School of Hospitality and Culinary Art The Neotia University

Course Name	Food Production Operation 1 Lab
Course Code	CC-HAP101
Course Duration	15 weeks
Semester	1st
Core/Elective	Core – Hospitality(Food Production Operation)
Credit Points	2
Weekly Delivery/	04 Hours per week
Contact Hours	of hours per week
Resource	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking
Requirements	oven, Steamer, Cooking Range etc.
Class conducted at	School of Hernitality and Culinary Art
Building	School of Hospitality and Culinary Art
Prepared by	Mr. Atin Das

Course Description

This course will help our students in gaining cooking styles about International Cuisine & Indian cuisine. Students will learn the International & Indian Cooking techniques which are actually followed in 5* hotel.

Course Outcomes (COs)/ Learning Outcomes (LOs)

After completion of the semester

- Students will be able to cook various foods with desired textures & consistency from Hot kitchen and Cold kitchen such Indian dishes,Continental dishes,Desserts, salads, cold soups etc
- Students will be able to identify various ingredients & suggest substitute.
- Students will be able to present prepared food as per standard recipe

Parameters required from the students:

• Basic skills of cooking of International & Indian food & presentation

Prescribed and Recommended Readings:

Required Textbook(s)

Regional Indian Cuisine Book written by Parvinder Singh Bali Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons, ON COOKING written by Sarah R. Labensky Published by Pearson Education

Recommended Readings

Regional Indian Cuisine Book written by Parvinder Singh Bali

Other Learning Resources for use:

Informative YouTube Videos, www.slideshare.net, www.hmhub.in, Various links provided by the book publishers etc.

	Food Production Operation 1 Lab	
	Semester 1	
	B.Sc Hospitality Administration	
SL NO	ТОРІС	Hours
	1) EQUIPMENT - Identification, Description, Uses & handling	
1	2) HYGIENE - Personal & Food Hygiene, Grooming 3) SAFETY AT WORK - Equipment & Knife Safety	4
	CUTS	
2	Julienne, jardinière, macedoine, brunoise, payssane, dices, Diamond/Lozenge, cubes,	4
	shred/chiffonade, mirepoix.	
	PROCESSING OF COMMODITIES 1) FABRICATION OF CHICKEN	
3	(A) Dressing, jointing for curry cuts, tandori cuts etc.	4
5	(B) Preparation of boneless chicken 2) FABRICATION OF FISH	-
	(A) Filleting of fish - Crumb fried fish	
	Menu 1	
	Potol Bhaja Moong dal Khichdi	
4	Tomato & Khejur Chutney	4
	Papad Bhaja	
	Menu 2	
	Amritsari Macchi Yellow dal fry	_
5	Yellow dal fry Murgh Makhani	4
	Steamed Rice	
	Menu 3	
6	Veg Shami Kebab Gosht Shahi Korma	4
	Vegetable Pulao	
	Menu 4	
7	Rasam Chicken Chettinad	4
/	Cabbage Thoran	4
	Lemon Rice	
	Menu 5 Samosa	
8	Paneer Kati Roll	4
	Payesh Shahi Tukda	
	Menu 6	
	STOCKS	
9	1) White & brown stock	4
	 Vegetable Stocks Application of Stock - Prepare one soup e.g. Cream of Tomato 	
	Menu 7	
	Sauces - Preparation Basic mother sauces 1)	
10	Bechamel/White sauce 2) Espagnole/Brown sauce	4
	3) Veloute sauce 4) Hollandaise Sauce	-
	5) Mayonnaise Sauce 6) Tomato Sauce	
	6) Tomato Sauce MENU -8	
	Salade Verte avec Vinaigrette	
11	Cauliflower Morney Poulet Grillee	4
	Lemon Tart	
	MENU - 9	
12	Minestrone Soupe Bread Rolls	4
12	Poisson cuit avec sauce tomate	-
	Crème Caramel	
	<u>MENU - 10</u> Salade Waldorf	
13	Poulet Stroganoff	4
	Riz Pilaf Chocolate Cookies	
	MENU - 11	
	Salade a la Bretonne Poulet sauté chasseur	
14	French Baguette	4
	Bouquetière de Légumes	
	<u>MENU - 12</u>	
	Gazpacho	-
15	Bread Sticks Poisson Grillé Hollandaise	4
	Haricot Verts	
	TOTAL	60

		PRAC	TICAI	L MANUAL				
		B.Sc Hosp	oitality /	Administration				
SUBJECT: Food Production O	peration 1 Lab	PRACTICA	AL NO:	1	Faculty:			
Equipments					HOURS:	3 hours 45 mins		
TOPIC: Hygiene at work	Safety	SEMEST	TER:	1	Approved By:	Deputy Director		
LEARNING OUTCOME								
• Students are able to identify a	ll equipments							
• They are able to handle all equ	ipments							
They are able to explain hygie	ne and safety							
RESOURCES: Equipment and	Utensils such a	s Working	Table, C	Cooking Range, Ch	opping board,	Knives etc.		
REFERENCES: 1) Professional Co								
•	•		•	hed by Pearson Ed				
				gh Bali published b		•		
VIDEO LINK KITCHEN EQ	UIPMENT	https://driv	e.google	e.com/file/d/1RZ6V	V-2FYaJF1ew	Qkb-		
HaHwhdlpSXWutp/view?usp=s	haring							
METHODOLOGY :								
PERTICULARS	TIM				TASK			
Hygiene & Grooming Check up	10 minutes		Students	have to maintain h	igh standard Hy	giene and Grooming as per SO		
		•	Instru	uct students about v	arious equipme	nts		
Briefing	15 minutes	•	Share Groo	with them equipme m them about Socia	ent handling idea al distance and r	as, maintaining hygiene and sat naintain inside Practical Lab		
		•				g procedures and uses		
Introduction	2hr 30mins	•		ribe about hygiene,				
		•		various types of kr				
Presentation	30 minutes			nt all Equipments, h		l and safety		
Closing	20 minutes		Clean	ing of all equipment	ts			
	20 1111111111		Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERR	ORS & RECT	TIFICATIO	N ·					
POSSIBLE ERR					RECTIFICATIO	N		
Wrong identification of equipment		S	show rep	eatedly, let them ide				
Don't understand tachnical langua	ges	E	Explain ir	simple words and	side by side intr	oduce with technical words		
Wrongly identify and uses of knive	es	R	Repeated	y show them uses a	nd handling			
RESULT ANALYSIS								
They are able to identify all large	-					~		
Must be able to handle all equipme	1 1	-				Should		
have enough knowledge about safe	e work in a hyg	ienic enviror	nment					

