	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/	04 Hours per week
Contact Hours	04 Hours per week
Resource	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking oven, Steamer etc.
Requirements	Equipment and Otensils such as Working Table, Reingerator, Sitcing Machine, Baking Oven, Steamer 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 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	ΤΟΡΙΟ	HOURS
	MENU -1	
	Identification of various lettuce leaves	
	Preparation of various salad dressing	
1	French Dressing /Vinaigrette	4
	Italian Dressing	
	Caesar dressing	
	Ranch dressing	
	MENU -2	
	Tossed Salad	
	Waldorf Salad	
2	Caesar Salad	4
	Russian Salad	
	Kachumber/Fresh Green Salad	
	Kosambari Salad	
	MENU -3	
	Thai beef Salad	
3	Hawaiaan Salad	4
	Tuna Salad	
	Nicoise Salad	
	MENU - 4	
	(Sandwiches)	
	Tea Sandwiches /Finger Sandwiches	
4	Club Sandwich	4
	Monte cristo sandwich	
	Wraps	
	Grilled Tomato & cheese Sandwich	
	Ham burger	
	MENU -5	
	(Mezzeh - Assorted Arabic Starter)	
	Fattoush Salad	
5	Hummous	4
	Baba Ghannouj	

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

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

			PRACTICAL MAI	NUAL			
			B.Sc Culinary	\rt			
SUBJECT:	Garde Manger – Art and	Craft of 🌒 🕺 N	IENU NO:	U NO: 1 Te		Teacher:	
	Identification of variou	JS			HOURS:	3 hours 45 mins	
	lettuce leaves						
	Preparation of various sa	lad_					
	dressing_						
TOPIC:	French Dressing / Vina	igrette S	EMESTER:	3		Deputy Director	
	 Italian Dressing 				Approved By:		
	 Caesar dressing 						
	 Ranch dressing 						
	L	l			l	1	
LEARNING OUTCO	OME						
	ble to identify and prepare a	all dressings					
	to present dressings in corre	0	garnishes				
	to explain the dishes		Barmoneon				
RESOLIRCES: Equi	ipment and Utensils such as	Working Tah	le Refrigerator	SS Bowls Whis	k etc		
RESOURCES: Equ			ie, nemgerator	, 55 26113, 1113	K CtC		
REFERENCES: 1)	Professional Cooking Books	· Author Way	ne Gisslen Publ	ished by John Wi	ilev & Sons		
KEIEKENCES. IJ	FIORESSIONAL COOKING DOOK	Author way					
Video Link							
METHODOLOGY							
PEF	RTICULARS	TIME			TASK		
Hygiene & Groon	ning Check up 10	minutes	Students h	ave to maintain l	high standard Hygie	ne and Grooming as per	
			Instruct st	idents about reci	ines mise-en-nlace	cooking methodology	
Briefing	15	minutes		them some Pres			
		minutes		some ries			
			Groom the	m about Social d	listance and mainta	n inside Practical Lab	
1						he 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
	20	Cleaning of all equipments
Closing	20 minutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRORS & RI	ECTIFICATION :	
POSSIBLE ERR		RECTIFICATION
If the oil & vinegar mixture is not sta	ble	Shake it well before serving
• They are able to explain the dishe		
REFERENCES: 1) Professional Cool 2) ON COOKING writ	king Book: Author Way Itten by Sarah R. Laben	le, Refrigerator, SS Bowls, Whisk etc /ne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education inder Singh Bali published by Oxford University
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad	king Book: Author Way Iten by Sarah R. Laben Ine Book: Author Parv	yne Gisslen, Published by John Wiley & Sons
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad https://drive.google.com/file/d/1B	king Book: Author Way Iten by Sarah R. Laben Ine Book: Author Parv	yne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education inder Singh Bali published by Oxford University /PoaDwCmgjRNt/view?usp=sharing
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad https://drive.google.com/file/d/1B 2) Kachumbar Salad	king Book: Author Way Iten by Sarah R. Laben Ine Book: Author Parv	yne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education inder Singh Bali published by Oxford University /PoaDwCmgjRNt/view?usp=sharing
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad https://drive.google.com/file/d/1B 2) Kachumbar Salad https://drive.google.com/file/d/18	king Book: Author Way Iten by Sarah R. Laben Ine Book: Author Parv	yne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education inder Singh Bali published by Oxford University /PoaDwCmgjRNt/view?usp=sharing
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad https://drive.google.com/file/d/18 2) Kachumbar Salad https://drive.google.com/file/d/18 METHODOLOGY :	king Book: Author Way tten by Sarah R. Laben ine Book: Author Parv ENu8tvTIjRI2E9VwQOV tuaJ7NbY_fjD-0q3aAT-	yne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education inder Singh Bali published by Oxford University /PoaDwCmgjRNt/view?usp=sharing UaCzNB-70yr/view?usp=sharing
REFERENCES: 1) Professional Cool 2) ON COOKING writ 3) International Cuis Video Link 1) Hawaiaan Salad https://drive.google.com/file/d/18 2) Kachumbar Salad https://drive.google.com/file/d/18 METHODOLOGY : PERTICULARS	king Book: Author Way tten by Sarah R. Laben ine Book: Author Parv ENu8tvTIjRI2E9VwQOV tuaJ7NbY_fjD-0q3aAT-	/ne Gisslen, Published by John Wiley & Sons sky Published by Pearson Education rinder Singh Bali published by Oxford University /PoaDwCmgjRNt/view?usp=sharing UaCzNB-70yr/view?usp=sharing TASK

Mayonnaise may turn gray		Prepare mayonnasie in Stainless steel bowl; DO NOT USE aluminum	
Salad containing oil & vine	gar may release moisture	Drain the liquid, add more vegetables, dressing & serve immediately	
POS	SIBLE ERRORS	RECTIFICATION	
POSSIBLE SOURCES OF ERI	RORS & RECTIFICATION :		
		Closing has to be done as per 30P	
Closing	20 minutes	Closing has to be done as per SOP	
		Cleaning of all equipments	
Testing	15 minutes	of the dish	
		Tasting will be done by Teacher & Students also to know exact character	
Presentation	15 minutes	Present all Food items with proper Garnish	
		Mix the dressings with salad body. Get ready for presentation.	
Cooking	2hr 30mins	Prepare dressings, prepare base	
		Cut vegetables neatly & keep separate;	
		Groom them about Social distance and maintain inside Practical Lab	

