School of Hospitality and Culinary Art The Neotia University

| Course Name | Food Production Operation 2 Lab |
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| Course Code | CC-HAP201 |
| Course Duration | 15 weeks |
| Semester | 2nd |
| Core/Elective | Core - Hospitality (Food Production Operation 2 Practical) |
| 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 Hospitality 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. 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.

| Semester 2 B.Sc Hospitality Administration BI NOS DS.Sc Hospitality Administration BI NOS DESCRIPTION BIOLOGY | |
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| MENU - 1 Freish green salad Satut vegetables Crème brulee Crème brulee Crème brulee Crème brulee Crumb fried fish with tartar sauce French fries Chocotate Brownies Chocotate Brownies MENU - 3 Roast chicken with jui le MENU - 4 (EGG CONERY) Bolied egg (off & hard) A MENU - 4 (EGG CONERY) Bolied egg (off & hard) Boled egg (off & hard) MENU - 5 Cream of Creen peas soup Fried egg Grambled egg Beef Steak with mushroom sauce Polato Croquetts with Chese Vanilla Margo Pudding MENU - 5 Consomme julienne Fish Oriy Pommet duchesse Polato Croquetts with Chese Vanilla Margo Pudding MENU - 3 Bread Cal - white & brown Bread Cal - white & brown Bread Cal - white & brown Bread Cal - white & brown <th></th> | |
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| 11 Chicken Birlynni Baitha Shahi Tukda 12 NDIAN BRAK FAST IVOLAN BRAK FAST Poor aloo subj Stuffed paratha (Aloo, Paneer) 13 MENU - 13 INDIAN SNACKS Upma Upma HENU - 14 INDIAN DESSERT 14 14 Pati shapta Kesa phirnee Malpua 14 Pati shapta Kesa phirnee Malpua | |
| 11 Raitha Shahi Tukda 12 13 13 14 14 15 16 17 | |
| Shahi Tukda MENU-12 INDAN BRAK FAST 12 Poro ialoo subji Stuffed paratha (Aloo, Paneer) 13 14 MENU-14 INDIAN DESSERT IA 14 MENU-15 MENU-15 | 4 |
| MENU - 12 INDIAN BREAK FAST 2 Poori aloo subji Stuffed paratha (Aloo, Paneer) 13 MENU - 13 13 Idly Dosa Upma 14 MENU - 14 INDIAN DESSERT 14 Resar phirnee Malpua MENU - 15 MENU - 15 | |
| INDIAN BERAK FAST 12 Poori aloo subji Stuffed paratha (Aloo, Paneer) 13 INDIAN SNACKS 13 Idly 14 Dosa 15 INDIAN DESSRT 14 Pati shapta Kesu - IS Malpua | |
| 12 Poori aloo subji Stuffed paratha (Aloo, Paneer) MENU - 13 INDIAN SNACKS 13 Idly Dosa Upma MENU - 14 INDIAN DESSERT 14 Pati shapta Kesar phirnee Malpua Menu - 15 | |
| Stuffed partic (Aloo, Paneer) Stuffed partic (Aloo, Paneer) MENU - 13 INDIAN SNACKS Idly Dosa Upma MENU - 14 INDIAN SDESKRT I4 Resar phirnee Malgua MeNU - 15 | 4 |
| MENU - 13 INDIAN SNACKS 13 Idly Dosa Upma MENU - 14 INDIAN DESSERT 14 Pati shapta Kesar phirnee Malpua MENU - 15 | - |
| INDIAN SNACKS Idly Idly Dosa Upma Immu-14 INDIAN DSSRT Idly Kesar phirnee Malpua Mehu-15 Idly Indian USS | |
| 13 Idly Dosa Upma MENU-14 INDIAN DESSERT 14 Pati shapta Kesar phrnee Malpua Menu-15 | |
| Dosa Upma MENU - 14 INDIAN DESERT 14 Pati shapta Kesar phirnee Malpua Menu - 15 | 4 |
| Upma MERU-14 INDIAN DESSERT 14 Pati shapta Kesar phirnee Malpua Meru-15 | |
| MENU - 14 INDIAN DESSERT 14 Pati shapta Kesar phirnee Malpua MENU - 15 | |
| 14 Pati shapta Kesar phirnee Malpua MENU - 15 | |
| Kesar phirnee Malpua MENU - 15 | 4 |
| Malpua MENU - 15 | 4 |
| MENU - 15 | |
| 1 | |
| INDIAN BREADS | |
| 15 Naan Kulcha | 4 |
| Kulcha Sheermal | |
| Methi thepla | |

| | | | - | CAL MANUA | | |
|---|---|---|--|--|--|---|
| | - 1 | | - | lity Administratio | | |
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO | 1 | Faculty: Atin | |
| | Menu 1 | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Fresh Green Salad | | SEMESTER | 2 | | |
| TOPIC: | Meuniere | Saute Creme | SEIVIESTER | 2 | Approved By: | Deputy Director |
| | Vegetables Brulee | Creme | | | | |
| | Diffee | | | | | |
| LEARNING | OUTCOME | | | | | |
| Students | are able to prepare all | 4 dishes | | | | |
| They are | able to Present Food i | n a correct ma | nner with Garni | sh | | |
| They are | able to explain the dis | hes | | | | |
| RESOURCE | ES: Equipment and U | Itensils such a | s Working Tal | ole, Chinese Cooking | g Range,wok, broo | om etc. |
| | | | | ss cube and marinate | | |
| REFERENC | CES: 1) Internation | | | , | | |
| | 2) International | Cuisine Bool | : Author Jerer | ny McVeigh: | | |
| VIDEO LIN | K https://www.you | utube.com/wa | tch?v=ln_P2jN | ICSA0 | | |
| | .youtube.com/watch? | | - • | | | |
| - | .youtube.com/watch? | - | - 0 | | | |
| nepsa, a a a | .youtubercom, watch. | | | | | |
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| https://www | .youtube.com/watch? | v=F85MT_1j | іхрс | | | |
| https://www METHODO | • | v=F85MT_1j | хрс | | | |
| METHODO | • | v=F85MT_1j | | | TASK | |
| METHODO PEF | LOGY : | | E | dents have to mainta | | rgiene and Grooming as per SOI |
| METHODO PEF | LOGY : RTICULARS | TIM | E Stu | | in high standard Hy | 0 0 1 |
| METHODO PEF Hygiene & (| LOGY : RTICULARS | TIM 10 minutes | E Stu | | in high standard Hy | giene and Grooming as per SOI place, cooking methodology |
| METHODO PEF | LOGY : RTICULARS | TIM | E Stu | Instruct students abo Share with them some | in high standard Hy ut recipes, mise-en- e Presentation ideas | place, cooking methodology |
| METHODO PEF Hygiene & (| LOGY : RTICULARS | TIM 10 minutes | E Stu | Instruct students abo Share with them some Groom them about S | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r | place, cooking methodology naintain inside Practical Lab |
| METHODO PEH Hygiene & C Briefing | LOGY : RTICULARS | TIM 10 minutes 15 minutes | E Stu | Instruct students abo Share with them some Groom them about S Prepare salad and cu | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinate | place, cooking methodology naintain inside Practical Lab |
| METHODO PEH Hygiene & C Briefing | LOGY : RTICULARS | TIM 10 minutes | E Stu | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinat d and saute, make n | place, cooking methodology naintain inside Practical Lab |
| METHODO PEI Hygiene & C Briefing Cooking | LOGY : RTICULARS | TIM 10 minutes 15 minutes 2hr 30mins | E Stu | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinat d and saute, make n | place, cooking methodology maintain inside Practical Lab e niunere |
| METHODO PEF Hygiene & (| LOGY : RTICULARS | TIM 10 minutes 15 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinate d and saute, make n s with proper Garni | place, cooking methodology maintain inside Practical Lab e niunere sh |
| METHODO PEF Hygiene & C Briefing Cooking | LOGY : RTICULARS | TIM 10 minutes 15 minutes 2hr 30mins | E Stu • | Instruct students abo share with them some Groom them about S Prepare salad and cu Zut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinate d and saute, make n s with proper Garni | place, cooking methodology maintain inside Practical Lab e niunere |
| METHODO PEF Hygiene & C Briefing Cooking Presentation | LOGY : RTICULARS | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stu • . • . • . • . • . • . • . • . • . • . | Instruct students abo share with them som Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinat d and saute, make n s with proper Garni y Teacher & Stude | place, cooking methodology maintain inside Practical Lab e niunere sh |
| METHODO PEF Hygiene & C Briefing Cooking Presentation | LOGY : RTICULARS | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equipm | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinat d and saute, make n s with proper Garni yy Teacher & Stude: nents | place, cooking methodology maintain inside Practical Lab e niunere sh |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting | LOGY : RTICULARS | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stu • | Instruct students abo share with them som Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinat d and saute, make n s with proper Garni yy Teacher & Stude: nents | place, cooking methodology maintain inside Practical Lab e niunere sh |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : TTICULARS Grooming Check up | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equipm | in high standard Hy ut recipes, mise-en- e Presentation ideas ocial distance and r t Fish and marinat d and saute, make n s with proper Garni yy Teacher & Stude: nents | place, cooking methodology maintain inside Practical Lab e niunere sh |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting | LOGY : TTICULARS Grooming Check up | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equipm | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinat d and saute, make n s with proper Garni by Teacher & Stude: nents e as per SOP | place, cooking methodology maintain inside Practical Lab e niunere sh nts also to know exact character |
| METHODO PEH Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE | EUGY : TICULARS Grooming Check up SOURCES OF ERRG POSSIBLE ERRC | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equip Closing has to be done | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinat d and saute, make n d and saute, make n s with proper Garni yy Teacher & Stude: nents e as per SOP RECTIFICATIO | place, cooking methodology maintain inside Practical Lab e niunere sh nts also to know exact character |
| METHODO PEH Hygiene & C Briefing Cooking Presentation Fasting Closing POSSIBLE S Salad dressin | LOGY : TTICULARS Grooming Check up SOURCES OF ERRO POSSIBLE ERRC g not tasty | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equipm | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinat d and saute, make n d and saute, make n s with proper Garni yy Teacher & Stude: nents e as per SOP RECTIFICATIO | place, cooking methodology maintain inside Practical Lab e niunere sh nts also to know exact character |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE S Salad dressin | EUGY : TICULARS Grooming Check up SOURCES OF ERRG POSSIBLE ERRC | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equip Closing has to be done | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinat d and saute, make n a with proper Garni yy Teacher & Stude: nents e as per SOP RECTIFICATIO x in salad | place, cooking methodology maintain inside Practical Lab e niunere sh nts also to know exact character |
| METHODO PER Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE : Salad dressin Miunere sauc | LOGY : TTICULARS Grooming Check up SOURCES OF ERRO POSSIBLE ERRC g not tasty | TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • Stu | Instruct students abo Share with them some Groom them about S Prepare salad and cu Cut vegetables, boiled Prepare creme brulee Present all Food item 'asting will be done b e dish Cleaning of all equipn Closing has to be done | in high standard Hy ut recipes, mise-en- e Presentation ideas octal distance and r t Fish and marinate d and saute, make n s with proper Garni by Teacher & Stude: nents e as per SOP RECTIFICATION x in salad and add | place, cooking methodology maintain inside Practical Lab e niunere sh nts also to know exact character |