			PRACT	ICAL I	MANUAL				
			B.Sc Hospi	ality Ad	ministratio	n			
SUBJECT:	Food Production Op	eration 1 Lab	PRACTICAL		2	Faculty:			
	CUTS Julienne, j					HOURS:	3 hours 45 mins		
TODIC	brunoise, payssane	, dices	CENTER		4				
TOPIC:	Diamond/Lozenge,	cubes	SEMESTE	к:	1	Approved By:	Deputy Director		
	shred/chiffonade,	mirepoix							
LEARNING	OUTCOME								
	are able to do basic cu	its							
	able to Present all cuts		size						
	able to explain all cut	<u> </u>							
RESOURCE	S: Equipment and U	tensils such a	as Working T	able, Coo	king Range,	Chopping board,	knives etc.		
REFERENCES:	1) Professional Coo	king Book: Aı	uthor Wayne	Gisslen, P	ublished by Jo	ohn Wiley & Sons			
	2) ON COOKING wri	-	-		-				
	3) International Cui	sine Book: Au	thor Parvinde	r Singh Ba	ali published l	by Oxford Univers	ity		
VIDEO LINI	K CUTS OF VEG								
https://drive.	.google.com/file/d/1yt	TUC2Krgoi7	ZF6SdEaRB6	HxW12G	JAeWk/view	?usp=sharing			
METHODO	LOGY :								
	RTICULARS	TIM	E			TASK			
	Frooming Check up	10 minutes	S	udents ha	ve to maintair		giene and Grooming as per SO		
	<u> </u>					2 ,			
			•	Instruct	students abou	it cutting methodol	ogy		
Briefing		15 minutes	•						
			•	Groom them about Social distance and maintain inside Practical Lab					
			•		U	and wash them pro	1 2		
Preparation		2hr 30mins	•	 Peel vegetables ,cuts Julienne, jardinière, brunoise, payssane, dices Take leafy vegetables and cut shred/chiffonade 					
			•		; 6				
Presentation		15 minutes			Ę	etables with proper			
Tasting		15 minutes		Tasting will be done by Teacher & Students also to know exact characte					
			of	he ingred					
Closing		20 minutes		0	of all equipm has to be done				
				Closing I	ias to be done	as per sor			
POSSIRI F 9	SOURCES OF ERRO	DRS & RECT	LIFICATION	•					
I OSSIBLE S	POSSIBLE ERRO		INICATION	•		RECTIFICATIO	N		
Iulienne cuts	are not in proper shap	-	Sh	w them r	erfect way an				
sumenine cuts	are not in proper shap	~					show proper sizes		
Macedoine, b	runoise are same		БО	ii cuts iii	same way but	sizes are unreferit.	, snow proper sizes		
Shred/chiffor	nade of leafy vegetable	es are mashed	Sh	Show how to hold leafy vegetables					
					•	-			
RESULT AN	NALYSIS								
Basic cuts like	e Julienne has to be do	one in proper v	way						
	cut of brunoise, payss		•						
•	que of cutting shred/cl		-						
-	÷								

			PRAG	CTICAI	. MANUAL	1			
					Administration				
SUBJECT:	Food Production Op	eration 1 Lab		CAL NO:	4	Faculty:			
	PROCESSING OF CO				•	HOURS:	3 hours 45 mins		
1	FABRICATION OF C								
TOPIC:	FABRICATION OF F	ISH	SEMESTER:		1	Approved By:	Deputy Director		
LEARNING	OUTCOME								
Students :	are able to do joining	and febricatio	n of chick	en					
They are a	able to Present febric	ation of chick	en and feb	rication of	fish				
	able to explain all met								
RESOURCE	S: Equipment and U	Itensils such a	ıs Workin	ig Table, C	ooking Range,I	Deep fat frier, et	с.		
REFERENCES:	1) Professional Coo	-	-		-	-			
I	2) ON COOKING wri			•	•				
	3) International Cui				•	-	•		
		OF COMMO	DITIES -	- https://d	rive.google.com/	/file/d/1LqzFACl	k7apAMA7wXvZ17r_wm-		
	view?usp=sharing	······································	I CEVOI	7 215 2-1		9			
	google.com/file/d/19	m14zmPgOn	пселя	/vo3rq2si	k-nmZn/S/view	cusp=snaring			
METHODOI			Б	1		TA CHZ			
	TICULARS	TIM 10 minutes	E	Ctudanta	horre to maintain	TASK	giene and Grooming as per SOP		
nygiene a G	rooming Check up	10 minutes		Students	nave to maintain	i nign standard Hy	giene and Groonling as per SOP		
				 Instru 	ict students abou	t joints, cuts and f	ebrication methodology		
Briefing		15 minutes		 Share with them some febrication ideas Groom them about Social distance and maintain inside Practical Lab 					
0				Groo	m them about So	cial distance and	maintain inside Practical Lab		
				Colle	ct all ingredients	and do mise-en-pl	lace		
Preparation		2hr 30mins		 Febrie 	cating chicken an	id fish Dressing, jo	ointing,boneless chicken		
L				• Fillet	ing of fish, prepa	are Crumb fried fi	sh		
Presentation		15 minutes		Prese	nt all food items	prepared by using	different methods of cooking		
Tasting		15 minutes				/ Teacher & Stude	nts also to know exact character		
				of the ing					
Closing		20 minutes			ng of all equipme				
				Closin	g has to be done	as per SOP			
POSSIBI E C	SOURCES OF ERR	ORS & DECT	TIFICAT						
I OSSIBLE S	POSSIBLE ERRO		ITICAL			RECTIFICATIO	IN		
Ininto and aut		-		Follow pr	oper technique of				
Joints and cuis	s are not done in prop			Follow proper technique of holding meat, joints and cuts					
	s are not done in prop		kin	Proper tec	hnique to do fille	eting			
During filletin	s are not done in prop ng fish, fleshes are cut re dark brown in colou	ting with the s	kin	-	hnique to do fille	-			
During filletin	ng fish, fleshes are cut	ting with the s	kin	-		-			
During filletin	ng fish, fleshes are cut re dark brown in colou	ting with the s	kin	-		-			
During filletin Fried fishes ar RESULT AN	ng fish, fleshes are cut re dark brown in colou	ting with the s ar		Oil tempar	rature checking p	procedure			
During filletin Fried fishes ar RESULT AN Basic techniqu	ng fish, fleshes are cut re dark brown in colou ALYSIS	ting with the s ar nd cuts, bonel	ess of chic	Oil tempar	rature checking p	procedure			