		PRACTICAL MANU	JAL		
		B.Sc Culinary Ar	t		
SUBJECT:	Garde Manger – Art and Craft of	MENU NO: 2		Teacher:	
	Tossed Salad			HOURS:	3 hours 45 mins
	Waldorf Salad				
	Caesar Salad				
TOPIC:	Russian Salad	SEMESTER:	3	Ammune of Dur	Denvity Director
	Kachumber/Fresh			Approved By:	Deputy Director
	Green Salad				
	Kosambari Salad				
EARNING OUTCOM	IE				
Students are able	to prepare 2 dishes				
They are able to p	present food in correct manner w	ith garnishes.			
They are able to e	explain the dishes	-			
RESOURCES: Equipm	nent and Utensils such as Workin	g Table, Refrigerator,	SS Bowls, Whis	k etc	
		8			
	rofessional Cooking Book: Autho	r Wayne Gisslen, Publi	shed by John V	Nilov & Sons	
•	rofessional Cooking Book: Autho	•	•	•	
2) 01	N COOKING written by Sarah R. I	abensky Published by	Pearson Educa	ition	
2) 01	•	abensky Published by	Pearson Educa	ition	
2) Ol 3) In	N COOKING written by Sarah R. I	abensky Published by	Pearson Educa	ition	
2) Ol 3) In Video Link	N COOKING written by Sarah R. I	abensky Published by	Pearson Educa	ition	
2) Ol 3) In Video Link	N COOKING written by Sarah R. I	abensky Published by	Pearson Educa	ition	
2) Ol 3) In Video Link L) Thai Beef Salad	N COOKING written by Sarah R. I	abensky Published by Parvinder Singh Bali p	Pearson Educa oublished by O	ition xford University	
2) OI 3) In Video Link 1) Thai Beef Salad https://drive.google	N COOKING written by Sarah R. L ternational Cuisine Book: Author	abensky Published by Parvinder Singh Bali p	Pearson Educa oublished by O	ition xford University	
2) OI 3) In Video Link L) Thai Beef Salad https://drive.google 2) Ranch Salad	N COOKING written by Sarah R. L ternational Cuisine Book: Author	abensky Published by Parvinder Singh Bali p jUFy5oKmTcav3ysmp0	Pearson Educa published by O /view?usp=sha	ation xford University	
2) Of 3) In Video Link 1) Thai Beef Salad https://drive.google 2) Ranch Salad https://drive.google	N COOKING written by Sarah R. L ternational Cuisine Book: Author e.com/file/d/1wBnMJkJYwZyzK7	abensky Published by Parvinder Singh Bali p jUFy5oKmTcav3ysmp0	Pearson Educa published by O /view?usp=sha	ation xford University	
2) Of 3) In Video Link 1) Thai Beef Salad https://drive.google 2) Ranch Salad https://drive.google METHODOLOGY :	N COOKING written by Sarah R. L ternational Cuisine Book: Author e.com/file/d/1wBnMJkJYwZyzK7	abensky Published by r Parvinder Singh Bali p jUFy5oKmTcav3ysmp0 W9y9e7lqYhRTkKwK9	Pearson Educa published by O /view?usp=sha	ation xford University	
2) Of 3) In Video Link 1) Thai Beef Salad https://drive.google 2) Ranch Salad https://drive.google METHODOLOGY :	N COOKING written by Sarah R. L ternational Cuisine Book: Author e.com/file/d/1wBnMJkJYwZyzK7 e.com/file/d/1P6U5Wfaj4Mu4K0 CULARS TIN	abensky Published by r Parvinder Singh Bali p jUFy5oKmTcav3ysmp0 W9y9e7lqYhRTkKwK9 //E	Pearson Educa published by O /view?usp=sha V/view?usp=sha	ation xford University aring naring TASK	ne and Grooming as per
2) Of 3) In Video Link 1) Thai Beef Salad https://drive.google 2) Ranch Salad https://drive.google METHODOLOGY : PERTIC	N COOKING written by Sarah R. L ternational Cuisine Book: Author e.com/file/d/1wBnMJkJYwZyzK7 e.com/file/d/1P6U5Wfaj4Mu4K0 CULARS TIN	abensky Published by Parvinder Singh Bali p jUFy5oKmTcav3ysmp0 W9y9e7lqYhRTkKwK9 <u>//E</u> s Students ha	Pearson Educa published by O /view?usp=sha V/view?usp=sha ve to maintain	aring TASK high standard Hygier	ne and Grooming as per cooking methodology

Briefing	15 minutes	Share with them some Presentation ideas
		Groom them about Social distance and maintain inside Practical Lab
		Cut vegetables neatly & keep separate; Soak dal in water for 1 hour, Wash lettuce leaves
Cooking	2hr 30mins	Prepare Caesar dressing, Blanch vegetables for russian salad
		Mix the dressings with salad body. Get ready for prsentation.
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
Clasing	20 minutes	Cleaning of all equipments
Closing	20 minutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF ER		
	SIBLE ERRORS	RECTIFICATION
Salad containing oil & vine	gar 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 becom	e limp	Discard the leaves, use the fresh leaves
If beef & chicken is too dry	1	Cook meat just till the desired doneness

		PRACTICAL MAN	UAL		
		B.Sc Culinary A	rt		
SUBJECT: G	arde Manger – Art and Craft of	Craft of MENU NO: 3		Teacher:	
N	1ENU -3			HOURS:	3 hours 45 mins
т	hai beef Salad				
ТОРІС: Н	awaiaan Salad	SEMESTER:	3	Approved By:	Deputy Director
т	una Salad			Approved by:	Deputy Director
N	icoise Salad				
LEARNING OUTCOME					
 Students are able to 	nrenare 2 dishes				
	sent food in correct manner wit	th garnishes			
 They are able to pre They are able to exp 		til garnisnes.			
· They are able to exp					
3) Inter Video Link 1) Thai Beef Salad https://drive.google.co 2) Ranch Salad	COOKING written by Sarah R. La mational Cuisine Book: Author om/file/d/1wBnMJkJYwZyzK7ji om/file/d/1P6U5Wfaj4Mu4K0\	Parvinder Singh Bali UFy5oKmTcav3ysmp	published by Ox O/view?usp=shar	ford University	
PERTICU	LARS TIM	c		TASK	
Hygiene & Grooming C	-		we to maintain h		ne and Grooming as per
nygiene & drooming C					cooking methodology
Briefing	15 minutes		them some Prese		
bileting					n inside Practical Lab
		wash lettu	ce, cut beef, mari	inate & grill or roast	Keen aside

