

School of Hospitality and Culinary Art The Neotia University

Course Name	Food Production Operation 2 Lab
Course Code	CC-HAP201
Course Duration	15 weeks
Semester	2nd
Core/Elective	Core - Hospitality (Food Production Operation 2 Practical)
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. Students will learn the International 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 Pizza, Pasta, salads, Sandwiches, 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 food & presentation

Prescribed and Recommended Readings:

Required Textbook(s)

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

Recommended Readings

International Cuisine Book: Author Parvinder Singh Bali published by Oxford University

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 2 Lab		
Semester 2		
B.Sc Hospitality Administration		
SL NOS	TOPIC	HOURS
1	MENU - 1 Fresh green salad Fish Meuniere Sauté-vegetables Crème brûlée	4
2	MENU - 2 Veg and chicken broth Crumb fried fish with tartar sauce French fries Chocolate Brownies	4
3	MENU - 3 Prawn bisque Roast chicken with jus lie Mashed potato Strawberry mousse	4
4	MENU - 4 (EGG COOKERY) Boiled egg (soft & hard) Poached egg Fried egg Scrambled egg Omelet	4
5	MENU - 5 Cream of Green peas soup Beef Steak with mushroom sauce Potato Croquettes with Cheese Vanilla Mango Pudding	4
6	MENU - 6 Consomme julienne Fish Orly Pommes duchesse Bread & butter Pudding	4
7	MENU - 7 BREAD MAKING Demonstration & preparation of breads Bread loaf - white & brown Bread rolls French bread	4
8	MENU - 8 Demonstration & preparation of dishes using various pastries Short crust - jam tarts, Puff pastry - veg puff Choux - Eclairs, profiteroles	4
9	MENU - 9 CAKE MAKING Demonstration and preparation of simple cakes 1) Sponge cake 2) Swiss roll 3) Fruit cake	4
10	MENU - 10 SIMPLE COOKIES Nan khatai Melting moments Chocolate chip Cookies	4
11	MENU - 11 Chicken Biryani Raitha Shahi Tukda	4
12	MENU - 12 INDIAN BREAK FAST Poori aloo subji Stuffed paratha (Aloo, Paneer)	4
13	MENU - 13 INDIAN SNACKS Idly Dosa Upma	4
14	MENU - 14 INDIAN DESSERT Pati shapta Kesar phirnee Malpua	4
15	MENU - 15 INDIAN BREADS Naan Kulcha Sheermal Methi thepla	4
	TOTAL	60

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	1	Faculty: Atin Das	
TOPIC:	Menu -- 1	SEMESTER:	2	HOURS:	3 hours 45 mins
	Fresh Green Salad Fish Meuniere Saute Vegetables Creme Brulee			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, Chinese Cooking Range,wok, broom etc.					
into boneless cube and marinate					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes;					
2) International Cuisine Book: Author Jeremy McVeigh;					
VIDEO LINK -- https://www.youtube.com/watch?v=ln_P2jNCSA0					
https://www.youtube.com/watch?v=iTfwQKbQc3g					
https://www.youtube.com/watch?v=3vib5idIADs					
https://www.youtube.com/watch?v=F85MT_1jxpc					
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 salad and cut Fish and marinate Cut vegetables, boiled and saute, make miunere Prepare creme brulee 	
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 dressing not tasty			Prepare vinegrete and mix in salad		
Miunere sauce colour not good			Prepare little more sauce and add		
Creme brulee texture not good			set in fridge for little more time		
RESULT ANALYSIS					
After frying fish make sauce in same pan to get perfect colour					
Add dressing into salad just before serving					

RESULT ANALYSIS					
After frying fish make sauce in same pan to get perfect colour					
Add dressing into salad just before serving					