			PRACT	<u>FICAL</u>	MANUAL	<u> </u>			
			B.Sc Hosp	itality A	dministratio	n			
SUBJECT:	Food Production Ope	eration 1 Lab	MENU N	NO:	1	Faculty:			
	Patol Bhaja					HOURS:	3 hours 45 mins		
TOPIC:	Moong Dal Khichdi	i	SEMEST	FD.	1				
TOPIC.	Tomato & Khejur C	hutney	JEIVILJI	LN.	1	Approved By:	Deputy Director		
	Papad Bhaja								
LEARNING	OUTCOME								
	are able to prepare all	4 dishes							
 They are 	able to Present Food i	n a correct ma	unner with Ga	arnish					
	able to explain the di								
	ES: Equipment and U		as Working '	Table, C	ooking Range,	Deep Fat Frier e	tc.		
REFERENCES	: 1) Professional Coo	king Book: Au	uthor Wayne	Gisslen,	Published by J	ohn Wiley & Sons			
	2) ON COOKING wri	itten by Sarah	R. Labensky	Publishe	ed by Pearson E	ducation			
	3) Regional Indian C	uisine Book v	vritten by Pa	rvinder S	Singh Bali				
VIDEO LIN	K MENU 1 https	s://drive.goog	le.com/file/d	/1bFXtX	KhmG2mCjftF	gh0gpEF-LCz-lU	vB2/view?usp=sharing		
	-				-				
METHODO									
PEF	RTICULARS	TIM				TASK			
Hygiene & (Grooming Check up	10 minutes		Students	have to maintain	n high standard Hy	giene and Grooming as per SO		
			•			1	place, cooking methodology		
Briefing		15 minutes	•			e Presentation idea			
			•	 Groom them about Social distance and maintain inside Practical Lab Cut Patol and marinate, Fry moong dal and start making khichdi 					
~							0		
Cooking		2hr 30mins	•			es and make chutne get seasoning khic			
		45	-		÷				
Presentation		15 minutes				s with proper Garni			
Tasting		15 minutes			-	y Teacher & Stude	nts also to know exact characte		
			01	the dish	ng of all equipm				
Closing		20 minutes	-		g has to be done				
				Closin	g has to be done	as per 501			
POSSIBLE	SOURCES OF ERR	ORS & RECT	FIFICATIO	N :					
	POSSIBLE ERRO					RECTIFICATIO	N		
Khichdi can l		-	А	diust the	water quanity a	t the begining			
	2			3	1 7	ng, add with khichd	ti		
Khichdi can l	be very dry		2	on water	, adjust seasonn	iig, uuu mini iinioni			
Papad bhaja	can become soggy		Fi	y papad	bhaja just befor	e serving			
Tomato chuti	ney become very thin				more time	-			
					-				
RESULT AN	NALYSIS								
	d fry and serve hot othe	erwisw it will	become sogg	v					
*	become thick if you ke			•	boiled water				

			PRACTI	CAL MANU	JAL				
			B.Sc Hospita	lity Administr	atior	1			
SUBJECT:	Food Production O	peration 1 Lab	MENU NO	2		Faculty:			
	Amritsari Macchi					HOURS:	3 hours 45 mins		
TOPIC:	Yellow Dal Fry Makhani	Murgh Steamed Rice	SEMESTER	1: 1		Approved By:	Deputy Director		
	OUTCOME								
	are able to prepare all	4 dishes							
	able to Present Food in		with Garnish						
5	able to explain the dis								
RESOURCE	S: Equipment and U	tensils such as W	orking Table	Cooking Range	e,Deep	o Fat Friyer, Tan	door etc.		
REFERENCES	1) Professional Coo	-	•	•		•			
	2) ON COOKING wr	•			1 Educ	ation			
	3) Regional Indian (-					
VIDEO LIN	K MENU 2 http:	s://drive.google.co	om/file/d/IGE	hGY6RDM8_h	3rNEI	B2oGVXJymM4z	z5NF5/view?usp=sharing		
METHODO	LOGY :								
PER	RTICULARS	TIME				TASK			
Hygiene & C	Frooming Check up	10 minutes	S	Students have to maintain high standard Hygiene and Grooming as per SOP					
				· · · · ·					
Dutatina		15 minutes	•						
Briefing		15 minutes	•	 Share with them some Presentation ideas Groom them about Social distance and maintain inside Practical Lab 					
			•	Cut fish and mar	rinate,	cut chicken and n	narinate, make makhani gravy		
Cooking		2hr 30mins	•	Cook chicken in tandoor, then add into makhani gravy and finish the produ					
0			٠	Make steamed r	ice an	d yellow dal fry			
Presentation		15 minutes				with proper Garn			
Tasting		15 minutes		Tasting will be d	one by	Feacher & Stude	nts also to know exact character		
				Cleaning of all e	quipm	ents			
Closing		20 minutes		Closing has to be done as per SOP					
POSSIBLE S	SOURCES OF ERRO		CATION :						
~	POSSIBLE ERI	RORS				RECTIFICATI			
Steamed rice	can be soggy						, always check while cooking rice		
Makhani grav	vy taste sour		Add	little tomato pu	ree, lit	tle honey and cool	t for some more time		
Yellow dal fr	y become watery		Coo	k for some more	time l	but careful dal sho	uld not be mashed		
Amritsari fisł	a can be raw from insid	le		While frying fish take care of heat, should fry in medium heat, fry again in medium hot oil					
RESULT AN			•						
	hicken in tandoor very	careful otherwise	chicken can be	raw from inside					
	sh in medium hot oil	careful outer wise	CHICKEII Call De		·				
	Murgh makhani shol								

					L MANUA				
	Food Duradivention O								
SUBJECT:	Food Production O	peration 1 Lab	MENU	NO:	3	Faculty:			
TOPIC:	Veg Shami Kebab Gosht Shahi Korma Vegetable Pulao	1	SEMES	TER:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director		
LEARNING	OUTCOME								
 Students 	are able to prepare all	3 dishes							
 They are 	able to Present Food i	n a correct manne	r with Garn	ish					
ş	able to explain the dis								
RESOURCE	ES: Equipment and U	tensils such as W	Vorking Ta	ble, Cool	king Range,Grid	ldle etc.			
VIDEO LIN METHODO			-		-	nZ-56zAbt2YZZp	G_/view?usp=sharing		
	RTICULARS	TIME		TASK					
	Grooming Check up	10 minutes		Stude	ents have to main		Hygiene and Grooming as per SOP		
		15 minutes	•	 Share 		Presentation idea	-place, cooking methodology s maintain inside Practical Lab		
Briefing			•				ok and make tikki shape		
5		2hr 30mins	•	PrepaBoil 1	re vegetable for a nutton, make sha	shammi kebab, co ahi korma gravy th			
Cooking		2hr 30mins 15 minutes	• • •	 Prepa Boil a Cut a Prese 	re vegetable for mutton, make sha nd blanch vegeta ent all Food items	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish		
Cooking				 Prepa Boil n Cut at Prese Tastir dish 	ure vegetable for mutton, make sha nd blanch vegeta nt all Food items ng will be done b	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish		
Cooking Presentation Tasting		15 minutes		 Prepa Boil n Cut an Prese Tastir dish Clean 	re vegetable for mutton, make sha nd blanch vegeta ent all Food items	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude nents	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao		
Cooking Presentation Tasting Closing	SOURCES OF ERRO	15 minutes 15 minutes 20 minutes DRS & RECTIFI		 Prepa Boil n Cut at Prese Tastir dish Clean Closin 	re vegetable for a mutton, make sha nd blanch vegeta nt all Food items g will be done b ing of all equipm	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude hents as per SOP	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish nts also to know exact character of th		
Cooking Presentation Tasting Closing POSSIBLE	POSSIBLE ER	15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	 Prepa Boil 1 Cut a Prese Tastir dish Clean Closin 	re vegetable for a nutton, make sha nd blanch vegeta nt all Food items g will be done b ing of all equipm ng has to be done	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude hents as per SOP RECTIFICA	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ints also to know exact character of th		
Cooking Presentation Tasting Closing POSSIBLE 3	POSSIBLE ER	15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	Prepa Boil 1 Cut au Prese Tastir dish Clean Closir Cook on 1	re vegetable for a mutton, make sha nd blanch vegeta ant all Food items ag will be done b ing of all equipm ng has to be done medium high hea	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude nents e as per SOP RECTIFICA tt for few minutes t	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ints also to know exact character of th 		
Cooking Presentation Tasting Closing POSSIBLE : Vegetables for Shahi gravy s	POSSIBLE ER or shammi kebab sogg sour in taste	15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	(CATION :	Prepa Boil a Cut an Prese Tastir dish Clean Closin Cook on n Add little	re vegetable for a mutton, make sha nd blanch vegeta mt all Food items ag will be done b ing of all equipm ng has to be done medium high hea honey and cook	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude tents as per SOP RECTIFICA It for few minutes for for some more tim	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th TION to dry up water content ne		
Cooking Presentation Tasting Closing POSSIBLE : Vegetables for Shahi gravy s	POSSIBLE ER	15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	(CATION :	Prepa Boil a Cut an Prese Tastir dish Clean Closin Cook on n Add little	re vegetable for a mutton, make sha nd blanch vegeta mt all Food items ag will be done b ing of all equipm ng has to be done medium high hea honey and cook	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude tents as per SOP RECTIFICA It for few minutes for for some more tim	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ints also to know exact character of th 		
Tasting Closing POSSIBLE : Vegetables fo Shahi gravy s	POSSIBLE ER or shammi kebab sogg sour in taste tle raw in texture	15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	(CATION :	Prepa Boil a Cut an Prese Tastir dish Clean Closin Cook on n Add little	re vegetable for a mutton, make sha nd blanch vegeta mt all Food items ag will be done b ing of all equipm ng has to be done medium high hea honey and cook	shammi kebab, co ahi korma gravy th bles, make rice the s with proper Garn y Teacher & Stude tents as per SOP RECTIFICA It for few minutes for for some more tim	ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th TION to dry up water content ne		

