

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/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking oven, Steamer, Cooking Range etc.
Class conducted at 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	TOPIC	Hours
1	1) EQUIPMENT - Identification, Description, Uses & handling 2) HYGIENE - Personal & Food Hygiene, Grooming 3) SAFETY AT WORK - Equipment & Knife Safety	4
2	CUTS Julienne, jardinière, macedoine, brunoise, paysane, dices, Diamond/Lozenge, cubes, shred/chiffonade, mirepoix.	4
3	PROCESSING OF COMMODITIES 1) FABRICATION OF CHICKEN (A) Dressing, jointing for curry cuts, tandori cuts etc. (B) Preparation of boneless chicken 2) FABRICATION OF FISH (A) Filleting of fish - Crumb fried fish	4
4	Menu 1 Potoi Bhaja Moong dal Khichdi Tomato & Khejur Chutney Papad Bhaja	4
5	Menu 2 Amritsari Macchi Yellow dal fry Murgh Makhani Steamed Rice	4
6	Menu 3 Veg Shami Kebab Gosht Shahi Korma Vegetable Pulao	4
7	Menu 4 Rasam Chicken Chettinad Cabbage Thoran Lemon Rice	4
8	Menu 5 Samosa Paneer Kati Roll Payesh Shahi Tukda	4
9	Menu 6 STOCKS 1) White & brown stock 2) Vegetable Stocks 3) Application of Stock - Prepare one soup e.g. Cream of Tomato	4
10	Menu 7 Sauces - Preparation Basic mother sauces 1) Bechamel/White sauce 2) Espagnole/Brown sauce 3) Veloute sauce 4) Hollandaise Sauce 5) Mayonnaise Sauce 6) Tomato Sauce	4
11	MENU -8 Salade Verte avec Vinaigrette Cauliflower Mornay Poulet Grillé Lemon Tart	4
12	MENU - 9 Minestrone Soupe Bread Rolls Poisson cuit avec sauce tomate Crème Caramel	4
13	MENU -10 Salade Waldorf Poulet Stroganoff Riz Pilaf Chocolate Cookies	4
14	MENU -11 Salade a la Bretonne Poulet sauté chasseur French Baguette Bouquetière de Légumes	4
15	MENU -12 Gazpacho Bread Sticks Poisson Grillé Hollandaise Haricot Verts	4
	TOTAL	60

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 1 Lab	PRACTICAL NO:	1	Faculty:	
TOPIC:	Equipments	SEMESTER:	1	HOURS:	3 hours 45 mins
	Hygiene at work			Safety	Approved By:
LEARNING OUTCOME					
<ul style="list-style-type: none"> Students are able to identify all equipments They are able to handle all equipments They are able to explain hygiene and safety 					
RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Chopping board,Knives etc.					
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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University					
VIDEO LINK -- KITCHEN EQUIPMENT --- https://drive.google.com/file/d/1RZ6W-2FYaJF1ewQkb-HaHwhdIpSXWutp/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME		TASK	
Hygiene & Grooming Check up		10 minutes		Students have to maintain high standard Hygiene and Grooming as per SOP	
Briefing		15 minutes		<ul style="list-style-type: none"> Instruct students about various equipments Share with them equipment handling ideas, maintaining hygiene and safety Groom them about Social distance and maintain inside Practical Lab 	
Introduction		2hr 30mins		<ul style="list-style-type: none"> Show each and every equipment, handling procedures and uses Describe about hygiene, maintaining hygiene, grooming Show various types of knives, handling of knives and uses 	
Presentation		30 minutes		Present all Equipments, hygiene standard and safety	
Closing		20 minutes		Cleaning of all equipments Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS			RECTIFICATION		
Wrong identification of equipments			Show repeatedly, let them identify and explain		
Don't understand technical languages			Explain in simple words and side by side introduce with technical words		
Wrongly identify and uses of knives			Repeatedly show them uses and handling		
RESULT ANALYSIS					
They are able to identify all large and small equipments Must be able to handle all equipments in proper safe way have enough knowledge about safe work in a hygienic environment				Should	

PRACTICAL MANUAL**B.Sc Hospitality Administration**

SUBJECT:	Food Production Operation 1 Lab	PRACTICAL NO:	2	Faculty:	
TOPIC:	CUTS -- Julienne, jardinière, brunoise, payssane, dices Diamond/Lozenge, cubes shred/chiffonade, mirepoix	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to do basic cuts
- They are able to Present all cuts with proper size
- They are able to explain all cuts

