

School of Hospitality and Culinary Art The Neotia University

Course Name	Garde Manger – Art and Craft of Cold Kitchen
Course Code	CC-CAP303
Course Duration	15 weeks
Semester	3rd
Core/Elective	Core - Culinary Art (Food Production)
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 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 the Garde Manger. Students will learn the basics of Garde Manger Cooking techniques which are actually followed in 5* hotel.

Course Outcomes (COs)/ Learning Outcomes (LOs)

Parameters required from the students:

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.

Garde Manger Practical Topic

SL NOS	TOPIC	HOURS
1	<p style="text-align: center;">MENU -1</p> <p style="text-align: center;">Identification of various lettuce leaves Preparation of various salad dressing French Dressing /Vinaigrette Italian Dressing Caesar dressing Ranch dressing</p>	4
2	<p style="text-align: center;">MENU -2</p> <p style="text-align: center;">Tossed Salad Waldorf Salad Caesar Salad Russian Salad Kachumber/Fresh Green Salad Kosambari Salad</p>	4
3	<p style="text-align: center;">MENU -3</p> <p style="text-align: center;">Thai beef Salad Hawaiaan Salad Tuna Salad Nicoise Salad</p>	4
4	<p style="text-align: center;">MENU - 4</p> <p style="text-align: center;"><u>(Sandwiches)</u></p> <p style="text-align: center;">Tea Sandwiches /Finger Sandwiches Club Sandwich Monte cristo sandwich Wraps Grilled Tomato & cheese Sandwich Ham burger</p>	4
5	<p style="text-align: center;">MENU -5</p> <p style="text-align: center;"><u>(Mezzeh - Assorted Arabic Starter)</u></p> <p style="text-align: center;">Fattoush Salad Hummous Baba Ghannouj</p>	4

	Tabbouleh Pita Bread	
6	MENU -6 Chicken liver pate Chicken /Vegetable terrine	4
7	MENU -7 Galantine Ballotine	4
8	MENU -8 Mayonnaise Chaud-froid Fish Chaud-froid Egg & Vegetable aspic	4
9	MENU - 9 (Japanese Sushi Platter and Sashimi) Nigiri Zushi Nori Maki Salmon Sashimi Californian Rolls	4
10	MENU - 10 (Different types of Canapé) Rumaki (Chicken liver wrapped with bacon & grilled) Chatpata Potato on biscuit Green Pea & mint fritters Shrimp cocktail on barquette	4
11	MENU - 11 Various Cold Soups Gazpacho Vichyssoise Borscht	4
12	MENU - 12 Tapas Open faced Sandwcihes	4
13	MENU - 13 Practice	4

14	MENU - 14 Practice	4
15	MENU - 15 Practice	4
TOTAL		60

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	1	Teacher:	
TOPIC:	<ul style="list-style-type: none"> • Identification of various lettuce leaves <u>Preparation of various salad dressing</u> • French Dressing / Vinaigrette • Italian Dressing • Caesar dressing • Ranch dressing 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to identify and prepare all dressings					
· They are able to present dressings in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk etc					
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons					
Video Link					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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		
			Students identify various lettuce leaves under the guidance of chef Instruc		

Cooking	2hr 30mins	Prepare various salad dressing & learn to use them to prepare various sala Serving techniques for salad dressing techniques
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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
If the oil & vinegar mixture is not stable		Shake it well before serving
· They are able to explain the dishes		
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk 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		
1) Hawaiaan Salad		
https://drive.google.com/file/d/1BENu8tvTIjRI2E9VwQOVpOaDwCmgjRNt/view?usp=sharing		
2) Kachumbar Salad		
https://drive.google.com/file/d/18tuaJ7NbY_fjD-0q3aAT-UaCzNB-70yr/view?usp=sharing		
METHODOLOGY :		
PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
Briefing	15 minutes	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	Cut vegetables neatly & keep separate;
		Prepare dressings, prepare base
		Mix the dressings with salad body. Get ready for presentation.
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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 containing oil & vinegar may release moisture		Drain the liquid, add more vegetables, dressing & serve immediately
Mayonnaise may turn gray		Prepare mayonnasie in Stainless steel bowl; DO NOT USE aluminum