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

| | | | 0.0.11 | L MANUAL | | |
|--|--|--|---|---|---|--|
| | | | B.Sc Hospitality | | | |
| | ood Production Op | | MENU NO: | 2 | Faculty: Atin [| |
| | /eg and chicken B | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | rumb Fried Fish w | | SEMESTER: | 2 | | |
| | | nch Fries Bread | | | Approved By: | Deputy Director |
| ar | nd butter Puddin | g | | | | |
| LEARNING OU | TCOME | | | | | |
| Students are a | able to prepare all | 4 dishes | | | | |
| They are able | to Present Food i | n a correct manner | with Garnish | | | |
| They are able | to explain the dis | hes | | | | |
| RESOURCES: E | Equipment and U | tensils such as Wo | orking Table, Coo | king Range,Dee | p Fat Friyer, etc. | |
| | . | | | | | |
| REFERENCES: | | al Cuisine Book: A | | | | |
| | 2) International | Cuisine Book: Au | thor Jeremy Mc | eigh: | | |
| VIDEO LINK | https://www.you | tube.com/watch?v | /=4qtePEz38tU | | | |
| https://www.yout | tube.com/watch? | v=bRI2PRnXz4M | [| | | |
| https://www.yout | tube.com/watch? | v=sLu02D6VO2s | | | | |
| https://www.yout | tube.com/watch? | v=tPf-KfZ6W84 | | | | |
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| | | | | | m. ov | |
| PERTIC | CULARS | TIME | Steel. | | TASK | |
| METHODOLOG PERTIC Hygiene & Groon | CULARS | TIME 10 minutes | Stude | ents have to maint | | ygiene and Grooming as per SO |
| PERTIC | CULARS | | | | ain high standard H | |
| PERTIC Hygiene & Groon | CULARS | 10 minutes | • Inst | ruct students abou | ain high standard H it recipes, mise-en-p | place, cooking methodology |
| PERTIC Hygiene & Groon | CULARS | | Inst Share | ruct students abou re with them some | ain high standard H at recipes, mise-en-p Presentation ideas | place, cooking methodology |
| PERTIC Hygiene & Groon | CULARS | 10 minutes | Inst Shar Gro | ruct students about re with them some some them about So | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and n | place, cooking methodology naintain inside Practical Lab |
| PERTIC Hygiene & Groot Briefing | CULARS | 10 minutes | Inst Shar Gro Prep | ruct students aboure with them some som them about So pare chicken stock | ain high standard H at recipes, mise-en- <u>p</u> Presentation ideas octal distance and n and make broth so | place, cooking methodology naintain inside Practical Lab up |
| PERTIC Hygiene & Groon Briefing | CULARS | 10 minutes | Inst Shai Gro Prep Mar | ruct students abour re with them some som them about So pare chicken stock inate fish and prep | ain high standard H at recipes, mise-en- Presentation ideas ocial distance and m and make broth so pare crumb fried fis | place, cooking methodology naintain inside Practical Lab |
| PERTIC Hygiene & Groon Briefing Cooking | CULARS | 10 minutes 15 minutes 2hr 30mins | Inst Shai Gro Prep Mar Prep | ruct students aboure with them some som them about Sopare chicken stock inate fish and prepare bread butter | ain high standard H at recipes, mise-en- Presentation ideas ocial distance and m and make broth so pare crumb fried fis pudding | place, cooking methodology naintain inside Practical Lab up h, prepare french fries |
| PERTIC Hygiene & Groot Briefing | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | Inst Shai Gro Prep Mar Prep Prep Prep Prep | ruct students abour re with them some oom them about So oare chicken stock inate fish and prep oare bread butter sent all Food items | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and m and make broth so pare crumb fried fis pudding s with proper Garnis | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh |
| PERTIC Hygiene & Groon Briefing Cooking Presentation | CULARS | 10 minutes 15 minutes 2hr 30mins | Inst Shau Group Prep Mar Prep Pres Tasti | ruct students about re with them some som them about So bare chicken stock inate fish and prep bare bread butter sent all Food items ing will be done b | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and m and make broth so pare crumb fried fis pudding s with proper Garnis | place, cooking methodology naintain inside Practical Lab up h, prepare french fries |
| PERTIC Hygiene & Groon Briefing Cooking Presentation | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | Inst Shau Gro Prep Mar Prep Pres Tasti of the di | ruct students about re with them some som them about So bare chicken stockk inate fish and prej arer bread butter sent all Food items ing will be done b sh | ain high standard H at recipes, mise-en-p Presentation ideas social distance and m and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh |
| PERTIC Hygiene & Groon Briefing Cooking | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | Inst Shau Gro Prep Mar Prep Pres Tast of the di Clea | ruct students about re with them some som them about So pare chicken stockk inate fish and prej pare bread butter sent all Food items ing will be done by sh | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and m and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer nents | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | Inst Shau Gro Prep Mar Prep Pres Tast of the di Clea | ruct students about re with them some som them about So bare chicken stockk inate fish and prej arer bread butter sent all Food items ing will be done b sh | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and m and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer nents | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting Closing | ULARS ming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shat Gro Gro Prep Mar Pres Tasti Of the di Clea Clos | ruct students about re with them some som them about So pare chicken stockk inate fish and prej pare bread butter sent all Food items ing will be done by sh | ain high standard H at recipes, mise-en-p Presentation ideas octal distance and m and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer nents | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting Closing | CULARS ming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shat Gro Gro Prep Mar Pres Tasti Of the di Clea Clos | ruct students about re with them some som them about So pare chicken stockk inate fish and prej pare bread butter sent all Food items ing will be done by sh | ain high standard H at recipes, mise-en- persentation ideas ocial distance and n and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer hents e as per SOP | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh its also to know exact character |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting Closing POSSIBLE SOU | ULARS ming Check up PRCES OF ERR(POSSIBLE ERI | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shau Group Prep Prep Pres Tasti of the di Clea Clos CATION : | ruct students abou re with them some som them about So bare chicken stock inate fish and prep pare bread butter sent all Food items ing will be done b sh ning of all equipm ing has to be done | ain high standard H at recipes, mise-en-p Presentation ideas ocial distance and n and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer hents e as per SOP RECTIFICATI | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh its also to know exact character |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting Closing | ULARS ming Check up PRCES OF ERR(POSSIBLE ERI | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shau Group Prep Prep Pres Tasti of the di Clea Clos CATION : Add littl | ruct students abou re with them some oom them about So oare chicken stock inate fish and prep pare bread butter sent all Food items ing will be done b sh ning of all equipm ing has to be done e more chicken sto | ain high standard H at recipes, mise-en-p Presentation ideas ocial distance and n and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer hents e as per SOP RECTIFICATI | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh ths also to know exact character |
| PERTIC Hygiene & Groot Briefing Cooking Presentation Tasting Closing POSSIBLE SOU Broth texture very | ULARS ming Check up RCES OF ERR(POSSIBLE ERI / thick | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shau Group Prep Prep Pres Tasti of the di Clea Clos CATION : Add littl | ruct students abou re with them some som them about So bare chicken stock inate fish and prep pare bread butter sent all Food items ing will be done b sh ning of all equipm ing has to be done | ain high standard H at recipes, mise-en-p Presentation ideas ocial distance and n and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer hents e as per SOP RECTIFICATI | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh ths also to know exact character |
| PERTIC Hygiene & Groon Briefing Cooking Presentation Tasting Closing POSSIBLE SOU | ULARS ming Check up RCES OF ERRC POSSIBLE ER / thick re very thin | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Inst Shau Gree Inst Shau Gree Mar Prep Pres Tasti of the di Clea Clos CATION : Add littl Give doo | ruct students abou re with them some oom them about So oare chicken stock inate fish and prep pare bread butter sent all Food items ing will be done b sh ning of all equipm ing has to be done e more chicken sto | ain high standard H at recipes, mise-en-p Presentation ideas ocial distance and n and make broth so pare crumb fried fis pudding s with proper Garnis y Teacher & Studer hents e as per SOP RECTIFICATI ock | place, cooking methodology naintain inside Practical Lab up h, prepare french fries sh ths also to know exact character |

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

| | | | | AL MANUAI | | |
|---|---|--|---|---|--|--|
| | | | B.Sc Hospitali | ty Administratio | on | |
| SUBJECT: | Food Production Ope | eration 2 Lab | MENU NO: | 3 | Faculty: Atin [| Das |
| | PRAWN BISQUE | ROAST | | | HOURS: | 3 hours 45 mins |
| TOPIC | CHICKEN WITHJUS | LIE | SEMESTER: | 2 | | |
| | MASHED POTATO | | | - | Approved By: | Deputy Director |
| | STRAWBERRY MO | USSE | | | | |
| LEARNING O | UTCOME | | | | | |
| | re able to prepare all | 4 dishes | | | | |
| | ble to Present Food i | | er with Garnish | | | |
| 2 | ble to explain the dis | | or when Outmon | | | |
| | : Equipment and U | | Vorking Table, Co | king Range,Gride | dle, Deep fat frie | r etc. |
| | | | | | | |
| https://www.vo | ···· • • • • • • • • • • • • • • • • • | (000 TZ | 0 | | | |
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| https://www.yo METHODOL(PERT) | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF | IQ E | | TASI | |
| https://www.yo METHODOL(PERT) | outube.com/watch? | v=4zm6W6rQyF | IQ E | dents have to main | | K Hygiene and Grooming as per SOP |
| https://www.yo METHODOL(PERT) | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF | E Stu | | tain high standard | Hygiene and Grooming as per SOP |
| https://www.yo METHODOL(PERT) | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF | IQ Stu Ins | truct students abou | tain high standard t recipes, mise-en- | Hygiene and Grooming as per SOP -place, cooking methodology |
| https://www.yo METHODOLC PERT Hygiene & Gro | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes | IQ 2 5 6 1 5 1 5 1 5 1 1 1 1 1 1 1 1 1 1 1 1 1 | truct students abou re with them some | tain high standard t recipes, mise-en- Presentation ideas | Hygiene and Grooming as per SOP -place, cooking methodology |
| https://www.yo METHODOLC PERT Hygiene & Gro | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes | E | truct students abou re with them some | tain high standard t recipes, mise-en- Presentation ideas cial distance and i | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab |
| https://www.yo METHODOLC PERT Hygiene & Gro | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes | E Stu • Ins • Sha • Gr • Pre • maa | truct students abou re with them some oom them about So pare strong shellfis rinate chicken for re | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make past chicken and re | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie |
| https://www.yo METHODOLC PERT Hygiene & Gro Briefing Cooking | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins | E Stu Ins Sha Gr Pre mai Pre | truct students abou re with them some com them about So pare strong shellfis rinate chicken for re pare strawberry mo | tain high standard t recipes, mise-en- Presentation ideas cial distance and ri h stock and make past chicken and ro pusse and keep in | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes | E Stu • Ins • Sha • Gr • Pre • maa • Pre • Pre | truct students abou re with them some com them about So pare strong shellfis inate chicken for re pare strawberry mo sent all Food items | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make bast chicken and re busse and keep in with proper Garni | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish |
| https://www.yo METHODOLC PERT Hygiene & Gro Briefing Cooking | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins | E Stu Stu Stu Stu Stu Stu Stu Stu | truct students abou re with them some com them about So pare strong shellfis inate chicken for re pare strawberry mo sent all Food items | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make bast chicken and re busse and keep in with proper Garni | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation Tasting | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | IQ S Stu Ins Sha Gr Pre man Pre Tast dish | truct students abou re with them some oom them about So pare strong shellfis inate chicken for ro are strawberry mo sent all Food items ing will be done by | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make boast chicken and ra ousse and keep in with proper Gami / Teacher & Stude | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes | IQ Stu Stu Sta Sha Gr Pre maa Pre Pre Tast dish Clea | truct students abou re with them some com them about So pare strong shellfis inate chicken for re pare strawberry mo sent all Food items | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make oast chicken and rr pousse and keep in with proper Garni / Teacher & Stude ents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish |
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| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation Tasting Closing | outube.com/watch? OGY : ICULARS | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | IQ Stu Stu Sta Sha Gr Pre maa Pre Pre Tast dish Clea | truct students abou re with them some som them about So pare strong shellfis rinate chicken for rr opare strawberry mo sent all Food items ing will be done by uning of all equipme | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make oast chicken and rr pousse and keep in with proper Garni / Teacher & Stude ents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation Tasting Closing | outube.com/watch? OGY : TCULARS pooming Check up | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | IQ Stu Stu Sta Sha Gr Pre maa Pre Pre Tast dish Clea | truct students abou re with them some som them about So pare strong shellfis rinate chicken for rr opare strawberry mo sent all Food items ing will be done by uning of all equipme | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make oast chicken and rr pousse and keep in with proper Garni / Teacher & Stude ents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish nts also to know exact character of th |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation Tasting Closing | OGY : OGY : TCULARS ooming Check up OURCES OF ERR(POSSIBLE ERI | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | IQ S Stu Ins Sha Gr Pre maa Pre maa Pre Tast dish Clea Clos TCATION : | truct students abou re with them some som them about So pare strong shellfis rinate chicken for rr opare strawberry mo sent all Food items ing will be done by uning of all equipme | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make past chicken and r pousse and keep in with proper Garni y Teacher & Stude ents as per SOP RECTIFICA | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish nts also to know exact character of th |
| https://www.yo METHODOL(PERT) Hygiene & Gro Briefing Cooking Presentation Tasting Closing POSSIBLE SO | OGY : OGY : TCULARS poming Check up OURCES OF ERRO POSSIBLE ERI blunt | v=4zm6W6rQyF TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | IQ E Stu Ins Sha Gr Sha Gr Pre maa Pre maa Pre Tast dish Clea Clos TCATION : Add litt | truct students abou re with them some soom them about So pare strong shellfis inate chicken for rr pare strawberry mo sent all Food items ing will be done by uning of all equipme sing has to be done | tain high standard t recipes, mise-en- Presentation ideas cial distance and r h stock and make past chicken and r pousse and keep in with proper Garni y Teacher & Stude ents as per SOP RECTIFICA seasoning | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab bisque oast nicely and prepare jus lie fridge ish nts also to know exact character of th |