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Chopping board, knives etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- CUTS OF VEG ---

<https://drive.google.com/file/d/1ytTUC2KrgoiZF6SdEaRBeHxW12GJAeWk/view?usp=sharing>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about cutting methodology • Share with them some cutting ideas • Groom them about Social distance and maintain inside Practical Lab
Preparation	2hr 30mins	<ul style="list-style-type: none"> • Collect all vegetables and wash them properly • Peel vegetables ,cuts Julienne, jardinière, brunoise, payssane, dices • Take leafy vegetables and cut shred/chiffonade
Presentation	15 minutes	Present all cuts of vegetables with proper size
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the ingredients
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Julienne cuts are not in proper shape	Show them perfect way and actual size
Macedoine, brunoise are same	Both cuts in same way but sizes are different, show proper sizes
Shred/chiffonade of leafy vegetables are mashed	Show how to hold leafy vegetables

RESULT ANALYSIS

Basic cuts like Julienne has to be done in proper way
Technique to cut of brunoise, payssane, Diamond/Lozenge
Proper technique of cutting shred/chiffonade, mirepoix

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	PRACTICAL NO:	4	Faculty:	
TOPIC:	PROCESSING OF COMMODITIES	SEMESTER:	1	HOURS:	3 hours 45 mins
	FABRICATION OF CHICKEN			Approved By:	Deputy Director
	FABRICATION OF FISH				

LEARNING OUTCOME

- Students are able to do joining and fabrication of chicken
- They are able to Present fabrication of chicken and fabrication of fish
- They are able to explain all methods of fabrication

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep fat frier, etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- PROCESSING OF COMMODITIES -- https://drive.google.com/file/d/1LqzFACK7apAMA7wXvZ17r_wm-Y5MKNXC/view?usp=sharing
<https://drive.google.com/file/d/19mT4zmPgOmLCEX8I7vo3Fq2sR-nmZn7S/view?usp=sharing>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about joints, cuts and fabrication methodology • Share with them some fabrication ideas • Groom them about Social distance and maintain inside Practical Lab
Preparation	2hr 30mins	<ul style="list-style-type: none"> • Collect all ingredients and do mise-en-place • Fabricating chicken and fish Dressing, jointing, boneless chicken • Filleting of fish, prepare Crumb fried fish
Presentation	15 minutes	Present all food items prepared by using different methods of cooking
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the ingredients
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Joints and cuts are not done in proper shape	Follow proper technique of holding meat, joints and cuts
During filleting fish, fleshes are cutting with the skin	Proper technique to do filleting
Fried fishes are dark brown in colour	Oil temperature checking procedure

RESULT ANALYSIS

Basic technique of dressing, joints and cuts, boneless of chicken and fish without wastage
 Technique used for Fabrication of chicken and fish
 Proper technique used for frying fish

PRACTICAL MANUAL**B.Sc Hospitality Administration**

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	1	Faculty:	
TOPIC:	Patol Bhaja Moong Dal Khichdi Tomato & Khejur Chutney Papad Bhaja	SEMESTER:	1	HOURS:	3 hours 45 mins
				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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Frier etc.

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) Regional Indian Cuisine Book written by Parvinder Singh Bali

VIDEO LINK -- MENU 1 -- <https://drive.google.com/file/d/1bFxtXhmG2mCjftFgh0gpEF-LCz-lUvB2/view?usp=sharing>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Cut Patol and marinate, Fry moong dal and start making khichdi • Wash and cut tomatoes and make chutney • Fry Patol, Papad and get seasoning khichdi
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	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Khichdi can be watery	Adjust the water quantity at the begining
Khichdi can be very dry	Boil water, adjust seasoning, add with khichdi
Papad bhaja can become soggy	Fry papad bhaja just before serving
Tomato chutney become very thin	Cook little more time

RESULT ANALYSIS

Papad should fry and serve hot otherwisw it will become soggy
Khichdi will become thick if you keep for longer time, then adjust with boiled water
Patol bhaja should be done on medium heat otherwise it will burn

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	2	Faculty:	
TOPIC:	Amritsari Macchi Yellow Dal Fry Makhani	SEMESTER:	1	HOURS:	3 hours 45 mins
	Murgh Steamed Rice			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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Tandoor etc.

