# School of Hospitality and Culinary Art The Neotia University

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

		PRAC	CTICAL MAN	UAL					
		E	B.Sc Culinary Art						
SUBJECT:	Foundation Course i	n Food Production Practical 1 Lab	PRACTICAL NO:	1	Faculty:				
	Equipments	Hygiene			HOURS:	3 hours 45 mins			
TOPIC:	Safety at work		SEMESTER:		Approved By:	Deputy Director			
LEARNING	OUTCOME								
	are able to identify all	equipments							
	able to handle all equi	* *							
	able to explain hygien								
ş	1 10	tensils such as Working Table, (	Cooking Range,Dee	p fat frier, Sala	mander, oven,tan	door etc.			
REFERENCES:	2) ON COOKING wr	king Book: Author Wayne Gissler itten by Sarah R. Labensky Publis Cuisine Book written by Parvinder	hed by Pearson Edu	•					
VIDEO LINI	, ,	IPMENT https://drive.google	-	V-2FYaJF1ewQ	kb-HaHwhdlpSX	Wutp/view?usp=sharing			
LEARNING	OBJECTIVES:								
1	Students should be	able to name equipments and iden	tify them .						
2	Students should be	able to understand Hygiene and sa	fety at workplace.						
METHODOI	LOGY :								
PER	TICULARS	TIME			TASK				
Hygiene & G	rooming Check up	10 minutes	Students	have to maintain	n high standard Hy	giene and Grooming as per SOF			
			. Insta			. 4 .			
Briefing		15 minutes	mou	Instruct students about various equipments					
briening		15 minutes	Groot	<ul> <li>Share with them equipment handling ideas, maintaining hygiene and sa</li> <li>Groom them about Social distance and maintain inside Practical Lab</li> </ul>					
				,	<u> </u>	g procedures and uses			
Introduction		2hr 30mins			e, maintaining hyg				
				<ul> <li>Show various types of knives, handling of knives and uses</li> </ul>					
Presentation		30 minutes			ts, hygiene standard	d and safety			
Closing		20 minutes		Cleaning of all equipments Closing has to be done as per SOP					
			Closii	ig has to be done	e as per SOP				
POSSIBLE S	OURCES OF ERRO	ORS & RECTIFICATION :							
		SIBLE ERRORS			RECTIFICATIO	N			
Wrong identif	ication of equipments		Show rep	eatedly, let them	identify and explai				
	ind tachnical language				÷ 1	oduce with technical words			
Wrongly ident	ify and uses of knives		Repeated	y show them use	s and handling				
			<u>^</u>		-				
RESULT AN	ALYSIS								
They are able	to identify all large a	nd small euipments							

