

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 94 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 JOHNWILEY & SONS, INC. 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, www.hmhub.in, Various links provided by the book publishers etc.

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

Dal Batti Churma Laal Maas 4	T	MENU- 7 (Rajasthani Cuisine)	1
7 Laal Maas Gatte ka Pulao Dal ka halwa MENU- 8 (Gujrati Cuisine) Batata Nu Tomato 8 Gujrati Dal Methi Thepla Mohanthal MENU- 9 (Hyderabadi Cuisine) Sofiyani Biryani 9 Mirchi ka Salan Tomato Kut Double Ka meetha MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh Dum aloo Kashmiri Kongeh Phirin MENU- 11 (South Indian Cuisine - Kerala) Men Mollee Avial Malabari Paratha Pal Payasam MENU- 12 (South Indian Cuisine - Kernataka) Bisibella Bhat Kori Gashi Kalan Mysore pak MENU- 13 (Regional Snacks) Dhokala Batata Vada MENU- 13 (Regional Snacks) Dhokala Batata Vada 4			
Gatte ka Pulao Dal ka halwa	7		4
Dal ka halwa	,		· ·
MENU- 8 (Gujrati Cuisine) Batata Nu Tomato			
Batata Nu Tomato Gujrati Dal A Methi Thepla Methi Thepla Mohanthal Methi Thepla Mohanthal MENU- 9 (Hyderabadi Cuisine) Sofiyani Biryani A A A A A A A A A			
8 Gujrati Dal Methi Thepla Mohanthal 4 9 MENU- 9 (Hyderabadi Cuisine) Sofiyani Biryani Mirchi ka Salan Tomato Kut Double Ka meetha 4 10 MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh Dum aloo kashmiri Kongeh Phirin 4 11 MENU- 11 (South Indian Cuisine - Kerala) Meen Moilee 11 Aval Aval Aval Pal Payasam Aval Asial Asia			
Methi Thepla Mohanthal	8		4
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		Dhokla	
Chola Bhatura	13	Batata Vada	4
ı		Chola Bhatura	1

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

PRACTICAL MANUAL					
		B.Sc Culinary Art			
SUBJECT:	SUBJECT: Advanced Regional Cuisine Lab MENU NO: 1 Teacher: Subrata Routh				
	MENU- 1 (Maharastrian Cuisine)			HOURS:	3 hours 45 mins
TOPIC:	Masala Bhat Patrani Macchi Tomato Saar Shrikhand	SEMESTER:	5	Approved By:	Deputy Director

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/svi_acBsG30
- 2.https://youtu.be/0kVQfOy1s00
- 3.https://youtu.be/BfQ6c7hEtml

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
		Students have to maintain high standard Hygiene and Grooming as per		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP 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 Wash rice, Keep the fish fillet ready, Hang the curd, Boil tomato. Gather spices for masala bhat, trim banana leaves, prepare tomato saar, temper		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	Share with them some Presentation ideas		
		Groom them about Social distance and maintain inside Practical Lab		
		Wash rice, Keep the fish fillet ready, Hang the curd, Boil tomato. Gather		
Cooking	2hr 30mins	spices for masala bhat, trim banana leaves, prepare tomato saar, temper		
		& 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	20 minutes	Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:				
POSSIBLE ERRORS		RECTIFICATION		
Rice too soggy		Cook new batch of rice with minimum cooking time		
Cooked fish too dry		Redcuce holding time. Serve the food as soon as it is ready		
LEARNING OUTCOME				
· Students are able to prepare all all dishes within the	ne 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			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	2	Teacher: S	ubrata Routh
	MENU- 2 (Awadhi Cuisine)	SEMESTER:		HOURS:	3 hours 45 mins
	Thandai			Approved	
	Gosht Shahi Korma		_		
TOPIC:	Paneer Pasanda		5		Deputy Director
	Awadhi Biriyani			Ву:	, ,
	Kulfi				

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/xWp3esFYD5w
- 2.https://youtu.be/Tjpnv6U9CrY
- 3.https://youtu.be/f6D7A6-QNI8

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	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
Tacting	15 minutes	Tasting will be done by Teacher & Students also to know exact character

rasung	דא וווווומונבא	of the dish			
Clasina	20 minutes	Cleaning of all equipments			
Closing	20 minutes	Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIF	CATION:				
POSSIBLE ER	RORS	RECTIFICATION			
Kulfi is very soft		Increase the freezing temperarture			
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			
LEARNING OUTCOME					
· Students are able to prepare all all dish	es within the scheduled hours				
· They are able to Present Food in a prop	per manner with Garnish		•		
 They are able to explain about the dish 	es		•		

