

School of Hospitality and Culinary Art The Neotia University

Course Name	Foundation Course in Food Production 2 Lab
Course Code	CC-CAP201
Course Duration	15 weeks
Semester	2nd
Core/Elective	Core - Culinary Art (Cuisine Of Europe Lab)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking oven, Steamer, Cooking Range etc.
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr. Atin Das

Course Description

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

Course Outcomes (COs)/ Learning Outcomes (LOs)

After completion of the semester

- Students will be able to cook various foods with desired textures & consistency from Hot kitchen and Cold kitchen such Pizza, Pasta, salads, Sandwiches, cold soups etc
- Students will be able to identify various ingredients & suggest substitute.
- Students will be able to present prepared food as per standard recipe

Parameters required from the students:

- Basic skills of cooking of International food & presentation

Prescribed and Recommended Readings:

Required Textbook(s)

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

Recommended Readings

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

Other Learning Resources for use:

Informative YouTube Videos, www.slideshare.net, www.hmhub.in, Various links provided by the book publishers etc.

Foundation Course Food Production 2 Lab		
2nd Semester		
B.Sc Culinary Arts		
SL NOS	TOPIC	Hours
1	MENU -1 Fresh green salad Fish Meuniere Sauté vegetables Crème brûlée	4
2	Menu 2 Veg and chicken broth Crumb fried fish with tartar sauce French fries Chocolate Brownies	4
3	MENU-3 Prawn bisque Roast chicken with jus lie Mashed potato Strawberry mousse	4
4	MENU - 4 Egg cookery - Preparation of variety of egg dishes 1) Boiled (Soft & Hard) 2) Fried - Sunny side up 3) Omelette 4) Poached Egg	4
5	MENU -5 Cream of Green peas soup Beef Steak with mushroom sauce Potato Croquettes with Cheese Vanilla Mango Pudding	4
6	MENU -6 Consomme Julienne Fish Orly Pommes duchesse Bread & butter Pudding	4
7	MENU -7 Salade Verte Poisson Meunière Pommes de terre Persillées Haricot Verts	4
8	MENU - 8 Minestrone Soupe Poisson Grillé Hollandaise Pommes de terre Lyonnaise Epinard à la Crème	4
9	MENU -9 Salade Waldorf Poulet Maryland Beignets de banane Riz avec herbes	4
10	MENU - 10 Crème de Tomate Poisson Colbert Pommes de terre frites Crème Caramel	4
11	MENU - 11 Consommé Paysanne Poulet grille au sauce champignon Pommes Allumettes Beignet D'aubergines	4
12	MENU - 12 Puree de petit pois Poisson cuit avec sauce tomate Légumes au Gratin Pommes de terre Chips	4
13	MENU - 13 Soupe Vichyssoise Poulet Stroganoff Riz pilaf Petit Pois à la Flamande	4
14	MENU - 14 Salade Betterave Oeufs Poché Florentine Carottes glace au gingembre Crème Brûlée	4
15	MENU - 15 Practice	4

PRACTICAL MANUAL					
B.Sc Hospitality Administration					
SUBJECT:	Food Production Operation 2 Lab	MENU NO:	1	Faculty: Atin Das	
TOPIC:	Menu -- 1	SEMESTER:	2	HOURS:	3 hours 45 mins
	Fresh Green Salad Fish Meuniere Saute Vegetables Creme Brulee			Approved By:	Deputy Director
LEARNING OUTCOME					
<ul style="list-style-type: none"> Students are able to prepare all 4 dishes They are able to Present Food in a correct manner with Garnish They are able to explain the dishes 					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Cooking Range, wok, broom etc.					
into boneless cube and marinate					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes; 2) International Cuisine Book: Author Jeremy McVeigh:					
VIDEO LINK -- https://www.youtube.com/watch?v=ln_P2jNCSA0 https://www.youtube.com/watch?v=iTfwQKbQc3g https://www.youtube.com/watch?v=3vib5idiADs https://www.youtube.com/watch?v=F85MT_ljxpc					
METHODOLOGY :					
PERTICULARS	TIME	TASK			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	<ul style="list-style-type: none"> Instruct students about recipes, mise-en-place, cooking methodology Share with them some Presentation ideas Groom them about Social distance and maintain inside Practical Lab 			
Cooking	2hr 30mins	<ul style="list-style-type: none"> Prepare salad and cut Fish and marinate Cut vegetables, boiled and saute, make miunere Prepare creme brulee 			
Presentation	15 minutes	Present all Food items with proper Garnish			
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish			
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS			RECTIFICATION		
Salad dressing not tasty			Prepare vinegrete and mix in salad		
Miunere sauce colour not good			Prepare little more sauce and add		
Creme brulee texture not good			set in fridge for little more time		

