

## School of Hospitality and Culinary Art The Neotia University

Course Name	Foundation Course in Food Production Practical 1 Lab
Course Code	CC-CAP 101
Course Duration	15 weeks
Semester	1st
Core/Elective	Core – Culinary Art(Cuisine Of India)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking oven, Steamer, Cooking Range etc.
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr. Subrata Routh

## **Course Description**

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

## **Course Outcomes (COs)/ Learning Outcomes (LOs)**

After completion of the semester

- Students will be able to cook various foods with desired textures & consistency from Hot kitchen and such Indian dishes, Gravies, Soup, Desserts 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 Indian food & presentation

## **Prescribed and Recommended Readings:**

### **Required Textbook(s)**

Regional Indian Cuisine Book written by Parvinder Singh Bali

Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons,

ON COOKING written by Sarah R. Labensky Published by Pearson Education

### **Recommended Readings**

Regional Indian Cuisine Book written by Parvinder Singh Bali

### **Other Learning Resources for use:**

Informative YouTube Videos, [www.slideshare.net](http://www.slideshare.net), [www.hmhub.in](http://www.hmhub.in), Various links provided by the book publishers etc.

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

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

<b>SUBJECT:</b>	Foundation Course in Food Production Practical 1 Lab	<b>PRACTICAL NO:</b>	1	<b>Faculty:</b>	
<b>TOPIC:</b>	Equipments Hygiene Safety at work	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director

**LEARNING OUTCOME**

- Students are able to identify all equipments
- They are able to handle all equipments
- They are able to explain hygiene and safety

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- KITCHEN EQUIPMENT ---** <https://drive.google.com/file/d/1RZ6W-2FYaJF1ewQkb-HaHwhdlpSXWutp/view?usp=sharing>

**LEARNING OBJECTIVES:**

- |   |                                                                        |
|---|------------------------------------------------------------------------|
| 1 | Students should be able to name equipments and identify them .         |
| 2 | Students should be able to understand Hygiene and safety at workplace. |

**METHODOLOGY :**

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about various equipments</li> <li>• Share with them equipment handling ideas, maintaining hygiene and safety</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Introduction	2hr 30mins	<ul style="list-style-type: none"> <li>• Show each and every equipment, handling procedures and uses</li> <li>• Describe about hygiene, maintaining hygiene, grooming</li> <li>• Show various types of knives, handling of knives and uses</li> </ul>
Presentation	30 minutes	Present all Equipments, hygiene standard and safety
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

POSSIBLE ERRORS	RECTIFICATION
Wrong identification of equipments	Show repeatedly, let them identify and explain
Don't understand technical languages	Explain in simple words and side by side introduce with technical words
Wrongly identify and uses of knives	Repeatedly show them uses and handling

**RESULT ANALYSIS**

They are able to identify all large and small equipments  
 Must be able to handle all equipments in proper safe way  
 knowledge about safe work in a hygienic environment

Should have enough

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

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

**LEARNING OUTCOME**

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

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- CUTS OF VEG ---** <https://drive.google.com/file/d/1ytTUC2KrgoiZF6SdEaRBcHxW12GJAeWk/view?usp=sharing>

**LEARNING OBJECTIVES:**

- |   |                                                                                                           |
|---|-----------------------------------------------------------------------------------------------------------|
| 1 | Students should be able to name ingredients and list down steps of each preparation as per standard cuts. |
| 2 | Students should be able to do each cuts and also be able to present perfectly.                            |