				L MANUAL				
				y Administration				
SUBJECT:	Food Production Op	peration 1 Lab	MENU NO:	4	Faculty:	1		
TOPIC:	Rasam Chicken Chettinad Cabbage Thoran Rice	Lemon	SEMESTER:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director		
LEARNING	OUTCOME							
 Students 	are able to prepare all	4 dishes						
,	able to Present Food in		with Garnish					
	able to explain the dish							
RESOURCE	ES: Equipment and U	tensils such as W	orking Table, Co	ooking Range, etc.				
VIDEO LIN	1) Professional Cool 2) ON COOKING wri 3) Regional Indian C K MENU 4 https	itten by Sarah R. I Cuisine Book writt	abensky Publishe en by Parvinder S	ed by Pearson Educ ingh Bali	ation	w?usp=sharing		
METHODO		TIME			TASK			
	TICULARS Grooming Check up	TIME 10 minutes	Stud	Students have to maintain high standard Hygiene and Grooming as per SOP				
Tygiene & G	Froming Check up	10 minutes	5100	ents have to mainta	in nigh standard fi	Typiene and Grooning as per 301		
Briefing		15 minutes	• Sh	are with them some	Presentation ideas	place, cooking methodology s naintain inside Practical Lab		
Cooking		2hr 30mins	• Ma	rinate chicken, coo	k with gravy, mak	adka to get a nice spicy tangy taste e strong flovoured chettinad paste tadka and make lemon rice		
Presentation		15 minutes	Pre	esent all Food items	with proper Garni	ish		
Tasting		15 minutes	of the d	lish		nts also to know exact character		
Closing		20 minutes		Cleaning of all equipments				
eree ing		20	Clo	sing has to be done	as per SOP			
POSSIBLE S	SOURCES OF ERRO	ORS & RECTIFI	CATION :					
	POSSIBLE ERR				RECTIFICATI	ON		
Rasam taste is	s blunt		Add me	ore tadka of hing, ga	arlic, crushed coria	ander seeds		
Chicken chett	tinad taste is very mild		Add lit	le chettinad paste a	nd little dahi, crus	hed black pepper		
Chicken chett	tinad have more liquid		Cook fo	or some more time a	and dry water			
Lemon rice ta	iste not good		Add lit	le more tadka of dr	y red chilli, musta	rd seeds and lemon juice		
RESULT AN	NALYSIS		•					
Chicken chett	hould adjust with tam tinad gravy taste should an should be little crun	l very strong, tang	y and spicy with b	1 1 1				

			PRACTI	[CAI	L MANUAL		
			B.Sc Hospit	ality /	Administration		
SUBJECT:	Food Production O	peration 1 Lab	MENU NO	0:	5	Faculty:	
TOPIC:	Samosa Paneer Kati Roll Payesh Tukda	Shahi	SEMESTE	R:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director
LEARNING	OUTCOME						
 Students : 	are able to prepare all	4 dishes					
They are a	able to Present Food i	n a correct manner	r with Garnish	I			
	able to explain the dis						
RESOURCE	S: Equipment and U	tensils such as W	orking Table	, Cool	ting Range,Deep	Fat Friyer, Grid	dle etc.
	-	ritten by Sarah R. Cuisine Book writ	Labensky Pub ten by Parvin	olished der Sir	by Pearson Educa ngh Bali	ation	qD/view?usp=sharing
PER	TICULARS	TIME				TASK	
Hygiene & G	rooming Check up	10 minutes		Studen	ts have to maintain	n high standard H	Iygiene and Grooming as per SOF
Briefing		15 minutes	•	Share Groc	e with them some H	Presentation idea ial distance and i	naintain inside Practical Lab
Cooking		2hr 30mins	•	Prepa	are paratha dough,	Paneer mixer and	d then make paneer kathi roll ike shahi tukda serve chilled
Presentation		15 minutes		Prese	nt all Food items v	vith proper Garni	sh
Tasting		15 minutes	of t	Tastin the disl		Teacher & Stude	nts also to know exact character
Closing		20 minutes			ing of all equipmen ng has to be done a		
POSSIBLE S	OURCES OF ERRO	ORS & RECTIFI	CATION :				
	POSSIBLE ER	RORS				RECTIFICAT	ON
Kathi roll text	ure not soft				not griddle and ser	ve immediet	
Samosa is raw	from inside		Put	t it in n	nedium hot oil		
Payesh is very	' thin		Co	ok for	some more time an	d reduceliquid	
Shahi tukda ra	ıbdi is thin		Ad	d little	more condensed n	nilk and cook for	some more time
RESULT AN	ALYSIS		1				
should cook fo bread should f	thi roll is ready serve or little longer time to ry on low heat to get otherwise taste will r	get right texture a a crispy texture	nd taste				Payesh Shahi tukda Rabdi should be ir