PRACTICAL MANUAL						
	B.Sc Culinary Art					
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	3	Teacher: Su	ubrata Routh	
	MENU- 3 (Bengali Cuisine)			HOURS:	3 hours 45 mins	
	Shukto	SEMESTER:	SEMESTER: 5 Appro	Approved	Deputy Director	
TOPIC:	Ghee Bhat					
TOPIC.	Macher Kalia					
	Begun Bhaja			Бу.		
	Malpua					
		•		•		

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/ZoxLOX1FL70
- 2.https://youtu.be/kzVcz8X_waw
- 3.https://youtu.be/PCSvX23ThnM

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	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	20 minutes	Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:					
POSSIBLE ERRORS		RECTIFICATION			
Rice has burnt flavor		Throw the rice. Prepare new batch			
Malpua has uneven shape		Batter should be semi thick			
LEARNING OUTCOME					
· 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			
Advanced Regional Cuisine Lab	MENU NO:	4	Teacher: S	ubrata Routh
MENU- 4 (Goan Cuisine)			HOURS:	3 hours 45 mins
Arroz	SEMESTER:	5		
Toor Dal Sorak			Approved	Danish Dinastan
Chicken Xacuti			By:	Deputy Director
Dodol				
	Advanced Regional Cuisine Lab MENU- 4 (Goan Cuisine) Arroz Toor Dal Sorak Chicken Xacuti	Advanced Regional Cuisine Lab MENU NO: MENU- 4 (Goan Cuisine) Arroz Toor Dal Sorak SEMESTER: Chicken Xacuti	B.Sc Culinary Art Advanced Regional Cuisine Lab MENU NO: 4 MENU- 4 (Goan Cuisine) Arroz Toor Dal Sorak SEMESTER: 5 Chicken Xacuti	B.Sc Culinary Art Advanced Regional Cuisine Lab MENU NO: 4 Teacher: St MENU- 4 (Goan Cuisine) Arroz Toor Dal Sorak SEMESTER: 5 Approved Chicken Xacuti By:

Video Link

- 1.https://youtu.be/42g8sToyLlQ
- 2.https://youtu.be/Lah6TyfzNL8
- 3.https://youtu.be/3b16y-lpK_E

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
		Wash rice, Soak toor dal, prepare the xacuti masala, extract coconut milk
Cooking	2hr 30mins	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

Clasina	20 minutes	Cleaning of all equipments			
Closing		Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:					
POSSIBLE ERRORS		RECTIFICATION			
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			
LEARNING OUTCOME					
· Students are able to prepare all all dishes within the	ne 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			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	5	Teacher: S	ubrata Routh
TOPIC:	MENU- 5 (Punjabi Cuisine)			HOURS:	3 hours 45 mins
	Tandoori Chicken				
	Rajmah Masala	SEMESTER:	5	Approved	Danish Dinastan
	Moti Pulao			By:	Deputy Director
	Gajar da Halwa				

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/DsZr3U4Clf0
- 2.https://youtu.be/0DDJ4mpSSfs
- 3.https://youtu.be/r9vOA0TrQm8

LEARNING OBJECTIVES:

Students should be able to name ingredients and list down steps of each preparation as per standard recipe.
 Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	Share with them some Presentation ideas		
		Groom them about Social distance and maintain inside Practical Lab		
		Marinae the chicken, Soak rajmah & boil rajmah. Prepare onion tomato		
Cooking	2hr 30mins	masala, wash rice, grate carrot and boil with milk till reduced, Grate		
		paneer and prepare small balls for moti		
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		
Tasting	15 minutes	of the dish		
Closing	20 minutos	Cleaning of all equipments		

Clusing	20 IIIIIIutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICAT	CION ·	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		RECTIFICATION
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
LEARNING OUTCOME		
· Students are able to prepare all all dishes	within the scheduled hours	
· They are able to Present Food in a proper r	nanner with Garnish	
· They are able to explain about the dishes		

PRACTICAL MANUAL					
		B.Sc Culinary Art			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	6	Teacher: Su	ıbrata Routh
	MENU- 6 (South Indian Cuisine-			HOURS:	3 hours 45 mins
	Tamil Nadu)		5		
	Meen Poriyal	SEMESTER:		Approved By: Deputy Director	
	Pongal				Deputy Director
	Sambhar				
	Seviyan Payasam				

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/Q80C11HkGBQ
- 2.https://youtu.be/EkJC0GgY5wk
- 3.https://youtu.be/wLyJ1B-yKCg

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	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		