**METHODOLOGY :**

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

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

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

**RESULT ANALYSIS**

Basic cuts like Julienne has to be done in proper way Technique to cut of brunoise, payssane, Diamond/Lozenge shred/chiffonade, mirepoix	Proper technique of cutting
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PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Food Production Practical 1 Lab	<b>PRACTICAL NO:</b>	8	<b>Faculty:</b>	
<b>TOPIC:</b>	PROCESSING OF COMMODITIES	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	FABRICATION OF CHICKEN			<b>Approved By:</b>	Deputy Director
FABRICATION OF FISH					
<b>LEARNING OUTCOME</b>					
<ul style="list-style-type: none"> <li>Students are able to do joining and fabrication of chicken</li> <li>They are able to Present fabrication of chicken and fabrication of fish</li> <li>They are able to explain all methods of fabrication</li> </ul>					
<b>RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep fat frier, etc.</b>					
<b>REFERENCES:</b> 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education 3) Regional Indian Cuisine Book written by Parvinder Singh Bali					
<b>VIDEO LINK -- PROCESSING OF COMMODITIES --</b> <a href="https://drive.google.com/file/d/1LqzFAck7apAMA7wXvZ17r_wm-Y5MKNXc/view?usp=sharing">https://drive.google.com/file/d/1LqzFAck7apAMA7wXvZ17r_wm-Y5MKNXc/view?usp=sharing</a> <a href="https://drive.google.com/file/d/19mT4zmPgOmLCEX8I7vo3Fq2sR-nmZn7S/view?usp=sharing">https://drive.google.com/file/d/19mT4zmPgOmLCEX8I7vo3Fq2sR-nmZn7S/view?usp=sharing</a>					
<b>LEARNING OBJECTIVES:</b>					
1	Students should be able to name ingredients and list down steps of each preparation as per standard fabrication methods.				
2	Students should be able to do fabrication of chicken and fish and also be able to present perfectly.				
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>	<b>TIME</b>		<b>TASK</b>		
Hygiene & Grooming Check up	10 minutes		Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing	15 minutes		<ul style="list-style-type: none"> <li>Instruct students about joints, cuts and fabrication methodology</li> <li>Share with them some fabrication ideas</li> <li>Groom them about Social distance and maintain inside Practical Lab</li> </ul>		
Preparation	2hr 30mins		<ul style="list-style-type: none"> <li>Collect all ingredients and do mise-en-place</li> <li>Fabricating chicken and fish Dressing, jointing, boneless chicken</li> <li>Filleting of fish, prepare Crumb fried fish</li> </ul>		
Presentation	15 minutes		Present all food items prepared by using different methods of cooking		
Tasting	15 minutes		Tasting will be done by Teacher & Students also to know exact character of the ingredients		
Closing	20 minutes		Cleaning of all equipments Closing has to be done as per SOP		
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>					
<b>POSSIBLE ERRORS</b>			<b>RECTIFICATION</b>		
Joints and cuts are not done in proper shape			Follow proper technique of holding meat, joints and cuts		
During filleting fish, fleshes are cutting with the skin			Proper technique to do filleting		
Fried fishes are dark brown in colour			Oil temperature checking procedure		
<b>RESULT ANALYSIS</b>					
Basic technique of dressing, joints and cuts, boneless of chicken and fish without wastage					
Technique used for Fabrication of chicken and fish for frying fish				Proper technique used	

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

<b>SUBJECT:</b> Foundation Course in Food Production Practical 1 Lab		<b>MENU NO:</b>	1	<b>Faculty:</b>	
<b>TOPIC:</b>	Patol Bhaja	Moong Dal Khichdi	1	<b>HOURS:</b>	3 hours 45 mins
	Tomato & Khejur Chutney	Papad Bhaja		<b>SEMESTER:</b>	<b>Approved By:</b>

**LEARNING OUTCOME**

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- MENU 1 --** <https://drive.google.com/file/d/1bFXtXhmG2mCjftFgh0gpEF-LCz-IUvB2/view?usp=sharing>

**METHODOLOGY :**

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>• Cut Patol and marinate, Fry moong dal and start making khichdi</li> <li>• Wash and cut tomatoes and make chutney</li> <li>• Fry Patol, Papad and get seasoning khichdi</li> </ul>
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

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

**RESULT ANALYSIS**

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

Patol bhaja should be

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	2	<b>Faculty:</b>	
<b>TOPIC:</b>	Amritsari Macchi	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Yellow Dal Fry Makhani			Murgh Steamed Rice	<b>Approved By:</b>

**LEARNING OUTCOME**

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- MENU 2 --** [https://drive.google.com/file/d/1GEhGY6RDM8\\_h3rNEB2oGVXJymM4z5NF5/view?usp=sharing](https://drive.google.com/file/d/1GEhGY6RDM8_h3rNEB2oGVXJymM4z5NF5/view?usp=sharing)