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

| | | | B.Sc Hospitality | Administratio | | |
|--|---|--|--|--|---|---|
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | 4 | Faculty: Atin I | |
| | (EGG COOKERY) | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Boiled egg (soft & Poached egg Scrambled egg | hard) Fried egg Omelet | SEMESTER: | 2 | Approved By: | Deputy Director |
| | | | | | | |
| LEARNING | OUTCOME | | | | | |
| | are able to prepare all | | | | | |
| | able to Present Food i | | er with Garnish | | | |
| | able to explain the dis | | | | | |
| RESOURCE | S: Equipment and U | tensils such as W | orking Table, Coo | king Range, Ove | n, Deep fat frier e | tc. |
| | | 1.G. 1 | | 37 | | |
| REFERENC | ES: 1) Internationa | | | , | | |
| | 2) International | Cuisine Book: A | uthor Jeremy Mc | veign: | | |
| VIDEO LINI | K MENU 4 https | ://www.youtube | .com/watch?v=YfI | OKe2b9Si4 | | |
| nttps://www. | .youtube.com/watch? | v=wLAqnFR-Kl | 4 | | | |
| https://www | .voutube.com/watch? | v-Im-v1iiwI7I | | | | |
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| https://www. | youtube.com/watch? | v=lclhzwuvxNw | | | TASK | |
| https://www. METHODO PER | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw | | ents have to maint | TASK ain high standard H | fore and Grooming as per SC |
| https://www. METHODO PER | youtube.com/watch? | v=lclhzwuvxNw | | ents have to maint | | lygiene and Grooming as per SO |
| https://www. METHODO PER | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw | Stude | | ain high standard H | lygiene and Grooming as per SO place, cooking methodology |
| METHODO PER Hygiene & G | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw | Stude Ins | truct students abo | ain high standard H | -place, cooking methodology |
| https://www. METHODO PER | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes | Stude Ins Sha | truct students about re with them some | ain high standard H ut recipes, mise-en- e Presentation idea: | -place, cooking methodology |
| METHODO PER Hygiene & G | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes | Stude Ins Sha Gro | truct students about re with them some | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and i | place, cooking methodology |
| METHODO PER Hygiene & G | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes | Stude Stude Ins Sha Gro Mai Prej | truct students about re with them some com them about S ke boiled egg soft pare accompanime | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr | place, cooking methodology s maintain inside Practical Lab eparation |
| METHODO PER Hygiene & G Briefing | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes | Stude Stude Ins Sha Gro Mai Prej | truct students about re with them some com them about S ke boiled egg soft pare accompanime | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard | place, cooking methodology s maintain inside Practical Lab eparation |
| METHODO PER Hygiene & G Briefing | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes | Stude Ins Sha Gro Mai Prep Prep | truct students about re with them some com them about S ke boiled egg soft pare accompanime pare poached, scra | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr | place, cooking methodology s maintain inside Practical Lab eparation ent omlet |
| METHODO PER Hygiene & G Briefing Cooking Presentation | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes 2hr 30mins 15 minutes | Stude Ins Sha Gro Mai Prej Preg Pres | truct students about re with them some com them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item: | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish |
| METHODO PER Hygiene & G Briefing Cooking | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes 2hr 30mins | Stude Ins Sha Gro Mai Prej Preg Pres | truct students about re with them some com them about S ke boiled egg soft pare accompanime oare poached, scro- sent all Food item- ing will be done b | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish |
| METHODO PER Hygiene & G Briefing Cooking Presentation Fasting | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | Stude Stude Ins Sha Gro Mai Prej Pres Tast of the di | truct students about re with them some com them about S ke boiled egg soft pare accompanime oare poached, scro- sent all Food item- ing will be done b | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish |
| METHODO PER Hygiene & G Briefing Cooking Presentation Fasting | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes 2hr 30mins 15 minutes | Stude Stude Sha Grc Mai Prej Preg Pres Tast of the di Clea | truct students abor re with them some born them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item: ing will be done b ish | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish |
| METHODO PER Hygiene & G Briefing Cooking Presentation Fasting | youtube.com/watch? LOGY : TICULARS | v=lclhzwuvxNw TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | Stude Stude Sha Grc Mai Prej Preg Pres Tast of the di Clea | truct students abore re with them some born them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item- ing will be done b ish uning of all equipn | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish |
| METHODO PER Hygiene & G Briefing Cooking Presentation Tasting Closing | youtube.com/watch? LOGY : TICULARS | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | Stude Stude Sha Grc Ma Prej Pres Tast of the di Clea Clos | truct students abore re with them some born them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item- ing will be done b ish uning of all equipn | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab eparation eparation |
| METHODO PER Hygiene & G Briefing Cooking Presentation Tasting Closing | youtube.com/watch? LOGY : TICULARS Frooming Check up | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Stude Stude Sha Grc Ma Prej Pres Tast of the di Clea Clos | truct students abore re with them some born them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item- ing will be done b ish uning of all equipn | ain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and n and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish nts also to know exact character |
| METHODO PER Hygiene & G Briefing Cooking Presentation Tasting Closing | youtube.com/watch? LOGY : TICULARS Frooming Check up | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Stude Ins Sha Grc Ma Prej Pres Tast of the di Cles Clos Clos | truct students abore re with them some born them about S ke boiled egg soft pare accompanime pare poached, scra- sent all Food item- ing will be done b ish uning of all equipn | ain high standard H ut recipes, mise-en- e Presentation ideas ocial distance and r and hard ent for other egg pr ambled and differe s with proper Garni by Teacher & Stude nents e as per SOP | place, cooking methodology s maintain inside Practical Lab eparation ent omlet ish nts also to know exact character |

| 1 | RESULT ANALYSIS | |
|---|---|-----|
| | While making paoched egg add little vinegar | For |
| | preparing scrambled egg add little milk and little butter | |

| | | | PRAC | TICAL N | MANUAI | | |
|--|---|--|-----------|--|--|---|--|
| | | | B.Sc Hos | pitality Ad | ministratio | n | |
| SUBJECT: Fo | ood Production Op | eration 2 Lab | MENU | J NO: | 5 | Faculty: Atin | Das |
| C | ream of Green pe | as soup, | | | | HOURS: | 3 hours 45 mins |
| | eef Steak with m lashed potato, hocolate mousse | ushroom sauce, | SEME | STER: | 2 | Approved By: | Deputy Director |
| | | | | | | | |
| LEARNING OU | | | | | | | |
| | able to prepare all | | | | | | |
| | | n a correct manner | with Garn | ish | | | |
| | to explain the dis | | 1. T | | D D | E (E) O) | - n - 4 |
| RESOURCES: F | Equipment and U | tensils such as W | orking Ta | ible, Cooking | g Range,Dee | p Fat Friyer, Grid | die etc. |
| REFERENCES: VIDEO LINK | 2) International | al Cuisine Book: A Cuisine Book: Au | | | , | | |
| https://www.you https://www.you https://www.you | tube.com/watch? tube.com/watch? tube.com/watch? | v=uF0yT58i2s4 v=A2Y9AZiUb-Q v=DB0hs4iv8Uc v=UJ8Ce3quSSg | | | | | |
| | | | | | | | |
| METHODOLOG | GY: | | | | | | |
| | GY : CULARS | TIME | | | | TASK | |
| | CULARS | TIME 10 minutes | | Students | have to maint | | lygiene and Grooming as per SOP |
| PERTIC | CULARS | | | | | tain high standard H | Iygiene and Grooming as per SOP place, cooking methodology |
| PERTIC Hygiene & Groo | CULARS | | | InstructShare with | students abo th them some | tain high standard H ut recipes, mise-en- e Presentation ideas | place, cooking methodology |
| PERTIC | CULARS | 10 minutes | | Instruct Share with Groom to the second secon | students abo th them some them about S | tain high standard H ut recipes, mise-en- e Presentation ideas | place, cooking methodology |
| PERTIC Hygiene & Groo | CULARS | 10 minutes | | Instruct Share wi Groom Prepare | students abo th them some them about S green peas so | tain high standard F ut recipes, mise-en- e Presentation ideas ocial distance and f | place, cooking methodology naintain inside Practical Lab |
| PERTIC Hygiene & Groo Briefing | CULARS | 10 minutes | | Instruct Share with Groom Prepare Marinated | students abo ith them some them about S green peas so e steak, prepa | tain high standard I ut recipes, mise-en- e Presentation ideas ocial distance and i oup and cut steak | place, cooking methodology maintain inside Practical Lab |
| PERTIC Hygiene & Groo Briefing | CULARS | 10 minutes | | Instruct Share with Groom the Prepare Marinate Prepare | students abo ith them some them about S green peas so e steak, prepa mashed pota | tain high standard H ut recipes, mise-en- e Presentation ideas octal distance and fo pup and cut steak are sauce and cook s | place, cooking methodology naintain inside Practical Lab |
| PERTIC Hygiene & Groo Briefing Cooking Presentation | CULARS | 10 minutes 15 minutes 2hr 30mins | | Instruct Share wi Groom Prepare Marinate Prepare Present a | students abor ith them some them about S green peas so e steak, prepa mashed pota all Food item | tain high standard H ut recipes, mise-en- e Presentation ideas ocial distance and in up and cut steak re sauce and cook to and prepare mo s with proper Gami | place, cooking methodology naintain inside Practical Lab |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | | Instruct Share wi Groom t Prepare Marinate Prepare Prepare Present a Tasting v of the dish | students abor ith them some them about S green peas so e steak, prepa mashed pota all Food item | tain high standard H ut recipes, mise-en- e Presentation ideas occal distance and n up and cut steak re sauce and cook s to and prepare mo s with proper Gami y Teacher & Stude | place, cooking methodology naintain inside Practical Lab steak jusse sh |
| PERTIC Hygiene & Groo Briefing Cooking | CULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | | Instruct Share wi Groom Prepare Marinate Prepare Present a Tasting v of the dish Cleaning | students about the them some them about S green peas so e steak, prepa mashed pota all Food item vill be done b | tain high standard H ut recipes, mise-en- e Presentation ideas octal distance and n up and cut steak re sauce and cook s to and prepare mo s with proper Garni yy Teacher & Stude nents | place, cooking methodology naintain inside Practical Lab steak jusse sh |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting Closing | ULARS ming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | | Instruct Share wi Groom Prepare Marinate Prepare Present a Tasting v of the dish Cleaning Closing I | students abo ith them some them about S green peas so e steak, prepa mashed pota all Food item vill be done b of all equipn | tain high standard H ut recipes, mise-en- e Presentation ideas octal distance and n up and cut steak re sauce and cook s to and prepare mo s with proper Garni yy Teacher & Stude nents | place, cooking methodology naintain inside Practical Lab steak jusse sh |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting Closing | CULARS ming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | | Instruct Share wi Groom Prepare Marinate Prepare Present a Tasting v of the dish Cleaning Closing I | students abo ith them some them about S green peas so e steak, prepa mashed pota all Food item vill be done b of all equipn | tain high standard F ut recipes, mise-en- e Presentation ideas ocial distance and I oup and cut steak re sauce and cook x ito and prepare mo s with proper Garni ny Teacher & Stude nents e as per SOP | place, cooking methodology maintain inside Practical Lab steak pusse sh nts also to know exact character |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting Closing POSSIBLE SOU | CULARS ming Check up Check up PRCES OF ERR(POSSIBLE ERI | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | CATION | Instruct Share wi Groom Prepare Marinate Prepare Tasting v of the dish Cleaning Closing h : | students abo ith them some them about S green peas so e steak, prepa mashed pota all Food item vill be done b of all equipn tas to be done | tain high standard H ut recipes, mise-en- e Presentation ideas ocial distance and up and cut steak re sauce and cook s to and prepare mo s with proper Garni y Teacher & Stude nents e as per SOP RECTIFICAT | place, cooking methodology maintain inside Practical Lab steak pusse sh nts also to know exact character |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting Closing POSSIBLE SOU Green peas soup b | CULARS ming Check up Check up PRCES OF ERR(POSSIBLE ERI | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | CATION | Instruct Share wi Groom Groom Prepare Marinate Prepare Present a Tasting v of the dish Cleaning Closing I Add little veg | students abo th them some them about S green peas so 2 steak, prepa mashed pota all Food item vill be done b of all equipn has to be done getable stock | tain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and up and cut steak re sauce and cook to and prepare mo s with proper Garni by Teacher & Stude nents e as per SOP RECTIFICAT | place, cooking methodology maintain inside Practical Lab steak pusse sh nts also to know exact character |
| PERTIC Hygiene & Groo Briefing Cooking Presentation Tasting Closing POSSIBLE SOU | ULARS ming Check up RCES OF ERR(POSSIBLE ER become thick | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | CATION | Instruct Share wi Groom Prepare Marinatu Prepare Prepare Present : Tasting v of the dish Cleaning Closing I : Add little ve; Add little rec | students abov ith them some them about S green peas so e steak, prepa mashed pota all Food item vill be done b of all equipn has to be done getable stock d wine and he | tain high standard H ut recipes, mise-en- e Presentation idea: ocial distance and up and cut steak re sauce and cook to and prepare mo s with proper Garni by Teacher & Stude nents e as per SOP RECTIFICAT | place, cooking methodology maintain inside Practical Lab steak jusse sh ints also to know exact character |