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) Regional Indian Cuisine Book written by Parvinder Singh Bali

VIDEO LINK -- MENU 2 -- https://drive.google.com/file/d/1GEhGY6RDM8_h3rNEB2oGVXJymM4z5NF5/view?usp=sharing

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Cut fish and marinate, cut chicken and marinate, make makhani gravy • Cook chicken in tandoor, then add into makhani gravy and finish the product • Make steamed rice and yellow dal fry
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Steamed rice can be soggy	Very careful about water quantity and timing, always check while cooking rice
Makhani gravy taste sour	Add little tomato puree, little honey and cook for some more time
Yellow dal fry become watery	Cook for some more time but careful dal should not be mashed
Amritsari fish can be raw from inside	While frying fish take care of heat, should fry in medium heat, fry again in medium hot oil

RESULT ANALYSIS

While cook chicken in tandoor very careful otherwise chicken can be raw from inside
 Always fry fish in medium hot oil
 Seasoning for Murgh makhani should be appropriate, taste change for each ingredients like honey is sweet, kastoori methi is bitter

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	3	Faculty:	
TOPIC:	Veg Shami Kebab Gosht Shahi Korma Vegetable Pulao	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare all 3 dishes
- They are 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, Griddle etc.

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) Regional Indian Cuisine Book written by Parvinder Singh Bali

VIDEO LINK -- MENU 3 -- https://drive.google.com/file/d/1pVmsSGIM-YJNMktYmZ-56zAbt2YZZpG_/view?usp=sharing

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Prepare vegetable for shammi kebab, cook and make tikki shape • Boil mutton, make shahi korma gravy then cook mutton in the gravy • Cut and blanch vegetables, make rice then add vegetables and make pulao
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Vegetables for shammi kebab soggy in texture	Cook on medium high heat for few minutes to dry up water content
Shahi gravy sour in taste	Add little honey and cook for some more time
Pulao rice little raw in texture	Sprinkle water, cover with silver foil and cook in hot oven for few minutes

RESULT ANALYSIS

While cook veg shammi kebab very careful about griddle temperature, fry till golden brown in colour
 Mutton should boil till 80% and rest cook in the gravy to get better result
 While making pulao cook rice till 70% then add vegetables then flavour of pulao will be very strong

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	4	Faculty:	
TOPIC:	Rasam	SEMESTER:	1	HOURS:	3 hours 45 mins
	Chicken Chettinad Cabbage Thoran Rice			Lemon	Approved By:

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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, etc.

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) Regional Indian Cuisine Book written by Parvinder Singh Bali

VIDEO LINK -- MENU 4 -- <https://drive.google.com/file/d/1IYrpAmijIsJvcIUKqiSeex7BSoolCtfp/view?usp=sharing>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Boil dal for rasam and give very strong tadka to get a nice spicy tangy taste • Marinate chicken, cook with gravy, make strong flavoured chettinad paste • Cook cabbage thoran with south Indian tadka and make lemon rice
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	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Rasam taste is blunt	Add more tadka of hing, garlic, crushed coriander seeds
Chicken chettinad taste is very mild	Add little chettinad paste and little dahi, crushed black pepper
Chicken chettinad have more liquid	Cook for some more time and dry water
Lemon rice taste not good	Add little more tadka of dry red chilli, mustard seeds and lemon juice

RESULT ANALYSIS

Rasam taste should adjust with tamarind pulp, hing and tadka
 Chicken chettinad gravy taste should very strong, tangy and spicy with black pepper
 Cabbage thoran should be little crunchy, lemon rice taste should little tangy

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	5	Faculty:	
TOPIC:	Samosa	SEMESTER:	1	HOURS:	3 hours 45 mins
	Paneer Kati Roll Payesh Tukda			Shahi	Approved By:

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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Griddle etc.