**METHODOLOGY :**

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Cut fish and marinate, cut chicken and marinate, make makhani gravy</li> <li>• Cook chicken in tandoor, then add into makhani gravy and finish the product</li> <li>• Make steamed rice and yellow dal fry</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

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

**RESULT ANALYSIS**

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



## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	3	<b>Faculty:</b>	
<b>TOPIC:</b>	Veg Shami Kebab Gosht Shahi Korma Vegetable Pulao	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director

#### LEARNING OUTCOME

- Students are able to prepare all 3 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- MENU 3 --** [https://drive.google.com/file/d/1pVmsSGIM-YJNmktYmZ-56zAbt2YZZpG\\_/view?usp=sharing](https://drive.google.com/file/d/1pVmsSGIM-YJNmktYmZ-56zAbt2YZZpG_/view?usp=sharing)

#### METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>• Prepare vegetable for shammi kebab, cook and make tikki shape</li> <li>• Boil mutton, make shahi korma gravy then cook mutton in the gravy</li> <li>• Cut and blanch vegetables, make rice then add vegetables and make pulao</li> </ul>
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

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

#### RESULT ANALYSIS

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

## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	4	<b>Faculty:</b>	
<b>TOPIC:</b>	Rasam	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Chicken Chettinad Cabbage Thoran Rice			Lemon	<b>Approved By:</b>

#### LEARNING OUTCOME

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- MENU 4 --** <https://drive.google.com/file/d/1HYrpAmijIsJvcIUKqiSeex7BSoolCtfp/view?usp=sharing>

#### METHODOLOGY :

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Boil dal for rasam and give very strong tadka to get a nice spicy tangy taste</li> <li>• Marinate chicken, cook with gravy, make strong flavoured chettinad paste</li> <li>• Cook cabbage thoran with south Indian tadka and make lemon rice</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	<ul style="list-style-type: none"> <li>• Cleaning of all equipments</li> <li>• Closing has to be done as per SOP</li> </ul>

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

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

#### RESULT ANALYSIS

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

## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	5	<b>Faculty:</b>	
<b>TOPIC:</b>	Samosa	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Paneer Kati Roll Payesh Tukda			Shahi	<b>Approved By:</b>

#### LEARNING OUTCOME

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

**REFERENCES:** 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons  
 2) ON COOKING written by Sarah R. Labensky Published by Pearson Education  
 3) Regional Indian Cuisine Book written by Parvinder Singh Bali

**VIDEO LINK -- MENU 5 --** [https://drive.google.com/file/d/1M5vtW6zNck-Cy\\_8kQMGy8yRpbb63XsqD/view?usp=sharing](https://drive.google.com/file/d/1M5vtW6zNck-Cy_8kQMGy8yRpbb63XsqD/view?usp=sharing)

#### METHODOLOGY :

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Prepare samosa dough and mixer with potato</li> <li>• Prepare paratha dough, Paneer mixer and then make paneer kathi roll</li> <li>• Cook payesh with Gobindobhog rice, make shahi tukda serve chilled</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

