be/47fRmufjdQ4</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Esctract coconut milk, finish mis-en-place for moilee. Cut vegetable for avial, fishi avial, keep aside.		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Avial seems to have curdled		Add little slurry and simmer again
Payasam has grayinsh colour		Throw away. Use SS container always
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	12	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 12 (South Indian Cuisine - Karnataka) Bisibella Bhat Kori Gashi Kalan Mysore pak	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
Video Link 1. <a href="https://youtu.be/v2A7o8xz85Q">https://youtu.be/v2A7o8xz85Q</a> 2. <a href="https://youtu.be/2rvshpGucul">https://youtu.be/2rvshpGucul</a> 3. <a href="https://youtu.be/SDqoCU9zrRc">https://youtu.be/SDqoCU9zrRc</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Wash rice, prepare the masala for bisibella bhat, Prepare the masala foir kori gashi, Prepare mysrore pak		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Rice too soggy	Cook new batch of rice with minimum cooking time	
Mysore pak is too soft	Allow to cool	
Chicken is too dry	Cook for minimum amount of time	
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	13	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 13 (Regional Snacks) Dhokla Batata Vada Chola Bhatura Beguni	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/w_2eb9uaXns">https://youtu.be/w_2eb9uaXns</a> 2. <a href="https://youtu.be/833qcJAIQ-A">https://youtu.be/833qcJAIQ-A</a> 3. <a href="https://youtu.be/FU1ZVLMbWjA">https://youtu.be/FU1ZVLMbWjA</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Prepare the batter for dhokla, batata vada, prepare dough bhatura. Slice brinjal for beguni and fry the beguni,sokak chickpeas, boil for chola bhatura, steam the dhiokla		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Dhokla did not rise		Allow to ferment the batter for more time
Batata vada stuffing is very pulpy		Cook the stuffing till reduced
<b>LEARNING OUTCOME</b>		
· Students are able to prepare all all dishes within the scheduled hours		
· They are able to Present Food in a proper manner with Garnish		
· They are able to explain about the dishes		

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	14	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 14 (Regional Sweets)	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
	Gajar Ka halwa Modak Puran poli Rasgulla			<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b>					
1. <a href="https://youtu.be/KcXhd7vAYmo">https://youtu.be/KcXhd7vAYmo</a>					
2. <a href="https://youtu.be/wCuiuzmesk8">https://youtu.be/wCuiuzmesk8</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Grate carrot, boil carrot & milk till reduced, finish halwa, prepare the dough and stuffing for modak, wrap & steam the modak, prepare the chenna for rasgulla, prepare sugar syrup		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		



<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>	
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>
Rasgullas are broken	Knead the chenna for more time
Gajar Ka halwa has metal taste	Wash the cooking vessel before making the halwa
<b>LEARNING OUTCOME</b>	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Advanced Regional Cuisine Lab	<b>MENU NO:</b>	15	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	MENU- 15 (Regional Breads) Dal puri Taftan Varqui Paratha Aloo/Paneer Kulcha	<b>SEMESTER:</b>	5	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.					
<b>REFERENCES:</b> Regional Indian Cuisine book by Parvinder Singh Bali					
<b>Video Link</b> 1. <a href="https://youtu.be/VANY5P7Jhgk">https://youtu.be/VANY5P7Jhgk</a> 2. <a href="https://youtu.be/ABQ7sL5zjuo">https://youtu.be/ABQ7sL5zjuo</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Prepare the dough for dal puri, taftan, varqui paratha and kulacha, Prepare the stuffing for kulcha and dal puri		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		

<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>	
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>
Dal puri is too greasy	Use high heat to fry the puri
Paneer stuffing tends to come out of the kulcha	Use less stuffing
<b>LEARNING OUTCOME</b>	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	