Cooking	2hr 30mins	Boil chicken, shred, keep aside, cut celery, prepare mayo		
Ū		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		
	20 minutes	Cleaning of all equipments		
Closing	20 minutes	Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS	& RECTIFICATION :			
	E ERRORS	RECTIFICATION		
Salad containing oil & vinegar r	nay 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 lim	ıp	Discard the leaves, use the fresh leaves		
If beef & chicken is too dry		Cook meat just till the desired doneness		

Te Sandy Clu TOPIC: TOPIC: W Gr Sandy Ha RESOURCES: Equipment and REFERENCES: 1) Profession	e Manger – Art and Craft of ea Sandwiches /Finger wiches ub Sandwich onte cristo sandwich raps illed Tomato & cheese wich om burger nd Utensils such as Working		4 3 SS Bowls, Whis	Approved By: sk, Sandwich griller et	3 hours 45 mins Deputy Director
Topic: Topic:	ea Sandwiches /Finger wiches ub Sandwich onte cristo sandwich raps illed Tomato & cheese wich im burger nd Utensils such as Working	SEMESTER: Table, Refrigerator,	3 SS Bowls, Whis	HOURS: Approved By: sk, Sandwich griller et	Deputy Director
TOPIC: TOPIC: Sandy W W Gr Sandy Ha RESOURCES: Equipment and REFERENCES: 1) Profession	wiches ub Sandwich onte cristo sandwich raps illed Tomato & cheese wich um burger nd Utensils such as Working	Table, Refrigerator,	SS Bowls, Whis	Approved By: sk, Sandwich griller et	Deputy Director
RESOURCES: Equipment an REFERENCES: 1) Professi	nd Utensils such as Working				tc
•	KING written by Sarah R. La ional Cuisine Book: Author F				
1) Club Sandwich					
https://drive.google.com/	file/d/1Hdga0bKv4wMbh6n	hHFMncUpj6f8FuFjqI	D/view?usp=sh	aring	
2) Grilled Tomato Cheese	Sandwich				
https://drive.google.com/	file/d/1Fmje4gaoV2AxGkiPf	E54yF_N1Gia-V3-z/v	iew?usp=sharir	ng	
LEARNING OBJECTIVES:					
	ents should be able to name	-	-		
Z IStud	ents should be able to prepar	re each dish with per	iect texture, ar	in colour; and also be	e able to present
PERTICULAR	S TIME	=		ТАЅК	
Hygiene & Grooming Chec			ve to maintain		e and Grooming as per
The second second second					cooking methodology
			hem some Pres		

I distance and maintain inside Practical Lab ng much ahead & refrigerate; Keep softened pread ready, keep meat patty for burger ready, & keep readv for grilling th proper Garnish eacher & Students also to know exact character
bread ready, keep meat patty for burger ready, & keep ready for grilling th proper Garnish
th proper Garnish
eacher & Students also to know exact character
S
per SOP
RECTIFICATION
ith damp cloth & refrigerate
othpick
i

		PRACTICAL MAN	IUAL		
		B.Sc Culinary A	\rt		
SUBJECT:	Garde Manger – Art and Craft of (MENU NO:	5	Teacher:	
TOPIC:	 Fattoush Salad 	SEMESTER:	3	HOURS:	3 hours 45 mins
	Hummous	SEIVIESTER.	5	Approved By:	Deputy Director
EARNING OUTCOME					
Students are able to					
	esent food in correct maner wit	h garnishes.			
They are able to exp	plain the dishes				
RESOURCES: Equipme	nt and Utensils such as Workin	g Table, Refrigerator,	, SS Bowls, Whis	sk, Mixer grinder, Bak	king oven etc
REFERENCES: 1) Pro	fessional Cooking Book: Autho				
3) Inte Video Link	rnational Cuisine Book: Author	-	y Pearson Educa published by O		
/ideo Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd	ıladBKjFU	-	-		
Video Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY :	ıladBKjFU QOmqJuFc	Parvinder Singh Bali	-	xford University	
/ideo Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU	ıladBKjFU QOmqJuFc JLARS TIN	Parvinder Singh Bali	published by O	xford University TASK	
/ideo Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU	ıladBKjFU QOmqJuFc JLARS TIN	Parvinder Singh Bali	published by O	xford University TASK high standard Hygien	
/ideo Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU Hygiene & Grooming (IladBKjFU QOmqJuFc JLARS TIN Check up 10 minutes	Parvinder Singh Bali IE Sudents h Instruct stu	published by O	TASK high standard Hygien	e and Grooming as per cooking methodology
Video Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU Hygiene & Grooming (ıladBKjFU QOmqJuFc JLARS TIN	Parvinder Singh Bali Instruct stu Sources	ave to maintain idents about rec them some Pre	TASK high standard Hygien sipes, mise-en-place, o sentation ideas	
Video Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU Hygiene & Grooming (IladBKjFU QOmqJuFc JLARS TIN Check up 10 minutes	Parvinder Singh Bali Image: Students have a student s	ave to maintain idents about rec them some Pre m about Social o	TASK high standard Hygien ipes, mise-en-place, o sentation ideas distance and maintain	cooking methodology n inside Practical Lab
Video Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY : PERTICU Hygiene & Grooming (Briefing	IladBKjFU QOmqJuFc JLARS TIN Check up 10 minutes 15 minutes	Parvinder Singh Bali Instruct students have Source Source <	ave to maintain idents about rec them some Pre m about Social o bles neatly for fa	TASK high standard Hygien cipes, mise-en-place, o sentation ideas distance and maintain attoush salad Keep th	cooking methodology n inside Practical Lab e dressing separate.
Video Link Fattoush Salad https://youtu.be/xQq Hummous https://youtu.be/Bkd METHODOLOGY :	IladBKjFU QOmqJuFc JLARS TIN Check up 10 minutes	Parvinder Singh Bali Instruct stu Source Share with Groom the Source Boil chickpe	ave to maintain idents about rec them some Pre m about Social o bles neatly for fa	TASK high standard Hygien ipes, mise-en-place, o sentation ideas distance and maintain attoush salad Keep th	cooking methodology n inside Practical Lab