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

#### RESULT ANALYSIS

As soon as kathi roll is ready serve hot should cook for little longer time to get right texture and taste bread should fry on low heat to get a crispy texture proper texture otherwise taste will not be good	Payesh Shahi tukda Rabdi should be in
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PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	6	<b>Faculty:</b>	
<b>TOPIC:</b>	STOCKS White & brown stock Vegetable Stocks Application of Stock - Prepare one soup e.g. Cream of Tomato	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
<ul style="list-style-type: none"> <li>Students are able to prepare all 4 dishes</li> <li>They are able to Present Food in a correct manner with Garnish</li> <li>They are able to explain the dishes</li> </ul>					
<b>RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Griddle etc.</b>					
<b>REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley &amp; Sons</b>					
<b>2) ON COOKING written by Sarah R. Labensky Published by Pearson Education</b>					
<b>3) International Cuisine Book: Author Parvinder Singh Bali published by Oxford University</b>					
<b>VIDEO LINK -- MENU 6 -- <a href="https://drive.google.com/file/d/1pYgF50MVfnXP71QOAm85LQJaCFuZzp8R/view?usp=sharing">https://drive.google.com/file/d/1pYgF50MVfnXP71QOAm85LQJaCFuZzp8R/view?usp=sharing</a></b>					
<b>METHODOLOGY :</b>					
<b>PERTICULARS</b>	<b>TIME</b>	<b>TASK</b>			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	<ul style="list-style-type: none"> <li>Instruct students about recipes, mise-en-place, cooking methodology</li> <li>Share with them some Presentation ideas</li> <li>Groom them about Social distance and maintain inside Practical Lab</li> </ul>			
		<ul style="list-style-type: none"> <li>Wash and blanch the bones properly, make white stock</li> <li>Roast bones and make brown stock, make vegetable stock</li> <li>Prepare tomato soup by using vegetable stock</li> </ul>			
		Present all Food items with proper Garnish			
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>Wash and blanch the bones properly, make white stock</li> <li>Roast bones and make brown stock, make vegetable stock</li> <li>Prepare tomato soup by using vegetable stock</li> </ul>			
Presentation	15 minutes	Present all Food items with proper Garnish			
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish			
Closing	20 minutes	Cleaning of all equipments			
		Closing has to be done as per SOP			
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>					
<b>POSSIBLE ERRORS</b>			<b>RECTIFICATION</b>		
White stock is cloudy			Cook for some more time and skim the scum properly		
Brown stock doesn't have good colour			Brown few big chunks onion on griddle, add into stock		
Vegetable stock doesn't have strong body			Add few more chunk of vegetables and cook for some more time		
Tomato soup doesn't have good taste			Add little more tomato puree and cook for some more time		
<b>RESULT ANALYSIS</b>					
Wash and rinse the bones properly otherwise stock will be very cloudy and bitter in taste					Brown
the bones properly to get a good strong brown stock					Wash
vegetables and cut into big chunks otherwise vegetable will be mashed and stock will become cloudy					

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

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

**LEARNING OUTCOME**

- Students are able to prepare all 6 sauces
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

**VIDEO LINK**

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

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and all vegetables cut in proper shape</li> <li>• Make white sauce, veloute sauce, br. Sauce, Tomato sauce</li> <li>• Make mayonnaise sauce, Hollendaise sauce</li> </ul>
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

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

**RESULT ANALYSIS**

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

## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	8	<b>Faculty:</b>	
<b>TOPIC:</b>	<b>MENU -8</b>	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Salade Verte avec Vinaigrette Cauliflower Morney Poulet Grillee Lemon Tart			<b>Approved By:</b>	Deputy Director

#### LEARNING OUTCOME

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

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

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

[https://www.youtube.com/watch?v=Hh\\_kYJS4UHY](https://www.youtube.com/watch?v=Hh_kYJS4UHY)

#### METHODOLOGY :

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and all vegetables in proper salad and cauliflower morney</li> <li>• Marinate chicken and make grilled chicken</li> <li>• Make short crust pastry and prepare lemon tart</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

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

#### RESULT ANALYSIS

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

Make

## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	9	<b>Faculty:</b>	
<b>TOPIC:</b>	MENU - 9	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Minestrone Soupe Bread Rolls Poisson cuit avec sauce tomate Crème Caramel			<b>Approved By:</b>	Deputy Director

#### LEARNING OUTCOME

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

**VIDEO LINK -- MENU 9 --** [https://drive.google.com/file/d/19\\_7rckqBx\\_DTDUoKW61eWV7jOfmGIOgc/view?usp=sharing](https://drive.google.com/file/d/19_7rckqBx_DTDUoKW61eWV7jOfmGIOgc/view?usp=sharing)

#### METHODOLOGY :

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and all vegetables in proper shape and amke a strong minstrone soup</li> <li>• Make a nice dough for bread rolls and make soft bread rolls</li> <li>• Cut fish, marinate and cook in frying pan, make a good sauce and pour over fish then make cream caramel</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup doesn't have good taste	Add little concasse with proper seasoning and cook
Bread roll little hard	Apply butter on top and put in oven, serve hot
Sauce is having more liquid	Cook the sauce little more time