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) Regional Indian Cuisine Book written by Parvinder Singh Bali

VIDEO LINK -- MENU 5 -- https://drive.google.com/file/d/1M5vtW6zNck-Cy_8kQMGy8yRpbb63XsqD/view?usp=sharing

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Prepare samosa dough and mixer with potato • Prepare paratha dough, Paneer mixer and then make paneer kathi roll • Cook payesh with Gobindobhog rice, make shahi tukda serve chilled
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Kathi roll texture not soft	Put it on hot griddle and serve immediat
Samosa is raw from inside	Put it in medium hot oil
Payesh is very thin	Cook for some more time and reduceliquid
Shahi tukda rabdi is thin	Add little more condensed milk and cook for some more time

RESULT ANALYSIS

As soon as kathi roll is ready serve hot
 should cook for little longer time to get right texture and taste
 bread should fry on low heat to get a crispy texture
 proper texture otherwise taste will not be good

Payesh
Shahi tukda
Rabdi should be in

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 1 Lab	MENU NO:	6	Faculty:	
TOPIC:	STOCKS White & brown stock Vegetable Stocks Application of Stock - Prepare one soup e.g. Cream of Tomato	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
<ul style="list-style-type: none"> 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 					
RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Griddle etc.					
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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University					
VIDEO LINK -- MENU 6 -- https://drive.google.com/file/d/1pYgF50MVfnXP71QOAm85LQJaCFuZzp8R/view?usp=sharing					
METHODOLOGY :					
PERTICULARS	TIME	TASK			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Wash and blanch the bones properly, make white stock Roast bones and make brown stock, make vegetable stock Prepare tomato soup by using vegetable stock 	
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 ERRORS & RECTIFICATION :					
POSSIBLE ERRORS		RECTIFICATION			
White stock is cloudy		Cook for some more time and skim the scum properly			
Brown stock doesn't have good colour		Brown few big chunks onion on griddle, add into stock			
Vegetable stock doesn't have strong body		Add few more chunk of vegetables and cook for some more time			
Tomato soup doesn't have good taste		Add little more tomato puree and cook for some more time			
RESULT ANALYSIS					
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					Wash
vegetables and cut into big chunks otherwise vegetable will be mashed and stock will become cloudy					

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	7	Faculty:	
TOPIC:	Sauces - Preparation Basic mother sauces 1) Bechamel/White sauce 2) Espagnole/Brown sauce 3) Veloute sauce 4) Hollandaise Sauce 5) Mayonnaise Sauce 6) Tomato Sauce	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare all 6 sauces
- They are 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, Refrigerator etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK

- <https://www.youtube.com/watch?v=eTf0n1HoC1w>
- <https://www.youtube.com/watch?v=0H1qehv8nPw>
- <https://www.youtube.com/watch?v=wUUAqFEIGoY>
- <https://www.youtube.com/watch?v=Lxdz0l3jFw>
- <https://www.youtube.com/watch?v=cDWwulkiicnI>
- <https://www.youtube.com/watch?v=0r5v2KPB8g>

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Wash and all vegetables cut in proper shape • Make white sauce, veloute sauce, br. Sauce, Tomato sauce • Make mayonnaise sauce, Hollendaise sauce
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Mayonnaise can be curdled	Add little warm water and mix properly
Hollandaise can be curdled	Add little warm water and mix properly
Tomato sauce can be sour taste	Add little sugar and adjust seasoning

RESULT ANALYSIS

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 Hollandaise sauce

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	8	Faculty:	
TOPIC:	MENU -8 Salade Verte avec Vinaigrette Cauliflower Morney Poulet Grillee Lemon Tart	SEMESTER:	1	HOURS:	3 hours 45 mins
	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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Double deck oven etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- MENU 8 -- <https://www.youtube.com/watch?v=ieAuLadeDq4>

<https://www.youtube.com/watch?v=oWXImAeqoUE>

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

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Salad doesn't have good taste	Check dressing seasoning
Grilled chicken little dry	Take care for cooking temperature
Tart is soft	Take care for cooking temperature

RESULT ANALYSIS

While boiling cauliflower take care about cooking time otherwise vegetable will be mashed
 Chicken marination will be strong to get good taste
 good taste lemon cud for lemon tart

Make

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	9	Faculty:	
TOPIC:	MENU - 9	SEMESTER:	1	HOURS:	3 hours 45 mins
	Minestrone Soupe Bread Rolls Poisson cuit avec sauce tomate Crème Caramel			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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Double deck oven etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- MENU 9 -- https://drive.google.com/file/d/19_7rckqBx_DTDUoKW61eWV7jOfmGIOgc/view?usp=sharing