		PRACT	FICAL MAN	UAL				
		B.S	Sc Culinary Art					
SUBJECT:	Foundation Course in	n Food Production Practical 1 Lab	PRACTICAL NO	): 2	Faculty:			
TOPIC:	CUTS Julienne, j payssane, dices shred/chiffonade,	Diamond/Lozenge, cubes	SEMESTER:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director		
LEARNING	OUTCOME		•					
<ul> <li>Students</li> </ul>	are able to do basic cu	uts						
<ul> <li>They are</li> </ul>	able to Present all cut	s with proper size						
	able to explain all cut							
RESOURCE	S: Equipment and U	tensils such as Working Table, Cooking	g Range, Choppin	g board, knives etc	2.			
VIDEO LINI	3) Regional Indian	itten by Sarah R. Labensky Published by Cuisine Book written by Parvinder Singh https://drive.google.com/file/d/1ytT	Bali		eWk/view?usp=sh	aring		
	OD IECTIVES.							
LEARNING 1	OBJECTIVES:	able to name ingredients and list down sto	and of each monor	tion as par standard	oute			
2		able to do each cuts and also be able to p		uon as per standard	cuts.			
2	Students should be	able to do each cuts and also be able to p	present perfectly.					
(PREVIOR OF								
METHODO					<b>75</b> 4 G <b>7</b> 7			
	TICULARS	TIME 10 minutes	Ct- 1		TASK	in the second seco		
nygielle & G	rooming Check up	10 minutes	Stud	ents have to maintain	n nigh standard Hy	giene and Grooming as per SO		
			• I	nstruct students abou	it cutting methodol	ogy		
Briefing		15 minutes		Share with them some cutting ideas				
0			• (	<ul> <li>Groom them about Social distance and maintain inside Practical Lab</li> </ul>				
			• C	ollect all vegetables	and wash them pro	operly		
				Peel vegetables ,cuts Julienne, jardinière, brunoise, payssane, dices				
Preparation		2hr 30mins			Julienne, jardinière,	, brunoise, payssane, dices		
Preparation		2hi somms		eel vegetables ,cuts . ake leafy vegetables	Julienne, jardinière,	, brunoise, payssane, dices		
•		15 minutes	• T P	ake leafy vegetables resent all cuts of veg	Julienne, jardinière, and cut shred/chifi etables with proper	, brunoise, payssane, dices fonade r size		
Presentation			• T Pr Ta of the	ake leafy vegetables resent all cuts of veg sting will be done b ingredients	Julienne, jardinière, and cut shred/chiff etables with proper y Teacher & Stude:	, brunoise, payssane, dices fonade r size		
Preparation Presentation Tasting Closing		15 minutes	• T Pr Ta of the Cl	ake leafy vegetables resent all cuts of veg isting will be done b ingredients eaning of all equipm	Julienne, jardinière, and cut shred/chift etables with proper y Teacher & Studes	, brunoise, payssane, dices fonade r size		
Presentation Tasting		15 minutes 15 minutes	• T Pr Ta of the Cl	ake leafy vegetables resent all cuts of veg sting will be done b ingredients	Julienne, jardinière, and cut shred/chift etables with proper y Teacher & Studes	, brunoise, payssane, dices fonade r size		
Presentation Tasting Closing		15 minutes 15 minutes 20 minutes DRS & RECTIFICATION :	• T Pr Ta of the Cl	ake leafy vegetables resent all cuts of veg isting will be done b ingredients eaning of all equipm	Julienne, jardinière, and cut shred/chiff tetables with proper y Teacher & Stude ents as per SOP	brunoise, payssane, dices fonade r size nts also to know exact charact		
Presentation Tasting Closing POSSIBLE S		15 minutes 15 minutes 20 minutes ORS & RECTIFICATION : POSSIBLE ERRORS	T     P     Ta     of the     Cl     Cl	ake leafy vegetables resent all cuts of veg sting will be done by ingredients eaning of all equipm osing has to be done	Julienne, jardinière, and cut shred/chifi tetables with proper y Teacher & Stude ents as per SOP RECTIFICATIO	brunoise, payssane, dices fonade r size nts also to know exact charact		
Presentation Tasting Closing POSSIBLE S		15 minutes 15 minutes 20 minutes ORS & RECTIFICATION : POSSIBLE ERRORS	T     P     Ta     of the     Cl     Cl     Show	ake leafy vegetables resent all cuts of veg sting will be done b ingredients eaning of all equipm osing has to be done them perfect way an	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude ents as per SOP RECTIFICATIO d actual size	brunoise, payssane, dices fonade r size nts also to know exact characte		
Presentation Fasting Closing POSSIBLE S Julienne cuts a		15 minutes 15 minutes 20 minutes ORS & RECTIFICATION : POSSIBLE ERRORS	T     P     Ta     of the     Cl     Cl     Show	ake leafy vegetables resent all cuts of veg sting will be done by ingredients eaning of all equipm osing has to be done	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude ents as per SOP RECTIFICATIO d actual size	brunoise, payssane, dices fonade r size nts also to know exact charact		
Presentation Tasting Closing POSSIBLE S Julienne cuts a Macedoine, br	are not in proper shap	15 minutes 15 minutes 20 minutes DRS & RECTIFICATION : POSSIBLE ERRORS e	T     P     Ta     of the     Cl     Cl     Cl     Show     Both c	ake leafy vegetables resent all cuts of veg sting will be done b ingredients eaning of all equipm osing has to be done them perfect way an	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude: ents as per SOP RECTIFICATIO d actual size sizes are different,	brunoise, payssane, dices fonade r size nts also to know exact characte		
Presentation Tasting Closing POSSIBLE S Julienne cuts a Macedoine, b Shred/chiffon	are not in proper shap runoise are same nade of leafy vegetable	15 minutes 15 minutes 20 minutes DRS & RECTIFICATION : POSSIBLE ERRORS e	T     P     Ta     of the     Cl     Cl     Cl     Show     Both c	ake leafy vegetables resent all cuts of veg isting will be done by ingredients eaning of all equipm osing has to be done them perfect way an cuts in same way but	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude: ents as per SOP RECTIFICATIO d actual size sizes are different,	brunoise, payssane, dices fonade r size nts also to know exact characte		
Presentation Tasting Closing POSSIBLE S Julienne cuts a Macedoine, bi Shred/chiffon RESULT AN	are not in proper shap runoise are same ade of leafy vegetable ALYSIS	15 minutes 15 minutes 20 minutes DRS & RECTIFICATION : POSSIBLE ERRORS e es are mashed	T     P     Ta     of the     Cl     Cl     Cl     Show     Both c	ake leafy vegetables resent all cuts of veg isting will be done by ingredients eaning of all equipm osing has to be done them perfect way an cuts in same way but	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude: ents as per SOP RECTIFICATIO d actual size sizes are different,	brunoise, payssane, dices fonade r size nts also to know exact charact		
Presentation Tasting Closing POSSIBLE S Julienne cuts a Macedoine, bi Shred/chiffon RESULT AN Basic cuts like	are not in proper shap runoise are same hade of leafy vegetable (ALYSIS e Julienne has to be do	15 minutes 15 minutes 20 minutes DRS & RECTIFICATION : POSSIBLE ERRORS e es are mashed	T     P     Ta     of the     Cl     Cl     Cl     Show     Both c	ake leafy vegetables resent all cuts of veg isting will be done by ingredients eaning of all equipm osing has to be done them perfect way an cuts in same way but	Julienne, jardinière. and cut shred/chiff tetables with proper y Teacher & Stude: ents as per SOP RECTIFICATIO d actual size sizes are different,	brunoise, payssane, dices fonade r size nts also to know exact charact		

		PRAG	CTICAL MAN	NUAL				
			B.Sc Culinary Art					
SUBJECT:	Foundation Course in	n Food Production Practical 1 Lab	PRACTICAL NO:	8	Faculty:			
	PROCESSING OF COM	IMODITIES			HOURS:	3 hours 45 mins		
	FABRICATION OF C							
TOPIC:	FABRICATION OF F	ISH	SEMESTER:	1	Approved By:	Deputy Director		
LEARNING (	OUTCOME							
		and febrication of chicken						
<ul> <li>They are a</li> </ul>	ble to Present febric	ation of chicken and febrication of	f fish					
<ul> <li>They are a</li> </ul>	ble to explain all me	thods of febrication						
RESOURCES	S: Equipment and U	tensils such as Working Table,	Cooking Range,Dee	ep fat frier, etc.				
REFERENCES:	•	king Book: Author Wayne Gissle		•				
	•	itten by Sarah R. Labensky Publis Cuisine Book written by Parvinde	•	lcation				
VIDEO I INK		OF COMMODITIES https://	-	lo/d/11 azFACk7a	nAMA7wXv71'	7r xym_		
	iew?usp=sharing	or commobilities indps.//	unive.googie.com/m	ie/u/iLqziACK/a		/1_will-		
	1 0	nT4zmPgOmLCEX8I7vo3Fq2s	R-nmZn7S/view?us	sp=sharing				
	OBJECTIVES:			• • • •				
1	Students should be	able to name ingredients and list d	lown steps of each p	reparation as per s	tandard febricatio	on methods.		
2	Students should be	able to do febrication of chicken a	nd fish and also be	able to present per	fectly.			
METHODOL	OGY :							
PERT	TICULARS	TIME			TASK			
Hygiene & Gr	ooming Check up	10 minutes	Student	s have to maintain	high standard Hy	giene and Grooming as per SOF		
			-					
n · e		15			5	ebrication methodology		
Briefing		15 minutes	Shar     Gro	Share with them some febrication ideas Groom them about Social distance and maintain inside Practical Lab				
				ect all ingredients				
Preparation		2hr 30mins		e	1	binting,boneless chicken		
reparation		211 3011113		eting of fish, prepa				
Presentation		15 minutes				different methods of cooking		
					1 7 8	nts also to know exact character		
Tasting		15 minutes	of the ing					
Closing		20 minutes		ning of all equipme				
			Closi	ng has to be done	as per SOP			
<b>D</b> 0 00 <b>T</b>								
POSSIBLE S		ORS & RECTIFICATION :						
Tointo and :		SIBLE ERRORS	T-11		RECTIFICATIO			
	are not done in prop	•		roper technique of	6	ins and cuts		
5	fish, fleshes are cutt	5		chnique to do fille	e			
Fried fishes are	e dark brown in colou	ur	Oil temps	arature checking pr	ocedure			
RESULT ANA	ALYSIS							
		nd cuts, boneless of chicken and fi	sh without wastage					
-	1 for Febrication of c	hicken and fish				Proper technique used		
for frying fish								