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 minutos	Cleaning of all equipments
Closing	20 minutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRO POSS	IBLE 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 N	IANUAL		
		B.Sc Culina	ry Art		
SUBJECT:	Garde Manger – Art and Craft	of MENU NO:	6	Teacher:	
TOPIC:	Chiken liver pate	SEMESTER:	2	HOURS:	3 hours 45 mins
TOPIC:	Chicken /Vegetable terrine	SEIVIESTER:	3	Approved By:	Deputy Director
LEARNING OUTCO	ME				
	le to prepare 2 dishes				
	present food in correct maner	with garnishes.			
	explain the dishes	U			
· · ·	-				
RESOURCES: Equip	ment and Utensils such as Wor	king Table, Refrigera	tor, SS Bowls, Whi	isk, Mixer grinder etc	
REFERENCES: 1)	Professional Cooking Book: Aut	thor Wayne Gisslen, I	Published by John	Wiley & Sons	
•	ON COOKING written by Sarah	•	•	•	
_) \	on cooking whitten by Salah				
2)	International Cuisine Book: Aut	•	-		
3)	International Cuisine Book: Aut	•	-		
	International Cuisine Book: Aut	•	-		
Video Link		•	-		
Video Link Chicken Liver Pate		•	-		
Video Link Chicken Liver Pate		•	-		
Video Link Chicken Liver Pate https://youtu.be/l		•	-		
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY :	lhbp9obkrPM	•	-		
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PER1	Ihbp9obkrPM FICULARS	hor Parvinder Singh	Bali published by (Dxford University TASK	ne and Grooming as per
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PER1	Ihbp9obkrPM FICULARS	hor Parvinder Singh	Bali published by C	Dxford University TASK	
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi	Ihbp9obkrPM FICULARS	TIME Student Instruct	Bali published by C	TASK Thigh standard Hygien cipes, mise-en-place, o	
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi	Ihbp9obkrPM FICULARS ng Check up 10 minu	TIME Ites Student Instruct Share w	Bali published by C s have to maintain students about re vith them some Pre	TASK Thigh standard Hygien cipes, mise-en-place, o	cooking methodology
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi	Ihbp9obkrPM FICULARS ng Check up 10 minu	TIME Jutes Student Jutes Student Groom	Bali published by C s have to maintain students about re vith them some Pre them about Social	TASK TASK high standard Hygien cipes, mise-en-place, esentation ideas distance and maintair	cooking methodology
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi Briefing	Ihbp9obkrPM FICULARS ng Check up 10 minu	TIME Ites Student Ites Student Groom • Proc	Bali published by C s have to maintain students about re vith them some Pre them about Social	TASK TASK high standard Hygien cipes, mise-en-place, esentation ideas distance and maintair	cooking methodology
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi Briefing	Ihbp9obkrPM FICULARS ng Check up 10 minu 15 minu	TIME Utes Student Utes Student Groom Nins Proc mix wel	Bali published by C s have to maintain students about re vith them some Pre them about Social ess chicken liver in I & refrigerate.	TASK TASK high standard Hygien cipes, mise-en-place, esentation ideas distance and maintair to a smooth paste; ad	cooking methodology n inside Practical Lab d cubes of solid butter;
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY :	Ihbp9obkrPM FICULARS ng Check up 10 minu 15 minu	TIME utes Student utes Student Groom nins Proc mix wel • Place	Bali published by C s have to maintain students about re vith them some Pre them about Social ess chicken liver in I & refrigerate.	TASK TASK high standard Hygien cipes, mise-en-place, o esentation ideas distance and maintair to a smooth paste; ad s for chicken terrine ir	cooking methodology n inside Practical Lab d cubes of solid butter;
Video Link Chicken Liver Pate https://youtu.be/I METHODOLOGY : PERT Hygiene & Groomi Briefing Cooking	Ihbp9obkrPM FICULARS ng Check up 10 minu 15 minu 2hr 30n	TIME Ites Student Ites Student Instruct Share w Groom • Proc mix wel • Place Ites Present Tasting	Bali published by C s have to maintain s tudents about re vith them some Pre them about Social ess chicken liver in I & refrigerate. all the ingredient all Food items wit	TASK TASK high standard Hygien cipes, mise-en-place, esentation ideas distance and maintair to a smooth paste; ad s for chicken terrine ir h proper Garnish	cooking methodology n inside Practical Lab d cubes of solid butter;

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIF	CATION :		
POSSIBLE ERRORS		RECTIFICATION	
If the layers of terrine starts falling		Need to prepare the terrine mixture smoother.	