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Wash and all vegetables in proper shape and amke a strong minstrone soup • Make a nice dough for bread rolls and make soft bread rolls • Cut fish, marinate and cook in frying pan, make a good sauce and pour over fish then make cream caramel
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 ERRORS & RECTIFICATION :

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	Cook the sauce little more time

RESULT ANALYSIS

While making soup take care about cooking time otherwise vegetable will be mashed
 Bread roll dough knead properly to get a good texture bread rolls
 Marinate fish properly to get a proper taste in the dish

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 1 Lab	MENU NO:	10	Faculty:	
TOPIC:	MENU - 10 Salade Waldorf Poulet Stroganoff Riz Pilaf Chocolate Cookies	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
<ul style="list-style-type: none"> Students are able to prepare all 3 dishes They are 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.					
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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University					
VIDEO LINK -- MENU 10 -- https://drive.google.com/file/d/1LOEH_rzbtCZo9LOeBL-me3LwM7E-DAHi/view?usp=sharing					
METHODOLOGY :					
PERTICULARS	TIME	TASK			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Wash and cut fruits, make woldrof salad Jullien chicken, cook with mushroom and make chicken stroganoff Wash and soak rice and cook in absorption method 			
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 ERRORS & RECTIFICATION :					
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 cooked properly		Sprinkle little water and again cook for few more times			
RESULT ANALYSIS					
While making salad keep dice apple in sugar water or else in turn into brown stroganoff require stronge chicken stock of making rice careful about water, it has to be 1:2 rice:water, ratio should be followed					Chicken At the time

PRACTICAL MANUAL

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SUBJECT:	Food Production Operation 1 Lab	MENU NO:	11	Faculty:	
TOPIC:	Salade de tomates	SEMESTER:	1	HOURS:	3 hours 45 mins
	Poulet sauté chasseur French Baguette Bouquetière de Légumes			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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Double deck oven etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- MENU 11 -- <https://www.youtube.com/watch?v=G0ssqyv5o7E>
<https://www.thefrenchcookingacademy.com/recipe/chicken-chasseur/>
<https://www.youtube.com/watch?v=m08i8oXpFB0>
<https://www.cordonbleu.edu/news/technique-cuisine-tourner-legumes/fr>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Wash and cut vegetables, make Salade de tomates • Prepare dough for baguette, cut chicken and marinate then prepare chasseur • Wash and cut vegetables, prepare Bouquetière de Légumes
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Mud/insect found in lettuce leaves	Wash lettuce leaf in chlorine water
Chasseur taste is not good	Add little reduced seasoned brown stock and little more wine, cook for some more
vegetables are raw	Sprinkle little water and again cook for few more times

RESULT ANALYSIS

While making salad, after cutting tomatoes keep it strainer to take out water and wash lettuce carefully
 Chicken chasseur require very strong brown stock or else take more brown stock and reduce to get proper taste
 While preparing dough for baguette take care about mixing of ingredients

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 1 Lab	MENU NO:	12	Faculty:	
TOPIC:	Gazpacho	SEMESTER:	1	HOURS:	3 hours 45 mins
	Bread Sticks Grillé Hollandaise Haricot Verts			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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Double deck oven etc.

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 Cuisine Book: Author Parvinder Singh Bali published by Oxford University

VIDEO LINK -- MENU 12 -- https://www.youtube.com/watch?v=avJs_FyfAVc
<https://www.youtube.com/watch?v=cAMv80YT3E>
https://www.youtube.com/watch?v=r08_5OTDvm0
<https://www.youtube.com/watch?v=W6-j5WC1rQQ>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Wash and cut vegetables, prepare Gazpacho and keep in refrigaretor for chilling • Prepare dough for bread sticks, cut and marinate fish, prepare hollandaise, keep it warm • Wash and cut vegetables, prepare Haricot verts
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 ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Gazpacho is watery	Ad little more fresh thick tomato puree and seasoning
Hollandaise can be curdled,	Take little reduced vinegar slowly add curdled hollandaise into it
Fish can be raw from inside	Cook on hot grill for little more time

RESULT ANALYSIS

While making Gazpacho care about mixing of ingredients and seasonings
 grilled fish merination has to be done atleast 30 minutes before to get best result
 Dough for bread stick require proper mixing, resting time