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

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	5	Faculty: Atin Das	
TOPIC:	Veg and chicken Broth Crumb Fried Fish with Tartare sauce French Fries Bread and butter Pudding	SEMESTER:	2	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=4qtePEz38tU>
<https://www.youtube.com/watch?v=jjX7qWdwAxg>
<https://www.youtube.com/watch?v=bRI2PRnXz4M>
<https://www.youtube.com/watch?v=tPf-KfZ6W84>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare chicken stock and make broth soup • Marinate fish and prepare crumb fried fish, prepare french fries • Prepare bread butter pudding
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Broth texture very thick	Add little more chicken stock
Fish coating texture very thin	Give double coating
Bread butter pudding is dry	Add little hot milk and melted butter

RESULT ANALYSIS

While preparing stock for soup add nice bouquetgarni along with vegetable oil to fry fish
butter for puddign to get good result

Always use fresh
Use good amount of

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	6	Faculty: Atin Das	
TOPIC:	PRAWN BISQUE ROAST CHICKEN	SEMESTER:	2	HOURS:	3 hours 45 mins
	WITHJUS LIE MASHED POTATO			Approved By:	Deputy Director
	STRAWBERRY MOUSSE				

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,Griddle, Deep fat frier etc.

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

VIDEO LINK -- -- <https://www.youtube.com/watch?v=Aq3JbsPAHsA>
<https://www.youtube.com/watch?v=84Ma7gP0aCk>
<https://www.youtube.com/watch?v=x6O9SwocyKQ>
<https://www.youtube.com/watch?v=4zm6W6rQyHQ>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare strong shellfish stock and make bisque • marinate chicken for roast chicken and roast nicely and prepare jus lie • Prepare strawberry mousse and keep in fridge
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Bisque taste is blunt	Add little more brandy and seasoning
Sauce taste is not good	Add little demi glaze and herbs
Mashed potato become soggy	Add little butter and cook for little more time

RESULT ANALYSIS

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

For roasting

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	4	Faculty: Atin Das	
TOPIC:	(EGG COOKERY) (soft & hard) Fried egg	Boiled egg Poached egg Scrambled egg	SEMESTER:	2	HOURS: 3 hours 45 mins
	Scrambled egg	Omelet		Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=YfDKe2b9Si4>
<https://www.youtube.com/watch?v=wLAqnFR-K14>
<https://www.youtube.com/watch?v=Jm-v1iiv171>
<https://www.youtube.com/watch?v=lchzwuvxNw>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Make boiled egg soft and hard • Prepare accompaniment for other egg preparation • Prepare poached, scrambled and different omlet
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Boiled egg not in proper texture	Maintain proper timing
Scrambled egg very dry	Add little milk and cook for few seconds

RESULT ANALYSIS

While making paoched egg add little vinegar
scrambled egg add little milk and little butter

For preparing

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	5	Faculty: Atin Das	
TOPIC:	Cream of Green peas soup, Beef Steak with mushroom sauce, Mashed potato, Chocolate mousse	SEMESTER:	2	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- MENU 5 --