Clasina	30 minutes	Cleaning of all equipments			
Closing	20 minutes	Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:					
POSSIBLE ERRORS		RECTIFICATION			
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			
LEARNING OUTCOME					
· Students are able to prepare all all dishes within the	ne 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			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	7	Teacher: S	ubrata Routh
	MENU- 7 (Rajasthani Cuisine)			HOURS:	3 hours 45 mins
	Dal Batti Churma				
TOPIC:	Laal Maas	SEMESTER:	5	Approved	Barria Birrata
	Gatte ka Pulao			Ву:	Deputy Director
	Dal ka halwa				
	l	<u> </u>		1	

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/eWAcCvqIP48
- 2.https://youtu.be/xAhZZiZ5S50
- 3.https://youtu.be/ZPT30KgHsFA

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	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
COOKING	2111 301111113	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

Ciosing	20 IIIIIIules	Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION	DN:		
POSSIBLE ERRORS		RECTIFICATION	
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	
LEARNING OUTCOME			
· Students are able to prepare all all dishes wit	thin the scheduled hours		
· They are able to Present Food in a proper ma	nner with Garnish		
· They are able to explain about the dishes			

	F	PRACTICAL MANUAL			
		B.Sc Culinary Art			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	8	Teacher: S	ubrata Routh
	MENU- 8 (Gujrati Cuisine)			HOURS:	3 hours 45 mins
Batata Nu Tomato	Batata Nu Tomato				
TOPIC:	Gujrati Dal	SEMESTER:	5	Approved	
Methi Thepla Mohanthal			By:	Deputy Director	

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/epOD0rSluts
- 2.https://youtu.be/C8MVLf0DBc8
- 3.https://youtu.be/zZ_jUpD2gR0

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
		Boil the dal, add tempering. Boil potato & prepare the batata nu tomato.
Cooking	2hr 30mins	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
Tusting	15 111111111111111111111111111111111111	of the dish
Closing	20 minutes	Cleaning of all equipments

Clushig	ZU IIIIIIules	Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:		
POSSIBLE ERRORS		RECTIFICATION
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
LEARNING OUTCOME		
· Students are able to prepare all all dishes within	the scheduled hours	
· They are able to Present Food in a proper manne	r with Garnish	
 They are able to explain about the dishes 		

		PRACTICAL MANUAL			
		B.Sc Culinary Art			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	9	Teacher: S	ubrata Routh
	MENU- 9 (Hyderabadi Cuisine)			HOURS:	3 hours 45 mins
Sofiyani Biryani Mirchi ka Salan Tomato Kut Double Ka meetha	Sofiyani Biryani				
	SEMESTER:	5	Approved _		
			By:	Deputy Director	
	Double Ka meetha			by.	

Video Link

- 1.https://youtu.be/un69Mysd08w
- 2.https://youtu.be/hxDNOfy7XbA
- 3.https://youtu.be/iKG5DcQW1bl

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
		Wash & soak rice for biriyani, Prepare the salan gravy, Boil tomato, puree
Cooking	2hr 30mins	& 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
1000115	13 11111141114	of the dish

Closing	20 minutos	Cleaning of all equipments		
Closing	20 minutes	Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:				
POSSIBLE ERRORS		RECTIFICATION		
Salan gravy has too much peanut		Redcuce 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		
LEARNING OUTCOME				
· Students are able to prepare all all dishes within the	ne 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			
SUBJECT: Advanced Regional Cuisine Lab MENU NO: 10 Teacher: Subrata Routh				
MENU- 10 (Kashmiri Cuisine)			HOURS:	3 hours 45 mins
Girdeh				
Mutton Rogan Josh	SEMESTER:	5	Approved	Danish Dinastan
Dum aloo kashmiri			By:	Deputy Director
Kongeh Phirin				
	Advanced Regional Cuisine Lab MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh Dum aloo kashmiri	Advanced Regional Cuisine Lab MENU NO: MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh Dum aloo kashmiri	B.Sc Culinary Art Advanced Regional Cuisine Lab MENU NO: 10 MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh SEMESTER: 5 Dum aloo kashmiri	B.Sc Culinary Art Advanced Regional Cuisine Lab MENU NO: 10 Teacher: Some MENU- 10 (Kashmiri Cuisine) Girdeh Mutton Rogan Josh SEMESTER: 5 Approved By:

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/g_hvkyYPAMQ
- 2.https://youtu.be/bmSPJ4jxBJU
- 3.https://youtu.be/7hP7Pciuo5Y

LEARNING OBJECTIVES:

1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.
	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present perfectly.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
		Prepare he dough for girdeh, marinate mutton for rogan josh, prepare
Cooking	2hr 30mins	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
i astilig	13 minutes	of the dish

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

	1	PRACTICAL MANUAL			
		B.Sc Culinary Art			
SUBJECT:	SUBJECT: Advanced Regional Cuisine Lab MENU NO: 11 Teacher: Subrata Routh				
	MENU- 11 (South Indian Cuisine -			HOURS:	3 hours 45 mins
TOPIC:	Kerala) Meen Moilee Avial Malabari Paratha Pal Payasam	SEMESTER:	5	Approved By:	Deputy Director