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

| | | | B C 11 1/1 | | | |
|---|--|---|--|---|---|--|
| | -1 | | | y Administratio | | |
| SUBJECT: | Food Production Op | | MENU NO: | 6 | Faculty: Atin I | |
| | Consomme julienn | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Fish Orly duchesse Ma | Pommes ango Trifle | SEMESTER: | 2 | Approved By: | Deputy Director |
| | | | | | | |
| | OUTCOME | | | | | |
| | are able to prepare all | | | | | |
| | able to Present Food i | | er with Garnish | | | |
| | able to explain the dis | | | | | |
| ESOURCE | S: Equipment and U | tensils such as W | orking Table, Co | oking Range,Dee | p Fat Friyer, Gride | dle etc. |
| EFERENC | ES: 1) Internation 2) International | | Author Michael I Author Jeremy Mo | , | | |
| - | .youtube.com/watch? .youtube.com/watch? | | | | | |
| nttps://www. | youtube.com/watch? | v=h7xnhKIhGK | Q | | | |
| 10000000000000000000000000000000000000 | youtube.com/watch? | v=h7xnhKIhGK | 2 Q | | TASK | |
| ATTHODO | youtube.com/watch? | v=h7xnhKIhGK | 2 Q | lents have to maint | | lygiene and Grooming as per SC |
| Attps://www. METHODO PER | youtube.com/watch? | v=h7xnhKIhGK | E Stud | | tain high standard H | lygiene and Grooming as per SC -place, cooking methodology |
| AETHODO PER Iygiene & G | youtube.com/watch? | v=h7xnhKIhGK | E Stud | struct students abo are with them som | tain high standard H out recipes, mise-en- ne Presentation ideas | -place, cooking methodology s |
| AETHODO PER Iygiene & G | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes | E 5400 | struct students abo are with them som room them about S | tain high standard H put recipes, mise-en- ne Presentation idea: Social distance and i | -place, cooking methodology s maintain inside Practical Lab |
| METHODO PER Tygiene & G | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes 15 minutes | E 5400 • In • Sh • Ch | struct students abo are with them som room them about S it vegetables and p | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and i prepare batter for Or | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving |
| METHODO PER Hygiene & G Briefing | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes | E 5400 • In • Sh • Ch | struct students abo are with them som room them about S it vegetables and p | tain high standard H put recipes, mise-en- ne Presentation idea: Social distance and i | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving |
| AETHODO PER Iygiene & G Briefing | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes 15 minutes | E Stud • In • Sh • Cu • Boi • Pre | struct students abo are with them som room them about S it vegetables and p il potatoes, prepare pare Mango trifle | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and r orepare batter for Or e pommes dutches, p and put in refrigare | place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold |
| AETHODO PER Hygiene & G Briefing Cooking | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes 15 minutes | 2 5 5 5 5 5 5 5 5 5 5 5 5 5 | struct students abo are with them som room them about S it vegetables and p il potatoes, prepare spare Mango trifle esent all Food item | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and ri orepare batter for Or e pommes dutches, j and put in refrigare as with proper Garni | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish |
| METHODO PER Hygiene & G Briefing Cooking | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes 15 minutes 2hr 30mins | E Stud I In Sh Cu Boi Pre Pre Tas of the o | struct students abo are with them som room them about S it vegetables and p il potatoes, prepare spare Mango trifle esent all Food item sting will be done b dish | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and to orepare batter for Or e pommes dutches, p and put in refrigare ns with proper Garni by Teacher & Stude | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish |
| AETHODO PER Iygiene & G Briefing Cooking resentation asting | youtube.com/watch? | Pv=h7xnhKIhGK TIME 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stud | struct students abo are with them som room them about S at vegetables and p il potatoes, prepare spare Mango trifle esent all Food item sting will be done l dish | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and ro orepare batter for Or e pommes dutches, j and put in refrigare is with proper Garni by Teacher & Stude ments | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish |
| AETHODO PER Jygiene & G Briefing Cooking resentation asting | youtube.com/watch? | Pv=h7xnhKIhGK TIMF 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | E Stud | struct students abo are with them som room them about S it vegetables and p il potatoes, prepare spare Mango trifle esent all Food item sting will be done b dish | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and ro orepare batter for Or e pommes dutches, j and put in refrigare is with proper Garni by Teacher & Stude ments | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish |
| METHODO PER Hygiene & G Briefing Cooking resentation fasting | youtube.com/watch? | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes | E Stud | struct students abo are with them som room them about S at vegetables and p il potatoes, prepare spare Mango trifle esent all Food item sting will be done l dish | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and ro orepare batter for Or e pommes dutches, j and put in refrigare is with proper Garni by Teacher & Stude ments | s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold |
| AETHODO PER Hygiene & G Briefing Cooking resentation asting losing | youtube.com/watch? | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes DRS & RECTIF | E Stud | struct students abo are with them som room them about S at vegetables and p il potatoes, prepare spare Mango trifle esent all Food item sting will be done l dish | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and ro orepare batter for Or e pommes dutches, j and put in refrigare is with proper Garni by Teacher & Stude ments | place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish ents also to know exact characte |
| METHODO PER Hygiene & G Briefing Cooking Presentation Tasting | youtube.com/watch? LOGY : RTICULARS Grooming Check up Check up SOURCES OF ERR(POSSIBLE ER | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes DRS & RECTIF | E Stuc Stuc I Stuc In Sha G Cla Pre Pre Pre Cla Cla Cla Cla Cla Cla Cla Cla | struct students abo are with them som room them about S at vegetables and p il potatoes, prepare pare Mango trifle esent all Food item sting will be done b dish aning of all equip ssing has to be don | tain high standard H out recipes, mise-en- ne Presentation idea: Social distance and to repare batter for Or e pommes dutches, p and put in refrigare ns with proper Garni by Teacher & Stude ments ne as per SOP | -place, cooking methodology s maintain inside Practical Lab ly, fry before serving prepare consomme etor, serve cold ish ents also to know exact characte |

| RESULT ANALYSIS | |
|---|------|
| Fry orly just before serving or else it will become very soft | Boil |
| potatoes till 80% or else it will become very soft | |