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	2	Teacher:	
TOPIC:	Tossed Salad	SEMESTER:	3	HOURS:	3 hours 45 mins
	Waldorf Salad			Approved By:	Deputy Director
	Caesar Salad				
	Russian Salad				
	Kachumber/Fresh				
	Green Salad				
	Kosambari Salad				
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct manner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk 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					
1) Thai Beef Salad					
https://drive.google.com/file/d/1wBnMJkYwZyzK7jUFy5oKmTcav3ysmp0/view?usp=sharing					
2) Ranch Salad					
https://drive.google.com/file/d/1P6U5Wfaj4Mu4K0W9y9e7lqYhRTkKwK9V/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
			Instruct students about recipes, mise-en-place, cooking methodology		

Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	Cut vegetables neatly & keep separate; Soak dal in water for 1 hour, Wash lettuce leaves
		Prepare Caesar dressing, Blanch vegetables for russian salad
		Mix the dressings with salad body. Get ready for presentation.
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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 containing oil & vinegar may release moisture	Drain the liquid, add more ingredients, dressing & serve immediately
Mayonnaise may turn gray	Prepare mayonnasie in Stainless steel bowl; DO NOT USE aluminum
Lettuce leaves may become limp	Discard the leaves, use the fresh leaves
If beef & chicken is too dry	Cook meat just till the desired doneness

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	3	Teacher:	
TOPIC:	MENU -3 Thai beef Salad Hawaiaan Salad Tuna Salad Nicoise Salad	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct manner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk 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					
1) Thai Beef Salad					
https://drive.google.com/file/d/1wBnMJkYwZyzK7jUFy5oKmTcav3ysmp0/view?usp=sharing					
2) Ranch Salad					
https://drive.google.com/file/d/1P6U5Wfaj4Mu4K0W9y9e7lqYhRTkKwK9V/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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		
			Wash lettuce, cut beef, marinate & grill or roast. Keep aside		

Cooking	2hr 30mins	Boil chicken, shred, keep aside, cut celery, prepare mayo
		Crumble tuna fish, Get ready for presentation
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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 containing oil & vinegar may release moisture	Drain the liquid, add more ingredients, dressing & serve immediately
Mayonnaise may turn gray	Prepare mayonnasie in Stainless steel bowl; DO NOT USE aluminum
Lettuce leaves may become limp	Discard the leaves, use the fresh leaves
If beef & chicken is too dry	Cook meat just till the desired doneness

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	4	Teacher:	
TOPIC:	<ul style="list-style-type: none"> • Tea Sandwiches /Finger Sandwiches • Club Sandwich • Monte cristo sandwich • Wraps • Grilled Tomato & cheese Sandwich • Ham burger 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Sandwich griller 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 1) Club Sandwich https://drive.google.com/file/d/1Hdga0bKv4wMbh6nHFMncUpj6f8FuFjqD/view?usp=sharing 2) Grilled Tomato Cheese Sandwich https://drive.google.com/file/d/1Fmje4gaoV2AxGkiPE54yF_N1Gia-V3-z/view?usp=sharing					
LEARNING OBJECTIVES:					
1	Students should be able to name ingredients and list down steps of each preparation as per standard recipe.				
2	Students should be able to prepare each dish with perfect texture, and colour; and also be able to present				
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology Share with them some Presentation ideas		

		Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	Prepare the sandwich filling much ahead & refrigerate; Keep softened butter ready; Keep stale bread ready, keep meat patty for burger ready, Heat the sandwich griller & keep ready for grilling
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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
If the bread pieces are dry		Cover the bread pieces with damp cloth & refrigerate
If the filling from club sandwich falls apart		Secure the filling with toothpick

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	5	Teacher:	
TOPIC:	<ul style="list-style-type: none"> Fattoush Salad Hummous 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder, Baking 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					
Fattoush Salad					
https://youtu.be/xQqladBKjFU					
Hummous					
https://youtu.be/BkdQOmJuFc					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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	Cut vegetables neatly for fattoush salad Keep the dressing separate. Boil chickpeas for Hummus, grind, add tahini, lemon juice, keep aside. Roast aubergine for babaganouz, peel & mash. Add tahini, mix well &		

Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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
If the fattoush salad release moisture	Drain the liquid, add more vegetables, dressing & refrigerate
If the hammous is dry	Mix the hammous very well with spoon
If the hammopus is too sour in taste	Add more chick peas paste, add more tahini & olive oil; mix well

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	6	Teacher:	
TOPIC:	<ul style="list-style-type: none"> • Chiken liver pate • Chicken /Vegetable terrine 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 2 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder 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

Chicken Liver Pate

<https://youtu.be/lhbp9obkrPM>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per
Briefing	15 minutes	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"> • Process chicken liver into a smooth paste; add cubes of solid butter; mix well & refrigerate. • Place all the ingredients for chicken terrine in terrine mold & bake
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	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	
If the layers of terrine starts falling	Need to prepare the terrine mixture smoother.	