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/6I7dAoEcoOw
- 2.https://youtu.be/_C9SZg3adxl
- 3.https://youtu.be/47fRmufjdQ4

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	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		

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

	F	PRACTICAL MANUAL			
		B.Sc Culinary Art			
SUBJECT: Advanced Regional Cuisine Lab MENU NO: 12 Teacher: Subrata Routh					ubrata Routh
	MENU- 12 (South Indian Cuisine -			HOURS:	3 hours 45 mins
TOPIC:	Karnataka) Bisibella Bhat Kori Gashi Kalan Mysore pak	SEMESTER:	5	Approved By:	Deputy Director

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/v2A7o8xz85Q
- 2.https://youtu.be/2rvshpGucul
- 3.https://youtu.be/SDqoCU9zrRc

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	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		
Cooking	2111 30111113	Roll gasili, i repare mystore 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		

Clasing	20 minutes	Cleaning of all equipments		
Closing		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:				
POSSIBLE ERRORS		RECTIFICATION		
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		
LEARNING OUTCOME				
· 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				

vanced Regional Cuisine Lab	B.Sc Culinary Art MENU NO:			<u> </u>
vanced Regional Cuisine Lab	MENU NO:			
	IVILITO ITO.	13	Teacher: Su	ubrata Routh
ENU- 13 (Regional Snacks)			HOURS:	3 hours 45 mins
okla tata Vada ola Bhatura guni	SEMESTER:	5	Approved By:	Deputy Director
o ta ol	kla ata Vada la Bhatura	kla ata Vada SEMESTER: la Bhatura	kla ata Vada SEMESTER: 5 la Bhatura	kla ata Vada SEMESTER: 5 Approved By:

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/w_2eb9uaXns
- 2.https://youtu.be/833qcJAIQ-A
- 3.https://youtu.be/FU1ZVLMbWjA

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK		
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
		Instruct students about recipes, mise-en-place, cooking methods		
Briefing	15 minutes	Share with them some Presentation ideas		
		Groom them about Social distance and maintain inside Practical Lab		
		Prepare the batter for dhokla, batata vada, prepare dough bhatura. Slice		
Cooking	2hr 30mins	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		

Clasing	20 minutes	Cleaning of all equipments		
Closing		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:				
POSSIBLE ERRORS		RECTIFICATION		
Dhokla did not rise		Allow to ferment the batter for more time		
Batata vada stuffing is very pulpy		Cook the stuffing till reduced		
LEARNING OUTCOME				
· Students are able to prepare all all dishes within the	ne 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			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	14	Teacher: S	ubrata Routh
	MENU- 14 (Regional Sweets)			HOURS:	3 hours 45 mins
	Gajar Ka halwa				
TOPIC:	Modak	SEMESTER:	5	Approved	Domitis Disastas
	Puran poli			By:	Deputy Director
	Rasgulla				
	·			Ву:	- opuly -

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/KcXhD7vAYmo
- 2.https://youtu.be/wCuiuzmesk8

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
		Instruct students about recipes, mise-en-place, cooking methods
Briefing	15 minutes	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 20 minutes		Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS RECTIFICATION					
Rasgullas are broken	Knead the chenna for more time				
Gajar Ka halwa has metal taste	Wash the cooking vessel before making the halwa				
LEARNING OUTCOME					
· 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			
SUBJECT:	Advanced Regional Cuisine Lab	MENU NO:	15	Teacher: S	ubrata Routh
	MENU- 15 (Regional Breads)			HOURS:	3 hours 45 mins
	Dal puri				
TOPIC:	Taftan	SEMESTER:	5	Approved	Domutu Director
	Varqui Paratha			By:	Deputy Director
	Aloo/Paneer Kulcha				

REFERRENCES: Regional Indian Cuisine book by Parvinder Singh Bali

Video Link

- 1.https://youtu.be/VANY5P7Jhgk
- 2.https://youtu.be/ABQ7sL5zjuo

LEARNING OBJECTIVES:

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.

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
Briefing		Instruct students about recipes, mise-en-place, cooking methods
	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
Cooking		Prepare the dough for dal puri, taftan, varqui paratha and kulacha,
	2hr 30mins	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
	15 111114165	of the dish
Closing	20 minutes	Cleaning of all equipments
	20 minutes	Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :			
POSSIBLE ERRORS	RECTIFICATION		
Dal puri is too greasy	Use high heat to fry the puri		
Paneer stuffing tends to come out of the kulcha	Use less stuffing		
LEARNING OUTCOME			
· 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			