			PRA	CTICA	L MAN	NUAL			
				B.Sc Culir	nary Art				
SUBJECT:	Foundation Course in	n Food Production I	Practical 1 Lab	MENU	J NO:	1		Faculty:	
TOPIC:	Patol Bhaja Tomato & Khejur C	-	Dal Khichdi ad Bhaja	SEMES	STER:	1		HOURS: Approved By:	3 hours 45 mins Deputy Director
<ul> <li>Students</li> <li>They are a</li> <li>They are a</li> <li>RESOURCE</li> </ul>	OUTCOME are able to prepare all able to Present Food i able to explain the dia S: Equipment and U 1) Professional Coo	n a correct manne shes ( <b>tensils such as W</b>	orking Table,						
VIDEO LINI	2) ON COOKING wri 3) Regional Indian C K MENU 1 https	tten by Sarah R. I Cuisine Book writt	abensky Publis en by Parvinde	shed by Pea er Singh Ba	arson Edu li	ucation		/view?usp=sha	aring
METHODO			TIME	1				TASK	
	TICULARS rooming Check up	10 minutes	TIME		Studanta	hove to m	aintain h:		giene and Grooming as per SO
nygiene & G	rooming Check up	10 minutes			Students	s have to ha		gli stalidalu Hy	giene and Groonling as per So
Briefing Cooking		15 minutes 2hr 30mins		-	<ul><li>Share</li><li>Groc</li><li>Cut I</li></ul>	e with them om them ab Patol and m	a some Pro out Socia arinate, F	esentation ideas I distance and r	maintain inside Practical Lab
					<ul> <li>Fry P</li> </ul>	Patol, Papad	l and get	seasoning khicl	hdi
Presentation		15 minutes			Prese	ent all Food	items wit	th proper Garni	sh
lasting		15 minutes			Tastin of the disl		one by Te	eacher & Stude	nts also to know exact charact
Closing		20 minutes		-		ing of all ec ng has to be	<u> </u>		
POSSIBLE S	OURCES OF ERRO		ICATION :						
		IBLE ERRORS			RECTIFICATION				
Khichdi can b	e watery				Adjust the water quanity at the begining				
Khichdi can b	e very dry				Boil wate	er, adjust sea	asoning, a	add with khichd	li
Papad bhaja c	an become soggy				Fry papad	l bhaja just	before se	rving	
Tomato chutn	ey become very thin				Cook little	e more time	e		
RESULT AN	ALYSIS								
Khichdi will b	fry and serve hot othe become thick if you ke um heat otherwise it y	ep for longer time		ith boiled v	vater				Patol bhaja should

			PRAC	<b>FICAI</b>	L MANUA	۱L				
			В.	Sc Culin	ary Art					
SUBJECT:	Foundation Course	in Food Producti	MENU	NO:	2		Faculty:			
	Amritsari Macchi						HOURS:	3 hours 45 mins		
TOPIC:	Yellow Dal Fry Makhani	Murgh Steamed Rice	SEMES	STER: 1			Approved By:	Deputy Director		
LEARNING	OUTCOME									
	are able to prepare all	4 dishes								
	able to Present Food in		with Garni	sh						
	able to explain the dis		ourni ourni							
RESOURCES	S: Equipment and U	tensils such as W	orking Tal	ole, Cool	king Range,D	Deep Fa	at Friyer, Tan	door etc.		
REFERENCES:	1) Professional Coo	-	-				•			
I	2) ON COOKING wr	•	-			ducatio	on			
	3) Regional Indian (				-					
VIDEO LINK	K MENU 2 https	s://drive.google.co	om/file/d/10	GEhGY	6RDM8_h3rl	NEB20	GVXJymM4z	z5NF5/view?usp=sharing		
METHODOI	LOGY :									
PER	TICULARS	TIME					TASK			
Hygiene & G	rooming Check up	10 minutes		Students have to maintain high standard Hygiene and Grooming as per SOI						
<u> </u>										
Duisfing		15 minutes		<ul> <li>Instruct students about recipes, mise-en-place, cooking methodology</li> <li>Share with them some Presentation ideas</li> </ul>						
Briefing								s maintain inside Practical Lab		
			•	Cut f	ish and marin	ate, cut	t chicken and n	arinate, make makhani gravy		
Cooking		2hr 30mins	•					nakhani gravy and finish the produ		
U			•	Make	steamed rice	and ye	ellow dal fry			
Presentation		15 minutes		Prese	ent all Food ite	ems wi	th proper Garn	ish		
Tasting		15 minutes		Tastir	ng will be don	e by Te	eacher & Stude	nts also to know exact character		
· usung		20	C	f the disl						
Closing		20 minutes	_		ing of all equi					
				Closii	ng has to be d	one as	per SOP			
POSSIBLE S	OURCES OF ERRO	ORS & RECTIFI	CATION :							
	POSSIBLE ERF						RECTIFICATI	ON		
Steamed rice c	an be soggy		١	ery care	ful about wate	er quan	tity and timing	, always check while cooking rice		
Makhani gravy	y taste sour		A	dd little	tomato puree	, little l	honey and cool	t for some more time		
Yellow dal fry	become watery		0	look for	some more tir	ne but	careful dal sho	uld not be mashed		
Amritsari fish	can be raw from insid	de		While frying fish take care of heat, should fry in medium heat, fry again in medium hot oil						
RESULT AN		<u></u>	1 • 1	1	<u> </u>					
	icken in tandoor very	careful otherwise	chicken car	be raw	trom inside					
• •	h in medium hot oil Murah makhani shol	ud ha anneantista	tasta abar -	a for as -	h ingradiant-	lika h-	navic sweet 1-	astoori methi is bitter		
seasoning for	murgii maknam shol	uu de appropriate,	taste chang	e for eac	in ingredients	пке по	ney is sweet, k			