| | | | B.Sc Hospitality | Administratio | | |
|---|---|--|--|--|--|--|
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | 7 | Faculty: Atin D | |
| | BREAD MAKING | Bread | | | HOURS: | 3 hours 45 mins |
| ΤΟΡΙC: | loaf - white & brov rolls French | | SEMESTER: | 2 | Approved By: | Deputy Director |
| | | | | | | |
| LEARNING C | | | | | | |
| | re able to prepare all | | | | | |
| 2 | ble to Present Food i | | r with Garnish | | | |
| | ble to explain the dis Equipment and U | | | 1 | | |
| XESUURCES | : Equipment and U | tensiis such as w | orking Table, Cot | king kange, kei | rigerator etc. | |
| | MENU 7 http: outube.com/watch? | s://www.youtube. | | | | |
| https://www.y | outube.com/watch? outube.com/watch? | v=IuZPIDrVCgY | r | | | |
| https://www.y | outube.com/watch? outube.com/watch? | v=IuZPIDrVCgY | r | | | |
| https://www.yo https://www.yo | outube.com/watch? outube.com/watch? | v=IuZPIDrVCgY | й с | | TASK | |
| nttps://www.yo nttps://www.yo METHODOL PERT | outube.com/watch? outube.com/watch? OGY : | v=IuZPIDrVCgY v=HTfAd1yWF3 | | nts have to maint | | lygiene and Grooming as per SO |
| https://www.yo https://www.yo METHODOL PERT | outube.com/watch? outube.com/watch? OGY : FICULARS | Pv=IuZPIDrVCgY Pv=HTfAd1yWF3 TIME | č c Stude | | ain high standard H | lygiene and Grooming as per SO -place, cooking methodology |
| https://www.yd https://www.yd METHODOL PERT Hygiene & Gr | outube.com/watch? outube.com/watch? OGY : FICULARS | Pv=IuZPIDrVCgY Pv=HTfAd1yWF3 TIME | Z ic Stude • Inst • Sha | truct students abo re with them som | ain high standard H out recipes, mise-en- ne Presentation idea | -place, cooking methodology |
| https://www.yo https://www.yo METHODOL PERT | outube.com/watch? outube.com/watch? OGY : FICULARS | Pv=IuZPIDrVCg v=HTfAd1yWF3 TIME 10 minutes | Z ic Stude • Inst • Sha • Gro | truct students abo re with them som from them about S | ain high standard H out recipes, mise-en- ne Presentation idea | -place, cooking methodology s maintain inside Practical Lab |
| https://www.yd https://www.yd METHODOL PERT Hygiene & Gr | outube.com/watch? outube.com/watch? OGY : FICULARS | Pv=IuZPIDrVCg v=HTfAd1yWF3 TIME 10 minutes | Stude Stude • Inst • Sha • Grr • Prep • Prep | truct students abore re with them some oom them about S pare dough for we are dough for brea | ain high standard H put recipes, mise-en- ne Presentation idea: Social distance and f hite bread and brow ead rolls and french | -place, cooking methodology s maintain inside Practical Lab n bread bread |
| https://www.yv https://www.yv METHODOL/ PERT Hygiene & Gr Briefing | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCg v=HTfAd1yWF3 TIME 10 minutes 15 minutes | Stude Stude • Inst • Sha • Grr • Prep • Prep | truct students abore re with them some oom them about S pare dough for we are dough for brea | ain high standard H put recipes, mise-en- ne Presentation idea: Social distance and f hite bread and brow ead rolls and french | -place, cooking methodology s maintain inside Practical Lab 'n bread |
| nttps://www.yy nttps://www.yy METHODOL/ PERT Hygiene & Gr Briefing Cooking | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCg v=HTfAd1yWF3 TIME 10 minutes 15 minutes | Stude Stude Inst Sha Grc Prep Prep • Bake | truct students abo re with them som soom them about S pare dough for w are dough for bre white bread, bro | ain high standard H put recipes, mise-en- ne Presentation idea: Social distance and f hite bread and brow ead rolls and french | place, cooking methodology s maintain inside Practical Lab vn bread bread blead jlls and french bread |
| https://www.yu https://www.yu METHODOL PERT Hygiene & Gr Briefing Cooking Presentation | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCgV v=HTfAd1yWF3 TIME 10 minutes 15 minutes 2hr 30mins | Stude Stude Inst Sha Grc Prep Prep • Bake Pres | truct students abore with them som som them about S pare dough for wi are dough for brea white bread, bro sent all Food item ing will be done b | ain high standard H out recipes, mise-en- ne Presentation ideas focial distance and f hite bread and brow ead rolls and french own bread, bread ro s with proper Garni | place, cooking methodology s maintain inside Practical Lab vn bread bread blead jlls and french bread |
| https://www.yy https://www.yy METHODOL/ PERT Hygiene & Gr Briefing Cooking Presentation Fasting | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCgV v=HTfAd1yWF3 IO minutes I5 minutes 2hr 30mins I5 minutes I5 minutes | Z Stude Stude Sha Gree Prep Prep Bake Pres Tasti of the di Clea | truct students abc re with them som som them about S pare dough for wi are dough for bre white bread, brc sent all Food item ing will be done b sh ning of all equipr | ain high standard H out recipes, mise-en- te Presentation ideas social distance and r hite bread and brow ead rolls and french own bread, bread ro s with proper Garni oy Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab vn bread bread bls and french bread ish |
| https://www.yy https://www.yy METHODOL/ PERT Hygiene & Gr Briefing Cooking Presentation Fasting | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCg ¹ v=HTfAd1yWF3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes | Z Stude Stude Sha Gree Prep Prep Bake Pres Tasti of the di Clea | truct students abore with them som oom them about S pare dough for wi are dough for bre white bread, bro sent all Food item ing will be done b | ain high standard H out recipes, mise-en- te Presentation ideas social distance and r hite bread and brow ead rolls and french own bread, bread ro s with proper Garni oy Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab vn bread bread bls and french bread ish |
| https://www.yu https://www.yu METHODOL PERT Hygiene & Gr Briefing Cooking Presentation Fasting | outube.com/watch? outube.com/watch? OGY : FICULARS | v=IuZPIDrVCg ¹ v=HTfAd1yWF3 I0 minutes I5 minutes I5 minutes I5 minutes I5 minutes 20 minutes | A stude Stude Stude Inst Sha Gree Prep Prep Bake Pres Tasti of the di Clea Clos | truct students abc re with them som som them about S pare dough for wi are dough for bre white bread, brc sent all Food item ing will be done b sh ning of all equipr | ain high standard H out recipes, mise-en- te Presentation ideas social distance and r hite bread and brow ead rolls and french own bread, bread ro s with proper Garni oy Teacher & Stude nents | place, cooking methodology s maintain inside Practical Lab vn bread bread bls and french bread ish |
| https://www.yu https://www.yu METHODOL PERT Hygiene & Gr Briefing Cooking Presentation Fasting | outube.com/watch? outube.com/watch? OGY : TICULARS rooming Check up | v=IuZPIDrVCg ¹ v=HTfAd1yWF3 I0 minutes I15 minutes I2hr 30mins I5 minutes I5 minutes I20 minutes 20 minutes | A stude Stude Stude Inst Sha Gree Prep Prep Bake Pres Tasti of the di Clea Clos | truct students abc re with them som som them about S pare dough for wi are dough for bre white bread, brc sent all Food item ing will be done b sh ning of all equipr | ain high standard H out recipes, mise-en- te Presentation ideas social distance and r hite bread and brow ead rolls and french own bread, bread ro s with proper Garni oy Teacher & Stude nents | -place, cooking methodology s maintain inside Practical Lab rn bread bread olls and french bread ish nts also to know exact character |
| https://www.yv https://www.yv METHODOL PERT Hygiene & Gr Briefing Cooking Presentation Tasting | outube.com/watch? outube.com/watch? OGY : TICULARS rooming Check up OURCES OF ERRO POSSIBLE ERI | v=IuZPIDrVCg ¹ v=HTfAd1yWF3 I0 minutes I15 minutes I2hr 30mins I5 minutes I5 minutes I20 minutes 20 minutes | Z c Stude Stude • Inst • Sha • Grc • Prep • Prep • ваке Pres Tasti of the di Clos CATION : | truct students abc re with them som som them about S pare dough for wi are dough for bre white bread, brc sent all Food item ing will be done b sh ning of all equipr | ain high standard H out recipes, mise-en- te Presentation ideas social distance and r hite bread and brow ead rolls and french own bread, bread ro is with proper Garni oy Teacher & Stude nents e as per SOP RECTIFICATI | -place, cooking methodology s maintain inside Practical Lab // bread bread bls and french bread ish nts also to know exact character |

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

| | | | B.Sc Hospitality | | | |
|--|--|--|--|---|---|---|
| | Food Production Op | | MENU NO: | 8 | Faculty: Atin I | |
| | Demonstration & p | | | | HOURS: | 3 hours 45 mins |
| TODIC | dishes using variou | • | SEMESTER: | 2 | | |
| | Short crust - jam ta | | | | Approved By: | Deputy Director |
| | Choux - Eclairs, pro | ofitroles | | | | |
| LEARNING O | UTCOME | | | | | |
| Students are | e able to prepare all | 4 dishes | | | | |
| They are ab | ble to Present Food i | n a correct manne | er with Garnish | | | |
| They are ab | le to explain the dis | hes | | | | |
| RESOURCES: | Equipment and U | tensils such as V | Vorking Table, Cook | ing Range,Dou | ble deck oven, Rei | frigerator etc. |
| | https://www.you | tube.com/watch | 1?v=o6Z05ViWnVc | | | |
| https://www.yo | outube.com/watch? | | 1?v=06Z05ViWnVc 54 | | | |
| https://www.yo | outube.com/watch? | v=r-5WqlMOjS | 54 | | TASK | |
| https://www.yo METHODOLC PERTI | outube.com/watch? DGY : ICULARS | Pv=r-5WqlMOjS | 54 E | its have to main | TASK | |
| https://www.yo METHODOLC PERTI | outube.com/watch? | v=r-5WqlMOjS | 54 E | nts have to main | | Hygiene and Grooming as per SO |
| https://www.yo METHODOLC PERTI | outube.com/watch? DGY : ICULARS | Pv=r-5WqlMOjS | 54 E Studer | | tain high standard | |
| https://www.yo METHODOLC PERTI Hygiene & Gro | outube.com/watch? DGY : ICULARS | Pv=r-5WqlMOjS | E Studer | ict students abor with them some | tain high standard l at recipes, mise-en- e Presentation ideas | Hygiene and Grooming as per SO place, cooking methodology s |
| https://www.yo METHODOLC PERTI Hygiene & Gro | outube.com/watch? DGY : ICULARS | v=r-5WqlMOjS TIMI 10 minutes | E Studer I Studer • Instru • Share • Groo | ict students about with them some of them about Some states about | tain high standard h at recipes, mise-en- persentation ideas ocial distance and r | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab |
| https://www.yo METHODOLC PERTI | outube.com/watch? DGY : ICULARS | v=r-5WqlMOjS TIMI 10 minutes | E Studer I Studer Instru Share Groo Misc | ict students abor with them some m them about Sen-place for past | tain high standard l at recipes, mise-en- e Presentation ideas ocial distance and r e (measuring ingre | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) |
| nttps://www.yo METHODOLC PERTI Hygiene & Gro Briefing | outube.com/watch? DGY : ICULARS | v=r-5WqlMOjS TIMI 10 minutes | E Studer Instru Share Groo Misc Prepar | ict students about with them some m them about Sen- place for past e tart moulds an | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and r e (measuring ingre d choux paste prod | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing | outube.com/watch? DGY : ICULARS | TIMI 10 minutes 15 minutes | E Studer I Studer Instru Share Groo Mis-o Prepar Filled | ict students about with them some m them about Se en-place for past e tart moulds an tart, eclairs, pro | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and r e (measuring ingre d choux paste prod fitrolls | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct |
| https://www.yo METHODOLC PERTI Hygiene & Gro | outube.com/watch? DGY : ICULARS | TIMI 10 minutes 15 minutes | E Studer I Studer Instru Share Groo Mis Prepar Filled Preser | with them some mithem about So en-place for past e tart moulds an tart, eclairs, pro nt all Food items | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation | outube.com/watch? DGY : ICULARS | TIMI 10 minutes 15 minutes 2hr 30mins | E Studer Studer Studer Share Groo Misc Prepar Filled Preser Tastin | ict students abor with them some m them about So en-place for past e tart moulds an tart, eclairs, pro at all Food items g will be done b | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation Tasting | outube.com/watch? DGY : ICULARS | TIMI 10 minutes 15 minutes 15 minutes 15 minutes 15 minutes | E Studer Studer Studer Share • Instru • Share • Groo • Mise • Prepar • Filled t Preser Tastin of the dish | ict students abor with them some m them about So en-place for past e tart moulds an tart, eclairs, pro at all Food items g will be done b | tain high standard at recipes, mise-en- Presentation ideas ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni y Teacher & Stude | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation | outube.com/watch? DGY : ICULARS | TIMI 10 minutes 15 minutes 15 minutes 15 minutes | E Studer Studer Studer Share • Instru • Share • Groo • Mis • Prepar • Filled 1 • Preser Tastin of the dish Cleani | ict students abor with them some m them about So en-place for past e tart moulds an tart, eclairs, pro nt all Food items g will be done b | tain high standard at recipes, mise-en- e Presentation idea: ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni y Teacher & Stude ents | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation Fasting | outube.com/watch? DGY : ICULARS | v=r-5WqlMOjS TIMI 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | E Studer Studer Studer Share • Instru • Share • Groo • Misc • Prepar • Filled 1 Preser Tastin, of the dish Cleani Closin | ict students about with them some m them about So en-place for past e tart moulds an tart, eclairs, pro- nt all Food items g will be done b | tain high standard at recipes, mise-en- e Presentation idea: ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni y Teacher & Stude ents | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh |
| Attps://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation fasting | outube.com/watch? DGY : ICULARS Joming Check up | v=r-5WqlMOjS TIMI 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF | E Studer Studer Studer Share • Instru • Share • Groo • Misc • Prepar • Filled 1 Preser Tastin, of the dish Cleani Closin | ict students about with them some m them about So en-place for past e tart moulds an tart, eclairs, pro- nt all Food items g will be done b | tain high standard at recipes, mise-en- e Presentation idea: ocial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni y Teacher & Stude ents | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh nts also to know exact character |
| https://www.yo METHODOLC PERTI Hygiene & Gro Briefing Cooking Presentation Tasting Closing | OGY : DGY : ICULARS Joming Check up OURCES OF ERRO POSSIBLE ERI | v=r-5WqlMOjS TIMI 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIF | E Studer Studer Studer Share • Instru • Share • Groo • Misc • Prepar • Filled 1 Preser Tastin, of the dish Cleani Closin | ict students about with them some m them about So en-place for past e tart moulds an tart, eclairs, pro- nt all Food items g will be done b ng of all equipm g has to be done | ain high standard at recipes, mise-en- Presentation ideas scial distance and r e (measuring ingre d choux paste prod fitrolls with proper Garni y Teacher & Stude ents as per SOP | Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab dients, mixing, proving, scaling) luct sh nts also to know exact character |