		Р	RACTICAL MAN			
			B.Sc Culinary Ar	rt		
SUBJECT:	Garde Manger – Art and Cr	aft of M	IENU NO:	7	Teacher:	
TOPIC:	Galantine	61	MESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Ballotine	35	IVIESTER.	5	Approved By:	Deputy Director
EARNING OUTCO	NAE					
	le to prepare 2 dishes					
	present food in correct mai	ner with garn	ishes.			
	explain the dishes	0				
,	·					
ESOURCES: Equip	oment and Utensils such as N	Norking Tabl	e, Refrigerator,	SS Bowls, Whis	k, Mixer grinder etc	
·		-		-	-	
-	Professional Cooking Book:	-	-	-	-	
21	ON COOKING written by Sai	ch D labama				
•	•					
•	International Cuisine Book:					
•	•					
3)	•					
•	International Cuisine Book:					
3) /ideo Link Chicken Galantine	International Cuisine Book:	Author Parvi	nder Singh Bali p	published by O	xford University	
3) /ideo Link Chicken Galantine https://drive.goog	International Cuisine Book:	Author Parvi	nder Singh Bali p	published by O	xford University	
3) Video Link Chicken Galantine https://drive.goog METHODOLOGY :	International Cuisine Book:	Author Parvi	nder Singh Bali p	published by O	xford University	
3) /ideo Link chicken Galantine https://drive.goog /IETHODOLOGY : PER	International Cuisine Book: gle.com/file/d/1LqzFACk7ap	Author Parvi	nder Singh Bali p	published by O XC/view?usp=s	xford University haring TASK	ne and Grooming as per
3) /ideo Link Chicken Galantine https://drive.goog /IETHODOLOGY : PER	International Cuisine Book: gle.com/file/d/1LqzFACk7ap	Author Parvi AMA7wXvZ1 TIME	nder Singh Bali p	published by O XC/view?usp=s ve to maintain	xford University sharing TASK high standard Hygien	ne and Grooming as per cooking methodology
3) /ideo Link chicken Galantine https://drive.goog /IETHODOLOGY : PER lygiene & Groomi	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r	Author Parvi AMA7wXvZ1 TIME	nder Singh Bali p 7r_wm-Y5MKN Students ha Instruct stud	published by O XC/view?usp=s ve to maintain dents about rec	xford University sharing TASK high standard Hygien	
3) /ideo Link chicken Galantine https://drive.goog /IETHODOLOGY : PER lygiene & Groomi	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r	Author Parvi AMA7wXvZ1 TIME ninutes	nder Singh Bali p .7r_wm-Y5MKN Students ha Instruct stuc Share with t	XC/view?usp=s ve to maintain dents about rec	xford University sharing TASK high standard Hygien	cooking methodology
3) /ideo Link chicken Galantine https://drive.goog /IETHODOLOGY : PER lygiene & Groomi	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r	Author Parvi AMA7wXvZ1 TIME ninutes	nder Singh Bali p .7r_wm-Y5MKN Students hav Instruct stud Share with t Groom them	published by O XC/view?usp=s ve to maintain dents about rec hem some Pres n about Social c	xford University sharing TASK high standard Hygien sipes, mise-en-place, sentation ideas distance and maintair	cooking methodology
3) /ideo Link Chicken Galantine https://drive.goog METHODOLOGY : PER Hygiene & Groomi Briefing	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r 15 r	Author Parvi AMA7wXvZ1 TIME ninutes	nder Singh Bali p .7r_wm-Y5MKN Students hav Instruct stud Share with t Groom them • Cut & del	ve to maintain dents about rec hem some Pres n about Social o bone chicken;	sharing TASK high standard Hygien ipes, mise-en-place, sentation ideas distance and maintair stuff the deboned ch	cooking methodology n inside Practical Lab
3) /ideo Link Chicken Galantine https://drive.goog METHODOLOGY : PER Hygiene & Groomi Briefing	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r 15 r	Author Parvi AMA7wXvZ1 TIME ninutes ninutes	nder Singh Bali p .7r_wm-Y5MKN Students hav Instruct stud Share with t Groom them • Cut & del	ve to maintain dents about rec hem some Pres n about Social o bone chicken;	sharing TASK high standard Hygien ipes, mise-en-place, sentation ideas distance and maintair stuff the deboned ch	cooking methodology n inside Practical Lab icken with forcemeat,
3) /ideo Link Chicken Galantine https://drive.goog METHODOLOGY :	International Cuisine Book: gle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r 15 r 2hr	Author Parvi AMA7wXvZ1 TIME ninutes ninutes	nder Singh Bali p .7r_wm-Y5MKN2 Students hav Instruct stuc Share with t Groom them • Cut & del wrap with al slicing.	ve to maintain dents about rec hem some Pres n about Social o bone chicken; luminum foil &	sharing TASK high standard Hygien ipes, mise-en-place, sentation ideas distance and maintair stuff the deboned ch	cooking methodology n inside Practical Lab icken with forcemeat,
3) /ideo Link Chicken Galantine https://drive.goog METHODOLOGY : PER Aygiene & Groomi Briefing	International Cuisine Book: Sle.com/file/d/1LqzFACk7ap TICULARS ing Check up 10 r 15 r 2hr 15 r	Author Parvi AMA7wXvZ1 TIME ninutes ninutes 30mins	nder Singh Bali p 7r_wm-Y5MKN Students hav Instruct stud Share with t Groom them • Cut & del wrap with al slicing. Present all F	ve to maintain dents about rec hem some Pres n about Social o bone chicken; luminum foil &	sharing TASK high standard Hygien sentation ideas distance and maintair stuff the deboned ch steam. Allow to chill	cooking methodology n inside Practical Lab icken with forcemeat,

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRORS & RECTIFI	CATION :	
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