			CAL MANUAL						
			ity Administratio						
SUBJECT: Food Production	Operation 1 Lab	MENU NO:	6	Faculty:					
STOCKS				HOURS:	3 hours 45 mins				
White & brown st	OCK	CENTER.							
TOPIC: Vegetable Stocks	al. Dranana ana	SEMESTER:	1	Approved By:	Deputy Director				
Application of Sto soup e.g. Cream of	•								
soup e.g. cream c	n Tomato								
LEARNING OUTCOME									
 Students are able to prepare a 	ll 4 dishes								
 They are able to Present Food 		r with Garnish							
 They are able to explain the d 									
RESOURCES: Equipment and	Utensils such as W	orking Table,	Cooking Range,Dee	p Fat Friyer, Grid	Idle etc.				
REFERENCES: 1) Professional Co	oking Book: Autho	r Wayne Gisslei	n, Published by John	Wiley & Sons					
2) ON COOKING w	ritten by Sarah R. L	abensky Publisl	ned by Pearson Educ	ation					
3) International Cu	isine Book: Author	Parvinder Sing	h Bali published by C	Oxford University					
VIDEO LINK MENU 6 http	os://drive.google.co	om/file/d/1pYgl	50MVfnXP71QOA	m85LOJaCFuZz	p8R/view?usp=sharing				
		F-8-		2 0	F				
METHODOLOGY :									
PERTICULARS	TIME		TASK						
Hygiene & Grooming Check up	10 minutes	St	udents have to mainta	ain high standard H	lygiene and Grooming as per SOP				
			Instruct students abo	ut racinas miss an	place eaching methodology				
Briefing	15 minutes		 Instruct students about recipes, mise-en-place, cooking methodology Share with them some Presentation ideas 						
Difeiling	15 minutes				naintain inside Practical Lab				
		• `	Wash and blanch the	bones properly, ma	ke white stock				
Cooking	2hr 30mins		 Wash and blanch the bones properly, make white stock Roast bones and make brown stock, make vegetable stock 						
8		• P	repare tomato soup	by using vegetable	stock				
Presentation	15 minutes	I	Present all Food items	s with proper Garni	sh				
Tasting	15 minutes	Т	asting will be done b	y Teacher & Stude	nts also to know exact character				
rasting	15 minutes	of the	e dish						
Closing	20 minutes		leaning of all equipn						
8		C	Closing has to be done as per SOP						
POSSIBLE SOURCES OF ERI	ORS & RECTIEI								
POSSIBLE SOURCES OF ERF				RECTIFICATI	ON				
White stock is cloudy	-	Cook	for some more time						
Brown stock doesn't have good co	lour		n few big chunks on						
Vegtable stock doesn't have strong		Add	few more chunk of ve	egetables and cook	for some more time				
Tomato soup doesn't have good ta	ste	Add	ittle more tomato pu	ree and cook for so	me more time				
RESULT ANALYSIS		I	*						
Wash and rinse the bones properly	otherwise stock wi	ll be very cloud	y and bitter in taste		Bro				
the bones properly to get a good st					Wash				
					11 4011				

		PRACTICA	L MANUAL		
		B.Sc Hospitality	Administration	1	
SUBJECT: Food Production C	peration 1 Lab	MENU NO:	7	Faculty:	
Sauces - Preparation sauces Bechamel/White s 2) Espagnole/Brow 3) Veloute sauce 4 Sauce 5 Sauce Tomato Sauce	1) Sauce Vn sauce	SEMESTER:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director
		<u> </u>			
LEARNING OUTCOME Students are able to prepare all They are able to Present Food i They are able to explain the dis RESOURCES: Equipment and U REFERENCES: 1) Professional Coor 2) ON COOKING w 	in a correct manner shes Jtensils such as W oking Book: Autho	orking Table, Coo	ublished by John	Wiley & Sons	
	isine Book: Autho	or Parvinder Singh B	Bali published by	Oxford University	
VIDEO LINK					
https://www.youtube.com/watch?v=e					
https://www.youtube.com/watch?v=0 https://www.youtube.com/watch?v=1					
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=l https://www.youtube.com/watch?v=c	wWUAqFEIGoY Lxdzoll3jFw cDWwulklcnl				
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=l	wWUAqFEIGoY Lxdzoll3jFw cDWwulklcnl			TASK	
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=l https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=(wWUAqFEIGoY _xdzoll3jFw cDWwulkIcn1 Dr5v2KPBN8g		nts have to mainta		lygiene and Grooming as per SOP
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing	WUUAqFEIGOY xxtzoll3jFw DDWwulk(cnl Dr5v2KPBN8g TIME 10 minutes 15 minutes	Studen Instr Share Groo Was	ruct students abou e with them some om them about So h and all vegetable	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh	place, cooking methodology inaintain inside Practical Lab
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=l https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up	WUUAqFEIGOY xdzoll3jFw :DWwulklcnl)r5v2KPBN8g 10 minutes	Studer Studer Share Groo Wasl Make	ruct students abou e with them some om them about So h and all vegetable e white sauce,velo	in high standard H t recipes, mise-en- Presentation ideas cial distance and r	place, cooking methodology naintain inside Practical Lab ape re, Tomato sauce
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing	WUUAqFEIGOY xxtzoll3jFw DDWwulk(cnl Dr5v2KPBN8g TIME 10 minutes 15 minutes	Studer Studer Share Groo Was Make Make	ruct students abou e with them some om them about So h and all vegetable white sauce,velo mayonnaise sauce	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh- ute sauce, br. Sauc	place, cooking methodology naintain inside Practical Lab ape e, Tomato sauce
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=l https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking	WUUAqFEIGOY xxtzoll3jFw DDWwulktcni pr5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins	Studer Instr Shar Groo Wasi Make Press	ruct students abou e with them some om them about So h and all vegetable white sauce, velo mayonnaise sau ent all Food items ng will be done by	in high standard H t recipes, mise-en- Presentation ideas cial distance and es cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Gami	place, cooking methodology naintain inside Practical Lab ape e, Tomato sauce
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=t PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation	WUUAqFEIGOY xxtzoll3jFw DDWwulk(cnt Dr5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes	Studer Stare Share Groo Wasi Make Make Press Tastii of the dis Clear	ruct students abou e with them some om them about So h and all vegetable white sauce, velo mayonnaise sau ent all Food items ng will be done by	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh- ute sauce, br. Sauc ce, Hollendaise sat with proper Garni / Teacher & Stude ents	place, cooking methodology naintain inside Practical Lab ape e, Tomato sauce uce sh
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing	WUUAqFEIGOY xxtzoll3jFw DWwulktcnt or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes	Studer Start Shart Shart Groo Wasl Make Make Press Tastii of the dis Cleart Closi	e with them some om them about So h and all vegetable e white sauce,velo e mayonnaise sauc ent all Food items ng will be done by sh	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh- ute sauce, br. Sauc ce, Hollendaise sat with proper Garni / Teacher & Stude ents	place, cooking methodology naintain inside Practical Lab ape e, Tomato sauce uce sh
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing POSSIBLE SOURCES OF ERRO	WUUAqFEIGOY xxdzoll3jFw DDWwulk[cn] or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes ORS & RECTIFIC	Studer Start Shart Shart Groo Wasl Make Make Press Tastii of the dis Cleart Closi	e with them some om them about So h and all vegetable e white sauce,velo e mayonnaise sauc ent all Food items ng will be done by sh	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Garni / Teacher & Stude ents as per SOP	place, cooking methodology inaintain inside Practical Lab ape ee, Tomato sauce uce sh nts also to know exact character
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing POSSIBLE SOURCES OF ERRO POSSIBLE ER	WUUAqFEIGOY xxdzoll3jFw DDWwulk[cn] or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes ORS & RECTIFIC	Studer Stare Share Groo Wasi Make Prese Tastii of the dis Clear Closi CATION :	uct students abou e with them some om them about So h and all vegetable white sauce,velo e mayonnaise sauc ent all Food items ng will be done by h ning of all equipm ng has to be done	in high standard H t recipes, mise-en- Presentation ideas cial distance and ses cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Garni / Teacher & Stude ents as per SOP RECTIFICATI	place, cooking methodology inaintain inside Practical Lab ape ee, Tomato sauce uce sh nts also to know exact character
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing POSSIBLE SOURCES OF ERRO POSSIBLE SOURCES OF ERRO POSSIBLE ER	WUUAqFEIGOY xxdzoll3jFw DDWwulk[cn] or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes ORS & RECTIFIC	Studer Stare Share Groo Wask Make Press Tastii of the dis Clear Closi CATION : Add little	e with them some om them about So h and all vegetable e white sauce,velo e mayonnaise sauc ent all Food items ng will be done by sh	in high standard H t recipes, mise-en- Presentation ideas cial distance and ses cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Garni / Teacher & Stude ents as per SOP <u>RECTIFICATI</u> mix properly	place, cooking methodology inaintain inside Practical Lab ape ee, Tomato sauce uce sh nts also to know exact character
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing POSSIBLE SOURCES OF ERRO POSSIBLE ER	WUUAqFEIGOY xxdzoll3jFw DDWwulk[cn] or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes ORS & RECTIFIC	Studer Studer Shar Shar Groc Wasl Make Make Preso Tasti of the dis Clear Closi CATION : Add little Add little	uct students abou e with them some om them about So h and all vegetable white sauce, velo mayonnaise sauc ent all Food items ng will be done by h ning of all equipm ng has to be done	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Garni / Teacher & Stude ents as per SOP <u>RECTIFICATI</u> mix properly mix properly	place, cooking methodology inaintain inside Practical Lab ape ee, Tomato sauce uce sh nts also to know exact character
https://www.youtube.com/watch?v=v https://www.youtube.com/watch?v=t https://www.youtube.com/watch?v=c https://www.youtube.com/watch?v=c PERTICULARS Hygiene & Grooming Check up Briefing Cooking Presentation Tasting Closing POSSIBLE SOURCES OF ERRO POSSIBLE SOURCES OF ERRO POSSIBLE ENDIRCES OF ERRO POSSIBLE ENDIRCES OF ERRO	WUUAqFEIGOY xxdzoll3jFw DDWwulk[cn] or5v2KPBN8g TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes ORS & RECTIFIC	Studer Studer Shar Shar Groc Wasl Make Make Preso Tasti of the dis Clear Closi CATION : Add little Add little	uct students about e with them some om them about So h and all vegetable white sauce,velo anayonnaise sauce ent all Food items ng will be done by sh ning of all equipm ng has to be done e warm water and e warm water and	in high standard H t recipes, mise-en- Presentation ideas cial distance and r es cut in proper sh ute sauce, br. Sauc ce, Hollendaise sau with proper Garni / Teacher & Stude ents as per SOP <u>RECTIFICATI</u> mix properly mix properly	place, cooking methodology inaintain inside Practical Lab ape e, Tomato sauce uce sh nts also to know exact character