| | | | PRACTI | CAL MANUA | L | |
|--|---|--|---|--|--|--|
| | | | B.Sc Hospita | lity Administration | on | |
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | | Faculty: Atin I | Das |
| | CAKE MAKING | | | - | HOURS: | 3 hours 45 mins |
| TOPIC: | Demonstration and simple cakes cake 2) Swis Fruit cake | 1) Sponge | SEMESTER | 2 | Approved By: | |
| LEARNING | OUTCOME | | | | | |
| | are able to prepare all | 4 dishes | | | | |
| | able to Present Food | | r with Garnish | | | |
| | able to explain the dis | | | | | |
| | S: Equipment and U | | orking Table, | Cooking Range,Sus | hi mat etc. | |
| | K MENU 9 http: outube.com/watch? | | | CXWaiMC3tuE | | |
| | | | | | | |
| METHODOI | | | | | | |
| PER | TICULARS | TIME | | | TASK | |
| PER | | TIME 10 minutes | | Students have to mair | | K Hygiene and Grooming as per SOP |
| PER | TICULARS | | S | | ntain high standard l | Hygiene and Grooming as per SOP |
| PER' Hygiene & Gi | TICULARS | 10 minutes | • | Instruct students abo | ntain high standard l ut recipes, mise-en- | Hygiene and Grooming as per SOP -place, cooking methodology |
| PER | TICULARS | | • | Instruct students abo Share with them som | ntain high standard l nut recipes, mise-en- e Presentation ideas | Hygiene and Grooming as per SOP -place, cooking methodology s |
| PER' Hygiene & Gi | TICULARS | 10 minutes | • • • | Instruct students abo Share with them som Groom them about S | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r | Hygiene and Grooming as per SOP -place, cooking methodology |
| PER' Hygiene & Gi Briefing | TICULARS | 10 minutes 15 minutes | • • • | Instruct students abo Share with them som Groom them about S | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab |
| PER' Hygiene & Gi | TICULARS | 10 minutes | • • • • • • • • • • • • • • • • • • • | Instruct students abo Share with them som Groom them about S | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab |
| PER' Hygiene & Gi Briefing | TICULARS | 10 minutes 15 minutes | • • • Mis-e tin) Start | Instruct students abo Share with them som Groom them about S n-place for sponge (m | ntain high standard l nut recipes, mise-en- e Presentation ideas ocial distance and r easuring ingredients, | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake |
| PER' Hygiene & Gi Briefing | TICULARS | 10 minutes 15 minutes | S Mis-e tin) Start Coolin | Instruct students abo Share with them som Groom them about S n-place for sponge (m baking sponge | ntain high standard l nut recipes, mise-en- e Presentation ideas locial distance and r easuring ingredients, icing sponge with des | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. |
| PER' Hygiene & Gr Briefing Cooking | TICULARS | 10 minutes 15 minutes 2hr 30mins | S | Instruct students abo Share with them som Groom them about S n-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item | ntain high standard l nut recipes, mise-en- e Presentation ideas cocial distance and r easuring ingredients, icing sponge with des is with proper Garni | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. |
| PER' Hygiene & G Briefing Cooking Presentation | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | Start Coolin T of the Coolin | Instruct students abo Share with them som Groom them about S in-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipr | ntain high standard l nut recipes, mise-en- e Presentation ideas iocial distance and r easuring ingredients, icing sponge with des is with proper Gami by Teacher & Stude nents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish |
| PER' Hygiene & G Briefing Cooking Presentation Tasting | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | Start Coolin T of the Coolin | Instruct students abo Share with them som Groom them about S in-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done b e dish | ntain high standard l nut recipes, mise-en- e Presentation ideas iocial distance and r easuring ingredients, icing sponge with des is with proper Gami by Teacher & Stude nents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish |
| PER' Hygiene & Gr Briefing Cooking Presentation Tasting Closing | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | Start Coolin T of the C | Instruct students abo Share with them som Groom them about S in-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipr | ntain high standard l nut recipes, mise-en- e Presentation ideas iocial distance and r easuring ingredients, icing sponge with des is with proper Gami by Teacher & Stude nents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish |
| PER' Hygiene & Gr Briefing Cooking Presentation Tasting Closing | TICULARS rooming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Start Coolin T of the C | Instruct students abo Share with them som Groom them about S in-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipr | ntain high standard l nut recipes, mise-en- e Presentation ideas iocial distance and r easuring ingredients, icing sponge with des is with proper Gami by Teacher & Stude nents | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish ints also to know exact character |
| PER' Hygiene & Gr Briefing Cooking Presentation Tasting Closing | TICULARS rooming Check up OURCES OF ERRO POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | | Instruct students abo Share with them som Groom them about S n-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipp Closing has to be don | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r easuring ingredients, icing sponge with des is with proper Garni oy Teacher & Stude nents e as per SOP RECTIFICAT | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish ints also to know exact character |
| PER' Hygiene & Gr Briefing Cooking Presentation Tasting Closing POSSIBLE S Excessive tende | TICULARS rooming Check up OURCES OF ERR(POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | A Spress | Instruct students abo Share with them som Groom them about S in-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipp Closing has to be don | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r easuring ingredients, icing sponge with des is with proper Garni oy Teacher & Stude nents e as per SOP RECTIFICAT | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish ints also to know exact character |
| PER' Hygiene & G Briefing Cooking Presentation Tasting Closing POSSIBLE S | TICULARS rooming Check up OURCES OF ERR(POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | A Spread | Instruct students abo Share with them som Groom them about S n-place for sponge (m baking sponge ng, rolling stuffing & sl Present all Food item 'asting will be done t e dish Cleaning of all equipp Closing has to be don | ntain high standard l out recipes, mise-en- e Presentation ideas locial distance and r easuring ingredients, icing sponge with des is with proper Garni oy Teacher & Stude nents e as per SOP RECTIFICAT | Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab prepaing meringue, greasing the cake sired shape. ish ints also to know exact character |

| | | | PRACTIO | CAL MANUAI | L | |
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| | | | B.Sc Hospita | lity Administratio | on | |
| SUBJECT: | Food Production O | peration 2 Lab | MENU NO: | 10 | Faculty: Atin | Das |
| | SIMPLE COOKIES | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Nan khatai moments cookies | Melting Choclate chip | SEMESTER: | 2 | Approved By: | Deputy Director |
| LEARNING O | UTCOME | | | | | |
| | e able to prepare a | ll 4 dishes | | | | |
| | | in a correct manne | er with Garnish | | | |
| | ble to explain the d | | | | | |
| 1 | | | orking Table, C | ooking Range,Doul | ole deck oven etc. | |
| VIDEO LINK https://www.yo | 3) ON COOKING w https://www.yc outube.com/watch | - | bensky Published ?v=-iZYxOdEZv | lished by John Wiley by Pearson Educatior /k | 1 | utube.com/watch?v=7eyd83udmm |
| METHODOLO | OGY : | | | | | |
| PERT | ICULARS | TIME | | | TASK | |
| Hygiene & Gro | ooming Check up | 10 minutes | St | udents have to main | tain high standard | Hygiene and Grooming as per SOP |
| Briefing | | 15 minutes | • S | hare with them some | e Presentation idea | -place, cooking methodology s maintain inside Practical Lab |
| Cooking | | 2hr 30mins | cookie Shapir | n-place for sponge (me e dough, greasing the l ng & baking the cookie ng cookies. | oaking trays, laying b | , creaming fat & sugar, preparing the butter paper) |
| Presentation | | 15 minutes | | resent all Food item: | s with proper Garn | ish |
| Tasting | | 15 minutes | T of the | 0 | y Teacher & Stude | ents also to know exact character |
| Closing | | 20 minutes | | leaning of all equipn losing has to be done | | |
| POSSIBLE SO | URCES OF ERF | ORS & RECTIFI | ICATION : | | | |
| | POSSIBLE E | RRORS | | | RECTIFICAT | TION |
| Гоо tough | | | Excess | sive gluten formation | | |
| Too tender | | | Excess | sive creaming of fat & | sugar | |
| Too dry | | | Less n | noisture | | |
| | | | | | | |

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| | | | B.Sc Ho | ospitality A | Administratio | on | |
| SUBJECT: | Food Production Op | eration 2 Lab | MEN | U NO: | 11 | Faculty: Atin | Das |
| | Chicken Biriyani | | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Raita Shahi T | ukda | SEME | ESTER: | 2 | Approved By: | Deputy Director |
| LEARNING | OUTCOME | | | | | | |
| | are able to prepare bo | th dishes | | | | | |
| They are | able to Present Food i | n a correct mann | er with Gar | nish | | | |
| They are | able to explain the dis | hes | | | | | |
| RESOURCE | S: Equipment and U | Itensils such as | Working T | able, Cook | ing Range,Mor | no steamer, Deep | fat frier etc. |
| | | | | | | | |
| REFERENC | ES: 1) Internation | | | | / | | |
| | 2) International | Cuisine Book: | Author Jer | emy McVe | igh: | | |
| | K MENU 11 http | | | tch?v=h7xı | ıhKIhGKQ | | |
| https://www. | youtube.com/watch? | v=9EbobWkwV | WjY | htt | ps://www.yout | ube.com/watch?v | =hVpMQ7QmfOI |
| | | | | | | | |
| METHODO | LOGY : | | | | | | |
| | LOGY : TICULARS | TIM | £ | | | TASK | X |
| PER | | TIM 10 minutes | E | Studen | ts have to main | | K Hygiene and Grooming as per SOP |
| PER | TICULARS | | E | | | tain high standard | Hygiene and Grooming as per SOP |
| PER Hygiene & G | TICULARS | 10 minutes | E | • Instru | ct students abou | tain high standard at recipes, mise-en- | Hygiene and Grooming as per SOP place, cooking methodology |
| PER | TICULARS | | E | Instru Share | ct students abou with them some | tain high standard at recipes, mise-en- e Presentation ideas | Hygiene and Grooming as per SOP place, cooking methodology |
| PER Hygiene & G | TICULARS | 10 minutes | E | Instru Share Groor | ct students abou with them some n them about So | tain high standard at recipes, mise-en- Presentation ideas ocial distance and i | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab |
| PER Hygiene & G Briefing | TICULARS | 10 minutes | E | Instru Share Groon Wash | ct students abou with them some n them about So and cut vegetab | tain high standard ut recipes, mise-en- e Presentation ideas octal distance and t oles and chicken for | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab r Biryani |
| PER Hygiene & G | TICULARS | 10 minutes | E | Instru Share Groon Wash Prepare | ct students abou with them some n them about So and cut vegetab e raita keep in re | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and r oles and chicken for efrigerator, make sl | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab |
| PER Hygiene & G Briefing | TICULARS | 10 minutes | | Instru Share Groon Wash Prepare Wash | ct students abou with them some n them about So and cut vegetab e raita keep in re ice, cook chicke | tain high standard at recipes, mise-en- e Presentation ideas octal distance and t ples and chicken for efrigerator, make sh en, make rice half | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | | Instru Share Groon Wash Prepare Wash Preser | ct students abou with them some n them about So and cut vegetab e raita keep in re rice, cook chicke t all Food items | tain high standard at recipes, mise-en- e Presentation ideas octal distance and i oles and chicken for efrigerator, make sh en, make rice half s with proper Garni | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking | TICULARS | 10 minutes 15 minutes 2hr 30mins | | Instru Share Groon Wash Prepare Wash Preser | ct students abou with them some n them about So and cut vegetab e raita keep in re rice, cook chicke t all Food items | tain high standard at recipes, mise-en- e Presentation ideas octal distance and i oles and chicken for efrigerator, make sh en, make rice half s with proper Garni | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation Tasting | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | | Instru Share Groon Wash Prepare Wash or Preser Tasting the dish | ct students abou with them some n them about So and cut vegetab e raita keep in re rice, cook chicke t all Food items | tain high standard at recipes, mise-en- e Presentation ideas octal distance and i oles and chicken for efrigerator, make sh en, make rice half s with proper Garni y Teacher & Stude | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes | | Instru Share Groon Wash Prepare Wash Preser Tasting the dish Cleanin | ct students abou with them some n them about So and cut vegetab e raita keep in re rice, cook chicke t all Food items g will be done b | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and i oles and chicken for efrigerator, make sh en, make rice half of s with proper Garni y Teacher & Stude | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation Tasting Closing | TICULARS rooming Check up | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | | Instru Share Groot Wash Prepare Wash Preser Tasting the dish Cleanin Closing | ct students abou with them some n them about So and cut vegetab e raita keep in re- rice, cook chicke it all Food items g will be done b ng of all equipm | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and i oles and chicken for efrigerator, make sh en, make rice half of s with proper Garni y Teacher & Stude | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation Tasting Closing | TICULARS | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | | Instru Share Groot Wash Prepare Wash Preser Tasting the dish Cleanin Closing | ct students abou with them some n them about So and cut vegetab e raita keep in re- rice, cook chicke it all Food items g will be done b ng of all equipm | tain high standard at recipes, mise-en- e Presentation ideas ocial distance and i oles and chicken for efrigerator, make si en, make rice half of s with proper Garni y Teacher & Stude | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum |
| PER Hygiene & G Briefing Cooking Presentation Tasting Closing POSSIBLE S | TICULARS rooming Check up SOURCES OF ERRO POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes ORS & RECTH | | Instru Share Groot Wash Prepare Wash Presere Tasting the dish Cleanin Closing | ct students abou with them some n them about So and cut vegetab e raita keep in re ice, cook chicke t all Food items g will be done b ng of all equipm g has to be done | tain high standard at recipes, mise-en- e Presentation ideas octal distance and r oles and chicken for efrigerator, make sh en, make rice half of s with proper Garni y Teacher & Stude nents e as per SOP RECTIFICAT | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum ish nts also to know exact character |
| PER Hygiene & G Briefing Cooking Presentation Tasting Closing | TICULARS rooming Check up SOURCES OF ERRO POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes ORS & RECTH | | Instru Share Groot Wash Prepare Wash Presere Tasting the dish Cleanin Closing | ct students abou with them some n them about So and cut vegetab e raita keep in re ice, cook chicke t all Food items g will be done b ng of all equipm g has to be done | tain high standard at recipes, mise-en- e Presentation ideas octal distance and r oles and chicken for efrigerator, make sh en, make rice half of s with proper Garni y Teacher & Stude nents e as per SOP | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum ish nts also to know exact character |
| PER Hygiene & G Briefing Cooking Presentation Tasting Closing POSSIBLE S Jhol for biryan | TICULARS rooming Check up SOURCES OF ERRO POSSIBLE ER | 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes ORS & RECTIF | | Instru Share Groot Wash Prepare Wash Presere Tasting the dish Cleanin Closing | ct students abou with them some n them about So and cut vegetab e raita keep in re rice, cook chicke t all Food items g will be done by ng of all equipm g has to be done | tain high standard at recipes, mise-en- e Presentation ideas octal distance and r oles and chicken for efrigerator, make sh en, make rice half of s with proper Garni y Teacher & Stude nents e as per SOP RECTIFICAT | Hygiene and Grooming as per SOP place, cooking methodology s maintain inside Practical Lab r Biryani nahi tukda,bring out before serving done then put on Dum ish nts also to know exact character |