				ICAL MANUA	.L				
	Franklan Craws	in Faced Baredonal		c Culinary Art	In a section of				
SUBJECT:	Foundation Course	e in Food Producti	MENU N	D: 3	Faculty:	2 hours 45 mins			
TOPIC:	Veg Shami Kebab Gosht Shahi Korma Vegetable Pulao	ahi Korma		R: 1	HOURS: Approved By:	3 hours 45 mins Deputy Director			
LEARNING	OUTCOME								
<ul> <li>Students</li> </ul>	are able to prepare all	3 dishes							
<ul> <li>They are</li> </ul>	able to Present Food i	n a correct manner	r with Garnis	L					
<ul> <li>They are</li> </ul>	able to explain the dis	shes							
RESOURCE	ES: Equipment and U	tensils such as W	orking Tabl	, Cooking Range,Gri	ddle etc.				
VIDEO LIN METHODO	3) Regional Indian ( K MENU 3 https	Cuisine Book writt	en by Parvin	-		G_/view?usp=sharing			
	TICULARS	TIME			TAS	K			
	Grooming Check up	10 minutes		Students have to maintain high standard Hygiene and Grooming as per SOP					
					-				
		15 minutes	• • •	Instruct students about Share with them some Groom them about So Prepare vegetable for	e Presentation idea ocial distance and shammi kebab, co	maintain inside Practical Lab ok and make tikki shape			
		15 minutes 2hr 30mins	• • • • •	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta	e Presentation idea ocial distance and i shammi kebab, co ahi korma gravy th ables, make rice the	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao			
Cooking			• • • • •	Instruct students abord Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Gam	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish			
Cooking Presentation		2hr 30mins	• • • • • •	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Gam	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish			
Cooking Presentation Tasting		2hr 30mins 15 minutes	• • • •	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao			
Cooking Presentation Tasting Closing	SOURCES OF ERRO	2hr 30mins 15 minutes 15 minutes 20 minutes	• • • • dis	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish			
Cooking Presentation Tasting Closing POSSIBLE	POSSIBLE ERI	2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	e e dis CATION :	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm Closing has to be done	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents e as per SOP RECTIFICA	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th			
Cooking Presentation Tasting Closing POSSIBLE 3	POSSIBLE ERI or shammi kebab sogg	2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm Closing has to be done bk on medium high her	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents e as per SOP RECTIFICA at for few minutes	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th stion			
Cooking Presentation Tasting Closing POSSIBLE 3	POSSIBLE ERI or shammi kebab sogg	2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm Closing has to be done	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents e as per SOP RECTIFICA at for few minutes	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th stion			
Cooking Presentation Tasting Closing POSSIBLE : Vegetables for Shahi gravy s	POSSIBLE ERI or shammi kebab sogg	2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm Closing has to be done bk on medium high hea d little honey and cook	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents e as per SOP <b>RECTIFICA</b> at for few minutes for some more tim	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of the stion			
Tasting Closing POSSIBLE : Vegetables fo Shahi gravy s	POSSIBLE ER or shammi kebab sogg sour in taste tle raw in texture	2hr 30mins 15 minutes 15 minutes 20 minutes DRS & RECTIFI RORS	CATION :	Instruct students abo Share with them some Groom them about So Prepare vegetable for Boil mutton, make sh Cut and blanch vegeta Present all Food item Tasting will be done b Cleaning of all equipm Closing has to be done bk on medium high hea d little honey and cook	e Presentation idea ocial distance and shammi kebab, co ahi korma gravy th ables, make rice the s with proper Garn by Teacher & Stude nents e as per SOP <b>RECTIFICA</b> at for few minutes for some more tim	s maintain inside Practical Lab ok and make tikki shape en cook mutton in the gravy en add vegetables and make pulao ish ents also to know exact character of th not show exact character of th strion			