Wash and rinse the bones properly otherwise stock will be very cloudy and bitter in taste Brown the bones properly to get a good strong brown stock so that sauce colour will be good Make good clarified butter for Hollendaise sauce

SUBJECT: Food Production Operation 1 Lab MENU NO: 8 Faculty: MENU -8 Salade Verte avec Vinaigrette HOURS: 3 hours 45 mins Cauliflower Morney SEMESTER: 1 Approved By: Deputy Director Poulet Grillee Lemon Tart Deputy Director Deputy Director VEARNING OUTCOME Verte able to prepare all 4 dishes Verte able to Present Food in a correct manner with Garnish • They are able to explain the dishes RESOURCES: Equipment and Utensils such as Working Table, Cooking Range,Double deck oven etc.			B.Sc Hospitality A	dministrati	on	
Salade Verte avec Vinaigrette Cauliflower Morney Poulet Grillee Lemon Tart SEMESTER: 1 Approved By: Deputy Director LEARNING OUTCOME • Students are able to prepare all 4 dishes • They are able to Present Food in a correct manner with Garnish • They are able to explain the dishes	SUBJECT:	Food Production Operation 1 Lab	MENU NO:	8	Faculty:	
TOPIC: Cauliflower Morney Poulet Grillee Lemon Tart SEMESTER: 1 Approved By: Deputy Director LEARNING OUTCOME • Students are able to prepare all 4 dishes • They are able to Present Food in a correct manner with Garnish • • • They are able to explain the dishes • •		MENU -8			HOURS:	3 hours 45 mins
 Students are able to prepare all 4 dishes They are able to Present Food in a correct manner with Garnish They are able to explain the dishes 	TOPIC:	Cauliflower Morney Poulet Grillee	SEMESTER:	1	Approved By:	Deputy Director
	• Students	are able to prepare all 4 dishes	with Garnish			
RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Double deck oven etc.	 They are 	able to explain the dishes				
	RESOURCE	ES: Equipment and Utensils such as W	orking Table, Cooki	ng Range,Do	uble deck oven etc	с.
	REFERENCES:	: 1) Professional Cooking Book: Autho	r Wayne Gisslen, Pub	ished by Johr	n Wiley & Sons	
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons		2) ON COOKING written by Sarah R.	abensky Published b	y Pearson Edu	ucation	
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education						

3) International Cuising Social VIDEO LINK -- MENU 8 -- https://www.youtube.com/watch?v=ieAuLadeDq4

https://www.youtube.com/watch?v=Hh_kYJS4UHY

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 methodology Share with them some Presentation ideas Groom them about Social distance and maintain inside Practical Lab 						
Cooking	2hr 30mins	Wash and all vegetables in proper salad and cauliflower morney Marinate chicken and make grilled chicken Make short crust pastry and prepare lemon tart						
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						
POSSIBLE SOURCES OF ERRO	ORS & RECTIFICAT	TION :						
POSSIBLE ER	RORS	RECTIFICATION						
Salad doesn't have good taste		Check dressing seasoning						
Grilled chicken little dry		Take care for cooking temparature						
Tart is soft		Take care for cooking temparature						
RESULT ANALYSIS								
While boiling cauliflower take care Chicken marination will be strong t good taste lemon cud for lemon tar	to get good taste	herwise vegetable will be mashed Make						