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| | | | B.Sc Hospitalit | y Administrat | ion | |
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | 12 | Faculty: Atin [| Das |
| | INDIAN BREAK FAS | т | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Poori aloo subji , paratha | Stuffed | SEMESTER: | 2 | Approved By: | Deputy Director |
| LEARNING | OUTCOME | | | | | |
| | are able to prepare all | 4 dishes | | | | |
| | ble to Present Food in | | er with Garnish | | | |
| | ble to explain the dis | | | | | |
| | | | Working Table, Coo | king Range, Dee | ep fat frier etc. | |
| | 11 | | 8 / | 8 87 | 1 | |
| REFERENCI | ES: 1) Internationa | al Cuisine Book | : Author Michael F. | Nenes; | | |
| | 2) International | Cuisine Book: A | Author Jeremy McV | eigh: | | |
| VIDEO L INK | MENI 12 httr | s•//www vontul | be.com/watch?v=Hk | 2ETEuR2hI | | |
| | youtube.com/watch? | | | ZETEUN2III | | |
| nttps://www.y | outube.com/watch? | v=redijznukk | .0 | | | |
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| https://www.y | voutube.com/watch? | | | | | |
| 1 0 | | | | | | |
| METHODOI | LOGY : | v=oqsrtkcP-eE | | | TAS | V |
| METHODOL PER | LOGY : FICULARS | v=oqsrtkcP-eE | E | dents have to ma | TAS | |
| METHODOL PER | LOGY : | v=oqsrtkcP-eE | E | dents have to mai | | K I Hygiene and Grooming as per SOP |
| METHODOL PER | LOGY : FICULARS | v=oqsrtkcP-eE | E Stu | | ntain high standard | Hygiene and Grooming as per SOP |
| METHODOI PER Hygiene & Gi | LOGY : FICULARS | v=oqsrtkcP-eE | E Stu | ruct students abo | ntain high standard at recipes, mise-en- | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODOL PER | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes | E Stu • Instr • Shar | ruct students about the source with them some | ntain high standard ut recipes, mise-en- e Presentation ideas | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODOI PER Hygiene & Gi | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes | E Stu • Instr • Shar • Gro | ruct students about the source with them some | ntain high standard at recipes, mise-en- e Presentation ideas beial distance and n | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODOL PER Hygiene & Gi Briefing | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes | E Stu • Instr • Shar • Gro Prepare c | ruct students about them some om them about S | ntain high standard at recipes, mise-en- e Presentation ideas beial distance and n | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODOL PER Hygiene & Gi Briefing | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes | E Stu • Instr • Shar • Gro Prepare c Boil pota | ruct students abore with them some om them about So lough for poori an | ntain high standard at recipes, mise-en- e Presentation ideas beial distance and n | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODOI PER Hygiene & Gi | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes | E Stu • Instr • Shar • Gro Prepare c Boil pota Fry poor | ruct students abor e with them some om them about S lough for poori a toes for sabji i, parantha | ntain high standard at recipes, mise-en- e Presentation ideas beial distance and n | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor | ruct students abor e with them some om them about S lough for poori au toes for sabji i, parantha ent all Food items | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnia | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOL PER Hygiene & Gi Briefing Cooking | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor | ruct students abor e with them some om them about S lough for poori au toes for sabji i, parantha ent all Food items | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnia | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor Prese Tastin the dish | ruct students abor e with them some om them about S lough for poori au toes for sabji i, parantha ent all Food items | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garni- y Teacher & Studer | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor Preso Tastir the dish Clear | ruct students abor e with them some om them about S lough for poori an toes for sabji i, parantha ent all Food items ng will be done b | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnis y Teacher & Studen nents | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor Preso Tastir the dish Clear | ruct students about e with them some om them about So lough for poori an toes for sabji i, parantha ent all Food items ng will be done b ning of all equipn | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnis y Teacher & Studen nents | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting Closing | LOGY : FICULARS | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor Press Tastri the dish Clear Closi | ruct students about e with them some om them about So lough for poori an toes for sabji i, parantha ent all Food items ng will be done b ning of all equipn | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnis y Teacher & Studen nents | Hygiene and Grooming as per SOP place, cooking methodology naintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting Closing | LOGY : FICULARS rooming Check up | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • Instr • Shar • Gro Prepare of Boil pota Fry poor Press Tastri the dish Clear Closi | ruct students about e with them some om them about So lough for poori an toes for sabji i, parantha ent all Food items ng will be done b ning of all equipn | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnis y Teacher & Studen nents | h Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab |
| METHODOI PER Hygiene & Gi Briefing Cooking Presentation Tasting Closing | OGY : FICULARS rooming Check up OURCES OF ERRO POSSIBLE ERI | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu • Instu • Shar • Gro Prepare c Boil pota Fry poor Preso Tastii the dish Clear Closi | ruct students about e with them some om them about So lough for poori an toes for sabji i, parantha ent all Food items ng will be done b ning of all equipn | ntain high standard at recipes, mise-en- e Presentation ideas octal distance and n nd parantha s with proper Garnia y Teacher & Studen nents e as per SOP | h Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab |
| METHODOI PERT Hygiene & Gi Briefing Cooking Presentation Tasting Closing | OGY : FICULARS rooming Check up OURCES OF ERRO POSSIBLE ERI crispy | v=oqsrtkcP-eE TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | E Stu Stu Shar Gro Prepare of Boil pota Fry poor Preso Tasti: the dish Clear Closi FICATION : Check oi | ruct students abor e with them some om them about So lough for poori an toes for sabji i, parantha ent all Food items ng will be done b ning of all equipm ng has to be done | ntain high standard at recipes, mise-en- e Presentation ideas botal distance and n nd parantha s with proper Garnis y Teacher & Studen nents e as per SOP RECTIFICA | h Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab |

| | | | FRACE | ICAL MANUA | L | | |
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| | | | B.Sc Hospit | tality Administrat | ion | | |
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | 13 | Faculty: Atin I | Das | |
| | INDIAN SNACKS | | | | HOURS: | 3 hours 45 mins | |
| TOPIC: | IDLY DOSA UPMA | | SEMESTER | 2 | Approved By: | Deputy Director | |
| | | | | | | | |
| | are able to prepare all | 3 dishes | | | | | |
| | able to Present Food i | | r with Garnish | | | | |
| | able to explain the dis | | | | | | |
| RESOURCE | ES: Equipment and U | tensils such as W | orking Table, | Cooking Range,Mo | no steamer, Deep | fat frier etc. | |
| | | | | | | | |
| REFERENC | CES: 1) Internationa 2) International | al Cuisine Book: l Cuisine Book: A | | · · | | | |
| ntrns://www | .youtube.com/watch? | v=nipnn vvsvn | VI | | | | |
| https://www. | youtube.com/watch? | | ik | | | | |
| https://www. METHODO | LOGY : | v=J14YXUZeT3 | | | TAS | K | |
| https://www. METHODO PER | LOGY : RTICULARS | | | Students have to mai | TAS | |)P |
| https://www. METHODO PER | LOGY : | Pv=J14YXUZeT3 | | | ntain high standard | Hygiene and Grooming as per SO |)P |
| https://www. METHODO PER Hygiene & C | LOGY : RTICULARS | Pv=J14YXUZeT3 TIME 10 minutes | | Instruct students about | ntain high standard ut recipes, mise-en- | l Hygiene and Grooming as per SO place, cooking methodology |)P |
| https://www. METHODO PER | LOGY : RTICULARS | Pv=J14YXUZeT3 | • | Instruct students about Share with them some | ntain high standard it recipes, mise-en- e Presentation ideas | Hygiene and Grooming as per SO place, cooking methodology |)P |
| https://www. METHODO PER Hygiene & C | LOGY : RTICULARS | Pv=J14YXUZeT3 TIME 10 minutes | | Instruct students about Share with them some Groom them about So | ntain high standard at recipes, mise-en- Presentation ideas ocial distance and r | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab |)P |
| https://www. METHODO PER Hygiene & C Briefing | LOGY : RTICULARS | Pv=J14YXUZeT3 TIME 10 minutes | • • • • • • • • • • • • • • • • • • • | Instruct students about Share with them some Groom them about So are batter one day be | ntain high standard at recipes, mise-en- e Presentation ideas ocial distance and r fore for Idly, Dosa | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab |)P |
| https://www. METHODO PER Hygiene & C | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes | • • • • • • • • • • | Instruct students about Share with them some Groom them about So | ntain high standard at recipes, mise-en- e Presentation ideas ocial distance and r fore for Idly, Dosa sala | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab |)P |
| https://www. METHODO PER Hygiene & C Briefing | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes | • • • • • • • • • • • • • • • • • • • | Instruct students about Share with them some Groom them about So are batter one day be potatoes for dosa ma | ntain high standard at recipes, mise-en- e Presentation ideas locial distance and r fore for Idly, Dosa sala dosa, upma | l Hygiene and Grooming as per SO -place, cooking methodology s naintain inside Practical Lab |)P |
| https://www. METHODO PER Hygiene & C Briefing Cooking | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins | • • • • • • • • • • • • • • • • • • • | Instruct students abore Share with them some Groom them about So are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Tasting will be done b | ntain high standard at recipes, mise-en- Presentation ideas ocial distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn | l Hygiene and Grooming as per SO -place, cooking methodology s naintain inside Practical Lab | DP of |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation Tasting | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | Prepa Boil stean | Instruct students abore Share with them some Groom them about Se are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish | ntain high standard at recipes, mise-en- e Presentation ideas botal distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab | |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes | Prepa Boil stean | Instruct students abore Share with them some Groom them about So are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish | ntain high standard at recipes, mise-en- e Presentation ideas botal distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab | |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS Grooming Check up | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | e • S • C Prepa Boil stean 1 T the d C C | Instruct students abore Share with them some Groom them about Se are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish | ntain high standard at recipes, mise-en- e Presentation ideas botal distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents | l Hygiene and Grooming as per SO place, cooking methodology s naintain inside Practical Lab | |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | e • S • C Prepa Boil stean 1 T the d C C | Instruct students abore Share with them some Groom them about Se are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish | ntain high standard at recipes, mise-en- e Presentation ideas botal distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents | l Hygiene and Grooming as per SO place, cooking methodology maintain inside Practical Lab ish ents also to know exact character | |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS Grooming Check up SOURCES OF ERR(POSSIBLE ER | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Prepa Boil stear T the d C CATION : | Instruct students abore Share with them some Groom them about Se are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish | ntain high standard at recipes, mise-en- e Presentation ideas ocial distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents e as per SOP RECTIFIC/ | l Hygiene and Grooming as per SO place, cooking methodology maintain inside Practical Lab ish ents also to know exact character | |
| https://www. METHODO PER Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE S | LOGY : RTICULARS Grooming Check up SOURCES OF ERR(POSSIBLE ER om inside | v=J14YXUZeT3 TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes 20 minutes | Control Contro | Instruct students about Share with them some Groom them about So are batter one day be potatoes for dosa ma med idly and prepare Present all Food item Casting will be done b ish Cleaning of all equipn Closing has to be done | ntain high standard at recipes, mise-en- e Presentation ideas bocial distance and r fore for Idly, Dosa sala dosa, upma s with proper Garn by Teacher & Stude nents e as per SOP RECTIFIC/ ature | l Hygiene and Grooming as per SO place, cooking methodology maintain inside Practical Lab ish ents also to know exact character | |