		PRACTICAL						
		B.Sc Culir	,					
	urse in Food Productio	MENU NO:	4	Faculty:				
Rasam Chicken Chettin Cabbage Thora Rice	SEN		1	HOURS: Approved By:	3 hours 45 mins Deputy Director			
LEARNING OUTCOME								
<ul> <li>Students are able to prepare</li> </ul>	e all 4 dishes							
<ul> <li>They are able to Present For</li> </ul>		with Garnish						
<ul> <li>They are able to explain the</li> </ul>								
RESOURCES: Equipment ar	nd Utensils such as Wo	orking Table, Coo	king Range, etc.					
	G written by Sarah R. La ian Cuisine Book writte https://drive.google.com	en by Parvinder Sin	gh Bali		w?usp=sharing			
PERTICULARS	TIME			TASK				
Hygiene & Grooming Check		Studer	Students have to maintain high standard Hygiene and Grooming as per SOP					
ing groute to or comining criteria	ap rominated	Studen			Spiene and crooming as per por			
Briefing	15 minutes	Share	Share with them some Presentation ideas					
Cooking	2hr 30mins	<ul> <li>Mari</li> </ul>	nate chicken, cool	k with gravy, make	adka to get a nice spicy tangy taste e strong flovoured chettinad paste tadka and make lemon rice			
Presentation	15 minutes	Prese	ent all Food items	with proper Garni	ish			
Tasting	15 minutes	Tastin of the dis		Teacher & Stude	nts also to know exact character			
Closing	20 minutes		ing of all equipme					
	20	Closin	ng has to be done	as per SOP				
POSSIBLE SOURCES OF E	RRORS & RECTIFIC	CATION :						
	ERRORS			RECTIFICATI	ON			
Rasam taste is blunt		Add more	e tadka of hing, ga	arlic, crushed coria	ander seeds			
Chicken chettinad taste is very	mild	Add little	chettinad paste a	nd little dahi, crusl	hed black pepper			
Chicken chettinad have more lie	quid	Cook for	some more time a	and dry water				
Lemon rice taste not good		Add little	more tadka of dr	y red chilli, musta	rd seeds and lemon juice			
RESULT ANALYSIS								
Rasam taste should adjust with Chicken chettinad gravy taste sl Cabbage thoran should be little	nould very strong, tangy	and spicy with bla	1 11					

			PRACT	ICAI	L MANUAL					
			B.S	c Culin	ary Art					
SUBJECT:	Foundation Course	in Food Producti	MENU N	10:	5	Faculty:				
TOPIC:	Samosa Paneer Kati Roll Payesh Tukda	Shahi	SEMEST	TER: 1		HOURS: Approved By:	3 hours 45 mins Deputy Director			
LEARNING	OUTCOME									
<ul> <li>Students a</li> </ul>	are able to prepare all	4 dishes								
<ul> <li>They are a</li> </ul>	able to Present Food i	n a correct manner	with Garnis	h						
	able to explain the dis									
RESOURCES	S: Equipment and U	tensils such as Wo	orking Tabl	e, Cool	ting Range,Deep	o Fat Friyer, Grid	dle etc.			
	-	ritten by Sarah R. L Cuisine Book writt	abensky Pu en by Parvi	ıblished nder Sir	by Pearson Edu ngh Bali	cation	qD/view?usp=sharing			
PER	FICULARS	TIME		TASK						
Hygiene & Gi	rooming Check up	10 minutes		Studen	ts have to mainta	ain high standard H	Iygiene and Grooming as per SOI			
Briefing		15 minutes	•	<ul> <li>Instruct students about recipes, mise-en-place, cooking method</li> <li>Share with them some Presentation ideas</li> <li>Groom them about Social distance and maintain inside Practica</li> <li>Prepare samosa dough and mixer with potato</li> </ul>						
Cooking		2hr 30mins	•	Prepa	are paratha dough	n, Paneer mixer and	d then make paneer kathi roll ake shahi tukda serve chilled			
Presentation		15 minutes		Prese	nt all Food items	with proper Garni	sh			
Tasting		15 minutes	of	Tastin the disl	-	y Teacher & Stude	nts also to know exact character			
Closing		20 minutes			ing of all equipm ng has to be done					
POSSIBLE S	OURCES OF ERRO	ORS & RECTIFIC	CATION :							
	POSSIBLE ER	RORS				RECTIFICAT	ION			
Kathi roll textu	ure not soft				not griddle and so	erve immediet				
Samosa is raw	from inside		Pi	ut it in n	nedium hot oil					
Payesh is very	thin		С	ook for	some more time	and reduceliquid				
Shahi tukda ra	bdi is thin		А	dd little	more condensed	milk and cook for	some more time			
RESULT AN	ALYSIS									
should cook fo bread should fi	hi roll is ready serve or little longer time to ry on low heat to get otherwise taste will r	get right texture an a crispy texture	id taste				Payesh Shahi tukda Rabdi should be i			