				ICAL MAN					
			B.Sc Hospi	ality Adminis	stratio	n			
SUBJECT:	Food Production O	Food Production Operation 1 Lab MEN			9	Faculty:			
	MENU - 9 Minestrone Soupe				HOURS:	3 hours 45 mins			
TOPIC:	Bread Rolls	SEMESTE		1					
TOPIC.		auce tomate	SEIVIESTE		1	Approved By:	Deputy Director		
	Crème Caramel	Poisson cuit avec sauce tomate Crème Caramel							
LEARNING	OUTCOME								
 Students 	are able to prepare all	4 dishes							
,	able to Present Food in		r with Garnish						
1	able to explain the dis								
RESOURCE	S: Equipment and U	tensils such as W	orking Table	Cooking Rang	ge,Doul	ble deck oven etc			
VIDEO LIN	-	itten by Sarah R. I sine Book: Autho	Labensky Publ r Parvinder Si	shed by Pearso gh Bali publish	on Educ ed by C	ation Oxford University	Ogc/view?usp=sharing		
METHODO									
	RTICULARS	TIME				TASK			
Hygiene & (Frooming Check up	10 minutes		Students have to	o maint	ain high standard	Hygiene and Grooming as per SOP		
			•	Instruct studen	its abou	it recipes mise-en	-place, cooking methodology		
Briefing		15 minutes	•			Presentation idea	1 . 6		
			•				maintain inside Practical Lab		
			•	Wash and all v	egetabl	es in proper shape	and amke a strong minstrone soup		
Cooking		2hr 30mins			0		ake soft bread rolls		
cooling		2111 0 0111115		-		,	, make a good sauce and pour over		
			fish	then make crea					
Presentation	15 minutes					with proper Garn			
Tasting	sting 15 minutes		oft	l asting will be ne dish	done by	y Teacher & Stude	ents also to know exact character		
			011	Cleaning of all	equipm	ents			
Closing	Closing 20 minutes			Closing has to b					
				8		1.1.1			
POSSIBLE	SOURCES OF ERRO	DRS & RECTIFI	CATION :						
POSSIBLE ERRORS				RECTIFICATION					
Soup doesn't have good taste				Add little concasse with proper seasoning and cook					
Bread roll little hard				Apply butter on top and put in oven, serve hot					
Sauce is having more liquid				k the sauce littl	e more	time			
RESULT AN	VALYSIS								
	g soup take care about	U	U	le will be mashe	ed				
	ugh knead properly to	0 0							
Marinate fish	properly to get a prop	er taste in the disl	1						

					L MANUAL				
			B.Sc Ho	spitality	Administratio	n			
SUBJECT:	: Food Production Operation 1 Lab			J NO:	10	Faculty:			
	MENU - 10				HOURS:	3 hours 45 mins			
	Salade Waldorf								
TOPIC:	Poulet Stroganoff	SEME	STER:	1	Approved By:	Deputy Director			
	Riz Pilaf			Approved By.	Deputy Director				
	Chocolate Cookies								
LEARNING	OUTCOME								
	are able to prepare all	3 dishes							
	able to Present Food i		er with Garı	nish					
 They are 	able to explain the dis	shes							
RESOURCE	S: Equipment and U	Itensils such as V	Vorking Ta	able, Cool	ting Range,Doul	ble deck oven etc	•		
PEEEDENCES	1) Professional Coo	king Book: Auth	or Wayne G	Sicclon Du	blished by John V	Wiley & Sons			
NEFENENCES.	2) ON COOKING wri	•	-	-					
	3) International Cui		-						
							AHi/view?usp=sharing		
VIDEO LIN	K MIENO 10 III	ps://urive.google	.com/me/u/	/ILUEN_	IZDICZ09LOED	L-mest.wwi/E-D	Arm/view:usp=sharmg		
METHODO	LOGY :								
PER	TICULARS	TIMI	TIME			TASK			
	rooming Check up	10 minutes		Studer	nts have to maint	ain high standard	Hygiene and Grooming as per SOP		
							-place, cooking methodology		
Briefing		15 minutes				Presentation idea	s maintain inside Practical Lab		
						nake woldrof salad			
Carlina		2hr 30mins					d make chicken stroganoff		
Cooking		2nr 30mins				d cook in absorpti	<u> </u>		
Presentation		15 minutes				with proper Garn			
Presentation		15 minutes				1 1	nts also to know exact character		
Tasting15 minutes			of the dish		reacher & Stude	ints also to know exact character			
Clasing					ing of all equipm	ents			
Closing		20 minutes			ig has to be done				
		-							
POSSIBLE S	SOURCES OF ERR	ORS & RECTIF	ICATION	:					
POSSIBLE ERRORS				RECTIFICATION					
Salad can leave water				take little more mayonnaise and mix with salad					
Stroganoff taste is not good				Add little butter and cream cook for some more time					
Pilaf is not co	oked properly			Sprinkle l	ittle water and ag	ain cook for few r	nore times		
	ALYSIS								
	a a la d'Ira an di a a 1	in an constant	n alaa in +	m into har-			01.1.1		
While making	g salad keep dice apple juire stronge chicken s		r else in tur	n into brov	wn		Chicl At the time		