| SUBJECT: TOPIC: | Food Production Op INDIAN SWEETS Pati shapta | eration 2 Lab | B.Sc Hos | pitality Ac | Iministratio | on | |
|--------------------|--|--------------------|----------------|---------------|----------------|------------------------|----------------------------------|
| | INDIAN SWEETS | eration 2 Lab | MENILI | | | | |
| TOPIC: | | | IVIEINO | NO: | 14 | Faculty: Atin | |
| TOPIC: | Dati chanta k | | | | | HOURS: | 3 hours 45 mins |
| | Malpua | (esar phirnee | SEMES | TER: | 2 | Approved By: | Deputy Director |
| LEARNING C | OUTCOME | | | | | | |
| | re able to prepare all | 3 dishes | | | | | |
| | ble to Present Food | | er with Garnis | sh | | | |
| • They are al | ble to explain the dis | shes | | | | | |
| RESOURCES | : Equipment and U | Jtensils such as V | Working Tab | ole, Cookin | g Range, De | ep fat frier, griller | , oven etc. |
| | | | | | | | |
| REFERENCE | S: 1) Internation | al Cuisine Book | : Author Mic | chael F. Ne | nes; | | |
| | 2) International | Cuisine Book: | Author Jerer | ny McVeig | h: | | |
| https://www.y | | v=rs8YN9-Kko | A | | | | |
| | TICULARS | TIM | E | | | TASK | |
| Hygiene & Gr | ooming Check up | 10 minutes | | Students | have to main | tain high standard | Hygiene and Grooming as per SOP |
| | | | • | Instruct | students abo | ut recipes mise en | place, cooking methodology |
| Briefing | | 15 minutes | | | | e Presentation ideas | |
| Jitening | | 10 minutes | • | | | | naintain inside Practical Lab |
| | | | • | Prepare | patisapta batt | er, filling, get ready | better for malpua |
| Cooking | | 2hr 30mins | • | Boil mill | k for phirnee | | |
| | | | • | Make pa | tisapta, phirn | ee and malpua | |
| Presentation | | 15 minutes | | | | s with proper Garni | |
| Fasting | | 15 minutes | | U | vill be done b | y Teacher & Stude | nts also to know exact character |
| 8 | | | tl | he dish | | | |
| Closing | | 20 minutes | F | | of all equipn | | |
| | | | | Closing | has to be done | e as per SOP | |
| POSSIBLE SC | DURCES OF ERR | ORS & RECTIF | FICATION : | | | | |
| | POSSIBLE ER | | | | | RECTIFICA | ΓΙΟΝ |
| Patisapta is not | | - | Ν | Aaintain ten | nparature | | |
| Phirnee become | | | Δ | Add little ho | t milk | | |

| | | | B.Sc Hospitality | Administratio | n | |
|---|--|--|--|---|---|--|
| SUBJECT: | Food Production Op | eration 2 Lab | MENU NO: | 15 | Faculty: Atin I | Das |
| 000000000 | INDIAN BREADS | | | | HOURS: | 3 hours 45 mins |
| TOPIC: | Naan /Kulcha Methi thepla | Sheermal | SEMESTER: | 2 | Approved By: | |
| LEARNING | OUTCOME | | | | | - |
| | are able to prepare all | 4 dishes | | | | |
| | able to Present Food i | | r with Garnish | | | |
| | able to explain the dis | | | | | |
| , | S: Equipment and U | | Vorking Table, Cod | king Range, Dee | p fat frier etc. | |
| | | | | 88, | F | |
| REFERENC | ES: 1) Internation 2) International | | Author Michael F Author Jeremy Mc | <i>,</i> | | |
| VIDEO LIN | K MENU 15 http | os://www.voutub | e.com/watch?v=X | 3-vWounNzO | | |
| | .youtube.com/watch? | • | | | | |
| • | .youtube.com/watch? | 0 | | | | |
| $\mathbf{mups.}//\mathbf{www}$ | | | | | | |
| | youtubeleonit water | | | | | |
| METHODO | • | | • | | | |
| METHODO | • | TIME | | | TASK | X |
| METHODO PEF | LOGY : | _ | 5 | ents have to main | | K Hygiene and Grooming as per SOP |
| METHODO PEF | LOGY : RTICULARS | TIME | 5 | ents have to main | | |
| METHODO PEF | LOGY : RTICULARS | TIME | E Stuc | | tain high standard | |
| METHODO PEF | LOGY : RTICULARS | TIME | E Stud | ruct students aboure with them some | tain high standard at recipes, mise-en- Presentation ideas | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODO PEF Hygiene & C | LOGY : RTICULARS | TIME 10 minutes | E Stud | ruct students aboure with them some | tain high standard at recipes, mise-en- Presentation ideas | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODO PEF Hygiene & C | LOGY : RTICULARS | TIME 10 minutes | E Stuc • Insi • Sha • Gro | ruct students about re with them some some them about So | tain high standard at recipes, mise-en- Presentation ideas ocial distance and r | Hygiene and Grooming as per SOP place, cooking methodology |
| METHODO PEF Hygiene & C | LOGY : RTICULARS | TIME 10 minutes | Stud • Inst • Sha • Gro • Pre | ruct students aboure with them some om them about So pare dough for naa | tain high standard at recipes, mise-en- Presentation ideas ocial distance and r | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab I, kerala parantha and thepla |
| METHODO PEF Hygiene & C Briefing | LOGY : RTICULARS | TIME 10 minutes 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r | ruct students aboure with them some soom them about Scopare dough for naa eady Tandoor, ma | tain high standard tt recipes, mise-en- e Presentation ideas ocial distance and r an and for sheerma ke peda for naan, 1 | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab I, kerala parantha and thepla |
| METHODO PEF Hygiene & C Briefing | LOGY : RTICULARS | TIME 10 minutes 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r • Cool | ruct students aboure with them some om them about Scoure dough for naa eady Tandoor, ma | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ke peda for naan, r sermal etc | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation | LOGY : RTICULARS | TIMH 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r • Coole • Pres | ruct students aboure with them some om them about Scoare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items | tain high standard tt recipes, mise-en- Presentation ideas social distance and r un and for sheerma ke peda for naan, r permal etc s with proper Garni | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking | LOGY : RTICULARS | TIME 10 minutes 15 minutes 2hr 30mins | E Stud • Inst • Sha • Gro • Prej • Get r • Coole • Pres | ruct students aboure with them some om them about Scoare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items | tain high standard tt recipes, mise-en- Presentation ideas social distance and r un and for sheerma ke peda for naan, r permal etc s with proper Garni | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting | LOGY : RTICULARS | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r • Cool Pres Tast the dish | ruct students aboure with them some om them about Scoare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ike peda for naan, r sermal etc s with proper Garni y Teacher & Stude | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation | LOGY : RTICULARS | TIMH 10 minutes 15 minutes 2hr 30mins 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r • Coole Pres Tast the dish Clea | ruct students about re with them some oom them about Scopare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ike peda for naan, r sermal etc s with proper Garni y Teacher & Stude nents | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting | LOGY : RTICULARS | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes | E Stud • Inst • Sha • Gro • Prej • Get r • Coole Pres Tast the dish Clea | ruct students about re with them some oom them about Scopare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by ning of all equipm | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ike peda for naan, r sermal etc s with proper Garni y Teacher & Stude nents | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes | E Stud Stud Sha Growthered Get r Cool Prese Tast the dish Clea Clos | ruct students about re with them some oom them about Scopare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by ning of all equipm | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ike peda for naan, r sermal etc s with proper Garni y Teacher & Stude nents | Hygiene and Grooming as per SOP place, cooking methodology s naintain inside Practical Lab l, kerala parantha and thepla roti, sheermal |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS Grooming Check up | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes ORS & RECTIF | E Stud Stud Sha Growthered Get r Cool Prese Tast the dish Clea Clos | ruct students about re with them some oom them about Scopare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by ning of all equipm | tain high standard tt recipes, mise-en- Presentation ideas social distance and r an and for sheerma ike peda for naan, r sermal etc s with proper Garni y Teacher & Stude nents | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab l, kerala parantha and thepla roti, sheermal ish nts also to know exact character |
| METHODO PEF Hygiene & O Briefing Cooking Presentation Tasting Closing | LOGY : RTICULARS Grooming Check up SOURCES OF ERRO POSSIBLE ER | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes ORS & RECTIF | E Stud Stud Stud Sha Grow Prej Get r Cook Pres Tast the dish Clea Clos ICATION : | ruct students about re with them some oom them about Scopare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by ning of all equipm | tain high standard at recipes, mise-en- Presentation ideas octal distance and r un and for sheerma ke peda for naan, n vermal etc s with proper Garni y Teacher & Stude nents as per SOP RECTIFICA | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab l, kerala parantha and thepla roti, sheermal ish nts also to know exact character |
| METHODO PEF Hygiene & C Briefing Cooking Presentation Tasting Closing POSSIBLE S Naan is rubbe | LOGY : RTICULARS Grooming Check up Frooming Check up Sources of ERRO Possible ER Possible ER | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes ORS & RECTIF | E Stud Stud Stud Sha Gro Prey Get r Cook Pres Tast the dish Clea Clos ICATION : Take can | ruct students about re with them some com them about Sco pare dough for naat eady Tandoor, ma e naan, kulcha, she sent all Food items ing will be done by ning of all equipming has to be done | tain high standard tt recipes, mise-en- e Presentation ideas ocial distance and r an and for sheerma ike peda for naan, r eermal etc with proper Garni y Teacher & Stude ents as per SOP RECTIFICAT ough | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab l, kerala parantha and thepla roti, sheermal ish nts also to know exact character |
| METHODO PEF Hygiene & O Briefing Cooking Presentation Tasting Closing POSSIBLE S | LOGY : ETICULARS Grooming Check up Sources of ERR(POSSIBLE ER PTy y hard | TIME 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes ORS & RECTIF | E Stud Stud Inst Sha Gro Prej Get r Cook Pres Tast the dish Clea Clos ICATION : Take cat Maintain | ruct students aboure with them some som them about Scoare dough for naa eady Tandoor, ma maan, kulcha, she sent all Food items ing will be done by ning of all equipming has to be done | tain high standard tain high standard trecipes, mise-en- e Presentation ideas social distance and r un and for sheerma ike peda for naan, n vermal etc s with proper Garni y Teacher & Stude tents as per SOP RECTIFICAT ough ure | Hygiene and Grooming as per SOP place, cooking methodology maintain inside Practical Lab l, kerala parantha and thepla roti, sheermal ish nts also to know exact character |