				AL MANUAL					
				linary Art					
SUBJECT:	Foundation Course	in Food Production	MENU NO:	6	Faculty:	1			
	STOCKS				HOURS:	3 hours 45 mins			
	White & brown sto	ck							
TOPIC:	Vegetable Stocks	h. Durana ana	SEMESTER:	1	Approved By:	Deputy Director			
	Application of Stoc soup e.g. Cream of	-							
	soup e.g. cream of	Tomato							
LEARNING	OUTCOME								
	are able to prepare all								
2	able to Present Food i		with Garnish						
,	able to explain the dis								
RESOURCE	S: Equipment and U	tensils such as Wo	orking Table, C	ooking Range,Deep	Fat Friyer, Grid	Idle etc.			
	3) International Cui K MENU 6 https	sine Book: Author	Parvinder Singh	ed by Pearson Educa Bali published by O 50MVfnXP71QOA1	oford University	p8R/view?usp=sharing			
METHODO									
	TICULARS	TIME			TASK				
Hygiene & G	rooming Check up	10 minutes	Stu	dents have to maintai	n high standard H	lygiene and Grooming as per SOF			
			- I	activat atudanta ahaw	traginas misa an	place eaching methodology			
Briefing		15 minutes		hare with them some	A	bes, mise-en-place, cooking methodology			
briening		15 minutes				maintain inside Practical Lab			
			• W	ash and blanch the b	ones properly, ma	ke white stock			
Cooking		2hr 30mins	• Ro	bast bones and make	brown stock, mak	e vegetable stock			
-			• Pro	epare tomato soup b	y using vegetable	stock			
-		15 minutes	Pr	esent all Food items	with proper Garni	1			
Presentation				esent an rood nems	with proper Gain	sh			
		15 minutes	Та	sting will be done by		sn nts also to know exact character			
		15 minutes	Ta of the	sting will be done by dish	Teacher & Stude				
Fasting		15 minutes 20 minutes	Ta of the Cle	sting will be done by dish eaning of all equipme	Teacher & Stude				
Presentation Tasting Closing			Ta of the Cle	sting will be done by dish	Teacher & Stude				
Tasting Closing	SOURCES OF ERR(	20 minutes	Ta of the Ch	sting will be done by dish eaning of all equipme	Teacher & Stude				
Tasting Closing	SOURCES OF ERRO POSSIBLE ERI	20 minutes	Ta of the Ch	sting will be done by dish eaning of all equipme	Teacher & Stude	nts also to know exact character			
Tasting Closing POSSIBLE S	POSSIBLE ER	20 minutes	CATION :	sting will be done by dish eaning of all equipme	Teacher & Stude ents as per SOP RECTIFICAT	nts also to know exact character			
Fasting Closing POSSIBLE S White stock is	POSSIBLE ER	20 minutes DRS & RECTIFIC RORS	CATION :	sting will be done by dish eaning of all equipme osing has to be done	Teacher & Stude ents as per SOP RECTIFICATI nd skim the scum	nts also to know exact character ON properly			
Tasting Closing POSSIBLE S White stock is Brown stock of	POSSIBLE ER	20 minutes DRS & RECTIFIC RORS	CATION : Cook : Browr	sting will be done by dish eaning of all equipme osing has to be done for some more time a	Teacher & Stude ents as per SOP RECTIFICAT nd skim the scum on on griddle, add	ON properly into stock			
Tasting Closing POSSIBLE S White stock is Brown stock o Vegtable stoc	POSSIBLE ER	20 minutes DRS & RECTIFIC RORS DUT Dody	CATION : Cook : Browr Add fe	sting will be done by dish eaning of all equipme osing has to be done for some more time a a few big chunks onic	Teacher & Stude ents as per SOP RECTIFICATI nd skim the scum on on griddle, add getables and cook	nts also to know exact character ON properly into stock for some more time			
Tasting Closing POSSIBLE S White stock is Brown stock o Vegtable stoc	POSSIBLE ER s cloudy doesn't have good colo k doesn't have strong doesn't have good tast	20 minutes DRS & RECTIFIC RORS DUT Dody	CATION : Cook : Browr Add fe	sting will be done by dish eaning of all equipme osing has to be done for some more time a few big chunks onic ew more chunk of veg	Teacher & Stude ents as per SOP RECTIFICATI nd skim the scum on on griddle, add getables and cook	nts also to know exact character ON properly into stock for some more time			
Tasting Closing POSSIBLE S White stock is Brown stock of Vegtable stoc Tomato soup RESULT AN	POSSIBLE ER s cloudy doesn't have good colo k doesn't have strong doesn't have good tast	20 minutes 20 minutes DRS & RECTIFIC RORS pur boody e	CATION : Cook : Brown Add fe	sting will be done by dish eaning of all equipme osing has to be done for some more time a a few big chunks onic ew more chunk of veg ttle more tomato pure	Teacher & Stude ents as per SOP RECTIFICATI nd skim the scum on on griddle, add getables and cook	nts also to know exact character ON properly into stock for some more time			

		PRACTI	CAL MAN	JUAL				
			Culinary Art					
SUBJECT: Foundation Course	e in Food Producti	MENU NO		7	Faculty:			
Sauces - Preparati					HOURS:	3 hours 45 mins		
sauces	1)							
Bechamel/White s	auce							
2) Espagnole/Brov	vn sauce	SEMESTE	в.	1				
3) Veloute sauce 4	4) Hollandaise	SEIVIESTE	к:	1	Approved By:	Deputy Director		
Sauce 5	<ol><li>Mayonnaise</li></ol>							
Sauce	6)							
Tomato Sauce								
LEARNING OUTCOME								
<ul> <li>Students are able to prepare all</li> </ul>	6 sauces							
They are able to Present Food		r with Garnish	1					
<ul> <li>They are able to explain the dis</li> </ul>								
<b>RESOURCES: Equipment and U</b>		orking Table	, Cooking Ran	ge,Refrig	erator etc.			
REFERENCES: 1) Professional Co	-							
2) ON COOKING w	•	•	•					
3) International Cu	uisine Book: Autho	r Parvinder S	ingh Bali publis	hed by O	ford University			
VIDEO LINK								
https://www.youtube.com/watch?v=								
https://www.youtube.com/watch?v=0								
https://www.youtube.com/watch?v=v	wWUAqFElGoY							
https://www.youtube.com/watch?v=l	xdzol13jFw							
https://www.youtube.com/watch?v=								
https://www.youtube.com/watch?v=0								
PERTICULARS	TIME				TASK			
Hygiene & Grooming Check up	10 minutes		Students have to	o maintain	high standard H	lygiene and Grooming as per SOP		
		•	Instruct stude	nts about r	ecines mise-en-	place, cooking methodology		
Briefing	15 minutes	-			esentation ideas	1 0 00		
2B	10 minutes	•				naintain inside Practical Lab		
		•	Wash and all	/egetables	cut in proper sha	ape		
Cooking	2hr 30mins	•	<ul> <li>Make white sauce, veloute sauce, br. Sauce, Tomato sauce</li> </ul>					
5		•	Make mayonnaise sauce, Hollendaise sauce					
Presentation	15 minutes		Present all Fo	od items w	ith proper Garni	sh		
Tasting	15 minutes		Tasting will be	done by T	eacher & Stude	nts also to know exact character		
lasting	15 minutes	of t	he dish					
Closing	20 minutes		Cleaning of all					
			Closing has to	be done as	per SOP			
		CLETCN						
POSSIBLE SOURCES OF ERR		CATION :			RECTIFICATI	01		
Mayonnaise can be curdled	KURS	٨d	d little worm w	tor and m		ON		
5			d little warm wa		1 1 0			
Hollendaise can be curdled			d little warm wa		115			
Tomato sauce can be sour taste		Ad	d little sugar an	d adjust se	asoning			
RESULT ANALYSIS								
Weak and since the house mean all.	ath any i an ata als wi							