				ICAL MA			
			B.Sc Hospi	tality Admin	istratio	n	
SUBJECT:	Food Production O	on Operation 1 Lab MENU NO: 11 Faculty:					
	Salade de tomates					HOURS:	3 hours 45 mins
TOPIC:	Poulet sauté chass	eur	SEMESTE	D.	1		
TOPIC:	French Baguette		SEIVIESTE	к.	1	Approved By:	Deputy Director
	Bouquetière de Lé	uetière de Légumes					
EARNING	OUTCOME						
	are able to prepare all	4 dishes					
They are	able to Present Food i	n a correct mann	er with Garnish	l			
They are	able to explain the dis	hes					
RESOURCE	ES: Equipment and U	tensils such as V	Working Table	e, Cooking Ra	nge,Dou	ble deck oven et	с.
nttps://www nttps://www nttps://www	3) International Cu K MENU 11 htt .thefrenchcookingac: .youtube.com/watch .cordonbleu.edu/new	ps://www.youtu ademy.com/recij ?v=m08i8oXpFE	be.com/watch' pe/chicken-cha 80	v=G0ssqyv5o asseur/		Dxford University	
METHODO							
	RTICULARS						
		TIMI	Е.			TASK	
	Grooming Check up	10 minutes	E	Students have	to maint		K Hygiene and Grooming as per SOP
			€ 			ain high standard	Hygiene and Grooming as per SOP
Hygiene & (Instruct stude	ents abou	ain high standard	Hygiene and Grooming as per SOP place, cooking methodology
Hygiene & (10 minutes		Instruct stude Share with the	ents abou em some	ain high standard t recipes, mise-en- Presentation idea	Hygiene and Grooming as per SOP place, cooking methodology
Hygiene & (10 minutes		Instruct stude Share with the Groom them Wash and cut	ents abou em some about So vegetabl	ain high standard t recipes, mise-en- Presentation idea: ocial distance and les, make Salade d	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates
Hygiene & (Briefing		10 minutes		Instruct stude Share with the Groom them Wash and cut Prepare dough	ents abou em some about So vegetabl for bagu	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade d uette, cut chicken a	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur
Hygiene & (Briefing Cooking		10 minutes 15 minutes 2hr 30mins		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut	ents abou em some about So vegetabl for bagu vegetabl	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade d uette, cut chicken a les, prepare Bouq	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes
Hygiene & (Briefing Cooking		10 minutes 15 minutes		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo	ents abou em some about So vegetabl for bagu vegetabl pod items	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade o uette, cut chicken a les, prepare Bouq s with proper Garn	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish
		10 minutes 15 minutes 2hr 30mins		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo	ents abou em some about So vegetabl for bagu vegetabl pod items	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade o uette, cut chicken a les, prepare Bouq s with proper Garn	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes
Hygiene & (Briefing Cooking Presentation Fasting		10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo Tasting will b	ents abou em some about So vegetabl for bagu vegetabl pod items e done by	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade d uette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish
Hygiene & (Briefing Cooking Presentation		10 minutes 15 minutes 2hr 30mins 15 minutes		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fc Tasting will b he dish	ents abou em some about So vegetabl r for bagu vegetabl pood items e done by l equipm	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade c aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude eents	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish
Hygiene & (Briefing Cooking Presentation fasting Closing	Grooming Check up	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes	• • • • •	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fc Tasting will b the dish Cleaning of al	ents abou em some about So vegetabl r for bagu vegetabl pood items e done by l equipm	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade c aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude eents	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish
Hygiene & (Briefing Cooking Presentation asting		10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF	• • • • •	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fc Tasting will b the dish Cleaning of al	ents abou em some about So vegetabl r for bagu vegetabl pood items e done by l equipm	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade c aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude eents	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish mts also to know exact character
Hygiene & (Briefing Cooking Presentation Fasting Closing POSSIBLE :	Grooming Check up	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF		Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fc Tasting will b the dish Cleaning of al	ents abou em some about So vegetabl for bagu vegetabl ood items e done by I equipm b be done	ain high standard t recipes, mise-en- Presentation idea ocial distance and les, make Salade c aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude ents as per SOP RECTIFICAT	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish mts also to know exact character
Hygiene & C Briefing Cooking Presentation fasting Closing POSSIBLE : Mud/insect fo	Grooming Check up	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF	• • • • • • • • • • • • • • • • • • •	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo Tasting will b he dish Cleaning of al Closing has to	ents abou em some about So vegetabl o for bagu vegetabl ood items e done by 1 equipm b be done	ain high standard t recipes, mise-en- Presentation idea- ocial distance and i les, make Salade d aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude ents as per SOP RECTIFICAT ne water	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish mts also to know exact character
Hygiene & C Briefing Cooking Presentation Fasting Closing POSSIBLE : Mud/insect for Chasseur tast	Grooming Check up Grooming Check up SOURCES OF ERR(POSSIBLE ER Dound in lettuce leaves te is not good	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF	ICATION :	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo Tasting will be he dish Cleaning of al Closing has to shall be the state of the state share of the state of the state of the state share of the state of the state of the state of the state share of the state of the state of the state of the state share of the state of the	ents abou em some about So vegetabl od items e done b il equipm b be done in chlorin seasone	ain high standard t recipes, mise-en- Presentation idea- ocial distance and i les, make Salade d aette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude ents as per SOP RECTIFICAT ne water	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish ints also to know exact character
Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE : Mud/insect for Chasseur tast	Grooming Check up Grooming Check up SOURCES OF ERR(POSSIBLE ER Dound in lettuce leaves te is not good	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF	ICATION :	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo Tasting will be he dish Cleaning of al Closing has to shall be the state of the state share of the state of the state of the state share of the state of the state of the state of the state share of the state of the state of the state of the state share of the state of the	ents abou em some about So vegetabl od items e done b il equipm b be done in chlorin seasone	ain high standard t recipes, mise-en- Presentation idea ocial distance and i les, make Salade of lette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude ents as per SOP RECTIFICA ne water d brown stock and	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish nts also to know exact character
Hygiene & C Briefing Cooking Presentation Fasting Closing POSSIBLE : Mud/insect fo	Grooming Check up Grooming Check up SOURCES OF ERR(POSSIBLE ER pound in lettuce leaves te is not good e raw	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF	ICATION :	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fo Tasting will be he dish Cleaning of al Closing has to shall be the state of the state share of the state of the state of the state share of the state of the state of the state of the state share of the state of the state of the state of the state share of the state of the	ents abou em some about So vegetabl od items e done b il equipm b be done in chlorin seasone	ain high standard t recipes, mise-en- Presentation idea ocial distance and i les, make Salade of lette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude ents as per SOP RECTIFICA ne water d brown stock and	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseur uetière de Légumes ish ints also to know exact character
Hygiene & C Briefing Cooking Presentation Tasting Closing Mud/insect for Chasseur tast regetables ar RESULT AN	Grooming Check up Grooming Check up SOURCES OF ERR(POSSIBLE ER pound in lettuce leaves te is not good e raw	10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF RORS	ICATION : Wa Ad	Instruct stude Share with the Groom them Wash and cut Prepare dough Wash and cut Present all Fc Tasting will be the dish Cleaning of al Closing has to ash lettuce leaf d little reduced inkle little wat	ents abou em some about So vegetabl a for bagu vegetabl ood items e done by Il equipm b be done in chlorin seasoned er and ag	ain high standard t recipes, mise-en- Presentation idea orial distance and r les, make Salade of uette, cut chicken a les, prepare Bouq s with proper Garn y Teacher & Stude tents as per SOP RECTIFICA ne water d brown stock and gain cook for few r	Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab le tomates and marinate then prepare chasseus uetière de Légumes ish ints also to know exact character

		PRACTICA	L MANUAI						
		B.Sc Hospitality	Administratio	on					
SUBJECT: Food Production C	Operation 1 Lab	MENU NO:	12	Faculty:					
Gazpacho Bread Sticks Grillé Hollandaise Haricot Verts	PIC: Bread Sticks Poisson Grillé Hollandaise SEME		1	HOURS: Approved By:	3 hours 45 mins Deputy Director				
LEARNING OUTCOME									
 Students are able to prepare all 	4 dishes								
They are able to Present Food		with Garnish							
• They are able to explain the dis	shes								
RESOURCES: Equipment and U	Jtensils such as W	orking Table, Cool	king Range,Doul	ble deck oven etc.					
3) International Co VIDEO LINK MENU 12 htt https://www.youtube.com/watch https://www.youtube.com/watch https://www.youtube.com/watch	uisine Book: Autho ps://www.youtube ?v=cAMv80YTa3 ?v=r08_5OTDVm	E 0	Bali published by		,				
METHODOLOGY :									
PERTICULARS	TIME			TASK					
Hygiene & Grooming Check up	10 minutes	Stude	ents have to main	tain high standard	Hygiene and Grooming as per SOP				
Briefing	15 minutes	 Shar 	 Instruct students about recipes, mise-en-place, cooking methodology Share with them some Presentation ideas Groom them about Social distance and maintain inside Practical Lab 						
Cooking	Cooking 2hr 30mins				icho and keep in refrigaretor for chill narinate fish, prepare hollandaise, ke pt verts				
Presentation	Pres	ent all Food items	s with proper Garni	ish					
Tasting	15 minutes	of the dis	sh	-	nts also to know exact character				
Closing	20 minutes		ning of all equipm ng has to be done						
POSSIBLE SOURCES OF ERR	ORS & RECTIFI	CATION :							
POSSIBLE ER				RECTIFICAT	FION				
Gazpacho is watery	Ad little	Ad little more fresh thick tomato puree and seasoning							
Hollandaise can be curdled,	Take littl	Take little reduced vineger slowly add curdled hollandaise into it							
Fish can be raw from inside		Cook on	hot griller for litt	le more time					
RESULT ANALYSIS While making Gazpacho care abou	t mixing of ingredi	ents and seasonings			Fc				
grilled fish merination has to be do Dough for bread stick require prop	ne atleast 30 minut	es before to get bes							