			B.Sc Culinary A	rt		
SUBJECT:	Garde Manger – Art and Cra	aft of 🌔 M	IENU NO:	8	Teacher:	
TODIC	Mayonnaise Chaud-froid Sick Chaud froid			2	HOURS:	3 hours 45 mins
TOPIC:	 Fish Chaud-froid Egg & Vegetable aspic 	SE	EMESTER:	3	Approved By:	Deputy Director
LEARNING OUTCO	DME					
Students are ab	ole to prepare 2 dishes					
They are able t	o present food in correct man	ner with garn	ishes.			
They are able t	o explain the dishes					
RESOURCES: Equi	pment and Utensils such as W	Vorking Tabl	e, Refrigerator,	SS Bowls, Whi	sk, Mixer grinder etc	
•	Professional Cooking Book: A ON COOKING written by Sara	-	-	-	-	
2) 3)	-	ah R. Labens	ky Published by	Pearson Educ	ation	
2) 3) METHODOLOGY :	ON COOKING written by Sara International Cuisine Book: A	ah R. Labens Author Parvi	ky Published by	Pearson Educ	ation Oxford University	
2) 3) METHODOLOGY : PER	ON COOKING written by Sara International Cuisine Book: A	ah R. Labens Author Parvi TIME	ky Published by nder Singh Bali I	Pearson Educa oublished by C	ation Oxford University TASK	
2) 3) METHODOLOGY : PER	ON COOKING written by Sara International Cuisine Book: A	ah R. Labens Author Parvi	ky Published by nder Singh Bali (Students ha	Pearson Educa oublished by C	ation Oxford University TASK high standard Hygier	ne and Grooming as per
2) 3) METHODOLOGY : PER Hygiene & Groom	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m	ah R. Labens Author Parvi TIME ninutes	ky Published by nder Singh Bali (Students ha Instruct stud	Pearson Educ oublished by C ve to maintain dents about rea	ation Dxford University TASK high standard Hygier cipes, mise-en-place,	ne and Grooming as per cooking methodology
2) 3) METHODOLOGY : PER Hygiene & Groom	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m	ah R. Labens Author Parvi TIME	ky Published by nder Singh Bali Students ha Instruct stud Share with t	Pearson Education published by C ve to maintain dents about rea hem some Pre	ation Dxford University TASK high standard Hygier cipes, mise-en-place, sentation ideas	cooking methodology
2) 3) METHODOLOGY : PER Hygiene & Groom	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m	ah R. Labens Author Parvi TIME ninutes	ky Published by nder Singh Bali Students ha Instruct stud Share with t Groom then	Pearson Educ oublished by C ve to maintain dents about rea hem some Pre n about Social	ation Dxford University TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain	cooking methodology
2) 3) METHODOLOGY : PER Hygiene & Groom Briefing	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m	ah R. Labens Author Parvi TIME ninutes	ky Published by nder Singh Bali p Students ha Instruct stud Share with t Groom then Prepare asp	Pearson Education published by C ve to maintain dents about rea hem some Pre n about Social ic jelly, keep as	TASK TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side;	cooking methodology
2) 3) METHODOLOGY : PER Hygiene & Groom Briefing	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m	ah R. Labens Author Parvi TIME ninutes	ky Published by nder Singh Bali Students ha Instruct stud Share with t Groom then Prepare asp Prepare may	Pearson Educ published by C ve to maintain dents about rec hem some Pre n about Social ic jelly, keep as yonnaise, keep	ation Dxford University TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side; aside,	cooking methodology
2) 3) METHODOLOGY : PER Tygiene & Groom Briefing Cooking	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m 2hr 3	ah R. Labens Author Parvi TIME ninutes ninutes 30mins	sky Published by inder Singh Bali p Students ha Instruct stud Share with t Groom then Prepare asp Prepare may Poach a fish	Pearson Educa oublished by C ve to maintain dents about red hem some Pre n about Social ic jelly, keep as yonnaise, keep , cover the fish	TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side; aside, with chaud froid & r	cooking methodology
2) 3) METHODOLOGY : PER Hygiene & Groom Briefing Cooking Presentation	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m 2hr 3	ah R. Labens Author Parvi TIME ninutes ninutes 30mins	ky Published by nder Singh Bali p Students ha Instruct stud Share with t Groom then Prepare asp Prepare may Poach a fish Present all F	Pearson Educ oublished by C ve to maintain dents about rec hem some Pre n about Social ic jelly, keep as yonnaise, keep , cover the fish ood items with	TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side; aside, with chaud froid & r h proper Garnish	cooking methodology n inside Practical Lab efrigerate
2) 3) METHODOLOGY : PER Hygiene & Groom Briefing Cooking Presentation	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m 2hr 3	ah R. Labens Author Parvi TIME ninutes ninutes 30mins	ky Published by nder Singh Bali p Students ha Instruct stud Share with t Groom then Prepare asp Prepare may Poach a fish Present all F	Pearson Educ oublished by C ve to maintain dents about rec hem some Pre n about Social ic jelly, keep as yonnaise, keep , cover the fish ood items with	TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side; aside, with chaud froid & r h proper Garnish	cooking methodology
2) 3) METHODOLOGY :	ON COOKING written by Sara International Cuisine Book: A TICULARS ing Check up 10 m 15 m 2hr 3 15 m	ah R. Labens Author Parvi TIME ninutes ninutes 30mins	sky Published by inder Singh Bali p Students ha Instruct stud Share with t Groom then Prepare asp Prepare may Poach a fish Present all F Tasting will of the dish	Pearson Educ oublished by C ve to maintain dents about rec hem some Pre n about Social ic jelly, keep as yonnaise, keep , cover the fish ood items with	TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintain side; aside, with chaud froid & r h proper Garnish acher & Students also	cooking methodology n inside Practical Lab efrigerate

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 quanity in the recipe	

		P	RACTICAL MAN	UAL		
			B.Sc Culinary A	rt		
SUBJECT:	Garde Manger – Art and C	raft of 🌒 M	IENU NO:	9	Teacher:	
TOPIC:	Nori Maki	5	MESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Salmon Sachimi	51		5	Approved By:	Deputy Director
LEARNING OUTCO	DME					
	ole to prepare 2 dishes					
,	o present food in correct ma	ner with garn	ishes.			
 They are able t 	o explain the dishes					
RESOURCES: Equi	pment and Utensils such as	Working Tabl	e, Refrigerator,	SS Bowls, Whis	k, Mixer grinder etc	
REFERENCES: 1) Professional Cooking Book:	Author Way	ne Gisslen, Publ	ished by John W	Viley & Sons	
Video Link						
Nori Maki						
https://youtu.be/	/vGG01ti9wi4					
Salmon Sashimi	y0001(j5Wi4					
https://youtu.be/						
METHODOLOGY :						
PER	TICULARS	TIME			TASK	
Hygiene & Groom	ning Check up 10 r	minutes	Students ha	ve to maintain l	nigh standard Hygier	ne and Grooming as per
	- · · · ·		Instruct stu	dents about reci	ipes, mise-en-place,	cooking methodology
Briefing	15 r	minutes	Share with t	hem some Pres	entation ideas	
_			Groom ther	n about Social d	istance and maintain	n inside Practical Lab
			Mis-en-plac	e for sushi (prep	oaring sushi mat, ste	ming rice, wasabi paste,
Cooking	2hr	30mins	slicing fish,	preparing garnis	shes)	
			Cleaning the	e salmon and sli	cing them for sashim	ni. Place them on plate
Presentation	15 r	minutes	Present all F	ood 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
	RRORS & RECTIFICATION : DSSIBLE ERRORS	RECTIFICATION
If the sushi rice starts fall		Always steam rice rather than boiling. Steaming binds the tice grains