- <https://www.youtube.com/watch?v=uF0yT58i2s4>
<https://www.youtube.com/watch?v=A2Y9AZiUb-Q>
<https://www.youtube.com/watch?v=DB0hs4iv8Uc>
<https://www.youtube.com/watch?v=UJ8Ce3quSSg>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare green peas soup and cut steak • Marinate steak, prepare sauce and cook steak • Prepare mashed potato and prepare mousse
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Green peas soup become thick	Add little vegetable stock
Sauce is not tasty	Add little red wine and herbs
Mashed potato become soggy	Add little butter and cook for little more time

RESULT ANALYSIS

For making green peas soup, blunch properly to retain colour
while grilling beef steak, do basting properly
serving take out mousse

Just before

PRACTICAL MANUAL

B.Sc Hospitality Administration

SUBJECT: Foundation Course in Food Production 2 Lab		MENU NO: 6	Faculty: Atin Das	
TOPIC:	Consomme julienne	Fish	HOURS:	3 hours 45 mins
	Orly Trifle	Pommes duchesse Mango	SEMESTER:	2
			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

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

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Cut vegetables and prepare batter for Orly, fry before serving • Boil potatoes, prepare pommes dutches, prepare consomme • Prepare Mango trifle and put in refrigaretor, serve cold
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Orly batter is thick	Add little beer or water to get creamy texture
Pommes dutches colour is not good	Give egg wash and gratinate under salamander

RESULT ANALYSIS

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

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	7	Faculty: Atin Das	
TOPIC:	Salade Verte Poisson Meunière Pommes de terre Persillées Haricot Verts	SEMESTER:	2	HOURS:	3 hours 45 mins
	Approved By:			Deputy Director	

LEARNING OUTCOME

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

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

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

VIDEO LINK -- - https://www.youtube.com/watch?v=ln_P2jNCSA0
<https://www.youtube.com/watch?v=tkKseVtseME>
<https://www.youtube.com/watch?v=UH05oNghAi8>
<https://www.youtube.com/watch?v=-Q0DGH8pZ0A>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Cut vegetables for salad and cut fish and marinate • Boil potatoes, blunch beans, prepare salad • Prepare Poisson meuniere, pommes persillees
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Meuniere colour not good	Take fresh butter get good nut brown colour and add into fish
Potatoes are very soft mashy	While boiling potatoes do it 90%

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	8	Faculty: Atin Das	
TOPIC:	Minestrone Soupe Poisson	SEMESTER:	2	HOURS:	3 hours 45 mins
	Grillé Hollandaise Pommes de terre Lyonnaise Epinard à la Crème			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=awQYyYgullw>
<https://www.youtube.com/watch?v=uF0yT58i2s4>
<https://www.youtube.com/watch?v=A2Y9AZiUb-Q>
<https://www.youtube.com/watch?v=DB0hs4iv8Uc>

METHODOLOGY :

PARTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Cut vegetables for soup and prepare fish for grilling, grill before serving • Boil potatoes, prepare pommes layonnaise, make hollandaise sauce • Prepare Epinard a la creme
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	<ul style="list-style-type: none"> Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Grilled fish become dry	Take care griddle temperature
Hollandaise sauce curdled	Add little warm water or take an egg yolk and add

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	9	Faculty: Atin Das	
TOPIC:	Salade Waldorf Beignets de banane	SEMESTER:	2	HOURS:	3 hours 45 mins
	Poulet Maryland Riz avec herbes			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- -- <https://www.thespruceeats.com/classic-waldorf-salad-3062163>
<https://www.youtube.com/watch?v=ObvDo5WXFHQ>
<https://www.youtube.com/watch?v=hQiODV4KLqc>
<https://www.youtube.com/watch?v=uIef2PJnWw>

METHODOLOGY :

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

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Apple become brown in colour	Keep in sugar water after cutting apple
Fried chicken colour became dark brown	Take care oil temperature

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT: Foundation Course in Food Production 2 Lab		MENU NO:	10	Faculty: Atin Das	
TOPIC:	Crème de Tomate	Poisson Colbert,	SEMESTER:	2	HOURS: 3 hours 45 mins
	Pommes de terre frites	Crème Caramel			Approved By:

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=NGFJxkFRcr0>

<https://www.youtube.com/watch?v=cNW61IYEoSs>

<https://www.youtube.com/watch?v=u5zhIXxQA5I>

<https://www.youtube.com/watch?v=rd44mlFkbe8>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Mis--en-place for soup, cut fish and marinate, cut potatoes • Prepare soup, crumbed fish, make custard • Fseasoned soup, fry fish, fry potatoes
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup can be thick	Add little stock and check seasoning
Potato fries becom soggy	Take care while blanching

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PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	11	Faculty: Atin Das	
TOPIC:	Consommé Paysanne sauce champignon Beignet D'aubergines	SEMESTER:	2	HOURS:	3 hours 45 mins
	Poulet grille au Pommes Allumettes			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=IR3IDPmr2Xg>
<https://www.youtube.com/watch?v=8jZjt3kAJ5M>
<https://www.youtube.com/watch?v=RdMCT8BNZ4c>
<https://www.youtube.com/watch?v=XuEbs6MxAt8>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	Mis-en-place for soup, cuts of chicken, cut brinjal and potatoes marinate chicken, brinjal and prepare soup Cook chicken, make sauce, fry brinjal, potatoes
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
Brinjal become soggy	Fry brinjal just before serving
Consomme is not clear	take little egg white and do the clarification process

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	12	Faculty: Atin Das	
TOPIC:	Puree de petit pois avec sauce tomate Pommes de terre Chips	SEMESTER:	2	HOURS:	3 hours 45 mins
	Poisson cuit Légumes au Gratin			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=DdBaWIU-pc>
<https://www.youtube.com/watch?v=79T95P0Ka1w>
<https://mafleurdoranger.com/poisson-au-four-aux-tomates-et-olives-vertes/>
<https://www.youtube.com/watch?v=gN6uHfbrGOM>
<https://www.youtube.com/watch?v=CbxIe83Kclw>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	Mis-en-place for peas soup, cuts fish, vegetables and potatoes Prepare soup, marinate fish, blanch vegetables, make sauce Bake fish with sauce, gratinate vegetables with sauce, fry potatoes
Presentation	15 minutes	Present all Food items with proper Garnish
Tasting	15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup consistency very thick	Adjust by adding stock
Baked fish not soft	Add more sauce and butter then bake
Potato chips not crispy	Take care of oil temperature

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	13	Faculty: Atin Das		
TOPIC:	Soupe Vichyssoise Stroganoff Flamande	Poulet Riz pilaf Petit Pois à la	SEMESTER:	2	HOURS:	3 hours 45 mins
					Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=uTuzta335XY>
<https://www.youtube.com/watch?v=5nGg68FnbM4>
https://www.youtube.com/watch?v=ILADSVox_QI
<https://www.youtube.com/watch?v=YSWDDIgvKcQ>

METHODOLOGY :

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

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup consistency very thick	Adjust by adding stock
Stroganoff consistency thick	Adjust by adding cream

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Foundation Course in Food Production 2 Lab	MENU NO:	14	Faculty: Atin Das	
TOPIC:	Salade Betterave	SEMESTER:	2	HOURS:	3 hours 45 mins
	Oeufs Poché Florentine Carottes glace au gingembre Crème Brûlée			Approved By:	Deputy Director

LEARNING OUTCOME

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

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

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

VIDEO LINK -- <https://www.youtube.com/watch?v=0RIhkl6PNcw>
<https://www.youtube.com/watch?v=CGwNcnaAv00>
<https://www.youtube.com/watch?v=daR1weI6Kk>
https://www.youtube.com/watch?v=9rLW7s_S-6I

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	Boil beetroot, then cut, blanch spinach Prepare cream brulee, cook carrot Finish salad with seasoning, get ready spinach with poached egg,tossed carrot
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 seasoning not good	Check vinaigrette dressing
Spinach colour not good	While blanching spinach take care