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	2	Faculty: Atin Das	
TOPIC:	Veg and chicken Broth	SEMESTER:	2	HOURS:	3 hours 45 mins
	Crumb Fried Fish with Tartare sauce French Fries Bread and butter Pudding			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, etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh;					
VIDEO LINK -- https://www.youtube.com/watch?v=4qtePEz38tU https://www.youtube.com/watch?v=bRI2PRnXz4M https://www.youtube.com/watch?v=sLu02D6VO2s https://www.youtube.com/watch?v=tPf-KfZ6W84					
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 			
		<ul style="list-style-type: none"> Prepare chicken stock and make broth soup Marinate fish and prepare crumb fried fish, prepare french fries Prepare bread butter pudding 			
		Presentation			
Presentatation	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		
Broth texture very thick			Add little more chicken stock		
Fish coating texture very thin			Give double coating		
Bread butter pudding is dry			Add little hot milk and melted butter		

RESULT ANALYSIS	
While preparing stock for soup add nice bouquetgarni along with vegetable fresh oil to fry fish amount of butter for puddign to get good result	Always use Use good

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	3	Faculty: Atin Das	
TOPIC:	PRAWN BISQUE ROAST CHICKEN WITHJUS LIE MASHED POTATO STRAWBERRY MOUSSE	SEMESTER:	2	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,Griddle, Deep fat frier etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh:					
VIDEO LINK -- MENU 3 -- https://www.youtube.com/watch?v=Aq3JbsPAHsA https://www.youtube.com/watch?v=84Ma7gP0aCk https://www.youtube.com/watch?v=x6O9SwocYKQ https://www.youtube.com/watch?v=4zm6W6rQyHQ					
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 strong shellfish stock and make bisque marinate chicken for roast chicken and roast nicely and prepare jus lie Prepare strawberry mousse and keep in fridge 		
	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			
	Bisque taste is blunt	Add little more brandy and seasoning			
	Sauce taste is not good	Add little demi glaze and herbs			
	Mashed potato become soggy	Add little butter and cook for little more time			

RESULT ANALYSIS
For making bisque soup, roast shell, to get a good result For roasting chicken add little chicken fat in the roasting tray for basting purpose After boiling potatoes cool properly then mashed

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	4	Faculty: Atin Das	
TOPIC:	(EGG COOKERY)	SEMESTER:	2	HOURS:	3 hours 45 mins
	Boiled egg (soft & hard) Poached egg Fried egg Scrambled egg Omelet			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, Oven, Deep fat frier etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh:					
VIDEO LINK -- MENU 4 -- https://www.youtube.com/watch?v=YfDKe2b9Si4 https://www.youtube.com/watch?v=wLAqnFR-Kl4 https://www.youtube.com/watch?v=Jm-vIiiw17I https://www.youtube.com/watch?v=lclhzwuvxNw					
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"> Make boiled egg soft and hard Prepare accompaniment for other egg preparation Prepare poached, scrambled and different omelet 		
	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		
	Boiled egg not in proper texture		Maintain proper timing		
	Scrambled egg very dry		Add little milk and cook for few seconds		

RESULT ANALYSIS	
While making paoched egg add little vinegar preparing scrambled egg add little milk and little butter	For

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	5	Faculty: Atin Das	
TOPIC:	Cream of Green peas soup, Beef Steak with mushroom sauce, Mashed potato, Chocolate mousse	SEMESTER:	2	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) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh;					
VIDEO LINK -- MENU 5 -- https://www.youtube.com/watch?v=uF0yT58i2s4 https://www.youtube.com/watch?v=A2Y9AZiUb-Q https://www.youtube.com/watch?v=DB0hs4iv8Uc https://www.youtube.com/watch?v=UJ8Ce3quSSg					
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 green peas soup and cut steak Marinate steak, prepare sauce and cook steak Prepare mashed potato and prepare mousse 	
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		
Green peas soup become thick			Add little vegetable stock		
Sauce is not tasty			Add little red wine and herbs		
Mashed potato become soggy			Add little butter and cook for little more time		

RESULT ANALYSIS	
For making green peas soup, blanch properly to retain colour while grilling beef steak, do basting properly before serving take out mousse	Just

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	6	Faculty: Atin Das
TOPIC:	Consomme julienne	SEMESTER:	2	HOURS: 3 hours 45 mins
	Fish Orly duchesse Pomes Mango Trifle			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, Griddle etc.

REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes;
2) International Cuisine Book: Author Jeremy McVeigh;

VIDEO LINK -- <https://www.youtube.com/watch?v=QrXHkEin9ak>
<https://www.youtube.com/watch?v=hxDNOfy7XbA>
<https://www.youtube.com/watch?v=6aMwDiSk8Ac>
<https://www.youtube.com/watch?v=h7xnhKIhGKQ>

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 vegetables and prepare batter for Orly, fry before serving • Boil potatoes, prepare pommes duches, prepare consomme • Prepare Mango trifle and put in refrigaretor, serve cold
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
Orly batter is thick	Add little beer or water to get creamy texture
Pomes duches colour is not good	Give egg wash and gratinate under salamander

RESULT ANALYSIS

Fry orly just before serving or else it will become very soft
potatoes till 80% or else it will become very soft

Boil

PRACTICAL MANUAL				
B.Sc Hospitality Administration				
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	7	Faculty: Atin Das
TOPIC:	BREAD MAKING Bread loaf - white & brown Bread rolls French bread	SEMESTER:	2	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, Refrigerator etc.				
REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons, 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education				
VIDEO LINK -- MENU 7 -- https://www.youtube.com/watch?v=Hk2ETEuR2hI https://www.youtube.com/watch?v=Uo0F7_umGDA https://www.youtube.com/watch?v=IuZPIDrVCgY https://www.youtube.com/watch?v=HTfAdIyWF3c				
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 dough for white bread and brown bread Prepare dough for bread rolls and french bread Make white bread, brown bread, bread rolls and french bread 	
	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		
	Dough not proving properly	Add little more yeast with sugar		
	Bread roll dough is hard	Add little more milk and rest for 10-12 minutes		

RESULT ANALYSIS
For getting good quality bread require good quality yeast and proper mixing For soft bread roll require proper proving

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	8	Faculty: Atin Das	
TOPIC:	Demonstration & preparation of dishes using various pastries Short crust - jam tarts, Choux - Eclairs, profiteroles	SEMESTER:	2	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, Refrigerator etc.

REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University
 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,
 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education

VIDEO LINK -- <https://www.youtube.com/watch?v=o6Z05ViWnVc>
<https://www.youtube.com/watch?v=r-5WqIM0jS4>

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"> • Mis--en-place for paste (measuring ingredients, mixing, proving, scaling) • Prepare tart moulds and choux paste product • Filled tart, eclairs, profitrolls
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
Short crust paste is crumbled	Add little more fat
Choux paste become hard	Add little warm water

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PRACTICAL MANUAL**B.Sc Hospitality Administration**

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	9	Faculty: Atin Das	
TOPIC:	CAKE MAKING Demonstration and preparation of simple cakes 1) Sponge cake 2) Swiss roll 3) Fruit cake 4) Cheese cake	SEMESTER:	2	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, Sushi mat etc.

REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University
 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,
 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education

VIDEO LINK -- MENU 9 -- <https://www.youtube.com/watch?v=CXWaiMC3tuE>
<https://www.youtube.com/watch?v=TVHdlO9YW18>

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	Mis-en-place for sponge (measuring ingredients, prepaing meringue, greasing the cake tin) Start baking sponge Cooling, rolling stuffing & slicing sponge with desired shape.
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
Excessive tender	Spread rice on a tray and put in fridge
Excessive volume	More meringue quantity
Poor volume	Low baking temperature

PRACTICAL MANUAL**B.Sc Hospitality Administration**

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	10	Faculty: Atin Das	
TOPIC:	SIMPLE COOKIES Nan khatai moments cookies	SEMESTER:	2	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) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education

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

<https://www.youtube.com/watch?v=mkDn9fe09-0>

<https://www.youtube.com/watch?v=IMZyR4QeEY>

<https://www.youtube.com/watch?v=7eyd83udmmk>

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	Mis-en-place for sponge (measuring ingredients, creaming fat & sugar, preparing the cookie dough, greasing the baking trays, laying butter paper) Shaping & baking the cookies Cooling cookies.
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
Too tough	Excessive gluten formation
Too tender	Excessive creaming of fat & sugar
Too dry	Less moisture

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PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	11	Faculty: Atin Das	
TOPIC:	Chicken Biryani	SEMESTER:	2	HOURS:	3 hours 45 mins
	Raita Shahi Tukda			Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare both 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, Momo steamer, Deep fat frier etc.

REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes;
2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- MENU 11 -- <https://www.youtube.com/watch?v=h7xnhKIhGKQ>
<https://www.youtube.com/watch?v=9EbobWkwWjY> <https://www.youtube.com/watch?v=hVpMQ7QmfOI>

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 mantain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Wash and cut vegetables and chicken for Biryani • Prepare raita keep in refrigerator, make shahi tukda,bring out before serving • Wash rice, cook chicken, make rice half done then put on Dum
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
Jhol for biryani not tasty	Add more cream, ghee and powder spices
Dry spices powder flavour not good	take care about ratio
Raita is thin	Add little more thick yoghurt

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	12	Faculty: Atin Das	
TOPIC:	INDIAN BREAK FAST Poori aloo subji , Stuffed paratha	SEMESTER:	2	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 frier etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh:					
VIDEO LINK -- MENU 12 -- https://www.youtube.com/watch?v=Hk2ETEuR2hI https://www.youtube.com/watch?v=EebiJZhukKo https://www.youtube.com/watch?v=oqsrkcp-eE					
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	Prepare dough for poori and parantha Boil potatoes for sabji Fry poori, parantha			
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			
Poori become crispy		Check oil temperature			
Parantha is hard		Check griddle temperature			

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	13	Faculty: Atin Das	
TOPIC:	INDIAN SNACKS IDLY DOSA UPMA	SEMESTER:	2	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, Momo steamer, Deep fat frier etc.

REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes;
2) International Cuisine Book: Author Jeremy McVeigh;

VIDEO LINK -- MENU 13 -- <https://www.youtube.com/watch?v=NfDXmzS7CsI>
https://www.youtube.com/watch?v=h1pnn_vvSYM
<https://www.youtube.com/watch?v=J14YXUZeT3k>

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	Prepare batter one day before for Idly, Dosa Boil potatoes for dosa masala steamed idly and prepare dosa, upma
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
Idly is raw from inside	Maintain steamer temperature
Coconut chutny very thin	Add little more coconut paste
Dosa not coming out correctly	Maintain griddle temperature

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	14	Faculty: Atin Das	
TOPIC:	INDIAN SWEETS Pati shapta Kesar phirnee Malpua	SEMESTER:	2	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, Deep fat frier, griller, oven etc.

REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes;
2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- MENU 14 -- <https://www.youtube.com/watch?v=cgXjYYB2tLs>
<https://www.youtube.com/watch?v=hVpMQ7QmfOI>
<https://www.youtube.com/watch?v=rs8YN9-KkoA>

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 mantain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none">• Prepare patisapta batter, filling, get ready better for malpua• Boil milk for phirnee• Make patisapta, phirnee and malpua
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	<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
Patisapta is not soft	Maintain temprature
Phirnee become thick	Add little hot milk

PRACTICAL MANUAL**B.Sc Hospitality Administration**

SUBJECT:	Food Production Operation 2 Lab	MENU NO:	15	Faculty: Atin Das	
TOPIC:	INDIAN BREADS Naan /Kulcha Sheermal Methi thepla	SEMESTER:	2	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) International Cuisine Book: Author Michael F. Nenes;
2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- MENU 15 -- <https://www.youtube.com/watch?v=X8-vWounNzQ>
<https://www.youtube.com/watch?v=Ctyyxlh0gCc>
https://www.youtube.com/watch?v=5SVr_pHd574

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
		<ul style="list-style-type: none"> • Prepare dough for naan and for sheermal, kerala parantha and thepla
		<ul style="list-style-type: none"> • Get ready Tandoor, make peda for naan, roti, sheermal • Cook naan, kulcha, sheermal etc
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
Naan is rubbery	Take care while making dough
Thepla is very hard	Maintain griddle temperature
Kerala parantha not falky	Maintain griddle temperature