		F	RACTICAL MAN	0/12		
			B.Sc Culinary A	rt		
SUBJECT:	Garde Manger – Art and Cra	aft of 🌔 M	IENU NO:	10	Teacher:	
TOPIC:	Chatpata Potato on biscuit	C [EMESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Groop Dog & mint frittors	31		5	Approved By:	Deputy Director
LEARNING OUTCO	-					
	ble to prepare 2 dishes					
	o present food in correct man	er with garn	ishes.			
They are able t	o explain the dishes					
RESOURCES: Equi	pment and Utensils such as V	Vorking Tabl	le, Refrigerator,	SS Bowls, Whis	k, Mixer grinder etc	
REFERENCES: 1) Professional Cooking Book:	A 11 · \A/-				
	Professional Cooking book.	Author way	ne Gisslen, Publ	ished by John V	Niley & Sons	
	Professional Cooking Book.	Author way	ne Gisslen, Publ	ished by John V	Wiley & Sons	
	Professional Cooking Book.	Author Way	ne Gisslen, Publi	ished by John V	Viley & Sons	
Video Link		Autnor way	ne Gisslen, Publi	ished by John V	Viley & Sons	
Video Link 1) Assorted Canaj				-		
Video Link 1) Assorted Cana https://drive.goo	pes gle.com/file/d/1AdTs7opB6z			-		
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY :	pes gle.com/file/d/1AdTs7opB6z			-		
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PEF	pes gle.com/file/d/1AdTs7opB6z RTICULARS	XHUAUYxQF	RS1EqyprC3b-RS,	/view?usp=sha	ring TASK	ne and Grooming as per
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PEF	pes gle.com/file/d/1AdTs7opB6z RTICULARS	xHUAUYxQF TIME	RS1EqyprC3b-RS, Students ha	/view?usp=sha ve to maintain	ring TASK high standard Hygier	ne and Grooming as per cooking methodology
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PEF Hygiene & Groom	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m	xHUAUYxQF TIME	RS1EqyprC3b-RS, Students ha	/view?usp=sha ve to maintain dents about rec	ring TASK high standard Hygier	
Video Link 1) Assorted Canap https://drive.goo METHODOLOGY : PER Hygiene & Groom	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m	xHUAUYxQF TIME ninutes	Students ha Instruct stud	/view?usp=sha ve to maintain dents about rec hem some Pres	ring TASK high standard Hygier ipes, mise-en-place,	cooking methodology
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PEF Hygiene & Groom	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m	xHUAUYxQF TIME ninutes	Students ha Instruct stud Share with t Groom then	/view?usp=sha ve to maintain dents about rec hem some Pres n about Social c	ring TASK high standard Hygier ipes, mise-en-place, sentation ideas distance and maintair	cooking methodology n inside Practical Lab
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PER Hygiene & Groom Briefing	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m 15 m	xHUAUYxQF TIME ninutes	Students ha Instruct stud Share with t Groom then	/view?usp=sha ve to maintain dents about rec hem some Pres n about Social c	ring TASK high standard Hygier ipes, mise-en-place, sentation ideas distance and maintair	cooking methodology
Video Link 1) Assorted Canap https://drive.goo METHODOLOGY : PER Hygiene & Groom Briefing	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m 15 m	xHUAUYxQF TIME ninutes ninutes	Students ha Students ha Instruct stud Share with t Groom then Mis-en-place cocktail.	/view?usp=sha ve to maintain dents about rec hem some Pres n about Social c e for Rumaki, C	ring TASK high standard Hygier sipes, mise-en-place, sentation ideas distance and maintair hatpata aloo, Green	cooking methodology n inside Practical Lab pea fritters & shrimp
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY : PER Hygiene & Groom Briefing Cooking	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m 15 m 2hr 3	xHUAUYxQF TIME ninutes ninutes	Students ha Students ha Instruct stud Share with t Groom then Mis-en-place cocktail. Start cookin	/view?usp=sha ve to maintain dents about rec hem some Pres n about Social c e for Rumaki, C g or complete c	ring TASK high standard Hygier ipes, mise-en-place, sentation ideas distance and maintair	cooking methodology n inside Practical Lab pea fritters & shrimp
Video Link 1) Assorted Canaj https://drive.goo METHODOLOGY :	pes gle.com/file/d/1AdTs7opB6z RTICULARS hing Check up 10 m 15 m 2hr 3	xHUAUYxQF TIME ninutes ninutes 30mins	Students ha Students ha Instruct stud Share with t Groom then Mis-en-plac cocktail. Start cookin Present all F	/view?usp=sha ve to maintain dents about rec hem some Pres n about Social c e for Rumaki, C g or complete c	ring TASK high standard Hygier ipes, mise-en-place, sentation ideas distance and maintair hatpata aloo, Green other processing step other processing step	cooking methodology n inside Practical Lab pea fritters & shrimp