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

		B.Sc Culina	arv Art		
SUBJECT:	Foundation Course in Food Producti	MENU NO:	8	Faculty:	
	MENU -8			HOURS: 3 hours 45 mins	
TOPIC:	Salade Verte avec Vinaigrette Cauliflower Morney Poulet Grillee Lemon Tart	SEMESTER:	1	Approved By:	Deputy Director
• Students	are able to prepare all 4 dishes able to Present Food in a correct manner	with Garnish			
,	able to explain the dishes	with Garman			
2	ES: Equipment and Utensils such as Wo	rking Table, Cooki	ng Range,Do	uble deck oven etc	n 
		- /	~ 0,		
REFERENCES:	: 1) Professional Cooking Book: Author	Wayne Gisslen, Pub	ished by Johr	n Wiley & Sons	
	2) ON COOKING written by Sarah R. La	bensky Published b	y Pearson Edu	ucation	
	3) International Cuisine Book: Author				

3) International Cuisine Book: Author Parvinder Singh Ba VIDEO LINK -- MENU 8 -- https://www.youtube.com/watch?v=ieAuLadeDq4 https://www.youtube.com/watch?v=oWXImAeqoUE

https://www.youtube.com/watch?v=Hh\_kYJS4UHY

METHODOLOGY ·

PERTICULARS	TIME	TASK					
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP					
Briefing	15 minutes	<ul> <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	<ul> <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>						
Presentation	15 minutes	Present all Food items with proper Garnish					
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish					
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRO	ORS & RECTIFICAT	'ION :					
POSSIBLE ER	RORS	RECTIFICATION					
Salad doesn't have good taste		Check dressing seasoning					
Grilled chicken little dry		Take care for cooking temparature					
Tart is soft		Take care for cooking temparature					
<b>RESULT ANALYSIS</b> While boiling cauliflower take care	about cooking time of	nerwise vegetable will be mashed					
Chicken marination will be strong t good taste lemon cud for lemon tart	o get good taste	Make					

		PRACT	TICAI	L MANUA	L				
		B.S	Sc Culin	ary Art					
				NU NO: 9			1		
MENU - 9					HOURS:		3 hours 45 mins		
Minestron TOPIC: Bread Roll Poisson cu Crème Car	s lit avec sauce tomate	SEMEST	ER:	1	Approve	ed By:	Deputy Director		
LEARNING OUTCOME									
<ul> <li>Students are able to pr</li> </ul>	*								
	nt Food in a correct manner	with Garnis	h						
<ul> <li>They are able to explain <b>PESOLIDCES</b>: Equipment</li> </ul>	in the dishes nt and Utensils such as We	orling Tabl	o Cook	ng Danga Dau	bla daalt are	n oto			
RESOURCES: Equipmen	int and Otensiis such as wo	orking Tabi	e, Cook	ing Kange,Dou	ible deck ove	en etc	•		
3) Internat	KING written by Sarah R. L ional Cuisine Book: Author 9 https://drive.google.co	Parvinder S	ingh Bali	i published by (	Oxford Unive		Dgc/view?usp=sharing		
METHODOLOGY : PERTICULARS	TIME		TASK						
Hygiene & Grooming Ch				Students have to maintain high standard Hygiene and Grooming as per SOP					
78					e e		<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>		
Briefing	15 minutes	•	<ul> <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	• • fis	<ul> <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>						
Presentation 15 minutes			Present all Food items with proper Garnish						
Tasting	15 minutes	of	Tasting will be done by Teacher & Students also to know exact character of the dish						
Closing	Closing 20 minutes			Cleaning of all equipments Closing has to be done as per SOP					
	•				<u> </u>				
	OF ERRORS & RECTIFIC	CATION :							
	SIBLE ERRORS		1 1 1 1	•.•					
Soup doesn't have good tas	ste			concasse with p	•	0			
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									
Bread roll dough knead pro	are about cooking time other operly to get a good texture get a proper taste in the dish	ę	ble will	be mashed					

SUBJECT:									
UBJECT:			B.Sc	Culinary Art					
			MENU NO	: 10	Faculty:				
	MENU - 10 Salade Waldorf Poulet Stroganoff				HOURS:	3 hours 45 mins			
TOPIC:			SEMESTER	: 1	Approved By:	Deputy Director			
	Riz Pilaf				Approted by:	Deputy Director			
	Chocolate Cookies								
LEARNING	OUTCOME								
	are able to prepare all	3 dishes							
They are	able to Present Food i	n a correct manner	with Garnish						
• They are	able to explain the dis	hes							
RESOURCE	S: Equipment and U	tensils such as W	orking Table	Cooking Range,Dou	ble deck oven etc	n Li			
	1) Professional Coo	king Book: Author	Wayna Gissle	n Rublished by John	Wiloy & Sons				
(EFERENCES:	•	•		hed by Pearson Educ	•				
	•	•		gh Bali published by C					
	-								
/IDEO LINI	K MENU 10 http	os://drive.google.c	om/file/d/1L0	DEH_rzbtCZo9LOeb	DL-me3LwM7E-D	AHi/view?usp=sharing			
METHODOI									
METHODOLOGY : PERTICULARS TIME				TASK					
Hygiene & Grooming Check up 10 minute			Students have to maintain high standard Hygiene and Grooming as						
If givine at 0	rooming cheek up	ro minutes		fudents have to main	tani ingn standard	rightene und Gröbnning us per 501			
			•	<ul> <li>Instruct students about recipes, mise-en-place, cooking methodology</li> </ul>					
Briefing		15 minutes		Share with them some Presentation ideas					
_			٠	Groom them about Social distance and maintain inside Practical Lab					
			•	<ul> <li>Wash and cut fruits, make woldrof salad</li> </ul>					
Cooking		2hr 30mins		<ul> <li>Jullien chicken, cook with mushroom and make chicken stroganoff</li> </ul>					
			•	Wash and soak rice and cook in absorption method					
Presentation		15 minutes		Present all Food items	s with proper Garn	ish			
Tasting		15 minutes		Tasting will be done by Teacher & Students also to know exact character					
lasting				of the dish					
Closing		20 minutes		Cleaning of all equipm					
				Closing has to be done	e as per SOP				
POSSIBLE S	OURCES OF ERRO	ORS & RECTIFI	CATION :						
	POSSIBLE ERI				RECTIFICA	TION			
Salad can leave water			take	take little more mayonnaise and mix with salad					
Stroganoff taste is not good			Add	Add little butter and cream cook for some more time					
Pilaf is not cooked properly			Spri	Sprinkle little water and again cook for few more times					
RESULT AN			•						
While making	salad keep dice apple	in sugar water or	else in turn int	o brown		Chick			
troganoff req	uire stronge chicken s	tock				At the tim			