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	7	Teacher:	
TOPIC:	<ul style="list-style-type: none"> Galantine Ballotine 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder 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					
Chicken Galantine					
https://drive.google.com/file/d/1LqzFACk7apAMA7wXvZ17r_wm-Y5MKNXC/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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 & debone chicken; stuff the deboned chicken with forcemeat, wrap with aluminum foil & steam. Allow to chill for 6-8 hours before slicing. 		
Presentation		15 minutes	Present all Food items with proper Garnish		
Testing		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
If the galantine is too dry from insde		Cool the chicken after removing from oven by putting into chilled water
If the ballotine is too dry from insde		Cook te chicken till desired doneness

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	8	Teacher:	
TOPIC:	<ul style="list-style-type: none"> • Mayonnaise Chaud-froid • Fish Chaud-froid • Egg & Vegetable aspic 	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder 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					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Prepare aspic jelly, keep aside; Prepare mayonnaise, keep aside, Poach a fish, cover the fish with chaud froid & refrigerate		
Presentation		15 minutes	Present all Food items with proper Garnish		
Testing		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
If the chaud froid sauce does not coat the food item neatly	Adjust the consistency of sauce
If the sauce starts melting too fast	Adjust the gelatin quantity in the recipe

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of (Night Zushi)	MENU NO:	9	Teacher:	
TOPIC:	Nori Maki	SEMESTER:	3	HOURS:	3 hours 45 mins
	Salmon Sashimi			Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder etc					
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons					
Video Link Nori Maki https://youtu.be/yGG01tj9wi4 Salmon Sashimi https://youtu.be/H_nAOKLKLjw					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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 sushi (preparing sushi mat, stemming rice, wasabi paste, slicing fish, preparing garnishes)		
Presentation		15 minutes	Cleaning the salmon and slicing them for sashimi. Place them on plate Present all Food items with proper Garnish		

Testing	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
If the sushi rice starts falling apart		Always steam rice rather than boiling. Steaming binds the rice grains

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of Rumaki	MENU NO:	10	Teacher:	
TOPIC:	Chatpata Potato on biscuit Green Pea & mint fritters	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder etc					
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons					
Video Link					
1) Assorted Canapes					
https://drive.google.com/file/d/1AdTs7opB6zxHUAUYxQRS1EqyprC3b-RS/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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 Rumaki, Chatpata aloo, Green pea fritters & shrimp cocktail. Start cooking or complete other processing steps		
Presentation		15 minutes	Present all Food items with proper Garnish		
Testing		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
If biscuits turns soggy		Remove the biscuit, place the new one. Always place the topping just
If Green Pea & mint fritters turns black		Adjust the heat & cooking time.

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	11	Teacher:	
TOPIC:	Gazpacho	SEMESTER:	3	HOURS:	3 hours 45 mins
	Vichyssoise			Approved By:	Deputy Director
Borscht					
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder etc					
REFERENCES: 1) Professional Cooking Book: Author Wayne Gisslen, Published by John Wiley & Sons					
Video Link Gazpacho https://youtu.be/vO_0joLyBOY Vichyssoise https://youtu.be/WCUBhS42eTg					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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 Gazpacho, Vichyssoise & Borscht Start cooking or complete other processing steps e.g. pureeing or chilling etc 		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character		

Resting	15 minutes	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
If there is skin formation on the surface of vichyssoise		Remove the skin & serve chilled

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Garde Manger – Art and Craft of	MENU NO:	12	Teacher:	
TOPIC:	Tapas Open faced Sandwcihes	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, SS Bowls, Whisk, Mixer grinder 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					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	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 Tapas, Open faced Sandwcihes • Start cooking or complete other processing steps for sandwiches • Prepare garnishes 		
Presentation		15 minutes	Present all Food items with proper Garnish		
Testing		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	20 minutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :		
POSSIBLE ERRORS	RECTIFICATION	
If the breads turn soggy	Place the topping just before service	