Closing	20 minutes	Cleaning of all equipments		
		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIF				
POSSIBLE SOURCES OF ERRORS & RECTI		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 M	ANUAL		
		B.Sc Culinary	y Art		
SUBJECT:	Garde Manger – Art and Craft	of MENU NO:	11	Teacher:	
	Gazpacho			HOURS:	3 hours 45 mins
TOPIC:	Vichyssoise Borscht	SEMESTER:	3	Approved By:	Deputy Director
LEARNING OUTCO	NME				
	ble to prepare 2 dishes				
	o present food in correct maner	with garnishes.			
	o explain the dishes				
Video Link					
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/	/WCUBhS42eTg				
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY :	/WCUBhS42eTg	TING		TACK	
Gazpacho https://youtu.be/ /ichyssoise https://youtu.be/ METHODOLOGY : PER	/WCUBhS42eTg RTICULARS	TIME Students	have to maintain	TASK	and Grooming as per
Gazpacho https://youtu.be/ /ichyssoise https://youtu.be/ METHODOLOGY : PER	/WCUBhS42eTg RTICULARS	utes Students		high standard Hygier	
Gazpacho https://youtu.be/ /ichyssoise https://youtu.be/ METHODOLOGY : PER Hygiene & Groom	/WCUBhS42eTg RTICULARS hing Check up 10 min	utes Students Instruct s	students about ree	high standard Hygier cipes, mise-en-place,	ne and Grooming as per cooking methodology
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY : PER Hygiene & Groom	/WCUBhS42eTg RTICULARS	utes Students Instruct s utes Share wi	students about ree th them some Pre	high standard Hygier cipes, mise-en-place, sentation ideas	
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY : PER Hygiene & Groom	/WCUBhS42eTg RTICULARS hing Check up 10 min	utes Students Instruct s utes Share wi Groom tl	students about rea th them some Pre hem about Social	high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair	cooking methodology n inside Practical Lab
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY : PER Hygiene & Groom Briefing	/WCUBhS42eTg RTICULARS hing Check up 10 min	utes Students Instruct s utes Share wi Groom tl • Mis-er	students about rea th them some Pre hem about Social n-place for Gazpac	high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair ho, Vichyssoise & Bo	cooking methodology n inside Practical Lab
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY : PER Hygiene & Groom Briefing	WCUBhS42eTg RTICULARS hing Check up 10 min 15 min	utes Students Instruct s utes Share wir Groom tl • Mis-er • Start c	students about rea th them some Pre hem about Social n-place for Gazpac ooking or complet	high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair	cooking methodology n inside Practical Lab
Gazpacho https://youtu.be/ Vichyssoise https://youtu.be/ METHODOLOGY :	WCUBhS42eTg RTICULARS hing Check up 10 min 15 min	utes Students Instruct s Share wi Groom tl • Mis-er • Start c chilling e	students about rea th them some Pre hem about Social n-place for Gazpac ooking or complet	high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair ho, Vichyssoise & Bo te other processing st	cooking methodology n inside Practical Lab

۴U			
DO	SSIBLE ERRORS	RECTIFICATION	
POSSIBLE SOURCES OF EF	RORS & RECTIFICATION :		
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP	
		of the dish	

		PRACTICAL MAN	UAL		
		B.Sc Culinary A	rt		
SUBJECT: Ga	arde Manger – Art and Craft of (MENU NO:	12	Teacher:	
	Tapas	CENTER.	ER: 3 HOURS: Approved B	HOURS:	3 hours 45 mins
	pen faced Sandwcihes	SEMESTER:		Approved By:	Deputy Director
LEARNING OUTCOME					
• Students are able to	prepare 2 dishes				
	ent food in correct maner with	garnishes.			
• They are able to expl	ain the dishes	-			
2) ON C	essional Cooking Book: Author OOKING written by Sarah R. La national Cuisine Book: Author	bensky Published by	Pearson Educa	ation	
2) ON C	OOKING written by Sarah R. La	bensky Published by	Pearson Educa	ation	
2) ON CO 3) Interr	OOKING written by Sarah R. La national Cuisine Book: Author	bensky Published by Parvinder Singh Bali	Pearson Educa	ation	
2) ON Co 3) Interr METHODOLOGY : PERTICUL	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM	bensky Published by Parvinder Singh Bali E	Pearson Educa published by O	ation exford University TASK	ne and Grooming as per
2) ON Co 3) Interr METHODOLOGY : PERTICUL	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM	bensky Published by Parvinder Singh Bali E Students ha	Pearson Educa published by O	ation exford University TASK high standard Hygier	ne and Grooming as per cooking methodology
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM	bensky Published by Parvinder Singh Bali E Students ha	Pearson Educa published by O ve to maintain dents about rec	ation exford University TASK high standard Hygier	
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t	Pearson Educa published by O ve to maintain dents about rec them some Pre	TASK high standard Hygier	cooking methodology
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther	Pearson Educa published by O we to maintain dents about rec them some Pre n about Social o	TASK high standard Hygier cipes, mise-en-place, sentation ideas	cooking methodology n inside Practical Lab
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch Briefing	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther • Mis-en-pl	Pearson Educa published by O we to maintain dents about red them some Pre n about Social o lace for Tapas, o	Ation Exford University TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair	cooking methodology n inside Practical Lab
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch Briefing	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes 15 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther • Mis-en-pl • Start coo • Prepare e	Pearson Educa published by O twe to maintain dents about red them some Pre n about Social o lace for Tapas, o king or complet garnishes	TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair Open faced Sandwcih ce other processing st	cooking methodology n inside Practical Lab
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch Briefing Cooking	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes 15 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther • Mis-en-p • Start coo • Prepare e Present all F	Pearson Educa published by O we to maintain dents about rea them some Pre n about Social o lace for Tapas, o king or complet carnishes	TASK TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair Open faced Sandwcih ce other processing st	cooking methodology n inside Practical Lab les seps for sandwiches
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch Briefing Cooking Presentation	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes 15 minutes 2hr 30mins 15 minutes	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther • Mis-en-pl • Start coo • Prepare e Present all F	Pearson Educa published by O we to maintain dents about rea them some Pre n about Social o lace for Tapas, o king or complet carnishes	TASK TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair Open faced Sandwcih ce other processing st	cooking methodology n inside Practical Lab
2) ON Co 3) Interr METHODOLOGY : PERTICUL Hygiene & Grooming Ch Briefing Cooking	OOKING written by Sarah R. La national Cuisine Book: Author ARS TIM neck up 10 minutes 15 minutes 2hr 30mins	bensky Published by Parvinder Singh Bali E Students ha Instruct stur Share with t Groom ther • Mis-en-pl • Start cool • Prepare e Present all f Tasting will of the dish	Pearson Educa published by O we to maintain dents about rea them some Pre n about Social o lace for Tapas, o king or complet carnishes	TASK TASK high standard Hygier cipes, mise-en-place, sentation ideas distance and maintair Open faced Sandwcih ce other processing st n proper Garnish acher & Students also	cooking methodology n inside Practical Lab les seps for sandwiches

Closing	20 minutes	Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFI	CATION :		
POSSIBLE ERRORS		RECTIFICATION	
If the breads turn soggy		Place the topping just before service	