#### RESULT ANALYSIS

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

## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	10	<b>Faculty:</b>	
<b>TOPIC:</b>	MENU - 10 Salade Waldorf Poulet Stroganoff Riz Pilaf Chocolate Cookies	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	<b>Approved By:</b>			Deputy Director	

#### LEARNING OUTCOME

- Students are able to prepare all 3 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

**VIDEO LINK -- MENU 10 --** [https://drive.google.com/file/d/1LOEH\\_rzbtCZo9LOeBL-me3LwM7E-DAHi/view?usp=sharing](https://drive.google.com/file/d/1LOEH_rzbtCZo9LOeBL-me3LwM7E-DAHi/view?usp=sharing)

#### METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and cut fruits, make woldrof salad</li> <li>• Jullien chicken, cook with mushroom and make chicken stroganoff</li> <li>• Wash and soak rice and cook in absorption method</li> </ul>
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Salad can leave water	take little more mayonnaise and mix with salad
Stroganoff taste is not good	Add little butter and cream cook for some more time
Pilaf is not cooked properly	Sprinkle little water and again cook for few more times

#### RESULT ANALYSIS

While making salad keep dice apple in sugar water or else in turn into brown  
 stroganoff require stronge chicken stock  
 of making rice careful about water, it has to be 1:2 rice:water, ratio should be followed

Chicken  
At the time



## PRACTICAL MANUAL

### B.Sc Culinary Art

<b>SUBJECT:</b>	Foundation Course in Food Producti	<b>MENU NO:</b>	11	<b>Faculty:</b>	
<b>TOPIC:</b>	Salade de tomates	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Poulet sauté chasseur French Baguette Bouquetière de Légumes			<b>Approved By:</b>	Deputy Director

#### LEARNING OUTCOME

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

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

#### METHODOLOGY :

PERTICULARS	TIME	TASK
<b>Hygiene &amp; Grooming Check up</b>	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
<b>Briefing</b>	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
<b>Cooking</b>	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and cut vegetables, make Salade de tomates</li> <li>• Prepare dough for baguette, cut chicken and marinate then prepare chasseur</li> <li>• Wash and cut vegetables, prepare Bouquetière de Légumes</li> </ul>
<b>Presentation</b>	15 minutes	Present all Food items with proper Garnish
<b>Tasting</b>	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
<b>Closing</b>	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

#### POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

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

#### RESULT ANALYSIS

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

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

<b>SUBJECT:</b>	<b>Foundation Course in Food Product</b>	<b>MENU NO:</b>	<b>12</b>	<b>Faculty:</b>	
<b>TOPIC:</b>	Gazpacho	<b>SEMESTER:</b>	<b>1</b>	<b>HOURS:</b>	3 hours 45 mins
	Bread Sticks Grillé Hollandaise Haricot Verts			Poisson	<b>Approved By:</b>

**LEARNING OUTCOME**

- Students are able to prepare all 4 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

**VIDEO LINK -- MENU 12 --** [https://www.youtube.com/watch?v=avJs\\_FyfAVc](https://www.youtube.com/watch?v=avJs_FyfAVc)  
<https://www.youtube.com/watch?v=cAMv80YT3E>  
[https://www.youtube.com/watch?v=r08\\_5OTDvm0](https://www.youtube.com/watch?v=r08_5OTDvm0)  
<https://www.youtube.com/watch?v=W6-j5WC1rQQ>

**METHODOLOGY :**

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> <li>• Instruct students about recipes, mise-en-place, cooking methodology</li> <li>• Share with them some Presentation ideas</li> <li>• Groom them about Social distance and maintain inside Practical Lab</li> </ul>
Cooking	2hr 30mins	<ul style="list-style-type: none"> <li>• Wash and cut vegetables, prepare Gazpacho and keep in refrigaretor for chilling</li> <li>• Prepare dough for bread sticks, cut and marinate fish, prepare hollandaise, keep it warm</li> <li>• Wash and cut vegetables, prepare Haricot verts</li> </ul>
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

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

**RESULT ANALYSIS**

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