			PRACTIC	CAL MANUA	L				
			B.Sc (	Culinary Art					
SUBJECT:	Foundation Course in	n Food Productio	MENU NO:	11	Faculty:				
	Salade de tomates	s			HOURS:	3 hours 45 mins			
	Poulet sauté chasseu	ır	CENTER.						
TOPIC:	French Baguette		SEMESTER:	1	Approved By:	Deputy Director			
	Bouquetière de Légu	mes							
LEARNING	GOUTCOME								
	are able to prepare all 4	dishes							
	able to Present Food in a		with Garnish						
	able to explain the dishe								
RESOURCE	ES: Equipment and Ute	nsils such as W	orking Table, (	Cooking Range,Dou	uble deck oven et	с.			
https://www https://www	2) ON COOKING writt 3) International Cuisin IK MENU 11 https: 7.thefrenchcookingacado 7.youtube.com/watch?v= 7.cordonbleu.edu/news/t	ne Book: Author ://www.youtubo emy.com/recipo =m08i8oXpFB0	r Parvinder Sing e.com/watch?v= e/chicken-chass	h Bali published by =G0ssqyv5o7E seur/					
METHODO	DLOGY :								
PEF	RTICULARS	TIME		TASK					
Hygiene & (	Grooming Check up 1	0 minutes	St	udents have to main	tain high standard	Hygiene and Grooming as per SOP			
						1			
Briefing	1	5 minutes		<ul> <li>Instruct students about recipes, mise-en-place, cooking methodology</li> <li>Share with them some Presentation ideas</li> </ul>					
briening	1.	5 minutes		<ul> <li>Share with them some Presentation ideas</li> <li>Groom them about Social distance and maintain inside Practical Lab</li> </ul>					
			• V	Wash and cut vegetables, make Salade de tomates					
Cooking	21	hr 30mins	• Pi	Prepare dough for baguette, cut chicken and marinate then prepare chasseur					
0			• W	Wash and cut vegetables, prepare Bouquetière de Légumes					
Presentation	1	5 minutes	F	Present all Food items with proper Garnish					
Tasting	1	5 minutes	Т	Tasting will be done by Teacher & Students also to know exact character					
of the dish									
Closing	2	20 minutes		Cleaning of all equipments					
			C	losing has to be don	e as per SOP				
POSSIBLE	SOURCES OF ERROR	RS & RECTIFI	CATION :						
	POSSIBLE ERRO				RECTIFICA	ΓΙΟΝ			
00010111	-		Wash	lettuce leaf in chlor	ine water				
	ound in lettuce leaves		4 1 1 1	Add little reduced seasoned brown stock and little more wine, cook for some mo					
Mud/insect fo	ound in lettuce leaves te is not good		Add I						
Mud/insect fo Chasseur tast	te is not good			kle little water and a	gain cook for few	more times			
Mud/insect fo Chasseur tast	te is not good			kle little water and a	gain cook for few	more times			
Mud/insect fo	te is not good re raw			kle little water and a	gain cook for few	more times			
Mud/insect fo Chasseur tast vegetables ar <b>RESULT A</b>	te is not good re raw	atoes keep it stra	Sprin		0	more times			
Mud/insect fo Chasseur tast vegetables ar <b>RESULT A</b> While makin	te is not good re raw NALYSIS	*	Sprin	water and wash lett	uce carefully				

		PRACTICA	L MANUAI	Ĺ				
		B.Sc Culi	nary Art					
SUBJECT: Foundation Cour	se in Food Producti	MENU NO:	12	Faculty:				
Gazpacho Bread Sticks Grillé Hollandais Haricot Verts	Poisson e	SEMESTER:	1	HOURS: Approved By:	3 hours 45 mins Deputy Director			
LEARNING OUTCOME								
Students are able to prepare a								
They are able to Present Food		with Garnish						
<ul> <li>They are able to explain the c RESOURCES: Equipment and</li> </ul>		arking Table Cook	ing Pongo Dou	bla daak avan ata				
RESOURCES. Equipment and	Otensiis such as wo	JI KIIIg Table, Cook	ang Kange,Dou	Die deck öven etc.				
•	written by Sarah R. I Cuisine Book: Autho Itps://www.youtube h?v=cAMv80YTa3I h?v=r08_5OTDVm6	abensky Published r Parvinder Singh B .com/watch?v=avJ 3	by Pearson Edu ali published by	ication				
METHODOLOGY :								
PERTICULARS	TIME			TASK				
Hygiene & Grooming Check up	10 minutes	Stude	nts have to main	tain high standard I	Hygiene and Grooming as per SOP			
Briefing	15 minutes	<ul><li>Share</li><li>Groc</li><li>Wash</li></ul>	Wash and cut vegetables, prepare Gazpacho and keep in refrigaretor for ch					
Cooking	2hr 30mins	it warm	it warm • Wash and cut vegetables, prepare Haricot verts					
Presentation	15 minutes	Prese	Present all Food items with proper Garnish					
Tasting	15 minutes	of the disl	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 ER		CATION :						
POSSIBLE E	RRORS	Ad little -	nora frash thigh	RECTIFICAT				
Gazpacho is watery			Ad little more fresh thick tomato puree and seasoning Take little reduced vineger slowly add curdled hollandaise into it					
Hollandaise can be curdled,			e	-	ea noilandaise into it			
Fish can be raw from inside		Cook on l	hot griller for litt	le more time				
<b>RESULT ANALYSIS</b> While making Gazpacho care abo	ut mixing of ingredie	ents and seasonings			Fo			
grilled fish merination has to be d Dough for bread stick require pro	one atleast 30 minut	es before to get best	result					